

 Camanchaca Cultivos Sur S.A.	Quality Management System MUSSEL/ME/PR/BULK /GOURMET / 10KGx01/NATURA	Code: G-PACD-002
		Version: 001
		Date : 20-08-2018

1. PRODUCT DESCRIPTION	
Company Name	Camanchaca Cultivos Sur S.A.
Company Address	Rauco Rural S/N Chonchi, Chile.
Raw Material	Mytilus chilensis
Finished Product	MUSSEL/ME/PR/BULK /GOURMET / 10KGx01/NATURA/
Presentation	IQF frozen cooked mussel meat
Intended use and consumer	Direct consumption (no cooking required), Once defrosted, do not refreeze
Glazing	10 %
Shelf life	24 months
Storage	Temperature -18 °C or lower
Packaging	BOX 10x1 Kilos

2. Flow Diagram	
Reception Raw Material ↓	Organoleptic evaluation and review of documentary backups. Only live raw material is received from areas classified as A or B according to PSMB
Separation and washing ↓	Mussels that are received grouped from the farm are mechanically separated and washed in a machine with rotating blades and potable water at high pressure.
Classification by size ↓	Through an equipment with rotating cylinders that are gradually separated, the mussels are classified into three sizes.
Raw material storage ↓	The classified raw material is briefly stored in plastic bins waiting its entry into the process.
Preparation for byssus removal ↓	The mussels are increased in temperature by immersion in hot water for a time of between 30s and 5 min. The target temperature can reach up to 45 ° C depending on the characteristics of byssus. In this way the byssus relaxes and becomes better disposed for the remosion
Byssus removal ↓	The byssus is removed through a machine with concentric grooved cylinders that rotate by trapping and removing it

Cooking ↓	Cooking time and temperature: Delimitation A					
	Minimum lift time including venting		Minimum lift temperature includes venting		Maximum equipment load	Minimum initial product temperature
	28 segundos		112,9 °C		350 [Kg/batch]	≥ 18°C
Cooling ↓	Delimitation B:					
	Minimum lift time including venting	Minimum lift temperature includes venting	Minimum cooking temperature	Minimum cooking time	Maximum equipment load	Minimum initial product temperature
	38 segundos	117,6°C	109,5°C	1,5 minutos	350 [Kg/batch]	≥ 18°C
Desconche ↓	The operation consisting in reducing the temperature of the product, by immersing in potable water.					
Classification ↓	The stage consists of separating the meat from the valves, by means of a mechanical system of a set of vibrating plates with metal rods. The operation separates the meat from the leaflets, delivering the meat to a slide with flow of potabilised water					
Second cooled ↓	Manual operation aimed at separating product or impurities that are destined to waste or garbage, specifically consisting of the removal of broken units, other species, removal of impurities such as valves or fractions thereof, beads, etc. Step continues.					
Freezing ↓	The operation of reducing the temperature of the product, by spraying with potable water, the water circulating in the equipment is a single use, the water used is water from the cooled network, and the temperature of the product does not exceed 15 ° C.					
Calibration ↓	The process is carried out in a continuous freezing tunnel. The product enters the system by means of conveyor belt to the equipment of freezing to be exposed to a forced cold air stream to reach the freezing of the product					
Glaze ↓	It consists of the automatic calibration of the meat according to its size, when passing through a series of sieves of different diameter. Once calibrated the product is led to weighing system. Continuous process without waiting time.					
Cooled post glaze ↓	Glazing is obtained by spraying the units in chilled water (0 ° C to 4 ° C) through an equipment (Buco) into the room, which operates by means of plate cooling, the water applied to the product is for renovation constant. Continuous process without timeout.					
Packing ↓	Once the product is glazed, the product enters the cooling tunnel by conveyor belt to be exposed to a cold forced air stream for a time between 4 to 6 minutes at a temperature of -30 ° C of the equipment.					
Metal Detection ↓	Once frozen, calibrated and glazed the product is placed in bulk in a polyethylene bag and inside a carton.					
Labeling. ↓	The bulk product packaged in its secondary packaging is passed in its entirety to a metal detector equipment in order to ensure traceability of possible traces of metal, whether ferrous, non-ferrous and stainless steel. This is an ongoing process.					
	Labeling secondary packaging: the box contains information on the lot, date of manufacture and expiry date, caliber, plant number and the word Chile, FAO code and storage conditions of the product. Address of the importer, name, address and health decision of the exporter.					

Storage ↓	The frozen packaged product is stored in a chamber at temperatures -18 ° C for a period of time not exceeding 24 months.
Loading, shipping and transportation	Consists of the product output of the plant from the transit chamber, refrigerator plant, containers to floor or external refrigerator to container with cold system. Shipment is made according to order or packing list. The transport temperature is -18°C. The product is loaded in the container manually and lasts approximately 2 hours without loss of the cold chain.

CCP

3. HACCP PLAN

CRITICAL CONTROL POINT	SIGNIFICANT HAZARD	CRITICAL LIMITS FOR EACH PREVENTIVE MEASURE	WHAT	HOW	FREQUENCY	WHO	CORRECTIVE ACTION(S) PROCEDURES	RECORDS	VERIFICATION
Raw material receiving	Marine toxins	Raw material coming from areas classified and approval by NSSP (National Shellfish sanitation program)	control Location and status of harvest area	Visual Inspection	Each lot	QC STAFF	Reject the lot	Monitoring records	Daily review of monitoring and corrective actions records
		Maximum Toxin Level <ul style="list-style-type: none"> • PSP (Paralytic shellfish poison) < 0.8 ppm saxitoxin equivalent • ASP (Amnesic shellfish poison) <20 ppm domoic acid • DSP (Diarrheic shellfish Poisson) < 0.2 okadaic acid plus 	PSP analysis ASP analysis DSP analysis	Visual inspection Of laboratory record Visual inspection Of laboratory record	Twice a month PSMB	Quality Assurance Manager	Reject the lot	Analysis report	Daily or weekly review of monitoring and corrective actions records

Cooking	Pathogen survival through cooking	<p>Classified Areas: A Cooking Temperature Time (mm:ss) °C -Minimum lift time including venting: 28 segundos. -Minimum lift temperature includes venting: 112,9°C</p>	Critical factors of the established cooking process. Time and temperature.	Monitoring the cook time and temperature recording device or a digital time/temperature data logger.	Monitoring the cook temperature continuously, with a visual check each half hour and whenever any changes in the belt speed are made	Temperature recorder CQ Staff	Adjust the steam supply to increase the processing temperature. Extend the length of the coking cycle to compensate for temperature drop. Actions to the product involved in the critical limits deviation: destroy	Temperature record chart or a digital time/temperature data logger printout	Daily review of monitoring and corrective actions records Checks the accuracy of the temperature recording device or digital time/temperature data logger by comparing to MIG (mercury in glass) thermometer at least once per day. Calibration of the mig Calibrate MIG thermometer (NIST traceable). This should be done when the thermometer is installed and at least once per year after that
	Introduction of pathogen after cooking	<p>Classified Areas: B and C Cooking Temperature Time (mm:ss) °C Minimum lift time including venting: 38 segundos -Minimum lift temperature includes venting: 117,6°C -Minimum cooking temperature: 109,5°C -Minimum cooking time: 1,5 minutos</p>							

		Measurable residual of dioxide of chlorine at the discharge point of the container cooling tank							
Metal Detection	Presence of metals	Finished product is rejected in the presence of metals between 2.5 [mm] and 3.5 [mm].	Metals	Patterns: Ferrous Metal Non-ferrous Stainless Steel	Daily frequency before the beginning of the process and every 2 hours during the process.	QC STAFF	Up on determination of a metal in the product, it will be rejected, and all the latest product from the control of the team will again by the metal detection equipment.	PCC metal detector.	Daily review of monitoring and corrective actions records.
Loading, shipping and transportation	Product dispatch that does not meet the requirements of the Eurasian Economic Union	Accepts: Product * suitable for export to the UEE. Rejects: Product * not suitable for export to the UEE. * Note: Product "fit" is one that: - In Packing list verification: the product declared in pkl coincides with product to be shipped (type of product, number of boxes, dates, lots, weights	Dispatch product not suitable for the UEE market.	Inspection and sampling is carried out on all shipments of fishery and aquaculture products for export to the Eurasian Economic Union.	For each product dispatch to UEE.	QC STAFF	If product is not fit to be exported to the UEE, the load is terminated, the dispatch and export to UEE is not made. Product must be returned to storage under cold chain at -18 °C	Monitoring records	Daily review of monitoring and corrective actions records

Approved By:


Carla Basfias Fajntelba,
Head of Quality Assurance
CemarThaca Cultivos Sur S.A.



Carla Bastías Fuentealba

**Quality Manager
February 2019**

 Camanchaca Cultivos Sur S.A.	Quality Management System	Code: G-PACD-001
	MUSSEL/WH/PR/FDSERV/HIGHLINE/ 1LBx10/NATURA/ 2330 ULB	Version: 001
		Date : 06-02-19

1. PRODUCT DESCRIPTION	
Company Name	Camanchaca Cultivos Sur S.A.
Company Address	Rauco Rural S/N Chonchi, Chile.
Raw Material	Mytilus chilensis
Finished Product	MUSSEL/WH/PR/FDSERV/HIGHLINE/ 1LBx10/NATURA/ 2330 ULB
Presentation	MUSSEL Whole Natural - Cooked - Frozen - VACUUM -5 kg (1LB x 10 UNITS)
Intended use and consumer	Direct consumption (no cooking required)
Shelf life	24 months
Storage	Temperature -18 °C or lower
Packaging	BOX 1x10 lb

2. Flow Diagram	
Reception Raw Material ↓	Organoleptic evaluation and review of documentary backups. Only live raw material is received from areas classified as A or B according to PSMB
Separation and washing ↓	Mussels that are received grouped from the farm are mechanically separated and washed in a machine with rotating blades and potable water at high pressure.
Classification by size ↓	Through an equipment with rotating cylinders that are gradually separated, the mussels are classified into three sizes.
Raw material storage ↓	The classified raw material is briefly stored in plastic bins waiting its entry into the process.
Preparation for byssus removal ↓	The mussels are increased in temperature by immersion in hot water for a time of between 30s and 5 min. The target temperature can reach up to 45 ° C depending on the characteristics of byssus. In this way the byssus relaxes and becomes better disposed for the removal
Byssus removal ↓	The byssus is removed through a machine with concentric grooved cylinders that rotate by trapping and removing it
Selection ↓	Manual operation consisting of the removal of units of other species, broken units, removal of impurities such as shell fragments.
Dosing, packaging and weighing ↓	Automatic Packaging: After the selection stage the product by means of a conveyor belt is sent to multihead equipment which will dose the portions to the packaging machine by dynamic weight of the product.
Sauces Addition and vacuum packing	After dosing the portions for the packaging of the machine, or laminated pouches, will be sealed in the vacuum

↓	packaging and will soon enter the cooker.
Cooking ↓	Cooking time and temperature: Delimitation A 96°C by 4 min y 25 seg / Delimitation B 96°C by 9 min and 29 seg.
Cooling ↓	The operation of reducing the temperature of the product, by spraying with potable water, the total renewal of the water is constant, the water used is water of cooled network, and the temperature of the product does not exceed 20 ° C.
Freezing ↓	The process is carried out in a continuous freezing spiral tunnel. The product enters the system by means of conveyor belt to the freezing equipment to be exposed to a stream of cold forced air to reach the freezing of the product.
Metal Detection ↓	The products once packed in their primary packaging are passed entirely to a metal detector equipment in order to ensure traceability of possible traces of metal, whether ferrous, non-ferrous and stainless steel. This is an ongoing process.
Packaging ↓	The bags may be packaged in cartons or expanded polystyrene cartons for each or more primary packaging, thereafter in carton boxes.
Labeling. ↓	Labeling secondary packaging: the box contains information on the lot, date of manufacture and expiry date, caliber, plant number and the word Chile, FAO code, storage conditions of the product and allergens. Address of the importer, name, address and health decision of the exporter.
Storage ↓	The frozen packaged product is stored in a chamber at temperatures -18 ° C for a period of time not exceeding 24 months.
Loading, shipping and transportation	Consists of the product output of the plant from the transit chamber, refrigerator plant, containers to floor or external refrigerator to container with cold system. Shipment is made according to order or packing list. The transport temperature is -18°C. The product is loaded in the container manually and lasts approximately 2 hours without loss of the cold chain.

CCP

4. HACCP PLAN

CRITICAL CONTROL POINT	SIGNIFICANT HAZARD	CRITICAL LIMITS FOR EACH PREVENTIVE MEASURE	WHAT	HOW	FREQUENCY	WHO	CORRECTIVE ACTION(S) PROCEDURES	RECORDS	VERIFICATION
Raw material receiving	Marine toxins	Raw material coming from areas classified and approval by NSSP (National Shellfish sanitation program)	control Location and status of harvest area	Visual Inspection	Each lot	QC STAFF	Reject the lot	Monitoring records	Daily review of monitoring and corrective actions records
		<p>Maximum Toxin Level</p> <ul style="list-style-type: none"> • PSP (Paralytic shellfish poison) < 0.8 ppm saxitoxin equivalent • ASP (Amnesic shellfish poison) <20 ppm domoic acid • DSP (Diarrhetic shellfish Poisson) < 0.2 okadaic acid plus 	PSP analysis	Visual inspection Of laboratory record	Twice a month PSMB	Quality Assurance Manager	Reject the lot	Analysis report	Daily or weekly review of monitoring and corrective actions records
Cooking	Pathogen survival through cooking	<p>Classified Areas: A Cooking Temperature Time (mm:ss) °C</p> <p>A 96°C by 4 min and 25 seg</p> <p>Classified Areas: B and C Cooking Temperature Time (mm:ss) °C</p>	Critical factors of the established cooking process. Time and temperature.	Monitoring the cook time and temperature recording device or a digital time/temper	Monitoring the cook temperature continuously, with a visual check each half hour and	Temperature recorder CQ Staff	<p>Adjust the steam supply to increase the processing temperature.</p> <p>Extend the length of the coking cycle to compensate for</p>	<p>Temperature record chart or a digital time/temperature data logger printout</p>	<p>Daily review of monitoring and corrective actions records</p> <p>Checks the accuracy of the temperature recording device or digital</p>

	Introduction of pathogen after cooking	<p>96°C by 9 min and 29 seg</p> <p>Measurable residual of dioxide of chlorine at the discharge point of the container cooling tank</p>	Residual chlorine dioxide in the cooling water	<p>ature data logger.</p> <p>The RPM of the belt drive wheel using stop watch</p>	<p>whenever any changes in the belt speed are made</p> <p>Every 1 hour</p>	QC Staff	<p>temperature drop.</p> <p>Actions to the product involved in the critical limits deviation: destroy</p> <p>If no measurable residual dioxide chlorine is detected, add dioxide chlorine or adjust the chlorine metering system and recheck for dioxide chlorine residual.</p>	Record of residual dioxide chlorine levels	<p>time/temperature data logger by comparing to MIG (mercury in glass) thermometer at least once per day. Calibration of the mig</p> <p>Calibrate MIG thermometer</p> <p>thermometer (NIST traceable). This should be done when the thermometer is installed and at least once per year after that</p> <p>Review monitoring and corrective action records</p>
Metal Detection	Presence of metals	Finished product is rejected in the presence of metals between 2.5 [mm] and 3.5 [mm].	Metals	<p>Patterns:</p> <p>Ferrous Metal</p> <p>Non-ferrous</p> <p>Stainless Steel</p>	Daily frequency before the beginning of the process and every 1 hours during the process.	QC STAFF	Up on determination of a metal in the product, it will be rejected, and all the latest product from the control of the team will again by the metal detection equipment.	PCC metal detector.	Daily review of monitoring and corrective actions records.
Labeled	Presence of allergens, not declared on label	Accepts: Product indicates the allergens of the processed	allergens	visual inspection on the label	Daily frequency before	QC STAFF	If the product does not have allergen	Monitoring records	Daily review of monitoring and corrective actions records.

		product. Reject: Product does not indicate allergens.		statement	the start of the process, every 1 hour during the process and for each batch change		information, the product was rejected and the product involved was reviewed.		
Loading, shipping and transportation	Product dispatch that does not meet the requirements of the Eurasian Economic Union	Accepts: Product * suitable for export to the UEE. Rejects: Product * not suitable for export to the UEE. * Note: Product "fit" is one that: - In Packing list verification: the product declared in pkl coincides with product to be shipped (type of product, number of boxes, dates, lots, weights	Dispatch product not suitable for the UEE market.	Inspection and sampling is carried out on all shipments of fishery and aquaculture products for export to the Eurasian Economic Union.	For each product dispatch to UEE.	QC STAFF	If product is not fit to be exported to the UEE, the load is terminated, the dispatch and export to UEE is not made. Product must be returned to storage under cold chain at -18 °C	Monitoring records	Daily review of monitoring and corrective actions records

Approved By:


 Carla Bastias Puentealba.
 Head of Quality Assurance
 Cemanáchaca Cultivos Sur S.A.



Quality Manager
 February 2019



Cultivos Sur
S.A.

Quality Management System

MUSSEL/WH/PR/FDSERV/HIGHLINE/ 1LBx10 o 2LB x5/NATURA/ 2330 ULB

Code:
G-PACD-
001
Version:
001
Pages:
Date :
06-02-19

1. PRODUCT DESCRIPTION

Company Name	Camanchaca Cultivos Sur S.A.
Company Address	Rauco Rural S/N Chonchi, Chile.
Raw Material	Mytilus chilensis
Finished Product	MUSSEL/WH/PR/FDSERV/HIGHLINE/ 1LBx10/NATURA/ 2330 ULB
Presentation	MUSSEL Whole Natural - Cooked - Frozen - VACUUM -5 kg (1LB x 10 UNITS)/ (2LB x 5 UNITS)
Intended use and consumer	Direct consumption (no cooking required)
Shelf life	24 months
Storage	Temperature -18 °C or lower
Packaging	BOX 1x10 lb

2. Flow Diagram

Reception Material ↓	Raw Organoleptic evaluation and review of documentary backups. Only live raw material is received from areas classified as A or B according to PSMB
Separation and washing ↓	and Mussels that are received grouped from the farm are mechanically separated and washed in a machine with rotating blades and potable water at high pressure.
Classification by size ↓	Through an equipment with rotating cylinders that are gradually separated, the mussels are classified into three sizes.
Raw material storage ↓	The classified raw material is briefly stored in plastic bins waiting its entry into the process.
Preparation for byssus removal ↓	for The mussels are increased in temperature by immersion in hot water for a time of between 30s and 5 min. The target temperature can reach up to 45 ° C depending on the characteristics of byssus. In this way the byssus relaxes and becomes better disposed for the removal
Byssus removal ↓	The byssus is removed through a machine with concentric grooved cylinders that rotate by trapping and removing it
Selection ↓	Manual operation consisting of the removal of units of other species, broken units, removal of impurities such as shell fragments.

Dosing, packaging and weighing ↓	Automatic Packaging: After the selection stage the product by means of a conveyor belt is sent to multihead equipment which will dose the portions to the packaging machine by dynamic weight of the product.
Sauces Addition and vacuum packing ↓	After dosing the portions for the packaging of the machine, or laminated pouches, will be sealed in the vacuum packaging and will soon enter the cooker.
Cooking ↓	Cooking time and temperature: Type A areas Presentation 1 lb / 500 grams T ^o cooking 96 ° C 3 min and 45 sec. Natural 2 lb / 1000 grams Natural T ^o cooking 96 ° C 4 min and 25 sec. Type B / C areas Presentation 1 lb / 500 grams Natural cooking 96 ° C 9 min and 3 sec. 2 lb / 1000 grams Natural Cooking temperature 96 ° C 9 min and 29 sec
Cooling ↓	The operation of reducing the temperature of the product, by spraying with potable water, the total renewal of the water is constant, the water used is water of cooled network, and the temperature of the product does not exceed 20 ° C.
Freezing ↓	The process is carried out in a continuous freezing spiral tunnel. The product enters the system by means of conveyor belt to the freezing equipment to be exposed to a stream of cold forced air to reach the freezing of the product.
Metal Detection ↓	The products once packed in their primary packaging are passed entirely to a metal detector equipment in order to ensure traceability of possible traces of metal, whether ferrous, non-ferrous and stainless steel. This is an ongoing process.
Packaging ↓	The bags may be packaged in cartons or expanded polystyrene cartons for each or more primary packaging, thereafter in carton boxes.
Labeling ↓	Labeling secondary packaging: the box contains information on the lot, date of manufacture and expiry date, caliber, plant number and the word Chile, FAO code, storage conditions of the product and allergens. Address of the importer, name, address and health decision of the exporter.
Storage ↓	The frozen packaged product is stored in a chamber at temperatures -18 ° C for a period of time not exceeding 24 months.
Loading, shipping and transportation	Consists of the product output of the plant from the transit chamber, refrigerator plant, containers to floor or external refrigerator to container with cold system. Shipment is made according to order or packing list. The transport temperature is -18°C. The product is loaded in the container manually and lasts approximately 2 hours without loss of the cold chain.

CCP

5. HACCP PLAN

CRITICAL CONTROL POINT	SIGNIFICANT HAZARD	CRITICAL LIMITS FOR EACH PREVENTIVE MEASURE	WHAT	HOW	FREQUENCY	WHO	CORRECTIVE ACTION(S) PROCEDURES	RECORDS	VERIFICATION
Raw material receiving	Marine toxins	Raw material coming from areas classified and approval by NSSP (National Shellfish sanitation program)	control Location and status of harvest area	Visual Inspection	Each lot	QC STAFF	Reject the lot	Monitoring records	Daily review of monitoring and corrective actions records
		<p>Maximum Toxin Level</p> <ul style="list-style-type: none"> • PSP (Paralytic shellfish poison) < 0.8 ppm saxitoxin equivalent • ASP (Amnesic shellfish poison) <20 ppm domoic acid • DSP (Diarrheic shellfish Poisson) < 0.2 okadaic acid plus 	PSP analysis	Visual inspection Of laboratory record	Twice a month PSMB	Quality Assurance Manager	Reject the lot	Analysis report	Daily or weekly review of monitoring and corrective actions records
Cooking	Pathogen survival trough cooking	Type A areas Presentation 1 lb / 500 grams T° cooking 96 ° C 3 min and 45 sec. Natural 2 lb / 1000 grams Natural T° cooking 96 ° C 4 min and 25 sec.	Critical factors of the established cooking process. Time and temperature.	Monitoring the cook time and temperature recording device or a digital time/temper	Monitoring the cook temperature continuously, with a visual check each half hour and	Temperature recorder CQ Staff	Adjust the steam supply to increase the processing temperature. Extend the length of the coking cycle to compensate for	Temperature record chart or a digital time/temperature data logger printout	Daily review of monitoring and corrective actions records Checks the accuracy of the temperature recording device or digital

	Introduction of pathogen after cooking	<p>Type B / C areas Presentation 1 lb / 500 grams Natural cooking 96 ° C 9 min and 3 sec. 2 lb / 1000 grams Natural Cooking temperature 96 ° C 9 min and 29 sec</p> <p>Measurable residual of dioxide of chlorine at the discharge point of the container cooling tank</p>	Residual chlorine dioxide in the cooling water	<p>ature data logger.</p> <p>The RPM of the belt drive wheel using stop watch</p>	<p>whenever any changes in the belt speed are made</p> <p>Every 1 hour</p>	QC Staff	<p>temperature drop.</p> <p>Actions to the product involved in the critical limits deviation: destroy</p> <p>If no measurable residual dioxide chlorine is detected, add dioxide chlorine or adjust the chlorine metering system and recheck for dioxide chlorine residual.</p>	<p>Record of residual dioxide chlorine levels</p>	<p>time/temperature data logger by comparing to MIG (mercury in glass) thermometer at least once per day. Calibration of the mig</p> <p>Calibrate MIG thermometer</p> <p>thermometer (NIST traceable). This should be done when the thermometer is installed and at least once per year after that</p> <p>Review monitoring and corrective action records</p>
Metal Detection	Presence of metals	Finished product is rejected in the presence of metals between 2.5 [mm] and 3.5 [mm].	Metals	<p>Patterns:</p> <p>Ferrous Metal</p> <p>Non-ferrous</p> <p>Stainless Steel</p>	Daily frequency before the beginning of the process and every 1 hours during the process.	QC STAFF	Up on determination of a metal in the product, it will be rejected, and all the latest product from the control of the team will again by the metal detection equipment.	PCC metal detector.	Daily review of monitoring and corrective actions records.
Labeled	Presence of allergens, not declared on label	Accepts: Product indicates the allergens of the processed	allergens	visual inspection on the label	Daily frequency before	QC STAFF	If the product does not have allergen	Monitoring records	Daily review of monitoring and corrective actions records.

		product. Reject: Product does not indicate allergens.		statement	the start of the process, every 1 hour during the process and for each batch change		information, the product was rejected and the product involved was reviewed.		
Loading, shipping and transportation	Product dispatch that does not meet the requirements of the Eurasian Economic Union	Accepts: Product * suitable for export to the UEE. Rejects: Product * not suitable for export to the UEE. * Note: Product "fit" is one that: - In Packing list verification: the product declared in pkl coincides with product to be shipped (type of product, number of boxes, dates, lots, weights	Dispatch product not suitable for the UEE market.	Inspection and sampling is carried out on all shipments of fishery and aquaculture products for export to the Eurasian Economic Union.	For each product dispatch to UEE.	QC STAFF	If product is not fit to be exported to the UEE, the load is terminated, the dispatch and export to UEE is not made. Product must be returned to storage under cold chain at -18 °C	Monitoring records	Daily review of monitoring and corrective actions records

Approved By:



Carla Bastias Fuentealba.
Head of Quality Assurance
Camanchaca Cultivos Sur S.A.



Carla Bastias Fuentealba

Quality Manager
February 2019



734925

CERTIFICADO HACCP

HACCP CERTIFICATE

Procesador / Processor: CAMANCHACA CULTIVOS SUR S A

Dirección /Address: RAUCO S N, CHONCHI, REGIÓN DE LOS LAGOS, CHILE.

Nº Registro SERNAPESCA / SERNAPESCA Registration Number: 10727.

El Servicio Nacional de Pesca y Acuicultura de Chile, SERNAPESCA, certifica lo siguiente / The National Fisheries and Aquaculture Service of Chile, SERNAPESCA, certifies the following:

1. CAMANCHACA CULTIVOS SUR S A cuenta con un plan HACCP validado según los requerimientos señalados en las normativas SERNAPESCA y en los Reglamentos (CE) 852/2004, 853/2004 y 854/2004 / Has a validated HACCP plan according to requirements established by SERNAPESCA, as well as Regulations (CE) N°852/2004, 853/2004 and 854/2004.
2. El Programa de Aseguramiento de Calidad basado en HACCP de CAMANCHACA CULTIVOS SUR S A ha sido supervisado por SERNAPESCA

