



BAP CERTIFICATE

CERTIFICATE NO: C-000209-BAP-2025

Facility Certification Code: P10477

Field of attention:

**Best Aquaculture Practices (BAP)
Seafood Processing Standard Certification**

Announced audit

Issued to:

**SALMONES DE CHILE Y PRODUCTORA S.A.
Janequeo 160, Chonchi-Chiloé., Chonchi 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 2026

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: 10 September 2025

Valid from: 01 September 2025

Place and date of issue:
Lima, 11 July 2025



On behalf of the Managing Director

Pilar Kuriyama
Managing director

Brenda Bernabe
Certifier



Acreditación N° SAE CP 07-001
CERTIFICACIÓN DE PRODUCTOS



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



Annex to
CERTIFICATE NO: C-000209-BAP-2025
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Best Aquaculture Practices (BAP)

SALMONES DE CHILE Y PRODUCTORA S.A.
Janequeo 160, Chonchi-Chiloé.
Chonchi
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
Salmo salar	SALMONES DE CHILE Y PRODUCTORA S.A.	Janequeo 160, Chonchi-Chiloé., Chonchi, Chile	Farmed Salmo Salar 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.



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Species	Site Operation	Location	Activities
Oncorhynchus kisutch	SALMONES DE CHILE Y PRODUCTORA S.A.	Janequeo 160, Chonchi-Chiloé., Chonchi, Chile	Farmed Coho 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, 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.



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Species	Site Operation	Location	Activities
Oncorhynchus mykiss	SALMONES DE CHILE Y PRODUCTORA S.A.	Janequeo 160, Chonchi-Chiloé., Chonchi, Chile	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, salted (optional), vacuum 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 2025
Audit Date: 21, 22, 23 April 2025
Recertification audit date: 03 July 2026

Place and date of issue:
Lima, 11 July 2025

On behalf of the Managing Director

Pilar Kuriyama
Managing director

Brenda Bernabe
Certifier

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