



**SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017**

**QUALIFIED SPA - CONCEPCION**

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Concepción, CHILE

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**CHEMICAL**

Valid To: January 31, 2024

Certificate Number: 3921.01

In recognition of the successful completion of the A2LA evaluation process, accreditation is granted to this laboratory to perform the following tests on animal products meal, feed material and additives, meat, meat products, fats and oils, feed, meal, flour, bread, pasta, fruits and vegetables (dry/fresh and transformed), muscle, fish and hydrobiological products:

<b><u>Test(s)</u></b>	<b><u>Test Method</u></b>
<b>GC Chromatography</b>	
Fatty Acid Profile in Food, Oil, Processed Food and Raw Materials by GC-FID	MQC-007
<b>Gravimetric Tests</b>	
Anisidine Value in Animal and Vegetable Fat and Oil	MQQ-003
Ash in Animal Meal, and Animal Feed Raw Material	MQQ-006
Ash in Food, Wines, Dry/Fresh Fruits and Vegetables and Food Products	MQQ-016
Crude Fiber in Food, Dry/Fresh Fruits and Vegetables and Food Products	MQQ-011
Energy by Difference in Food, Wines, Dry/Fresh Fruits and Vegetables, and Food Products by Calculation	MQQ-043
Fat in Animal Meal, and Animal Feed Raw Material	MQQ-008
Fat in Cheese	MQQ-022
Fat in Dairy Products	MQQ-021
Fat in Flour, and Farinaceous Food	MQQ-023
Fat in Food	MQQ-041
Fat in Food with High Fat Content	MQQ-020
Impurities in Oils and Fats	MQQ-047
Moisture in Animal Meal, and Animal Feed Raw Material	MQQ-005
Moisture in Food, Dry/Fresh Fruits and Vegetables, and Food Products	MQQ-014
Moisture in Hydrobiological Products	MQQ-024

<b><u>Test(s)</u></b>	<b><u>Test Method</u></b>
<b>Gravimetric Tests (cont.)</b>	
Non-Nitrogenous Extract in Food, Wines, Dry/Fresh Fruits and Vegetables, and Food Products by Calculation	MQQ-044
Oxidative rancidity in Animal and Vegetable Fat and Oil	MQQ-102
Total and Available Carbohydrates in Food, Wines, Dry/Fresh Fruits and Vegetables, and Food Products by Calculation	MQQ-045
<b>HPLC Chromatography</b>	
Amino Acids: Alanine, Arginine, Aspartic Acid, Glutamic Acid, Glycine, Histidine, Hydroxyproline, Isoleucine, Leucine, Lysine, Methionine, Phenylalanine, Proline, Serine, Taurine, Threonine, Tyrosine, Valine in Compound Feed, Processed Animal Protein Meal, Fish Muscle, Shrimp, Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables and Feed Additives, Meal of animal origin and Pellets (animal feed)	MQC-012
Antioxidants: BHA, BHT, TBHQ, Propyl Gallate in Food, Vegetable and Fish Oil, Compound Feed, Processed Animal Protein Meal, Fish Muscle, Meal of Animal Origin and Pellets (Animal Feed)	MQC-017
Biogenic Amines: Cadaverine, Histamine, Putrescine in Compound Feed, Processed Animal Protein Meal, Fish Muscle, Meal of Animal Origin and Pellets (Animal Feed)	MQC-004
Ethoxyquin dimer in Food, Seafood Products and Meal, Vegetable and Fish Oil, Compound Feed, Processed Animal Protein Meal, Fish Muscle, Meal of Animal Origin and Pellets (animal feed) by FLD	MQC-006
Ethoxyquin Residues in Food, Seafood Products and Meal, Vegetable and Fish Oil, Compound Feed, Processed Animal Protein Meal, Fish Muscle, Meal of Animal Origin and Pellets (Animal Feed) by FLD and PDA	MQC-006
Florfenicol in Fish Food	MQC-014
Free Astaxanthin in Animal Feed, Fish Feed and Fish Muscle	MQC-016
Vitamins A, D2 and D3 in Food, Compound Feed, Vitamin Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables and Feed Additives	MQC-020
Vitamin C in Food, Compound Feed, Vitamin Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, Feed Additives, Meal of Animal Origin and Pellets (Animal Feed)	MQC-019
Vitamins E in Food, Compound Feed, Vitamin Premixes, Fish Muscle, Food, Dry/Fresh and Transformed Fruits and Vegetables, and Feed Additives	MQC-041

<b><u>Test(s)</u></b>	<b><u>Test Method</u></b>
<b>Potentiometric Methods</b>	
Conductivity in Drinking, Continental, and Utility Waters.	MQQ-085 based on SM 2510B
pH in Drinking Waters	ME-29-2007
pH in Drinking, Continental, and Utility Waters	MQQ-055 based on SM 4500 H <sup>+</sup> B
<b>Spectrophotometry</b>	
Delta K Value in Oils and Fats	MQQ-048
Residual Free Chlorine in Drinking, Continental, and Utility Waters	MQQ-051
Turbidity in Drinking Waters	ME-03-2007
Turbidity in Drinking, Continental, and Utility Waters	MQQ-050 based on SM 2130B
<b>UPLC MS-MS Chromatography</b>	
<b>Antibiotics:</b>	
Antibiotic Residues: Abamectin, Ac. Oxolinic, Chloramphenicol, Ciprofloxacin, Diflubenzuron, Emamectin Benzoate, Enrofloxacin, Erythromycin, Florfenicol, Flumequin, Ivermectin, Sarafloxacin, Spiramycin, Sulfachinoxacin, Sulfachlorpyridazine, Sulfadimethoxine, Sulfadoxine, Sulfamerazin, Sulfamethazine, Sulfamethoxazole, Teflubenzuron, Trimethoprim, Tylosin in Compound Feed, Fish Muscle, Processed Animal Protein Meal, Shrimp, Food, Dairy Products, Meal of Animal Origin and Pellets (Animal Feed)	MQC-008
Coccidiostats: Decoquinat, Diclazuril, Halofuginone, Lasalocid, Maduramycin, Monensin, Narazin, Nicarbazin, Robenidine, Salinomycin in Raw Materials of Animal Origin, Compound Feed, Fish Muscle, Processed Animal Protein Meal, Food, Shrimp, Meal of Animal Origin and Pellets (Animal Feed)	MQC-010
Nitrofurantoin in Animal Tissue, Raw Materials of Animal Origin, Compound Feed, Fish Muscle, Processed Animal Protein Meal, Food, shrimp, Meal of Animal Origin and Pellets (Animal Feed)	MQC-009
Tetracyclines in Raw Materials of Animal Origin, Compound Feed, Fish Muscle, Processed Animal Protein Meal, Food, Shrimp, Meal of Animal Origin and Pellets (Animal Feed)	MQC-002
Trace Amounts in Commercial Pharmaceuticals Products: Abamectin, Ac. Oxolinic, Bright Green, Chloramphenicol, Ciprofloxacin, Crystal Violet, Diflubenzuron, Emamectin Benzoate, Enrofloxacin, Erythromycin, Florfenicol, Flumequin, Ivermectin, Leuco Crystal Violet, Leuco Malachite Green, Malachite Green, Oxytetracycline, Sarafloxacin, Spiramycin, Teflubenzuron, Trimethoprim, Tylosin	MQC-018

<b><u>Test(s)</u></b>	<b><u>Test Method</u></b>
<b>UPLC MS-MS Chromatography (cont.)</b>	
<b>Colorants:</b>	
Brilliant Green, Crystal Violet, Leuco Crystal Violet, Leuco Malachite Green, Malachite Green in Compound Feed, Fish Muscle, Processed Animal Protein Meal, and Shrimp, Meal of Animal Origin and Pellets (Animal Feed)	MQC- 005
<b>Toxins:</b>	
<b>Mycotoxins:</b> Aflatoxin B1, Aflatoxin B2, Aflatoxin G1, Aflatoxin G2, Aflatoxin M1, Deoxynivalenol, Fumonisin B1, Fumonisin B2, Ochratoxin A, Patulin, T2, Zearalenone in Processed Animal Protein Meal, Wheat and Flour Meal, Whole Grains, Vegetable Seeds, Processed Vegetable Protein, Food, Dry/Fresh and Transformed Fruits and Vegetables, Wines, Oil, Coffee, Meal of Animal Origin and Pellets (Animal Feed)	MQC-013
<b>Volumetric Tests</b>	
Free Fatty Acids in Crude and Refined Vegetable Oils, Marine Oils, Animal Oils and Vegetable or Animal Fats.	MQQ-002
Peroxide in Fats and Oils of Vegetable and Animal Origin, Including Margarine and Spreads of Different Water Content	MQQ-001
pH in Food and Hydrobiological Products	MQQ-039
Phosphorus in Food, Wines, Dry/Fresh and Transformed Fruits and Vegetables, and Feed Additives	MQQ-018
Phosphorus in Meat and Meat Products	MQQ-019
Protein (Kjeldahl) in Food, Wines, Dry/Fresh Fruits and Vegetables, Food Products, Meal of Animal Origin and Pellets (Animal Feed)	MQQ-004
Total Sugar in Food, Dry/Fresh Fruits and Vegetables and Food Products	MQQ-010
Volatile Total Nitrogen (BNTV) in Hydrobiological Products	MQQ-040
<b>Other</b>	
Crude Fiber in Food, Dry/Fresh Fruits and Vegetables, and Food Products by Fiber Digester Equipment W. Reichmann (Gerhardt)	MQQ-009



## Accredited Laboratory

A2LA has accredited

### QUALIFIED SPA - CONCEPCIÓN

Concepción, CHILE

for technical competence in the field of

### Chemical 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 15<sup>th</sup> 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 3921.01  
Valid to January 31, 2024

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