



BAP CERTIFICATE

CERTIFICATE N°: C869336-BAP-01-2024-SPS

Facility Certification Code: P10477

Field of attention:

Best Aquaculture Practices (BAP)
Seafood Processing Standard Certification
Unannounced audit

Issued to:

SALMONES DE CHILE S.A. (SALMOPROCESOS S.A.)
Janequeo 160, Chonchi-Chiloé, Región de Los Lagos, 5770000
Chile

Standards:

Seafood Processing Standard Issue 5.1
and Control Union Services SAC Certification General Rules
Issued under scheme 6 for product certification

Valid until: 31-August-2025

Control Union Services SAC declares to have inspected the products and/or units of the above-mentioned client and has found them in accordance with the standards mentioned above. This certificate covers the unit(s), and/or product(s) as mentioned in the authenticated annex of this certificate.

This certificate remains in force until further notice, provided that the client continues to meet the conditions as laid down in the client contract with Control Union Services SAC and verified in annual inspections by Control Union Services SAC. Based on the annual inspections that Control Union Services SAC performs, this certificate is updated and kept in force. The validity of this certificate shall be verified at <https://bapcertification.org/producers>

Date of certification:
26-June-2024

Valid from: 01-September-2024

Place and date of issue:
Lima, 26-June-2024

On behalf of the Managing Director

Brenda Bernabé La Rosa, Certifier



Control Union Services SAC
Av. Petit Thouars 4653 Fl. 6 Of. 603,
Miraflores, Perú
Phone: +51-1-7190400
<https://peru.controlunion.com/es>

Accreditation Body address:
Av. Amazonas N38-42 y Juan José de
Villalengua, Quito-Ecuador



Annex to
CERTIFICATE N°: C869336-BAP-01-2024-SPS
Facility Certification Code: P10477
Best Aquaculture Practices (BAP)

PROJECT NAME: Salmones de Chile S.A. (SALMOPROCESOS S.A.)
ADDRESS: Janequeo 160, Chonchi-Chiloé, Región de Los Lagos, 5770000
CITY: Chonchi
COUNTRY: Chile

This certificate, referred to in the client's agreement as scope certificate, covers the following product(s) which meet(s) the criteria of the Regulation Best Aquaculture Practices:

Species	Site operation	Location	Activities
<i>Oncorhynchus mykiss</i>	Salmones de Chile S.A. (SALMOPROCESOS S.A.)	Janequeo 160, Chonchi-Chiloé, Región de Los Lagos, 5770000	Farmed Steelhead Trout Chilled and Frozen, Dressed Head on, Dressed Head Off, Fillets, Portions, Cuts and by products. a. Primary process: Stunning, bleeding, gutting. b. Secondary Process: i. Dressed Head on and Dressed Head Off: Heading (optional), wash, size, grading, cooling or freezing, glazing, metal detection, packing, labeling, store, dispatch. ii. Fillets: Heading, wash, size, grading, filleting, pinboning, skinning (optional), trimming, vacuum packing or not, chilling (only non vacuum packed) freezing, glazing, metal detection, packing, labeling, store and dispatch. iii. Portions and cuts: Heading, wash, size, grading, filleting, pinboning, skinning (optional), portioning, vacuum packing or not, freezing, metal detection, packing, labeling, store and dispatch.
<i>Salmo salar</i>	Salmones de Chile S.A. (SALMOPROCESOS S.A.)	Janequeo 160, Chonchi-Chiloé, Región de Los Lagos, 5770000	Farmed Atlantic Salmon Chilled and Frozen, Dressed Head on, Dressed Head Off, Fillets, Portions, Cuts, and by-products. a. Primary process: Stunning, bleeding, gutting. b. Secondary Process: i. Dressed Head-on and Dressed Head-Off: Heading (optional), wash, size, grading, cooling or freezing, glazing, metal detection, packing, labeling, store, dispatch. ii. Fillets: Heading, washing, size, grading, filleting, pinboning, skinning (optional), trimming, vacuum packing or not, chilling (only non vacuum packed) freezing, glazing, metal detection, packing, labeling, storing and dispatch. iii. Portions and cuts: Heading, wash, size, grading, filleting, pinboning, skinning (optional), portioning, vacuum packing or not, freezing, metal detection, packing, labeling, storing, and dispatch.



Annex to
CERTIFICATE N°: C869336-BAP-01-2024-SPS
Facility Certification Code: P10477
Best Aquaculture Practices (BAP)

Species	Site operation	Location	Activities
<i>Oncorhynchus kisutch</i>	Salmones de Chile S.A. (SALMOPROCESOS S.A.)	Janequeo 160, Chonchi-Chiloé, Región de Los Lagos, 5770000	Farmed Coho Salmon Chilled and Frozen, Dressed Head on, Dressed Head Off, Fillets, Portions, Cuts and by products. a. Primary process: Stunnig, bleeding, gutting. b. Secondary Process: i. Dressed Head on and Dressed Head Off: Heading (optional), wash, size, grading, cooling or freezing, glazing, metal detection, packing, labeling, store, dispatch. ii. Fillets: Heading, wash, size, grading, filleting, pinboning, skinning (optional), trimming, vaccum packing or not, chilling (only non vaccum packed) freezing, glazing, metal detection, packing, labeling, store and dispatch. iii. Portions and cuts: Heading, wash, size, grading, filleting, pinboning, skinning (optional), portioning, vaccum packing or not, freezing, metal detection, packing, labeling, store and dispatch.

This certificate including the annex remains property of Control Union Services SAC and can be withdrawn in case of terminations as mentioned in the licensee contract, or in case changes or deviations of the above-mentioned data occur. The licensee is obliged to inform Control Union Services SAC immediately of any changes in the above-mentioned data. Only an original and signed certificate with its annexes is valid. This certificate and all its copies or reproductions shall be returned to Control Union Services SAC immediately on request.

Valid from: 01-September-2024
Audit date: 23 to 25-April-2024
Recertification audit date: 01-July-2025
Place and date of issue:
Lima, 26-June-2024

On behalf of the Managing Director

Brenda Bernabé La Rosa, Certifier

This certificate cannot be used as guaranteed certificate for delivered goods!