



# CONTROL UNION

## CERTIFICATE

Control Union Certifications B.V. (accredited Certification Body No. C 412)  
certifies that, having conducted an audit

For the scope of activities:

**Gutting, sorting, filleting, portioning of chilled or frozen salmon and trout (whole with or without head, fillets, portions, roe, with or without skin, glazed or not), cold Smoked or not, packed vacuum-packed or not, in plastic bags or films, cartons or polystyrene boxes.**

Exclusions from scope:

**None**

Product categories:

**04 - Raw fish products & preparations**

**09 - Raw cured or fermented meat and fish**

At

**CALETA BAY PROCESOS  
SPA - CHINQUIO PLANT**

**SITE CODE: 10003826**

**Ruta 5 Sur Km 1030, Puerto Montt, Chile**

Has achieved Grade:

**AA+**

Meets the requirements set out in the

**GLOBAL STANDARD FOOD SAFETY  
ISSUE 9: AUGUST 2022**

Audit programme:

**Unannounced**

Date(s) of audit:

**08-10/11/2023**

Auditor number:

**20232**

Certificate issue date:

**20/12/2023**

Re-audit due date:

**17/11/2024**

Certificate expiry date:

**29/12/2024**

**Tamara Adeline,  
Certifier**

*Authorised on behalf of Control Union Certifications B.V.*

Control Union Certifications B.V. P.O. Box161, 8000 AD, Zwolle, The Netherlands

CUC CERTIFICATION CODE: PRJ872031-2023.01

This certificate remains the property of Control Union Certifications B.V. If you would like to give feedback on the BRCS Standard or the audit process directly to BRCS, please contact [brcs.enquiries@lsggroup.com](mailto:brcs.enquiries@lsggroup.com) or use the BRCS reporting system at <https://tellusbrcs.whistleblownetwork.net>. To verify certificate validity, please visit <https://directory.brqs.com>

# BRCS

Food Safety

**CERTIFICATED**

