



BAP CERTIFICATE

CERTIFICATE NO: C-000033-BAP-2026

Facility Certification Code: P10721

CU APSCA FIRM: 11600016

Field of attention:

Best Aquaculture Practices (BAP)
Seafood Processing Standard Certification
Enhanced Social Accountability
Unannounced audit

Issued to:

Salmon Processing Plant - Salmones Antártica S.A
Ruta W -853, Km 3.7, Chonchi, Los Lagos 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: 25 January 2027

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: 20 January 2026

Valid from: 26 January 2026

Place and date of issue:
Lima, 23 January 2026



On behalf of the Managing Director

Pilar Kuriyama
Managing director

Brenda Bernabe
Certifier



Acreditación N° SAE CP 07-001
CERTIFICACIÓN DE PRODUCTOS



Control Union Services SAC
Av. Petit Thouars 4653 Fl. 6 Of. 603,
Miraflores, Perú
Phone: +51-1-7190400
<https://peru.controlunion.com/es>

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



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Salmon Processing Plant - Salmones Antártica S.A
Ruta W -853, Km 3.7
Chonchi, Los Lagos
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:



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Species	Site Operation	Location	Activities
Salmo salar	Salmon Processing Plant - Salmones Antártica S.A	Ruta W -853, Km 3.7, Chonchi, Los Lagos, Chile	a. Finished products: Chilled and Frozen Whole Fish gutted, Head- On (HON) or Head of (HG), or head-off and tail- off (HGT), with or without salt. Frozen and chilled fillet skin-on (different trimming), skin-off (different trimming), pinbone-in or pinbone out. (PBI/PBO) Frozen and chilled portions skin- on/skin-off, frozen pieces, with or without salt By products: Frozen Scrape Meat, Bits and pieces (B&P),Bellys/Harasu, collar, eggs, with or without salt Packed in bags or not, in IVP or not. Secondary packed in an expanded polystyrene box (chilled products) and frozen products packed in cardboard boxes. b. Description of Processes: Reception of raw material, (live or Frozen or chilled)---> Waiting cages--->(for live raw material)stunning--- >bleeding--->, gutting (optional)--->gill removal (optional)---> Tail removal (optional)--- >washing--->grading and classification--->Storage in bins (optional)--->head off (optative for HG products, fillet, portions and by-products)---> Filleting ---> trimming ---> pinboning (optative) ---> removal of the skin (Optative)--->portioning (optative)--->brine immersion---> by- products (Scrape Meat, Bits and pieces (B&P),Bellys/Harasu, collar, eggs, with or without salt) --- > packaging in individual plastic bags with or without vacuum packing (IVP)----> Cooling--- > (for fresh products) --- > Freezing (for frozen



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Species	Site Operation	Location	Activities
			products)--- >packing in cardboard boxes or EPS boxes or isothermal containers (Bins)---->labeling --- > Metal detector--->Storage (optional)---> Dispatch.



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Species	Site Operation	Location	Activities
Oncorhynchus kisutch	Salmon Processing Plant - Salmones Antártica S.A	Ruta W -853, Km 3.7, Chonchi, Los Lagos, Chile	<p>a. Finished products: Chilled and Frozen Whole Fish gutted, Head-On (HON) or Head of (HG), or head-off and tail-off (HGT), with or without salt. Frozen and chilled fillet skin-on (different trimming), skin-off (different trimming), pinbone-in or pinbone out. (PBI/PBO) Frozen and chilled portions skin-on/skin-off, frozen pieces, with or without salt By products: Frozen Scrape Meat, Bits and pieces (B&P),Bellys/Harasu, collar, eggs, with or without salt Packed in bags or not, in IVP or not. Secondary packed in an expanded polystyrene box (chilled products) and frozen products packed in cardboard boxes.</p> <p>b. Description of Processes: Reception of raw material, (live or Frozen or chilled)---> Waiting cages--->(for live raw material)stunning--->bleeding--->, gutting (optional)--->gill removal (optional)---> Tail removal (optional)--->washing--->grading and classification--->Storage in bins (optional)--->head off (optative for HG products, fillet, portions and by-products)---> Filleting ---> trimming ---> pinboning (optative) ---> removal of the skin (Optative)--->portioning (optative)--->brine immersion---> by-products (Scrape Meat, Bits and pieces (B&P),Bellys/Harasu, collar, eggs, with or without salt) --- > packaging in individual plastic bags with or without vacuum packing (IVP)----> Cooling--- > (for fresh products) --- > Freezing (for frozen</p>



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Oncorhynchus mykiss	Salmon Processing Plant - Salmones Antártica S.A	Ruta W -853, Km 3.7, Chonchi, Los Lagos, Chile	<p>a. Finished products: Chilled and Frozen Whole Fish gutted, Head-On (HON) or Head of (HG), or head-off and tail-off (HGT), with or without salt. Frozen and chilled fillet skin-on (different trimming), skin-off (different trimming), pinbone-in or pinbone out. (PBI/PBO) Frozen and chilled portions skin-on/skin-off, frozen pieces, with or without salt By products: Frozen Scrape Meat, Bits and pieces (B&P),Bellys/Harasu, collar, eggs, with or without salt Packed in bags or not, in IVP or not. Secondary packed in an expanded polystyrene box (chilled products) and frozen products packed in cardboard boxes.</p> <p>b. Description of Processes: Reception of raw material, (live or Frozen or chilled)---> Waiting cages--->(for live raw material)stunning--->bleeding--->, gutting (optional)--->gill removal (optional)---> Tail removal (optional)--->washing--->grading and classification--->Storage in bins (optional)--->head off (optative for HG products, fillet, portions and by-products)---> Filleting ---> trimming ---> pinboning (optative) ---> removal of the skin (Optative)--->portioning (optative)--->brine immersion---> by-products (Scrape Meat, Bits and pieces (B&P),Bellys/Harasu, collar, eggs, with or without salt) --- > packaging in individual plastic bags with or without vacuum packing (IVP)----> Cooling--- > (for fresh products) --- > Freezing (for frozen</p>



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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: 26 January 2026
Audit Date: 11, 12, 13 November 2025
Recertification audit date: 27 November 2026
APSCA auditor: 21702155

On behalf of the Managing Director

Pilar Kuriyama
Managing director

Brenda Bernabe
Certifier

Place and date of issue:
Lima, 23 January 2026

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