



CERTIFICATE OF ACCREDITATION

This is to attest

PACIFIC CONTROL S.A.C.

PANAMERICANA SUR KM 23.5 VILLA EL SALVADOR
LIMA, 15800, PERU

Testing Laboratory TL-1357

has met the requirements of AC89, *IAS Accreditation Criteria for Testing Laboratories*, and has demonstrated compliance with ISO/IEC Standard 17025:2017, *General requirements for the competence of testing and calibration laboratories*. This organization is accredited to provide the services specified in the scope of accreditation.

Effective Date July 25, 2025



International Accreditation Service
Issued under the authority of IAS management

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SCOPE OF ACCREDITATION

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PACIFIC CONTROL S.A.C.

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Accredited to ISO/IEC 17025:2017

Effective Date July 25, 2025

FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Food Microbiology	Air (including sampling and settle plate method)	Aerobic mesophilic microorganisms	Compendium of Methods for the Microbiological Examination of Foods, APHA, Fifth Edition, 2015, Chapter 3, Sections 3.10–3.101, pages 36–37 / ICMSF Vol. 1, 2nd Edition, pages 120–124, Reprint 2000 <i>Microbiological monitoring of the food processing environment – Air sampling methods, sedimentation methods, Method 1 (Standard plate count, pour plate count, or plate count of aerobic microorganisms).</i>
		Molds and yeasts	Compendium of Methods for the Microbiological Examination of Foods, APHA, Fifth Edition, 2015, Chapter 3, Sections 3.10–3.101, pages 36–37 / ICMSF Vol. 1, 2nd Edition, pages 166–167, Reprint 2000 <i>Microbiological monitoring of the food processing environment – Air sampling methods, sedimentation methods. Enumeration of molds and yeasts by pour plate method.</i>

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FIELDS OF TESTING	MATERIAL/ MATRIX	DETERMINANT(S)/ ANALYTE(S)	METHOD REFERENCE
Food Microbiology (cont'd.)	<ul style="list-style-type: none"> - Foods for Special Dietary Uses - Prepared Foods - Sugars, Honey, and Similar Products - Non-Carbonated Beverages - Cephalopods - Chocolate(s) - Crustaceans - Echinoderms - Spices, Condiments, and Sauces - Fruits, Vegetables, Nuts, and Other Plant Products - Nuts - Cereal Grains, Legumes, Quinoa-like Seeds, and Derivatives (flours and others) - Fishmeal - Ice Cream and Ice Cream Mixes - Eggs and Egg Products - Mollusks - Pasta - Fish - Animal Feed - Meat Products - Poultry Products - Confectionery Products - Bakery Products - Dehydrated Products: Freeze-Dried or Concentrated and Mixes - Dairy Products - Semi-Preserves 	Aerobic mesophilic microorganisms	ICMSF Vol. 1, 2nd Edition, pages 120–124, Reprint 2000 <i>Enumeration of aerobic mesophilic microorganisms: Plate count methods. Method 1 (Standard plate count, pour plate count, or full-medium plate count).</i>
	<ul style="list-style-type: none"> - Foods for Special Dietary Uses - Prepared Foods - Raw Brown Sugar (Domestic) - Sugars, Honey, and Similar Products 	Molds and yeasts	ICMSF Vol. 1, 2nd Edition, pages 166–167, Reprint 2000 <i>Enumeration of molds and yeasts: Pour plate method for mold and yeast count.</i>

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Food Microbiology (cont'd.)	<ul style="list-style-type: none"> - Non-Carbonated Beverages - Chocolate(s) - Spices, Condiments, and Sauces - Stimulants - Fruits and Vegetables - Nuts - Cereal Grains, Legumes, Quinoa-like Seeds, and Derivatives (Flours and Others) - Fishmeal - Eggs and Egg Products - Honey - Mollusks - Pasta - Meat Products - Poultry Products - Confectionery Products - Bakery Products - Dehydrated Products: Freeze-Dried, Concentrated, and Mixes - Fat-Based Products - Instant Extruded or Expanded Products (with or without protein) and Flakes Based on Grains (Gramineae, Quinoa-like Seeds, and Legumes) - Dairy Products - Semi-Preserves 	Molds and yeasts (cont'd.)	ICMSF Vol. 1, 2nd Edition, pages 166–167, Reprint 2000 <i>Enumeration of molds and yeasts: Pour plate method for mold and yeast count.</i> (cont'd.)
	<ul style="list-style-type: none"> - Meat and Meat Products - Crustaceans - Echinoderms - Fresh Fruits and Vegetables - Ice Cream and Ice Cream Mixes - Mollusks: Bivalves, Cephalopods, Gastropods - Fish - Dairy Products 	Detection of <i>Listeria monocytogenes</i>	ISO 11290-1:2017 (except sections 9.5.1.2 and 9.5.3) <i>Microbiology of the food chain — Horizontal method for the detection and enumeration of Listeria monocytogenes and of Listeria spp. — Part 1: Detection method.</i>

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Food Microbiology (cont'd.)	<ul style="list-style-type: none"> - Processed Foods - Foods for Special Dietary Uses - Meat and Meat Products - Cephalopods - Canned Fish in Oil - Crustaceans - Echinoderms - Spices, Condiments, and Sauces - Fruits, Vegetables, Nuts, and Other Plant Products - Cereal Grains, Legumes, Quinoa-like Seeds, and Derivatives (Flours and Others) - Fishmeal - Ice Cream and Ice Cream Mixes - Eggs and Egg Products - Milk and Dairy Products - Mollusks - Fish - Animal Feed - Confectionery Products - Bakery, Pastry, and Biscuit Products - Dehydrated Products: Freeze-Dried, Concentrated, and Mixes - Egg-Based Sauce - Semi-Preserves 	Detection of <i>Salmonella</i>	ICMSF Vol. 1, 2nd Edition, pages 172–176, Item 10: (a) and (c), pages 177 II–178 III, Reprint 2000 <i>Salmonella detection methods</i> .
	<ul style="list-style-type: none"> - Food Handlers' Hands (Sampling and testing) - Inert Surfaces in Contact with Food (Sampling and testing) 	Detection of <i>Salmonella</i>	ICMSF Vol. 1, 2nd Edition, pages 172–176, Item 10: (a) and (c), pages 177 II–178 III, Reprint 2000 // RM 461-2007/MINSA <i>Salmonella / Technical Guide for the Microbiological Analysis of Surfaces in Contact with Food and Beverages</i> .

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Food Microbiology (cont'd.)	<ul style="list-style-type: none"> - Processed Foods - Prepared Foods - Sugars, Honey, and Similar Products - Cephalopods - Crustaceans - Echinoderms - Dehydrated Spices and Condiments - Fruits, Vegetables, Nuts, and Similar Products - Cereal Grains, Legumes, Quinoa-like Seeds, and Derivatives (Flours and Others) - Fishmeal - Milk and Dairy Products - Mollusks - Fish - Animal Feed - Confectionery Products - Bakery, Pastry, and Biscuit Products - Dehydrated Products: Freeze-Dried, Concentrated, and Mixes 	Enumeration of <i>Escherichia coli</i>	ISO 16649-3:2015/COR 2016 <i>Microbiology of the food chain — Horizontal method for the enumeration of β-glucuronidase-positive Escherichia coli — Part 3: Detection and most probable number (MPN) technique using 5-bromo-4-chloro-3-indolyl-β-D-glucuronide.</i>
	Food Handlers' Hands (Sampling and testing)	Enumeration of <i>Staphylococcus aureus</i>	ISO 6888-1:2021 (except section 9.4.3) / Amd 1:2023 // RM 461-2007 / MINSA <i>Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Method using Baird-Parker agar medium. AMENDMENT 1 // Technical Guide for the Microbiological Analysis of Surfaces in Contact with Food and Beverages.</i>

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Food Microbiology (cont'd.)	Low-Acid Foods in Hermetically Sealed Containers	Commercial Sterility	AOAC 972.44, 22nd Edition 2023 <i>Microbiological Method — Sterility (Commercial) of Foods (Canned, Low Acid)</i>
	<ul style="list-style-type: none"> - Prepared Foods - Non-Carbonated Beverages - Cephalopods - Chocolate(s) - Crustaceans - Echinoderms - Nuts - Fishmeal - Mollusks - Pasta - Fish - Animal Feed - Meat Products - Poultry Products - Bakery Products - Dairy Products 	Enumeration of coliforms	ICMSF Vol. 1, 2nd Edition, Method 1, pages 132–134, Reprint 2000 Coliform bacteria. <i>Coliform count: Most Probable Number (MPN) technique. Method 1 (North American method).</i>
	<ul style="list-style-type: none"> - Processed Foods - Cephalopods - Crustaceans - Sausages - Echinoderms - Fishmeal - Ice Cream and Ice Cream Mixes - Milk and Dairy Products - Mayonnaise and Other Egg-Based Sauces - Mollusks - Fish - Animal Feed - Bakery, Pastry, and Biscuit Products - Instant Reconstitution Products - Dehydrated Products: Freeze-Dried, Concentrated, and Mixes - Fat-Based Products 	Enumeration of <i>Staphylococcus aureus</i>	ISO 6888-1:2021 (except section 9.4.3) / Amd 1:2023 <i>Microbiology of the food chain — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Method using Baird-Parker agar medium. AMENDMENT 1</i>

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Food Microbiology (cont'd.)	<ul style="list-style-type: none"> - Semi-Preserves - Soft or Hard Nougat, Cereal Bars (Confectionery) 		
	<ul style="list-style-type: none"> - Cephalopods - Crustaceans - Echinoderms - Spices, Condiments, and Sauces - Fruits, Vegetables, Nuts, and Other Plant Products - Cereal Grains, Legumes, Quinoa-like Seeds, and Derivatives (Flours and Others) - Ice Cream and Ice Cream Mixes - Eggs and Egg Products - Mollusks - Fish - Animal Feed - Dehydrated Products: Freeze-Dried, Concentrated, and Mixes - Fat-Based Products - Semi-Preserves 	Enumeration of coliforms	ISO 4832:2006 <i>Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique</i>
	<ul style="list-style-type: none"> - Food Handlers' Hands (Sampling and testing) - Inert Surfaces in Contact with Food (Sampling and testing) 	Enumeration of coliforms	ISO 4832:2006 / RM 461-2007 / MINSA <i>Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique / Technical Guide for the Microbiological Analysis of Surfaces in Contact with Food and Beverages</i>

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Food Microbiology (cont'd.)	<ul style="list-style-type: none">- Prepared Foods- Chocolate(s)- Nuts- Fishmeal- Mollusks- Pasta- Meat Products- Poultry Products- Bakery Products- Dairy Products	Enumeration of coliforms and <i>Escherichia coli</i>	AOAC 991.14, 22nd Edition 2023 <i>Coliform and Escherichia coli Counts in Foods. Dry Rehydratable Film — Petrifilm E. coli/Coliform Count Plate, Petrifilm Coliform Count.</i>
	<ul style="list-style-type: none">- Brown Table Sugar- Cephalopods- Crustaceans- Echinoderms- Fishmeal- Mollusks- Fish- Animal Feed- Infant Formula Powder- Semi-Preserves	Enumeration of Enterobacteriaceae	ICMSF Vol. 1, 2nd Edition, pages 149–150, Reprint 2000 <i>Enterobacteriaceae — Enumeration by pour plate technique.</i>