

SCOPE OF ACCREDITATION TO ISO/IEC 17025:2017

CORTHORN QUALITY 3940 Avenida Colon Talcahuano, Bio Bio Region, Chile 4290146 Francisca Corthorn Email: francisca@corthorn.cl

CHEMICAL

Valid To: November 30, 2022

Certificate Number: 4057.04

In recognition of the successful completion of the A2LA evaluation process, accreditation is granted to this laboratory to perform the following tests on <u>foods</u>, fish oil, animal and vegetable fats and oils, fishmeal, fish, fish feed, animal by-products meals, animal and fish hydrolysate, vegetables meals, and seafood products:

Test/Matrix	Internal Method	<u>Reference Method</u>
Anisidine (Spectrophotometry) In Fish Oil, Animal and Vegetable Fats, and Oils	CQ-QCA-133-T	ISO 6885:2012
Antioxidant BHT (HPLC) Hydrobiological Products	CQ-QCA-181-T	AOAC 983.15
Ethoxyquin (HPLC) In Fishmeal, Fish, Fish Feed, and Fish Oil	CQ-QCA-010-T/01	AOAC 983.15
Fat In Fishmeal		NCh 514.Of80
Fat In Fishmeal, Animal By-products Meals, Animal and Fish Hydrolysate, Vegetables Meals, Fish Feed, Fish and Foods	CQ-QCA-129-T	ISO 6492:1999
Free Fatty Acids (FFA) In Fishmeal, Animal By-products Meals, Animal and Fish Hydrolysate, Vegetables Meals, Fish Feed, and Foods	CQ-QCA-131-T	Based on AOCS Ca 5a-40
Free Fatty Acids (FFA) In Fish Oil, Animal and Vegetable Fats, and Oils	CQ-QCA-139-T	AOCS Official Method Ca 5a-40

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Test/Matrix	Internal Method	<u>Reference Method</u>
Free Fatty Acids (FFA) In Fish Oil, Animal and Vegetable Fats, and Oils		NCh 2759.Of02
Gardner Color In Fish Oil, Animal and Vegetable Fats, and Oils	CQ-QCA-134-T	AOCS Official Method Td 1a-64
Histamine (HPLC) In Fishmeal, Fish, and Seafood Products	CQ-QCA-100-T/01	NCh 2637.Of2001
Insoluble Impurities In Fish Oil, Animal and Vegetable Fats, and Oils	CQ-QCA-140-T	AOCS Official Method Ca 3a-46
Insoluble Impurities In Fish Oil, Animal and Vegetable Fats, and Oils		NCh 2744.Of02
Iodine Index (Wijs Method) In Fish Oil, Animal and Vegetable Fats, and Oils	CQ-QCA-136-T	AOAC Official Method 993.20
Moisture In Fishmeal		NCh 512.Of81
Moisture In Fishmeal, Animal By-products Meals, Animal and Fish Hydrolysate, Vegetables Meals, Fish Feed, Fish, and Foods	CQ-QCA-130-T	ISO 6496:1999
Moisture In Fish Oil, Animal and Vegetable Fats, and Oils	CQ-QCA-138-T	AOCS Official Method Ca 2a-45
Moisture In Fish Oil, Animal and Vegetable Fats, and Oils		NCh 2670.Of01/C
Peroxide Index In Fishmeal, Animal By-products Meals, Animal and Fish Hydrolysate, Vegetables Meals, Fish Feed, and Foods	CQ-QCA-132-T	Based on AOCS Cd 8b-90

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Test/Matrix	Internal Method	<u>Reference Method</u>
Peroxide Index In Fish Oil, Animal and Vegetable Fats, and Oils	CQ-QCA-135-T	AOCS Official Method Cd 8b-90
Peroxide Index In Fish Oil, Animal and Vegetable Fats, and Oils		NCh 2758.Of02
Protein In Fishmeal		NCh 517.Of80
Protein In Fishmeal, Animal By-products Meals, Animal and Fish Hydrolysate, Vegetables Meals, Fish Feed, Fish, and Foods	CQ-QCA-128-T	ISO 5983-2:2005
Sand (Insoluble Ash Content) In Fishmeal		NCh 515.Of1980
Sodium Chlorine (Volhard Method) In Fishmeal, Fish, and Seafood Products		NCh 2739/1.Of2002
Total Ashes In Fishmeal		NCh 515.Of80
Total Ashes In Fishmeal, Animal By-products Meals, Animal and Fish Hydrolysate, Vegetables Meals, Fish Feed, Fish, and Foods	CQ-QCA-127-T	ISO 5984:2002
Total Volatile Basic Nitrogen (TVBN) In Fishmeal, Fish, and Seafood Products		NCh 2668.Of2018
Unsaponifiable Matter In Fish Oil, Animal and Vegetable Fats, and Oils	CQ-QCA-137-T	ISO 18609:2012

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Accredited Laboratory

A2LA has accredited

CORTHORN QUALITY Talcahuano, Bio Bio Region, 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 15th day of December 2020.

Vice President, Accreditation Services For the Accreditation Council Certificate Number 4057.04 Valid to November 30, 2022