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Certificate of Approval

This is to certify that:

Productos Fernández S.A.

Avda. Presidente Eduardo Frei Montalva Nº 3900 Renca, Santiago, Chile

has been approved by LRQA to the following standards:

HACCP as per Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2020)

Approval number(s): HACCP - 0015457

This certificate is valid only in association with the certificate schedule bearing the same number on which the locations applicable to this approval are listed.

The scope of this approval is applicable to:

Management of a Food Hazard Analysis and Critical Control Point (HACCP) System for Reception, Storage, Preparation of Orders and Distribution of Raw Materials and Supplies for the Food Industry. Receipt, Storage, Order Preparation and Distribution of Frozen Foods, Refrigerated Foods and Foods that do not Require Refrigeration.

Marta Escudero

Regional Director, United Kingdom and Americas (UKAM)

Issued by: LRQA Chile SpA

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Certificate Schedule

Location Activities

Centro de Distribución Santiago

Avda. Presidente Eduardo Frei Montalva N° 3900 Renca, Santiago, Chile

HACCP Codex Alimentarius 2020

Management of a Food Hazard Analysis and Critical Control Point (HACCP) System for Reception, Storage, Preparation of Orders and Distribution of Raw Materials and Supplies for the Food Industry. Receipt, Storage, Order Preparation and Distribution of Frozen Foods, Refrigerated Foods and Foods that do not Require Refrigeration.

Centro de Distribución Antofagasta

Pedro Aguirre Cerda N° 6000 Antofagasta, Chile

HACCP Codex Alimentarius 2020

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Centro de Distribución Chillán

Panamericana Norte Nº 1955 Chillán, Chile

HACCP Codex Alimentarius 2020

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Centro de Distribución Concepción

Janequeo 2280 Concepción, Chile

HACCP Codex Alimentarius 2020

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Certificate Schedule

Location **Activities**

Centro de Distribución Concón

Av. El Parque 240, Barrio Industrial Concón, Chile

HACCP Codex Alimentarius 2020

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Centro de Distribución Copiapó

Los Carreras Nº 3588 Copiapó, Chile

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Centro de Distribución Coquimbo

Calle Provectada Uno Nº 1849, Barrio Industrial, Alto Peñuelas Coquimbo, Chile

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Centro de Distribución Iquique

Avda. Salitrera Victoria, Sitio 4B, Barrio Industrial Iguigue, Chile

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Location

Certificate Schedule

Activities

Centro de Distribución Puerto Montt

Km. 1025, Ruta 5 Sur, Sector Alto Bonito Puerto Montt, Chile

HACCP Codex Alimentarius 2020

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Centro de Distribución Punta Arenas

Km. 8,5 Ruta 9 Norte N° 08155 Punta Arenas, Chile

HACCP Codex Alimentarius 2020

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Centro de Distribución Rancagua

Av. Manuel Montt 4060, Lote 1 Rancagua, Chile

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Centro de Distribución Talca

Panamericana Sur Km. 252 Talca, Chile

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Certificate Schedule

Location Activities

Centro de Distribución Temuco

Avda. Manuel Recabarren 02767-G Temuco, Chile

HACCP Codex Alimentarius 2020

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Centro de Distribución Calama

Francisco Martinic 351, Barrio Industrial Puerto Seco Calama, Chile

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