



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

QUALIFIED SPA – CONCEPCIÓN
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BIOLOGICAL

Valid To: January 31, 2024

Certificate Number: 3921.05

In recognition of the successful completion of the A2LA evaluation process, accreditation is granted to this laboratory to perform the following tests on food, fruits, vegetables, juices, wines, meat, dairy products, prepared meal, eggs, fat, flour, animal products and feed, drinking water, continental water, utility water, surfaces, utensils, ambiances, and handlers:

<u>Test</u>	<u>Test Method</u>	<u>Reference Method(s)</u>
Detection (Presence/Absence)		
<i>Cronobacter</i> spp. and <i>Cronobacter sakazakii</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers.	MQM-066	ISO 22964: 2017
Enterobacteriaceae in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils and Handlers	MQM-076	ISO 21528
<i>Escherichia coli</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils and Handlers – NMP	MQM-071	ISO 7251
<i>E. coli</i> on Surfaces, Utensils and Handlers	MQM-043	NCh 2636
<i>Listeria monocytogenes</i> and spp in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers.	MQM-079	ISO 11290-1
<i>L. monocytogenes</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Meal, Animal Products, and Feed	MQM-003	NCh 2657
<i>L. monocytogenes</i> on Hands, Surfaces, and Utensils	MQM-031	NCh 2657
<i>Listeria</i> spp. in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	MQM-047	NCh 2657

<u>Test</u>	<u>Test Method</u>	<u>Reference Method(s)</u>
Mesophiles, Thermophiles, Aerobes, and Anaerobes in Food, Canned Food, Fruits, Vegetables, Juices, Wines, Fat, Meal, Animal Products, and Feed	MQM-005	NCh 2731
<i>Salmonella</i> in Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Eggs, Fat, Meal, Animal Products, and Feed	MQM-006	NCh 2675
<i>Salmonella</i> in Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meals, Eggs, Fat, Flour, Animal Products, Feed and Surfaces, Utensils and Handlers	MQM-007	ISO 6579
<i>Salmonella</i> on Handlers, Surfaces, and Utensils	MQM-033	NCh 2675
Shigella spp in Food, Fruits, Vegetables, Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, Feed Additives, Meal of Animal Origin and Pellets (Animal Feed), Surfaces, Utensils, Handlers, Hydrobiological Products and Fishery Products in General	MQM-082	ISO 21567
<i>Staphylococcus aureus</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Pastas, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	MQM-022	AOAC 2003.07, 2003.08, 2003.11
<i>S. aureus</i> on Handlers, Surfaces and Utensils	MQM-042	NCh 2671
<i>S. aureus</i> in Hydrobiological Products and Fishery Products in General	MQM-062	ISO 6888 3: 2003; GOST 31746-2012
Total coliforms, Fecal and <i>E. coli</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers.	MQM-014	AOAC 991.14, 998.08
Total Coliforms in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils and Handlers	MQM-074	NCh-ISO 4831
Total Coliforms in Hydrobiological Products and Fishery Products in General	MQM-060	GOST R 52816-2007
<i>Vibrio parahaemolyticus</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils, Handlers, Hydrobiological Products and Fishery Products in General	MQM-067	ISO 21872-1
Enumeration - Plate Count		
Aerobic Mesophiles in Food, Fruits, Vegetables, meat, Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, Feed Additives, Meal of Animal Origin and Pellets (Animal Feed), Hydrobiological Products and Fishery Products in General	MQM-084	BAM Ch. 3
Aerobic Mesophiles (30°C) in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils and Handlers – Plate Count – UFC	MQM-075	ISO 4833-1

<u>Test</u>	<u>Test Method</u>	<u>Reference Method(s)</u>
Aerobic Mesophiles (35°C) in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, and Feed	MQM-021	NCh 2659
Aerobic Mesophiles (35°C) in Free Sedimentation and Environments	MQM-039	Standard Methods for the Examination of Dairy Products – Free Sedimentation
Aerobic Mesophiles (35°C) on Hands, Surfaces, and Utensils	MQM-040	NCh 2659
Aerobic Mesophiles (35°C) – Qualification in Ambiances, Surfaces and Utensils	MQM-030	NCh 2659; ABC Research
Aerobic Mesophiles in Hydrobiological Products and Fishery Products in General.	MQM-063	GOST 10444.15-94; GOST 26669-85; GOST 26670-91; ISO 4833: 2003
<i>Bacillus cereus</i> in Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Fat, Meal, Animal Products, and Feed	MQM-010	BAM Ch. 14
<i>Clostridium perfringens</i> and Sulfite-Reducing Anaerobes in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Meal, Animal Products, and Feed	MQM-011	BAM Ch. 16
Cultivable Microorganisms (22°C) in Drinking, Continental, and Utility Waters	MQM-068	UNE-EN-ISO 6222:1999
Enterobacteriaceae in Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Fat, Meal, Animal Products, and Feed	MQM-016	NCh 2676
Enterobacteriaceae in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils, and Handlers	MQM-076	ISO 21528
Enterobacteriaceae on Hands, Surfaces, and Utensils	MQM-036	NCh 2676
<i>E. coli</i> in Food, Surfaces and Handlers	MQM-053	ISO 16649-2
Heterotrophs in Drinking, Continental, and Utility Waters	MQM-056	SM 9215-B
<i>L. monocytogenes</i> and <i>Listeria</i> spp.– CFU in Food, Fruits, Vegetables, Juices, Wines, Fats, Meat, Dairy Products, Prepared Meals, Sugars, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	MQM-019	NCh 2657/2; ISO 11290-2
Mold and Yeast – Free Sedimentation on Ambiances	MQM-037	Standard Methods for the Examination of Dairy Products – Free Sedimentation
Mold and Yeast in Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meals, Sugar, Eggs, Fat, Meal, Animal Products, and Feed	MQM-018	NCh 2734
Mold and Yeast on Hands, Surfaces, and Utensils	MQM-038	NCh 2734

<u>Test</u>	<u>Test Method</u>	<u>Reference Method(s)</u>
Molds in Surfaces of Cold Room Walls	MQM-064	Instructions for the definition and evaluation of contamination with molds in the air and walls of the cold rooms of the Sanitary Standards for Fridges (approved by the General Sanitary Doctor of the State of the USSR on 09.29.1988 N4695-88) of the Eurasian Economic Union.; Sanitary standards for refrigerators (approved by the USSR State General Sanitary Doctor on 09.29.1988 N4695-88) of the Eurasian Economic Union.
Molds in Free Sedimentation and Environments	MQM-065	Instructions for the definition and evaluation of contamination with molds in the air and walls of the cold rooms of the Sanitary Standards for Fridges (approved by the General Sanitary Doctor of the State of the USSR on 09.29.1988 N4695-88) of the Eurasian Economic Union.; Sanitary standards for refrigerators (approved by the USSR State General Sanitary Doctor on 09.29.1988 N4695-88) of the Eurasian Economic Union.
<i>Staphylococcus aureus</i> – Coagulase Positive CFU/g in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meals, Sugar, Eggs, Meal, Animal Products, and Feed	MQM-023	NCh 2671
<i>S. aureus</i> on Handlers, Surfaces, and Utensils	MQM-041	NCh 2671
Total Coliforms – Detection and Counting in Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Fat, Meal, Animal Products, and Feed	MQM-012	NCh 2635/2; Método Ministerio Salud de Japón
Total and Fecal Coliforms, and <i>E. coli</i> in Food, Fruits, Vegetables, meat, Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, Feed Additives, Meal of Animal Origin and Pellets (Animal Feed), Hydrobiological Products and Fishery Products in General	MQM-085	BAM Ch. 4
Total Fecal Coliforms on Surfaces, Utensils, and Handlers	MQM-035	NCh 2635/2
Membrane Filtration		
<i>C. perfringens</i> in Drinking, Continental, and Utility Waters	MQM-073	DIRECTIVA 98/83 CE del Consejo.
<i>E. coli</i> and Coliform Bacteria - Detection and Counting by Chromogenic in Drinking, Continental, and Utility Waters	MQM-027	NCh 9308/1; SM 9222B, 9222D, 9222G
Fecal Enterococci in Drinking, Continental, and Utility Waters	MQM-051	ISO 7899-2

<u>Test</u>	<u>Test Method</u>	<u>Reference Method(s)</u>
<i>L. monocytogenes</i> in Drinking and Utility Waters	MQM-052	NCh 2657
<i>Salmonella</i> spp. in Drinking and Utility Waters	MQM-050	SM 9260B
Total Coliforms and <i>E. coli</i> in Drinking, Continental, and Utility Waters	MQM-026	NCh 1620/2; ME-02-2007
MPN		
<i>E. coli</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, and Feed	MQM-017	NCh 2636
<i>E. coli</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Flour, Animal Products and Feed, Surfaces, Utensils, and Handlers – NMP	MQM-071	ISO 7251
<i>E. coli</i> in Food, Fruits, Vegetables, meat, Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, Feed Additives, Meal of Animal Origin and Pellets (Animal Feed), Hydrobiological Products and Fishery Products in General	MQM-085	BAM Ch. 4
<i>S. aureus</i> – Coagulase Positive MPN in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, and Feed	MQM-024	NCh 2828
Total Coliforms and <i>E. coli</i> in Drinking, Continental, and Utility Waters	MQM-025	NCh 1620/1; ME-01-2007
Total Coliforms in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils and Handlers	MQM-074	NCh-ISO 4831
Total Coliforms – UEE in Hydrobiological Products and Fishery Products in General	MQM-061	GOST 26669-85; GOST R 52816-2007; ISO 4831
Total and Fecal Coliforms, and <i>E. coli</i> ISO in Drinking, Continental, and Utility Waters	MQM-028	SM 9221B, 9221E, 9221F
Total and Fecal Coliforms and <i>E. coli</i> on Manipulators, Surfaces, and Utensils	MQM-048	NCh 2635/1; NCh 2636
Total and Fecal Coliforms in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Meal, Animal Products, and Feed	MQM-013	NCh 2635/1
<i>Vibrio parahaemolyticus</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils, Handlers, Hydrobiological Products and Fishery Products in General	MQM-055	BAM Ch. 9

<u>Test</u>	<u>Test Method</u>	<u>Reference Method(s)</u>
<i>E. coli</i> – β -glucuronidase in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils, Handlers, Hydrobiological Products and Fishery Products in General	MQM-078	ISO 16649-3; NCh 3056
Petrifilm Enumeration		
Aerobic Mesophiles in Food, Fruits, Vegetables, Juices, Meat, Dairy Products, Prepared Meals, Wines, Fat, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	MQM-009	AOAC 990.12
Total and Fecal Coliforms and <i>E. coli</i> in Food, Fruits, Vegetables, Meat, Dairy Products, Prepared Meals, Juices, Wines, Fat, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	MQM-014	AOAC 991.14, 998.08; AFNOR 3M 01/02-09/89C
<i>E. coli</i> in Poultry and Seafood	MQM-072	AOAC 998.08
Enterobacteria in Food, Fruits, Vegetables, Juices, Wines, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Fat, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	MQM-015	AOAC 2003.01
Mold and Yeast – 3M™ Rapid Yeast and Mold Petrifilm™ in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils and Handlers	MQM-058	AFNOR 3M 01/13-07-14
Mold and Yeast in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products and Feed, Surfaces, Utensils and Handlers	MQM-046	AOAC 997.02
<i>S. aureus</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Pastas, Meal, Animal Products, and Feed	MQM-022	AOAC 2003.07, 2003.08, 2003.11
VIDAS Detection		
<i>E. coli</i> O157 in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils, Handlers and Waters	MQM-002	AFNOR N° BIO 12/25-05/09
<i>L. monocytogenes</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Flour, Animal Products and Feed	MQM-004	AFNOR N° BIO 12-11-03/04
<i>L. monocytogenes</i> on Surfaces, Utensils and Handlers	MQM-032	AFNOR N° BIO 12-11-03/04
<i>L. monocytogenes</i> (VIDAS XPRESS) in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Sugar, Eggs, Meal, Animal Products, Feed, Surfaces, Utensils and Handlers	MQM-049	AFNOR N° BIO 12/27-02/10
<i>Listeria</i> spp. (VIDAS UP) in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Eggs, Meal, Animal Products, and Feed on Handlers, Surfaces and Utensils	MQM-057	AFNOR N° BIO 12/33-05/12

<u>Test</u>	<u>Test Method</u>	<u>Reference Method(s)</u>
<i>Salmonella</i> in Food, Fruits, Vegetables, Juices, Wines, Fat, Meat, Dairy Products, Prepared Meal, Eggs, Meal, Animal Products and Feed	MQM-008	AFNOR N°BIO 12/16-09/05
<i>Salmonella</i> (VIDAS) on Handlers, Surfaces and Utensils	MQM-034	AFNOR N°BIO 12/16-09/05
Other		
Smell, Color, and Taste in fish sausages, fish oil, and its derivatives	MQM-077	Sernapesca Safety and Certification Manual Part II: Section III Export Control and Certification and Section IV Authorization and Control of Analysis, Sampling and Samplers Entities.
Species, Presentation, Appearance, Parasites and their Cysts, Smell, Color, Taste, and Texture in Smoked, Dry, Salty and Dry-Salty Fish Products, Surimi and its derivatives	MQM-077	Sernapesca Safety and Certification Manual Part II: Section III Export Control and Certification and Section IV Authorization and Control of Analysis, Sampling and Samplers Entities.
Species, Presentation, Appearance, Parasites and their Cysts, Smell, Color, and Texture in Salmon Fillet, Fresh or Processed Fish and Cephalopods, Frozen Fish and Cephalopods (Raw and Cooked)	MQM-077	Sernapesca Safety and Certification Manual Part II: Section III Export Control and Certification and Section IV Authorization and Control of Analysis, Sampling and Samplers Entities.
Species, Presentation, Appearance, Smell, Color, and Texture in Frozen Bivalve Mollusks (Raw and Cooked)	MQM-077	Sernapesca Safety and Certification Manual Part II: Section III Export Control and Certification and Section IV Authorization and Control of Analysis, Sampling and Samplers Entities.
Species, Presentation, Dermestes spp., Appearance, Smell, Color and Determination of components of animal origin and insects (alive or dead) in fish meal	MQM-077	Sernapesca Safety and Certification Manual Part II: Section III Export Control and Certification and Section IV Authorization and Control of Analysis, Sampling and Samplers Entities.



Accredited Laboratory

A2LA has accredited

QUALIFIED SPA - CONCEPCIÓN

Concepción, CHILE

for technical competence in the field of

Biological Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2017 *General requirements for the competence of testing and calibration laboratories*. This accreditation demonstrates technical competence for a defined scope and the operation of a laboratory quality management system (refer to joint ISO-ILAC-IAF Communiqué dated April 2017).



Presented this 15th day of February 2022.

A blue ink signature of the Vice President of Accreditation Services.

Vice President, Accreditation Services
For the Accreditation Council
Certificate Number 3921.05
Valid to January 31, 2024

For the tests to which this accreditation applies, please refer to the laboratory's Biological Scope of Accreditation.