

# Certificate of Approval

This is to certify that:

## Productos Fernández S.A.

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

has been approved by LRQA to the following standards:

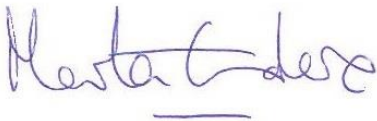
### **HACCP as per Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2020)**

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

# Certificate Schedule

Location	Activities
<p><b>Centro de Distribución Santiago</b> Avda. Presidente Eduardo Frei Montalva N° 3900 Renca, Santiago, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>
<p><b>Centro de Distribución Antofagasta</b> Pedro Aguirre Cerda N° 6000 Antofagasta, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>
<p><b>Centro de Distribución Chillán</b> Panamericana Norte N° 1955 Chillán, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>
<p><b>Centro de Distribución Concepción</b> Janequeo 2280 Concepción, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>

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Location	Activities
<p><b>Centro de Distribución Concón</b> Av. El Parque 240, Barrio Industrial Concón, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>
<p><b>Centro de Distribución Copiapó</b> Los Carreras N° 3588 Copiapó, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>
<p><b>Centro de Distribución Coquimbo</b> Calle Proyectada Uno N° 1849, Barrio Industrial, Alto Peñuelas Coquimbo, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>
<p><b>Centro de Distribución Iquique</b> Avda. Salitrera Victoria, Sitio 4B, Barrio Industrial Iquique, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>

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<p><b>Centro de Distribución Puerto Montt</b> Km. 1025, Ruta 5 Sur, Sector Alto Bonito Puerto Montt, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>
<p><b>Centro de Distribución Punta Arenas</b> Km. 8,5 Ruta 9 Norte N° 08155 Punta Arenas, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>
<p><b>Centro de Distribución Rancagua</b> Av. Manuel Montt 4060, Lote 1 Rancagua, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>
<p><b>Centro de Distribución Talca</b> Panamericana Sur Km. 252 Talca, Chile</p>	<p><b>HACCP Codex Alimentarius 2020</b> 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.</p>

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<b>Centro de Distribución Temuco</b> Avda. Manuel Recabarren 02767-G Temuco, Chile	<b>HACCP Codex Alimentarius 2020</b> 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.
<b>Centro de Distribución Calama</b> Francisco Martinic 351, Barrio Industrial Puerto Seco Calama, Chile	<b>HACCP Codex Alimentarius 2020</b> 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.

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