



SCOPE OF ACCREDITATION TO ISO/IEC 17025:2005

CORTHORN QUALITY  
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CHEMICAL

Valid To: August 31, 2020

Certificate Number: 4057.01

In recognition of the successful completion of the A2LA evaluation process, accreditation is granted to this laboratory to perform the following tests on food, animal feed, and animal products:

<b><u>Test/Technology</u></b>	<b><u>Test Method</u></b>
Antibiotics Residues in Seafood Products (Fish Tissues, Fish Feed, Fish Meal Flour, and Fish Oil), Poultry Products (Feather Flour, Blood, and Visceras), and Feed Products (Quinolones, Tetracyclines, Anthelmintics, Chloramphenicol, Florfenicol, Sulfonamides, and $\beta$ -lactam) by LC-MS/MS	CQ-CROM-034-T
Antiparasits (Colorants) in Seafood Products (Fish Tissues, Fish Feed, Fish Meal Flour, and Fish Oil), Poultry Products (Feather Flour, Blood, and Viscera), and Feed Products by LC-MS/MS	CQ-CROM-024-T
Cholesterol in Food, Processed Foods, Raw Materials, and Oils by GC-FID	CQ-QCA-022-T
Determination of BHA, BHT, and TBHQ in Seafood Products by GC-MSD	CQ-QCA-088-T
Determination of Bromate in Drinking Water by LC-MS/MS	CQ-CROM-018-T
Determination of Dithiocarbamate Residues in Food by GC-MSD	CQ-CROM-035-T
Determination of Nutritional Facts in Food, Processed Food, and Raw Materials	
Ash	CQ-QCA-007-T
Dietary Fiber	CQ-QCA-040-T
Fat	CQ-QCA-006-T
Moisture	CQ-QCA-017-T
Protein by Kjeldhal	CQ-QCA-030-T
Sodium by EAA Flame	CQ-QCA-024-T

<b><u>Test/Technology</u></b>	<b><u>Test Method</u></b>
Total sugars by UV-VIS	CQ-QCA-002-T
Ethoxyquine in Seafood Products by HPLC-PDA	CQ-QCA-010-T
Fatty Acid Profile in Food, Oils, Processed Foods, and Raw Materials by GC-FID	CQ-QCA-074-T
Histamine in Seafood Products by HPLC-PDA	CQ-QCA-100-T
Metabolites and Nitrofurans in Seafood Products (Fish Tissues, Fish Feed, Fish Meal Flour, and Fish Oil), Poultry Products (Flour of Feather, Blood, and Visceras), and Feed Products by LC-MS/MS	CQ-CROM-027-T
Metals in Food, Processed Food, Juice, Wine, Seafood Products, Grains, Milk, Flour, and Feed Products by Atomic Absorption Spectrometry with Flame, Hydride Generation, and Graphite Furnace	
Arsenic	CQ-QCA-025-T
Cadmium	CQ-QCA-021-T
Calcium	CQ-QCA-028-T
Iron	CQ-QCA-055-T
Lead	CQ-QCA-021-T
Mercury	CQ-QCA-023-T
Tin, Copper, and Zinc	CQ-QCA-055-T
Mycotoxins (Total Aflatoxins, Ochratoxine, DON, and Fumonisin) in Dried Fruits, Poultry Products, and Food Products by ELISA	CQ-QCA-028-T
Patulin in Dried Fruits, Poultry Products, Juices, and Feed Products by HPLC-PDA	CQ-QCA-077-T
Pesticide Residues (Polar and Non-polar) in Food, Fruits, Vegetables, Wine, Fats, Animal Tissue, Flour, and Juice by GC-MSD and LC-MS/MS	CQ-CROM-023-T
Veterinary Drugs in Animal Tissue by LC-MS/MS	
Steroids	CQ-CROM-033-T
$\beta$ -Agonists	CQ-CROM-016-T
Nitroimidazoles	CQ-CROM-019-T





## *Accredited Laboratory*

A2LA has accredited

### **CORTHORN QUALITY**

*Huechuraba, Santiago, CHILE*

for technical competence in the field of

### Chemical Testing

This laboratory is accredited in accordance with the recognized International Standard ISO/IEC 17025:2005 *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 1<sup>st</sup> day of October 2018.

A handwritten signature in black ink, written over a horizontal line.

President and CEO  
For the Accreditation Council  
Certificate Number 4057.01  
Valid to August 31, 2020

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