



UNITED STATES FDA  
**F S V P**  
COMPLIANCE PLAN

GRAZA | DRUPLEY INC.

*Name of FSVP Importer*

ACEITES DEL SUR-COOSUR, S.A., DOS HERMANAS

*Name of Foreign Supplier*

"FRIZZLE" HIGH HEAT COOKING OIL PRODUCT-LINE

*Name of Product-line*

DECEMBER 22, 2024

*Date of Initial Verification / Re-verification*

DECEMBER 26, 2025

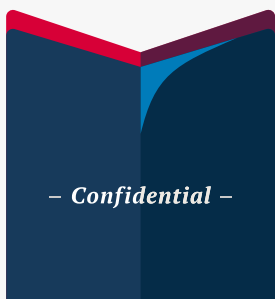
*Date of Plan Expiration*

VERIFICATION COMPLETE | APPROVED FOR IMPORT

*Result of Verification*

NUMBER 01

*Version*



– Confidential –



- C O N T E N T -

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## OVERVIEW of FSVP PLAN

Title 21 of the Code of Federal Regulations requires that “. . . for each food you import; you must develop, maintain, and follow an FSVP [Foreign Supplier Verification Program] that provides adequate assurances that your foreign supplier is producing the food in compliance with processes and procedures that provide at least the same level of public health protection as those required under section 418 (regarding hazard analysis and risk-based preventive controls for certain foods) or 419 (regarding standards for produce safety), if either is applicable, and the implementing regulations, and is producing the food in compliance with sections 402 (regarding adulteration) and 403(w) (if applicable) (regarding misbranding with respect to labeling for the presence of major food allergens) of the Federal Food, Drug, and Cosmetic Act. . .” for each product (and each foreign supplier of each product) that our client imports, United Safety Agents (USA) has been engaged to undertake and successfully complete all requisite actions on our client’s behalf; to analyze, verify, build and maintain this FSVP plan, that our client will now use to keep in compliance with FSVP regulations.

## INSTRUCTIONS for USE

Please review this FSVP plan in its entirety and sign where indicated. 21 C.F.R., §1.510 requires that this plan be kept on file for a minimum of two years after its use is discontinued. All records must be legible and stored to prevent deterioration or loss. If requested in writing by FDA, you must send records to the Agency electronically, or through another means that delivers the records promptly. Off-site storage of records, including records maintained by other entities in accordance with §1.504, §1.505, or §1.506, is permitted if such records can be retrieved and provided within 24 hours of FDA’s request. Electronic records are considered to be on-site if they are accessible from an on-site location. Records obtained by FDA are subject to the disclosure requirements found under Part 20. **Please contact USA immediately** to report a change in a foreign supplier’s processes or status, upon contact by FDA, or with any questions that you may have by email at [info@unitedsafetyagents.com](mailto:info@unitedsafetyagents.com), or by telephone at +1 (888) 551-7403.

## TERMS & DEFINITIONS

**FSVP Importer (Importer):** The importer, is the U.S. owner or consignee of an article of food that is being offered for import into the United States. **U.S. owner or consignee** means the person in the United States who, at the time of U.S. entry, either owns the food, has purchased the food, or has agreed in writing to purchase the food.

**Foreign Supplier (Supplier):** The foreign supplier or supplier is the establishment that manufactures/processes the food, raises the animal, or grows the food that is exported to the United States.

**Qualified Individual (QI):** Qualified individual means a person who has the education, training, or experience (or a combination thereof) necessary to perform an activity required under this subpart.

**Verified &/or Approved:** Verified & approved means only that actions were taken to fulfill regulatory obligations. It does NOT mean that the subject product of this FSVP plan is ready for consumption in its current state.

## RULES of USE

This document is considered privileged, proprietary, and confidential. It may not be reproduced in whole, or part, nor may it be shared with any third party – including a customer – without the prior written consent of United Safety Agents. All FSVP plans and are bound under the terms of the Agreement which has been made between your company and United Safety Agents. Please see <https://www.unitedsafetyagents.com/rulesofuse> for more information.

## FOREIGN SUPPLIER VERIFICATION PROCEDURES

21 C.F.R., §1.506 (a), (a)(2), (b), and (c) require that written procedures are established and followed to ensure that food is imported from approved suppliers only and that these procedures provide adequate assurance that the hazards requiring a control in the imported food have been significantly minimized or prevented. 21 C.F.R., §1.506 (d) requires that “. . . Except as provided in paragraphs (d)(2) and (3) of this section, before importing a food from a foreign supplier, [an FSVP Importer] must determine and document which verification activity or activities listed in paragraphs (d)(1)(ii)(A) through (D) of this section, as well as the frequency with which the activity or activities must be conducted, are needed to provide adequate assurances that the food [an FSVP Importer] obtain[s] from the foreign supplier is produced in accordance with paragraph (c) of this section. Verification activities must address the entity or entities that are significantly minimizing or preventing the hazards or verifying that the hazards have been significantly minimized or prevented (e.g., when an entity other than the grower of produce subject to part 112 of this chapter harvests or packs the produce and significantly minimizes or prevents the hazard or verifies that the hazard has been significantly minimized or prevented, or when the foreign supplier's raw material supplier significantly minimizes or prevents a hazard). The determination of appropriate supplier verification activities must be based on the evaluation of the food and foreign supplier conducted under §1.505.” As an FSVP Agent or Qualified Individual, USA's FDA-mandated goal is to verify that a product's innate physical, chemical and biological hazards are being controlled in a manner that is at least equivalent to the FDA's domestic standards. In order to accomplish this goal, documentation of a foreign supplier's processes, procedures and control methods will be required. Understanding that all foods may not share identical hazards - their control(s) also not being identical - USA utilizes a variety of foreign supplier verification activities to verify that a food's hazards have been significantly minimized or prevented. USA's determination of appropriate supplier verification activities is based on an evaluation of a specific food, its relevant hazards, and its corresponding foreign supplier. The following activities may be used to satisfy the requirements of 21 C.F.R., §1.506 (a), (a)(2), (b), (c), and (d):



A foreign supplier's Hazard Analysis and Critical Control Point (*HACCP*) plan may be required. If required, notation will be recorded on the enclosed FSVP Document [Checklist](#) and a reviewed and approved copy of the foreign supplier's HACCP plan will be included within this FSVP plan.



An on-site audit of a foreign supplier's facility may be required. If required, notation will be recorded on the enclosed FSVP Document [Checklist](#) and a reviewed and approved copy of the foreign supplier's on-site audit report will be included within this FSVP plan.



Sampling and testing of a food may be required. If required, notation will be recorded on the enclosed FSVP Document [Checklist](#) and a reviewed and approved copy of the foreign supplier's reviewed sampling and testing results will be included within this FSVP plan.



A foreign supplier's relevant food safety record(s) may be required. If required, notation will be recorded on the enclosed FSVP Document [Checklist](#) and a reviewed and approved copy of the foreign supplier's relevant food safety record(s) will be included within this FSVP plan.

*Continued onto next page.*

## FOREIGN SUPPLIER VERIFICATION PROCEDURES

*Continued from previous page.*



Certifying documents for a foreign supplier's Qualified Individual(s) may be required. If required, notation will be recorded on the enclosed [Initial](#) and [Ongoing Verification Activities](#) and a reviewed and approved copy of the certifying document(s) will be included within this FSVP plan.



A food item's label(ing) may be required. If required, notation will be recorded on the enclosed FSVP Document [Checklist](#) and a reviewed and approved copy of the food nutritional label(ing) will be included within this FSVP plan.



Completion of the FSVP Importer's Supplier Assessment Questionnaire and/or the FSVP Importer's Allergen and Intolerance Questionnaire may be required. If required, notation will be recorded on the enclosed FSVP Document [Checklist](#) and a reviewed and approved copy of the completed Questionnaire(s) will be included within this FSVP plan.



Documentation that a foreign supplier is in, and under the regulatory oversight of, a country whose food safety system FDA has officially recognized as comparable or determined to be equivalent to that of the United States, and that the food is within the scope of that official recognition or equivalency determination, and that the foreign supplier of the food is in good compliance standing with the food safety authority of the country in which the foreign supplier is located may be required. If required, notation will be recorded on the enclosed [Initial](#) and [Ongoing Verification Activities](#) and a reviewed and approved copy of all substantiating documents will be included within this FSVP plan.



Documentation that a foreign supplier meets the definition of a qualified facility (*as defined by §117.3 or §507.3*) may be required. If required, notation will be recorded on the enclosed [Initial](#) and [Ongoing Verification Activities](#) and all substantiating documents will be included within this FSVP plan.



The FSVP Importer may rely upon performance of activities by other entities. If the FSVP Importer relies upon supplier verification activities conducted by another entity, the FSVP Importer will review and assess the results of these activities. [Notation and documentation](#) of the FSVP Importer's review and assessment will be recorded in this FSVP plan, including documenting that the determination of appropriate verification activities was made by a [Qualified Individual](#).



When the FSVP Importer determines that a hazard in a food will be controlled by the foreign supplier and is one for which there is a reasonable probability that exposure to the hazard will result in serious adverse health consequences or death to humans or animals, the FSVP Importer will require a copy of the foreign supplier's annual on-site audit results. If required, notation will be recorded on the enclosed FSVP Document [Checklist](#) and a reviewed and approved copy of the foreign supplier's annual on-site audit results will be included within this FSVP plan. After initial verification, the FSVP Importer will require that the foreign supplier provide copies of their annual on-site results consistent with [Ongoing Verification Activities](#).

*Continued onto next page.*

## FOREIGN SUPPLIER VERIFICATION PROCEDURES

*Continued from previous page.*



It may be required that the FSVP Importer conduct or obtain documentation of other; not previously mentioned; appropriate supplier verification activity(*ies*) based on the foreign supplier's performance and the risk associated with the food. If required, notation will be recorded on the enclosed FSVP Document Checklist and/ or Initial and/ or Ongoing Verification Activities, and a copies of these activity(*ies*) will be included within this FSVP plan.

### FREQUENCY *of* VERIFICATION PROCEDURES

All foreign supplier verification procedures and activities will be conducted and/or re-conducted at a frequency appropriate to the relevant procedure/activity and the corresponding hazard profile for the relevant food. Please refer to document-specific notes found on page eleven, Ongoing Document Requirements found on page [twelve](#), and Ongoing Verification Activities & Frequency of Ongoing Verification Activities found on page [fourteen](#).

### USE *of* APPROVED SUPPLIERS ONLY

Food and/or food-related products should only be imported from foreign suppliers that have been verified to the standards of FSVP. Prior to importation, all steps necessary to successful verify that a foreign supplier's food safety processes and procedures meet the requirements of FSVP (*and other applicable regulations*), must be undertaken. Once complete, the product specific FSVP plan - created by United Safety Agents - will denote a supplier's status on the Title Page of each plan. Importation may occur if the following three parameters are met: 1) the FSVP plan's status does not read "Denied" or other wording denoting that product is not currently approved for import; 2) the date of importation will fall within one calendar year (*365 days*) from the plan's noted "Review End" date, and 3) there are no outstanding issues or changes in the supplier's processes and/or procedures since the noted "Review End" date.

### CORRECTIVE ACTIONS

The FSVP Importer will take prompt corrective actions if it determines that a foreign supplier does not produce food consistent with the written assurance, and in compliance with applicable processes and procedures that provide same level of protection as FDA requirements. If the FSVP Importer determines by means other than verification activities that a foreign supplier does not produce food in compliance with applicable processes and procedures that provide the same level of protection as FDA requirements, it will conduct an investigation to determine whether the FSVP should be modified accordingly. Such corrective actions are dependent upon the specific circumstances of the deviation but could include: the complete discontinued use of the foreign supplier, or the discontinued use of the foreign supplier until the cause or causes of noncompliance, adulteration, or misbranding have been adequately addressed.

### IDENTIFICATION *of* FSVP IMPORTER

The FSVP Importer will ensure that, for each line entry, the following information is provided to U.S. Customs and Border Protection: 01) FSVP Importer's Business Name; 02) FSVP Importer's Electronic Mail Address; and 03) The FSVP Importer's FDA acceptable UFI (*Unique Facility Identifier*) such as a DUNS number.

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas

Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA)

Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

## UNITED STATES CODE of FEDERAL REGULATIONS

*The following are or may be applicable to this product/supplier, FSVP Importer should confirm & comply independently.*

- 101.** §101.1–101.108. Food Labeling.
- 106.** §106.1–106.160. Infant Formula Requirements Pertaining to Current Good Manufacturing Practice, Quality Control Procedures, Quality Factors, Records and Reports, & Notifications.
- 110.** §110.3–110.110. Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.
- 111.** §111.1–111.610. Current Good Manufacturing Practice in Manufacturing, Packaging, Labeling, or Holding Operations for Dietary Supplements.
- 112.** §112.1–112.213. Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption.
- 113.** §113.3–113.100. Thermally Processed Low-Acid Foods Pkged in Hermetically Sealed Containers.
- 114.** §114.3–114.100. Acidified Foods.
- 117.** §117.1–117.475. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food.
- 120.** §120.1–120.25. Hazard Analysis and Critical Control Point (HACCP) Systems.
- 121.** §121.1–121.401. Mitigation Strategies to Protect Food Against Intentional Adulteration.
- 123.** §123.3–123.28. Fish and Fishery Products.
- 129.** §129.1–129.80. Processing/Bottle Drinking Water.
- 131.** §131.3–131.206. Milk and Cream.
- 133.** §133.3–133.196. Cheeses & Related Products.
- 135.** §135.3–135.160. Frozen Desserts.
- 136.** §136.3–136.180. Bakery Products.
- 137.** §137.105–137.350. Cereal Flours.
- 139.** §139.110–139.180. Macaroni & Noodle Products.
- 145.** §145.3–145.190. Canned Fruits.
- 146.** §146.3–146.187. Canned Fruit Juices.
- 150.** §150.110–150.160. Fruit Butters, Jellies, Preserves, and Related Products.
- 152.** §152.126. Fruit Pies.
- 155.** §155.3–155.201. Canned Vegetables.
- 156.** §156.3–156.145. Vegetable Juices.
- 158.** §158.3–158.170. Frozen Vegetables.
- 160.** §160.100–160.190. Eggs and Egg Products.
- 161.** §161.30–161.190. Fish and Shellfish.
- 163.** §163.5–163.155. Cacao Products.
- 164.** §164.110–164.150. Tree Nut and Peanut Products.
- 165.** §165.3–165.110. Beverages.
- 166.** §166.40–166.110. Margarine.
- 168.** §168.110–168.180. Sweeteners and Table Sirups.
- 169.** §169.3–169.182. Food Dressings and Flavorings.
- 170.** §170.3–170.285. Food Additives.
- 179.** §179.21–179.45. Irradiation in the Production, Processing and Handling of Food.
- 190.** §190.6. Dietary Supplements.
- 501.** §501.1–501.110. Animal Food Labeling.
- 507.** §507.1–507.215. Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Food for Animals.
- 570.** §570.3–570.280. Food Additives.
- 579.** §579.12–579.40. Irradiation in the Production, Processing, & Handling of Animal & Pet Food.

*Note: List is not exhaustive. Other regulations may be applicable.*

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas

Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI, Member, USA)

Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

## 21 C.F.R. § 1.500 – § 1.514

The following section(s) of the FSVP regulation is/are or may be particularly relevant to this product/supplier.

- §1.500.** What Definitions Apply to This Subpart?
- §1.501.** To What Foods Do the Requirements in This Subpart Apply?
- §1.502.** What Foreign Supplier Verification Program (FSVP) Must I Have?
- §1.503.** Who Must Develop My FSVP and Perform FSVP Activities?
- §1.504.** What Hazard Analysis Must I Conduct?
- §1.505.** What Evaluation for F. Supplier Approval & Verification Must I Conduct?
- §1.506.** What Foreign Supplier Verification and Related Activities Must I Conduct?
- §1.507.** What Requirements Apply When I Import Food That Cannot Be Consumed Without the Hazards Being Controlled or for Which the Hazards Are Controlled After Importation?
- §1.508.** What Corrective Actions Must I Take Under My Foreign Supplier Verification Program?
- §1.509.** How Must the Importer Be Identified at Entry?
- §1.510.** How Must I Maintain Records of My FSVP?
- §1.511.** What FSVP Must I Have If I Am Importing A Food Subject to Certain Requirements in the Dietary Supplement Current Good Manufacturing Practice Regulation?
- §1.512.** What FSVP May I Have If I Am A Very Small Importer or I Am Importing Certain Food from Certain Small Foreign Suppliers?
- §1.513.** What FSVP May I Have If I'm Importing Certain Food from A Country with An Officially Recognized Food Safety System?
- §1.514.** What Are Some Consequences of Failing to Comply with the Requirements of FSVP?

## NOTES & COMMENTS

### FSVP 21 CFR §1.500–§1.514

This product falls – at least in part – under the jurisdiction of the United States Food and Drug Administration (FDA), and does not qualify for an exemption in Title 21, Code of Federal Regulations, Chapter I, Sub-chapter A, Part 1, Subpart L, §1.501. As the FSVP Importer's Qualified Individual (as the term is defined in §1.503) United Safety Agents – through the actions of this FSVP Plan's identified "Agent(s)" – has performed all actions required by FSVP and has presented this FSVP Plan for the review of this product's FSVP Importer. Please refer to pages twenty-eight through thirty-six for substantiation of the FSVP QI's / PCQI's credentials.

Graza relies on the foreign supplier to control all identified biological, chemical, and physical hazards prior to U.S. entry. Graza periodically validates the efficacy of the foreign supplier's controls by directing per lot samples to be tested by an independent, third-party laboratory. Per Graza's "Testing Requirements" (see policy attached) testing must take place before oil is paid for or picked up from farm partners. Once oil is approved, oil can be transported to bottling facilities.

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

**ATTESTATION of REVIEW & ASSESSMENT**

21 C.F.R., §1.506, (d)(3) provides that “You may rely on a determination of appropriate foreign supplier verification activities . . . made by an entity other than the foreign supplier if you review and assess whether the entity's determination regarding appropriate activities. . . . You must document your review and assessment, including documenting that the determination of appropriate verification activities was made by a qualified individual.” **Please review this FSVP plan in its entirety and document your review below.**

I, \_\_\_\_\_ type name certify that I reviewed this FSVP plan on \_\_\_\_\_ today's date and found its contents to be acceptable.

Reviewer’s Name: \_\_\_\_\_

Reviewer’s Signature: \_\_\_\_\_

Reviewer’s Title: \_\_\_\_\_

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

**DESIGNATION of ROLES & SUMMARY of REVIEW**

**FOREIGN SUPPLIER VERIFICATION PROGRAM IMPORTER**

Company Name: Drupley Inc. dba: Graza FDA FEI: N/A

Physical Address: 185 Wythe Avenue, 2nd Floor DUNS No.: 118423765

City: Brooklyn State: New York, 11249 Country: United States

Mailing Address: 218 Cedrus Avenue

City: East Northport State: New York, 11731 Country: United States

Phone Number: +1 (929) 319-6363 Email Address: laura@graza.co

Name of Representative(s): Ms. Laura Romano Title: Commercial Rep.

**FOREIGN SUPPLIER &/OR MANUFACTURER as defined under §1.500**

Company Name: Aceites Del Sur-Coosur, S.A., Dos Hermanas FDA FFR: 13913066486

Manufacturing Address: Avenida Cadiz Km 550 6 FDA FEI: 3004266413

City: Dos Hermanas Province/Territory: Sevilla, 41700 Country: Spain


Office Address: Avenida Cadiz Km 550 6

City: Dos Hermanas Province/Territory: Sevilla, 41700 Country: Spain

Phone Number: +34 954 690 900 Email Address: jmgonzalez@acesur.com

Name of Representative(s): Mr. José Manuel González Title: Commercial Rep.

**QUALIFIED INDIVIDUAL(s) & AGENT(s)**

Agent/QI Name: Claudio Innocenti Signature: 

Title: Partner & Preventive Controls Qualified Individual. Date: Dec. 22, 2024

Support PCQI: William J. Barber Signature: 

Title: Preventive Controls Qualified Individual.

**SUMMARY of REVIEW**

Details of Product(s)	Is foreign supplier expected to implement controls for			Comments
	Biological Hazards	Chemical Hazards	Physical Hazards	
Frizzle High Heat Cooking Oil. Extra Virgin Olive Oil.	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Undetermined	Verified & Approved.
	<input checked="" type="checkbox"/> FSVP Importer	<input checked="" type="checkbox"/> FSVP Importer	<input type="checkbox"/> FSVP Importer	
	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	<input type="checkbox"/> Disclosure	See Addendum.
	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	<input type="checkbox"/> Customer	

Preventive Control or Disclosure Rqd.: Per §117, §507, §111 and/or §1.507, Notice is required when FSVP Importer or FSVP Importer's customer will be responsible for controlling hazards. See "Hazard Analysis & Determination" section(s) and "Addendum" section for additional information. ■ Required ■ Recommended ■ Confirm efficacy of previously applied control(s)

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

## REGISTER of SUBSTANTIATING DOCUMENTS



### HAZARD ANALYSIS

Requested  Required  Received  Reviewed

NOTES Aceites Del Sur-Coosur, S.A., Dos Hermanas's HACCP Plan received.



### ON-SITE AUDIT REPORT

Requested  Required  Received  Reviewed

NOTES Aceites Del Sur-Coosur, S.A., Dos Hermanas's BRC Audit Report received.

Dated: Aug. 2024.

Re-audit Due Date: Annual.

Audit Grade: A+

Number of Minor Non-conformities: 8, with corresponding corrective actions.

Previous Audit Grade: A+

Previous Audit Date: 2023.



### SAMPLING OR TESTING RESULTS

Requested  Required  Received  Reviewed

NOTES Certificate of Analysis received from supplier.

Dated: Oct. 2024. Tested for: Pesticide residue, qualitative attributes. Laboratory: Laboratoto TELL.

Dated: 2022. Tested for: dioxin-like PCBs. Laboratory: IQS.

Graza periodically validates the efficacy of the foreign supplier's controls by directing per lot samples to be tested by an independent, third-party laboratory. Per Graza's "Testing Requirements" (see policy attached) testing must take place before oil is paid for or picked up from farm partners. Once oil is approved, oil can be transported to bottling facilities.



### OTHER FOOD SAFETY RECORDS

Requested  Required  Received  Reviewed

NOTES Completed Foreign Supplier FSVP Questionnaire requested

Note: No substantiating information provided by the supplier.



### PRODUCT LABELING

Requested  Required  Received  Reviewed

NOTES Product Label received. Label clearly identifies all present allergens. Labeling is in compliance with Part 403(w) of the Federal Food, Drug, and Cosmetic Act in so far as it is not misbranded with respect to the presence of food allergens. See Analysis & Determination of Allergenic Hazard(s) for details.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to mean that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101.. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all regulations prior to import.

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas

Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA)

Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

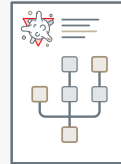
**VERIFICATION FREQUENCY for UPDATED DOCUMENTS**

21 C.F.R., §1.505, §1.506, and §1.510 require that all FSVP records be updated and maintained. Depending on USA’s review and determination of the supplier’s compliance history and food safety program, receipt of the following food safety documents are recommended according to their individually-marked time interval.



**FACILITY FOOD SAFETY PLAN**

- if a change or update occurs
- annual basis *(regardless of change)*
- other: \_\_\_\_\_



**RECALL PLAN**

- if a change or update occurs
- annual basis *(regardless of change)*
- other: \_\_\_\_\_



**HACCP PLAN / HARPC PLAN**

- if a change or update occurs
- annual basis *(regardless of change)*
- other: \_\_\_\_\_



**PRODUCT LABEL**

- if a change or update occurs
- annual basis *(regardless of change)*
- other: \_\_\_\_\_



**ON-SITE AUDIT RESULTS**

- if a change or update occurs
- annual basis *(regardless of change)*
- other: \_\_\_\_\_



**QUALIFICATIONS**

- if a change or update occurs
- annual basis *(regardless of change)*
- other: \_\_\_\_\_



**LABORATORY TESTING RESULTS**

- if positive results are returned
- if recall or import refusal occurs
- if inspection occurs
- on an annual basis
- on a per-batch/shipment basis
- Chemical     Biological
- other: \_\_\_\_\_



**IMPLEMENTATION RECORDS**

- if recall or import refusal occurs
- if inspection occurs
- on an annual basis
- on a per-batch/shipment basis
- other: \_\_\_\_\_



**FDA REGISTRATION**

- if a change or update occurs
- bi-annual basis *(regardless of change)*



**FSVP QUESTIONNAIRE**

- if a change or update occurs
- annual basis *(regardless of change)*
- other: \_\_\_\_\_



**FACILITY LICENSE**

- if a change or update occurs
- annual basis *(regardless of change)*
- not applicable



**NOTES**

All documents used for FSVP verification and approval must be re-acquired at least one every three years or sooner, per above.

[unitedsafetyagents.com/documents](https://unitedsafetyagents.com/documents)



Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

## INITIAL VERIFICATION ACTIVITIES

### Summary of Actions Conducted Prior To Initial Approval

To confirm that all and any relevant or identified food safety hazards requiring a control have been significantly minimized or prevented, the below enumerated activities were used to initially verify Extra Virgin Olive Oil (“product” or “imported product”), supplied by Aceites Del Sur-Coosur, S.A., Dos Hermanas (“supplier” or “foreign supplier”), imported by Graza (“importer” or “FSVP importer”); by United Safety Agents (“USA”, “FSVP qualified individual”, “qualified individual”, or “QI”):

A review and assessment of Aceites Del Sur-Coosur, S.A., Dos Hermanas's

RELEVANT FOOD SAFETY RECORDS, including a review of supplier’s [1] Hazard Analysis and Critical Control Plan (“HACCP Plan”); and [2] Food Safety Plan. Per §1.506(d)(1)(ii)(C) and (e)(1)(iii), documentation of each record, including the dates of review, the general nature of the records reviewed, the conclusions of the review, and documentation that the review was conducted by a QI were completed.

SAMPLING AND/OR LABORATORY TESTING of the imported product, including the assessment of one or more certificates of analysis – for testing conducted to determine the presence or absence of relevant or identified hazards which required and requires a control. Per §1.506(d)(1)(ii)(B) and (e)(1)(ii), documentation of the report or reports, the number of samples tested, the tests conducted, the date(s) on which the tests were conducted and the date(s) of the report(s) of the testing, the results of the testing, information identifying the laboratory or laboratories conducting the testing, and documentation that the review was conducted by a qualified individual (ISO 17025-accreditation requested) were completed.

ON-SITE AUDIT REPORT, Per §1.506(d)(2), a hazard has been identified for which there is a reasonable probability that exposure may result in serious adverse health consequences or death to humans or animals. It is the responsibility of Aceites Del Sur-Coosur, S.A., Dos Hermanas to control the identified hazard(s). Thus, an on-site audit of the foreign supplier was acquired, assessed, and ruled acceptable prior to the product’s initial import.

OTHER APPROPRIATE SUPPLIER VERIFICATION ACTIVITIES, including a review of the supplier’s [1] implementation records; [2] internal monitoring procedures; and [3] compliance history – including whether the foreign supplier is or was the subject of FDA Warning Letters; Import Alerts; or other FDA compliance actions related to food safety. Per §1.506(d)(1)(ii)(D) and (e)(1)(iv)(B), documentation of each activity conducted in accordance with paragraph (e)(1)(iv), including a description of the activity, the date on which it was conducted, the findings or results of the activity, any corrective actions taken in response to significant deficiencies identified, and documentation that the activity was conducted by a QI were completed.

### NOTE

Per §1.506(d)(3), FSVP importer relied on the determination of appropriate foreign supplier verification activities made by an entity other than the foreign supplier and has reviewed and assessed whether the determination was appropriate. The Importer has documented its review and assessment, including documenting that the determination of appropriate verification activities was made by a FSVP QI. The FSVP importer’s attestation of review and assessment can be found on page number nine (9) of this FSVP. USA’s certifications and qualifications can be found on page numbers twenty-eight (28) through thirty-six (36) of this FSVP.

Note: see next page for Ongoing Verification Activities.

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI, Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

## ONGOING VERIFICATION ACTIVITIES

### Summary of Ongoing Verification Activities Necessary To Maintain Approval

To confirm that all and any relevant or identified food safety hazards requiring a control, for Extra Virgin Olive Oil, supplied by Aceites Del Sur-Coosur, S.A., Dos Hermanas, continue to be significantly minimized or prevented, up-to-date versions of all documents used during the initial FSVP verification and approval processes will be re-acquired at least once every three years – or sooner, per the following document and verification activity-specific requirements:

#### PRIOR TO EACH ENTRY OF PRODUCT INTO THE U.S.

Batch-specific LABORATORY TESTING RESULTS demonstrating that the incoming product is absent of (or within acceptable levels of) all biological and/or chemical hazards, will be requested from supplier by the importer. If results exceed established tolerances, the product will be rejected prior to entering into the United States by importer, or delayed from distribution to the public until corrective actions have been performed and their efficacy verified. The supplier has been informed of this ongoing requirement.

#### ANNUALLY OR UPON CHANGE

An updated version of supplier's FOOD SAFETY PLAN will be required if any change or update occurs. The supplier has been informed of this ongoing requirement and USA will confirm annually that Food Safety Plan on file remains current and faithfully illustrates all processes, procedures, etc., or acquire and review the supplier's most up-to-date copy.

An updated version of foreign supplier's HACCP PLAN will be required if any change or update occurs. The supplier has been informed of this ongoing requirement and USA will confirm annually that the HACCP Plan on file remains current and faithfully illustrates all supply chain controls and/or process/critical control procedures or acquire and review the supplier's most up-to-date copy.

An updated version of supplier's ON-SITE AUDIT REPORT will be requested on an annual basis. The supplier has been informed of this ongoing request and USA will acquire and review the updated Report from the supplier annually, or sooner if a change has been made.

Updated LABORATORY TESTING RESULTS will be required if a positive result is returned, recall or Import Refusal occurs, facility inspection takes place, or – at minimum – on an annual basis. The supplier has been informed of this ongoing requirement and USA will acquire the results from the supplier annually.

Confirmation that supplier's FOOD FACILITY REGISTRATION remains active with FDA will be made annually by USA.

An updated version of supplier's RELEVANT FOOD SAFETY RECORDS AND/OR RECALL PLAN listed under the Initial Verification Activities will be required if any change or update occurs. The supplier has been informed of this ongoing requirement and USA will confirm annually that the documents on file remain current and faithfully illustrates all process and procedures or acquire and review the supplier's most up-to-date copy or copies.

The supplier's REGULATORY COMPLIANCE STANDING will be checked by USA via FDA's Data Dashboard annually – at a minimum – or sooner if USA is made aware of new information.

An updated version of the product's LABELING will be required if any change or update occurs. the supplier has been informed of this ongoing requirement and USA will confirm annually that the label on file remains current. Important Note: USA's assessment of the product's labeling is restricted to the label's allergen disclosure statement and should not be interpreted to mean that the label meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or all other applicable sections of 21 CFR Part 101. It shall remain the FSVP importer's responsibility to independently confirm that the product label follows all regulations prior to import.

## FREQUENCY of VERIFICATION ACTIVITIES

All Ongoing Verification Activities will be conducted and re-conducted at their individually noted frequency, as appropriate, to confirm that each hazard requiring a control continues to be significantly minimized or prevented by the supplier. Or, if not controlled by the supplier, is properly disclosed to the appropriate party. Document frequency-specific determinations can be found on page number twelve [12] of FSVP.

*Note: It is understood that the above actions are applicable only if USA continues to serve as the FSVP QI.*



Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

**REVISION LOG for FSVP PLAN**

Version No.	Date of Change	Description of Revision
No. 01	Dec. 22, 2024	Product and supplier underwent initial FSVP verification.

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

**ANALYSIS & DETERMINATION of BIOLOGICAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <i>Bacillus cereus</i> <input type="checkbox"/> <i>Clostridium botulinum</i> <input type="checkbox"/> <i>C. perfringens</i> <input type="checkbox"/> <i>Brucella spp.</i> <input type="checkbox"/> <i>Campylobacter spp.</i> <input type="checkbox"/> <i>Pathogenic E. coli</i> <input type="checkbox"/> <i>Salmonella spp.</i> <input type="checkbox"/> <i>S. aureus</i> <input type="checkbox"/> <i>L. monocytogenes</i> <input type="checkbox"/> <i>Trichinella spiralis</i> <input type="checkbox"/> <i>Giardia lamblia</i> <input type="checkbox"/> <i>Shigella spp.</i> <input type="checkbox"/> <i>Other</i>	-	-	<p>Biological hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the application of a heat and/or chemical kill-step, implementing and following raw material supplier approval procedures, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures.</p> <p style="text-align: center;">_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. The FDA does not recognize any biological hazards in reference to this product type.</p> <p style="padding-left: 40px;">Appendix 1 (Hazards Tables) Category: Oil Products. Subcategory: Cooking Oils.</p> <p>02. All staff undergoes formal food hygiene training.</p> <p>03. All staff issued protective clothing.</p> <p>04. All production operatives are required to cover head/facial hair within the processing/manufacturing area.</p> <p>05. Adequate toilet and hand washing facilities provided.</p> <p>06. Product is positively released.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified biological hazards.</p> <hr/> <p style="text-align: center;">----- HAZARD PROFILE ----- ----- SOURCE -----</p> <p style="padding-left: 40px;">Appendix 1 (Hazards Tables) Category: Oil Products. Category No.: 1 Subcategory: Cooking Oils</p>

**Legend for Hazard Analysis & Determination**

**M&B:** Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.  
**C:** Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.  
**P:** Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.  
**Probability (P):** Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))  
**Severity (S):** Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))  
**P. & S. Assessment Scale:** 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.  
**Hazard(s) Controlled:** Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

**ANALYSIS & DETERMINATION of CHEMICAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <b>Drug residues</b> <input type="checkbox"/> <b>Heavy metals</b> <input type="checkbox"/> <b>Industrial chemicals</b> <input checked="" type="checkbox"/> <b>Pesticides</b> <input checked="" type="checkbox"/> <b>Mycotoxins/Toxins</b> <input type="checkbox"/> <b>Radiological</b> <input type="checkbox"/> <b>Unapproved colors &amp; additives</b> <input type="checkbox"/> <b>Chemical hazards due to mis-formulation</b> <input type="checkbox"/> <b>Other</b>	1	2	<p>Chemical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – implementing and following appropriate raw material supplier approval procedures, and/or subjecting raw material(s) and/or finished product(s) to laboratory testing.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier utilizes raw material inspection and approval procedures to control for hazards posed by chemical agents prior to production.</p> <p>02. Supplier utilizes laboratory testing to verify that product is free from chemical hazards prior to release.</p> <p>Details: Supplier submits finished product to laboratory for analysis. See provided CoA.</p> <p>Dated: Oct. 2024. Tested for: Pesticide residue, qualitative attributes. Laboratory: Laboratotio TELL.</p> <p>Dated: 2022. Tested for: dioxin-like PCBs. Laboratory: IQS.</p> <p>_____NOTE_____</p> <p>The formation of natural toxins, such as mycotoxins on olives is unlikely when compared to other raw materials used to create cooking oils. FDA's hazard identification category includes cooking oils made from material such as soy and corn – which pose a higher risk of toxin formation.</p> <p>FSVP Importer conducts independent laboratory testing on product samples (preferably by an ISO 17025-accredited laboratory) on a regular basis to confirm that supplier has effectively controlled (and continues to control) all FDA identified chemical hazards.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified chemical hazards.</p> <p>Graza periodically validates the efficacy of the foreign supplier's controls by directing per lot samples to be tested by an independent, third-party laboratory. Per Graza's "Testing Requirements" (see policy attached) testing must take place before oil is paid for or picked up from farm partners. Once oil is approved, oil can be transported to bottling facilities.</p> <p>----- HAZARD PROFILE -----          ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)          Category: Oil Products.          Category No.: 1          Subcategory: Cooking Oils</p>

**Legend for Hazard Analysis & Determination**

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.  
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.  
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.  
**Probability (P):** Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))  
**Severity (S):** Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))  
**P. & S. Assessment Scale:** 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.  
**Hazard(s) Controlled:** Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

**ANALYSIS & DETERMINATION of ALLERGENIC HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <b>Undeclared allergens - Incorrect label</b> <input type="checkbox"/> <b>Undeclared allergens - Cross-contact</b>  <b>ALLERGENS</b> <input type="checkbox"/> <b>Milk</b> <input type="checkbox"/> <b>Eggs</b> <input type="checkbox"/> <b>Fish</b> <input type="checkbox"/> <b>Shellfish (Crustacean)</b> <input type="checkbox"/> <b>Tree nuts</b> <input type="checkbox"/> <b>Peanuts</b> <input type="checkbox"/> <b>Wheat</b> <input type="checkbox"/> <b>Soybeans</b> <input type="checkbox"/> <b>Sesame<sup>†</sup></b>	3	3	<p>Allergens themselves can not be directly controlled. However, the presence of allergens – or a given allergen – can be controlled. The presence of allergenic hazards can be effectively controlled through the utilization of a number of control measures, including – but not limited to – staff training for common food allergens, avoiding cross-contact, and proper food labeling. These may be effective methods to ensure that allergens are not ingested by a person who will be experience a negative reaction.</p> <p>_____ SUPPLIER CONTROL MEASURES _____</p> <p>01. Supplier certifies that:</p> <p>A) allergens are handled on site. Fish, Sesame, Nuts, Sulphur dioxide and Sulphites, and Almond.</p> <p>B) a documented allergen control program is in use.</p> <p>C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination.</p> <p>D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.</p> <p>-----NOTE-----                      ----- Labeling Requirements -----                      - Food Allergen Labeling and Consumer Protection Act -                      -----                      - Nutritional information (not appliance to bulk).                      - Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5).                      - Quantity of contents (21 CFR 101.7).                      - Statement of identity (21 CFR 101.3).                      - Presence of artificial flavoring, artificial coloring, or chemical preservative ( 21 CFR 101.22).                      - Ingredient statement if the product has two or more ingredients (21 CFR 101.4).                      - Presence of major food allergens (21 U.S.C. 343(w)).                      - Percent juice ( 21 CFR 101.30), when applicable.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control the hazard posed by allergenic adulteration.</p> <p>----- HAZARD PROFILE -----                      ----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)                      Category: Oil Products.                      Category No.: 1                      Subcategory: Cooking Oils</p>

**Legend for Hazard Analysis & Determination**

M&B: Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.  
 C: Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.  
 P: Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.  
**Probability (P):** Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))  
**Severity (S):** Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))  
**P. & S. Assessment Scale:** 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.  
**Hazard(s) Controlled:** Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)  
<sup>†</sup> Per Food Allergy Safety, Treatment, Education and Research Act, food packages need to reflect allergen labeling for sesame beginning on January 1, 2025.

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

**ANALYSIS & DETERMINATION of ENVIRONMENTAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <b>Recontamination with environmental pathogens.</b> <input type="checkbox"/> <b>Bacterial pathogen survival of a lethal treatment.</b> <input type="checkbox"/> <b>Bacterial growth and/or toxin formation due to lack of time / temperature control.</b> <input type="checkbox"/> <b>Recontamination due to lack of container integrity.</b> <input type="checkbox"/> <b>Bacterial growth and/or toxin formation due to poor formulation control.</b> <input type="checkbox"/> <b>Bacterial growth and/or toxin formation due to reduced oxygen packaging.</b> <input type="checkbox"/> <b>Other</b>	-	-	<p>Hazards posed by ineffective processes or environmental pathways can be controlled by the utilization of Current Good Manufacturing Practices, positively releasing finished product, avoiding cross-contamination, carefully monitoring production process, subjecting raw material(s) and/or finished product(s) to laboratory testing, and/or through the utilization of a number of other appropriate control measures.</p> <p style="text-align: center;">----- SUPPLIER CONTROL MEASURES -----</p> <p>01. The FDA does not recognize any environmental hazards in reference to this product type.</p> <p style="padding-left: 40px;">Appendix 1 (Hazards Tables) Category: Oil Products. Subcategory: Cooking Oils.</p> <p>02. Supplier has implemented a cleaning program and environmental monitoring for microbiological and biological hazards.</p> <p>03. All product is positively released and hermetically sealed within plastic.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control FDA identified environmental hazards.</p>
				<p>----- HAZARD PROFILE -----</p> <p>----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables) Category: Oil Products. Category No.: 1 Subcategory: Cooking Oils</p>

**Legend for Hazard Analysis & Determination**

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**C:** Chemical. Hazards may include radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives.  
**P:** Physical. Hazards may include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects.  
**Probability (P):** Assesses the probability that the hazard will occur in the absence of controls. (§1.503, (c))  
**Severity (S):** Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))  
**P. & S. Assessment Scale:** 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.  
**Hazard(s) Controlled:** Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

**ANALYSIS & DETERMINATION of PHYSICAL HAZARDS**

FDA Identified Hazard(s)	P.	S.	Control Measure(s)	Hazard(s) Controlled
<input type="checkbox"/> <b>Metal</b> <input checked="" type="checkbox"/> <b>Glass</b> <input type="checkbox"/> <b>Extraneous Matter</b> <input type="checkbox"/> <b>Plastics</b> <input type="checkbox"/> <b>Stones</b> <input type="checkbox"/> <b>Wood</b> <input type="checkbox"/> <b>Natural Component of Food</b> <input type="checkbox"/> <b>Other</b>	1	2	<p>Physical hazards can be effectively controlled through the utilization of a number of different control measures, including – but not limited to – the utilization of an operational and calibrated metal detector during and/or after the production process, sieving raw material and/or finished product, optical sorting machinery, visual inspection, appropriate and consistent raw material supplier approval methods, and/or through the utilization of a number of other appropriate control measures.</p> <p style="text-align: center;">———— SUPPLIER CONTROL MEASURES ————</p> <p>01. Supplier utilizes a Glass and Breakable Plastic Program.</p> <p>CP 1 (Blown pressure higher than 1.5 and 4.5 bars. Monitoring: measuring carried out every half an hour. Measure carried out by verifiers. Procedure registered in the Control Record for Quality during Processing. Validation of the CCP by tests carried out in PET and glass format; all the formats were included, ratifying that the range set for the correct.</p> <p>02. Supplier sieves incoming ingredients.</p> <p>03. All product flows through a screen-strainer and a filter. Note: No substantiation provided.</p>	<p>Based upon the information and documentation provided to USA before the above noted Review End date, this supplier has implemented sufficient measures – or certified that sufficient measures are in place – to effectively control physical hazards.</p>
				<p>----- HAZARD PROFILE -----</p> <p>----- SOURCE -----</p> <p>Appendix 1 (Hazards Tables)            Category: Oil Products.            Category No.: 1            Subcategory: Cooking Oils</p>

**Legend for Hazard Analysis & Determination**

**M&B:** Micro & Biological. Hazards may include bacteria, viruses, parasites, and environmental pathogens.  
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**Severity (S):** Assesses the severity of the illness or injury if the hazard were to occur. (§1.503, (c))  
**P. & S. Assessment Scale:** 1 - Low, 2 - Moderate, 3 - High, S - Serious adverse health consequences or death.  
**Hazard(s) Controlled:** Are the supplier's method(s) adequate to ensure that the relevant hazard(s) are controlled.

**Source**

Office of Food Safety in the Center for Food Safety and Applied Nutrition at the U.S. Food and Drug Administration's Hazard Analysis and Risk-Based Preventive Controls for Human Food: Draft Guidance for Industry. Appendix 1: Potential Hazards for Foods and Processes. (Hazards Tables)

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

## ASSESSMENT of FOREIGN SUPPLIER

### 1.0 FOREIGN SUPPLIER INFORMATION

1.1. Supplier name: Aceites Del Sur-Coosur, S.A., Dos Hermanas 1.2. Supplier country: Spain

1.3. Products manufactured/supplied: Extra Virgin Olive Oil

1.4. Is the supplier certified to a Global Food Safety Standard and audited annually?  Yes  No  N/A

Standard: BRCS Global Standard Food Safety Issue 9

### 2.0 SUPPLIER PROCEDURES, PROCESSES & PRACTICES

2.1. Does supplier follow current GMPs?  Yes  No

2.2. Does the supplier have SOPs in place?  Yes  No  N/A

2.3. Does the supplier have allergen controls in place to prevent cross-contamination?  Yes  No  N/A

2.4. Does the supplier have a HACCP/PC plan for the product manufactured for the importer?  Yes  No  N/A

2.5. Has the supplier's HACCP/PC plan been reviewed and approved by USA's PCQI?  Yes  No

PCQI(s): C. Innocenti (PCQI Member, USA LLC)

### 3.0 SUPPLIER PERFORMANCE HISTORY

3.1. To the best of USA's knowledge, has the supplier been the subject of a public FDA Alert/Warning Letter?

Yes  No  N/A

Description: No, Import Alert & Warning Letter search-

results, which were conducted on – or about – the Review End date, have been attached to this FSVP Plan.

3.2. Has the supplier provided timely and adequate responses to all requests and issues related to food safety?

Yes  No

Description: \_\_\_\_\_

### 4.0 SUPPLIER APPROVAL

4.1. Have USA's PCQI(s) identified and evaluated the known and reasonably foreseeable hazards for each product imported from the supplier and are there preventive controls in place to adequately control the hazards?

Yes  No

PCQI(s): C. Innocenti (PCQI Member, USA LLC)

4.2. After reviewing all hazards and the supplier's performance, have USA's PCQI(s) determined appropriate verification activitie(s) that will be conducted and documented on an ongoing basis to verify the preventive controls are effectively controlling the hazard(s)?  Yes  No

PCQI(s): C. Innocenti (PCQI Member, USA LLC)

4.3. Is the foreign supplier approved for import into the United States under FSVP  Yes  No

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

## REVIEW of GENERAL FOOD SAFETY PROGRAM

### Claims Made Against Product

No claims have been made against the raw material / product type.

### Overview of Foreign Supplier's Commercial Operation

Mixing / blending of edible vegetable oils in PET, glass, can, bulk and flexitank formats. Mixing and packaging of oils with essences, prepared condiments and fatty preparations in PET, glass and can formats. Vinegar packaging in glass and PET.

### Testing Program & Accreditation

The management of purchases and analytical control of raw materials is carried out at the Vilches factory. The factory laboratory carries out specific analytical controls on raw materials, being dedicated to the control of changes in the factory and mixtures of oils in the factory. Graza relies on the foreign supplier to control all identified biological, chemical, and physical hazards prior to U.S. entry. Graza periodically validates the efficacy of the foreign supplier's controls by directing per lot samples to be tested by an independent, third-party laboratory. Per Graza's "Testing Requirements" (see policy attached) testing must take place before oil is paid for or picked up from farm partners. Once oil is approved, oil can be transported to bottling facilities.

### Supplier & Product Allergen Information

Supplier certifies that: A) allergens are handled on site, B) a documented allergen control program is in use, C) a dedicated process line and a documented cleaning procedure are in place to prevent contamination, D) all employees undergo allergen training and processes have been put in place to reduce the likelihood of cross contact or unintentional introduction of allergens into processing area.

Note: USA's assessment of product(s) labeling is restricted to a label(s)' allergen disclosure statement and should not be interpreted to mean that the label(s) meets all requirements of the Federal Food, Drug, and Cosmetic Act (FD&C Act), the Food Allergen Labeling and Consumer Protection Act (FALCPA), or any other applicable section of 21 CFR Part 101. USA recommends that FSVP Importer independently confirm that product label(s) is in compliance with all applicable regulations prior to import.

### Packaging Type & Shipping / Handling Requirements

Supplier certifies that packaging is accredited for food use. Ambient shipping and handling requirements.

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

**REVIEW of GENERAL FOOD SAFETY PROGRAM**

**Supplier GFSI Status & Historical Performance**

Supplier appears to be following CGMPs and utilizes an established food safety program. Products supplied by this supplier have been verified and are approved for import.

**Close Supplier Monitoring**

No. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis, or sooner if necessary.

**General Comments & Verification Timeline**

Products supplied by this supplier have been verified and are approved for import. Supplier/product will be re-assessed and re-verified to the standards of the Foreign Supplier Verification Program on an annual basis (or sooner if necessary). This FSVP will expire one year from its above the above noted "Review End" date.

NOTE

Copies of Graza periodic testing results to validate natural toxins and pesticides.

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

## ADDENDUM

### NOTE

#### Labeling Requirements

The Food Allergen Labeling and Consumer Protection Act (FALCPA) of 2004 requires food manufacturers to label food products that contain an ingredient that is or contains protein from a major food allergen in one of two ways.

The first option for food manufacturers is to include the name of the food source in parenthesis following the common or usual name of the major food allergen in the list of ingredients in instances when the name of the food source of the major allergen does not appear elsewhere in the ingredient statement. For example: Vanilla Waffers Ingredients: Enriched flour (wheat flour, malted barley, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, partially hydrogenated soybean oil, and/or cottonseed oil, high fructose corn syrup, whey (milk), eggs, vanilla, natural and artificial flavoring) salt, leavening (sodium acid pyrophosphate, monocalcium phosphate), lecithin (soy), mono-and diglycerides (emulsifier)

The second option is to place the word "Contains" followed by the name of the food source from which the major food allergen is derived, immediately after or adjacent to the list of ingredients, in type size that is no smaller than the type size used for the list of ingredients. For example: Contains Wheat, Milk, Egg, and Soy

#### Food Allergen Labeling and Consumer Protection Act

- Nutritional information (not appliance to bulk).
- Name and place of business of the manufacturer, packer, or distributor (21 CFR 101.5).
- Quantity of contents (21 CFR 101.7).
- Statement of identity (21 CFR 101.3).
- Presence of artificial flavoring, artificial coloring, or chemical preservative ( 21 CFR 101.22).
- Ingredient statement if the product has two or more ingredients (21 CFR 101.4).
- Presence of major food allergens (21 U.S.C. 343(w)).
- Percent juice ( 21 CFR 101.30), when applicable.

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

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Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

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Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas

Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA)

Review Start: Nov. 26, 2024

Review End: Dec. 22, 2024

CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT

**FSPCA**  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

## CERTIFICATE OF TRAINING

is awarded to

**Claudio Innocenti**

in recognition for having successfully completed  
the Food Safety Preventive Controls Alliance course:  
**Foreign Supplier Verification Programs**  
delivered by Lead Instructor

Bob Bauer  
completed on  
05/13/2021

  
 Robert Brackett, VP and Director  
 Institute for Food Safety and Health  


  
 Gerald Wojtala, Executive Director  
 International Food Protection Training Institute  


  
 Steve Mandernach, Executive Director  
 Association of Food and Drug Officials  


Certificate # 31d8ad94

**FSPCA**  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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the Food Safety Preventive Controls Alliance course:  
**FSPCA Preventive Controls for Animal Food**  
delivered by Lead Instructor

Charles Nolan  
completed on  
07/09/2020

  
 Robert Brackett, VP and Director  
 Institute for Food Safety and Health  


  
 Gerald Wojtala, Executive Director  
 International Food Protection Training Institute  


  
 Susan M. Hays, Executive Director  
 Association of American Feed Control Officials  


Certificate # 223faa17

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas \_\_\_\_\_ Product: Extra Virgin Olive Oil \_\_\_\_\_

Agent(s): Claudio Innocenti (PCQI Member, USA) \_\_\_\_\_ Review Start: Nov. 26, 2024 \_\_\_\_\_ Review End: Dec. 22, 2024 \_\_\_\_\_

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delivered by Lead Instructor

**Bob Bauer**  
completed on  
09/14/2018

  
 Robert Brackett, VP and Director  
 Institute for Food Safety and Health  


  
 Gerald Wojtals, Executive Director  
 International Food Protection Training Institute  


  
 Joseph Corby, Executive Director  
 Association of Food and Drug Officials  


Certificate # d2e9c287



**Produce Safety**  
ALLIANCE

**Certificate of Training**

is awarded to

**Claudio Innocent**

in recognition for having successfully completed  
the Produce Safety Alliance course:  
**PSA Grower Training Course**  
Delivered by PSA Lead Trainers and/or PSA Trainers  
**Cara Fraver, Laura McDermott, Yolanda Gonzalez,  
Lindsey Pashow**

  
ASSOCIATION OF FOOD  
& DRUG OFFICIALS  
SINCE 1898

  
 Joseph Corby  
 Executive Director, AFDO

  
 Elizabeth A. Bihn, Ph.D.  
 Produce Safety Alliance Director

**Class Number**  
NY-180712-GR

**Grower ID Number**  
50447

**Training Date and Location**  
7/12/2018-7/12/2018  
Voorheesville, NY

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas \_\_\_\_\_ Product: Extra Virgin Olive Oil \_\_\_\_\_

Agent(s): Claudio Innocenti (PCQI Member, USA) \_\_\_\_\_ Review Start: Nov. 26, 2024 \_\_\_\_\_ Review End: Dec. 22, 2024 \_\_\_\_\_

**CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT**

  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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Bob Bauer  
completed on  
05/31/2018

  
Robert Brackett, VP and Director  
Institute for Food Safety and Health  
  
ILLINOIS INSTITUTE OF TECHNOLOGY

  
Gerald Wojtala, Executive Director  
International Food Protection Training Institute  
  
INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

  
Joseph Corby, Executive Director  
Association of Food and Drug Officials  


Certificate # d2e9c287

  
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ILLINOIS INSTITUTE OF TECHNOLOGY

  
Gerald Wojtala, Executive Director  
International Food Protection Training Institute  
  
INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE

  
Joseph Corby, Executive Director  
Association of Food and Drug Officials  


Certificate # d2e9c287

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas \_\_\_\_\_ Product: Extra Virgin Olive Oil \_\_\_\_\_

Agent(s): Claudio Innocenti (PCQI Member, USA) \_\_\_\_\_ Review Start: Nov. 26, 2024 \_\_\_\_\_ Review End: Dec. 22, 2024 \_\_\_\_\_

**CERTIFICATIONS & QUALIFICATIONS of FSVP AGENT**

  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

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in recognition for having successfully completed  
the Food Safety Preventive Controls Alliance course:  
**FSPCA PREVENTIVE CONTROLS FOR HUMAN FOOD**  
delivered by Lead Instructor  
Amanda Evans  
completed on  
07/25/2017

 Robert Brackett, VP and Director Institute for Food Safety and Health	 Gerald Wojtala, Executive Director International Food Protection Training Institute	 Joseph Corby, Executive Director Association of Food and Drug Officials
 IFSH INSTITUTE FOR FOOD SAFETY AND HEALTH <small>ILLINOIS INSTITUTE OF TECHNOLOGY</small>	 ifpti INTERNATIONAL FOOD PROTECTION TRAINING INSTITUTE	 AFDO

Certificate # 2d697331

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

QUALIFICATIONS of SUPPORTING QI

**FSPCA**  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

## CERTIFICATE OF TRAINING

is awarded to

### WILLIAM BARBER

in recognition for having successfully completed  
the Food Safety Preventive Controls Alliance course:  
**FSPCA Preventive Controls for Human Food**  
delivered by Lead Instructor  
Mirasol Mohal  
completed on  
06/05/2019

  
 Robert Brackett, VP and Director  
 Institute for Food Safety and Health  


  
 Gerald Wojtala, Executive Director  
 International Food Protection Training Institute  


  
 Steve Mandernach, Executive Director  
 Association of Food and Drug Officials  


Certificate # ed6f0b58

**FSPCA**  
FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

## CERTIFICATE OF TRAINING

is awarded to

### William Barber

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the Food Safety Preventive Controls Alliance course:  
**Foreign Supplier Verification Programs**  
delivered by Lead Instructor  
tina coil  
completed on  
06/13/2017

  
 Robert Brackett, VP and Director  
 Institute for Food Safety and Health  


  
 Gerald Wojtala, Executive Director  
 International Food Protection Training Institute  

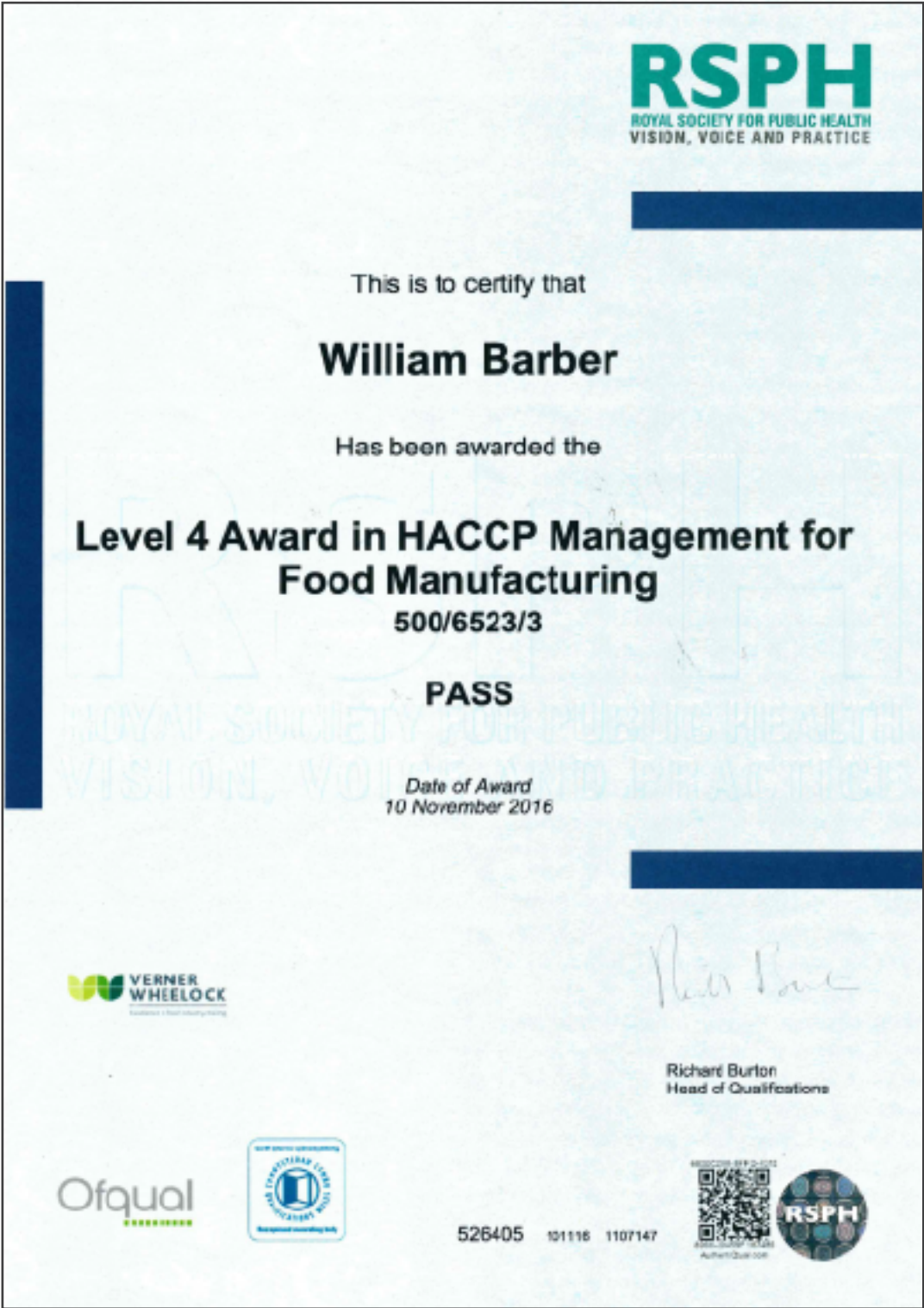

  
 Joseph Corby, Executive Director  
 Association of Food and Drug Officials  


Certificate # 917b0241

Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

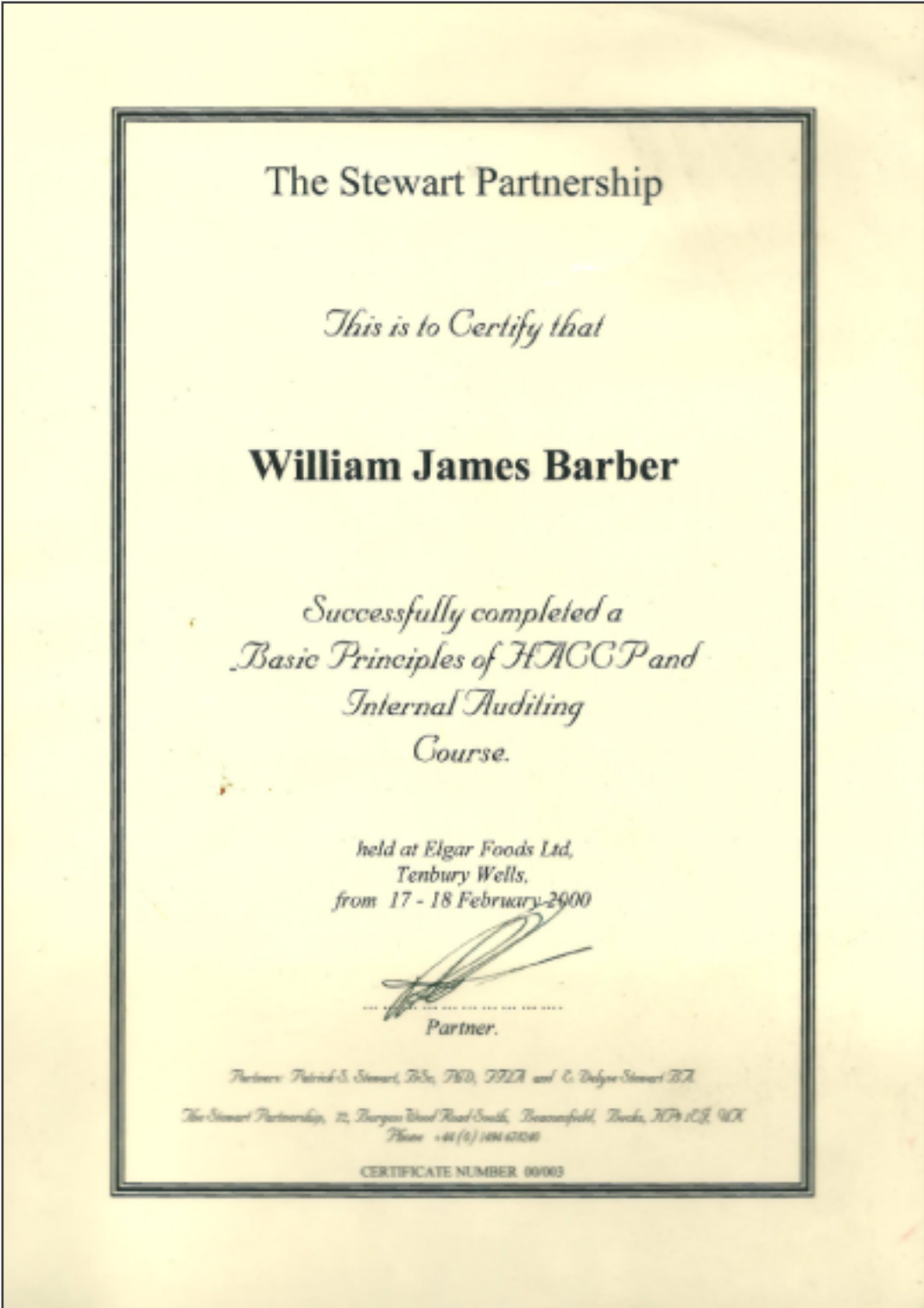
**QUALIFICATIONS of SUPPORTING QI**



Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

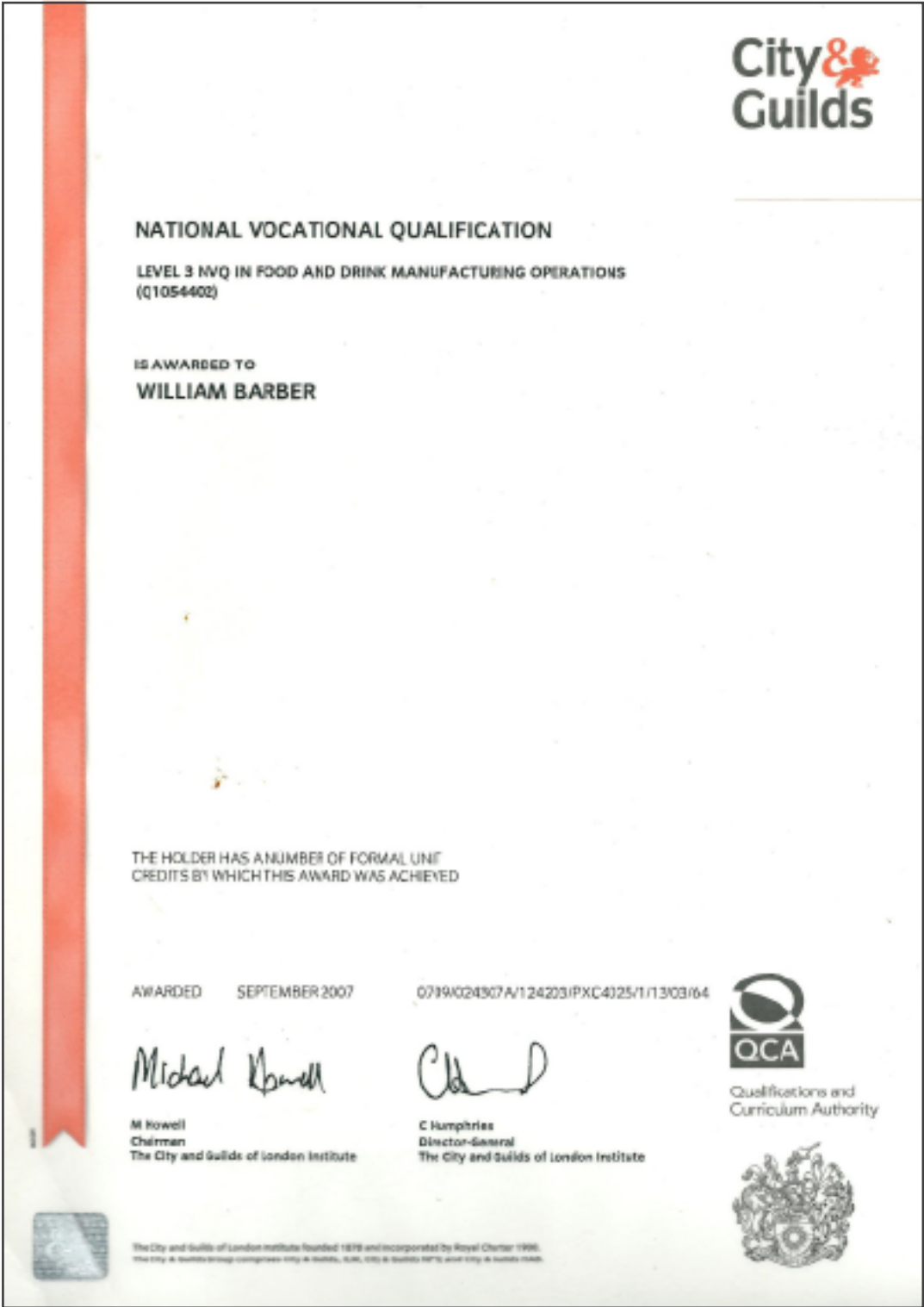
**QUALIFICATIONS of SUPPORTING QI**



Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

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**QUALIFICATIONS of SUPPORTING QI**



Supplier: Aceites Del Sur-Coosur, S.A., Dos Hermanas Product: Extra Virgin Olive Oil

Agent(s): Claudio Innocenti (PCQI Member, USA) Review Start: Nov. 26, 2024 Review End: Dec. 22, 2024

**QUALIFICATIONS of SUPPORTING QI**



**CERTIFICATE OF UNIT CREDIT TOWARDS**  
**NATIONAL VOCATIONAL QUALIFICATION**  
**LEVEL 3 NVQ IN FOOD AND DRINK MANUFACTURING OPERATIONS**

**IS AWARDED TO**  
**WILLIAM BARBER**

**WHO ATTENDED PERSHORE GROUP OF COLLEGES**

AND WAS SUCCESSFUL IN THE FOLLOWING TEN UNITS

CONTROL AND MAINTAIN QUALITY WITHIN MULTI-STAGE MANUFACTURING OPERATIONS	U1024734
RESOLVE PROBLEMS IN MULTI-STAGE MANUFACTURING OPERATIONS	U1024735
MAINTAIN AND IMPROVE HEALTH AND SAFETY WITHIN THE WORKPLACE	U1024736
MAINTAIN AND IMPROVE HYGIENE AND PRODUCT SAFETY WITHIN THE WORKPLACE	U1024737
CONTRIBUTE TO THE ACHIEVEMENT OF ORGANISATIONAL AND PERSONAL GOALS	U1028661
PROVIDE INFORMATION TO SUPPORT DECISION MAKING	U1026144
MONITOR AND MAINTAIN THE HANDLING AND STORAGE OF MATERIALS	U1024742
IMPLEMENT QUALITY ASSURANCE SYSTEMS	U1027820
DEVELOP A FOOD AND DRINK PRODUCT	U1050274

**CONTINUED**

AWARDED    SEPTEMBER 2007    0709/024307A/124203/PXC4025/1/13/03/64



M Howell  
 Chairman  
 The City and Guilds of London Institute



C Humphries  
 Director-General  
 The City and Guilds of London Institute




The City and Guilds of London Institute founded 1879 and incorporated by Royal Charter 1900.  
 The City & Guilds Group comprises City & Guilds, ILM, City & Guilds NPTC and City & Guilds WAB.

**SUBSTANTIATING DOCUMENTS**



**This FSVP plan is based – at least in part – on the following foreign supplier-provided food safety documents. All substantiating documents have been reviewed and assessed by United Safety Agents’ PCQI(s).**

**Note** Foreign supplier-provided documents are considered to be the property of that foreign supplier and may contain information which is privileged, confidential, and protected. Any reproduction, distribution or other use of these documents without the express written consent of the foreign supplier is prohibited. Enclosed documents are meant for review purposes only and are subject to change without notice. Documents may contain non-binding recommendations and are uncontrolled.

Ref.	IDENTIFICACIÓN DE PELIGROS HAZARD IDENTIFICATION						MENU		EVALUACIÓN ASSESSMENT						OBSERVACIONES OBSERVATIONS	VIGILANCIA SURVEILLANCE	MEDIDA CORRECTIVA CORRECTIVE MEASURE	REGISTROS RECORDS
	FASE PHASE	PRODUCTO PRODUCT	TIPO DE PELIGRO TYPE OF HAZARD	PELIGRO HAZARD	DESCRIPCIÓN DESCRIPTION	MEDIDA DE CONTROL CONTROL MEASURE	Probabilidad Probability			Gravedad Severity			Significancia Significance					
							B L	M M	A H	B L	M M	A H	SI YES	NO NO				
01. Recepción 01. Reception	01. Aceite 01. Oil	01. Físico / Physical	Cuerpos extraños Foreign bodies	Contaminación física en origen por materias extrañas (objetos extraños, piezas metálicas...) Physical contamination at source by foreign matter (foreign objects, metal parts...)	Solicitud al Transportista de un certificado última carga o de limpieza. Comprobación documental de la carga. Establishment of specifications materias primas. Inspección visual en recepción. Verificación de la muestra antes de la descarga así como del filtro de descarga. Supplier approval plan through selection and periodic evaluation. Establishment of raw material specifications. Request to the Carrier for a last load or cleaning certificate. Documentary verification of the load. Visual inspection at reception. Verification of the sample before discharge as well as the discharge filter.	X			X						Utilización de Cisterna uso exclusivo alimentario debidamente rotulada. Use of Cistern exclusively for food use duly labeled.	Control analítico y documental de cada partida o lote de aceite. Comprobación de la existencia de premito en la cisterna. Control del estado del filtro en cada descarga Analytical and documentary control of each batch or oil batch. Checking the existence of a seal on the cistern. Filter status control at each unload.	Rechazo o utilización condicionada de la partida de aceite que no cumpla especificaciones de calidad. Deshomologación de proveedores o transportistas. Rechazo de aceite Oil rejection	Listado de transportistas homologados Historico de incidencias de proveedores Certificado de última carga o de limpieza de la cisterna Boletín de análisis Registro de entrada de aceite Registros de No Conformidad Approved carriers list. Suppliers incident history. Certificate of last loading or cistern cleaning. Certificate of analysis. Oil receipt record. Non-conformity records.
01. Recepción 01. Reception	01. Aceite 01. Oil	02. Químico / Chemical	Plaguicidas Pesticides	Contaminación química en origen, en concreto, niveles de plaguicidas no autorizados o superiores a los permitidos por legislación. Chemical contamination at source, specifically, levels of pesticides that are not authorized or higher than those permitted by law.	Plan de homologación de proveedores mediante selección y evaluación periódica Establishment de especificaciones materias primas Control de contaminantes químicos según Plan de control Supplier approval plan through selection and periodic evaluation. Establishment of raw material specifications. Control of chemical contaminants according to the Control Plan	X			X						Plan de Control de Plaguicidas Pesticide Control Plan	Rechazo del aceite Oil rejection	Boletines analíticos de Plaguicidas Pesticide analysis Certificate	
01. Recepción 01. Reception	01. Aceite 01. Oil	02. Químico / Chemical	HAP PAH	Hidrocarburos Aromáticos Policíclicos Polycyclic aromatic hydrocarbons	Plan de homologación de proveedores mediante selección y evaluación periódica. Establishment de especificaciones materias primas Control de HAP en refinería Supplier approval plan through selection and periodic evaluation. Establishment of raw material specifications Control of HAP in refinery	X			X					Se forman principalmente durante la combustión incompleta o pirólisis de materia orgánica (T* > 400°C) > 300°C. Apenas existe formación de HAPs. o 300°C - 400°C. Límite crítico a partir del cual comienzan a formarse HAPs. A tener en cuenta para el Aceite de Orujo They are mainly formed during incomplete combustion or pyrolysis of organic matter (T* > 400°C) > 300°C. There is hardly any formation of HAPs. o 300°C - 400°C. Critical limit from which PAHs begin to form. To take into account for Pomace Oil	Plan de Control de Contaminantes Contaminants Control Plan	Rechazo del aceite Oil rejection	Boletines analíticos Analysis Certificate	
01. Recepción 01. Reception	01. Aceite 01. Oil	02. Químico / Chemical	Contaminación cruzada Cross contamination	Contaminación cruzada con otros aceites o producto alimenticio por falta de limpieza de la cisterna. Uso de cisterna no apta para transporte de alimentos Cross-contamination with other oils or food products due to lack of cleaning of the tank. Use of an unsuitable tank for food transporting.	Plan de Homologación de Transportistas. Solicitud del certificado última carga o de limpieza. Comprobación documental de la carga. Utilización de Cisterna uso exclusivo alimentario debidamente rotulada. Supplier approval plan through selection and periodic evaluation. Request to the Carrier for a last load or cleaning certificate. Documentary verification of the load. Use of Cistern exclusively for food use duly labeled.	X			X					Control analítico y documental de cada partida o lote de aceite Analytical and documentary control of each batch or oil batch.	Rechazo o utilización condicionada de la partida de aceite que no cumpla especificaciones de calidad Deshomologación de proveedores o transportistas. Rechazo de aceite Oil rejection	Listado de transportistas homologados Historico de incidencias de proveedores Certificado de última carga o de limpieza de la cisterna Boletín de análisis Registro de entrada de aceite Registros de No Conformidad Approved carriers list. Suppliers incident history. Certificate of last loading or cistern cleaning. Certificate of analysis. Oil receipt record. Non-conformity records.		
01. Recepción 01. Reception	01. Aceite 01. Oil	02. Químico / Chemical	Metas Pesados Heavy metals	Pb, Sn (alimentos enlatados) Pb, Sn (canned food)	Plan de control de contaminantes Contaminant control plan	X			X					Plan de Control de Contaminantes Contaminants Control Plan	Rechazo del aceite Oil rejection	Boletines analíticos Certificate of analysis.		
01. Recepción 01. Reception	01. Aceite 01. Oil	02. Químico / Chemical	Dioxinas y PCBs Dioxins and PCBs	Las dioxinas y los furanos se encuentran en todo el mundo y en prácticamente todos los medios. Las mayores concentraciones se registran en algunos suelos, sedimentos y alimentos, especialmente en los productos lácteos, carnes, pescados y mariscos. Dioxins and furans are found throughout the world and in virtually all media. The highest concentrations are recorded in some soils, sediments and foods, especially in dairy products, meats, fish and shellfish.	Plan de control de contaminantes Contaminant control plan	X			X					Las dioxinas son un grupo de unos 200 compuestos químicos contaminantes que, aunque se encuentran en el medio ambiente de todo el mundo, en los países desarrollados existe una mayor concentración. Hay tres tipos de diferentes compuestos: dioxinas, furanos y PCB (bifenilos policlorados o policlorobifenilos). Su presencia en alimentos es muy baja y, además, para que tenga efectos adversos en la salud debe ser ingeridos en mayores concentraciones y durante periodos muy prolongados de tiempo. Dioxins are a group of about 200 polluting chemical compounds and, although they are found in the environment around the world, in developed countries there is a higher concentration. There are three types of different compounds: dioxins, furans and PCBs (polychlorinated biphenyls or polychlorinated biphenyls). Its presence in food is very low and, furthermore, for it to have adverse effects on health, it must be ingested in higher concentrations and for very long periods of time.	Plan de Control de Contaminantes Contaminants Control Plan	Rechazo del aceite Oil rejection	Boletines analíticos Certificate of analysis.	



02.Descarga 02.Oil discharge	01.Acete 01.Oil	01.Riesgo / Physical	No Aplica Does not apply										
03.Almacenamiento 03.Storage	01.Acete 01.Oil	01.Riesgo / Physical	No Aplica Does not apply										
03.Almacenamiento 03.Storage	01.Acete 01.Oil	02.Químico / Chemical	No Aplica Does not apply										
03.Almacenamiento 03.Storage	01.Acete 01.Oil	03.Biológico / Biological	No Aplica Does not apply										
03.Almacenamiento 03.Storage	01.Acete 01.Oil	04.Radiológico / Radiological	No Aplica Does not apply										
03.Almacenamiento 03.Storage	01.Acete 01.Oil	05.Alergenos / Allergens	Contaminación cruzada Cross contamination	Contaminación de otro tipo de aceite con aceite derivado de un producto alérgico Contamination of another type of oil by derived oil from an allergenic product	Control preventivo Plan de Alergenos Formación Preventive Control Allergen Plan Training	X	X	X	Almacenamiento en área Storage in area				
03.Almacenamiento 03.Storage	01.Acete 01.Oil	06.Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Plan Food Defense Food Defense Plan	X	X	X	Depósitos cerrados con llave Acceso a bodega interna restringido por código. Locked Tanks. Restricted Warehouses access by Codebook	Verificación del Plan Food Defense Food Defense Plan Verification		Registro de formación Verification of the Food Defense plan Training record	
03.Almacenamiento 03.Storage	01.Acete 01.Oil	07.Food Fraud / Food Fraud	No Aplica Does not apply										
04.Filtración con tierras 04.Earth filtration	01.Acete 01.Oil	01.Riesgo / Physical	Cuerpos extraños Foreign bodies	Tierra de diatomeas, otros cuerpos extraños del entorno Diatomaceous earth, other foreign bodies from the environment	Aplicación del Programa de Limpieza y Mantenimiento de filtros GMP Inspección visual Application of the Cleaning and Maintenance Program for GMP filters Inspections	X	X	X	Inspección visual de la operación de filtrado Seguimiento de la aplicación de las Buenas prácticas de manipulación Reprocesado del aceite Cambio del filtro Visual inspection of the filtering operation Follow-up of the application of Good handling practices Oil reprocessing Filter change	Registros de la aplicación del Programa de Mantenimiento y Limpieza Parte de filtrado, con registro de incidencias, incluido Productos reprocessados Records of the application of the Maintenance and Cleaning Program Filtering part, with record of incidents, including Reprocessed Products			
04.Filtración con tierras 04.Earth filtration	01.Acete 01.Oil	02.Químico / Chemical	No Aplica Does not apply										
04.Filtración con tierras 04.Earth filtration	01.Acete 01.Oil	03.Biológico / Biological	No Aplica Does not apply										
04.Filtración con tierras 04.Earth filtration	01.Acete 01.Oil	04.Radiológico / Radiological	No Aplica Does not apply										
04.Filtración con tierras 04.Earth filtration	01.Acete 01.Oil	05.Alergenos / Allergens	No Aplica Does not apply										
04.Filtración con tierras 04.Earth filtration	01.Acete 01.Oil	06.Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Acceso a zonas restringido Access to restricted areas	X	X	X	Verificación del Plan Food Defense Food Defense Plan Verification			Registro de formación Verification of the plan Food Defense Training Record Food Defense Plan Verification	
04.Filtración con tierras 04.Earth filtration	01.Acete 01.Oil	07.Food Fraud / Food Fraud	No Aplica Does not apply										
05.Filtración 05.Filtration	01.Acete 01.Oil	01.Riesgo / Physical	Cuerpos extraños Foreign bodies	Cuerpos extraños provenientes de fases anteriores y no retenidos por rotura del filtro Foreign bodies from previous phases and not retained due to filter breakage	Plan de mantenimiento Maintenance plan	X	X	X	Inspección de los filtros Filters inspections	Reprocesado del aceite Oil reprocessing		Registro de revisión de los filtros Check Filter Record	
05.Filtración 05.Filtration	01.Acete 01.Oil	02.Químico / Chemical	No Aplica Does not apply										
05.Filtración 05.Filtration	01.Acete 01.Oil	03.Biológico / Biological	No Aplica Does not apply										
05.Filtración 05.Filtration	01.Acete 01.Oil	04.Radiológico / Radiological	No Aplica Does not apply										
05.Filtración 05.Filtration	01.Acete 01.Oil	05.Alergenos / Allergens	Contaminación cruzada Cross contamination	Contaminación cruzada con otros aceites por una mala ejecución del proceso de cambio de aceite Cross contamination with other oils due to poor execution of the oil change process	Análisis del cambio Change Analysis	X	X	X	La gravedad es M para el caso de aceite con alérgenos. El resto es B pero se ha indicado solo el caso más desfavorable The severity is M in the case of oil with allergens. The rest is B but only the worst case has been indicated	Análisis de los cambios de aceite Analysis of oil changes	Reprocesado del aceite Oil reprocessing	Análisis de los cambios de aceite Analysis of oil changes	
05.Filtración 05.Filtration	01.Acete 01.Oil	06.Food Defense / Food Defense	No Aplica Does not apply										
05.Filtración 05.Filtration	01.Acete 01.Oil	07.Food Fraud / Food Fraud	No Aplica Does not apply										
06.Preparación de lotes 06.Batch preparation	01.Acete 01.Oil	01.Riesgo / Physical	Cuerpos extraños Foreign bodies	Contaminación física por materiales extraños (objetos extraños, piezas metálicas...) en la fabricación del lote madre Physical contamination by foreign materials (foreign objects, metal parts...) in the manufacture of the mother batch	Aplicación del Programa de Limpieza de depósitos Aplicación del Programa de Mantenimiento Deposit Cleaning Program Application Maintenance Program Application	X	X	X	Producto cerrado, racking por tuberías Filtración previa al envasado Closed product, racking through pipes Filtration prior to packaging			Boletín de análisis Registro de No Conformidad Certificate of analysis Non-conformity records Reprocessed oil record	
06.Preparación de lotes 06.Batch preparation	01.Acete 01.Oil	02.Químico / Chemical	Contaminación cruzada Cross contamination	Mezcla de aceites de distintas categorías Mx of oils from different categories	Control analítico de la composición del lote Analytical control of batch composition	X	X	X	Adiestramiento en el puesto de trabajo GMP GMP on-the-job training	Control analítico del lote Analytical batch control	Rechazo del lote de aceite Oil batch rejection		

06. Preparación de lotes 06. Batch preparation	01. Aceite 01. Oil	03. Biológico / Biological	No Aplica Does not apply									Al muy bajo en el aceite, imposibilidad de desarrollo microbiológico Very low Aw in the oil, impossibility of microbiological development	
06. Preparación de lotes 06. Batch preparation	01. Aceite 01. Oil	04. Radiológico / Radiological	No Aplica Does not apply										
06. Preparación de lotes 06. Batch preparation	01. Aceite 01. Oil	05. Alérgenos / Allergens	Contaminación cruzada Cross contamination			X	X	X				Adiestramiento en el puesto de trabajo GMP GMP on-the-job training	
06. Preparación de lotes 06. Batch preparation	01. Aceite 01. Oil	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Acceso a zonas restringidas Access to restricted areas	X	X	X				Verificación del Plan Food Defense Food Defense Plan Verification	Registro de formación Verificación del plan Food Defense Training Record Food Defense Plan Verification
06. Preparación de lotes 06. Batch preparation	01. Aceite 01. Oil	07. Food Fraud / Food Fraud	No Aplica Does not apply										
07. Adición de condimentos 07. Seasonings addition	01. Aceite 01. Oil	01. Físico / Physical	No Aplica Does not apply										
07. Adición de condimentos 07. Seasonings addition	01. Aceite 01. Oil	02. Químico / Chemical	No Aplica Does not apply										
07. Adición de condimentos 07. Seasonings addition	01. Aceite 01. Oil	03. Biológico / Biological	No Aplica Does not apply										
07. Adición de condimentos 07. Seasonings addition	01. Aceite 01. Oil	04. Radiológico / Radiological	No Aplica Does not apply										
07. Adición de condimentos 07. Seasonings addition	01. Aceite 01. Oil	05. Alérgenos / Allergens	No Aplica Does not apply										
07. Adición de condimentos 07. Seasonings addition	01. Aceite 01. Oil	06. Food Defense / Food Defense	No Aplica Does not apply										
07. Adición de condimentos 07. Seasonings addition	01. Aceite 01. Oil	07. Food Fraud / Food Fraud	No Aplica Does not apply										
08. Despaletizado 08. Depalleting	01. Aceite 01. Oil	01. Físico / Physical	No Aplica Does not apply										
08. Despaletizado 08. Depalleting	01. Aceite 01. Oil	02. Químico / Chemical	No Aplica Does not apply										
08. Despaletizado 08. Depalleting	01. Aceite 01. Oil	03. Biológico / Biological	No Aplica Does not apply										
08. Despaletizado 08. Depalleting	01. Aceite 01. Oil	04. Radiológico / Radiological	No Aplica Does not apply										
08. Despaletizado 08. Depalleting	01. Aceite 01. Oil	05. Alérgenos / Allergens	No Aplica Does not apply										
08. Despaletizado 08. Depalleting	01. Aceite 01. Oil	06. Food Defense / Food Defense	No Aplica Does not apply										
08. Despaletizado 08. Depalleting	01. Aceite 01. Oil	07. Food Fraud / Food Fraud	No Aplica Does not apply										
09. Soplado 09. Blowing	01. Aceite 01. Oil	01. Físico / Physical	No Aplica Does not apply										
09. Soplado 09. Blowing	01. Aceite 01. Oil	02. Químico / Chemical	No Aplica Does not apply										
09. Soplado 09. Blowing	01. Aceite 01. Oil	03. Biológico / Biological	No Aplica Does not apply										
09. Soplado 09. Blowing	01. Aceite 01. Oil	04. Radiológico / Radiological	No Aplica Does not apply										
09. Soplado 09. Blowing	01. Aceite 01. Oil	05. Alérgenos / Allergens	No Aplica Does not apply										
09. Soplado 09. Blowing	01. Aceite 01. Oil	06. Food Defense / Food Defense	No Aplica Does not apply										
09. Soplado 09. Blowing	01. Aceite 01. Oil	07. Food Fraud / Food Fraud	No Aplica Does not apply										
10. Llenado 10. Filling	01. Aceite 01. Oil	01. Físico / Physical	Cuerpos extraños Foreign bodies	Productos cerrados Cummplimiento GMP Cuerpos extraños por mala filtración o provenientes del entorno Foreign bodies due to poor filtration or coming from the environment Fragmentos de vidrio por rotura de envases Glass fragments from broken containers	Producto cerrado Cumplimiento GMP Ejecución procedimiento limpieza tras rotura de envase de vidrio Application of cleaning procedure after glass container breakage Ejecución programas de limpieza, mantenimiento y control de plagas Application of cleaning, maintenance and pest control programs	X	X	X				Cumplimiento GMP Revisión proceso de limpieza tras rotura de envase de vidrio Revisión aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Review of cleaning process after glass container breakage Review of cleaning, maintenance and pest control programs application Container rejection GMP Compliance Records Records execution of cleaning process after glass container breakage Records application of cleaning, maintenance and pest control programs	
10. Llenado 10. Filling	01. Aceite 01. Oil	02. Químico / Chemical	Migraciones Material Migration	Migraciones del envase u otros materiales por contenedor componentes no aptos para contacto con alimentos Migrations from the container or other materials due to containing not suitable components for food contacts or exceeding the established limits of the suitable components.	Solicitud de la declaración de conformidad al fabricante Application for the declaration of conformity to the manufacturer	X	X	X				Se requiere un control de análisis específico por requisito BRC A specific analysis control is required per BRC requirement Revisión documental del proveedor Supplier documentary review Documentación de homologación del proveedor Supplier approval documentation	

10. Llenado 10. Filling	01. Aceite 01. Oil	03. Biológico / Biological	Contaminación microbiológica Microbiological contamination	Contaminación ambiental Environment contamination	Plan de Vigilancia ambiental IC_4001_60 Environment surveillance plan IC_4001_60	X	X	X	Análisis de vigilancia ambiental Environmental surveillance analysis	Revisión del programa de vigilancia ambiental, reanálisis y revisión del procedimiento de limpieza. Review of the environmental monitoring program, reanalysis and review of the cleaning procedure.	Boletín Análisis laboratorio Externo External Laboratory Analysis Certificate
10. Llenado 10. Filling	01. Aceite 01. Oil	04. Radiológico / Radiological	No Aplica Does not apply	No Aplica Does not apply	No Aplica Does not apply						
10. Llenado 10. Filling	01. Aceite 01. Oil	05. Alérgenos / Allergens	Contaminación cruzada Cross contamination	Mala ejecución del procedimiento de cambio de aceite Poor execution of the Oil Change procedure	Análisis del cambio Change Analysis	X	X	X	Control analítico del cambio Analytical change control	Rechazo del producto envasado Rejection of packaged product	Análisis del cambio Analysis of change No conformidad Non-conformity
10. Llenado 10. Filling	01. Aceite 01. Oil	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Acceso a zona restringido Formación en Food Defense Productos químicos guardados bajo llave Access to restricted area Food Defense Training Chemicals kept under lock and key	X	X	X	Verificación del Plan Food Defense Food Defense Plan Verification		Registro de formación Verification of the plan Food Defense Training record Food Defense Plan Verification
10. Llenado 10. Filling	01. Aceite 01. Oil	07. Food Fraud / Food Fraud	No Aplica Does not apply	No Aplica Does not apply	No Aplica Does not apply						
10. Llenado 10. Filling	01. Aceite 01. Oil	01. Físico / Physical	Cuerpos extraños Foreign bodies	Fragmentos de vidrio por rotura de envases Foreign bodies due to poor filtration or coming from the environment Glass fragments from broken containers	Producto cerrado Cumplimiento GMP Ejecución procedimiento limpieza tras rotura de envase de vidrio Aplicación programas de limpieza, mantenimiento y control de plagas Closed product GMP Compliance Execution of cleaning procedure after glass container breakage Application of cleaning, maintenance and pest control programs	X	X	X	Cumplimiento GMP Revisión proceso de limpieza tras rotura de envase de vidrio Revisión aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Review of cleaning process after glass container breakage Review of cleaning, maintenance and pest control programs application	Rechazo de cajas Box rejection	Registros de cumplimiento GMP Registros ejecución proceso de limpieza tras rotura de envase de vidrio Registros aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Records Records execution of cleaning process after glass container breakage Records application of cleaning, maintenance and pest control programs
11. Taponado 11. Plugged	01. Aceite 01. Oil	01. Físico / Physical	Cuerpos extraños Foreign bodies	Fragmentos de vidrio por rotura de envases Foreign bodies due to poor filtration or coming from the environment Glass fragments from broken containers	Producto cerrado Cumplimiento GMP Ejecución procedimiento limpieza tras rotura de envase de vidrio Aplicación programas de limpieza, mantenimiento y control de plagas Closed product GMP Compliance Execution of cleaning procedure after glass container breakage Application of cleaning, maintenance and pest control programs	X	X	X	Cumplimiento GMP Revisión proceso de limpieza tras rotura de envase de vidrio Revisión aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Review of cleaning process after glass container breakage Review of cleaning, maintenance and pest control programs application	Rechazo de envases Container rejection	Registros de cumplimiento GMP Registros ejecución proceso de limpieza tras rotura de envase de vidrio Registros aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Records Records execution of cleaning process after glass container breakage Records application of cleaning, maintenance and pest control programs
11. Taponado 11. Plugged	01. Aceite 01. Oil	02. Químico / Chemical	Migraciones Material Migration	Migraciones del envase u otros materiales por contener componentes no aptos para contacto con alimentos Migrations from the container or other materials due to containing not suitable components for food contacts or exceeding the established limits of the suitable components.	Solicitud de la declaración de conformidad al fabricante Application for the declaration of conformity to the manufacturer	X	X	X	Revisión documental del proveedor Supplier documentary review		Documentación de homologación del proveedor Supplier approval documentation
11. Taponado 11. Plugged	01. Aceite 01. Oil	03. Biológico / Biological	No Aplica Does not apply	No Aplica Does not apply	No Aplica Does not apply						
11. Taponado 11. Plugged	01. Aceite 01. Oil	04. Radiológico / Radiological	No Aplica Does not apply	No Aplica Does not apply	No Aplica Does not apply						
11. Taponado 11. Plugged	01. Aceite 01. Oil	05. Alérgenos / Allergens	No Aplica Does not apply	No Aplica Does not apply	No Aplica Does not apply						
11. Taponado 11. Plugged	01. Aceite 01. Oil	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Acceso a zona restringido Formación en Food Defense Productos químicos guardados bajo llave Access to restricted area Training in Food Defense Chemical products kept under lock	X	X	X	Verificación del Plan Food Defense Food Defense Plan Verification		Registro de formación Verification of the plan Food Defense Training Record Food Defense Plan Verification
11. Taponado 11. Plugged	01. Aceite 01. Oil	07. Food Fraud / Food Fraud	No Aplica Does not apply	No Aplica Does not apply	No Aplica Does not apply						
12. Colocación funda 12. Cover placement	01. Aceite 01. Oil	01. Físico / Physical	No Aplica Does not apply	No Aplica Does not apply	No Aplica Does not apply						
12. Colocación funda 12. Cover placement	01. Aceite 01. Oil	02. Químico / Chemical	No Aplica Does not apply	No Aplica Does not apply	No Aplica Does not apply						
12. Colocación funda 12. Cover placement	01. Aceite 01. Oil	03. Biológico / Biological	No Aplica Does not apply	No Aplica Does not apply	No Aplica Does not apply						
12. Colocación funda 12. Cover placement	01. Aceite 01. Oil	04. Radiológico / Radiological	No Aplica Does not apply	No Aplica Does not apply	No Aplica Does not apply						
12. Colocación funda 12. Cover placement	01. Aceite 01. Oil	05. Alérgenos / Allergens	No Aplica Does not apply	No Aplica Does not apply	No Aplica Does not apply						

12. Colocación funda 12. Cover placement	01. Aceite 01. Oil	06 Food Defense / Food Defense	No Aplica Does not apply									
12. Colocación funda 12. Cover placement	01. Aceite 01. Oil	07 Food Fraud / Food Fraud	No Aplica Does not apply									
13. Etiquetado 13. Labeling	01. Aceite 01. Oil	01. Físico / Physical	No Aplica Does not apply									
13. Etiquetado 13. Labeling	01. Aceite 01. Oil	02. Químico / Chemical	No Aplica Does not apply									
13. Etiquetado 13. Labeling	01. Aceite 01. Oil	03. Biológico / Biological	No Aplica Does not apply									
13. Etiquetado 13. Labeling	01. Aceite 01. Oil	04. Radiológico / Radiological	No Aplica Does not apply									
13. Etiquetado 13. Labeling	01. Aceite 01. Oil	05. Alérgenos / Allergens	Etiquetado incorrecto Incorrect labeling	Etiquetado de un producto que contiene alérgeno con una etiqueta incorrecta que no lo indica Labeling of a product that contains an allergen with an incorrect label that does not indicate it	Verificación de la etiqueta previo y durante el envasado Verification of label roll change	X	X	X	Siguendo el control preventivo el aceite no contiene alérgeno. Following the preventive control, oil does not contain any allergen.	Verificación del etiquetado previo y durante el envasado Verification of labeling prior to and during packaging	Rechazo del producto Product rejection	Controles de calidad en proceso In-process quality controls
13. Etiquetado 13. Labeling	01. Aceite 01. Oil	06 Food Defense / Food Defense	No Aplica Does not apply									
13. Etiquetado 13. Labeling	01. Aceite 01. Oil	07 Food Fraud / Food Fraud	Etiquetado incorrecto Incorrect labeling	Etiquetado de un producto que contiene alérgeno con una etiqueta incorrecta que no lo indica Labeling of a product that contains an allergen with an incorrect label that does not indicate it	Verificación de la etiqueta previo y durante el envasado Verification of label roll change	X	X	X	Tenemos casos de categoría inferior etiquetado como categoría superior (virgin o aceite de oliva etiquetado como VE), o etiquetado incorrecto de aceites (grasos con etiqueta de pepita de uva, etc.) We have cases of lower category labeled as higher category (virgin or olive oil labeled as VE), or incorrect labeling of oil (sunflower with grape seed label, etc.)	Verificación del etiquetado previo y durante el envasado Verification of labeling prior to and during packaging	Rechazo del producto Product rejection	Controles de calidad en proceso In-process quality controls
14. Encajado 14. Encased	01. Aceite 01. Oil	01. Físico / Physical	No Aplica Does not apply									
14. Encajado 14. Encased	01. Aceite 01. Oil	02. Químico / Chemical	No Aplica Does not apply									
14. Encajado 14. Encased	01. Aceite 01. Oil	03. Biológico / Biological	No Aplica Does not apply									
14. Encajado 14. Encased	01. Aceite 01. Oil	04. Radiológico / Radiological	No Aplica Does not apply									
14. Encajado 14. Encased	01. Aceite 01. Oil	05. Alérgenos / Allergens	No Aplica Does not apply									
14. Encajado 14. Encased	01. Aceite 01. Oil	06 Food Defense / Food Defense	No Aplica Does not apply									
14. Encajado 14. Encased	01. Aceite 01. Oil	07 Food Fraud / Food Fraud	No Aplica Does not apply									
15. Paletizado 15. Palletizing	01. Aceite 01. Oil	01. Físico / Physical	No Aplica Does not apply									
15. Paletizado 15. Palletizing	01. Aceite 01. Oil	02. Químico / Chemical	No Aplica Does not apply									
15. Paletizado 15. Palletizing	01. Aceite 01. Oil	03. Biológico / Biological	No Aplica Does not apply									
15. Paletizado 15. Palletizing	01. Aceite 01. Oil	04. Radiológico / Radiological	No Aplica Does not apply									
15. Paletizado 15. Palletizing	01. Aceite 01. Oil	05. Alérgenos / Allergens	No Aplica Does not apply									
15. Paletizado 15. Palletizing	01. Aceite 01. Oil	06 Food Defense / Food Defense	No Aplica Does not apply									
15. Paletizado 15. Palletizing	01. Aceite 01. Oil	07 Food Fraud / Food Fraud	No Aplica Does not apply									
16. Expedición 16. Expedition	01. Aceite 01. Oil	01. Físico / Physical	No Aplica Does not apply									
16. Expedición 16. Expedition	01. Aceite 01. Oil	02. Químico / Chemical	No Aplica Does not apply									
16. Expedición 16. Expedition	01. Aceite 01. Oil	03. Biológico / Biological	No Aplica Does not apply									
16. Expedición 16. Expedition	01. Aceite 01. Oil	04. Radiológico / Radiological	No Aplica Does not apply									
16. Expedición 16. Expedition	01. Aceite 01. Oil	05. Alérgenos / Allergens	No Aplica Does not apply									
16. Expedición 16. Expedition	01. Aceite 01. Oil	06 Food Defense / Food Defense	Contaminación mal intencionada Malicious contamination			X	X	X	Producto cerrado, encajado y fijado. Almacén automático: no es accesible fácilmente. Almacén convencional: cámara de videovigilancia Closed, boxed and strapped product. Automatic warehouse not easily accessible. Conventional warehouse video surveillance cameras			
16. Expedición 16. Expedition	01. Aceite 01. Oil	07 Food Fraud / Food Fraud	No Aplica Does not apply									
17. Introducción bolsa contenedora y bote 2.7. Introduction of container bag and jar	01. Aceite 01. Oil	01. Físico / Physical	Cuerpos extraños Foreign Bodies	Cuerpos extraños por mala filtración o provenientes del entorno Foreign bodies due to poor filtration or coming from site environment	Producto cerrado Cumplimiento GMP Aplicación programas de limpieza, mantenimiento y control de plagas Closed product GMP compliance Application of cleaning, maintenance and pest control programs	X	X	X		Cumplimiento GMP Revisión aplicación programas de limpieza, mantenimiento y control de plagas GMP compliance Application of cleaning, maintenance and pest control programs	Rechazo de envases Container rejection	Registros de cumplimiento GMP Registros aplicación programas de limpieza, mantenimiento y control de plagas Records of GMP compliance Records of the application of cleaning, maintenance and pest control programs

17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	01. Aceite 01_Oil	02. Químico / Chemical	No Aplica Does not apply																	
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	01. Aceite 01_Oil	03. Biológico / Biological	No Aplica Does not apply																	
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	01. Aceite 01_Oil	04. Radiológico / Radiological	No Aplica Does not apply																	
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	01. Aceite 01_Oil	05. Alérgenos / Allergens	No Aplica Does not apply																	
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	01. Aceite 01_Oil	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Acceso a zona restringida Formation in Food Defense Productos químicos guardados bajo llave Access to restricted area Training in Food Defense Chemical products kept under lock	X	X	X		Verificación del Plan Food Defense Verification GMP Food Defense Plan verification GMP verification	Registro de formación Verification del plan Food Defense Training Record Food Defense Plan verification									
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	01. Aceite 01_Oil	07. Food Fraud / Food Fraud	No Aplica Does not apply																	
18. Llenado con N2 18. Filled with N2	01. Aceite 01_Oil	01. Riesgo / Physical	No Aplica Does not apply																	
18. Llenado con N2 18. Filled with N2	01. Aceite 01_Oil	02. Químico / Chemical	Uso de Nitrógeno. No cumplir especificaciones Reglamento 231/2012 Nitrogen use. Not complying with specifications Regulation 231/2012	REGLAMENTO (UE) No 231/2012 DE LA COMISIÓN de 9 de marzo de 2012 por el que se establecen especificaciones para los aditivos alimentarios que figuran en los anexos II y III del Reglamento (CE) No 1831/2003 del Parlamento Europeo y del Consejo COMMISSION REGULATION (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1831/2003 of the European Parliament and of the Council	Solicitud de cumplimiento Compliance request	X	X	X	Revisión de las declaraciones. Cumplimiento especificación del E941 según reglamento 231/2012 Statements Review. Compliance E941 specification according to regulation 231/2012	Declaración del proveedor Supplier declaration										
18. Llenado con N2 18. Filled with N2	01. Aceite 01_Oil	03. Biológico / Biological	No Aplica Does not apply																	
18. Llenado con N2 18. Filled with N2	01. Aceite 01_Oil	04. Radiológico / Radiological	No Aplica Does not apply																	
18. Llenado con N2 18. Filled with N2	01. Aceite 01_Oil	05. Alérgenos / Allergens	No Aplica Does not apply																	
18. Llenado con N2 18. Filled with N2	01. Aceite 01_Oil	06. Food Defense / Food Defense	No Aplica Does not apply																	
18. Llenado con N2 18. Filled with N2	01. Aceite 01_Oil	07. Food Fraud / Food Fraud	No Aplica Does not apply																	
19. Llenado de la bolsa 19. Bag filling	01. Aceite 01_Oil	01. Riesgo / Physical	No Aplica Does not apply																	
19. Llenado de la bolsa 19. Bag filling	01. Aceite 01_Oil	02. Químico / Chemical	Migraciones Material Migration	Migraciones del envase u otros materiales por contener componentes no aptos para contacto con alimentos Migrations from the container or other materials due to containing not suitable components for food contacts or exceeding the established limits of the suitable components.	Solicitud a proveedor de certificado de aptitud Application to provider for certificate of aptitude	X	X	X	Se requiere un control de análisis específico por requisito BRC A specific analysis control is required per BRC requirement	Revisión documental del proveedor Supplier documentary review	Documentación de homologación del proveedor Supplier approval documentation									
19. Llenado de la bolsa 19. Bag filling	01. Aceite 01_Oil	03. Biológico / Biological	No Aplica Does not apply																	
19. Llenado de la bolsa 19. Bag filling	01. Aceite 01_Oil	04. Radiológico / Radiological	No Aplica Does not apply																	
19. Llenado de la bolsa 19. Bag filling	01. Aceite 01_Oil	05. Alérgenos / Allergens	No Aplica Does not apply																	
19. Llenado de la bolsa 19. Bag filling	01. Aceite 01_Oil	06. Food Defense / Food Defense	No Aplica Does not apply																	
19. Llenado de la bolsa 19. Bag filling	01. Aceite 01_Oil	07. Food Fraud / Food Fraud	No Aplica Does not apply																	
20. Colocador pulsador y tapón 20. Push-button and plug insert	01. Aceite 01_Oil	01. Riesgo / Physical	No Aplica Does not apply																	
20. Colocador pulsador y tapón 20. Push-button and plug insert	01. Aceite 01_Oil	02. Químico / Chemical	No Aplica Does not apply																	
20. Colocador pulsador y tapón 20. Push-button and plug insert	01. Aceite 01_Oil	03. Biológico / Biological	No Aplica Does not apply																	
20. Colocador pulsador y tapón 20. Push-button and plug insert	01. Aceite 01_Oil	04. Radiológico / Radiological	No Aplica Does not apply																	
20. Colocador pulsador y tapón 20. Push-button and plug insert	01. Aceite 01_Oil	05. Alérgenos / Allergens	No Aplica Does not apply																	



01. Recepción 01. Reception	02. Vinagre 02. Vinegar	02. Químico / Chemical	Micotoxinas Mycotoxins	Contaminación por micotoxina Patulina en vinagre de manzana debido a contaminación en origen por presencia de especie fúngica del género <i>Penicillium</i> , <i>Aspergillus</i> , <i>Byssoschlamy</i> y <i>P. expansum</i> <i>Patulin mycotoxin contamination in apple cider vinegar due to contamination at source due to the presence of fungal species of the genus Penicillium, Aspergillus, Byssoschlamy and P. expansum</i>	Plan de control de contaminantes Contaminant control plan	X	X	X	La micotoxina desaparece en el proceso de fermentación alcohólica The mycotoxin disappears in the alcoholic fermentation process	Plan de Control de Contaminantes Contaminants Control Plan	Rechazo del vinagre Vinegar rejection	Boletines analíticos Certificate of analysis	<a href="https://www.fda.gov/oc/ohrt/2014-01-22-ohrt-report.pdf">https://www.fda.gov/oc/ohrt/2014-01-22-ohrt-report.pdf</a> <a href="https://www.fda.gov/oc/ohrt/2014-01-22-ohrt-report.pdf">https://www.fda.gov/oc/ohrt/2014-01-22-ohrt-report.pdf</a> <a href="https://www.fda.gov/oc/ohrt/2014-01-22-ohrt-report.pdf">https://www.fda.gov/oc/ohrt/2014-01-22-ohrt-report.pdf</a> <a href="https://www.fda.gov/oc/ohrt/2014-01-22-ohrt-report.pdf">https://www.fda.gov/oc/ohrt/2014-01-22-ohrt-report.pdf</a> <a href="https://www.fda.gov/oc/ohrt/2014-01-22-ohrt-report.pdf">https://www.fda.gov/oc/ohrt/2014-01-22-ohrt-report.pdf</a>
01. Recepción 01. Reception	02. Vinagre 02. Vinegar	03. Biológico / Biological	No Aplica Does not apply										
01. Recepción 01. Reception	02. Vinagre 02. Vinegar	04. Radiológico / Radiological	No Aplica Does not apply										
01. Recepción 01. Reception	02. Vinagre 02. Vinegar	05. Alérgenos / Allergens	Sulfitos Sulphites	Presencia de sulfitos como conservantes Presence of sulfites as preservatives	Alérgeno propio del producto. Gestión con la IC_4001_46 "Alérgenos". "Allergens". Boletines analíticos proveedor. Product-specific allergen. Management with IC_4001_46 "Allergens". Provider analytical certificates	X	X	X		Control en recepción del correcto estado de la mercancía Segregación física de los materiales alérgicos y correcta identificación. Control at reception of the correct condition of the merchandise Physical segregation of allergenic materials and correct identification.			
01. Recepción 01. Reception	02. Vinagre 02. Vinegar	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Formación del personal en Food Defense Acceso a zonas restringida por códigos Training of personnel in Food Defense Access to areas restricted by codes	X	X	X		Verificación del Plan Food Defense Food Defense Plan Verification		Verificación del plan Food Defense Registro de formación Verification of the Food Defense plan Training record	
01. Recepción 01. Reception	02. Vinagre 02. Vinegar	07. Food Fraud / Food Fraud	Fraude alimentario Food fraud	Recepción de vinagre que no cumple especificaciones Reception of vinegar that does not meet specifications	Plan Food Fraud Food Fraud Plan	X	X	X					
02. Descarga 02. Discharge	02. Vinagre 02. Vinegar	01. Físico / Physical	Cuerpos extraños Foreign bodies	Contaminación física por materia extraña (objetos extraños, piezas metálicas...) Physical contamination by foreign matter (foreign objects, metal parts...)	Plan de mantenimiento. Mangueras protegidas. Maintenance plan. Protected hoses.	X	X	X	Filtración previa al envasado Filtration prior to packing				
02. Descarga 02. Discharge	02. Vinagre 02. Vinegar	02. Químico / Chemical	No Aplica Does not apply										
02. Descarga 02. Discharge	02. Vinagre 02. Vinegar	03. Biológico / Biological	No Aplica Does not apply										
02. Descarga 02. Discharge	02. Vinagre 02. Vinegar	04. Radiológico / Radiological	No Aplica Does not apply										
02. Descarga 02. Discharge	02. Vinagre 02. Vinegar	05. Alérgenos / Allergens	No Aplica Does not apply										
02. Descarga 02. Discharge	02. Vinagre 02. Vinegar	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Plan Food Defense Food Defense Plan	X	X	X	Equipos de descarga por tuberías. Mangueras de descarga tensadas bajo llave Pipe discharge equipment. Discharge hoses locked	Verificación del Plan Food Defense Food Defense Plan Verification		Notificación y cambio de llave en el momento de la detección Verificación del plan Food Defense Registro de formación Notification and change of lock at the time of detection Food Defense Plan Verification Training record	
02. Descarga 02. Discharge	02. Vinagre 02. Vinegar	07. Food Fraud / Food Fraud	No Aplica Does not apply										
03. Almacenamiento 03. Storage	02. Vinagre 02. Vinegar	01. Físico / Physical	Cuerpos extraños, suciedad Foreign bodies, dirt	Almacenamiento de pallets incorrectamente fijados en el exterior Storage of incorrectly strapped pallets outside	Aplicación del Programa de Limpieza Aplicación del Programa de Mantenimiento Application of the Cleaning Program Application of the Pest Control Program Application of the Maintenance Program	X	X	X		Inspección visual periódica de almacenes inspección de entrada de producto del exterior dentro de la planta Periodic visual inspection of warehouses product entry inspection from outside into the plant	Rechazo de materiales y/o producto deteriorado Rejection of materials and/or damaged product	Registros de la aplicación de los Programas de Mantenimiento, Limpieza y Control de Plagas Registro de no conformidad Registro de inspección de entrada de producto del exterior dentro de la planta Records of the application of the Maintenance, Cleaning and Pest Control Programs Non-conformity registration Inspection record of product entry from outside into the plant	
03. Almacenamiento 03. Storage	02. Vinagre 02. Vinegar	02. Químico / Chemical	No Aplica Does not apply										
03. Almacenamiento 03. Storage	02. Vinagre 02. Vinegar	03. Biológico / Biological	No Aplica Does not apply										
03. Almacenamiento 03. Storage	02. Vinagre 02. Vinegar	04. Radiológico / Radiological	No Aplica Does not apply										
03. Almacenamiento 03. Storage	02. Vinagre 02. Vinegar	05. Alérgenos / Allergens	No Aplica Does not apply										
03. Almacenamiento 03. Storage	02. Vinagre 02. Vinegar	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Plan Food Defense Food Defense Plan	X	X	X	Depósitos cerrados con llave Acceso a bodega interna restringida por código. Locked deposits Access to internal warehouse restricted by code.	Verificación del Plan Food Defense Food Defense Plan Verification		Verificación del plan Food Defense Registro de formación Verification of the Food Defense plan Training record	
03. Almacenamiento 03. Storage	02. Vinagre 02. Vinegar	07. Food Fraud / Food Fraud	No Aplica Does not apply										

04. Filtración con tierras 04. Earth filtration	02. Vinagre 02. Vinegar	01. Riesgo / Physical	No Aplica Does not apply
04. Filtración con tierras 04. Earth filtration	02. Vinagre 02. Vinegar	02. Químico / Chemical	No Aplica Does not apply
04. Filtración con tierras 04. Earth filtration	02. Vinagre 02. Vinegar	03. Biológico / Biological	No Aplica Does not apply
04. Filtración con tierras 04. Earth filtration	02. Vinagre 02. Vinegar	04. Radiológico / Radiological	No Aplica Does not apply
04. Filtración con tierras 04. Earth filtration	02. Vinagre 02. Vinegar	05. Alérgenos / Allergens	No Aplica Does not apply
04. Filtración con tierras 04. Earth filtration	02. Vinagre 02. Vinegar	06. Food Defense / Food Defense	No Aplica Does not apply
04. Filtración con tierras 04. Earth filtration	02. Vinagre 02. Vinegar	07. Food Fraud / Food Fraud	No Aplica Does not apply
05. Filtración 05. Filtration	02. Vinagre 02. Vinegar	01. Riesgo / Physical	No Aplica Does not apply
05. Filtración 05. Filtration	02. Vinagre 02. Vinegar	02. Químico / Chemical	No Aplica Does not apply
05. Filtración 05. Filtration	02. Vinagre 02. Vinegar	03. Biológico / Biological	No Aplica Does not apply
05. Filtración 05. Filtration	02. Vinagre 02. Vinegar	04. Radiológico / Radiological	No Aplica Does not apply
05. Filtración 05. Filtration	02. Vinagre 02. Vinegar	05. Alérgenos / Allergens	No Aplica Does not apply
05. Filtración 05. Filtration	02. Vinagre 02. Vinegar	06. Food Defense / Food Defense	No Aplica Does not apply
05. Filtración 05. Filtration	02. Vinagre 02. Vinegar	07. Food Fraud / Food Fraud	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	02. Vinagre 02. Vinegar	01. Riesgo / Physical	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	02. Vinagre 02. Vinegar	02. Químico / Chemical	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	02. Vinagre 02. Vinegar	03. Biológico / Biological	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	02. Vinagre 02. Vinegar	04. Radiológico / Radiological	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	02. Vinagre 02. Vinegar	05. Alérgenos / Allergens	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	02. Vinagre 02. Vinegar	06. Food Defense / Food Defense	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	02. Vinagre 02. Vinegar	07. Food Fraud / Food Fraud	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	02. Vinagre 02. Vinegar	01. Riesgo / Physical	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	02. Vinagre 02. Vinegar	02. Químico / Chemical	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	02. Vinagre 02. Vinegar	03. Biológico / Biological	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	02. Vinagre 02. Vinegar	04. Radiológico / Radiological	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	02. Vinagre 02. Vinegar	05. Alérgenos / Allergens	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	02. Vinagre 02. Vinegar	06. Food Defense / Food Defense	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	02. Vinagre 02. Vinegar	07. Food Fraud / Food Fraud	No Aplica Does not apply
08. Despatillado 08. Depalleting	02. Vinagre 02. Vinegar	01. Riesgo / Physical	No Aplica Does not apply
08. Despatillado 08. Depalleting	02. Vinagre 02. Vinegar	02. Químico / Chemical	No Aplica Does not apply
08. Despatillado 08. Depalleting	02. Vinagre 02. Vinegar	03. Biológico / Biological	No Aplica Does not apply
08. Despatillado 08. Depalleting	02. Vinagre 02. Vinegar	04. Radiológico / Radiological	No Aplica Does not apply
08. Despatillado 08. Depalleting	02. Vinagre 02. Vinegar	05. Alérgenos / Allergens	No Aplica Does not apply
08. Despatillado 08. Depalleting	02. Vinagre 02. Vinegar	06. Food Defense / Food Defense	No Aplica Does not apply
08. Despatillado 08. Depalleting	02. Vinagre 02. Vinegar	07. Food Fraud / Food Fraud	No Aplica Does not apply
09. Soplado 09. Blowing	02. Vinagre 02. Vinegar	01. Riesgo / Physical	No Aplica Does not apply
09. Soplado 09. Blowing	02. Vinagre 02. Vinegar	02. Químico / Chemical	No Aplica Does not apply
09. Soplado 09. Blowing	02. Vinagre 02. Vinegar	03. Biológico / Biological	No Aplica Does not apply
09. Soplado 09. Blowing	02. Vinagre 02. Vinegar	04. Radiológico / Radiological	No Aplica Does not apply

09. Sopiado 09. Blowing	02. Vinagre 02. Vinegar	05. Alérgenos / Allergens	No Aplica Does not apply									
09. Sopiado 09. Blowing	02. Vinagre 02. Vinegar	06. Food Defense / Food Defense	No Aplica Does not apply									
09. Sopiado 09. Blowing	02. Vinagre 02. Vinegar	07. Food Fraud / Food Fraud	No Aplica Does not apply									
10. Llenado 10. Filling	02. Vinagre 02. Vinegar	01. Físico / Physical	Cuerpos extraños Foreign bodies	Fragmentos de vidrio por rotura de envases Foreign bodies due to poor filtration or coming from the environment Glass fragments from broken containers	Aplicación programas de limpieza, mantenimiento y control de plagas Closed product GMP Compliance Execution of cleaning procedure after glass container breakage Application of cleaning, maintenance and pest control programs	X	X	X	Cumplimiento GMP Revisión proceso de limpieza tras rotura de envase de vidrio Revisión aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Review of cleaning process after glass container breakage Review of cleaning, maintenance and pest control programs application	Rechazo de envases Container rejection	Registros de cumplimiento GMP Registros ejecución proceso de limpieza tras rotura de envase de vidrio Registros aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Records Records execution of cleaning process after glass container breakage Records application of cleaning, maintenance and pest control programs	
10. Llenado 10. Filling	02. Vinagre 02. Vinegar	02. Químico / Chemical	Migraciones Material Migration	Migraciones del envase u otros materiales por contener componentes en aptos para contacto con alimentos Migrations from the container or other materials due to containing not suitable components for food contacts or exceeding the established limits of the suitable components.	Solicitud de la declaración de conformidad al fabricante Application for the declaration of conformity to the manufacturer	X	X	X	Se requiere un control de análisis específico por requisito BRC A specific analysis control is required per BRC requirement	Revisión documental del proveedor Supplier documentary review	Documentación de homologación del proveedor Supplier approval documentation	
10. Llenado 10. Filling	02. Vinagre 02. Vinegar	03. Biológico / Biological	Contaminación microbiológica Microbiological contamination	Contaminación ambiental Environment contamination	Plan de Vigilancia ambiental IC_4001_60 Environment surveillance plan IC_4001_60	X	X	X	Análisis de vigilancia ambiental Environmental surveillance analysis	Revisión del programa de vigilancia ambiental, rendimientos y revisión del procedimiento de limpieza. Review of the environmental monitoring program, analysis and review of the cleaning procedure.	Boletín Análisis Laboratorio Externo External Laboratory Analysis Certificate	
10. Llenado 10. Filling	02. Vinagre 02. Vinegar	04. Radiológico / Radiological	No Aplica Does not apply									
10. Llenado 10. Filling	02. Vinagre 02. Vinegar	05. Alérgenos / Allergens	Contaminación cruzada Cross contamination	Malta ejecución del procedimiento de cambio de producto Poor execution of the product change procedure		X	X	X	El llenado de vinagre (contiene sulfitos) se hace en la misma línea en la que se envasan los demás aceites con alérgenos. The filling of vinegar (it contains sulfites) is done on the same line in which other oils with allergens are bottled.	Control analítico del cambio Analytical change control	Rechazo del producto envasado Rejection of packaged product	Análisis del cambio No conformidad Analysis of change Non conformity
10. Llenado 10. Filling	02. Vinagre 02. Vinegar	06. Food Defense / Food Defense	Contaminación malintencionada Malicious contamination	Accesibilidad de la zona de llenado Filling area accessibility	Formación personal Personal formation	X	X	X			Registro de entrada Check-in	
10. Llenado 10. Filling	02. Vinagre 02. Vinegar	07. Food Fraud / Food Fraud	Fraude alimentario Food fraud	Incumplimiento del etiquetado Non-compliance with labeling	Plan Food Fraud Food Fraud Plan	X	X	X				
11. Taponado 11. Plugged	02. Vinagre 02. Vinegar	01. Físico / Physical	Cuerpos extraños Foreign bodies	Fragmentos de vidrio por rotura de envases Foreign bodies due to poor filtration or coming from the environment Glass fragments from broken containers	Aplicación programas de limpieza, mantenimiento y control de plagas Closed product GMP Compliance Execution of cleaning procedure after glass container breakage Application of cleaning, maintenance and pest control programs	X	X	X	Cumplimiento GMP Revisión proceso de limpieza tras rotura de envase de vidrio Revisión aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Review of cleaning process after glass container breakage Review of cleaning, maintenance and pest control programs application	Rechazo de envases Container rejection	Registros de cumplimiento GMP Registros ejecución proceso de limpieza tras rotura de envase de vidrio Registros aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Records Records execution of cleaning process after glass container breakage Records application of cleaning, maintenance and pest control programs	
11. Taponado 11. Plugged	02. Vinagre 02. Vinegar	02. Químico / Chemical	Migraciones Material Migration	Migraciones del envase u otros materiales por contener componentes en aptos para contacto con alimentos o superar los límites establecidos aquellos que si lo son Migrations from the container or other materials due to containing not suitable components for food contacts or exceeding the established limits of the suitable components.	Solicitud de la declaración de conformidad al fabricante Application for the declaration of conformity to the manufacturer	X	X	X	Se requiere un control de análisis específico por requisito BRC A specific analysis control is required per BRC requirement	Revisión documental del proveedor Supplier documentary review	Documentación de homologación del proveedor Supplier approval documentation	
11. Taponado 11. Plugged	02. Vinagre 02. Vinegar	03. Biológico / Biological	No Aplica Does not apply									
11. Taponado 11. Plugged	02. Vinagre 02. Vinegar	04. Radiológico / Radiological	No Aplica Does not apply									
11. Taponado 11. Plugged	02. Vinagre 02. Vinegar	05. Alérgenos / Allergens	No Aplica Does not apply									
11. Taponado 11. Plugged	02. Vinagre 02. Vinegar	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación malintencionada Malicious contamination	Acceso a zona restringida Formación en Food Defense Productos químicos guardados bajo llave Access to restricted area Training in Food Defense Chemical products kept under lock	X	X	X	Verificación del Plan Food Defense Food Defense Plan Verification		Registro de formación Verificación del plan Food Defense Training Record Food Defense Plan Verification	
11. Taponado 11. Plugged	02. Vinagre 02. Vinegar	07. Food Fraud / Food Fraud	No Aplica Does not apply									

12. Colocación funda 12. Cover placement	02. Vinagre 02. Vinegar	01.Riesgo / Physical	No Aplica Does not apply											
12. Colocación funda 12. Cover placement	02. Vinagre 02. Vinegar	02 Químico / Chemical	No Aplica Does not apply											
12. Colocación funda 12. Cover placement	02. Vinagre 02. Vinegar	03 Biológico / Biological	No Aplica Does not apply											
12. Colocación funda 12. Cover placement	02. Vinagre 02. Vinegar	04 Radiológico / Radiological	No Aplica Does not apply											
12. Colocación funda 12. Cover placement	02. Vinagre 02. Vinegar	05 Alérgenos / Allergens	No Aplica Does not apply											
12. Colocación funda 12. Cover placement	02. Vinagre 02. Vinegar	06 Food Defense / Food Defense	No Aplica Does not apply											
12. Colocación funda 12. Cover placement	02. Vinagre 02. Vinegar	07 Food Fraud / Food Fraud	No Aplica Does not apply											
13. Etiquetado 13. Labeling	02. Vinagre 02. Vinegar	01.Riesgo / Physical	No Aplica Does not apply											
13. Etiquetado 13. Labeling	02. Vinagre 02. Vinegar	02 Químico / Chemical	No Aplica Does not apply											
13. Etiquetado 13. Labeling	02. Vinagre 02. Vinegar	03 Biológico / Biological	No Aplica Does not apply											
13. Etiquetado 13. Labeling	02. Vinagre 02. Vinegar	04 Radiológico / Radiological	No Aplica Does not apply											
13. Etiquetado 13. Labeling	02. Vinagre 02. Vinegar	05 Alérgenos / Allergens	Etiquetado incorrecto Incorrect labeling	Etiquetado de un producto que contiene alérgenos con una etiqueta incorrecta que no lo indica Labeling of a product that contains an allergen with an incorrect label that does not indicate it	Verificación de la etiqueta previo y durante el envasado Verification of the label before and during packaging		X		X		X	Verificación del etiquetado previo y durante el envasado Verification of labeling prior and during packaging	Rechazo del producto Product rejection	Controles de calidad en proceso In-process quality controls
13. Etiquetado 13. Labeling	02. Vinagre 02. Vinegar	06 Food Defense / Food Defense	No Aplica Does not apply											
13. Etiquetado 13. Labeling	02. Vinagre 02. Vinegar	07 Food Fraud / Food Fraud	Etiquetado incorrecto Incorrect labeling	Etiquetado de un producto de categoría inferior y/o distinto tipo de producto/aceite Labeling of a lower category product and/or different type of product	Verificación de la etiqueta previo y durante el envasado Verification of the label before and during packaging		X		X		X	Verificación del etiquetado previo y durante el envasado Verification of labeling prior to and during packaging	Rechazo del producto Product rejection	Controles de calidad en proceso In-process quality controls
14. Encajado 14. Encased	02. Vinagre 02. Vinegar	01.Riesgo / Physical	Cuerpos extraños Foreign bodies	Cuerpos extraños por mala filtración o provenientes del entorno Foreign bodies due to poor filtration or coming from the environment	Producto cerrado Cumplimiento GMP Ejecución procedimiento limpieza tras rotura de envase de vidrio Aplicación programas de limpieza, mantenimiento y control de plagas Closed product GMP Compliance GMP Compliance Execution of cleaning procedure after glass container breakage Application of cleaning, maintenance and pest control programs		X		X		X	Cumplimiento GMP Revisión proceso de limpieza tras rotura de envase de vidrio Revisión aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Review of cleaning process after glass container breakage Review of cleaning, maintenance and pest control programs application	Rechazo de cajas Boxes rejection	Registros de cumplimiento GMP Registros ejecución proceso de limpieza tras rotura de envase de vidrio Registros aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Records Records execution of cleaning process after glass container breakage Records application of cleaning, maintenance and pest control programs
14. Encajado 14. Encased	02. Vinagre 02. Vinegar	02 Químico / Chemical	No Aplica Does not apply											
14. Encajado 14. Encased	02. Vinagre 02. Vinegar	03 Biológico / Biological	No Aplica Does not apply											
14. Encajado 14. Encased	02. Vinagre 02. Vinegar	04 Radiológico / Radiological	No Aplica Does not apply											
14. Encajado 14. Encased	02. Vinagre 02. Vinegar	05 Alérgenos / Allergens	No Aplica Does not apply											
14. Encajado 14. Encased	02. Vinagre 02. Vinegar	06 Food Defense / Food Defense	No Aplica Does not apply											
14. Encajado 14. Encased	02. Vinagre 02. Vinegar	07 Food Fraud / Food Fraud	No Aplica Does not apply											
15. Paletizado 15. Palletizing	02. Vinagre 02. Vinegar	01.Riesgo / Physical	No Aplica Does not apply											
15. Paletizado 15. Palletizing	02. Vinagre 02. Vinegar	02 Químico / Chemical	No Aplica Does not apply											
15. Paletizado 15. Palletizing	02. Vinagre 02. Vinegar	03 Biológico / Biological	No Aplica Does not apply											
15. Paletizado 15. Palletizing	02. Vinagre 02. Vinegar	04 Radiológico / Radiological	No Aplica Does not apply											
15. Paletizado 15. Palletizing	02. Vinagre 02. Vinegar	05 Alérgenos / Allergens	No Aplica Does not apply											
15. Paletizado 15. Palletizing	02. Vinagre 02. Vinegar	06 Food Defense / Food Defense	No Aplica Does not apply											
15. Paletizado 15. Palletizing	02. Vinagre 02. Vinegar	07 Food Fraud / Food Fraud	No Aplica Does not apply											
16. Expedición 16. Expedition	02. Vinagre 02. Vinegar	01.Riesgo / Physical	No Aplica Does not apply											
16. Expedición 16. Expedition	02. Vinagre 02. Vinegar	02 Químico / Chemical	No Aplica Does not apply											

16. Expedición 16. Expedition	02. Vinagre 02. Vinegar	03 Biológico / Biological	No Aplica Does not apply
16. Expedición 16. Expedition	02. Vinagre 02. Vinegar	04 Radiológico / Radiological	No Aplica Does not apply
16. Expedición 16. Expedition	02. Vinagre 02. Vinegar	05 Alérgenos / Allergens	No Aplica Does not apply
16. Expedición 16. Expedition	02. Vinagre 02. Vinegar	06 Food Defense / Food Defense	No Aplica Does not apply
16. Expedición 16. Expedition	02. Vinagre 02. Vinegar	07 Food Fraud / Food Fraud	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	02. Vinagre 02. Vinegar	01 Físico / Physical	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	02. Vinagre 02. Vinegar	02 Químico / Chemical	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	02. Vinagre 02. Vinegar	03 Biológico / Biological	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	02. Vinagre 02. Vinegar	04 Radiológico / Radiological	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	02. Vinagre 02. Vinegar	05 Alérgenos / Allergens	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	02. Vinagre 02. Vinegar	06 Food Defense / Food Defense	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	02. Vinagre 02. Vinegar	07 Food Fraud / Food Fraud	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	02. Vinagre 02. Vinegar	01 Físico / Physical	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	02. Vinagre 02. Vinegar	02 Químico / Chemical	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	02. Vinagre 02. Vinegar	03 Biológico / Biological	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	02. Vinagre 02. Vinegar	04 Radiológico / Radiological	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	02. Vinagre 02. Vinegar	05 Alérgenos / Allergens	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	02. Vinagre 02. Vinegar	06 Food Defense / Food Defense	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	02. Vinagre 02. Vinegar	07 Food Fraud / Food Fraud	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	02. Vinagre 02. Vinegar	01 Físico / Physical	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	02. Vinagre 02. Vinegar	02 Químico / Chemical	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	02. Vinagre 02. Vinegar	03 Biológico / Biological	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	02. Vinagre 02. Vinegar	04 Radiológico / Radiological	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	02. Vinagre 02. Vinegar	05 Alérgenos / Allergens	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	02. Vinagre 02. Vinegar	06 Food Defense / Food Defense	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	02. Vinagre 02. Vinegar	07 Food Fraud / Food Fraud	No Aplica Does not apply
22. Codificado 22. Coded	02. Vinagre 02. Vinegar	01 Físico / Physical	No Aplica Does not apply
22. Codificado 22. Coded	02. Vinagre 02. Vinegar	02 Químico / Chemical	No Aplica Does not apply
22. Codificado 22. Coded	02. Vinagre 02. Vinegar	03 Biológico / Biological	No Aplica Does not apply
22. Codificado 22. Coded	02. Vinagre 02. Vinegar	04 Radiológico / Radiological	No Aplica Does not apply
22. Codificado 22. Coded	02. Vinagre 02. Vinegar	05 Alérgenos / Allergens	No Aplica Does not apply
22. Codificado 22. Coded	02. Vinagre 02. Vinegar	06 Food Defense / Food Defense	No Aplica Does not apply
22. Codificado 22. Coded	02. Vinagre 02. Vinegar	07 Food Fraud / Food Fraud	No Aplica Does not apply
21. Sleeveado 21. Sleeved	02. Vinagre 02. Vinegar	01 Físico / Physical	No Aplica Does not apply
21. Sleeveado 21. Sleeved	02. Vinagre 02. Vinegar	02 Químico / Chemical	No Aplica Does not apply
21. Sleeveado 21. Sleeved	02. Vinagre 02. Vinegar	03 Biológico / Biological	No Aplica Does not apply

21. Siewado 21. Siewad	02. Winagre 02. Winagr	04. Radiológico / Radiological	No Aplica Does not apply										
21. Siewado 21. Siewad	02. Winagre 02. Winagr	05. Alérgenos / Allergens	No Aplica Does not apply										
21. Siewado 21. Siewad	02. Winagre 02. Winagr	06. Food Defense / Food Defense	No Aplica Does not apply										
21. Siewado 21. Siewad	02. Winagre 02. Winagr	07. Food Fraud / Food Fraud	No Aplica Does not apply										
01. Recepción 01. Reception	03. Esencias 03. Essences	01. Físico / Physical	Cuerpos extraños Foreign bodies Contaminación física por materias extrañas (objetos extraños, piezas metálicas...) Physical contamination by foreign matter (foreign objects, metal parts...)	Plan de homologación de proveedores mediante selección y evaluación periódica. Especificaciones de materias primas. Inspección visual en recepción existencia precinto en cisterna. Supplier approval plan through selection and periodic evaluation. Establishment of raw material specifications. Visual inspection at reception for existence of seal on cistern.	X	X	X	Utilización de Cisterna uso exclusivo alimentario debidamente rotulada. Use of Cistern exclusively for food use duly labeled.	Control analítico y documental de cada partida o lote de aceite. Comprobación de la existencia de precinto en la cisterna. Control del estado del filtro en cada descarga Analytical and documentary control of each batch or oil batch. Checking the existence of a seal on the cistern. Filter status control at each unload.	Rechazo o utilización condicionada de la partida de esencias que no cumple especificaciones de calidad. Deshomologación de proveedores o transportistas Inmovilización del producto hasta análisis Reject or Conditional using of the Oil batch that does not accepts quality specifications. Disapproval of suppliers or carriers. Immobilization of the product until analysis			
01. Recepción 01. Reception	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply										
01. Recepción 01. Reception	03. Esencias 03. Essences	03. Biológico / Biological	Contaminación microbiológica Microbiological contamination	Contaminación microbiológica debido a condiciones de transporte inadecuadas Microbiological contamination due to improper transport conditions	Solicitud de análisis para cada lote Formación personal Analysis request for each batch Personal formation	X	X	X	Boletín analítico Registro de entrada Registro de preparación del lote de la esencia Analytical bulletin Batch rejection Essence Batch Preparation Record	Rechazo del lote Batch rejection			
01. Recepción 01. Reception	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply										
01. Recepción 01. Reception	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply										
01. Recepción 01. Reception	03. Esencias 03. Essences	06. Food Defense / Food Defense	Contaminación malintencionada Malicious contamination	Accesibilidad de la zona de almacenamiento Storage area accessibility	Formación personal Personal formation	X	X	X	Registro de entrada Check-in				
01. Recepción 01. Reception	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply										
02. Descarga 02. Discharge	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply										
02. Descarga 02. Discharge	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply										
02. Descarga 02. Discharge	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply										
02. Descarga 02. Discharge	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply										
02. Descarga 02. Discharge	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply										
02. Descarga 02. Discharge	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply										
02. Descarga 02. Discharge	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply										
03. Almacenamiento 03. Storage	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply										
03. Almacenamiento 03. Storage	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply										
03. Almacenamiento 03. Storage	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply										
03. Almacenamiento 03. Storage	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply										
03. Almacenamiento 03. Storage	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply										
03. Almacenamiento 03. Storage	03. Esencias 03. Essences	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Plan Food Defense Food Defense Plan	X	X	X	Verificación del Plan Food Defense Food Defense Plan Verification	Registro de formación Verificación del plan Food Defense Verification of the Food Defense plan Training record			
03. Almacenamiento 03. Storage	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply										
04. Filtración con tierras 04. Earth filtration	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply										

04. Filtración con tierras 04. Earth filtration	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply								
04. Filtración con tierras 04. Earth filtration	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply								
04. Filtración con tierras 04. Earth filtration	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply								
04. Filtración con tierras 04. Earth filtration	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply								
04. Filtración con tierras 04. Earth filtration	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply								
04. Filtración con tierras 04. Earth filtration	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply								
05. Filtración 05. Filtration	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply								
05. Filtración 05. Filtration	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply								
05. Filtración 05. Filtration	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply								
05. Filtración 05. Filtration	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply								
05. Filtración 05. Filtration	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply								
05. Filtración 05. Filtration	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply								
05. Filtración 05. Filtration	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply								
06. Preparación de lotes 06. Batch preparation	03. Esencias 03. Essences	01. Físico / Physical	Cuerpos extraños Foreign bodies	Contaminación física por materias extrañas (objetos extraños, piezas metálicas...) en la fabricación del lote madre Physical contamination by foreign materials (foreign objects, metal parts...) in the manufacture of the mother batch	Aplicación del Programa de Limpieza de depósitos Application of the Program of Cleaning Program Application		X		X		Producto cerrado, traslado por tuberías Filtración previa al emvasado Closed product, racking through pipes Filtration prior to packaging
06. Preparación de lotes 06. Batch preparation	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply								
06. Preparación de lotes 06. Batch preparation	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply								As muy bajo en el aceite, imposibilidad de desarrollo microbiológico Very low Aw in the oil, impossibility of microbiological development
06. Preparación de lotes 06. Batch preparation	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply								
06. Preparación de lotes 06. Batch preparation	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply								
06. Preparación de lotes 06. Batch preparation	03. Esencias 03. Essences	06. Food Defense / Food Defense	Cuerpo extraño o productos químicos Foreign body or chemical	Contaminación malintencionada Malicious contamination	Acceso a zonas restringido Access to restricted areas		X		X		Verificación del Plan Food Defense Food Defense Plan Verification
06. Preparación de lotes 06. Batch preparation	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply								Registro de formación Verificación del plan Food Defense Training Record Food Defense Plan Verification
07. Adición de condimentos 07. Seasonings addition	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply								
08. Despaletizado 08. Depalletizing	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply								
08. Despaletizado 08. Depalletizing	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply								
08. Despaletizado 08. Depalletizing	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply								
08. Despaletizado 08. Depalletizing	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply								
08. Despaletizado 08. Depalletizing	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply								
08. Despaletizado 08. Depalletizing	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply								
08. Despaletizado 08. Depalletizing	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply								
09. Soplado 09. Blowing	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply								

09. Sopiado 09. Blowing	03. Esencias 03. Essences	02 Químico / Chemical	No Aplica Does not apply									
09. Sopiado 09. Blowing	03. Esencias 03. Essences	03 Biológico / Biological	No Aplica Does not apply									
09. Sopiado 09. Blowing	03. Esencias 03. Essences	04 Radiológico / Radiological	No Aplica Does not apply									
09. Sopiado 09. Blowing	03. Esencias 03. Essences	05 Alérgenos / Allergens	No Aplica Does not apply									
09. Sopiado 09. Blowing	03. Esencias 03. Essences	06 Food Defense / Food Defense	No Aplica Does not apply									
09. Sopiado 09. Blowing	03. Esencias 03. Essences	07 Food Fraud / Food Fraud	No Aplica Does not apply									
10. Llenado 10. Filling	03. Esencias 03. Essences	01. Físico / Physical	Cuerpos extraños Foreign bodies	Fragmentos de vidrio por rotura de envases Glass fragments from broken containers	Producto cerrado Cumplimiento GMP Ejecución procedimiento limpieza tras rotura de envase de vidrio Aplicación programas de limpieza, mantenimiento y control de plagas Closed product GMP Compliance Execution of cleaning procedure after glass container breakage Application of cleaning, maintenance and pest control programs	X	X	X	Cumplimiento GMP Revisión proceso de limpieza tras rotura de envase de vidrio Revisión aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Review of cleaning process after glass container breakage Review of cleaning, maintenance and pest control programs application	Rechazo de envases Container rejection	Registros de cumplimiento GMP Registros ejecución proceso de limpieza tras rotura de envase de vidrio Registros aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Records Records execution of cleaning process after glass container breakage Records application of cleaning, maintenance and pest control programs	
10. Llenado 10. Filling	03. Esencias 03. Essences	02 Químico / Chemical	Migraciones Material Migration	Migraciones del envase u otros materiales por contener componentes no aptos para contacto con alimentos Migrations from the container or other materials due to containing not suitable components for food contacts or exceeding the established limits of the suitable components.	Solicitud de la declaración de conformidad al fabricante Application for the declaration of conformity to the manufacturer	X	X	X	Se requiere un control de análisis específico por requisito BRC A specific analysis control is required per BRC requirement	Revisión documental del proveedor Supplier documentary review	Documentación de homologación del proveedor Supplier approval documentation	
10. Llenado 10. Filling	03. Esencias 03. Essences	03 Biológico / Biological	Contaminación microbiológica Microbiological contamination	Contaminación ambiental Environment contamination	Plan de Vigilancia ambiental IC_4001_60 Environment surveillance plan IC_4001_60	X	X	X	Análisis de vigilancia ambiental Environmental surveillance analysis	Revisión del programa de vigilancia ambiental, reanálisis y revisión del procedimiento de limpieza. Review of the environmental monitoring program, reanalysis and review of the cleaning procedures.	Boletín Análisis laboratorio Externo External Laboratory Analysis Certificate	
10. Llenado 10. Filling	03. Esencias 03. Essences	04 Radiológico / Radiological	No Aplica Does not apply									
10. Llenado 10. Filling	03. Esencias 03. Essences	05 Alérgenos / Allergens	Contaminación cruzada Cross contamination	Mala ejecución del procedimiento de cambio de aceite Poor execution of the Oil Change procedure	Análisis de cambio Change Analysis	X	X	X	Gestión del riesgo en la pestaña Cuadro de Gestión PCC para el caso de cambio de aceite con alérgeno Risk management in the PCC Management Chart tab for the case of oil change with allergen	Control analítico de cambio Analytical change control	Rechazo del producto envasado Rejection of packaged product	Análisis del cambio No conformidad Analysis of change Non conformity
10. Llenado 10. Filling	03. Esencias 03. Essences	06 Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Acceso a zona restringida Formación en Food Defense Productos químicos guardados bajo llave Access to restricted area Food Defense Training Chemicals kept under lock and key	X	X	X	Verificación del Plan Food Defense Food Defense Plan Verification		Registro de formación Verificación del plan Food Defense Training record Food Defense Plan Verification	
10. Llenado 10. Filling	03. Esencias 03. Essences	07 Food Fraud / Food Fraud	No Aplica Does not apply									
11. Taponado 11. Plugged	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply									
11. Taponado 11. Plugged	03. Esencias 03. Essences	02 Químico / Chemical	Migraciones Material Migration	Migraciones del envase u otros materiales por contener componentes no aptos para contacto con alimentos o superar los límites establecidos aquellos que si lo son Migrations from the container or other materials due to containing not suitable components for food contacts or exceeding the established limits of the suitable components.	Solicitud de la declaración de conformidad al fabricante Application for the declaration of conformity to the manufacturer	X	X	X	Se requiere un control de análisis específico por requisito BRC A specific analysis control is required per BRC requirement	Revisión documental del proveedor Supplier documentary review	Documentación de homologación del proveedor Supplier approval documentation	
11. Taponado 11. Plugged	03. Esencias 03. Essences	03 Biológico / Biological	No Aplica Does not apply									
11. Taponado 11. Plugged	03. Esencias 03. Essences	04 Radiológico / Radiological	No Aplica Does not apply									
11. Taponado 11. Plugged	03. Esencias 03. Essences	05 Alérgenos / Allergens	No Aplica Does not apply									
11. Taponado 11. Plugged	03. Esencias 03. Essences	06 Food Defense / Food Defense	No Aplica Does not apply									
11. Taponado 11. Plugged	03. Esencias 03. Essences	07 Food Fraud / Food Fraud	No Aplica Does not apply									
12. Colocación funda 12. Cover placement	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply									
12. Colocación funda 12. Cover placement	03. Esencias 03. Essences	02 Químico / Chemical	No Aplica Does not apply									

12. Colocación funda 12. Cover placement	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply
12. Colocación funda 12. Cover placement	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply
12. Colocación funda 12. Cover placement	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply
12. Colocación funda 12. Cover placement	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply
12. Colocación funda 12. Cover placement	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply
13. Etiquetado 13. Labeling	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply
13. Etiquetado 13. Labeling	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply
13. Etiquetado 13. Labeling	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply
13. Etiquetado 13. Labeling	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply
13. Etiquetado 13. Labeling	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply
13. Etiquetado 13. Labeling	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply
13. Etiquetado 13. Labeling	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply
14. Encajado 14. Encased	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply
14. Encajado 14. Encased	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply
14. Encajado 14. Encased	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply
14. Encajado 14. Encased	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply
14. Encajado 14. Encased	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply
14. Encajado 14. Encased	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply
14. Encajado 14. Encased	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply
15. Paletizado 15. Palletizing	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply
15. Paletizado 15. Palletizing	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply
15. Paletizado 15. Palletizing	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply
15. Paletizado 15. Palletizing	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply
15. Paletizado 15. Palletizing	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply
15. Paletizado 15. Palletizing	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply
15. Paletizado 15. Palletizing	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply
16. Expedición 16. Expedition	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply
16. Expedición 16. Expedition	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply
16. Expedición 16. Expedition	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply
16. Expedición 16. Expedition	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply
16. Expedición 16. Expedition	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply
16. Expedición 16. Expedition	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply
16. Expedición 16. Expedition	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	03. Esencias 03. Essences	01. Físico / Physical	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply

17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	03. Esencias 03. Essences	01. Riesgo / Physical	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	03. Esencias 03. Essences	01. Riesgo / Physical	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply
22. Codificado 22. Coded	03. Esencias 03. Essences	01. Riesgo / Physical	No Aplica Does not apply
22. Codificado 22. Coded	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply
22. Codificado 22. Coded	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply
22. Codificado 22. Coded	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply
22. Codificado 22. Coded	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply
22. Codificado 22. Coded	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply
22. Codificado 22. Coded	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply
21. Sleeveado 21. Sleeved	03. Esencias 03. Essences	01. Riesgo / Physical	No Aplica Does not apply
21. Sleeveado 21. Sleeved	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply
21. Sleeveado 21. Sleeved	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply
21. Sleeveado 21. Sleeved	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply
21. Sleeveado 21. Sleeved	03. Esencias 03. Essences	05. Alérgenos / Allergens	No Aplica Does not apply
21. Sleeveado 21. Sleeved	03. Esencias 03. Essences	06. Food Defense / Food Defense	No Aplica Does not apply
21. Sleeveado 21. Sleeved	03. Esencias 03. Essences	07. Food Fraud / Food Fraud	No Aplica Does not apply
26. Precintado 26. Sealing	03. Esencias 03. Essences	01. Riesgo / Physical	No Aplica Does not apply
26. Precintado 26. Sealing	03. Esencias 03. Essences	02. Químico / Chemical	No Aplica Does not apply
26. Precintado 26. Sealing	03. Esencias 03. Essences	03. Biológico / Biological	No Aplica Does not apply
26. Precintado 26. Sealing	03. Esencias 03. Essences	04. Radiológico / Radiological	No Aplica Does not apply



04. Filtración con tierras 04. Earth filtration	04. Condimentos 04. Seasonings	01. Riesgo / Physical	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply							
05. Filtración 05. Filtration	04. Condimentos 04. Seasonings	01. Riesgo / Physical	No Aplica Does not apply							
05. Filtración 05. Filtration	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply							
05. Filtración 05. Filtration	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply							
05. Filtración 05. Filtration	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply							
05. Filtración 05. Filtration	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply							
05. Filtración 05. Filtration	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply							
05. Filtración 05. Filtration	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply							
06. Preparación de lotes 06. Batch preparation	04. Condimentos 04. Seasonings	01. Riesgo / Physical	Cuerpos extraños Foreign bodies	Contaminación física por materias extrañas (objetos extraños, piezas metálicas...) en la fabricación del lote madre Physical contamination by foreign matter (foreign objects, metal parts...) in the manufacture of the master batch	Aplicación del Programa de Limpieza de depósitos Application of the Deposit Cleaning Program	X	X	X	Producto cerrado, traslado por tuberías Filtración previa al envasado Closed product, transfer through pipes Filtration prior to packaging	
06. Preparación de lotes 06. Batch preparation	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply							
06. Preparación de lotes 06. Batch preparation	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply						Air muy bajo en el aceite, imposibilidad de desarrollo microbiológico Very low Aw in the oil, impossibility of microbiological development	
06. Preparación de lotes 06. Batch preparation	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply							
06. Preparación de lotes 06. Batch preparation	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	Contaminación cruzada Cross contamination			X	X	X	Adiestramiento en el puesto de trabajo GMP On-the-job training GMP	
06. Preparación de lotes 06. Batch preparation	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Acceso a zonas restringido Access to restricted areas	X	X	X	Verificación del Plan Food Defense Food Defense Plan Verification	Registro de formación Verificación del plan Food Defense Training record Food Defense Plan Verification
06. Preparación de lotes 06. Batch preparation	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply							
07. Adición de condimentos 07. Seasonings addition	04. Condimentos 04. Seasonings	01. Riesgo / Physical	Cuerpos extraños Foreign body	Contaminación física por materias extrañas (objetos extraños, piezas metálicas...) en la incorporación Physical contamination by foreign matter (foreign objects, metal parts...) during addition	Aplicación del Programa de Limpieza de depósitos Application of the Deposit Cleaning Program	X	X	X	Producto cerrado, traslado por tuberías Filtración previa al envasado Closed product, transfer through pipes Filtration prior to packaging	
07. Adición de condimentos 07. Seasonings addition	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply							
07. Adición de condimentos 07. Seasonings addition	04. Condimentos 04. Seasonings	03. Biológico / Biological	Contaminación microbiológica Microbiological contamination	Contaminación microbiológica por los propios operarios Microbiological contamination by the workers	Producto de bajo riesgo microbiológico, BPH ejecución IC_4001_04 Lavado de manos. Utilización de mascarillas. Low microbiological risk product, GMP and execution IC_4001_04 Hand washing. Use of masks	X	X	X	Air muy bajo en el aceite, imposibilidad de desarrollo microbiológico Very low Aw in the oil, impossibility of microbiological development	Seguimiento de la aplicación de los Programas de Limpieza, mantenimiento y control de plagas Monitoring of the application of the Cleaning, Maintenance and Pest Control Programs IC_4001_04 Lavado de manos IC_4001_04 Hand washing
07. Adición de condimentos 07. Seasonings addition	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply							
07. Adición de condimentos 07. Seasonings addition	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	Contaminación cruzada Cross contamination			X	X	X	Adiestramiento en el puesto de trabajo GMP On-the-job training GMP	
07. Adición de condimentos 07. Seasonings addition	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Acceso a zonas restringido Access to restricted areas	X	X	X	Verificación del Plan Food Defense Food Defense Plan Verification	
07. Adición de condimentos 07. Seasonings addition	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply							

08. Despaletizado 08. Depalleting	04. Condimentos 04. Seasonings	01.Riesgo / Physical	No Aplica Does not apply																		
08. Despaletizado 08. Depalleting	04. Condimentos 04. Seasonings	02 Químico / Chemical	No Aplica Does not apply																		
08. Despaletizado 08. Depalleting	04. Condimentos 04. Seasonings	03 Biológico / Biological	No Aplica Does not apply																		
08. Despaletizado 08. Depalleting	04. Condimentos 04. Seasonings	04 Radiológico / Radiological	No Aplica Does not apply																		
08. Despaletizado 08. Depalleting	04. Condimentos 04. Seasonings	05 Alérgenos / Allergens	No Aplica Does not apply																		
08. Despaletizado 08. Depalleting	04. Condimentos 04. Seasonings	06 Food Defense / Food Defense	No Aplica Does not apply																		
08. Despaletizado 08. Depalleting	04. Condimentos 04. Seasonings	07 Food Fraud / Food Fraud	No Aplica Does not apply																		
09. Soplado 09. Blowing	04. Condimentos 04. Seasonings	01.Riesgo / Physical	No Aplica Does not apply																		
09. Soplado 09. Blowing	04. Condimentos 04. Seasonings	02 Químico / Chemical	No Aplica Does not apply																		
09. Soplado 09. Blowing	04. Condimentos 04. Seasonings	03 Biológico / Biological	No Aplica Does not apply																		
09. Soplado 09. Blowing	04. Condimentos 04. Seasonings	04 Radiológico / Radiological	No Aplica Does not apply																		
09. Soplado 09. Blowing	04. Condimentos 04. Seasonings	05 Alérgenos / Allergens	No Aplica Does not apply																		
09. Soplado 09. Blowing	04. Condimentos 04. Seasonings	06 Food Defense / Food Defense	No Aplica Does not apply																		
09. Soplado 09. Blowing	04. Condimentos 04. Seasonings	07 Food Fraud / Food Fraud	No Aplica Does not apply																		
10. Llenado 10. Filling	04. Condimentos 04. Seasonings	01.Riesgo / Physical	Cuerpos extraños Foreign bodies Fragments of glass due to poor filtration or provenienti del entorno Fragments of glass due to poor filtration or coming from the environment GMP Compliance Execution of cleaning procedure after glass container breakage Application of cleaning, maintenance and pest control programs	Producto cerrado Cumplimiento GMP Ejecución procedimiento limpieza tras rotura de envase de vidrio Aplicación programas de limpieza, mantenimiento y control de plagas Closed product GMP Compliance Execution of cleaning procedure after glass container breakage Application of cleaning, maintenance and pest control programs	X	X	X				Cumplimiento GMP Revisión proceso de limpieza tras rotura de envase de vidrio Revisión aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Review of cleaning process after glass container breakage Review of cleaning, maintenance and pest control programs application	Rechazo de envases Container rejection	Registros de cumplimiento GMP Registros ejecución proceso de limpieza tras rotura de envase de vidrio Registros aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Records Records execution of cleaning process after glass container breakage Records application of cleaning, maintenance and pest control programs								
10. Llenado 10. Filling	04. Condimentos 04. Seasonings	02 Químico / Chemical	Migraciones Material Migration Migraciones del envase u otros materiales por contener componentes no aptos para contacto con alimentos Migrations from the container or other materials due to containing not suitable components for food contacts or exceeding the established limits of the suitable components.	Solicitud de la declaración de conformidad al fabricante Application for the declaration of conformity to the manufacturer	X	X	X	Se requiere un control de análisis específico por requisito BRC A specific analysis control is required per BRC requirement	Revisión documental del proveedor Supplier documentary review	Documentación de homologación del proveedor Supplier approval documentation											
10. Llenado 10. Filling	04. Condimentos 04. Seasonings	03 Biológico / Biological	Contaminación microbiológica Microbiological contamination Contaminación ambiental Environment contamination	Plan de Vigilancia ambiental IC_4001_60 Environment surveillance plan IC_4001_60	X	X	X	Análisis de vigilancia ambiental Environmental surveillance analysis	Revisión del programa de vigilancia ambiental, reanálisis y revisión del procedimiento de limpieza. Review of the environmental monitoring program, reanalysis and review of the cleaning procedure.	Boletín Análisis laboratorio Externo External Laboratory Analysis Certificate											
10. Llenado 10. Filling	04. Condimentos 04. Seasonings	04 Radiológico / Radiological	No Aplica Does not apply																		
10. Llenado 10. Filling	04. Condimentos 04. Seasonings	05 Alérgenos / Allergens	Mala ejecución del procedimiento de cambio de aceite Cross contamination Poor execution of the Oil Change procedure	Análisis del cambio Change Analysis	X	X	X	Gestión del riesgo en la pestaña Cuadro de Gestión PCC para el caso de cambio de aceite con alérgeno Risk management in the PCC Management Chart tab for the case of oil change with allergen	Control analítico del cambio Analytical change control	Rechazo del producto envasado Rejection of packaged product	Análisis del cambio Analysis of change No conformidad Non-conformity										
10. Llenado 10. Filling	04. Condimentos 04. Seasonings	06 Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical Contaminación mal intencionada Malicious contamination	Acceso a zona restringida Formación en Food Defense Productos químicos guardados bajo llave Access to restricted area Food Defense Training Chemicals kept under lock and key	X	X	X	Verificación del Plan Food Defense Food Defense Plan Verification	Registro de formación Training record Verificación del plan Food Defense Food Defense Plan Verification												
10. Llenado 10. Filling	04. Condimentos 04. Seasonings	07 Food Fraud / Food Fraud	No Aplica Does not apply																		
11. Taponado 11. Plugged	04. Condimentos 04. Seasonings	01.Riesgo / Physical	No Aplica Does not apply																		

11. Taponado 11. Plugged	04. Condimentos 04. Seasonings	02. Químico / Chemical	Migraciones Material Migration	Migraciones del envase u otros materiales por contacto con alimentos o componentes no aptos para contacto con alimentos o superar los límites establecidos aquellos que se le son Migrations from the container or other materials due to contacting not suitable components for food contacts or exceeding the established limits of the suitable components.	Solicitud de la declaración de conformidad al fabricante Application for the declaration of conformity to the manufacturer	X	X	X	Se requiere un control de análisis específico por requisito BRC A specific analysis control is required per BRC requirement	Revisión documental del proveedor Supplier documentary review	Documentación de homologación del proveedor Supplier approval documentation
11. Taponado 11. Plugged	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply								
11. Taponado 11. Plugged	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply								
11. Taponado 11. Plugged	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply								
11. Taponado 11. Plugged	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply								
11. Taponado 11. Plugged	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply								
12. Colocación funda 12. Cover placement	04. Condimentos 04. Seasonings	01. Físico / Physical	No Aplica Does not apply								
12. Colocación funda 12. Cover placement	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply								
12. Colocación funda 12. Cover placement	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply								
12. Colocación funda 12. Cover placement	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply								
12. Colocación funda 12. Cover placement	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply								
12. Colocación funda 12. Cover placement	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply								
12. Colocación funda 12. Cover placement	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply								
13. Etiquetado 13. Labeling	04. Condimentos 04. Seasonings	01. Físico / Physical	No Aplica Does not apply								
13. Etiquetado 13. Labeling	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply								
13. Etiquetado 13. Labeling	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply								
13. Etiquetado 13. Labeling	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply								
13. Etiquetado 13. Labeling	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply								
13. Etiquetado 13. Labeling	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply								
13. Etiquetado 13. Labeling	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply								
14. Encajado 14. Encased	04. Condimentos 04. Seasonings	01. Físico / Physical	No Aplica Does not apply								
14. Encajado 14. Encased	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply								
14. Encajado 14. Encased	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply								
14. Encajado 14. Encased	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply								
14. Encajado 14. Encased	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply								
14. Encajado 14. Encased	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply								
14. Encajado 14. Encased	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply								
15. Paletizado 15. Palletizing	04. Condimentos 04. Seasonings	01. Físico / Physical	No Aplica Does not apply								
15. Paletizado 15. Palletizing	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply								
15. Paletizado 15. Palletizing	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply								
15. Paletizado 15. Palletizing	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply								
15. Paletizado 15. Palletizing	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply								
15. Paletizado 15. Palletizing	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply								
15. Paletizado 15. Palletizing	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply								
16. Expedición 16. Expedition	04. Condimentos 04. Seasonings	01. Físico / Physical	No Aplica Does not apply								

16. Expedición 16. Expedition	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply
16. Expedición 16. Expedition	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply
16. Expedición 16. Expedition	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply
16. Expedición 16. Expedition	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply
16. Expedición 16. Expedition	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply
16. Expedición 16. Expedition	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	04. Condimentos 04. Seasonings	01. Físico / Physical	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	04. Condimentos 04. Seasonings	01. Físico / Physical	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	04. Condimentos 04. Seasonings	01. Físico / Physical	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply
20. Colocador pulsador y tapón 20 Push-button and plug insert	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply
22. Codificado 22. Coded	04. Condimentos 04. Seasonings	01. Físico / Physical	No Aplica Does not apply
22. Codificado 22. Coded	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply
22. Codificado 22. Coded	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply
22. Codificado 22. Coded	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply
22. Codificado 22. Coded	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply
22. Codificado 22. Coded	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply
22. Codificado 22. Coded	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply



21. Sleevado 21. Sleeved	04. Condimentos 04. Seasonings	01. Físico / Physical	No Aplica Does not apply																	
21. Sleevado 21. Sleeved	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply																	
21. Sleevado 21. Sleeved	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply																	
21. Sleevado 21. Sleeved	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply																	
21. Sleevado 21. Sleeved	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply																	
21. Sleevado 21. Sleeved	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply																	
21. Sleevado 21. Sleeved	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply																	
26. Precintado 26. Sealing	04. Condimentos 04. Seasonings	01. Físico / Physical	No Aplica Does not apply																	
26. Precintado 26. Sealing	04. Condimentos 04. Seasonings	02. Químico / Chemical	No Aplica Does not apply																	
26. Precintado 26. Sealing	04. Condimentos 04. Seasonings	03. Biológico / Biological	No Aplica Does not apply																	
26. Precintado 26. Sealing	04. Condimentos 04. Seasonings	04. Radiológico / Radiological	No Aplica Does not apply																	
26. Precintado 26. Sealing	04. Condimentos 04. Seasonings	05. Alérgenos / Allergens	No Aplica Does not apply																	
26. Precintado 26. Sealing	04. Condimentos 04. Seasonings	06. Food Defense / Food Defense	No Aplica Does not apply																	
26. Precintado 26. Sealing	04. Condimentos 04. Seasonings	07. Food Fraud / Food Fraud	No Aplica Does not apply																	

01. Recepción 01. Reception	05. FMMA contacto directo 05. Direct contact AAMM	01. Físico / Physical	Cuerpos extraños Foreign bodies	Contaminación física en origen por materias extrañas (objetos extraños, piezas metálicas...) Physical contamination at source by foreign matter (foreign objects, metal parts...)	Plan de homologación de proveedores mediante selección y evaluación periódica. Establishment of specifications of compra Supplier approval plan through selection and periodic evaluation. Establishment of purchasing specifications	X	X	X	Inspección visual en recepción Visual inspection at reception	Deshomologación del proveedor, en caso de incumplimientos Rechazo y devolución de la mercancía Rejection or Conditional using of the Oil-batch that does not accomplish quality specifications. Disapproval of suppliers or carriers.	Listado de proveedores homologados Registros de No Conformidad List of approved suppliers Non-Conformity Records
01. Recepción 01. Reception	05. FMMA contacto directo 05. Direct contact AAMM	02. Químico / Chemical	No Aplica Does not apply								
01. Recepción 01. Reception	05. FMMA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply								
01. Recepción 01. Reception	05. FMMA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply								
01. Recepción 01. Reception	05. FMMA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply								
01. Recepción 01. Reception	05. FMMA contacto directo 05. Direct contact AAMM	06. Food Defense / Food Defense	Contaminación malintencionada Malicious contamination	Accesibilidad de la zona de almacenamiento Storage area accessibility	Formación personal Personal Training	X	X	X	Registro de entrada Check-in		
01. Recepción 01. Reception	05. FMMA contacto directo 05. Direct contact AAMM	07. Food Fraud / Food Fraud			Plan Food Fraud envases Food Fraud Packaging Plan	X	X	X	Plan Food Fraud envases Food Fraud Packaging Plan		Plan Food Fraud envases Food Fraud Packaging Plan
02. Descarga 02. Discharge	05. FMMA contacto directo 05. Direct contact AAMM	01. Físico / Physical	Cuerpos extraños Foreign bodies	Contaminación física por materias extrañas (objetos extraños, piezas metálicas...) Physical contamination by foreign materials (foreign objects, metal parts...)	Plan de homologación de proveedores mediante selección y evaluación periódica. Establishment of specifications of compra Supplier approval plan through periodic selection and evaluation. Establishment of purchasing specifications	X	X	X	Inspección visual en recepción Visual inspection at reception	Deshomologación del proveedor, en caso de incumplimientos Rechazo y devolución de la mercancía Dehomologation of the supplier, in case of non-compliance Rejection and return of merchandise	Listado de proveedores homologados Registros de No Conformidad List of approved suppliers Non-Conformity Records
02. Descarga 02. Discharge	05. FMMA contacto directo 05. Direct contact AAMM	02. Químico / Chemical	No Aplica Does not apply								
02. Descarga 02. Discharge	05. FMMA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply								
02. Descarga 02. Discharge	05. FMMA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply								
02. Descarga 02. Discharge	05. FMMA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply								
02. Descarga 02. Discharge	05. FMMA contacto directo 05. Direct contact AAMM	06. Food Defense / Food Defense	Contaminación malintencionada Malicious contamination	Accesibilidad de la zona de almacenamiento Storage area accessibility	Formación personal Personal Training	X	X	X	Registro de entrada Check-in		

02. Descarga 02. Discharge	05. MMHA contacto directo 05. Direct contact AAMH	07.Food Fraud / Food Fraud	Fraude alimentario Food fraud	Incumplimiento de etiquetado Non-compliance with labeling	Plan Food Fraud envases Food Fraud Packaging Plan	X	X	X	Plan Food Fraud envases Food Fraud Packaging Plan	Plan Food Fraud envases Food Fraud Packaging Plan
03.Almacenamiento 03 Storage	05. MMHA contacto directo 05. Direct contact AAMH	01.Riesgo / Physical	Cuerpos extraños, suciedad Foreign bodies, dirt	Contaminación por deficiencias en el programa de limpieza, en el control de plagas o mantenimiento de instalaciones Almacenamiento de pallets incorrectamente fijados en el exterior Contaminación due to deficiencies in the cleaning program, pest control or facility maintenance Storage of incorrectly strapped pallets outside	Aplicación del Programa de Limpieza Aplicación del Programa de Control de Plagas Aplicación del Programa de Mantenimiento Aplicación of the Cleaning Program Application of the Pest Control Program Application of the Maintenance Program	X	X	X	Inspección visual periódica de almacenes Inspección de entrada de pallets de botellas de vidrio del exterior dentro de la planta Periodic visual inspection of warehouses Incoming inspection of glass bottle pallets from outside inside the plant	Registros de la aplicación de los Programas de Mantenimiento, Limpieza y Control de Plagas Registro de no conformidad Registro de inspección de entrada de pallets de botellas de vidrio del exterior dentro de la planta Records of the application of the Maintenance, Cleaning and Pest Control Programs Non-conformity registration Inspection record of entry of pallets of glass bottles from outside into the plant
03.Almacenamiento 03 Storage	05. MMHA contacto directo 05. Direct contact AAMH	02.Químico / Chemical	No Aplica Does not apply							
03.Almacenamiento 03 Storage	05. MMHA contacto directo 05. Direct contact AAMH	03.Biológico / Biological	No Aplica Does not apply							
03.Almacenamiento 03 Storage	05. MMHA contacto directo 05. Direct contact AAMH	04.Radiológico / Radiological	No Aplica Does not apply							
03.Almacenamiento 03 Storage	05. MMHA contacto directo 05. Direct contact AAMH	05.Alergenos / Allergens	No Aplica Does not apply							
03.Almacenamiento 03 Storage	05. MMHA contacto directo 05. Direct contact AAMH	06.Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Formación del personal en Food Defense Acceso a zonas restringido por códigos Training of personnel in Food Defense Access to areas restricted by codes	X	X	X	Verificación del Plan Food Defense Food Defense Plan Verification	Albarán de entrada de materias primas Registro de Control de Calidad en recepción Registros de No Conformidad Registro de formación Verificación del plan Food Defense Raw materials entry note Quality Control Record at reception Non-Conformity Records Training record Food Defense Plan Verification
03.Almacenamiento 03 Storage	05. MMHA contacto directo 05. Direct contact AAMH	07.Food Fraud / Food Fraud	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	05. MMHA contacto directo 05. Direct contact AAMH	01.Riesgo / Physical	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	05. MMHA contacto directo 05. Direct contact AAMH	02.Químico / Chemical	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	05. MMHA contacto directo 05. Direct contact AAMH	03.Biológico / Biological	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	05. MMHA contacto directo 05. Direct contact AAMH	04.Radiológico / Radiological	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	05. MMHA contacto directo 05. Direct contact AAMH	05.Alergenos / Allergens	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	05. MMHA contacto directo 05. Direct contact AAMH	06.Food Defense / Food Defense	No Aplica Does not apply							
04. Filtración con tierras 04. Earth filtration	05. MMHA contacto directo 05. Direct contact AAMH	07.Food Fraud / Food Fraud	No Aplica Does not apply							
05. Filtración 05. Filtration	05. MMHA contacto directo 05. Direct contact AAMH	01.Riesgo / Physical	No Aplica Does not apply							
05. Filtración 05. Filtration	05. MMHA contacto directo 05. Direct contact AAMH	02.Químico / Chemical	No Aplica Does not apply							
05. Filtración 05. Filtration	05. MMHA contacto directo 05. Direct contact AAMH	03.Biológico / Biological	No Aplica Does not apply							
05. Filtración 05. Filtration	05. MMHA contacto directo 05. Direct contact AAMH	04.Radiológico / Radiological	No Aplica Does not apply							
05. Filtración 05. Filtration	05. MMHA contacto directo 05. Direct contact AAMH	05.Alergenos / Allergens	No Aplica Does not apply							
05. Filtración 05. Filtration	05. MMHA contacto directo 05. Direct contact AAMH	06.Food Defense / Food Defense	No Aplica Does not apply							
05. Filtración 05. Filtration	05. MMHA contacto directo 05. Direct contact AAMH	07.Food Fraud / Food Fraud	No Aplica Does not apply							
06. Preparación de lotes 06. Batch preparation	05. MMHA contacto directo 05. Direct contact AAMH	01.Riesgo / Physical	No Aplica Does not apply							
06. Preparación de lotes 06. Batch preparation	05. MMHA contacto directo 05. Direct contact AAMH	02.Químico / Chemical	No Aplica Does not apply							

06. Preparación de lotes 06. Batch preparation	05. HMAA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply								
06. Preparación de lotes 06. Batch preparation	05. HMAA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply								
06. Preparación de lotes 06. Batch preparation	05. HMAA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply								
06. Preparación de lotes 06. Batch preparation	05. HMAA contacto directo 05. Direct contact AAMM	06. Food Defense / Food Defense	No Aplica Does not apply								
06. Preparación de lotes 06. Batch preparation	05. HMAA contacto directo 05. Direct contact AAMM	07. Food Fraud / Food Fraud	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	05. HMAA contacto directo 05. Direct contact AAMM	01. Físico / Physical	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	05. HMAA contacto directo 05. Direct contact AAMM	02. Químico / Chemical	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	05. HMAA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	05. HMAA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	05. HMAA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	05. HMAA contacto directo 05. Direct contact AAMM	06. Food Defense / Food Defense	No Aplica Does not apply								
07. Adición de condimentos 07. Seasonings addition	05. HMAA contacto directo 05. Direct contact AAMM	07. Food Fraud / Food Fraud	No Aplica Does not apply								
08. Despalletización 08. Depalletsing	05. HMAA contacto directo 05. Direct contact AAMM	01. Físico / Physical	Cuerpos extraños Foreign bodies	Contaminación con cuerpos extraños por rotura de envases Contamination with foreign bodies from the environment or from broken containers	Adiestramiento en el puesto de trabajo Aplicación de los Programas de Mantenimiento, Limpieza, GMP y control de plagas Ejecución del procedimiento de limpieza tras rotura de envases de vidrio On-the-job training Application of Maintenance, Cleaning, GMP and Pest Control Programs Execution of the cleaning procedure after breaking glass containers	X	X	X	La Gravedad es M para el caso de fragmentos de cristal. EL resto es B pero se ha indicado la situación más desfavorable. Hay inversión del envase y soplo previo al llenado del mismo. Severity is M in the case of glass fragments. The rest is L but the most unfavorable situation has been indicated. There is inversion of the container and blowing prior to filling it.	Seguimiento de la aplicación de las Buenas prácticas de manipulación Seguimiento de la aplicación de los Programas de Limpieza, mantenimiento y control de plagas Seguimiento del proceso de limpieza tras rotura de envases de vidrio Retirada de envases contaminados Removal of contaminated containers	Registros de los planes de limpieza, GMP y mantenimiento Registros de roturas de envases de vidrio Cleaning, GMP and maintenance plans Record Glass container breakages Record
08. Despalletización 08. Depalletsing	05. HMAA contacto directo 05. Direct contact AAMM	02. Químico / Chemical	No Aplica Does not apply								
08. Despalletización 08. Depalletsing	05. HMAA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply								
08. Despalletización 08. Depalletsing	05. HMAA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply								
08. Despalletización 08. Depalletsing	05. HMAA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply								
08. Despalletización 08. Depalletsing	05. HMAA contacto directo 05. Direct contact AAMM	06. Food Defense / Food Defense	Cuerpo extraño o productos químicos Foreign body or chemical	Contaminación de envases por la introducción de cuerpos extraños o productos químicos Contamination of packaging due to the introduction of foreign bodies or chemicals	Acceso a zona restringida Formación en Food Defense Productos químicos guardados bajo llave Access to restricted area Food Defense Training Chemical products kept under lock	X	X	X	Verificación del Plan Food Defense Food Defense Plan Verification	Registros de formación en Food Defense Registros de inspección GMP Food Defense Training Records GMP inspection records	
08. Despalletización 08. Depalletsing	05. HMAA contacto directo 05. Direct contact AAMM	07. Food Fraud / Food Fraud	No Aplica Does not apply								
10. Llenado 10. Filling	05. HMAA contacto directo 05. Direct contact AAMM	01. Físico / Physical	No Aplica Does not apply								
10. Llenado 10. Filling	05. HMAA contacto directo 05. Direct contact AAMM	02. Químico / Chemical	No Aplica Does not apply								
10. Llenado 10. Filling	05. HMAA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply								
10. Llenado 10. Filling	05. HMAA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply								
10. Llenado 10. Filling	05. HMAA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply								

10. Llenado 10. Filling	05. MMMA contacto directo 05. Direct contact AAMM	06 Food Defense / Food Defense	No Aplica Does not apply
10. Llenado 10. Filling	05. MMMA contacto directo 05. Direct contact AAMM	07 Food Fraud / Food Fraud	No Aplica Does not apply
11. Taponado 11. Plugged	05. MMMA contacto directo 05. Direct contact AAMM	01 Fisico / Physical	No Aplica Does not apply
11. Taponado 11. Plugged	05. MMMA contacto directo 05. Direct contact AAMM	02 Químico / Chemical	No Aplica Does not apply
11. Taponado 11. Plugged	05. MMMA contacto directo 05. Direct contact AAMM	03 Biológico / Biological	No Aplica Does not apply
11. Taponado 11. Plugged	05. MMMA contacto directo 05. Direct contact AAMM	04 Radiológico / Radiological	No Aplica Does not apply
11. Taponado 11. Plugged	05. MMMA contacto directo 05. Direct contact AAMM	05 Alérgenos / Allergens	No Aplica Does not apply
11. Taponado 11. Plugged	05. MMMA contacto directo 05. Direct contact AAMM	06 Food Defense / Food Defense	No Aplica Does not apply
11. Taponado 11. Plugged	05. MMMA contacto directo 05. Direct contact AAMM	07 Food Fraud / Food Fraud	No Aplica Does not apply
12. Colocación funda 12. Cover placement	05. MMMA contacto directo 05. Direct contact AAMM	01 Fisico / Physical	No Aplica Does not apply
12. Colocación funda 12. Cover placement	05. MMMA contacto directo 05. Direct contact AAMM	02 Químico / Chemical	No Aplica Does not apply
12. Colocación funda 12. Cover placement	05. MMMA contacto directo 05. Direct contact AAMM	03 Biológico / Biological	No Aplica Does not apply
12. Colocación funda 12. Cover placement	05. MMMA contacto directo 05. Direct contact AAMM	04 Radiológico / Radiological	No Aplica Does not apply
12. Colocación funda 12. Cover placement	05. MMMA contacto directo 05. Direct contact AAMM	05 Alérgenos / Allergens	No Aplica Does not apply
12. Colocación funda 12. Cover placement	05. MMMA contacto directo 05. Direct contact AAMM	06 Food Defense / Food Defense	No Aplica Does not apply
12. Colocación funda 12. Cover placement	05. MMMA contacto directo 05. Direct contact AAMM	07 Food Fraud / Food Fraud	No Aplica Does not apply
13. Etiquetado 13. Labeling	05. MMMA contacto directo 05. Direct contact AAMM	01 Fisico / Physical	No Aplica Does not apply
13. Etiquetado 13. Labeling	05. MMMA contacto directo 05. Direct contact AAMM	02 Químico / Chemical	No Aplica Does not apply
13. Etiquetado 13. Labeling	05. MMMA contacto directo 05. Direct contact AAMM	03 Biológico / Biological	No Aplica Does not apply
13. Etiquetado 13. Labeling	05. MMMA contacto directo 05. Direct contact AAMM	04 Radiológico / Radiological	No Aplica Does not apply
13. Etiquetado 13. Labeling	05. MMMA contacto directo 05. Direct contact AAMM	05 Alérgenos / Allergens	No Aplica Does not apply
13. Etiquetado 13. Labeling	05. MMMA contacto directo 05. Direct contact AAMM	06 Food Defense / Food Defense	No Aplica Does not apply
13. Etiquetado 13. Labeling	05. MMMA contacto directo 05. Direct contact AAMM	07 Food Fraud / Food Fraud	No Aplica Does not apply
14. Encajado 14. Encased	05. MMMA contacto directo 05. Direct contact AAMM	01 Fisico / Physical	No Aplica Does not apply
14. Encajado 14. Encased	05. MMMA contacto directo 05. Direct contact AAMM	02 Químico / Chemical	No Aplica Does not apply
14. Encajado 14. Encased	05. MMMA contacto directo 05. Direct contact AAMM	03 Biológico / Biological	No Aplica Does not apply
14. Encajado 14. Encased	05. MMMA contacto directo 05. Direct contact AAMM	04 Radiológico / Radiological	No Aplica Does not apply
14. Encajado 14. Encased	05. MMMA contacto directo 05. Direct contact AAMM	05 Alérgenos / Allergens	No Aplica Does not apply
14. Encajado 14. Encased	05. MMMA contacto directo 05. Direct contact AAMM	06 Food Defense / Food Defense	No Aplica Does not apply



18. Llenado con N2 18. Filled with N2	05. MMMA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	05. MMMA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	05. MMMA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	05. MMMA contacto directo 05. Direct contact AAMM	06. Food Defense / Food Defense	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	05. MMMA contacto directo 05. Direct contact AAMM	07. Food Fraud / Food Fraud	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	05. MMMA contacto directo 05. Direct contact AAMM	01. Físico / Physical	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	05. MMMA contacto directo 05. Direct contact AAMM	02. Químico / Chemical	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	05. MMMA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	05. MMMA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	05. MMMA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	05. MMMA contacto directo 05. Direct contact AAMM	06. Food Defense / Food Defense	No Aplica Does not apply
19. Llenado de la bolsa 19. Bag filling	05. MMMA contacto directo 05. Direct contact AAMM	07. Food Fraud / Food Fraud	No Aplica Does not apply
22. Codificado 22. Coded	05. MMMA contacto directo 05. Direct contact AAMM	01. Físico / Physical	No Aplica Does not apply
22. Codificado 22. Coded	05. MMMA contacto directo 05. Direct contact AAMM	02. Químico / Chemical	No Aplica Does not apply
22. Codificado 22. Coded	05. MMMA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply
22. Codificado 22. Coded	05. MMMA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply
22. Codificado 22. Coded	05. MMMA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply
22. Codificado 22. Coded	05. MMMA contacto directo 05. Direct contact AAMM	06. Food Defense / Food Defense	No Aplica Does not apply
22. Codificado 22. Coded	05. MMMA contacto directo 05. Direct contact AAMM	07. Food Fraud / Food Fraud	No Aplica Does not apply
21. Slevado 21. Slevred	05. MMMA contacto directo 05. Direct contact AAMM	01. Físico / Physical	No Aplica Does not apply
21. Slevado 21. Slevred	05. MMMA contacto directo 05. Direct contact AAMM	02. Químico / Chemical	No Aplica Does not apply
21. Slevado 21. Slevred	05. MMMA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply
21. Slevado 21. Slevred	05. MMMA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply
21. Slevado 21. Slevred	05. MMMA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply
21. Slevado 21. Slevred	05. MMMA contacto directo 05. Direct contact AAMM	06. Food Defense / Food Defense	No Aplica Does not apply
21. Slevado 21. Slevred	05. MMMA contacto directo 05. Direct contact AAMM	07. Food Fraud / Food Fraud	No Aplica Does not apply
26. Precitado 26. Sealing	05. MMMA contacto directo 05. Direct contact AAMM	01. Físico / Physical	No Aplica Does not apply
26. Precitado 26. Sealing	05. MMMA contacto directo 05. Direct contact AAMM	02. Químico / Chemical	No Aplica Does not apply
26. Precitado 26. Sealing	05. MMMA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply

26. Precintado 26. Sealing	05. MMMA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply										
26. Precintado 26. Sealing	05. MMMA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply										
26. Precintado 26. Sealing	05. MMMA contacto directo 05. Direct contact AAMM	06. Food Defense / Food Defense	No Aplica Does not apply										
26. Precintado 26. Sealing	05. MMMA contacto directo 05. Direct contact AAMM	07. Food Fraud / Food Fraud	No Aplica Does not apply										
09. Soplado 09. Blowing	05. MMMA contacto directo 05. Direct contact AAMM	01. Físico / Physical	Cuerpos extraños Strange bodies	Contaminación con cristales por soplado insuficiente o mala ejecución del procedimiento de limpieza tras retiro de envase de vidrio Contamination with glass due to insufficient blowing or poor execution of the cleaning procedure after glass container breakage	Soplado a más de 1,5 bares Revision de la presión del aire de soplado Blown at more than 1.5 bars	X		X	X	Gestión del riesgo en la pestaña Cuadro de Gestión PCC Risk management in the PCC Management Chart tab			
09. Soplado 09. Blowing	05. MMMA contacto directo 05. Direct contact AAMM	02. Químico / Chemical	Aceite y agua del sistema de compresión Compression system oil and water	Contaminación del envase por aceite y agua del sistema de aire comprimido Container contamination by oil and water from the compressed air system	Filtración del aire comprimido en el punto de uso con filtros que retienen dichos contaminantes Filtration of compressed air at the point of use with filters that retain these contaminants	X	X	X	Filtros con tres grados de filtración para cumplir con la calidad de aire según ISO 8573-1. Filter revision control	Rechazo del producto Product rejection	Registro de revisión de filtros Filter Check Record		
09. Soplado 09. Blowing	05. MMMA contacto directo 05. Direct contact AAMM	01. Físico / Physical	Partículas sólidas del sistema de compresión Solid particles from the compression system	Contaminación del envase con partículas sólidas del sistema de aire comprimido Contamination of the container with solid particles from the compressed air system	Filtración del aire comprimido en el punto de uso con filtros que retienen dichos contaminantes Filtration of compressed air at the point of use with filters that retain these contaminants	X	X	X	Filtros con tres grados de filtración para cumplir con la calidad de aire según ISO 8573-1. Filter revision control	Rechazo del producto Product rejection	Registro de revisión de filtros Filter Check Record		
09. Soplado 09. Blowing	05. MMMA contacto directo 05. Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply										
09. Soplado 09. Blowing	05. MMMA contacto directo 05. Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply										
09. Soplado 09. Blowing	05. MMMA contacto directo 05. Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply										
09. Soplado 09. Blowing	05. MMMA contacto directo 05. Direct contact AAMM	06. Food Defense / Food Defense	No Aplica Does not apply										
9 09. Soplado 09. Blowing	05. MMMA contacto directo 05. Direct contact AAMM	07. Food Fraud / Food Fraud	No Aplica Does not apply										
01. Recepción 01. Reception	06. MMMA NO contacto directo 06. NO Direct contact AAMM	01. Físico / Physical	Cuerpos extraños Foreign bodies	Contaminación física en origen por materias extrañas (objetos extraños, piezas metálicas...) Physical contamination at source by foreign matter (foreign objects, metal parts...)	Plan de homologación de proveedores mediante selección y evaluación periódica. Establecimiento de especificaciones de compra Supplier approval plan through periodic selection and evaluation.	X	X	X	Inspección visual en recepción Visual inspection at reception	Deshomologación del proveedor, en caso de incumplimientos Rechazo y devolución de la mercancía Disapproval of the supplier, in case of non-compliance Rejection and return of merchandise	Listado de proveedores homologados Registros de No Conformidad List of approved suppliers Non-Conformity Records		
01. Recepción 01. Reception	06. MMMA NO contacto directo 06. NO Direct contact AAMM	02. Químico / Chemical	No Aplica Does not apply										
01. Recepción 01. Reception	06. MMMA NO contacto directo 06. NO Direct contact AAMM	03. Biológico / Biological	No Aplica Does not apply										
01. Recepción 01. Reception	06. MMMA NO contacto directo 06. NO Direct contact AAMM	04. Radiológico / Radiological	No Aplica Does not apply										
01. Recepción 01. Reception	06. MMMA NO contacto directo 06. NO Direct contact AAMM	05. Alérgenos / Allergens	No Aplica Does not apply										
01. Recepción 01. Reception	06. MMMA NO contacto directo 06. NO Direct contact AAMM	06. Food Defense / Food Defense	Contaminación multientendoneada Multisource contamination	Accesibilidad de la zona de almacenamiento Storage area accessibility	Formación personal Personal Training	X	X	X	Registro de entrada Check-in				
01. Recepción 01. Reception	06. MMMA NO contacto directo 06. NO Direct contact AAMM	07. Food Fraud / Food Fraud	Fraude alimentario Food fraud	Ausencia de documentación, certificación/documentos falsificados o con indicaciones distintas a las de las especificaciones, etc. Absence of documentation, falsified certification/documents or with indications other than those of the specifications, etc.	Plan de homologación de proveedores mediante selección y evaluación periódica. Establecimiento de especificaciones de compra Supplier approval plan through periodic selection and evaluation.	X	X	X	Inspección visual en recepción Visual inspection at reception	Deshomologación del proveedor, en caso de incumplimientos Rechazo y devolución de la mercancía Disapproval of the supplier, in case of non-compliance Rejection and return of merchandise	Listado de proveedores homologados Registros de No Conformidad List of approved suppliers Non-Conformity Records		
02. Descarga 02. Discharge	06. MMMA NO contacto directo 06. NO Direct contact AAMM	01. Físico / Physical	Cuerpos extraños Foreign bodies	Contaminación física en origen por materias extrañas (objetos extraños, piezas metálicas...) Physical contamination at source by foreign matter (foreign objects, metal parts...)	Plan de homologación de proveedores mediante selección y evaluación periódica. Establecimiento de especificaciones de compra Supplier approval plan through periodic selection and evaluation.	X	X	X	Inspección visual en recepción Visual inspection at reception	Deshomologación del proveedor, en caso de incumplimientos Rechazo y devolución de la mercancía Disapproval of the supplier, in case of non-compliance Rejection and return of merchandise	Listado de proveedores homologados Registros de No Conformidad List of approved suppliers Non-Conformity Records		
02. Descarga 02. Discharge	06. MMMA NO contacto directo 06. NO Direct contact AAMM	02. Químico / Chemical	No Aplica Does not apply										

02. Descarga 02. Discharge	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03. Biológico / Biological	No Aplica Does not apply										
02. Descarga 02. Discharge	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04. Radiológico / Radiological	No Aplica Does not apply										
02. Descarga 02. Discharge	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05. Alérgenos / Allergens	No Aplica Does not apply										
02. Descarga 02. Discharge	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06. Food Defense / Food Defense	Contaminación malintencionada Malicious contamination	Accesibilidad de la zona de almacenamiento Storage area accessibility	Formación personal Personal Training		X	X	X		Registro de entrada Check-in		
02. Descarga 02. Discharge	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07. Food Fraud / Food Fraud	No Aplica Does not apply										
03. Almacenamiento 03 Storage	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01. Físico / Physical	Cuerpos extraños, suciedad Foreign bodies, dirt	Almacenamiento de pallets incorrectamente fijados en el exterior Storage of incorrectly strapped pallets outside	Aplicación del Programa de Limpieza Aplicación del Programa de Control de Plagas Aplicación del Programa de Mantenimiento Aplicación of the Cleaning Program Application of the Pest Control Program Aplicación of the Maintenance Program		X	X	X		Inspección visual periódica de almacenes Inspección de entrada de pallets de botellas de vidrio del exterior dentro de la planta Períodica visual inspection of warehouses Incoming inspection of glass bottle pallets from outside inside the plant	Rechazo de materiales auxiliares deteriorados Rejection of deteriorated auxiliary materials	Registros de la aplicación de los Programas de Mantenimiento, Limpieza y Control de Plagas Records of the application of the Maintenance, Cleaning and Pest Control Programs
03. Almacenamiento 03 Storage	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02. Químico / Chemical	No Aplica Does not apply										
03. Almacenamiento 03 Storage	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03. Biológico / Biological	No Aplica Does not apply										
03. Almacenamiento 03 Storage	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04. Radiológico / Radiological	No Aplica Does not apply										
03. Almacenamiento 03 Storage	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05. Alérgenos / Allergens	No Aplica Does not apply										
03. Almacenamiento 03 Storage	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación malintencionada Malicious contamination	Formación del personal en Food Defense Acceso a zonas restringidas por códigos Training of personnel in Food Defense Access to areas restricted by codes		X	X	X		Verificación del Plan Food Defense Food Defense Plan Verification		Albarán de entrada de materias primas Registro de Control de Calidad en recepción Registro de formación Verificación del plan Food Defense Raw materials entry note Quality Control Record at reception Non-Conformity Records Training record Food Defense Plan Verification
03. Almacenamiento 03 Storage	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07. Food Fraud / Food Fraud	No Aplica Does not apply										
04. Filtración con tierras 04. Earth filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01. Físico / Physical	No Aplica Does not apply										
04. Filtración con tierras 04. Earth filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02. Químico / Chemical	No Aplica Does not apply										
04. Filtración con tierras 04. Earth filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03. Biológico / Biological	No Aplica Does not apply										
04. Filtración con tierras 04. Earth filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04. Radiológico / Radiological	No Aplica Does not apply										
04. Filtración con tierras 04. Earth filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05. Alérgenos / Allergens	No Aplica Does not apply										
04. Filtración con tierras 04. Earth filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06. Food Defense / Food Defense	No Aplica Does not apply										
04. Filtración con tierras 04. Earth filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07. Food Fraud / Food Fraud	No Aplica Does not apply										
05. Filtración 05. Filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01. Físico / Physical	No Aplica Does not apply										
05. Filtración 05. Filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02. Químico / Chemical	No Aplica Does not apply										
05. Filtración 05. Filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03. Biológico / Biological	No Aplica Does not apply										
05. Filtración 05. Filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04. Radiológico / Radiological	No Aplica Does not apply										
05. Filtración 05. Filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05. Alérgenos / Allergens	No Aplica Does not apply										

05. Filtración 05. Filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06 Food Defense / Food Defense	No Aplica Does not apply
05. Filtración 05. Filtration	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07 Food Fraud / Food Fraud	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01 Físico / Physical	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02 Químico / Chemical	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03 Biológico / Biological	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04 Radiológico / Radiological	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05 Alérgenos / Allergens	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06 Food Defense / Food Defense	No Aplica Does not apply
06. Preparación de lotes 06. Batch preparation	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07 Food Fraud / Food Fraud	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01 Físico / Physical	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02 Químico / Chemical	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03 Biológico / Biological	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04 Radiológico / Radiological	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05 Alérgenos / Allergens	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06 Food Defense / Food Defense	No Aplica Does not apply
07. Adición de condimentos 07. Seasonings addition	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07 Food Fraud / Food Fraud	No Aplica Does not apply
08. Despalteización 08. Depaltesing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01 Físico / Physical	No Aplica Does not apply
08. Despalteización 08. Depaltesing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02 Químico / Chemical	No Aplica Does not apply
08. Despalteización 08. Depaltesing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03 Biológico / Biological	No Aplica Does not apply
08. Despalteización 08. Depaltesing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04 Radiológico / Radiological	No Aplica Does not apply
08. Despalteización 08. Depaltesing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05 Alérgenos / Allergens	No Aplica Does not apply
08. Despalteización 08. Depaltesing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06 Food Defense / Food Defense	No Aplica Does not apply
08. Despalteización 08. Depaltesing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07 Food Fraud / Food Fraud	No Aplica Does not apply
09. Soplado 09. Blowing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01 Físico / Physical	No Aplica Does not apply
09. Soplado 09. Blowing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02 Químico / Chemical	No Aplica Does not apply
09. Soplado 09. Blowing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03 Biológico / Biological	No Aplica Does not apply
09. Soplado 09. Blowing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04 Radiológico / Radiological	No Aplica Does not apply
09. Soplado 09. Blowing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05 Alérgenos / Allergens	No Aplica Does not apply
09. Soplado 09. Blowing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06 Food Defense / Food Defense	No Aplica Does not apply

09. Sopado 09. Blowing	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07.Food Fraud / Food Fraud	No Aplica Does not apply
10. Llenado 10. Filling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01.Físico / Physical	No Aplica Does not apply
10. Llenado 10. Filling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02.Químico / Chemical	No Aplica Does not apply
10. Llenado 10. Filling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03.Biológico / Biological	No Aplica Does not apply
10. Llenado 10. Filling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04.Radiológico / Radiological	No Aplica Does not apply
10. Llenado 10. Filling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05.Alergenos / Allergens	No Aplica Does not apply
10. Llenado 10. Filling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06.Food Defense / Food Defense	No Aplica Does not apply
10. Llenado 10. Filling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07.Food Fraud / Food Fraud	No Aplica Does not apply
11. Taponado 11. Plugged	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01.Físico / Physical	No Aplica Does not apply
11. Taponado 11. Plugged	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02.Químico / Chemical	No Aplica Does not apply
11. Taponado 11. Plugged	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03.Biológico / Biological	No Aplica Does not apply
11. Taponado 11. Plugged	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04.Radiológico / Radiological	No Aplica Does not apply
11. Taponado 11. Plugged	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05.Alergenos / Allergens	No Aplica Does not apply
11. Taponado 11. Plugged	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06.Food Defense / Food Defense	No Aplica Does not apply
11. Taponado 11. Plugged	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07.Food Fraud / Food Fraud	No Aplica Does not apply
12. Colocación funda 12. Cover placement	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01.Físico / Physical	No Aplica Does not apply
12. Colocación funda 12. Cover placement	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02.Químico / Chemical	No Aplica Does not apply
12. Colocación funda 12. Cover placement	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03.Biológico / Biological	No Aplica Does not apply
12. Colocación funda 12. Cover placement	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04.Radiológico / Radiological	No Aplica Does not apply
12. Colocación funda 12. Cover placement	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05.Alergenos / Allergens	No Aplica Does not apply
12. Colocación funda 12. Cover placement	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06.Food Defense / Food Defense	No Aplica Does not apply
12. Colocación funda 12. Cover placement	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07.Food Fraud / Food Fraud	No Aplica Does not apply
13. Etiquetado 13. Labeling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01.Físico / Physical	No Aplica Does not apply
13. Etiquetado 13. Labeling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02.Químico / Chemical	No Aplica Does not apply
13. Etiquetado 13. Labeling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03.Biológico / Biological	No Aplica Does not apply
13. Etiquetado 13. Labeling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04.Radiológico / Radiological	No Aplica Does not apply
13. Etiquetado 13. Labeling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05.Alergenos / Allergens	No Aplica Does not apply
13. Etiquetado 13. Labeling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06.Food Defense / Food Defense	No Aplica Does not apply
13. Etiquetado 13. Labeling	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07.Food Fraud / Food Fraud	No Aplica Does not apply

14. Encajado 14. Encased	06. MMMA NO contacto directo 06. NO Direct contact AAMH	01.Riesgo / Physical	No Aplica Does not apply
14. Encajado 14. Encased	06. MMMA NO contacto directo 06. NO Direct contact AAMH	02.Químico / Chemical	No Aplica Does not apply
14. Encajado 14. Encased	06. MMMA NO contacto directo 06. NO Direct contact AAMH	03.Biológico / Biological	No Aplica Does not apply
14. Encajado 14. Encased	06. MMMA NO contacto directo 06. NO Direct contact AAMH	04.Radiológico / Radiological	No Aplica Does not apply
14. Encajado 14. Encased	06. MMMA NO contacto directo 06. NO Direct contact AAMH	05.Alérgenos / Allergens	No Aplica Does not apply
14. Encajado 14. Encased	06. MMMA NO contacto directo 06. NO Direct contact AAMH	06.Food Defense / Food Defense	No Aplica Does not apply
14. Encajado 14. Encased	06. MMMA NO contacto directo 06. NO Direct contact AAMH	07.Food Fraud / Food Fraud	No Aplica Does not apply
15. Paletizado 15. Palletizing	06. MMMA NO contacto directo 06. NO Direct contact AAMH	01.Riesgo / Physical	No Aplica Does not apply
15. Paletizado 15. Palletizing	06. MMMA NO contacto directo 06. NO Direct contact AAMH	02.Químico / Chemical	No Aplica Does not apply
15. Paletizado 15. Palletizing	06. MMMA NO contacto directo 06. NO Direct contact AAMH	03.Biológico / Biological	No Aplica Does not apply
15. Paletizado 15. Palletizing	06. MMMA NO contacto directo 06. NO Direct contact AAMH	04.Radiológico / Radiological	No Aplica Does not apply
15. Paletizado 15. Palletizing	06. MMMA NO contacto directo 06. NO Direct contact AAMH	05.Alérgenos / Allergens	No Aplica Does not apply
15. Paletizado 15. Palletizing	06. MMMA NO contacto directo 06. NO Direct contact AAMH	06.Food Defense / Food Defense	No Aplica Does not apply
15. Paletizado 15. Palletizing	06. MMMA NO contacto directo 06. NO Direct contact AAMH	07.Food Fraud / Food Fraud	No Aplica Does not apply
16. Expedición 16. Expedition	06. MMMA NO contacto directo 06. NO Direct contact AAMH	01.Riesgo / Physical	No Aplica Does not apply
16. Expedición 16. Expedition	06. MMMA NO contacto directo 06. NO Direct contact AAMH	02.Químico / Chemical	No Aplica Does not apply
16. Expedición 16. Expedition	06. MMMA NO contacto directo 06. NO Direct contact AAMH	03.Biológico / Biological	No Aplica Does not apply
16. Expedición 16. Expedition	06. MMMA NO contacto directo 06. NO Direct contact AAMH	04.Radiológico / Radiological	No Aplica Does not apply
16. Expedición 16. Expedition	06. MMMA NO contacto directo 06. NO Direct contact AAMH	05.Alérgenos / Allergens	No Aplica Does not apply
16. Expedición 16. Expedition	06. MMMA NO contacto directo 06. NO Direct contact AAMH	06.Food Defense / Food Defense	No Aplica Does not apply
16. Expedición 16. Expedition	06. MMMA NO contacto directo 06. NO Direct contact AAMH	07.Food Fraud / Food Fraud	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	06. MMMA NO contacto directo 06. NO Direct contact AAMH	01.Riesgo / Physical	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	06. MMMA NO contacto directo 06. NO Direct contact AAMH	02.Químico / Chemical	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	06. MMMA NO contacto directo 06. NO Direct contact AAMH	03.Biológico / Biological	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	06. MMMA NO contacto directo 06. NO Direct contact AAMH	04.Radiológico / Radiological	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	06. MMMA NO contacto directo 06. NO Direct contact AAMH	05.Alérgenos / Allergens	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	06. MMMA NO contacto directo 06. NO Direct contact AAMH	06.Food Defense / Food Defense	No Aplica Does not apply
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	06. MMMA NO contacto directo 06. NO Direct contact AAMH	07.Food Fraud / Food Fraud	No Aplica Does not apply
18. Llenado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAMH	01.Riesgo / Physical	No Aplica Does not apply

18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02. Químico / Chemical	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03. Biológico / Biological	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04. Radiológico / Radiological	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05. Alérgenos / Allergens	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06. Food Defense / Food Defense	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07. Food Fraud / Food Fraud	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01. Riesgo / Physical	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02. Químico / Chemical	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03. Biológico / Biological	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04. Radiológico / Radiological	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05. Alérgenos / Allergens	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06. Food Defense / Food Defense	No Aplica Does not apply
18. Llamado con N2 18. Filled with N2	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07. Food Fraud / Food Fraud	No Aplica Does not apply
22. Codificado 22. Coded	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01. Riesgo / Physical	No Aplica Does not apply
22. Codificado 22. Coded	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02. Químico / Chemical	No Aplica Does not apply
22. Codificado 22. Coded	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03. Biológico / Biological	No Aplica Does not apply
22. Codificado 22. Coded	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04. Radiológico / Radiological	No Aplica Does not apply
22. Codificado 22. Coded	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05. Alérgenos / Allergens	No Aplica Does not apply
22. Codificado 22. Coded	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06. Food Defense / Food Defense	No Aplica Does not apply
22. Codificado 22. Coded	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07. Food Fraud / Food Fraud	No Aplica Does not apply
21. Slevado 21. Slevred	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01. Riesgo / Physical	No Aplica Does not apply
21. Slevado 21. Slevred	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02. Químico / Chemical	No Aplica Does not apply
21. Slevado 21. Slevred	06. MMMA NO contacto directo 06. NO Direct contact AAHF	03. Biológico / Biological	No Aplica Does not apply
21. Slevado 21. Slevred	06. MMMA NO contacto directo 06. NO Direct contact AAHF	04. Radiológico / Radiological	No Aplica Does not apply
21. Slevado 21. Slevred	06. MMMA NO contacto directo 06. NO Direct contact AAHF	05. Alérgenos / Allergens	No Aplica Does not apply
21. Slevado 21. Slevred	06. MMMA NO contacto directo 06. NO Direct contact AAHF	06. Food Defense / Food Defense	No Aplica Does not apply
21. Slevado 21. Slevred	06. MMMA NO contacto directo 06. NO Direct contact AAHF	07. Food Fraud / Food Fraud	No Aplica Does not apply
26. Precintado 26. Sealed	06. MMMA NO contacto directo 06. NO Direct contact AAHF	01. Riesgo / Physical	No Aplica Does not apply
26. Precintado 26. Sealed	06. MMMA NO contacto directo 06. NO Direct contact AAHF	02. Químico / Chemical	No Aplica Does not apply

26. Precintado 26. Sealing	06. MMAA NO contacto directo 06. NO Direct contact AAHF	03. Biológico / Biological	No Aplica Does not apply								
26. Precintado 26. Sealing	06. MMAA NO contacto directo 06. NO Direct contact AAHF	04. Radiológico / Radiological	No Aplica Does not apply								
26. Precintado 26. Sealing	06. MMAA NO contacto directo 06. NO Direct contact AAHF	05. Alérgenos / Allergens	No Aplica Does not apply								
26. Precintado 26. Sealing	06. MMAA NO contacto directo 06. NO Direct contact AAHF	06. Food Defense / Food Defense	No Aplica Does not apply								
26. Precintado 26. Sealing	06. MMAA NO contacto directo 06. NO Direct contact AAHF	07. Food Fraud / Food Fraud	No Aplica Does not apply								
01. Recepción 01. Reception	07. Otros aceites 07. Other oils	01. Físico / Physical	Cuerpos extraños Foreign bodies	Contaminación física en origen por materias extrañas (objetos extraños, piezas metálicas...) Physical contamination at source by foreign matter (foreign objects, metal parts...)	Plan de homologación de proveedores mediante selección y evaluación periódica. Especificaciones de materias primas. Inspección visual en recepción existencia precinto en sistema. Supplier approval plan through selection and periodic evaluation. Establishment of raw material specifications. Visual inspection at reception for existence of seal on system.	X	X	X	Utilización de Cisterna uso exclusivo alimentario debidamente rotulado. Use of Cistern exclusively for food use duly labeled.	Control analítico y documental de cada partida o lote de vino. Se solicita análisis al Laboratorio Agro-alimentario y Estación Enológica de Jerez. Analytical and documentary control of each batch or batch of wine. Analysis is requested from the Agri-Food Laboratory and Oenological Station of Jerez.	Comprobación de la existencia de precinto en la cisterna. Checking the existence of a seal on the cistern.
01. Recepción 01. Reception	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply								
01. Recepción 01. Reception	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply								
01. Recepción 01. Reception	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	Sulfitos Sulphites	Presencia de sulfitos como conservantes Presence of sulfites as preservatives	Alérgeno propio del producto. Gestión con la IC_4001_46 "Alérgenos". Bodicies analíticas proveedor. Product-specific allergen. Management with IC_4001_46 Allergens Supplier analytical certificates	X	X	X		Control en recepción del correcto estado de la mercancía Segregación física de los materiales alérgicos y correcta identificación. Control at reception of the correct condition of the merchandise Physical segregation of allergenic materials and correct identification.	
01. Recepción 01. Reception	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mat intencionada Malicious contamination	Formación del personal en Food Defense Acceso a zonas restringido por códigos Training of personnel in Food Defense Access to areas restricted by codes	X	X	X		Verificación del Plan Food Defense Food Defense Plan Verification	
01. Recepción 01. Reception	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	Fraude alimentario Food fraud	Incumplimiento del etiquetado Non-compliance with labeling	Plan Food Fraud Food fraud Plan	X	X	X			
02. Descarga 02. Discharge	07. Otros aceites 07. Other oils	01. Físico / Physical	Cuerpos extraños Foreign bodies	Contaminación física en origen por materias extrañas (objetos extraños, piezas metálicas...) Physical contamination at source by foreign matter (foreign objects, metal parts...)	Plan de mantenimiento. Mangueras protegidas. Maintenance plan. Protected hoses.	X	X	X	Filtración previa al emvasado Filtration prior to packaging		
02. Descarga 02. Discharge	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply			X	X	X			
02. Descarga 02. Discharge	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply			X	X	X			
02. Descarga 02. Discharge	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply								
02. Descarga 02. Discharge	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	Materia prima con componente alérgico Raw material with allergenic component	Contaminación de aceites sin componentes alérgicos Contamination of oils without allergenic components	El aceite procedente de una materia prima con alérgeno se recibe en IBC precintado e identificado. The oil from an allergenic raw material is received in a sealed and identified IBC.	X	X	X			
02. Descarga 02. Discharge	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mat intencionada Malicious contamination	Plan Food Defense Food Defense Plan	X	X	X	Equipos de descarga por tuberías. Mangueras de descarga tensadas bajo llave Pipe discharge equipment. Discharge hoses locked	Verificación del Plan Food Defense Food Defense Plan Verification	
02. Descarga 02. Discharge	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply								
03. Almacenamiento 03. Storage	07. Otros aceites 07. Other oils	01. Físico / Physical	Cuerpos extraños, suciedad Foreign bodies, dirt	Contaminación por deficiencias en el programa de limpieza, en el control de plagas o mantenimiento de instalaciones Almacenamiento de pallets incorrectamente fijados en el exterior Contamination due to deficiencies in the cleaning program, pest control or facility maintenance Storage of incorrectly strapped pallets outside	Aplicación del Programa de Limpieza Aplicación del Programa de Control de Plagas Aplicación del Programa de Mantenimiento Application of the Cleaning Program Application of the Pest Control Program Application of the Maintenance Program	X	X	X		Inspección visual periódica de almacenes Inspección de entrada de producto del exterior dentro de la planta Periodic visual inspection of warehouses Product entry inspection from outside into the plant	
03. Almacenamiento 03. Storage	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply								
03. Almacenamiento 03. Storage	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply								
03. Almacenamiento 03. Storage	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply								

03. Almacenamiento 03 Storage	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	Contaminación cruzada Cross contamination	El aceite procedente de una materia prima con alérgeno se recepción en IBC preetiquetado e identificado. The oil from an allergenic raw material is received in a cooler and identifier, etc.	X	X	X	Almacenamiento en área Storage in area
03. Almacenamiento 03 Storage	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	Cuanto extraño a producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	X	X	X	Depósitos cerrados con llave Acceso a bodega interna restringida por código. Locked warehouses Access to internal warehouse restricted by code.
03. Almacenamiento 03 Storage	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply					Verificación del Plan Food Defense Food Defense Plan Verification
05. Filtración 05. Filtration	07. Otros aceites 07. Other oils	01. Riesgo / Physical	No Aplica Does not apply					
05. Filtración 05. Filtration	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply					
05. Filtración 05. Filtration	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply					
05. Filtración 05. Filtration	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply					
05. Filtración 05. Filtration	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply					
05. Filtración 05. Filtration	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply					
05. Filtración 05. Filtration	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply					
06. Preparación de lotes 06. Batch preparation	07. Otros aceites 07. Other oils	01. Riesgo / Physical	No Aplica Does not apply					
06. Preparación de lotes 06. Batch preparation	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply					
06. Preparación de lotes 06. Batch preparation	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply					
06. Preparación de lotes 06. Batch preparation	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply					
06. Preparación de lotes 06. Batch preparation	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply					
06. Preparación de lotes 06. Batch preparation	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply					
06. Preparación de lotes 06. Batch preparation	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply					
07. Adición de condimentos 07. Seasonings addition	07. Otros aceites 07. Other oils	01. Riesgo / Physical	No Aplica Does not apply					
07. Adición de condimentos 07. Seasonings addition	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply					
07. Adición de condimentos 07. Seasonings addition	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply					
07. Adición de condimentos 07. Seasonings addition	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply					
07. Adición de condimentos 07. Seasonings addition	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply					
07. Adición de condimentos 07. Seasonings addition	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply					
07. Adición de condimentos 07. Seasonings addition	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply					
08. Despalteado 08. Depalting	07. Otros aceites 07. Other oils	01. Riesgo / Physical	No Aplica Does not apply					
08. Despalteado 08. Depalting	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply					
08. Despalteado 08. Depalting	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply					
08. Despalteado 08. Depalting	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply					
08. Despalteado 08. Depalting	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply					
08. Despalteado 08. Depalting	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply					
08. Despalteado 08. Depalting	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply					
09. Soplado 09. Blowing	07. Otros aceites 07. Other oils	01. Riesgo / Physical	No Aplica Does not apply					
09. Soplado 09. Blowing	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply					
09. Soplado 09. Blowing	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply					
09. Soplado 09. Blowing	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply					
09. Soplado 09. Blowing	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply					
09. Soplado 09. Blowing	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply					

09. Soplado 09. Blowing	07. Otros aceites 07. Other oils	07.Food Fraud / Food Fraud	No Aplica Does not apply																
10. Llenado 10. Filling	07. Otros aceites 07. Other oils	01.Físico / Physical	Cuerpos extraños Foreign bodies	Cuerpos extraños por mala filtración o provenientes del entorno Fragments of vidrio por rotura de envases Foreign bodies due to poor filtration or coming from the environment GMP Compliance GMP Compliance Execution of cleaning procedure after glass container breakage Application of cleaning, maintenance and pest control programs	Producto cerrado Cumplimiento GMP Ejecución procedimiento limpieza tras rotura de envase de vidrio Aplicación programas de limpieza, mantenimiento y control de plagas Closed product GMP Compliance GMP Compliance Execution of cleaning procedure after glass container breakage Application of cleaning, maintenance and pest control programs	X	X	X											
10. Llenado 10. Filling	07. Otros aceites 07. Other oils	02.Químico / Chemical	Migraciones Material Migration	Migraciones del envase u otros materiales por contener componentes no aptos para contacto con alimentos Migrations of the packaging or other materials due to containing components not suitable for contact with food	Solicitud de la declaración de conformidad al fabricante Request for declaration of conformity from the manufacturer	X	X	X	Se requiere un control de análisis específico por requisito BRC A specific analysis control is required per BRC requirement	Revisión documental del proveedor Supplier documentary review								Documentación de homologación del proveedor Supplier approval documentation	
10. Llenado 10. Filling	07. Otros aceites 07. Other oils	03.Biológico / Biological	Contaminación microbiológica Microbiological contamination	Contaminación ambiental Environmental pollution	Plan de Vigilancia ambiental IC_4001_60 Environmental Monitoring Plan IC_4001_60	X	X	X		Análisis de vigilancia ambiental Environmental surveillance analysis	Revisión del programa de vigilancia ambiental, reanálisis y revisión del procedimiento de limpieza. Review of the environmental monitoring program, reanalysis and review of the cleaning procedure.							Boletín Análisis Laboratorio Externo External Laboratory Analysis Certificate	
10. Llenado 10. Filling	07. Otros aceites 07. Other oils	04.Radiológico / Radiological	No Aplica Does not apply																
10. Llenado 10. Filling	07. Otros aceites 07. Other oils	05.Alergenos / Allergens	Contaminación cruzada Cross contamination	Mala ejecución del procedimiento de cambio de producto Poor execution of the product change procedure	El llenado de aceite con alérgenos se hace en la misma línea en la que se envasan los demás aceites con alérgenos. The filling of oil with allergens is done on the same line in which other oils with allergens are packaged.	X	X	X		Control analítico del cambio Analytical change control									
10. Llenado 10. Filling	07. Otros aceites 07. Other oils	06.Food Defense / Food Defense	Contaminación malintencionada Malicious contamination	Accesibilidad de la zona de llenado Accessibility of the filling area	Formación personal Personal formation	X	X	X		Registro de entrada Check-in									
10. Llenado 10. Filling	07. Otros aceites 07. Other oils	07.Food Fraud / Food Fraud	Fraude alimentario Food fraud	Incumplimiento del etiquetado Non-compliance with labeling	Plan Food Fraud Food Fraud Plan	X	X	X											
11. Taponado 11. Plugged	07. Otros aceites 07. Other oils	01.Físico / Physical	No Aplica Does not apply																
11. Taponado 11. Plugged	07. Otros aceites 07. Other oils	02.Químico / Chemical	Migraciones Material Migration	Migraciones del envase u otros materiales por contener componentes no aptos para contacto con alimentos Migrations of the packaging or other materials due to containing components not suitable for contact with food	Solicitud de la declaración de conformidad al fabricante Request for declaration of conformity from the manufacturer	X	X	X	Se requiere un control de análisis específico por requisito BRC A specific analysis control is required per BRC requirement	Revisión documental del proveedor Supplier documentary review								Documentación de homologación del proveedor Supplier approval documentation	
11. Taponado 11. Plugged	07. Otros aceites 07. Other oils	03.Biológico / Biological	No Aplica Does not apply																
11. Taponado 11. Plugged	07. Otros aceites 07. Other oils	04.Radiológico / Radiological	No Aplica Does not apply																
11. Taponado 11. Plugged	07. Otros aceites 07. Other oils	05.Alergenos / Allergens	No Aplica Does not apply																
11. Taponado 11. Plugged	07. Otros aceites 07. Other oils	06.Food Defense / Food Defense	No Aplica Does not apply																
11. Taponado 11. Plugged	07. Otros aceites 07. Other oils	07.Food Fraud / Food Fraud	No Aplica Does not apply																
12. Colocación funda 12. Cover placement	07. Otros aceites 07. Other oils	01.Físico / Physical	No Aplica Does not apply																
12. Colocación funda 12. Cover placement	07. Otros aceites 07. Other oils	02.Químico / Chemical	No Aplica Does not apply																
12. Colocación funda 12. Cover placement	07. Otros aceites 07. Other oils	03.Biológico / Biological	No Aplica Does not apply																
12. Colocación funda 12. Cover placement	07. Otros aceites 07. Other oils	04.Radiológico / Radiological	No Aplica Does not apply																
12. Colocación funda 12. Cover placement	07. Otros aceites 07. Other oils	05.Alergenos / Allergens	No Aplica Does not apply																
12. Colocación funda 12. Cover placement	07. Otros aceites 07. Other oils	06.Food Defense / Food Defense	No Aplica Does not apply																
12. Colocación funda 12. Cover placement	07. Otros aceites 07. Other oils	07.Food Fraud / Food Fraud	No Aplica Does not apply																
13. Etiquetado 13. Labeling	07. Otros aceites 07. Other oils	01.Físico / Physical	No Aplica Does not apply																
13. Etiquetado 13. Labeling	07. Otros aceites 07. Other oils	02.Químico / Chemical	No Aplica Does not apply																
13. Etiquetado 13. Labeling	07. Otros aceites 07. Other oils	03.Biológico / Biological	No Aplica Does not apply																
13. Etiquetado 13. Labeling	07. Otros aceites 07. Other oils	04.Radiológico / Radiological	No Aplica Does not apply																

13. Etiquetado 13. Labeling	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	Etiquetado incorrecto Incorrect labeling	Etiquetado de un producto alérgico con una etiqueta incorrecta que no lo indica Labeling of an allergenic product with an incorrect label that does not indicate it	Verificación de la etiqueta previo y durante el emvasado Label verification before and during packaging	X	X	X	Verificación del etiquetado previo y durante el emvasado Verification of labeling prior to and during packaging
13. Etiquetado 13. Labeling	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply						
13. Etiquetado 13. Labeling	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	Etiquetado incorrecto Incorrect labeling	Etiquetado de un producto de categoría inferior y/o distinto tipo de producto/aceite Labeling of a lower category product and/or different type of product/oil	Verificación de la etiqueta previo y durante el emvasado Label verification before and during packaging	X	X	X	Tenemos casos de categoría inferior etiquetado como categoría superior (virgen o aceite de oliva etiquetado como VE), o etiquetado incorrecto de aceites/vin/agrios/grasos con etiqueta de pepita de uva, etc... We have cases of lower category labeled as higher category (virgin or olive oil labeled as VE), or incorrect labeling of oils/vegetal (sunflower with grape seed label, etc...) Verificación del etiquetado previo y durante el emvasado Verification of labeling prior to and during packaging
14. Encajado 14. Encased	07. Otros aceites 07. Other oils	01. Físico / Physical	Cuerpos extraños Foreign bodies	Fragmentos de vidrio por rotura de envases Foreign bodies due to poor filtration or coming from the environment GMP Compliance	Producto cerrado Cumplimiento GMP Ejecución procedimiento limpieza tras rotura de envase de vidrio Aplicación programas de limpieza, mantenimiento y control de plagas Closed product Execution of cleaning procedure after glass container breakage GMP Compliance Application of cleaning, maintenance and pest control programs	X	X	X	Cumplimiento GMP Revisión proceso de limpieza tras rotura de envase de vidrio Revisión aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Review of cleaning process after glass container breakage Review of cleaning, maintenance and pest control programs application
14. Encajado 14. Encased	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply						
14. Encajado 14. Encased	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply						
14. Encajado 14. Encased	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply						
14. Encajado 14. Encased	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply						
14. Encajado 14. Encased	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply						
14. Encajado 14. Encased	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply						
15. Paletizado 15. Palletizing	07. Otros aceites 07. Other oils	01. Físico / Physical	No Aplica Does not apply						
15. Paletizado 15. Palletizing	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply						
15. Paletizado 15. Palletizing	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply						
15. Paletizado 15. Palletizing	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply						
15. Paletizado 15. Palletizing	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply						
15. Paletizado 15. Palletizing	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply						
15. Paletizado 15. Palletizing	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply						
16. Expedición 16. Expedition	07. Otros aceites 07. Other oils	01. Físico / Physical	No Aplica Does not apply						
16. Expedición 16. Expedition	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply						
16. Expedición 16. Expedition	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply						
16. Expedición 16. Expedition	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply						
16. Expedición 16. Expedition	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply						
16. Expedición 16. Expedition	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply						
16. Expedición 16. Expedition	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply						
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	07. Otros aceites 07. Other oils	01. Físico / Physical	Cuerpos extraños Foreign bodies	Cuerpos extraños por mala filtración o provenientes del entorno Foreign bodies due to poor filtration or coming from the environment GMP Compliance	Producto cerrado Cumplimiento GMP Aplicación programas de limpieza, mantenimiento y control de plagas Closed product GMP Compliance Application of cleaning, maintenance and pest control programs	X	X	X	Cumplimiento GMP Revisión aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Review of cleaning, maintenance and pest control programs application Rechazo de envases Rejection of packaging Registros de cumplimiento GMP Registros aplicación programas de limpieza, mantenimiento y control de plagas GMP Compliance Records Records application programs of cleaning, maintenance and pest control programs
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply						

17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply										
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply										
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply										
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	Cuerpo extraño o producto químico Foreign body or chemical	Contaminación mal intencionada Malicious contamination	Acceso a zona restringida Formación en Food Defense Productos químicos guardados bajo llave Access to restricted area Food Defense Training Chemical products kept under lock and key	X		X	X		Verificación del Plan Food Defense Verification GMP Verification of the Food Defense Plan GMP Verification	Registro de formación Verificación del plan Food Defense Training record Food Defense Plan Verification	
17. Introducción bolsa contenedora y bote 17. Introduction of container bag and jar	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply										
18. Llenado con N2 18. Filled with N2	07. Otros aceites 07. Other oils	01. Riesgo / Physical	No Aplica Does not apply										
18. Llenado con N2 18. Filled with N2	07. Otros aceites 07. Other oils	02. Químico / Chemical	Uso de Nitrógeno. No cumplir especificaciones Reglamento 231/2012 Nitrogen use. Not complying with specifications Regulation 231/2012	REGLAMENTO (UE) No 231/2012 DE LA COMISIÓN de 9 de marzo de 2012 por el que se establecen especificaciones para los aditivos alimentarios que figuran en los anexos I y II del Reglamento (CE) No 1333/2008 del Parlamento Europeo y del Consejo COMMISSION REGULATION (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes I and II to Regulation (EC) No 1333/2008 of the European Parliament and of the Council	Solicitud de cumplimiento Compliance request	X		X	X	Análisis No menos del 99 % Purezza - Agua No más del 0,05 % - Monóxido de carbono No más de 10 µg/l - Metano y otros hidrocarburos No más de 100 µg/l, expresado como metano - Dióxido y óxido de nitrógeno No más de 10 µg/l - Origen: No más del 1 % Análisis No less than 99% Purity - Water no more than 0,05% - Carbon monoxide no more than 10 µg/l - Methane and other hydrocarbons. Not more than 100 µg/l, expressed as methane - Nitrogen oxide and dioxide. Not more than 10 µg/l - Origin. No more than 1%			
18. Llenado con N2 18. Filled with N2	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply										
18. Llenado con N2 18. Filled with N2	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply										
18. Llenado con N2 18. Filled with N2	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply										
18. Llenado con N2 18. Filled with N2	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply										
18. Llenado con N2 18. Filled with N2	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply										
20. Colocador pulsador y tapón 20 Push-button and plug inserter	07. Otros aceites 07. Other oils	01. Riesgo / Physical	No Aplica Does not apply										
20. Colocador pulsador y tapón 20 Push-button and plug inserter	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply										
20. Colocador pulsador y tapón 20 Push-button and plug inserter	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply										
20. Colocador pulsador y tapón 20 Push-button and plug inserter	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply										
20. Colocador pulsador y tapón 20 Push-button and plug inserter	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply										
20. Colocador pulsador y tapón 20 Push-button and plug inserter	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply										
20. Colocador pulsador y tapón 20 Push-button and plug inserter	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply										
22. Codificado 22. Coded	07. Otros aceites 07. Other oils	01. Riesgo / Physical	No Aplica Does not apply										
22. Codificado 22. Coded	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply										
22. Codificado 22. Coded	07. Otros aceites 07. Other oils	03. Biológico / Biological	No Aplica Does not apply										
22. Codificado 22. Coded	07. Otros aceites 07. Other oils	04. Radiológico / Radiological	No Aplica Does not apply										
22. Codificado 22. Coded	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply										
22. Codificado 22. Coded	07. Otros aceites 07. Other oils	06. Food Defense / Food Defense	No Aplica Does not apply										
22. Codificado 22. Coded	07. Otros aceites 07. Other oils	07. Food Fraud / Food Fraud	No Aplica Does not apply										
21. Sierado 21. Sleeved	07. Otros aceites 07. Other oils	01. Riesgo / Physical	No Aplica Does not apply										
21. Sierado 21. Sleeved	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply										

21	21. Silevado 21. Silevado	07. Otros aceites 07. Other oils	03 Biológico / Biological	No Aplica Does not apply							
21	21. Silevado 21. Silevado	07. Otros aceites 07. Other oils	04 Radiológico / Radiological	No Aplica Does not apply							
21	21. Silevado 21. Silevado	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply							
21	21. Silevado 21. Silevado	07. Otros aceites 07. Other oils	06 Food Defense / Food Defense	No Aplica Does not apply							
21	21. Silevado 21. Silevado	07. Otros aceites 07. Other oils	07 Food Fraud / Food Fraud	No Aplica Does not apply							
26	26. Precitado 26. Sealing	07. Otros aceites 07. Other oils	01. Riesgo / Physical	No Aplica Does not apply							
26	26. Precitado 26. Sealing	07. Otros aceites 07. Other oils	02. Químico / Chemical	No Aplica Does not apply							
26	26. Precitado 26. Sealing	07. Otros aceites 07. Other oils	03 Biológico / Biological	No Aplica Does not apply							
26	26. Precitado 26. Sealing	07. Otros aceites 07. Other oils	04 Radiológico / Radiological	No Aplica Does not apply							
26	26. Precitado 26. Sealing	07. Otros aceites 07. Other oils	05. Alérgenos / Allergens	No Aplica Does not apply							
26	26. Precitado 26. Sealing	07. Otros aceites 07. Other oils	06 Food Defense / Food Defense	No Aplica Does not apply							
26	26. Precitado 26. Sealing	07. Otros aceites 07. Other oils	07 Food Fraud / Food Fraud	No Aplica Does not apply							
25	25. Envasado externo 25. External packaging	01. Aceite 01. Oil	01. Riesgo / Physical	Cuerpos extraños Foreign bodies	Cuerpos extraños por mala filtración o provenientes del entorno Foreign bodies due to poor filtration or coming from the environment	Producto cerrado Cumplimiento GMP Aplicación programas de limpieza, mantenimiento y control de plagas Closed product GMP compliance Execution of cleaning procedure after glass container breakage Application of cleaning, maintenance and pest control programs	X	X	X		Certificación GFSI del envasador GFSI Package certification
25	25. Envasado externo 25. External packaging	01. Aceite 01. Oil	02. Químico / Chemical	Migraciones Material Migration	Migraciones del envase u otros materiales por contener componentes no aptos para contacto con alimentos Migrations from the container or other materials due to containing non suitable components for food contacts or exceeding the established limits of the suitable components.	Solicitud de la declaración de conformidad al fabricante Application for the declaration of conformity to the manufacturer	X	X	X		Certificación GFSI del envasador GFSI Package certification
25	25. Envasado externo 25. External packaging	01. Aceite 01. Oil	03 Biológico / Biological	Contaminación microbiológica Microbiology	Contaminación ambiental Environment contamination	Plan de Vigilancia ambiental Environment surveillance plan	X	X	X		Certificación GFSI del envasador GFSI Package certification
25	25. Envasado externo 25. External packaging	01. Aceite 01. Oil	04 Radiológico / Radiological	No Aplica Does not apply							
25	25. Envasado externo 25. External packaging	01. Aceite 01. Oil	05 Alérgenos / Allergens	Contaminación cruzada Cross contamination	Mala ejecución del procedimiento de cambio de aceite Poor execution of the Oil Change procedure	Análisis del cambio Change Analysis	X	X	X		Certificación GFSI del envasador GFSI Package certification
25	25. Envasado externo 25. External packaging	01. Aceite 01. Oil	06 Food Defense / Food Defense	Manipulación Manipulation		Envasador certificado GFSI o auditado Acceso restringido. Formación anual Food Defense Package audited or GFSI certified Restricted access. Annual food defense training	X	X	X		Certificación GFSI del envasador GFSI Package certification
25	25. Envasado externo 25. External packaging	01. Aceite 01. Oil	07 Food Fraud / Food Fraud	Envasado de categoría de producto incorrecta Packaging of incorrect product category	Envasado de categoría de producto no corresponde con la categoría declarada Product category packaging does not correspond to the declared category	Envasador certificado GFSI o auditado Análisis de muestra tras recepción Package audited or GFSI certified Restricted access. Sample analysis after receipt	X	X	X		Certificación GFSI del envasador GFSI Package certification

**Audit Report Global Standard Food Safety Issue 9**

1. Audit Summary			
Company name	ACEITES DEL SUR – COOSUR, PLC – DOS HERMANAS	Site code	1802739
Site name	ACEITES DEL SUR – COOSUR, S.A. – DOS HERMANAS		
Scope of audit	<p>Mixing / blending of edible vegetable oils in PET, glass, can, bulk and flexitank formats. Mixing and packaging of oils with essences, prepared condiments and fatty preparations in PET, glass and can formats. Vinegar packaging in glass and PET.</p> <p><i>Mezcla/coupage de aceites vegetales comestibles en formato PET, vidrio, lata, a granel y flexitank. Elaboración y envasado de aceites con esencias, condimentos preparados y preparados grasos en formato PET, vidrio y lata. Envasado de vinagre en vidrio y PET.</i></p>		
Exclusions from scope	Ninguna		
Justification for exclusion	No aplica		
Audit start date	2024-07-08	Audit finish date	2024-07-11
Re-audit due date	2025-10-30	Head office	No

Additional modules included			
Modules	Result	Scope	Exclusions from Scope
Meeting FSMA requirements for Food	Passed	Mixing / blending of edible vegetable oils in PET, glass, can, bulk and flexitank formats. Mixing and packaging of oils with essences, prepared condiments and fatty preparations in PET, glass and can formats. Vinegar packaging in glass and PET.	None
Choose a module	Choose an item		

2. Audit Results					
Audit result	Certificated	Audit grade	A+	Audit programme	Unannounced - Voluntary

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2. Audit Results			
Previous audit grade	A+	Previous audit date	2023-06-30
Certificate issue date	2024-08-22	Certificate expiry date	2025-12-11
Number of non-conformities		Fundamental	0
		Critical	0
		Major	0
		Minor	8

3. Company Details			
Site address	CTRA. MADRID – CÁDIZ Km 550,6 41700 DOS HERMANAS (SEVILLA)		
Country	SPAIN	Site telephone number	+34 954 690 900
Commercial representative name	Mr. José Manuel González	Email	jmgonzalez@acesur.com
Technical representative name	Mr. José Manuel González	Email	jmgonzalez@acesur.com

4. Company Profile					
Plant size (squared meters)	<10K sq.m	No. of employees	51-500	No. of HACCP plans	1-3
Shift pattern	3 (from 07:00 to 15:00, from 15:00 to 23:00 and from 23:00 to 07:00)				
Seasonal site	No				

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4. Company Profile		
Seasonal opening times (Start/end date)	Click or tap to enter a date.	Click or tap to enter a date.
Other certificates held	IFS	
Outsourced processes	No	
Outsourced process description	Packaging of oil in 250 ml format. Glass from Spanish brand LA ESPAÑOLA. Production made in JOSEFRANS and certified in FSSC 22000. Procedure valid until 22.04.2024 Envasado de aceite en formato 250 ml, vidrio marca LA ESPAÑOLA. Se hace en JOSEFRANS certificados en FSSC 22000 válido hasta 22.04.2027	
Regions exported to	Asia North America South America Europe Oceania Africa	
Company registration number	24.01119/SE, 40.17749/SE and 16.00261/SE. FDA 13913066486	
Major changes since last BRCGS audit	Digitalizacion de los procesos Digitization of processes	

**Company Description**

Description of the company activity: ACEITES DEL SUR-COOSUR PLC located in Dos Hermanas (Sevilla) This is a company dedicated to the packaging of vegetable oils, seasonings and vinegars. The company has a wide range of products based on vegetable oils:

- Extra virgin olive oil
- Mixed olive oil (virgin olive + refined oil)
- Pomace olive oil.
- Refined sunflower oil
- Seed oil (rapeseed, canola, grape seed, etc.)
- Jerez and Módena vinegars
- packaging of soy, sweet and sour sauce.

10% is produced nationally and 90% is exported mainly to England, Japan, Australia, Germany... 60% of the oil is sold under the distributors' private labels. The remaining 40% is marketed mainly under the COOSUR and LA ESPAÑOLA brands.

Installation: It has facilities with a constructed surface area of approximately 15,000 m2, of which: Production: 2980 m2 + 5300 m2 (warehouse) = 8,280 m2. These are distributed in different areas: packaging plant, raw material warehouses, auxiliary material warehouses, finished product warehouse and laboratory.

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**4. Company Profile**

Their facilities have 9 packaging lines for spray cans, cans, jerry cans, glass and PET bottles. The company has a line for packaging miniatures and a line for packaging fatty preparations with condiments and essences, a line for packaging vinegar and an exclusive line for manual packaging of high value oils.

Company built in 1975

Company health registration: The company has the following health registration numbers: 400017749/SE with scope of activity multi-purpose warehouse; 160000261/SE with scope to packaging and storage of Olive oils, oilseeds, fatty preparations and 240001119/SE with scope to the activity of manufacturing, processing and storage of condiments the RGSA has been modified with an extension of one activity.

Last investment made since last audit: A new paper filter and machine vision cameras have been installed, activities related to the computerization of their facilities.

Range of products and products divided by groups:

- Oil product received and stored. The appropriate coupages and mixtures are made. Occasionally, the oils are previously filtered through diatomaceous earth and/or cellulose plates and finally bottled.
- Soya, sweet, sour vinegars and sauces: Vinegars are received in IBCs and packaged.

There are outsourced products which would be the external packaging of oil which is packaged in a 250 ml format; glass from LA ESPAÑOLA brand. Procedure carried out in JOSEFRANS, FSSC 22000 certified and valid until 22.04.2027

it is not considered subcontracting as the product does not return to the facility.

Products commercialized: There are products from the Vilches factory, which belongs to the group and is also BRC certified, therefore, it is not considered commercialization.

Other certifications: Apart from BRC, the company is certified in IFS, ISO 9001, ISO 14001, KOSHER, HALAL, Organic, DO VINAGRE DE JEREZ and DO VINAGRE DE MÓDENA.

Number of employees: It has a total staff of 205, of which 100 are production workers, including permanent, permanent discontinuous and temporary workers who are distributed in 55 working in the morning shift and 45 in the afternoon one.

Work is generally carried out in two shifts (07:00 to 15:00 and 15:00 to 23:00).

The company's emergency contact is José Manuel González (group quality assurance manager) with e-mail [jmgonzalez@acesur.com](mailto:jmgonzalez@acesur.com) and telephone number 669.67.53.10.

Production stoppages of more than one week – the first 3 weeks of August (31 July to 18 August).

Use of the certification logo: Only the logo of the protocol is used in the paper Employee guarantee in the signature of the mail. In the web, it is referred to in the Quality section.

The official control sheet of the Health Department of the Junta de Andalucía is reviewed. Dated 04-15-2024. Opinion without deficiencies

Also dated 01-24-2024. Health inspection record number: 09357 and official control sheet number 3562/24-01-24/1

Descripción de la actividad de la empresa: ACEITES DEL SUR-COOSUR, S.A. ubicada en Dos Hermanas (Sevilla) es una empresa de envasado de aceites vegetales, condimentados y vinagres. La empresa dispone de una amplia gama de productos elaborados a partir de aceites vegetales:

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**4. Company Profile**

- Aceite de oliva virgen extra
- Aceite de oliva mezcla (oliva virgen + refinado)
- Aceite de orujo de oliva.
- Aceite refinado de girasol
- Aceite de semillas (colza, canola, pepita de uva, etc.)
- Vinagres de Jerez y Módena
- Envasado de salsa de soja y agridulce

El 10% se realizan a nivel nacional y el 90% se exporta principalmente a Inglaterra, Japón, Australia, Alemania... El 60% del aceite se vende con marca blanca de los distribuidores, comercializándose el 40% restante con las marcas COOSUR y LA ESPAÑOLA principalmente.

Instalación: Cuenta con unas instalaciones con una superficie construida de aproximadamente de 15.000 m2, de los cuales: Producción: 2980 m2 + 5300 m2 (almacén) = 8.280 m2. Se encuentran distribuidas en diferentes zonas: planta de envasado, almacenes de materias primas, almacenes de materiales auxiliares, almacén de producto acabado y laboratorio.

Las instalaciones cuentan con 9 líneas de envasado para spray, latas, Bidones, botellas de cristal y PET. La empresa dispone de una línea para envasado de miniaturas y una línea de envasado de preparados grasos con condimentos y esencias, una línea de envasado de vinagre y una exclusiva de envasado manual de aceites de alto valor.

Año de construcción de la empresa: 1975

Registro sanitario de la empresa: La empresa dispone de los siguientes números de registro sanitario: 400017749/SE con alcance a la actividad Almacén polivalente; 160000261/SE con alcance a la actividad de envasado y almacenamiento de aceites de oliva, de semillas oleaginosas y de preparados grasos y 240001119/SE con alcance a la actividad de fabricación, elaboración y almacenamiento de condimentos se ha modificado el RGSA con una ampliación de una actividad.

Últimas inversiones realizadas desde la última auditoría: digitalización de procesos

Grupos de productos y productos por grupo:

- Aceites.- Se recepciona, almacenan, se realizan los coupages y mezclas oportunas, ocasionalmente se filtran los aceites previamente por tierras diatomeas y/o placas de celulosa y finalmente se envasa.

Vinagres y salsas de soja y agridulce: Se reciben los vinagres en IBCs y se envasan

Hay productos subcontratados que serían el envasado externo de aceite en formato 250 ml, vidrio marca LA ESPAÑOLA. Se hace en JOSEFRANS certificados en FSSC 22000 válido hasta 22.04.2027. No se considera subcontratación ya que el producto no vuelve a las instalaciones.

Productos comercializados: Existen productos de la fábrica de Vilches, que pertenece al grupo y también está certificada en BRC, por tanto, no se considera comercialización.

Otras certificaciones: Además de BRC, la empresa está certificada en IFS,ISO 9001, ISO 14001, KOSHER, HALAL, Organic, DO VINAGRE DE JEREZ, DO VINAGRE DE MÓDENA.

Número de empleados: Dispone de una plantilla de 205 en total, de los cuales 100 son trabajadores de producción entre fijos, fijos discontinuos y eventuales, distribuidos en 55 Turno mañana, 45 turno tarde. El trabajo se realiza generalmente en dos turnos (07:00 a 15:00 de 15:00 a 23:00)

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**4. Company Profile**

El contacto de la empresa en caso de emergencia es José Manuel González (director de garantía de calidad del grupo) con e-mail [jmgonzalez@acesur.com](mailto:jmgonzalez@acesur.com) y nº de teléfono 669.67.53.10.  
Paradas de producción superiores a una semana.- 3 primeras semanas de Agosto (31 Julio al 18 Agosto)

Uso del Logo de certificación: Sólo se realiza uso del logotipo del protocolo en el papel Garantía de empleado en la firma del mail y en la web se hace referencia en el apartado de Calidad

**5. Product Characteristics**

Product categories	13 - Alcoholic drinks and fermented/brewed products 18 - Oils and fats Category Category Category Category Category Category				
Finished product safety rationale	Oils: moisture is lower than 0,2% The product does not support microbiological growth and food fat. Vinegars and condiments: High acidity usually 7 to 10 degrees acetic acid, presence of sulphites.. Aceites: humedad menor al 0,2%, el producto no favorece el crecimiento microbológico, grasa alimentaria. Vinagres y condimentos: Alta acidez, normalmente de 7 a 10 grados acéticos, presencia de sulfitos				
High care	No	High risk	No	Ambient high care	No
Justification for area	According to the production area decision tree included in section 2 of the BRC protocol, this production site has production areas for exposed product that are considered low risk.  Según el árbol de decisión de zonas de producción del apéndice 2 del protocolo BRC, este centro de producción tiene zonas de producción de producto expuesto consideradas de bajo riesgo				
Allergens handled on site	Fish Sesame Nuts Sulphur dioxide and Sulphites Almond Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen				

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5. Product Characteristics	
	Choose an allergen Choose an allergen Choose an allergen Choose an allergen Choose an allergen
Product claims made e.g. IP, organic	Ecological, Kosher, Halal, IGP Jerez and Módena
Product recalls in last 12 months	No
Products in production at the time of the audit	Coupage, filtering and packaging of vegetable oils; vinegar and oils with essences is packaged in glass and canned format. Filtración y Envasado de Aceites vegetales, vinagre y aceites con esencias en vidrio y en Lata Aceite de Oliva virgen Extra (pet, vidrio, lata y spray) Pepita de Uva (vidrio) Aceite de Sésamo (vidrio) Aceite canoliva (vidrio) Aceite de Aguacate (vidrio)

6. Audit Duration Details			
Total audit duration	24 man hours	Duration of production facility inspection	12 man hours
Reasons for deviation from typical or expected audit duration	Total audit duration 28 hours due to be combined GFSI and FSMA modulo		
Combined audits	IFS		
Next audit type selected	Unannounced - Voluntary		

Present at audit					
Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.11)					
Name	Job title	Opening meeting	Site inspection	Procedure review	Closing meeting
Francisco Álvarez	Quality Manager	x	x	x	x

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Jose Manuel Gonzalez	Quality Assurance Manager	x	x	x	x
Jose Hernández	Quality Responsible	x	x	x	x
Marta Zurita	Quality Technician	x	x	x	x
Pepe Rodriguez	Plant Responsible	x	x	x	x
Juan Luis Jimenez:	Production Responsible	x	x	x	x
Ángel Gonzalez	Line Manager 1		x	x	
Laureano Vallet:	Loading Manager		x	x	
Kilian García	Line Manager 2		x	x	

GFSI Post Farm Gate Audit History			
Date	Scheme/Standard	Announced/Unannounced	Pass/Fail
2022-09-29	BRC FOOD V8	UNANNOUNCED	PASS
2023-06-27	BRC FOOD V8	UNANNOUNCED	PASS

Document control			
CB Report number	Click or tap here to enter text.		
Template name	F908 Food Safety Audit Report Template		
Standard issue	9	Template issue date	2022-12-16
Directory allocation	Food	Version	1.1

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Non-Conformity Summary Sheet

**Critical or Major Non-Conformities Against Fundamental Requirements**

Clause	Detail	Critical or Major	Re-audit date

**Critical**

Clause	Detail	Re-audit date

**Major**

Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

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DOCUMENT REVIEWED AND ASSESSED BY CLAUDIO INNOCENTI (PARTNER & PCQI) ON OR ABOUT FSVP PLAN'S NOTED REVIEW START/END DATES

CONFIDENTIAL TREATMENT REQUESTED

*Claudio Innocenti*

Minor						
Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
4.6.2	<p>En la visita a la línea 1 se detecta que la banda de transporte de tapones ha perdido la integridad</p> <p>During the visit to line 1, the cap conveyor belt was found to have lost its integrity.</p>	<p>Se cambió la cinta de transporte. Se incluyó en el check list de mantenimiento las cintas de transporte de tapones.</p> <p>The conveyor belt was changed. Include the cork transport belts in the maintenance checklist.</p> <p>Evidencia /Evidence: NC_1.1 fotos antes y después. NC_1.2 Inclusión mantenimiento preventivo</p>	<p>AC: Formación al responsable de mantenimiento.</p> <p>CA: Training for the maintenance manager.</p> <p>Evidencia/Evidence: NC_1.3 Formación</p>	<p>Insuficiente implantación del requisito.</p> <p>Insufficient implementation of the requirement.</p>	2024-07-31	Jose Emilio Pertierra
4.8.2	<p>En la visita a los vestuarios de hombres se detecta bolsa con objetos personales fuera de las taquillas</p>	<p>Se envió recordatorio a empresa ett con documento BPM.</p>	<p>AC: Incluir "ausencia de elementos personales en vestuarios en la revisión mensual de BPM. Ampliación de la frecuencia a semanal durante las tres semanas</p>	<p>Causa: Reciente incorporación de personal ETT que no había seguido con las pautas de BPM.</p>	2024-07-31	Jose Emilio Pertierra

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Minor					
	During the visit to the men's changing rooms, a bag with personal belongings was found outside the lockers.	Reminder was sent to ett company with BPM document.  Evidencias/Evidence: NC_2.1 Comunicado ETT	siguientes para comprobar la eficacia de la formación. Colocación de cartel informativo en vestuarios. Incluir en el cuestionario de eficacia de la formación pregunta sobre elementos personales en las taquillas.  AC: Include "absence of personal items in changing rooms" in the monthly BPM review. Increase the frequency to weekly for the next three weeks to check the effectiveness of the training. Place an informative poster in changing rooms. Include a question about personal items in lockers in the training effectiveness questionnaire.	Cause: Recent incorporation of ETT personnel who had not followed the GMP guidelines.	
			Evidencia/Evidence: NC_2.4 Comprobación		

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*Claudio Innocenti*

Minor						
			mensual BPM. NC_2.3 Cartel NC_2.2 Formacion NC2.5 Revisión semanal			
4.9.3.3	<p>Se detecta los plafones de las luminarias del área de filtrado (elemento de plástico quebradizo) no sometidos a control de comprobación del estado de los mismos</p> <p>The ceiling panels of the luminaires in the filtering area (brittle plastic element) have not been checked for their condition.</p>	<p>Se reparó luminaria del área de filtrado.</p> <p>Incluir en el chequeo de cristal y plásticos duros la zona de bodega y filtros.</p> <p>Lighting in the filtering area was repaired.</p> <p>Include the cellar and filter area in the glass and hard plastic check.</p> <p>Evidencias/Evidence: NC_3.1 Fotos antes y después NC_3.2 Cambio procedimiento y análisis extensión</p>	<p>AC: Formación en referencia al control de elementos quebradizos y cuerpos extraños al personal responsable de mantenimiento.</p> <p>CA: Training in reference to the control of brittle elements and foreign bodies for personnel responsible for maintenance.</p> <p>Evidencias/Evidence: NC_3.4 Formación</p>	<p>Causa: Olvido del personal de Mantenimiento de comunicar la instalación de la luminaria.</p> <p>Cause: Maintenance staff forgot to report the installation of the lighting.</p>	2024-07-31	Jose Emilio Pertierra

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Minor						
		NC_3.3 Registro bodega y filtros				
4.11.1	<p>Se detecta suciedad grosera en la superficie de la maquina llenadora de la línea 2</p> <p>Coarse soiling is detected on the surface of the filling machine on line 2.</p>	<p>Se limpió inmediatamente la zona y se registró la rotura</p> <p>The area was immediately cleaned and the breakage recorded.</p> <p>Evidencia/Evidence: NC-4.1 Registro limpieza NC-4.2 Foto limpia zona</p>	<p>AC: Impartir formación individualizada al jefe de línea de la línea 2.</p> <p>CA: Provide individualized training to the line manager of line 2.</p> <p>Evidencia/Evidence: NC-4.3 Formación</p>	<p>Causa: Deficiente control por parte del responsable de la línea en la ejecución de la limpieza de la máquina por falta de formación.</p> <p>Cause: Deficient control by the person responsible for the line in the execution of the machine cleaning due to a lack of training</p>	2024-07-31	Jose Emilio Pertierra
4.14.7	<p>En la visita al muelle de expediciones, se detecta restos de presencia de pájaros en una de las vigas del alero del área de descarga. Su situación no afecta al producto.</p> <p>During the visit to the shipping dock, traces of birds were found on one of the eaves beams in the</p>	<p>Se limpió la zona y se colocó la malla metálica</p> <p>The area was cleaned and the metal mesh was placed</p> <p>Evidencia/Evidence: NC_5.1 Fotos antes y después</p>	<p>AC: Limpieza de la zona y colocación malla metálica</p> <p>CA: Cleaning the area and placing metal mesh</p> <p>Evidencia/Evidence: NC_5.1 Fotos antes y después</p>	<p>Causa: La zona no estaba protegida para evitar la presencia de pájaros ya que es una zona abierta al exterior.</p> <p>Cause: The area was not protected to avoid the presence of birds as it is an opened external area.</p>	2024-07-31	Jose Emilio Pertierra

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	unloading area. The situation does not affect the product					
4.14.8	<p>Durante la visita al almacén de producto terminado se detecta restos de vectores (hormiguero sin actividad)</p> <p>During the visit to the finished product warehouse, remains of vectors were detected (anthill with no activity).</p>	<p>Se limpió la zona</p> <p>Area was cleaned</p> <p>Evidencia/Evidence: NC_6.1 Zona limpia</p>	<p>AC: Reforzar la formación previa e inclusión específica de todos los perímetros en el checklist de limpieza.</p> <p>CA: Reinforce previous training and specific inclusion of this area in the checklist.</p> <p>Evidencia/Evidence: NC_6.2 Cambio plantilla registro y registro NC_6.3 Formación adicional</p>	<p>Causa: El nuevo personal de limpieza no se había formado adecuadamente en su incorporación previa</p> <p>Cause: The new cleaning staff had not been properly trained upon their prior incorporation</p>	2024-07-31	Jose Emilio Pertierra
6.4.2	<p>No se presenta evidencia documental la evaluación de riesgos para determinar la frecuencia de los ajustes de los dispositivos de medición</p> <p>No documentary evidence of risk assessment to determine the frequency of</p>	<p>Se realizó AARR, método Schumacher</p> <p>Risk analysis was made, Schumacher method</p> <p>Evidencia/Evidence: NC_7.1 AARR Calibraciones NC_7.2 AARR Mapa de riesgo</p>	<p>AC: Realizar AARR</p> <p>CA: Perform Risk Analysis</p> <p>Evidencia/Evidence: NC_7.1 AARR Calibraciones NC_7.2 AARR Mapa de riesgo</p>	<p>Causa: No se había contemplado la necesidad de realizar el AARR ya que los equipos no habían dado incidencias en el momento de la calibración planificada.</p> <p>Cause: The need to perform the AARR had</p>	2024-07-31	Jose Emilio Pertierra

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Minor						
	adjustments of measuring devices is presented.	NC_7.3 AARR Calibraciones equipos.	NC_7.3 AARR Calibraciones equipos.	not been considered since the equipment had not given rise to any incidents at the time of the planned calibration.		

**Comments on non-conformities**

Click or tap here to enter text.

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Critical		
Clause	Detail	Re-audit date

Major						
Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

Minor						
Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
13.1.17	No se ha definido documentalmente la validación del punto de control relativo a la limpieza. Si bien se han revisado las analíticas de L+D y son correctas	Se definió correctamente la validación del punto de control	Definir correctamente la validación del punto de control  Correctly define checkpoint validation	La justificación citada en el documento daba a error en su significado ya que si estaba validado según se vio en la auditoria.	2024-07-31	Jose Emilio Pertierra

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	<p>The validation of the cleaning control point has not been documented. However, the L&amp;D analyses have been reviewed and are correct.</p>	<p>The validation of the control point was defined correctly</p>		<p>The justification cited in the document was misleading in its meaning since it was validated as seen in the audit.</p>		
--	--	--	--	---	--	--

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Lead auditor		
Auditor number	First name	Second name
21014	Jose Emilio	PERTIERRA CANFRANC

Audit team				Attendance (YYYY/MM/DD, 24hr: MM)			Presence	
First name	Second name	Auditor number	Role	Audit Date	Start time	End time	Remote or physical	Professional recognition number
Jose Emilio	PERTIERRA CANFRANC	21014	Lead Auditor	2024/07/08	08:00	16:00	Physical	
Jose Emilio	PERTIERRA CANFRANC	21014	Lead Auditor	2024/07/09	08:00	14:00	Physical	
Jose Emilio	PERTIERRA CANFRANC	21014	Lead Auditor	2024/07/10	08:00	14:00	Physical	
Jose Emilio	PERTIERRA CANFRANC	21014	Lead Auditor	2024/07/11	08:00	12:00	Physical	

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*Claudio Innocenti*

Detailed Audit Report

1. Senior management commitment

The company has documented a Food Safety Policy signed by the company high management Mr. Gonzalo Guillen Benjumea which includes the intention to comply with the obligation of making safe, legal and authentic products which are adjusted to the amount specified as well as assuming their responsibility against their clients underreview 6 dated 30.04.2023. In this version, it was included the necessity of improving their commitment along with the food safety culture y sostenibilidad.

Policy sent to the whole staff via the employee portal and archived in the company documentation folder. Policy reviewed once a year at least. Policy displayed at the entrance by the Human Resources department. Such communication is made by the department. Policy reviewed once a year at least.

In order to boost the development and ongoing improvement of a QUALITY AND SAFETY CULTURE of food, this information is available in the FOOD SAFETY CULTURE plan dated 09.01.2023.

The company management has developed a SWOT analysis for situation analysis, a plan that includes a set of objectives, such as: ha Desarrollado un **plan de cultura de Seguridad alimentaria FSC** (food safety culture). 2024 . se han establecido dos indicadores: porcentaje de cumplimiento de BPM (80%), y reclamaciones relacionadas con calidad y producción bajar un 5%.

- Activities defined involving all areas of the establishment that have an influence on product safety, actions have been established with their form of measurement, e.g.:
  - Indicator table including the number of production complaints regarding production issues.
  - Analysis carried out to comply with the Good Practices Plan by check list
  - Awareness-raising days carried out on the julio 2024, abril 2024. There was 1 sessions in total.
  - Pre-questionnaire for new recruits
  - Assessment of the new practice training.
  - Posters displayed in the plant.
  - Monthly Check-List in the plant. Itis progress is being monitored. Average value: 77.6%, Target value: 80%
  - Para el nivel de cultura se ha realizado una encuesta a los operarios y demás personal. Con 5 dimensiones
- La evaluación del plan se realiza en la revisión por la dirección 19 febrero de 2024
- Esta sección al igual que otras han sido explicadas por representantes de la alta dirección

TAGETS defined annually which are reviewed every 3 months at least. The monitoring of these values were reviewed during the audit. The goals defined are adequate for its improvement.

Goals developed by 2023

1. Improve data collection with regard to the planning and production of machinery. It was foreseen to finish in December. Actualmente se continua en su ikplantación se pasa a 2024
2. Plan de cultura se seguridad aliemntaria. Se continua con su despliegue y seguimiento. Ya visto
3. Objetivo de sostenibilidad, incluidos en el sistema GA

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Monthly meetings of the management team regarding safety, legal, integrity and quality food issues. Revisado 24-06-2024, 23-05-2024 ( cambio en el proceso e instalaciones, nuevos productos, reclamaciones recibidas, auditorias, BPM y formación)

Annual review of the system carried out by the management by meetings of the company management. Last REVIEW OF THE PERIODIC SYSTEM (from 01/01/2023 to 31/12/2023) dated: 19 febrero de 2024 . A las reuniones de la revisión por la dirección participan los directores de cada departamento.

The company has implemented a confidential information system, which allows the staff to inform about problems related to the safety, integrity, quality and legality issues of the product through an internal communication mailbox for proposals, complaints and communications.

The problems raised through this channel are assessed by the management team.

The company has sources of information to keep up to date about possible legislative updates. The legislation in the countries of destination, scientific and technological improvement as well as all relevant information on the sector through sectoral magazines and membership of different organizations such as LEXAINIA, Commercial Information, etc were included. ASOLIVA ANIERAC reviews e.g., LEXAINIA's bad of e.g., por ejemplo Iso recibidos el 8 de julio de 2024. Impactos de prensa de temas del aceite.

Labelling: Use of consultancy services, S&B PARTNERS CONSULTORES. Ltd. Emite informes de mercados y países.

The company has an original copy available in digital format regarding the protocol audited. Its presence was checked during the audit.

The company keeps abreast of changes to the standard through regular access to BRC Participate and [www.brcgs.com](http://www.brcgs.com)

The senior managers of the workplace were present at the opening and closing meetings.

The certification logo is used according to the criteria of the protocol e.g: Commercial documents. Internal documentation by e-mails.

Based on the results of this audit, the human and material resources available by the company produce products covered by the scope according to the documented policy guidelines; these are considered sufficient, except for those aspects documented as non-conformities.

The organization chart is part of the Quality Manual 3rd edition dated 2023 , annex III. It also describes the main duties of the company e.g: Manager, Quality Responsible, Food Safety Responsible and Production Responsible

The position regarding the Quality and Food Safety Responsible will report directly to the company management.

The roles and responsibilities, related to the management of activities affecting food safety, integrity, legality and quality issues, have been clearly established by the company. In job profiles

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The following positions were reviewed:

- Técnico de control y gestión 10-10-2021
- Logistic responsible dated 01.04.2020

Poly-competence table is available. Procedure updated in January 2024

The Quality Department has two structures: quality assurance and quality control, legislative and supplier management.

The company has defined the substitution of key staff in case of absence and available in the same document. The duties and responsibilities were included.

It has been verified that to carry out external audits, the company has the advice of external consultants.

The official control sheet of the Health Department of the Junta de Andalucía is reviewed. Dated 04-15-2024. Opinion without deficiencies

Also dated 01-24-2024. Health inspection record number: 09357 and official control sheet number 3562/24-01-24/1

Review of corrective actions from the previous audit:

2.7.1: has been included in the analysis for third-party providers corrected

2.10.1: It is verified that the responsibility has been indicated in the PCC 1 management table. Corrected

3.5.1.2: It is verified that the audit reports and the questionnaires already address the aspects of food defense and fraud. On the other hand, it is verified that the criteria for suppliers have already been adjusted

4.4.8: it has been proven that the door works correctly. corrected

4.9.3.2: it has been verified that the inspection of the hard plastics of the forklifts has been included. corrected

4.11.1: The area has been tested to be clean and has been included in the registry. corrected

4.14.12: no bird remains have been observed in the finished product warehouse. corrected

4.15.2: Stolen bad practice has been fixed. corrected

FSMA:

13.1.3: it is verified that they have modified the water procedure. corrected

13.1.4: it is verified that the need for this part of the equipment to be included has been included. corrected

13.2.9: the company already has a manual for maximum defect levels. corrected

13.1.24: checks the structuring of the FSMA documentation and also the signature of the document. corrected

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Details of non-applicable clauses with justification	
Clause/Section Ref	Justification

**2. The Food Safety Plan – HACCP**

The company has documented a Food Safety Plan or HACCP system (HACCP\_4001) Version 16 dated 28-05-2024. The risk assessment regarding the packaging of third parties was included. Latest changes: it has been translated into English, decision tree change. New codex

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Food Safety Equipment

- Lab Manager: Miguel Ángel Azagra
- Plant Manager: Mercedes Mendoza who was currently replaced by Alfonso López Peña which is eligible for replacement.
- Juan Luis Jiménez (Packaging Responsible)
- José Manuel González (Quality Assurance Manager).
- José Hernández (Quality Responsible)
- Jerónimo Pérez (Purchase Manager)
- Francisco Carrillo (Oil Purchase Department)
- Melchor Martinez (Director of Research, Development and Innovation)
- Juan Jesus Ribera (Maintenance Responsible)
- Francisco Alvarez Andujar (Quality Manager)

The HACCP Team Leader is the Quality Assurance Manager (José Manuel González) who demonstrates a wide knowledge of the Codex HACCP principles and has sufficient competence, experience and training. It is backed by many years of experience in the industry and in the audited company.

All the team staff has a wide experience in the sector with knowledge of the HACCP system. They also have a knowledge of the product and processes as well as the risks of the company's activity.

The company has documented a PREREQUIREMENT PROGRAM as part of the HACCP system. The pre-requirement program is formed by the following documentation:

- PGH PGH Control of Water, PGH\_4001\_01 dated 17.05.2024: 7
- PGH PGH Hygiene, cleaning and disinfection, PGH\_4001\_03, dated 07-02-2024
- PGH PGH Control of Pests, PGH\_4001\_03 dated 19/10/2020: 6
- PGH PGH Maintenance, PGH\_4001\_04 dated 20/07/2023: 7
- PGH PGH Traceability, PGH\_4001\_05 dated 30/03/2022: 5
- PGH PGH Training given to handlers, PGH\_4001\_06 dated 25/07/2018: 3
- PGH PGH Certification of suppliers, PGH\_1001\_09 dated 20-07-2023:7
- PGH PGH Good Handling Practices: PGH\_4001\_08 dated 30/01/2012: 2.0
- PGH PGH Removal of waste and Sewage: PGH\_4001\_09 dated 10/01/2011: 1.1

- The company has **descriptions of final products which were included in the technical files.**

The files were uploaded in the company's intra-website. These technical files include the following information:

- Product description
- Stability
- Ingredients
- Nutritional Information

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- Conditions of use
- Organoleptic characteristics
- Physical-chemical characteristics
- Allergens
- Microbiology for intended use
- Population at risk: GMO
- Country of origin
- Product batching

The following reference corresponding to the production process was reviewed:

- Raw material technical file. ECOLOGICAL VIRGIN EXTRA OLIVE OIL number FT01 01.01.05 under review 4 dated 22.03.2023 and under review 2 dated 07.12.2016.
- Raw material technical file: OLIVE OIL at 0,4°C FT01 01.04.02 under review 4 dated 10.04. 2023 and under review 2 dated 07.12.2016 .
- Technical file of Avocado Oil from ACEITE DE AGUACATE Cooperative FT 02.21.00 under review 3 dated 16.03.2020.
- Technical file of sesame roast Oil from ACEITE DE AGUACATE Cooperative FT 02.17.00 under review 4 dated 04-05-2022.
- Technical file of vinagre de Jerez AGUACATE Cooperative FT 05.01.01 under review 3 dated 21-03-2024

The foreseen use of the product is destined for direct consumption.

- Target consumer groups- all except those with an allergy to any of the ingredients.

The final products produced by the company are the following: vegetable oils and vinegars.

For the development of the risk analysis, the company has relied on the following sources of information: the group's own knowledge, sectoral associations, AECOSAN.

The company has documented the following FLOW DIAGRAMS and the corresponding RISK ANALYSES which covers all the company's end products.

- DF Packaging of product in AOVE, AOV filtered and not-filtered dated 06-02-2024
- DF Packaging of potentially allergenic oils dated 04-06-2024
- DF Packaging of Oils with essences and condiments dated 04-06-2024
- DF Packaging of oils with essences dated 11-06-2024
- DF Packaging of vinegar dated 04-06-2024
- DF Packaging of blends (Olive+Seed) dated 04-06-2024
- DF seed oil dated 04-06-2024
- DF Packaging of fat preparations dated 04-06-2024.
- Bulk oil dated 04-06-2024
- Packaging of Ecological AOVE dated 11-06-2024
- Olive and Pomace Olive Oil dated 11-06-2024
- Product packaged in SPRAY dated 04-06-2024.

The following method has been used by the company to weight risks: The HACCP team has carried out an analysis of all the hazards identified during every stage of the process by making a classification according to its severity (HIGH/AVERAGE/LOW) and frequency established (HIGH/AVERAGE/LOW).

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Significant hazards, based on the analysis, and passed through the decision tree.  
The Risk Analysis includes the most significant risks regarding the following hazards:

- microbiological risk
- physical contamination
- chemical and radiological contamination
- fraud e.g: substitution or deliberate adulteration)
- malicious contamination of products
- risks due to the presence of allergens
- Food defense

The most significant risks will go through the decision tree to determine the critical control points (CCP).  
CPs identified in the risk analysis e.g: Preparation of coupages, Bag filter filtration.

Once the most significant risks went through the decision tree, the company has determined the following CCPs:

Oils:

Blown container stage: Physical Hazard due to a possible contamination of foreign bodies or glass: Low probability and high severity. Risk I: decision tree.

CCP 1 (LCC 1: Blown pressure higher than 1,5 and 4,5 bars.

Monitoring: measuring carried out every half an hour. Measure carried out by verifiers. Procedure registered in the Control Record for Quality during Processing.

Validation of the CCP by tests carried out in the containers. Procedure carried out on the 18.01.2021. It was carried out in PET and glass format; all the formats were included, ratifying that the range set for the correct LC is OK.

Review of the HACCP system dated 28-05-2024: The CCP2 regarding a possible contamination of allergens due to a possible cross contamination in the filling machines was removed when it comes from sesame and nut oil. Also, there is no evidence of any allergen substance in the oil analyses carried out. The verification analyses carried out in BIOMEDAL lab were reviewed (ENAC 925/LE1568):

- Toasted sesame oil dated 15.09.2022. Result obtained: <5ppm
- Nut oil number L22173 25.08.2022. Result obtained: < 2 ppm
- Toasted sesame oil number L46578-0322 dated 22.06.2022. Result obtained: <5ppm
- Nut oil number L22122 dated 17.06.2022. Result obtained: < 2 ppm

Filling stage: Chemical hazard by cross-contamination with Omega 3 (allergen) and nut oil (allergen) sesame and almond. Low probability and high severity. Risk I: decision tree.

Vinegars:

Container blowing stage: Physical Hazard due to contamination by foreign bodies or glass: Low probability and high severity. Risk I therefore decision tree and finally CCP 1 (LCC 1: Blowing pressure higher than 1.5 bar).

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As for allergens, this issue was not taken into account with the new restructuring made. There are two lines (6 and 7) and everything is independent.

There are legal limits for both contaminating agents which were included in the European Regulation number 1881/2006.

The registries related with the monitoring of every CCP include: date, hour and the result of measuring. These are signed by the person responsible for its monitoring and verified by the Quality Department.

Verification procedures established to confirm that the Food Safety or HACCP Plan are still efficient. The controls managed by the pre-requirement programs were also included. Examples of verification activities:

- internal audits
- review of records in cases where acceptable limits have been exceeded,
- review of complaints lodged by the relevant authorities or by customers
- review of incidents related to the withdrawal or recall of a product

The results of the verification made are registered and the outcome sent to the HACCP Food Safety Team.

System verifications carried out every 6 months. All the steps followed for its implementation were included in the Codex dated 21-06-2024 y 21-12-2023

The HACCP Food Safety Team has reviewed the Food Safety Plan or HACCP as well as the pre-requirement programs once a year at least and before any change that might affect food safety. Last review was included in the System Review Report.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification

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**3. Food safety and quality management system**

**3.1 Food safety and quality manual, 3.2 Document control, 3.3 Record completion and maintenance**

QUALITY AND FOOD SAFETY MANUAL documented by the company (MIG under review 3). The Manual is a standard document that covers all sites and certified standards of each site.

The original documentation is available and kept by the quality manager. Each department has access to the information for consultation by requesting the document from the quality department. A computerized document system is being implemented using the CERTOOL tool.

The quality system is formed by the following documentation: Quality Manual, standards procedures, technical instructions, (....)

Documentation available in updated versions. These are clearly legible, sufficiently detailed and written in a language adequate for the staff who have to use them.

The documentation is in a computerized form and is starting to be managed through the CERTOOL manager.

The procedure PRODUCTION AND CONTROL OF DOCUMENTATION PG 01 under review 2 dated 17.01.2018 is available. Preparation and control of documentation where the system procedure to prepare, approve, and modify documents was reviewed. Review of documents: approval, modification and assessment of the quality management system documentation. It remains the same as the previous audit. In addition, a List of documents in force is available. 26.06.2023.

As for legislation, they have a list that periodically sends them the communications of AINÍA, ASOLIVA and Lexainia. There is a link to LEXAINÍA where the applicable legislation is related.

The records of the system are archived by the company for a minimum of one year beyond the useful life of the product.

The products produced by the company have a best-before/expiration date of 2 years, unless a customer requirement requires a longer period.

These are kept for at least 5 years

Records are located in the general archive

**3.4 Internal audits**

According to the risk analysis carried out, an annual audit program was established: PG 8 INTERNAL AUDITS UNDER REVIEW 5.

Las criticas para el análisis de riesgos son. Requisito de cliente, numero de nc y requisito legal

The audit program for the year 2024 was reviewed and includes 6 partial internal audits. The sum of the 6 partial audits means that all activities are audited, the last one also includes the customer protocol. A risk analysis has been carried out to determine the number of audits by 24-02-2023.

4 audits carried out: Of the 4 planned, the one in March and the one in April was reviewed by the auditor previously.

3rd dated November 7, 2023. Chapters 4 and 6 of BRC are audited. 3 nc: 4.15.5, 4.15.6. and 6.2.2m owed by SOSTENIA. Auditor training.

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4th dated December 19. 2023. Chapters 5, 6 and 7 of BRC and those corresponding to IFS are audited.

Auditor SUSTAINED. 1 nc vs 5.2.4

With the 2024 program, there have been 6 audits for this year.

The two that have been carried out are reviewed

- March 15, 2024. Chapters 1 and 3. SOSTENIA Auditor. 3 nc: 1.1.8, 3.5.4, 7.2.1.
- April 3, 2024 MARIFE MONTES. 2.5.1 BRC, 2.3.4 ifs, 4.6.2 brc 4.17.1 IFS. 4.11.1 BRC 4.10.2 OF IFS.

Corrective actions defined to solve the deviations detected in the internal audit. These are currently closed.

The CV of the audit was reviewed. It is OK.

Internal audits carried out by SOSTENIA (Jose Carlos Arcos), ensuring the qualification requirements and independence of the audit team. The CV of the lead auditor has been reviewed. Also, training and experience in food safety and quality was verified. Cuso de version 8 revisado

In addition to the audit program, monthly factory inspections are carried out to ensure that the environment of production facilities and equipment is kept in good condition.

Daily procedure- Start-up of the lines

Monthly procedures-

- Good Practices Verification dated 12-06-2024
- Glass and Hard Plastic materials: procedure seen 16 de abril de 2024. The report consists of pictures of every item to be checked. The forklift was included
- Presence of metals and metallic elements on the days 22 de marzo de 2024 and 22-11-2023

These inspections are carried out by staff from the quality department on the basis of a checklist with various items. Different aspects are reviewed, e.g. the state of order and cleanliness, the state of the infrastructure, compliance with good practices by the staff, the state of breakables and food defense.

### 3.5 Supplier and raw material approval and performance monitoring

#### 3.5.1 Management of suppliers of raw material and packaging

PGH 1001 Suppliers Approval Procedure 6th edition dated 28.11.2022. The risk assessment due to the presence of materials was included.

The supplier management and approval operation are managed from Vilches centre.

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The company has carried out a risk analysis of raw and packaging material considering the nature of the product, fraud, chemical and microbiological risks which were included in the PGH itself. Five groups of raw materials and/or materials have been defined:

- 1.- Edible vegetable oils
- 2.- Auxiliary materials in direct contact with product
- 3.-Auxiliary materials which are not in direct contact with product
- 4.- Other materials in direct contact with product (filters, filtration coadjuvants)
- 5.- Other raw materials (vinegar, essences, condiments, additives and Omega 3)
- 6.- Services

Risk analysis carried out for each raw material group based on:

- Contamination due to the presence of allergens
- Contamination due to the presence of foreign bodies
- Chemical contamination
- Microbiological contamination
- Substitution or fraud
- Cross contamination
- Legislative compliance
- Importance in final product

A risk-based calculation system is available. It was updated on the 20.12.2022 and shows that raw materials such as EVOO and virgin olive oil as well as plastic and glass packaging, tin cans and some spices such as oregano, chili, black pepper, and different vinegars are significant.

Depending on the resulting classification of raw and packaging material, these are grouped into different levels. For oil suppliers, GFSI certification or, failing that, auditing has been established.

The raw material suppliers considered as high risk are approved if these have obtained a certification recognized by the GFSI or were audited by the company according to food safety criteria.

The 100% of oils purchased come from the Vilches production centre.

The list of oil suppliers is kept-up to date. Procedure reviewed

Some of the suppliers assessed during the audit are:

- Supplier: SESAJAL. Certification by FSSC 22000. Sesame oil
- Supplier VERALLIA. FSSC 22000 certification. Glass container
- Supplier TORRENT caps BRC packaging certificate valid until 20.07.2024
- Macgo Supplier. Approved by questionnaire. 06-21-2023 Labeling

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- SK CONTAINER Box Supplier. Approved by questionnaire. BRC Packaging
- Film provider hispacom technical solutions. Approved by questionnaire. Dated 07-05-2022

For lower-risk raw materials suppliers, the company considers that the company's development through a food safety questionnaire and traceability tests is considered sufficient criteria for its approval.

The company does not use broker providers as such, although it does have DCOOP as a provider, which carries out brokerage activities for its cooperatives.

The spices are purchased to final suppliers.

All oil batches are analyzed at reception in accordance with a predefined control plan. With regard to the traceability exercise carried out, the analytical control records of the raw materials used during the production of the reference batch have been reviewed.

### 3.5.2 Raw material and packaging acceptance, monitoring and management procedures

PGH 1001 Suppliers Approval Procedure 6th edition dated 28.11.2022. The risk assessment due to the presence of materials was included.

All oil batches are analysed at reception in accordance with a predefined control plan. With regard to the traceability exercise carried out, the analytical control records of the raw materials used during the production of the reference batch were reviewed.

- Saboroliva (03-05-2024) 27,240 kilos. Entry and analysis. No. 010000509147. ACESUR Laboratory.
- Siurot olive grove (03-11-2024) 24880 kilos Entry and analysis. No. 010000509665 ACESUR Laboratory.
- Saboroliva (03-12-2024) 25840 kilos Entry and analysis. No. 010000509673 ACESUR Laboratory.
- Santa Quiteria countryside cooperative. (03-13-2024) 26180 kilos Entry and analysis. No. 010000509691 ACESUR Laboratory

All the oils have been previously received at Vilches plant.

As for packaging, the company collaborates with GFSI certified companies. Product specifications are agreed before preparing the order and these are checked once are received and also during the different production stages.

### 3.5.3 Management of suppliers of services

The approval criteria of the service suppliers are based on the nature of the service given. The following service suppliers were assessed during the audit:

Labs- These are accredited to cover legal parameters

Pest control-Administrative authorization

Cleaning and Disinfection-Use of their own staff

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Waste- Administrative authorization

**3.5.4 Management of Outsourced processing**

The services of JOSEFRANS were hired out (procedures certified in FSSC 22000, 250- and 500-ML packaging for the brand CARDEAL) ACESUR: product packaged in a slivered bottle. The sending of the FILLING SELFCONTROL is requested during every production order. Procedure REVIEWED ON THE 24.03.2023.  
it is not considered subcontracting as the product does not return to the facility. Acesur will be in charge of the whole supply from the oil till labelling. The filling control record indicated on the record dated 3-06-2024 was reviewed. Includes photography of each batch, weight control, oil traceability

**3.6 Specifications**

The company has created specifications for all end products, raw materials, additives and packaging material. Data sheets are available and contain relevant information.

Technical data sheets are required from suppliers from the last every three years. The quality department is responsible for the management of the data sheets and the review and approval by skilled personnel.

Product specifications reviewed during the audit:

- aceite de sesamo tostado COOP 6X250 ml FT\_0102\_17\_00 rev 4 de 4-05-2022.
- AOVEX sainsbury 12x250 PET UKA ft 01\_01\_00 AOVE.
- AGUACATE THE BEST 12X250 ML MVR UK. Morrison
- Technical file of the bottle dorica 25 dated 07.04.2023 rev
- Modelo cap V-71 31,5X 24 V-72 Rev 3.0 del 16-11-2021
- Labell Fecha del arte: 14-02-2024. Boceto 105877-1-0
- vinagre de Jerez DOP COOSUR. 6x250 ML OCT. Nacional
- 20 ML AOVE LA ESPAÑOLA.

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**3.7 Corrective and preventive actions**

The company has documented and reviewed all non-conformities to determine the cause and to establish all relevant actions for its removal. The Quality Manager is responsible for the management file of non-conformities, corrective and preventive actions.

A file of documented non-conformities and corrective and preventive actions is kept in paper/computer format.

Se han revisado las acciones correctivas de la auditoria de certificación y de varias reclamaciones:

- 4001\_12: producto fuera de especificaciones (no es aceite italiano): causa: no cumple con el grado de aceite italiano. Se da respuesta con la trazabilidad. Se envía ejercicio de trazabilidad. Si lo es. El cliente da el ok
- 4001\_31: número de lote erróneo L01024. Causas: error del operario. No cambio el día puso 10 en vez de día 11. Se da formación y sensibilización al personal.
- 4001\_08: codificado erróneo: en aceite de aguacatemetro 12x1 numero de lote emborronado. Causa: una rotura de botella mancha la etiuqeta. Acc: sensibilización

**3.8 Control of non-conforming product**

Procedures are in place for the handling of non-conforming materials, which are understood by the whole staff.

Non-conforming products / materials are stored in designated areas.

Non-conformance reports are completed, including immediate actions taken to ensure non-recurrence. Corrective action reports also include an appropriate root cause investigation and appropriate and effective action for its closure.

The person with sufficient authority to release product is the Quality Manager.

No example of PNC

**3.9 Traceability**

The Company has implemented a traceability system (paper/computer) that guarantees the identification of all products used and all operations carried out during production. PGH 4001 05 under review 5 dated 30.03.2022.

Final product lot defined as:

(Lot Coding System)

L- XXXYY

XXX.- Julian Day

YY. - Last two digits of the year

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O

L- XXX

YY

MM4 machine

Zzz digits of the lot.

Special traceability is available for certain products requested by the customer.

There is no evidence of reprocessed products

The system is tested every year (downstream and upstream) for the entire product range. In all cases, the tests were carried out in less than 4 hours and with a successful mass balance result.

- 06-20-2024 traceability exercise A. AVOCADO THE BEST 12X250 ML MVR UK. Morrison. SAP batch 301357
- 12-18-2024 Sherry vinegar DOP COOSUR traceability exercise. 6x250 ML OCT. National. SAP Lot: 32123

As for the suppliers approved by questionnaire (low-risk suppliers), a traceability test is needed.

During the audit, the traceability system was tested through a batch freely chosen by the auditor from April 2023 production run:

- Product.- ACEITE DE SESAMO tostado COOP 6X250 ml
- Lot number L-PROD 11:04:2024 BBD 11-10- 2025
- Technical File: FT\_0102\_17\_00 rev 4 de 4-05-2022. La ultima modificación es ampliación de valores fisico quimicos
- Work order number 40010079639
- Packaging date: 11-04-2024
- Total production: 420 boxes, 6 bottles c/u
- BBD: 11-10- 2025. Analisis de vida util 18 meses. studio de estabilidad de aceite desesamo de 20 de mayo de 2019. %acidez y peroxidos
- Dispatches.- 1 dispatching notes of 420 boxes, 6 bottles c/u
- Current stock.- 0 units. They work on demand.

Traceability of raw materials, lots, amounts of raw materials:

Technical File: FT\_0102\_17\_00 rev 4 de 4-05-2022.

- Mother batch-aceite de sesamo tostado 577 kilos. Lote madre AGREG 286. Fecha de recepción 09-04-2024 (18400 kilos).
  - The reception of product was completed on the 09-04-2024. Parametros de aceptación % acidez y perfil de acidos grasos.
  - Acesur lab: se mide acidez, y perfil de acidos grasos. Analisis de ACESUR nº 08000126067. .
  - Reception of tanks number albaran 8513590 (nota de entrega).
  - the accompanying certificates for each batch

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- Analysis of the deposit once the mother batch has been closed: Tasting at SESAJAL certificado de analisis de la recepción. Lote 12914. Características físico químicas, características sensoriales, perfil de ácidos grasos.
- Analysis bulletin of the internal lab with regard to finished product dated 09-04-2024. It is OK.

Proveedor: SESAJAL. Certificación por FSSC 22000.

Homologación: Certificación por FSSC 22000.

Lista de proveedores archivo 09-07-2024

Desempeño anual: Estudio de estabilidad de aceite de sésamo de 20 de mayo de 2019. Realizado por laboratorio interno. 100% ok

Análisis de recepción desesamo.

Laboratorio BIOMEDAL nº informe M-24-4877/1. Alergeno sesamo. Elisa. Menor de 5 mg

Traceability of the packaging material:

- DÓRICA VERDE bottle from lot 35143075. Supplier: VERALIA.
- Reception of the lot on the 05-12-2023 albaran 8011352663. 3542 units.
- Control established during the reception of product dated 05-12-2023.
  - FSSC 22000 certificate valid until 30.11.2024.
  - Technical file of the bottle dorica 25 dated 07.04.2023 rev es la fecha con carta de que no se renuevan automáticamente
  - Declaration of conformity dated 08-02-2024.
- PC 4001 20 control recepción rev 5 de 02-02-2024. esta se utiliza para envases y embalajes. 3.5.2.1
- Desempeño: sin incidentes. 100% ok

Albarán 3542 botellas nº 8011352663. control de recepción: embalaje peso de botella en vacío, capacidad de rebose diámetro de boca

TORRENT caps

- BRC packaging certificate valid until 20.07.2024. Desempeño 100% ok
- Lot number 1240001720.
- Supplier: Torrent
- Auxiliary material control record of the stoppers lot dated 10/04/2023
- Modelo V-71 31,5X 24 V-72 Rev 3.0 del 16-11-2021
- Declaration of conformity dated 13.03.2023.
- Albarán nº VT/2401605. Control de recepción del tapon . 10.000 unidades se inspecciona: embalaje obturación y litografía ok.

**Etiquetado:**

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Proveedor Macho.

Aprobado por cuestionario. 21-06-2023

Desempeño 100%.

Lote de etiqueta 331175 y lote contraetiqueta 331175.

Declaración de conformidad de fecha 01-04-2022.

Fecha del arte: versión 1.4 código 414602. Contraetiqueta v 1.4 código 414603. Se revisa la etiqueta es marca del cliente.

Albaran de entrada 24001255. Control de recepción: embalaje, antigrasa, litografía, troquel, código de barra, bobinado y dimensiones.

### Caja

Proveedor SK CONTAINER.

Aprobado por cuestionario. BRC PACKAGING

Desempeño 100 %.

Lote de caja 579567.1

Declaración de conformidad de fecha 08-07-2023

Fecha del arte: 14-02-2024. Boceto 105877-1-0

Film

Proveedor hispacom soluciones técnicas.

Aprobado por cuestionario. De fecha 5-07-2022

Desempeño 100 %.

Process control:

Orden de fabricación: control en proceso. Orden SAP 4001 0079 639.

Material 306403 y lote SAP 0000301693. Cantidad 420. Client Coop danmark\*.

Especificaciones de cliente: debe aparecer día mes año y el BBD de 18 meses, cajas con pegatina.

- Controls established during the start-up of the line. Procedure reviewed on the 11-04-2024 from 21:19 línea 6
- Hourly checks that include: sopladora PCC 1. PRESION INICIAL (3.3 bares), ACEITE bpe, area de etiquetado, cuerpos extraños en la sopladora, revisión de cuerpos extraños, presencia de cola en la botella en el principio de la producción, verificación visión artificial.

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- Se revisan los chequeos de cada hora presión del aire 2,6 a la 21:31 y a las 22:30 valor 2,6. Comprobación de lote y caducidad, cuerpos extraños, etiqueta y contra etiqueta (cada hora).
- CCP, auxiliary material lots, label batches, correct label expiry date, pair of tightening process, product photo, weight control, case packing, case photo, case weigher, rejection check if a bottle is missing, possible defects
- Expedición por el cliente. Se hace inspección en expedición. Transportes FROS SLU
- Laboratorio ACESUR de fecha 11-04-2024. Nº 040001332218. Acidez humedad e impurezas, y perfil de ácidos

**Second traceability test.**

- Product. - AOVEX sainsbury 12x250 PET UKA ft 01\_01\_00 AOVE.
- Lot 9224
- BBD.- APRIL 2025
- Amount: 5600 units
- Cap lot number 2528832001
- Bottle lot number 224002834s y 223008515S
- Composition of the oil -AOVE Lote ST O8\_24.
- Stock – 672 of the product en stock

Lote madre ST O8\_24. (104140 kilos). Compuesto por 4 cisternas.

**Proveedor**

- Saboroliva (03-05-2024) 27,240 kilos. Entry and analysis. No. 010000509147. ACESUR Laboratory.
- Siurot olive grove (03-11-2024) 24880 kilos Entry and analysis. No. 010000509665 ACESUR Laboratory.
- Saboroliva (03-12-2024) 25840 kilos Entry and analysis. No. 010000509673 ACESUR Laboratory.
- Santa Quiteria field cooperative. (03-13-2024) 26180 kilos Entry and analysis. No. 010000509691 ACESUR Laboratory

**Análisis del lote madre.**

- Laboratorio SGS (METALES PESADOS Y PLAGUIDAS) FECHA 11-03-2024. Nº informe SV24-00754).
- Laboratorio INDLAB de fecha 13-03-2024. Nº informe A/202404434. mediana de frutado 4 y mediana de defecto 0

**Other documents related with the test carried out:**

- Inspection regarding the reception of the bottle. The weight of the package, overflow capacity and diameter of the mouth were included
- Torrent's Product Analysis: Register of Batch Quality Analysis
- Process controls scheduled.
- Final report with summary of all controls and analysis carried out.

The material balances are correct and the exercises have been completed in less than 4 hours.

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3.10 Complaint-handling

The company has documented a procedure for COMPLAINT HANDLING (CP20 under review 4 dated 01-07-2024) el motivo del cambio es un registro nuevo de reclamaciones TIQUETING. These complaints are received by the Quality Department and then sent to the different departments involved in its processing. All these complaints must be reviewed and closed by the Quality department.

92 complaints received from January till the present day. The company has registered all complaints received and are divided by categories:

Tasting: 26

Calidad: 1

Physical-chemical complaints: 12

Logistics: 16

Production: 37

- Number of complaints related with microbiological problems or pollutants: 0
- Number of complaints related with the presence of foreign bodies: 0

The analysis of complaint data shows an increase in the number of complaints. Corrective actions have been implemented to avoid the repetition of failures.

The trend analysis report is carried out every month and reviewed during the different meetings held by the management. En relación a a las reclamaciones de catas se ha producido un ligero aumento, en logística hay un pequeño repunte, en producción es mas o menos igual.

There is no evidence of complaints from the authorities.

Procedures reviewed e.g:

4001\_12: product out of specifications (not Italian oil): cause: does not comply with the Italian oil grade. The answer is given with traceability. Traceability exercise is sent. Yes it is. The client gives the ok

4001\_31: wrong batch number L01024. Causes: operator error. I did not change the day to 10 instead of 11. Training and awareness is given to staff.

4001\_08: wrong coding: in avocado oil meter 12x1 smudged batch number. Cause: a broken bottle stains the label. Acc: awareness

The company records kept are mainly related with labelling and organoleptic problems. None of which directly affect the product.

3.11 Management of incidents, product withdrawal and product recall

The PG 04 CRISIS PROCEDURE WAS UPDATED. Crisis management under review 4 dated 11-10-2023.

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Information divided into 3 big groups: food safety problems, food defense and pandemic actions. The most common cases were described.

The company has implemented an efficient recall/product recovery procedure for all the products made with use of a crisis management approach (INCIDENTS AND PRODUCT RECALLS CP 12 UNDER REVIEW 07 dated 23.01.2024. (se incluye requisito de cliente.)

The procedure can be applied at any time. This is tested annually to ensure its effective operation. The procedure has defined the types of incidents that may occur and details the actions to be taken. Instructions regarding the notification of customers and included in the procedure.

Document available: BUSINESS CONTINUITY PLAN dated 01-09-2021 which includes how to deal with cyber-attacks (section 5).

Updated list of key contacts and other relevant ones regarding incident management and recall (The procedure includes that the Certification Body shall be informed within 3 days of the recall decision.

The procedure describes in detail how the company will handle incidents and emergency situations related to safety, legal and product quality issues (e.g., fire, flood, strikes, electricity, interruption of water and gas supply, etc.), intentional contamination and sabotage.

There is no oil harvest and the customs warehouse capacity must be expanded. First a calculation of financial guarantees. Study of where it can be stored (storage capacity). Report dated 09-14-2023

Withdrawal tests carried out annually. Last one carried out on the 4-12-2023 customer complaint for appearing bottles without coding O VEX ORGANIC MAKRO 12X500 from Lot 21022025

Test carried out in less than 3 hours showing satisfactory conclusions: interrupcion de materia primas esenciales.

The company states that since the last audit, there has been no need for an actual recall or withdrawal of products in relation to Quality, Food Safety and Legal Issues.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
3.5.1.7	There is no evidence of exceptions imposed by suppliers, customers or suppliers responsible for agricultural raw materials in bulk
3.5.2.3	There is no evidence of live animals during the production process
3.9.4	There is no evidence of rework or reworking operations carried out.

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**4. Site standards**

**4.1 External standards**

The factory is located in an industrial area, with no evidence of local activities that might affect production. There is no evidence of potential polluting activities around the company. The size, location and overall construction are appropriate. It is noted that there is a continuous improvement and good maintenance of the workplace. The external areas are generally well kept. Adequate drainage. The external areas are paved. The internal audits and inspections include checks on external conditions. The company is in the process of changing the machinery. Also, the new production equipment has been installed. The floors have been repainted to a large extent. However, there is still a part to be repainted by the end of the year or so. The floors is mainly composed of continuous cement.

**4.2 Site security and food defence**

There is a documented procedure for the safety control of premises (PG\_16 food defence under review 5 dated 11-10-2023 and CP 4001\_03 SAFETY PROCEDURE under review 7 dated 15-02-2024 (actualización al modelo)

annual assessment carried out and risk updated on the 27-05-2024 which include: internal, reception, dispatching, storage areas etc. Food Safety Assessment completed on the 11-12-2020.

Qualitative and/or quantitative risk assessment decision tree. COD ac-fd-4001 under review 13 27-05-2024.

Risk assessment carried out: low levels obtained.

The company's doors are always closed.

The entire perimeter is fenced and the access point for personnel and vehicles is a single fence gate, controlled by security personnel 24/7.

The premises are protected by an alarm system and video surveillance cameras installed inside and outside with security personnel available. (24 hours/365 days).

The entry to the premises is through a single access door, which is kept locked.

Visitors and subcontractors (maintenance, pest control) do not enter unaccompanied by the company staff.

The emergency doors are kept closed at all times (inoperable from the outside).

The staff entry is authorized by card.

Risk areas are locked with a code access. Codes are checked to ensure that they are not public. These are changed monthly.

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The current measures implemented are assessed every 3 months (February and June y octubre de 20

The entry codes for interior doors are changed every month. (ultimo cambio 10-06-2024).

The doors are kept closed.

24/07 surveillance

Annual drill carried out to assess the safety measures implemented as well as the training of the staff by a test carried out accordingly.

In the last test carried out 27-05-2024, several scenarios have been set up:

1. Personnel who enter and after entering try to access the production area
2. Access as a visitor and after entering try to access the production area
3. Manipulation in front of or on a camera.

In both cases, the accessing person is retained by plant personnel.

The company has a food defense training program for all the staff: para USA se han realized los cursos pertinente por ejemplo JFHM ha realized lel FSPCA intentional adultration conductin vulnerability assessments,using key activity types 28-03-2023. FSPACA intentional adulteration identificacion an explantion of mitigation strategies, 17-07-2023. Fspca intentional adulteration food defense plan preparation and reanlisisi. 17-07-2023

It is assessed through weekly Good Practice Assessments.

FDA clearance number: 13913066486 valid until 31-12-2024

#### 4.3 Layout, product flow and segregation

A plan of their facilities is available with the different zones designated according to the different levels of contamination risk included. The following areas have been identified: LOW RISK and CLOSED PRODUCT.

Before entering their facilities, all visitors and personnel from subcontracted companies are informed of the hygiene regulations to be complied inside the factory. Also, there is a personnel entry register. The auditor has signed his own one.

At the time of the audit, there are provisional structures due to the changes made in the distribution of machinery.

Flow distribution maps.

- Staff flow

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- Flow of raw materials
- Packaging material flow
- Waste flow

4.4 Building fabric, raw material handling, preparation, processing, packing and storage areas

The structure of the building is sound and in a good state of repair.

Plant built in 1975. In 2020, all the packaging lines have been refurbished and the cellar has been enlarged.

The floors and walls are properly built and kept in good condition.

The glass windows have an anti-breakage protection.

The roofs are in a good state of maintenance. There is no evidence of false ceilings in the filling area.

The doors are well-kept.

Lightning protected with an anti-breakage system.

Drainage protected against pests.

Adequate ventilation.

There is no evidence of condensation.

4.5 Utilities – water, ice, air and other gases

Water Control Procedure. - PGH 4001\_01. DRINKING WATER CONTROL PLAN under review 7 dated 14-05-2024

Uses of water:

Water is only used by clean operations and auxiliary units. (WC, etc.) and drink.

Origin of water:

The water comes from the public network DOS HERMANAS (EMASESA)

Water treatment: There is no evidence of treatments carried out

Foreseen consumption: The estimated daily consumption is less than 100 m3.

Current water distribution plan FC\_4001\_13 under version 5 dated 27-07-2023. The 12 sampling points created were included. Por cambio de nuevo punto de control nº 13

Analyses carried out:

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- Chlorine analysis carried out once a week. Organoleptic analysis carried out twice a week. The analytical results obtained in 2023-2024 were reviewed. There is no evidence of levels under 0,2 ppm.
- Annual control analysis: analysis of the tap. LABAQUA lab dated 26-06-2024 and accredited by ENAC, analysis number 5916803.
  - Report of average values of the Seville and metropolitan distribution network area, 21-06-2024 Radioactivity was included.

Chlorine is monitored with a photometer. Turbidez con el turbidímetro incluido en el plan de calibración.

There is no evidence of gases used during the process, the company states that it is not being used, although there is an installation in the warehouse.

A specific air filtration system is available for each blowing point in order to supply food grade air. It is changed every 2 years. Annual overhaul.

The company has currently replaced the compressed air compressors with new equipment, which is currently under warranty. Air quality according to the standard levels. Maintenance is carried out by PROFITER. Equipment is available at each filler to improve the blowing of the containers.

The control of water complies with the 3/2023 regulation.

#### 4.6 Equipment

Procedure available: CP09 PUTTING INTO OPERATION 3<sup>st</sup> edition 21-07-2023. In addition, there is a Check List for commissioning which includes procurement requirements. Procurement within the group is checked for Bag in Box equipment for another site in the group.

All the equipment used in the reception, storage and packaging product area is made of stainless steel. The equipment has a CE label. Fixed equipment is easily accessible for cleaning.

For the fillers, a machine department closed to the outside has been established. The conveyor belts have superior protection along the route in which they are open.

Equipment that is not used regularly has a specific area for storage, for example format change equipment.

Nc 4.6.2: En la visita a la línea 1 se detecta que la banda de transporte de tapones ha perdido la integridad

During the visit to line 1, it is detected that the cap transport belt has lost its integrity

#### 4.7 Maintenance

PGH 4001\_06 Maintenance Hygiene Standard Plan available. IC 4001-41 Preventive Maintenance Plan under review 2 dated 08.01.2019 and IC 4001\_35 which indicates the procedure to be followed in case of receiving complaints.

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Preventive maintenance sensorisation (digitalization of maintenance linked to the MES) which is currently being implemented.

Maintenance functions are mainly carried out by internal staff. In the case of external maintenance, the operator is always under the supervision of a company operator.

The maintenance manager is Mercedes Mendoza with 5 people employed and divided into 2-3 shifts.

It is currently managed through internal databases. However, there are plans to acquire computerized management systems. **SENSORISATION PREVENTIVE MAINTENANCE**

For example, we see the preventive maintenance of Line 1 (TRACEABILITY) in parts. Depending on the frequencies, the maintenance activities to be carried out are presented.

Filling machine

Filling machine      Check and inspect the condition of the manually vented air filter at the pneumatic supply inlet to the system, at the general supply panel of the machine.

Filling machine      lubricate and grease moving parts, such as thermo-welded bar shafts, conveyor, shafts, bearings etc.

Filling Machine      Check the state of door and enclosure security.

Filling Machine      check safety measures, micros and barriers, repair or replace damaged ones.

- Positioners
- Strapping Machine
- Conveyor
- General panel
- Pump

**Corrective Maintenance** recorded in paper format. Once maintenance works are complete, these maintenance services will be recorded after completing the maintenance works carried out by the quality staff.

There are fats available for food contact, including allergen-free, e.g:

- G. BESLUX CAPLEX M2 ATOX. Allergen declaration available May 2016.

The company has a workshop which is properly segregated from the production areas. Also, the maintenance facilities were checked during the audit carried out in their premises. These are in good hygiene conditions.

There is NO evidence of temporary repairs.

Maintenance of compressors. Services subcontracted to the company PROFFITER. 2 new compressors were installed in July 2021. These are currently are in warranty.

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4.8 Staff facilities

The staff premises were designed and are up and running in order to minimize a possible product contamination risk.

There are changing rooms with lockers which allow to separate street from work clothes.

The toilets are properly segregated from the production, packaging and storage areas.

Adequate facilities for the washing of hands.

The staff are allowed to bring in food. There are authorized storage areas in the canteen.

There is no evidence of a canteen in their facilities. There is a dining room available for the staff.

The toilets are separate from the production and storage areas. The bathrooms are fully equipped.

Smoking is not allowed in their premises.

The high-risk or special care areas were not identified.

4.8.2 (NC2): En la visita a los vestuarios de hombres se detecta bolsa con objetos personales fuera de las taquillas

During the visit to the men's locker room, a bag with personal belongings was detected outside the lockers

4.9 Chemical and physical product contamination control: raw material handling, preparation, processing, packing and storage areas

4.9.1 Chemical control

Hazard analysis for chemical and physical hazards have been carried out in the HACCP system. Product flow is adequate to avoid the chemical and physical contamination of the product.

Chemicals are in a restricted area.

There is a list of authorized chemicals and their appropriate use. Only designated staff has access to that area.

All chemical containers are properly stored and correctly labelled.

There are both technical and safety data sheets. Where necessary, information regarding suitability for food industries is also available.

The following chemicals were checked during the audit:

- CLEANSER 318

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On the other hand, the company is certified with the UNE EN ISO 14000 standard, which includes the protocols to be carried out in the event of spills and the management of this waste depending on its nature.

**4.9.2 Metal control**

Sharp tools are identified, inventoried and checked/procedure reviewed on a daily basis. There is no evidence of staples or paper clips used in the production areas. The staff is authorized to use single blade cutters only.

The delivery of cutters to line managers and their correct condition is monitored. It complies with Good Handling Practices and the procedure is monitored during the inspections carried out.

The monthly inspections from March to May 2024 were reviewed

**4.9.3 Glass, brittle plastic, ceramics and similar materials**

The policy procedure for glass, hard plastic and wood materials defines the methodology to be followed with regard to glass containers as well as brittle materials present in the plant. IT 4001 34 RV 4. The actions taken in case of glass breakage in line has been defined.

A list - scheme of breakable material is available for each of the packaging lines, which is used to check the correct condition of these on a monthly basis. All brittle materials present in the plant are checked on a monthly basis.

The records of traceability exercises are reviewed, covering all areas of production, equipment and warehouse. During the visit, the glass and breakage controls of the different lines from January to May 2024 are reviewed.

4.9.3.3 (NC3) Se detecta los plafones de las luminarias del área de filtrado (elemento de plástico quebradizo) no sometidos a control de comprobación del estado de los mismos

The ceilings of the luminaires in the filtering area (brittle plastic element) are detected and are not subject to control to verify their condition.

**4.9.4 Products packed into glass or other brittle containers**

A documented procedure is in place (IC 34 Action in case of glass breakage on the packaging line). In the event of breakage, the staff will act in accordance with the instructions given and process it correctly. The risk area has been defined as the area from the blower to the capping machine, as this is the route where the bottle does not have a cap. In the event of a breakage, the line is stopped, the area is cleaned, and all empty and full bottles are removed from the area where the breakage has occurred in order to remove them. Once the area has been cleaned, reinforcing this cleaning with the Hoover, the staff from the quality department will go to the line to check the correct state of cleanliness and to authorize the start-up.

Preventive measures have been implemented to control the presence of foreign bodies in the containers such as a rotation and a blowing system, among others.

During the on-site audit, it was verified that the staff is familiar with the procedure, there is adequate and identified cleaning equipment, breakages are recorded and authorization for start-up after cleaning and removal of waste is recorded.

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4.9.5 Wood
Wooden pallets are used, but their condition is monitored and no entry is allowed into areas with open product. The condition of the pallets is checked frequently. During the facility audit, wooden pallets were found to be in good condition in all cases.
4.9.6 Other physical contaminants
Measures are in place to avoid the contamination of raw materials packaging materials from their packaging. Tanks are kept closed to avoid the contamination and deterioration of the product. Packaging material remains closed before and after its use.
4.10 Foreign-body detection and removal equipment
4.10.1 Selection and operation of foreign-body detection and removal equipment
Risk assessment included in the HACCP plan as well as the need to incorporate foreign body detectors. The following devices have been installed to minimize a possible risk of contamination due to the presence of foreign bodies. Oil safety filters prior to packaging. Each line has a safety filter just before bottling to retain any particles that may be present in the oil. Pre-packaging air blowers. All packaging lines are equipped with an air blower to remove any particles that may be present in the container. The paths after the blowing of containers are covered. The oil safety filters are checked weekly. The correct functioning of the blowers is monitored as it is considered a CCP. The company declares that they have not received complaints regarding the presence of foreign bodies. Considering the preventive measures described above, it was not considered necessary to have foreign body detectors.
4.10.2 Filters and sieves
Virgin olive oil is generally filtered with diatomaceous earth to remove moisture and possible impurities, although it can be filtered. Recently, cellulose filters have been incorporated for polishing. Each of the packaging lines has a safety sleeve filter to retain any foreign bodies present in the oil. These filters are checked weekly. The bag filters prior to the 100-micron mesh filter are checked. The April and May 2023 records are reviewed.
4.10.3 Metal detectors and X-ray equipment
It is not installed. Procedure justified and indicated in the Risk Analysis carried out to determine the necessity of installing a metal detector on the 13.02.2020. It was agreed that it is not needed because there are measures implemented which avoid the presence of metals. This metal policy is defined in the CP11 01 version dated 14.04.2020. Also, there is a monthly control of retractable blade cutters. Procedure reviewed in May and June 2023. OK.

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4.10.4 Magnets
With regard to the risk analysis carried out, the company did not consider necessary the use of magnets.
4.10.5 Optical sorting equipment
There is no evidence of optical sorting equipment installed in their premises. However, it was foreseen its installation in the new lines.
4.10.6 Container cleanliness – glass jars, cans and other rigid containers
The packaging lines are equipped with container turner-blowers. This stage has been considered as a CCP. The critical limits have been validated by means of empirical tests for the elimination of foreign bodies. In addition, monthly validation tests are carried out on each line by introducing certain foreign bodies and checking their removal.  The records corresponding to the traceability test were reviewed.
4.10.7 Other foreign-body detection and removal equipment
There is no need to use additional equipment.
4.11 Housekeeping and hygiene
There is a documented procedure for general cleaning (PC 4001 15 Limpieza y desinfección rev 13 de fecha 02-02-2024), as well as planning and specific documented instructions for cleaning and disinfection of each area/machinery, among others: <ul style="list-style-type: none"> <li>• Packaging Area: daily frequency.</li> <li>• Monthly inspection of warehouses.</li> <li>• Drag fillers with use of other oils.</li> </ul> <p>Frecuencias líneas de envasado</p> <p>Registro separado por líneas de envasado, establece quien limpia y quien lo verifica: barrido de suelos,(diario), fregado de suelos (diario),vaciado cubos de basura (diario), protección metacrilato (semanal), soporte maquina, zonas metálicas (semanal),, auxiliares, pasarelas(semanal),</p> <p>Marzo de 2024 líneas 1 y 3 : Records are reviewed daily and weekly (line 3) There is no evidence of anomalies detected. Procedure carried out by the cleaning operator according to the shift established.</p> <p>Parte de limpieza mensual quincenal R-CP-4001-06-02 REV 3. Se revisa 1-03-2024. Limpieza de almacenes correcta</p> <p>Daily visual inspection of the cleaning works carried out before the start of activities. The inspections records completed in april were reviewed.</p> <p>Annual review of the cleaning works carried out in each line. Procedure carried out by MICROAL. The results obtained were reviewed:</p>

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Aerobes, enterobacteria, E.coli and mono listeria applied in all lines e.g: clothes, clean hands , line 10, line 1, Líne 3, line 2 and line 6.

Cleaning products: CLEANSER 318 (alkaline foam detergent destined for food industry and Agerul (degreaser).

- Technical File dated 31.03.2021
- Safety File dated 21.05.2020  
Agerul
- Technical File dated 15.03.2020
- Safety File dated 15.12.2022

Each oil has its own set of pipes, so there is no risk of cross-contamination, except in the fillers. There is a protocol for oil change which is 07.05.2022 IC 4001\_44 under review 7 The summarized systematic is::

Three fillings of the filler were complete. With regard to the last one, a sample was taken to the laboratory, and depending on the change, one or other parameters are investigated. It is determined whether the entrainment has been effective. This study was included in the procedure.

The cleaning residues are sent to Vilches plant and then to the refinery.

Technical files reviewed. There is no evidence of changes since last year

Cleaning works carried out by their own staff.

The cleaning of the production equipment was checked during the Audit. It is OK.

4.11.1 (NC4) Se detecta suciedad grosera en la superficie de la maquina llenadora de la línea 2

Coarse dirt is detected on the surface of the filling machine of line 2

#### 4.11.7 Cleaning in place (CIP)

There is no evidence of CIP units available

#### 4.11.8 Environmental monitoring

An environmental analysis has been carried out to identify the risk of contamination of the product. The product is microbiologically stable, however, at least one environmental analysis per year has been determined.

The control of these risks is assessed through environmental analysis of filling machines, annual rotation, filtration zone, etc. PC 4001 04 vigilancia ambiental rev 7 del 30-04-2024

Environmental analysis: A programme of environmental samples has been developed for each production line, which rotates throughout the year.

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In fillers, in the filter room. Frequency once a year. Target organism: aerobes, molds and yeasts, sampling is carried out by SAS They are low risk areas, the product goes through pipes and the water aw

For example, the MICROAL test report for environmental control is reviewed, with number 1,74,316 of 04-16-2024

#### 4.12 Waste and waste disposal

The company is certified in ISO 14000.

There is a documented procedure available for waste management.

The different types of waste generated are duly segregated, controlled and removed by licensed companies.

The internal waste containers are provided as required. Also, these are clearly identified in all areas. The outside waste container area is kept clean and tidy, and waste containers are generally kept covered. In all cases waste containers are locked and located in specific areas.

Waste removal is carried out by licensed companies. Each removal from the container that is carried out by the waste manager is recorded, in accordance with legal requirements. Records are kept.

The washing water goes into the sewage system.

The used soil is sold to third parties for its extraction.

#### 4.13 Management of surplus food and products for animal feed

The company confirmed there is not product surplus in their facilities as it is produced on firm order. Also, there is no evidence of food made and destined for animal feeding.

#### 4.14 Pest management

Pest control plan documented (PGH 4001\_03 under review 06 dated 19.10.2020) due to the removal of toxic baits.

Pest control carried out by an external company with authorization number PROMECA Roesba nº 0286-AND-850). The contract signed in January 2023) includes the frequency of visits and operations carried out: contract signed in January 2024

- Rodents: (monthly report)
- Tracking of insects: (monthly report)
- Flying Insects (quarterly report)
- Quarterly reports

January 2024 plan.

Procedures reviewed during the audit:

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- Certificate 57656, dated 16-05-2024 regarding minor incidences due to the presence of rodents external sanitation, external pest control treatment is applied. Generation bloques N registro: ES MR NA 2018 14000017.
- Certificate 55709, dated 17-10-2023 regarding minor incidences due to the presence of rodents external sanitation, external pest control treatment is applied. Generation bloques N registro: ES MR NA 2018 14000017.

Certificado de aplicador: JAFM 30-10-2019.

Non-toxic baits placed in the production/storage areas. .

The pest control company has indicated corrective actions/recommendations on the most sensitive areas to keep them clean and in good condition. It is mainly recommended to keep the doors closed. Company reports are signed and recommendations followed by the company.

Annual trend report dated 30-04-2024 for species: rodents, flies and cockroaches. There is nothing significant.

The bait stations observed around the perimeter of the building are sturdy and anchored to the ground and were also numbered for quick identification.

Bait map available and updated on the 03.01.2024

The PHILIPS ACTINIC lamp data sheets were reviewed. Shatterproof tubes.

As for the control of birds, the company has taken measures for its control and so avoid nesting such the installation of sound repellents.

There is no evidence of birds present in the warehouse.

4.14.7 (NC5) En la visita al muelle de expediciones, se detecta restos de presencia de pájaros en una de las vigas del alero del área de descarga. Su situación no afecta al producto.

During the visit to the expedition dock, traces of the presence of birds were detected in one of the eave beams of the unloading area. Your situation does not affect the product.

4.14.8 (NC6) Durante la visita al almacén de producto terminado se detecta restos de vectores (hormiguero sin actividad)

During the visit to the finished product warehouse, vector remains are detected (anthill without activity).

#### 4.15 Storage facilities

The storage processes of raw materials and final products are taken into consideration in the HACCP Plan. Preventive measures and pre-requisites have been put in place to avoid the contamination of the products during this phase:

The storage of raw materials and bulk final product is carried out in totally hermetic stainless-steel tanks. 40 de 55 y 35 toneladas. Para 3 millones y medio de litros

The transfers between tanks and from tanks to tanks are carried out through closed pipes.

The packaged products are stored in a warehouse in clean and well-maintained conditions. They are stored on pallets, away from walls and floors.

The products are properly identified. The staff responsible for the warehouse correctly carries out the existing procedures to guarantee its correct rotation.

The product is stable at room temperature and therefore does not require refrigerated storage; a nitrogen supply system is currently being installed. To.

Los almacenes:

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Almacen de carton  
Almacen de etiquetas con control de acceso se localizan en RACK según país  
Cada deposito y canales son especifico al producto

La empresa declara que no posee almacenes exteriores

4.16 Dispatch and transport

The final product is generally at the customer's expense.

Adequate procedures are in place to ensure that shipments are carried out in the right conditions. The vehicle is inspected before loading and there is a photographic report of each loaded container.

The state of cleanliness of the dispatch vehicles is checked as well as the state of the load. In this way, the following procedures were checked:

Cargo compatibility certificate requested or, where appropriate, the tank vaporization certificate in the case of bulk shipments.

- The state of cleanliness and arrangement of the pallets in the vehicles in the case of shipments of packaged products was reviewed.

The company has implemented adequate procedures for the transport of product which will take into consideration all possible risks that might arise during transportation. The risks specified in the requirements were included in the risks assessed.

Documentation signed with the transport companies where it is shown that they are committed to a number of hygiene requirements and good handling practices.  
The transport registries of the traceability tests were reviewed.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
4.2.4	No specific requirements entries in records of the competent authorities
4.4.5	No suspended ceilings or roof voids present
4.4.7	There aren't windows in open product areas
4.4.10	There aren't areas where large amounts of dust or condensation occur

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4.8.6	Smoking is not allowed in all areas
4.10.1.2	No foreign-body or removal equipment in place
4.10.1.3	No foreign-body or removal equipment in place
4.10.1.4	No foreign-body or removal equipment in place
4.10.3.2	No metal detector or X-ray equipment in place
4.10.3.3	No metal detector or X-ray equipment in place
4.10.3.4	No metal detector or X-ray equipment in place
4.10.4.1	No magnets in place
4.11.7.1	No CIP
4.11.7.2	No CIP
4.11.7.3	No CIP
4.11.7.4	No CIP
4.13.3	No products intended for animal feed
4.14.3	The site doesn't undertake its own pest control
4.15.3	No temperature control is required
4.15.4	No controlled atmosphere is required
4.15.5	No outside storage
4.16.3	No temperature control is required

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**5. Product control**

**5.1 Product design/development**

Company's procedure available for the design and development of new products: CP-01 DESIGN under review dated 17.01.2028.

In terms of content, the possibilities for altering the composition are only through the selection and blending of different types of oil.

The entire process of design and development of new products is documented. There is an R&D&I department. Haccp equipment is include in the verification step

The organization carries out shelf-life studies by storing specific products and analyzing those parameters that are characteristic of the oxidative degradation of oils as well as organoleptic analyses. In this way, it validates the preferential consumption time for the different products. Ver trazabilidad. Useful life analysis 18 months. Sesame oil stability study of May 20, 2019. % acidity and peroxides

In order to register any new label or modification of an existing one, the quality department has to give its approval after verifying that it complies with the existing legal requirements.

For example, OVEX AZEITES DEL SUR 6X750 MARASCA is reviewed. For Poland. Dated 07-05-2024.

It is the client's own brand, the bottle, cap, and type of EVOO oil appear in Israel. New label 421-547. developed by marketing. and back label with anonymous gold seal. Pallet box and pallet composition. . BBD 18 months lot L.DDDAY.

**5.2 Product labelling**

Labels must be approved by the Quality Management and are in compliance with legal regulations and customer specifications. Hay una persona exclusive REGULATORY COMPLAINCE ANALIST y la consultora S & B CONSULTORES.

In the last 12 months, no significant changes have been made to product labelling.

There is no evidence of nutrition claims.

There are labels that are the responsibility of the customer (private labels) and their own labels, views: such as:

The approval is done through the ENCODE FILE platform. The platform has been accessed and the following tags have been verified:

- 421086 LFH AVOCADO OIL LUNDS AND BYERLIS.
- 402234 LAKE SSHORE pepite de uva 500 ml.
- 420126 ET 750 ml Don Carlos O 0.4 xxl B
- 415069 COOSUR Brand rice.

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5.3 Management of allergens

The allergens identified in the plant are: omega 3 oil (from fish) used in the SOYPLUS fat preparation, sulphites present in the vinegar and the walnut oil used in the NUTRIACEITE product and sesame oil. In the case of vinegar, the raw material is received in 1000-liter containers which are fed directly into the vinegar-only packaging line so that cross-contamination is not possible. Vinegar is also used in the single-dose line for the production of dressing (vinegar+oil).

El procedimiento de gestión de alérgenos IC 4001 46 REV 6 DE L 6 DE MAYO DE 2022

Fat preparations with omega 3, walnut oil and soy sauce. These are packaged at the end of each shift to facilitate its cleaning and minimize a possible cross-contamination risk. The risk of accidental cross-contamination of other oils packaged subsequently is treated as a CCP and is monitored by the analytical control of the first bottle that is packaged subsequently.

The cleaning methods to be applied when using allergens were included in the cleaning protocol. This is based on oil dragging. The verification of cleaning works consists of the analysis of the characteristics related with the first bottle packaged after cleaning.

The allergen claim on the product labelling is highlighted in bold.  
No mention of intolerant substances in the labelling (claims)  
No hay reprocesos el aceite va a refinería

There are instructions and sufficient information about allergens with regard to the staff food. This is clearly stated in the hygiene rules and explained by quality personnel as necessary. Limpieza de mano y una bata desechable

The validation analysis of the cleaning works carried out in April 2023 was reviewed. The company has taken all measures needed to make sure that the cleaning system is efficient.

Subsequently, an analysis of the input raw material has been carried out to verify that it does not have an allergen. For example, the traceability exercise and other analysis by BIOMEDAL, report number M24-70881. Sesame oil does not have sesame. bottle of sesame oil 10/04 Lot 12914.

To avoid cross contamination, the sulfite packaging line is exclusive. It only passes sulfite

5.4 Product authenticity, claims and chain of custody

PG 17 FOOD FRAUD under review 1 dated 29-06-2023

A risk analysis is available every 6 months, the last one running from junio a diciembre de 2023 de fecha 10-01-2024

It is done for each product group.

The information is collected on the SAFETY HUD MERIEUX NUTRISCIENCES website. It publishes the fraud cases detected: 9 alerts as EVOO in the vulnerability analysis del 1-07-2023 al 31-12-2023. A risk analysis with vulnerability and severity is then carried out.

Supply chain with a score of 5 due to the high number of suppliers  
Fraud history: 9 alerts which implies that the score will be 5

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Total score for AOVE: 14. That implies medio vulnerability.  
Para aceite de sesame es 10 la puntuación baja vulnerabilidad

R PG 17.01 Vulnerability analysis carried out for raw materials. Definitions applied regarding product authenticity:

- KOSHER: Orthodox Union. Valid until 31.05.2024
- HALAL. HFCE , valid until 30-04-2025
- INSTITUTO HALAL valid until 28-12-2025
- ORGANIC CAAE valid until 30-01-2025, CE-013005-2021 number
- JAS CERTIFICATE issued in November 2022
- DO SHERRY VINEGAR dated 31-12-2028. Certificate number AI 18.167
- DO MODENA VINEGAR. Audit carried out on the 10-05-2023.

Single variety mass balance. Procedure carried out every 6 months.

### 5.5 Product packaging

The product can be packaged in glass, PET and tin formats.

During the visit to the plant, a correct storage of all packaging was observed. The packaging materials comply with the specific legal requirements for the type of packaging in hand. The technical data sheets and declarations of conformity of the traceability exercises were seen.

In the case of packaging in contact with food, suppliers are requested to provide the corresponding declaration of conformity.

### 5.6 Product inspection, on-site product testing and laboratory analysis

The organisation carries out the necessary analyses to guarantee the quality, legal and safety product issues. The EXTERNAL CONTROL PLAN under review 5 dated 10.01.2023 is available. Updating of the document according to customer specifications.

The management of purchases and analytical control of raw materials is carried out at the Vilches factory. The factory laboratory carries out specific analytical controls on raw materials, being dedicated to the control of changes in the factory and mixtures of oils in the factory.

Some of the analyses were subcontracted and other are carried out internally:

Useful life analysis 18 months. Sesame oil stability study of May 20, 2019. % acidity and peroxides

Acesur lab: acidity and fatty acid profile are measured. ACESUR analysis nº 08000126067.

ACESUR Laboratory dated 04-11-2024. No. 040001332218. Acidity, humidity and impurities, and acid profile

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Oil suppliers

- Saboroliva (03-05-2024) 27,240 kilos. Entry and analysis. No. 010000509147. ACESUR Laboratory.
- Siurot olive grove (03-11-2024) 24880 kilos Entry and analysis. No. 010000509665 ACESUR Laboratory.
- Saboroliva (03-12-2024) 25,840 kilos Entry and analysis. No. 010000509673 ACESUR Laboratory.
- Santa Quiteria field cooperative. (03-13-2024) 26180 kilos Entry and analysis. No. 010000509691 ACESUR Laboratory.

Sesame reception analysis. BIOMEDAL Laboratory report number M-24-4877/1. Sesame allergen. Elise. Less than 5 mg

Analysis of the mother batch. SGS Laboratory (HEAVY METALS AND PESTES) DATE 03-11-2024. REPORT NO. SV24-00754).

- INDLAB Laboratory dated 03-13-2024. Report number A/202404434. median fruitiness 4 and median defect 0

The company confirmed they have not obtained results out of the specifications established regarding pollutants.

Also, the analytical control of raw materials, semi-finished and finished products regarding the reference batch was reviewed.

The company confirmed they have not obtained results out of the specifications established regarding the use of pollutants. If produced, it would be sent to the Vilches refinery.

With regard to the traceability test carried out, the analytical control of raw materials, semi-finished and finished products regarding the reference batch was reviewed.

5.7 Product release

At the present time, the subcontracted labs are accredited in ISO17025 e.g: AGRIQUEM

The internal lab is segregated from the production areas. There is no risk for the product.

Internal lab. Annual Inter-labs, 2 rounds per year. The Z score values are correct. Cross-sampling is also done between the group labs to verify results.

5.8 Pet food and animal feed

Finished product is released according to the procedures implemented. This work is done by an authorized person. There is no evidence of a quarantine period established except for the pallets of product packaged after the oil is changed. The product is blocked until the analytical control would validate the cleaning of the line.

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Product release complete after 48 hours, 4 days given to the cans in order to detect leaks if any.

**5.9 Animal primary conversion**

The company is not using live animals during the production activity.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
5.1.3	Trials are not necessary for the product(s) produced
5.2.3	No claims made to satisfy a consumer group (no nutritional claims)
5.2.5	Instructions for cooking the product are not included on the label
5.3.6	No allergen cross contamination risks
5.3.8	No allergen cross contamination risks
5.8.1	No pet food is produced
5.8.2	No pet food is produced
5.8.3	No pet food is produced

<b>6. Process control</b>
<b>6.1 Control of operations</b>
<p>All operations that need to be monitored during product processing are properly recorded. Continuous monitoring devices are connected to an alarm system.</p> <p>In case of any equipment failure, the responsible staff will assess the conformity of the manufactured product during the failure. In case of process deviations, corrective actions are defined and implemented. At each work station, there are the necessary specifications to control the processes.</p>

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Before starting the packaging of a product as well as during the packaging process, checks are carried out to ensure that it is correct.

The process control is reviewed.

Documented controls of production lines are performed and maintained before production starts and at each production changeover.

Storage conditions are adequately controlled.

Line inspections are in place to ensure that labelling and expiry dates are properly printed and assigned for all products.

The company has demonstrated effective control of all operations. The company is operating procedures to verify that the processes and equipment employed are capable of producing safe and legal products consistently with the desired quality characteristics.

All records being generated during the site visit and those related to the traceability exercise are reviewed.

### 6.2 Labelling and pack control

We always work to order. Each order has a production order associated with it that includes the packaging materials to be used. The raw material warehouse personnel take the materials for packaging the order and remove any leftovers that may remain after the production order has been completed.

At the beginning of each production order, an inspection of the entire line is carried out to check that it is adapted, including the packaging materials. In addition, during packaging, the Quality Department checks the labelling of the product on an hourly basis. During the traceability exercise carried out, the labelling control records of the reference batch were checked, as well as those of the products during our visit to the plant

### 6.3 Quantity, weight, volume and number control

The organization has scales for actual content control. The staff of the production department periodically takes containers from the packaging line and weighs them on the scales. This equipment is equipped with data collection and processing software. The sampling and acceptance/rejection criteria are in accordance with the legal provisions in force.

The effective content control complies with the legal provisions in force and meet customer specifications.

The 1- and 10-liters containers are usually tagged with the “e” logo of effective content. Sampling comply with the statistical data processing. Se han revisado os correspondientes a los ejercicios de trazabilidad

### 6.4 Calibration and control of measuring and monitoring devices

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Company's procedure available (CP03 under review 3 dated 19-04-2021) plan created where the devices to be calibrated or verified were updated on the 16-04-2021 under review 2, (update of the pressure gauges and lab devices available)

All the devices are calibrated periodically and verified at different frequencies. The calibration and verification registries are available and these are adequate

List of inspection, measuring and testing equipment under review.6 dated 26.01.2023.

The examples included were reviewed:

- Line 6 (trazabilidad): the pressure gauge frecuencia annual, certificates was reviewed dated 21-03-2024 and number 24084/1272. Laboratorio ABCO.
- Line 1 (trazabilidad): the pressure gauge frecuencia annual, certificates was reviewed dated 21-03-2024 and number 24081/1272. Laboratorio ABCO.
- Line 2 (trazabilidad): the pressure gauge frecuencia annual, certificates was reviewed dated 21-03-2024 and number 24082/1272. Laboratorio ABCO.
- Control scale and content number nº S5823-087-020724- ACC ES. 07-02-2024. Official metrological control frecuencia anual lab METTLER TOLEDO.
- Torque wrench: Annual calibration. CATC and serial number 0041. 14.03.2024. nº informe 2403450
- Bascula de camiones.
- Scale at the entraced (INGEIN). Verification certificate nº V291-06996-23 . Type III: OK. The calibration certificate of the standard scales was reviewed dated 22-09-2023 (every 2 years).
- PE set of weights 1,2 and 3. Standard weight dated 11-04-2024. Fortnightly process. METTLER TOLEDO. Cdertificado nº MS 240497

Daily verification of the effective control scale three times a day at 7, 15 and 23:00. The record includes the approval and rejection criteria established. The registries from day 08, 09 Y 11 de julio fueron revisados and the whole month of June were reviewed.

The measuring devices verified during the site visit had a label showing information on the calibration/verification status.

Calibration is being performed within a range suitable for the type of measurement to be performed. In all cases, it is for internal and/or external calibrations and/or verifications. There is traceability of recognizable standards.

6.4.2 (NC 7) No se presenta evidencia documental la evaluación de riesgos para determinar la frecuencia de los ajustes de los dispositivos de medición

No documentary evidence is presented for the risk assessment to determine the frequency

**Details of non-applicable clauses with justification**

Clause/Section Ref	Justification
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<b>7. Personnel</b>
<b>7.1 Training: raw material handling, preparation, processing, packing and storage areas</b>
<p>Company training plan and monitoring procedure (2023 ANNUAL TRAINING PLAN, procedure completed on the 01-03-2023). The training plan is prepared based on the needs detected by the different departments</p> <p>Staff are trained when they join the company and before starting to work (all fundamental aspects of Good Practices, Food Safety and Food Defense were included) Periodically, they receive training to update and refresh their knowledge.</p> <p>ETT personnel are trained by ACESUR. All ETT personnel receive training as if they were their own personnel. P.e: Y.A.S. recibe la formación 09-04-2024 formación de calidad, seguridad alimentaria, y food defense</p> <p>2023 training plan R PGH 4001 06 01 rev 1. . Procedure reviewed:</p> <p>Line operators + ETT, more: BPM annual review February/March 2023</p> <p>Warehouse Staff: Safety Reminder (Covid 19, Food Defense) February/March 2023</p> <p>Maintenance + cleaning: Annual BPM review February/March 2023</p> <p>Se revisan las siguientes formaciones:</p> <p>A.G.G. line manager 2. Quality, food safety, and food defense training course dated 04-04-2024. Taught by Marta Zurita and Jose Hernández. Evaluated by exam 12/12. Includes training in PCC. Course content is reviewed in the PCC section).</p> <p>S.C. Quality verifier dated 06-17-2024 verifier agenda: L+D, HACCP and food handling, allergens, effective content control, quality control in the process, control of Critical Points. Glass and food defense. 2 hours taught by Jose Hernandez.</p> <p>Specific training for JR (new component of the HACCP team). L+D, HACCP and food handling, allergens, effective content control, quality control in the process, control of Critical Points. Glass and food defense. Taught by JH. On 01-17-2024. 2 hours</p> <ul style="list-style-type: none"> <li>The last training activities are monitored from the quality control department.</li> </ul> <p>The records for training activities are complete in accordance with the requirements of the audited standard such as information regarding attendees and evidence of attendance, dates, duration and times, contents, course title and trainer or service provider.</p> <p>For example</p>

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We checked during the audit of their facilities that some employees were interviewed and it was found that all of them know their responsibility and have the appropriate knowledge, e.g: Angel Gonzalez Jefe de linea 2. (BPM Y PCC). y Laureano expediciones

Adequate clothes of the staff. The cellar and filter responsible is the AO.

**7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas**

Personal hygiene rules have been described and include, among other things, the following: prohibition of wearing watches, jewelry, rings and piercings, prohibition of eating in the production areas or that medicines have to be stored in separate areas from the production one.

PC 4002 45 Buenas practicas de manipulaci3n rev 4 de 02-05-2024

We checked during the audit that all the employees comply with the hygiene standards established.

All the staff, contractors and visitors must sign and comply with the hygiene rules before entering the production areas.

The quality department has carried out weekly inspections to verify the fulfillment of the hygiene rules set by the staff. Procedure reviewed in abril, mayo y junio 2024. Actualmente estan en un 74% para el mes en curso

The strips are blue and metal detectable. These are controlled by the quality department.

Gloves are blue nitrile.

Policy on medicines detailed in the document CP 4001\_ 09 BPM.

**7.3 Medical screening**

There are documented instructions regarding the reporting of any relevant infection or illness. Annually, as required by legislation, all personnel have to pass a medical examination.

Visitors and external personnel have to complete a medical questionnaire before entering the plant.

If an employee has an illness, he/she is obliged to report to his/her superiors.

**7.4 Protective clothing: employees or visitors to production areas**

The protective clothing provided by the company is of a suitable design to prevent product contamination and is provided in sufficient number for each employee. Protective clothing provided for the staff. Disposable gowns and hair coverings are provided for visitors.

In the training they are given instructions on washing clothes. It's in the triptych

Protective clothing is laundered by their own staff. House washing instructions are available. Temperatura no inferior a 60°C

Personal protective items that are not suitable for laundering are not provided.

Use of blue and nitrile gloves, these are managed, monitored and replaced frequently.

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There is no evidence of metal detectable strips. Also, these are not blue so it does not pose a risk for this product.

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
7.2.4	There is no evidence of metal detectors in place
Chapter 8	There is no evidence of high-risk, special care and special care areas at room temperature identified.
Chapter 9	There is no evidence of different products regarding the scope marketed by the company

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<b>8. Production risk zones – high risk, high care and ambient high care production risk zones</b>
<b>8.1 Layout product flow and segregation in high-risk, high-care and ambient high-care zones</b>
Not applicable
<b>8.2 Building fabric in high-risk and high-care zones</b>
Not applicable
<b>8.3 Equipment and maintenance in high-risk and high-care zones</b>
Not applicable
<b>8.4 Staff facilities for high-risk and high-care zones</b>
Not applicable
<b>8.5 Housekeeping and hygiene in the high-risk high-care zones</b>
Not applicable
<b>8.6 Waste/Waste disposal in high risk, high care zones</b>
Not applicable
<b>8.7 Protective clothing in the high-risk high-care zones</b>
Not applicable

Details of non-applicable clauses with justification	
Clause/Section Ref	Justification
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<b>9. Requirements for traded products</b>	
9.1 The food safety plan - HACCP	
	Not applicable
9.2 Approval and performance monitoring of manufacturers/packers of traded food products	
	Not applicable
9.3 Specifications	
	Not applicable
9.4 Product inspection and laboratory testing	
	Not applicable
9.5 Product legality	
	Not applicable
9.6 Traceability	
	Not applicable

<b>Module 11: Meat Supply Chain Assurance</b>	
<b>Scope</b>	Click or tap here to enter text.
<b>11.1 Traceability</b>	
	Click or tap here to enter text.
<b>11.2 Approval of meat supply chain</b>	

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Click or tap here to enter text.

11.3 Raw material receipt and inspection

Click or tap here to enter text.

11.4 Management of cross-contamination between species

Click or tap here to enter text.

11.5 Product testing

Click or tap here to enter text.

11.6 Training

Click or tap here to enter text.

**Module 13: Meeting FSMA Requirements for Food – July 2022**

Preventive Controls for Human Food: 21 CFR Part 117 (Clauses 13.1.1 – 13.1.33)

Click or tap here to enter text.

Preventive Controls for Animal Food: 21 CFR Part 507 (Clause 13.2.1)

Click or tap here to enter text.

Food Defence: 21 Part 121 (Clauses 13.3.1 – 13.3.11)

Click or tap here to enter text.

Sanitary Transportation: 21 CFR Part 1 Subpart 0 (Clauses 13.4.1 – 13.4.9)

Click or tap here to enter text.

Produce Safety: 21 Part 112 (Clauses 13.5.1 – 13.5.18)

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Click or tap here to enter text.

**14.1 Additional Specifier Requirements**

**14.1 Traceability**

Click or tap here to enter text.

**14.2 Environmental Monitoring**

Click or tap here to enter text.

**14.3 Product inspection and laboratory testing**

Click or tap here to enter text.

**14.4 Protective clothing: Employees or visitors to production areas**

Click or tap here to enter text.

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Auditor number(s): 21014

BRCGS Site code: 1802739

**ACEITES DEL SUR – COOSUR, S.A.**

CTRA. DE MADRID-CADIZ, KM. 550,6. 41703 – DOS HERMANAS (SEVILLA)

In conjunction with an Unannounced audit for  
Global Standard Food Safety, Issue 9

**HAS SUCCESSFULLY PASSED  
THE BRCGS MODULE  
FSMA**

**For the scope of activities:**

Mixing / blending of edible vegetable oils in PET, glass, can, bulk and flexitank formats.  
Mixing and packaging of oils with essences, prepared condiments and fatty preparations in PET, glass and can formats. Vinegar packaging in glass and PET.

Product categories:

- 13.- Alcoholic drinks and fermented/brewed products
- 18.- Oils and fats

Date(s) of audit: 2024-07-11

Certificate issue date: 2024-08-22

Re-audit due date: From 2025-10-02 to 2025-10-30

Certificate expiry date: 2025-12-11

Certificate issue number: BRC-2006/0015

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LABORATORIO DE ANÁLISIS FÍSICO-QUÍMICOS  
RECONOCIDO POR EL COI PARA EL PERIODO  
1 de DICIEMBRE de 2023 al 30 de NOVIEMBRE de 2024

LABORATORIO

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A Tentamus Company



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## CUSTOMER:

JAME HOLDINGS SL  
VILLACONCHITA FARMHOUSE  
23630 VILLARGORDO  
GIVE

TEST REPORT

Test Report (1): 41030172901 / M5/E

Laboratory Ref.: 1/2.496

Date of Receipt: 30/10/2024

Analysis End Date: 10/30/2024

Release Date: 10/30/2024

Matrix to be tested: Olive oils

Packaging: 100ml PET JAR WITH WHITE SEAL CAP

Quantity: 100ml

DATA PROVIDED BY THE CLIENT (2)

#Ref. Sample: BF008

RESULTS OF THE ANALYSIS

Determination	Result	Unit	Boundaries	Procedure
<b>Degree of acidity</b>				
Acidity	0.19	% (ac.oleic.)	ȳ 0.8 (Note 1)	PNT 1.08
<b>Peroxide Index</b>				
Peroxide index	3.2	meq O2/kg	ȳ 20 (Note 1)	PNT 1.09
<b>Spectrophotometric test</b>				
K 270	0.15		ȳ 0.22 (Note 1)	PNT 1.10
K 232	1.59		ȳ 2.50 (Note 1)	PNT 1.10
ȳK	<0.01		ȳ 0.01 (Note 1)	PNT 1.10
<b>*Ethyl esters</b>				
* Ethyl esters	<10	mg/kg	Max 35 (Note 1)	PNT 1.69

**Multiresiduos (GC-MS/MS)**

Procedure: PNT 1.13

Unit: mg/kg

Determination	Result	Determination	Result	Determination	Result
* 2,4-Metoxicloro	<0.010	2-Phenylphenol	<0.010	Acetocloro	<0.010
Acrinatrina	<0.010	Alacloro	<0.010	* Aldrin	<0.010
* Ametrine	<0.010	Anthraquinone	<0.010	Atrazin	<0.010
* Azinfos-etilo	<0.010	* Azinphos-methyl	<0.010	Azoxystrobin	<0.010
Benalaxil	<0.010	* Bendiocarb	<0.010	Benfluralina	<0.010
* Biphenyl	<0.010	* Bifenox	<0.010	Bifenthrin	<0.010
Boscalida	<0.010	* Bromacilo	<0.010	Bromfenvinphos-ethyl	<0.010
Bromfenvinphos-methyl	<0.010	Bromophos-ethyl	<0.010	Bromophos-methyl	<0.010
Bromopropylate	<0.010	Bupriyat	<0.010	Buprofecin	<0.010
* Carbaril	<0.010	Carbofenotio	<0.010	* Carbofuran (No Sum)	<0.010

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LABORATORIO DE ANÁLISIS FÍSICO-QUÍMICOS  
RECONOCIDO POR EL COI PARA EL PERÍODO  
1 de DICIEMBRE de 2023 al 30 de NOVIEMBRE de 2024

A Tentamus Company

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## CUSTOMER:

JAME HOLDINGS SL  
VILLACONCHITA FARMHOUSE  
23630 VILLARGORDO  
GIVE

TEST REPORT

Test Report (1): 41030172901 / M5/E

Laboratory Ref.: 1/2.496

Date of Receipt: 30/10/2024

Analysis End Date: 10/30/2024

Issue Date: 10/30/2024

Matrix to be tested: Olive oils

RESULTS OF THE ANALYSIS

## Multiresiduos (GC-MS/MS)

Procedure: PNT 1.13

Unit: mg/kg

Determination	Result	Determination	Result	Determination	Result
Carfentrazone-ethyl (No Sum)	<0.010	Cyfluthrin (sum isomers)	<0.010	Cyhalofop-butyl	<0.010
Cypermethrin (sum isomers)	<0.010	* Ciproconazol	<0.010	Cyprodinil	<0.010
Clomazona	<0.010	Clorraniliprole	<0.010	Clorbensida	<0.010
Clordano (cis+trans)	<0.015	Clordano cis	<0.010	Clordano trans	<0.010
Clorfenapir	<0.010	Clorfenvinfos	<0.010	* Chlornitrophen	<0.010
Chlorobenzilate	<0.010	Clorofenson	<0.010	Tuberculosis	<0.010
* Clorotalonil	<0.010	Clorpirifos	<0.010	Chlorpyrifos-methyl	<0.010
Chlorpropham	<0.010	Chlorthal-dimethyl	<0.010	Clortiofos	<0.010
* Chlozolinate	<0.010	Kresoxim-methyl	<0.010	* Crotoxyfos	<0.010
Cumafos	<0.010	Deltametrina	<0.010	Dialato	<0.010
Diazinon	<0.010	* Dichlobenil	<0.010	Diclofluuanida	<0.010
Dicloran	<0.010	Dichlorobenzophenone, 4,4'-	<0.010	* Dichlorvos	<0.010
Dieldrin	<0.010	Dietofencarb	<0.010	Difenamide	<0.010
Diphenylamine	<0.010	Difenoconazol	<0.010	Diflufenican	<0.010
Dimetachloro	<0.010	Dimethenamide	<0.010	* Dimethoate	<0.010
* Disulfoton (No Sum)	<0.010	* Diuron	<0.010	Edifenfos	<0.010
Endosulfan (alpha+beta+sulfate)	<0.020	Endosulfan alfa	<0.010	Endosulfan beta	<0.010
Endosulfan sulfato	<0.010	Shape	<0.010	* Ketone body	<0.010
EPN	<0.010	Etalfuralina	<0.010	Ethylene 1,1-dichloro-2,2-bis(4-ethylphen (ethane)	
Etion	<0.010	* Etofenprox	<0.010	Etofumesato (No Sum)	<0.010
Etoazol	<0.010	* Etridiazol	<0.010	Etrimfos	<0.010
Fenamidone	<0.010	* Fenamifos (No Sum)	<0.010	Fenarimol	<0.010
* Fenazaquin	<0.010	Fenclorfos (No Sum)	<0.010	Fenitroton	<0.010
Phenothrin	<0.010	Fenpropatrin	<0.010	Fenson	<0.010
Fention (I'm Not)	<0.010	Phenthoate	<0.010	Fenvalerate	<0.010
Fipronil (I'm not)	<0.010	Fluacifop-butyl (Non-Sum)	<0.010	Flucitrinate	<0.010

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1 de DICIEMBRE de 2023 al 30 de NOVIEMBRE de 2024

## CUSTOMER:

JAME HOLDINGS SL  
VILLACONCHITA FARMHOUSE  
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GIVE

TEST REPORT

Test Report (1): 41030172901 / M5/E

Laboratory Ref.: 1/2.496

Date of Receipt: 30/10/2024

Analysis End Date: 10/30/2024

Issue Date: 10/30/2024

Matrix to be tested: Olive oils

RESULTS OF THE ANALYSIS

## Multiresiduos (GC-MS/MS)

Procedure: PNT 1.13

Unit: mg/kg

Determination	Result	Determination	Result	Determination	Result
Fluchloralin	<0.010	Fludioxonil	<0.010	Flumioxazina	<0.010
Fluopicolida	<0.010	* Fluorodifen	<0.010	Fluquinconazole	<0.010
Fluridone	<0.010	Flusilazol	<0.010	Fluvalinato-Tau	<0.010
* Fooled (+Followed you.)	<0.010	Fonofos	<0.010	Forato (I'm Not)	<0.010
* Formotion	<0.010	Fosalon	<0.010	The phosmet	<0.010
* Genitive	<0.010	Haloxifop-etotilo	<0.010	Haloxifop-metilo (incl.H.p-metil)	<0.010
* HCH (alpha+beta+delta)	<0.020	HCH alfa	<0.010	* HCH beta	<0.010
HCH delta	<0.010	Heptachlor	<0.010	Heptachlor (+heptachlor epoxy)	<0.015
Heptachlor epoxide	<0.010	Heptenophos	<0.010	* Hexaclorobenceno	<0.010
* Hexazinone	<0.010	* Indofan	<0.010	* Indoxacarb	<0.010
Iodofenphos	<0.010	* Iprodione	<0.010	Isazofos	<0.010
* Isodrin	<0.010	Isofenfos	<0.010	Isofenphos-methyl	<0.010
Isopropalina	<0.010	Lambda-Cihalotrina	<0.010	* Lenacilo	<0.010
Leptofos	<0.010	* Lindane (HCH-g)	<0.010	* Linuron	<0.010
Malation (I'm not)	<0.010	Mefenpir-diethyl	<0.010	Metacrifos	<0.010
Metazaclo (I'm not)	<0.010	Metidation	<0.010	Metolacloro (No Sum)	<0.010
* Metoxicloro	<0.010	Metraphenone	<0.010	Metribuzina	<0.010
* Mevinfos	<0.010	Miclobutanilo	<0.010	* Nitral	<0.010
Nitrofen	<0.010	* Nonaclor (cis+trans)	<0.015	* Nonaclor cis	<0.010
* Nonaclor trans	<0.010	norflurazon	<0.010	Nuarimol	<0.010
o,p'-DDD	<0.010	o,p'-RIGHT	<0.010	* o,p'-DDT	<0.010
Oxadiazon	<0.010	* Oxadikhil	<0.010	Oxifluorfen	<0.010
* p,p'-DDD	<0.010	* p,p'-DDE	<0.010	* p,p'-DDT	<0.010
Paclobutrazol	<0.010	Etilo-paration	<0.010	Paration-methyl (No Sum)	<0.010
Pebulated	<0.010	Penconazol	<0.010	Pendimetaline	<0.010
Pentacloroanilina	<0.010	* Pentacloroanisol	<0.010	* Pentaclorobenceno	<0.010
Pentaclorobenzonitrilo	<0.010	* Pentaclorotioanisol	<0.010	Permethrin (cis+trans)	<0.015
Permethrin cis	<0.010	Permethrin trans	<0.010	Piperonyl butoxide	<0.010
Piraclofos	<0.010	* Piraclostrobina	<0.010	Pyraflufen-ethyl (Non-Sum)	<0.010

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LABORATORIO DE ANÁLISIS FÍSICO-QUÍMICOS  
RECONOCIDO POR EL COI PARA EL PERÍODO  
1 de DICIEMBRE de 2023 al 30 de NOVIEMBRE de 2024

LABORATORIO

TELL



A Tentamus Company



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by ENAC accreditation.  
Activities marked with (#) are not covered  
by ENAC accreditation.

## CUSTOMER:

JAME HOLDINGS SL  
VILLACONCHITA FARMHOUSE  
23630 VILLARGORDO  
GIVE

## TEST REPORT

Test Report (1): 41030172901 / M5/E

Laboratory Ref.: 1/2.496

Date of Receipt: 30/10/2024

Analysis End Date: 10/30/2024

Issue Date: 10/30/2024

Matrix to be tested: Olive oils

## RESULTS OF THE ANALYSIS

## Multiresiduos (GC-MS/MS)

Procedure: PNT 1.13

Unit: mg/kg

Determination	Result	Determination	Result	Determination	Result
Pyrazophos	<0.010	Piridaben	<0.010	Piridafention	<0.010
Pirifenox	<0.010	Pirimetanil	<0.010	Pirimicarb	<0.010
Pirimiphos-ethyl	<0.010	Pirimiphos-methyl	<0.010	Piriproxifen	<0.010
Pretilachlor	<0.010	Procymidone	<0.010	* Prochloraz	<0.010
Prodiamina	<0.010	Profenofos	<0.010	Profluralin	<0.010
Prometrin	<0.010	I swear (I'm not)	<0.010	Propanil	<0.010
Propargite	<0.010	Propiconazol	<0.010	Propisocloro	<0.010
Propyzamide	<0.010	* Prosulfocarb	<0.010	Prothiophos	<0.010
Some of them	<0.010	Quinoxifen	<0.010	Quintoceno	<0.010
Quintoceno	<0.015	* Resmetrina	<0.010	We are friends.	<0.010
(+pentacloroanilina)					
Sulfotep	<0.010	Sulprofos	<0.010	* Tebuconazole	<0.010
Tebufenpirad	<0.010	Tecnacene	<0.010	Tefluthrin	<0.010
* Read	<0.010	Terbufos	<0.010	* Terbumeton	<0.010
Terbutylazine	<0.010	Terbutrin	<0.010	Tetracloroanilina, 2,3,5,6-	<0.010
Tetraclorinfos	<0.010	Tetraconazol	<0.010	Tetradifon	<0.010
* Tetrameter	<0.010	Tolclofos-methyl	<0.010	Toliflguanide (I'm not)	<0.010
Transfluthrin	<0.010	Triadimefon	<0.010	* Triadimenol	<0.010
Trialato	<0.010	Triazofos	<0.010	* Tridifano	<0.010
Triethazine	<0.010	Trifloxystrobin	<0.010	Trifluralina	<0.010
Vinclozolina	<0.010				

## NOTES:

- # The results expressed as a sum have been calculated prior to rounding the decimals of each of the individual results also reported.
- # LC: limit of quantification. SOP: Standard Operating Procedure.
- # The calculated uncertainty (U), in physicochemical parameters, is for a confidence level of 95% (k=2), expressed in absolute value.
- # The results of analytical methods that include extraction phase have not been corrected because the recovery factors are between 95%-105%.

# The limit values expressed are for the category:

Extra Virgin Olive Oil

## Observations:

- (1) This report has been issued by Laboratorio Juan Antonio Tello SLU
- (2) Juan Antonio Tello Laboratory SLU is not responsible for the sample information provided by the client or for the sample collection.

Laboratorio Autorizado por la Consejería de Agricultura y Pesca N° A-052-AU.

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Las incertidumbres de los ensayos están calculadas y a disposición de los clientes que lo soliciten.

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RECONOCIDO POR EL COI PARA EL PERIODO  
1 de DICIEMBRE de 2023 al 30 de NOVIEMBRE de 2024

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VILLACONCHITA FARMHOUSE  
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TEST REPORT

Test Report (1): 41030172901 / M5/E

Laboratory Ref.: 1/2.496

Date of Receipt: 30/10/2024

Analysis End Date: 10/30/2024

Issue Date: 10/30/2024

Matrix to be tested: Olive oils

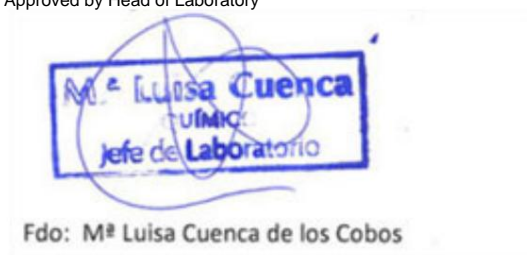
RESULTS OF THE ANALYSIS

# Note 1: Limits indicated in Delegated Regulation (EU) 2023/731.

# The Maximum Residue Limits for Olives for oil are indicated (Reg.EU 396/2005 and post mod). According to Implementing Reg. (EU) 2022/741, to calculate the MRL in olive oil it will be multiplied by the oil transformation factor established in each Member State.

# Pesticides indicated with "(No Sum)" do not include the full EU definition of pesticide residue.

Approved by Head of Laboratory



Fdo: Mª Luisa Cuenca de los Cobos

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PERSONA CIÈNCIA EMPRESA  
UNIVERSITAT RAMON LLULL

# TECH TRANSFER



TECHNICAL REPORT: **22/00147**

RESULT OF THE ANALYSIS REQUESTED BY **ACEITES DEL SUR – COOSUR, SA**  
- **ACESUR GROUP** WITH ADDRESS AT CARRETERA DE LA CAROLINA, 29 –  
23220 – VILCHES (JAEN)  
**TO. SRA. LAURA GUERRERO**

## SAMPLE CHARACTERISTICS

The analysis of eight samples with the following characteristics has been carried out and References:

Information provided by the client		
Product	Reference	Features
Oil	OVE 2022	Plastic canister (approx. 0.5 L)
Oil	VIRGIN 2022	Plastic canister (approx. 0.5 L)
Oil	OLIVE REFINED 2022	Plastic canister (approx. 0.5 L)
Oil	REFINED ORUJO 2022	Plastic canister (approx. 0.5 L)
Oil	REFINED SUNFLOWER 2022	Plastic canister (approx. 0.5 L)
Oil	REFINED MEDIUM OLEIC SUNFLOWER 2022	Plastic bottle (approx. 0.5 L)
Oil	REFINED SUNFLOWER HIGH OLEIC 2022	Plastic jar (approx. 0.5 L)
Oil	GRAPE SEED 2022	Plastic canister (approx. 0.5 L)

The samples were received at the IQS on 02/11/22 at room temperature.

At the time of receipt, an inspection of the material was carried out.

received and no noteworthy particularities were observed.

The samples were stored at room temperature until the time of their analysis.

The laboratory is not responsible for the codes, references, types and characteristics from the samples that have been provided by the client.

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TECHNICAL REPORT: **22/00147**

## REQUESTED ANALYSIS

Analysis of polychlorinated dioxins (PCDD), polychlorinated dibenzofurans (PCDF), biphenyls dioxin-like polychlorinated biphenyls (DL-PCBs) and non-dioxin-like polychlorinated biphenyls (DL-PCBs). dioxins (NDL-PCB).

## RESULTS OF THE ANALYSIS

The analyses of PCDD/F, dl-PCB and ndl-PCB, carried out between 14/02/22 and 14/02/22 02/23/22, were carried out according to the IQS-MEDAM-PNT-A-0024 procedure of the IQS Environmental Laboratory, which basically consists of the following stages:

- homogenization of the sample.
- weight of an aliquot (6 g of sample).
- addition of <sup>13</sup>C- labeled extraction standards and stabilization during a minimum of 3 h.
- dissolution of the sample with hexane.
- purification in multilayer silica columns, graphitized carbon, GPC and florisil.
- final concentration (approx. 15 µl) and addition of recovery standards on PCDD/F and non-ortho dl-PCB fractions.
- final concentration (approx. 75 µl) and addition of recovery standards on mono-ortho dl-PCB and ndl-PCB fractions.
- analysis by HRGC-HRMS (resolution 10,000) on chromatographic columns Rtx-5MS (PCDD/F, ndl- y dl-PCB).

The analysis of blanks was carried out in parallel with the samples.

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TECHNICAL REPORT: **22/00147**

The results obtained are as follows:

## A) Dioxins and furans

- concentration of each of the substituted congeners in the positions 2,3,7,8 expressed in pg/g, limits of quantification (LC) and concentration of Toxic equivalents (pg WHO-TEQa /g sample) and standard recovery corresponding extraction: see Annexes.
- total concentration of dioxins and furans in the sample expressed as toxic equivalents (WHO-TEQ) referred to sample ag and its associated uncertainty :

Information provided by the client		
Product	Reference	Concentrationb pg WHO-TEQa /g sample ± Uc
Oil	OVE 2022	0.17 ± 0.04
Oil	VIRGIN 2022	0.16 ± 0.04
Oil	OLIVE REFINED 2022	0.17 ± 0.04
Oil	REFINED ORUJO 2022	0.16 ± 0.04
Oil	REFINED SUNFLOWER 2022	0.15 ± 0.04
Oil	REFINED MEDIUM OLEIC SUNFLOWER 2022	0.15 ± 0.04
Oil	HIGH OLEIC REFINED SUNFLOWER 2022	0.15 ± 0.04
Oil	GRAPE SEED 2022	0.15 ± 0.04

<sup>a</sup> The WHO-TEQ results have been calculated based on the current WHO-TEF (WHO 2005; Van den Berg et al. (2006) Toxicol. Sciences 93(2), 223)).

<sup>b</sup> The values indicated are calculated as "Upper detection limit", that is, including the value of the quantification limit of the undetected congeners.

<sup>c</sup> Expanded uncertainty calculated using a coverage factor k=2 which, for a normal distribution, corresponds to a confidence level of approximately 95%

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TECHNICAL REPORT: **22/00147**

**B) Dioxin-like PCBs**

- concentration of each of the 12 PCB congeners similar to dioxins, expressed in pg/g of sample, limits of quantification (LC) and concentration of toxic equivalents (pg WHO-TEQa /g sample) and recovery of the corresponding extraction pattern: see Annexes.
- total concentration b of dioxin-like PCBs in the sample, expressed as toxic equivalents (WHO-TEQ) referred to sample ag and its associated uncertainty :

Information provided by the client		
Product	Reference	Concentrationb pg WHO-TEQa /g sample ± Uc
Oil	OVE 2022	0.04 ± 0.01
Oil	VIRGIN 2022	0.07 ± 0.02
Oil	OLIVE REFINED 2022	0.04 ± 0.01
Oil	REFINED ORUJO 2022	0.06 ± 0.02
Oil	REFINED SUNFLOWER 2022	0.05 ± 0.01
Oil	REFINED MEDIUM OLEIC SUNFLOWER 2022	0.04 ± 0.01
Oil	HIGH OLEIC REFINED SUNFLOWER 2022	0.07 ± 0.02
Oil	GRAPE SEED 2022	0.06 ± 0.02

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TECHNICAL REPORT: 22/00147

### C) Sum of dioxins, furans and dioxin-like PCBs

- total concentrationb sum of dioxins, furans and dioxin-like PCBs in the sample expressed as toxic equivalents (WHO-TEQ) referred to g of sample and its associated uncertainty :

Information provided by the client		Concentrationb
Product	Reference	pg WHO-TEQa /g sample ± Uc
Oil	OVE 2022	0.21 ± 0.04
Oil	VIRGIN 2022	0.23 ± 0.04
Oil	OLIVE REFINED 2022	0.21 ± 0.04
Oil	REFINED ORUJO 2022	0.22 ± 0.04
Oil	REFINED SUNFLOWER 2022	0.20 ± 0.04
Oil	REFINED MEDIUM OLEIC SUNFLOWER 2022	0.19 ± 0.04
Oil	HIGH OLEIC REFINED SUNFLOWER 2022	0.22 ± 0.04
Oil	GRAPE SEED 2022	0.21 ± 0.04

### D) Non-dioxin-like PCBs

- concentration of each of the 6 non-PCB-like congeners dioxins, expressed in ng/g of sample, quantification limits (LC) and recovery of the corresponding extraction standard: see Annexes.
- total concentration of non-dioxin-like PCBs in the sample, expressed in ng/g of sample and its associated uncertainty :

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TECHNICAL REPORT: 22/00147

Information provided by the client		
Product	Reference	Concentrationb ng/g sample $\pm$ Uc
Oil	OVE 2022	0.10 $\pm$ 0.03
Oil	VIRGIN 2022	0.13 $\pm$ 0.04
Oil	OLIVE REFINED 2022	0.07 $\pm$ 0.02
Oil	REFINED ORUJO 2022	0.15 $\pm$ 0.04
Oil	REFINED SUNFLOWER 2022	0.10 $\pm$ 0.03
Oil	REFINED MEDIUM OLEIC SUNFLOWER 2022	0.10 $\pm$ 0.03
Oil	HIGH OLEIC REFINED SUNFLOWER 2022	0.09 $\pm$ 0.03
Oil	GRAPE SEED 2022	0.16 $\pm$ 0.05

Director IQS Tech Transfer

Barcelona, February 24, 2022  
Technical Laboratory Manager

Dr. Núria Vallmitjana and Palau

Ing. Ramon Martí Ibáñez

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# TECH TRANSFER



TECHNICAL REPORT: 22/00147

## ANNEX 1: Result of the analysis of PCDD/F and dioxin-like PCBs in the sample of Oil with client reference: "OVE 2022"

Name of congener	pg/g	LC pg/g	pg WHO-TEQ/g	%Recovery
<b>Furans</b>				
2,3,7,8-TCDF	<LC	0.06	<LC	99
1,2,3,7,8-PeCDF	<LC	0.05	<LC	96
2,3,4,7,8-PeCDF	<LC	0.04	<LC	96
1,2,3,4,7,8-HxCDF	<LC	0.04	<LC	83
1,2,3,6,7,8-HxCDF	<LC	0.04	<LC	82
2,3,4,6,7,8-HxCDF	<LC	0.04	<LC	83
1,2,3,7,8,9-HxCDF	<LC	0.04	<LC	87
1,2,3,4,6,7,8-HpCDF	<LC	0.06	<LC	91
1,2,3,4,7,8,9-HpCDF	<LC	0.06	<LC	93
OCDF	<LC	0.20	<LC	75
<b>Dioxins</b>				
2,3,7,8-TCDD	<LC	0.06	<LC	91
1,2,3,7,8-PeCDD	<LC	0.05	<LC	94
1,2,3,4,7,8-HxCDD	0.11	0.10	0.01	78
1,2,3,6,7,8-HxCDD	<LC	0.04	<LC	89
1,2,3,7,8,9-HxCDD	<LC	0.04	<LC	89
1,2,3,4,6,7,8-HpCDD	0.08	0.06	0.0008	91
OCDD	<LC	0.20	<LC	75
<b>TOTAL PCDD/F Lowerbound</b>	<b>0.19</b>	<b>1.19</b>	<b>0.01</b>	
<b>TOTAL PCDD/F Mediumbound</b>	<b>0.70</b>		<b>0.09</b>	
<b>TOTAL PCDD/F Upperbound</b>	<b>1.22</b>		<b>0.17</b>	
<b>PCBs similar to dioxins</b>				
PCB 81	<LC	0.30	<LC	86
PCB 77	1.11	0.30	0.0001	91
PCB 123	<LC	3.29	<LC	79
PCB 118	<LC	3.18	<LC	77
PCB 114	<LC	3.12	<LC	80
PCB 105	3.14	3.08	0.00009	85
PCB 126	<LC	0.30	<LC	100
PCB 167	<LC	1.87	<LC	103
PCB 156	<LC	1.66	<LC	114
PCB 157	<LC	1.89	<LC	99
PCB 169	<LC	0.30	<LC	101
PCB 189	<LC	3.55	<LC	85
<b>TOTAL PCB Lowerbound</b>	<b>4.25</b>	<b>22.8</b>	<b>0.0002</b>	
<b>TOTAL PCB Mediumbound</b>	<b>14.0</b>		<b>0.02</b>	
<b>TOTAL PCB Upperbound</b>	<b>23.7</b>		<b>0.04</b>	
<b>TOTAL PCDD/F + PCB Lowerbound</b>	<b>4.44</b>		<b>0.01</b>	
<b>TOTAL PCDD/F + PCB Mediumbound</b>	<b>14.7</b>		<b>0.11</b>	
<b>TOTAL PCDD/F + PCB Upperbound</b>	<b>24.9</b>		<b>0.21</b>	

LC: Limit of quantification

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# TECH TRANSFER



TECHNICAL REPORT: **22/00147**

**ANNEX 2: Result of the analysis of non-dioxin-like PCBs in the Oil sample  
with client reference: "OVE 2022"**

Name of congener	of/g	LC of/g	% Recovery
PCB 28	0.03	0.01	92
PCB 52	0.03	0.01	85
PCB 101	0.01	0.01	74
PCB 153	0.01	0.01	110
PCB 138	0.01	0.01	81
PCB 180	<LC	0.01	85
<b>TOTAL NDL-PCB Lowerbound</b>	<b>0.09</b>		
<b>TOTAL NDL-PCB Mediumbound</b>	<b>0.10</b>		
<b>TOTAL NDL-PCB Upperbound</b>	<b>0.10</b>		

LC: Limit of quantification

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# TECH TRANSFER



TECHNICAL REPORT: 22/00147

## ANNEX 3: Result of the analysis of PCDD/F and dioxin-like PCBs in the sample of Oil with client reference: "VIRGEN 2022"

Name of congener	pg/g	LC pg/g	pg WHO-TEQ/g	%Recovery
<b>Furanos</b>				
2,3,7,8-TCDF	0.10	0.05	0.01	104
1,2,3,7,8-PeCDF	<LC	0.04	<LC	101
2,3,4,7,8-PeCDF	<LC	0.04	<LC	101
1,2,3,4,7,8-HxCDF	0.05	0.04	0.005	91
1,2,3,6,7,8-HxCDF	<LC	0.04	<LC	89
2,3,4,6,7,8-HxCDF	<LC	0.04	<LC	89
1,2,3,7,8,9-HxCDF	<LC	0.04	<LC	93
1,2,3,4,6,7,8-HpCDF	<LC	0.06	<LC	98
1,2,3,4,7,8,9-HpCDF	<LC	0.06	<LC	99
OCDF	<LC	0.20	<LC	84
<b>Dioxins</b>				
2,3,7,8-TCDD	<LC	0.05	<LC	97
1,2,3,7,8-PeCDD	<LC	0.05	<LC	98
1,2,3,4,7,8-HxCDD	<LC	0.10	<LC	83
1,2,3,6,7,8-HxCDD	<LC	0.04	<LC	90
1,2,3,7,8,9-HxCDD	<LC	0.04	<LC	90
1,2,3,4,6,7,8-HpCDD	0.08	0.06	0.0008	98
OCDD	0.22	0.20	0.00007	84
<b>TOTAL PCDD/F Lowerbound</b>	<b>0.44</b>	<b>1.15</b>	<b>0.02</b>	
<b>TOTAL PCDD/F Mediumbound</b>	<b>0.84</b>		<b>0.09</b>	
<b>TOTAL PCDD/F Upperbound</b>	<b>1.24</b>		<b>0.16</b>	
<b>PCBs similar to dioxins</b>				
PCB 81	<LC	0.80	<LC	91
PCB 77	1.24	0.75	0.0001	93
PCB 123	<LC	2.74	<LC	89
PCB 118	10.5	2.69	0.0003	89
PCB 114	<LC	2.83	<LC	94
PCB 105	3.62	2.52	0.0001	96
PCB 126	<LC	0.56	<LC	98
PCB 167	<LC	1.47	<LC	100
PCB 156	<LC	1.34	<LC	112
PCB 157	<LC	1.42	<LC	104
PCB 169	<LC	0.50	<LC	99
PCB 189	<LC	2.87	<LC	86
<b>TOTAL PCB Lowerbound</b>	<b>15.3</b>	<b>20.5</b>	<b>0.0005</b>	
<b>TOTAL PCB Mediumbound</b>	<b>22.6</b>		<b>0.04</b>	
<b>TOTAL PCB Upperbound</b>	<b>29.9</b>		<b>0.07</b>	
<b>TOTAL PCDD/F + PCB Lowerbound</b>	<b>15.8</b>		<b>0.02</b>	
<b>TOTAL PCDD/F + PCB Mediumbound</b>	<b>23.4</b>		<b>0.12</b>	
<b>TOTAL PCDD/F + PCB Upperbound</b>	<b>31.1</b>		<b>0.23</b>	

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# TECH TRANSFER



TECHNICAL REPORT: **22/00147**

**ANNEX 4: Result of the analysis of non-dioxin-like PCBs in the Oil sample with client reference: "VIRGEN 2022"**

Name of congener	of/g	LC of/g	% Recovery
PCB 28	0.03	0.01	105
PCB 52	0.03	0.01	89
PCB 101	0.02	0.01	84
PCB 153	0.02	0.01	119
PCB 138	0.02	0.01	81
PCB 180	<LC	0.01	91
<b>TOTAL NDL-PCB Lowerbound</b>	<b>0.12</b>		
<b>TOTAL NDL-PCB Mediumbound</b>	<b>0.12</b>		
<b>TOTAL NDL-PCB Upperbound</b>	<b>0.13</b>		

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TECHNICAL REPORT: 22/00147

## ANNEX 5: Result of the analysis of PCDD/F and dioxin-like PCBs in the sample of Oil with client reference: "OLIVA REFINADO 2022"

Name of congener	pg/g	LC pg/g	pg WHO-TEQ/g	%Recovery
<b>Furanos</b>				
2,3,7,8-TCDF	0.09	0.06	0.009	106
1,2,3,7,8-PeCDF	<LC	0.06	<LC	102
2,3,4,7,8-PeCDF	<LC	0.05	<LC	103
1,2,3,4,7,8-HxCDF	<LC	0.04	<LC	91
1,2,3,6,7,8-HxCDF	<LC	0.04	<LC	92
2,3,4,6,7,8-HxCDF	<LC	0.04	<LC	92
1,2,3,7,8,9-HxCDF	<LC	0.04	<LC	94
1,2,3,4,6,7,8-HpCDF	<LC	0.06	<LC	100
1,2,3,4,7,8,9-HpCDF	<LC	0.06	<LC	104
OCDF	<LC	0.20	<LC	87
<b>Dioxins</b>				
2,3,7,8-TCDD	<LC	0.06	<LC	98
1,2,3,7,8-PeCDD	<LC	0.04	<LC	100
1,2,3,4,7,8-HxCDD	<LC	0.10	<LC	85
1,2,3,6,7,8-HxCDD	<LC	0.04	<LC	92
1,2,3,7,8,9-HxCDD	<LC	0.04	<LC	92
1,2,3,4,6,7,8-HpCDD	0.12	0.06	0.001	102
OCDD	0.50	0.20	0.0002	87
<b>TOTAL PCDD/F Lowerbound</b>	<b>0.71</b>	<b>1.20</b>	<b>0.01</b>	
<b>TOTAL PCDD/F Mediumbound</b>	<b>1.15</b>		<b>0.09</b>	
<b>TOTAL PCDD/F Upperbound</b>	<b>1.59</b>		<b>0.17</b>	
<b>PCBs similar to dioxins</b>				
PCB 81	<LC	0.30	<LC	88
PCB 77	0.85	0.31	0.00008	90
PCB 123	<LC	4.00	<LC	85
PCB 118	<LC	4.10	<LC	83
PCB 114	<LC	3.74	<LC	88
PCB 105	<LC	3.88	<LC	90
PCB 126	<LC	0.30	<LC	103
PCB 167	<LC	2.28	<LC	94
PCB 156	<LC	2.39	<LC	98
PCB 157	<LC	2.21	<LC	101
PCB 169	<LC	0.30	<LC	107
PCB 189	<LC	3.40	<LC	104
<b>TOTAL PCB Lowerbound</b>	<b>0.85</b>	<b>27.2</b>	<b>0.00008</b>	
<b>TOTAL PCB Mediumbound</b>	<b>14.3</b>		<b>0.02</b>	
<b>TOTAL PCB Upperbound</b>	<b>27.8</b>		<b>0.04</b>	
<b>TOTAL PCDD/F + PCB Lowerbound</b>	<b>1.56</b>		<b>0.01</b>	
<b>TOTAL PCDD/F + PCB Mediumbound</b>	<b>15.5</b>		<b>0.11</b>	
<b>TOTAL PCDD/F + PCB Upperbound</b>	<b>29.3</b>		<b>0.21</b>	

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TECHNICAL REPORT: **22/00147**

**ANNEX 6: Result of the analysis of non-dioxin-like PCBs in the sample of Oil with client reference: "OLIVA REFINADO 2022"**

Name of congener	of/g	LC of/g	% Recovery
PCB 28	0.01	0.01	103
PCB 52	0.02	0.01	93
PCB 101	<LC	0.01	86
PCB 153	<LC	0.01	93
PCB 138	<LC	0.01	81
PCB 180	<LC	0.01	85
<b>TOTAL NDL-PCB Lowerbound</b>	<b>0.03</b>		
<b>TOTAL NDL-PCB Mediumbound</b>	<b>0.05</b>		
<b>TOTAL NDL-PCB Upperbound</b>	<b>0.07</b>		

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TECHNICAL REPORT: 22/00147

## ANNEX 7: Result of the analysis of PCDD/F and dioxin-like PCBs in the sample of Oil with client reference: "ORUJO REFINADO 2022"

Name of congener	pg/g	LC pg/g	pg WHO-TEQ/g	%Recovery
<b>Furanos</b>				
2,3,7,8-TCDF	<LC	0.06	<LC	94
1,2,3,7,8-PeCDF	<LC	0.04	<LC	93
2,3,4,7,8-PeCDF	<LC	0.04	<LC	93
1,2,3,4,7,8-HxCDF	<LC	0.04	<LC	81
1,2,3,6,7,8-HxCDF	<LC	0.04	<LC	81
2,3,4,6,7,8-HxCDF	<LC	0.04	<LC	80
1,2,3,7,8,9-HxCDF	<LC	0.04	<LC	84
1,2,3,4,6,7,8-HpCDF	<LC	0.06	<LC	88
1,2,3,4,7,8,9-HpCDF	<LC	0.06	<LC	89
OCDF	<LC	0.20	<LC	74
<b>Dioxins</b>				
2,3,7,8-TCDD	<LC	0.06	<LC	86
1,2,3,7,8-PeCDD	<LC	0.05	<LC	90
1,2,3,4,7,8-HxCDD	<LC	0.10	<LC	74
1,2,3,6,7,8-HxCDD	<LC	0.04	<LC	79
1,2,3,7,8,9-HxCDD	<LC	0.04	<LC	79
1,2,3,4,6,7,8-HpCDD	0.10	0.06	0.001	88
OCDD	0.31	0.20	0.00009	74
<b>TOTAL PCDD/F Lowerbound</b>	<b>0.40</b>	<b>1.16</b>	<b>0.001</b>	
<b>TOTAL PCDD/F Mediumbound</b>	<b>0.85</b>		<b>0.08</b>	
<b>TOTAL PCDD/F Upperbound</b>	<b>1.30</b>		<b>0.16</b>	
<b>PCBs similar to dioxins</b>				
PCB 81	<LC	0.53	<LC	88
PCB 77	1.08	0.53	0.0001	90
PCB 123	<LC	5.66	<LC	83
PCB 118	9.77	6.00	0.0003	77
PCB 114	<LC	6.12	<LC	82
PCB 105	<LC	6.22	<LC	85
PCB 126	<LC	0.50	<LC	100
PCB 167	<LC	3.64	<LC	80
PCB 156	<LC	3.83	<LC	80
PCB 157	<LC	3.47	<LC	84
PCB 169	<LC	0.42	<LC	96
PCB 189	<LC	4.73	<LC	97
<b>TOTAL PCB Lowerbound</b>	<b>10.9</b>	<b>41.6</b>	<b>0.0004</b>	
<b>TOTAL PCB Mediumbound</b>	<b>28.4</b>		<b>0.03</b>	
<b>TOTAL PCB Upperbound</b>	<b>46.0</b>		<b>0.06</b>	
<b>TOTAL PCDD/F + PCB Lowerbound</b>	<b>11.3</b>		<b>0.001</b>	
<b>TOTAL PCDD/F + PCB Mediumbound</b>	<b>29.3</b>		<b>0.11</b>	
<b>TOTAL PCDD/F + PCB Upperbound</b>	<b>47.3</b>		<b>0.22</b>	

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TECHNICAL REPORT: **22/00147**

## ANNEX 8: Result of the analysis of non-dioxin-like PCBs in the sample of Oil with client reference: "REFINED ORIENTATION 2022"

Name of congener	of/g	LC of/g	% Recovery
PCB 28	0.02	0.01	88
PCB 52	0.03	0.01	81
PCB 101	0.01	0.01	76
PCB 153	0.03	0.01	102
PCB 138	0.04	0.01	72
PCB 180	0.03	0.01	77
<b>TOTAL NDL-PCB Lowerbound</b>	<b>0.15</b>		
<b>TOTAL NDL-PCB Mediumbound</b>	<b>0.15</b>		
<b>TOTAL NDL-PCB Upperbound</b>	<b>0.15</b>		

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TECHNICAL REPORT: 22/00147

**ANNEX 9: Result of the analysis of PCDD/F and dioxin-like PCBs in the sample of Oil with customer reference: "SUNFLOWER REFINED 2022"**

Name of congener	pg/g	LC pg/g	pg WHO-TEQ/g	%Recovery
<b>Furanos</b>				
2,3,7,8-TCDF	<LC	0.05	<LC	105
1,2,3,7,8-PeCDF	<LC	0.04	<LC	103
2,3,4,7,8-PeCDF	<LC	0.04	<LC	102
1,2,3,4,7,8-HxCDF	<LC	0.04	<LC	90
1,2,3,6,7,8-HxCDF	<LC	0.04	<LC	90
2,3,4,6,7,8-HxCDF	<LC	0.04	<LC	90
1,2,3,7,8,9-HxCDF	<LC	0.04	<LC	93
1,2,3,4,6,7,8-HpCDF	<LC	0.06	<LC	99
1,2,3,4,7,8,9-HpCDF	<LC	0.06	<LC	100
OCDF	<LC	0.20	<LC	86
<b>Dioxins</b>				
2,3,7,8-TCDD	<LC	0.05	<LC	94
1,2,3,7,8-PeCDD	<LC	0.04	<LC	100
1,2,3,4,7,8-HxCDD	0.11	0.10	0.01	83
1,2,3,6,7,8-HxCDD	<LC	0.05	<LC	90
1,2,3,7,8,9-HxCDD	<LC	0.05	<LC	90
1,2,3,4,6,7,8-HpCDD	<LC	0.06	<LC	99
OCDD	<LC	0.20	<LC	86
<b>TOTAL PCDD/F Lowerbound</b>	<b>0.11</b>	<b>1.15</b>	<b>0.01</b>	
<b>TOTAL PCDD/F Mediumbound</b>	<b>0.64</b>		<b>0.08</b>	
<b>TOTAL PCDD/F Upperbound</b>	<b>1.17</b>		<b>0.15</b>	
<b>PCBs similar to dioxins</b>				
PCB 81	<LC	0.43	<LC	92
PCB 77	0.76	0.40	0.00008	95
PCB 123	<LC	4.09	<LC	77
PCB 118	10.1	4.17	0.0003	74
PCB 114	<LC	4.43	<LC	76
PCB 105	6.02	4.38	0.0002	75
PCB 126	<LC	0.38	<LC	106
PCB 167	<LC	3.15	<LC	78
PCB 156	<LC	2.55	<LC	88
PCB 157	<LC	2.98	<LC	83
PCB 169	<LC	0.33	<LC	102
PCB 189	<LC	2.68	<LC	88
<b>TOTAL PCB Lowerbound</b>	<b>16.9</b>	<b>30.0</b>	<b>0.0006</b>	
<b>TOTAL PCB Mediumbound</b>	<b>27.4</b>		<b>0.03</b>	
<b>TOTAL PCB Upperbound</b>	<b>37.9</b>		<b>0.05</b>	
<b>TOTAL PCDD/F + PCB Lowerbound</b>	<b>17.0</b>		<b>0.01</b>	
<b>TOTAL PCDD/F + PCB Mediumbound</b>	<b>28.0</b>		<b>0.10</b>	
<b>TOTAL PCDD/F + PCB Upperbound</b>	<b>39.1</b>		<b>0.20</b>	

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TECHNICAL REPORT: **22/00147**

**ANNEX 10: Result of the analysis of non-dioxin-like PCBs in the sample of  
Oil with customer reference: "SUNFLOWER REFINED 2022"**

Name of congener	of/g	LC of/g	% Recovery
PCB 28	0.02	0.01	94
PCB 52	0.03	0.01	88
PCB 101	0.01	0.01	75
PCB 153	0.01	0.01	83
PCB 138	0.02	0.01	68
PCB 180	<LC	0.01	76
<b>TOTAL NDL-PCB Lowerbound</b>	<b>0.09</b>		
<b>TOTAL NDL-PCB Mediumbound</b>	<b>0.10</b>		
<b>TOTAL NDL-PCB Upperbound</b>	<b>0.10</b>		

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TECHNICAL REPORT: 22/00147

## ANNEX 11 Result of the analysis of PCDD/F and dioxin-like PCBs in the sample of Oil with client reference: "REFINED MEDIUM OLEIC SUNFLOWER 2022"

Name of congener	pg/g	LC pg/g	pg WHO-TEQ/g	%Recovery
<b>Furanos</b>				
2,3,7,8-TCDF	<LC	0.05	<LC	104
1,2,3,7,8-PeCDF	<LC	0.04	<LC	99
2,3,4,7,8-PeCDF	<LC	0.04	<LC	100
1,2,3,4,7,8-HxCDF	<LC	0.04	<LC	85
1,2,3,6,7,8-HxCDF	<LC	0.04	<LC	84
2,3,4,6,7,8-HxCDF	<LC	0.04	<LC	82
1,2,3,7,8,9-HxCDF	0.04	0.04	0.004	85
1,2,3,4,6,7,8-HpCDF	<LC	0.06	<LC	90
1,2,3,4,7,8,9-HpCDF	<LC	0.06	<LC	93
OCDF	<LC	0.20	<LC	75
<b>Dioxins</b>				
2,3,7,8-TCDD	<LC	0.05	<LC	91
1,2,3,7,8-PeCDD	<LC	0.04	<LC	97
1,2,3,4,7,8-HxCDD	0.12	0.10	0.01	78
1,2,3,6,7,8-HxCDD	0.04	0.04	0.004	95
1,2,3,7,8,9-HxCDD	0.06	0.04	0.006	95
1,2,3,4,6,7,8-HpCDD	0.08	0.06	0.0008	91
OCDD	0.25	0.20	0.00007	75
<b>TOTAL PCDD/F Lowerbound</b>	<b>0.58</b>	<b>1.14</b>	<b>0.03</b>	
<b>TOTAL PCDD/F Mediumbound</b>	<b>0.91</b>		<b>0.09</b>	
<b>TOTAL PCDD/F Upperbound</b>	<b>1.24</b>		<b>0.15</b>	
<b>PCBs similar to dioxins</b>				
PCB 81	<LC	0.31	<LC	92
PCB 77	1.04	0.30	0.0001	97
PCB 123	<LC	4.27	<LC	86
PCB 118	8.44	4.66	0.0003	79
PCB 114	<LC	3.60	<LC	86
PCB 105	4.49	4.48	0.0001	83
PCB 126	<LC	0.30	<LC	105
PCB 167	<LC	2.64	<LC	99
PCB 156	<LC	2.32	<LC	110
PCB 157	<LC	2.47	<LC	102
PCB 169	<LC	0.30	<LC	105
PCB 189	<LC	3.53	<LC	96
<b>TOTAL PCB Lowerbound</b>	<b>14.0</b>	<b>29.2</b>	<b>0.0005</b>	
<b>TOTAL PCB Mediumbound</b>	<b>23.8</b>		<b>0.02</b>	
<b>TOTAL PCB Upperbound</b>	<b>33.7</b>		<b>0.04</b>	
<b>TOTAL PCDD/F + PCB Lowerbound</b>	<b>14.5</b>		<b>0.03</b>	
<b>TOTAL PCDD/F + PCB Mediumbound</b>	<b>24.7</b>		<b>0.11</b>	
<b>TOTAL PCDD/F + PCB Upperbound</b>	<b>34.9</b>		<b>0.19</b>	

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# TECH TRANSFER



TECHNICAL REPORT: 22/00147

**ANNEX 12: Result of the analysis of non-dioxin-like PCBs in the sample of  
Oil with client reference: "REFINED MEDIUM OLEIC SUNFLOWER 2022"**

Name of congener	of/g	LC of/g	% Recovery
PCB 28	0.03	0.01	98
PCB 52	0.03	0.01	91
PCB 101	0.01	0.01	80
PCB 153	<LC	0.01	90
PCB 138	<LC	0.01	80
PCB 180	<LC	0.01	89
<b>TOTAL NDL-PCB Lowerbound</b>	<b>0.07</b>		
<b>TOTAL NDL-PCB Mediumbound</b>	<b>0.09</b>		
<b>TOTAL NDL-PCB Upperbound</b>	<b>0.10</b>		

LC: Limit of quantification

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18/22

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PERSONA CIÈNCIA EMPRESA  
UNIVERSITAT RAMON LLULL

# TECH TRANSFER



TECHNICAL REPORT: 22/00147

## ANNEX 13 Result of the analysis of PCDD/F and dioxin-like PCBs in the sample of Oil with client reference: "HIGH OLEIC REFINED SUNFLOWER 2022"

Name of congener	pg/g	LC pg/g	pg WHO-TEQ/g	%Recovery
<b>Furanos</b>				
2,3,7,8-TCDF	<LC	0.05	<LC	102
1,2,3,7,8-PeCDF	<LC	0.04	<LC	100
2,3,4,7,8-PeCDF	<LC	0.04	<LC	101
1,2,3,4,7,8-HxCDF	0.04	0.04	0.004	87
1,2,3,6,7,8-HxCDF	<LC	0.04	<LC	83
2,3,4,6,7,8-HxCDF	<LC	0.04	<LC	84
1,2,3,7,8,9-HxCDF	<LC	0.04	<LC	88
1,2,3,4,6,7,8-HpCDF	0.11	0.06	0.001	91
1,2,3,4,7,8,9-HpCDF	<LC	0.06	<LC	92
OCDF	<LC	0.20	<LC	76
<b>Dioxins</b>				
2,3,7,8-TCDD	<LC	0.05	<LC	97
1,2,3,7,8-PeCDD	<LC	0.04	<LC	103
1,2,3,4,7,8-HxCDD	0.11	0.10	0.01	85
1,2,3,6,7,8-HxCDD	<LC	0.04	<LC	93
1,2,3,7,8,9-HxCDD	<LC	0.04	<LC	93
1,2,3,4,6,7,8-HpCDD	0.13	0.06	0.001	93
OCDD	0.33	0.20	0.0001	76
<b>TOTAL PCDD/F Lowerbound</b>	<b>0.72</b>	<b>1.14</b>	<b>0.02</b>	
<b>TOTAL PCDD/F Mediumbound</b>	<b>1.06</b>		<b>0.08</b>	
<b>TOTAL PCDD/F Upperbound</b>	<b>1.40</b>		<b>0.15</b>	
<b>PCBs similar to dioxins</b>				
PCB 81	<LC	0.59	<LC	92
PCB 77	0.73	0.57	0.00007	95
PCB 123	<LC	4.15	<LC	82
PCB 118	4.75	4.25	0.0001	77
PCB 114	<LC	3.67	<LC	88
PCB 105	<LC	4.27	<LC	88
PCB 126	<LC	0.53	<LC	103
PCB 167	<LC	2.43	<LC	75
PCB 156	<LC	2.85	<LC	84
PCB 157	<LC	3.18	<LC	81
PCB 169	<LC	0.47	<LC	107
PCB 189	<LC	2.81	<LC	74
<b>TOTAL PCB Lowerbound</b>	<b>5.49</b>	<b>29.8</b>	<b>0.0002</b>	
<b>TOTAL PCB Mediumbound</b>	<b>18.0</b>		<b>0.03</b>	
<b>TOTAL PCB Upperbound</b>	<b>30.4</b>		<b>0.07</b>	
<b>TOTAL PCDD/F + PCB Lowerbound</b>	<b>6.21</b>		<b>0.02</b>	
<b>TOTAL PCDD/F + PCB Mediumbound</b>	<b>19.0</b>		<b>0.12</b>	
<b>TOTAL PCDD/F + PCB Upperbound</b>	<b>31.8</b>		<b>0.22</b>	

LC: Limit of quantification

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CONFIDENTIAL TREATMENT REQUESTED

*Claudio Innocenti*



PERSONA CIÈNCIA EMPRESA  
UNIVERSITAT RAMON LLULL

# TECH TRANSFER



TECHNICAL REPORT: **22/00147**

**ANNEX 14: Result of the analysis of non-dioxin-like PCBs in the sample of  
Oil with client reference: "HIGH OLEIC REFINED SUNFLOWER 2022"**

Name of congener	of/g	LC of/g	% Recovery
PCB 28	0.02	0.01	91
PCB 52	0.03	0.01	86
PCB 101	<LC	0.01	79
PCB 153	<LC	0.01	88
PCB 138	<LC	0.01	63
PCB 180	<LC	0.01	70
<b>TOTAL NDL-PCB Lowerbound</b>	<b>0.05</b>		
<b>TOTAL NDL-PCB Mediumbound</b>	<b>0.07</b>		
<b>TOTAL NDL-PCB Upperbound</b>	<b>0.09</b>		

LC: Limit of quantification

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UNIVERSITAT RAMON LLULL

# TECH TRANSFER



TECHNICAL REPORT: 22/00147

## ANNEX 15 Result of the analysis of PCDD/F and dioxin-like PCBs in the sample of Oil with client reference: "PEPITA DE UVA 2022"

Name of congener	pg/g	LC pg/g	pg WHO-TEQ/g	%Recovery
<b>Furanos</b>				
2,3,7,8-TCDF	<LC	0.05	<LC	105
1,2,3,7,8-PeCDF	<LC	0.04	<LC	102
2,3,4,7,8-PeCDF	<LC	0.06	<LC	107
1,2,3,4,7,8-HxCDF	<LC	0.04	<LC	84
1,2,3,6,7,8-HxCDF	<LC	0.04	<LC	82
2,3,4,6,7,8-HxCDF	<LC	0.04	<LC	83
1,2,3,7,8,9-HxCDF	<LC	0.04	<LC	84
1,2,3,4,6,7,8-HpCDF	<LC	0.06	<LC	86
1,2,3,4,7,8,9-HpCDF	<LC	0.06	<LC	87
OCDF	<LC	0.20	<LC	71
<b>Dioxins</b>				
2,3,7,8-TCDD	<LC	0.05	<LC	96
1,2,3,7,8-PeCDD	<LC	0.04	<LC	108
1,2,3,4,7,8-HxCDD	<LC	0.10	<LC	84
1,2,3,6,7,8-HxCDD	<LC	0.04	<LC	93
1,2,3,7,8,9-HxCDD	<LC	0.04	<LC	93
1,2,3,4,6,7,8-HpCDD	<LC	0.06	<LC	93
OCDD	0.23	0.20	0.00007	71
<b>TOTAL PCDD/F Lowerbound</b>	<b>0.23</b>	<b>1.16</b>	<b>0.00007</b>	
<b>TOTAL PCDD/F Mediumbound</b>	<b>0.71</b>		<b>0.08</b>	
<b>TOTAL PCDD/F Upperbound</b>	<b>1.19</b>		<b>0.15</b>	
<b>PCBs similar to dioxins</b>				
PCB 81	<LC	0.58	<LC	94
PCB 77	1.09	0.54	0.0001	96
PCB 123	<LC	4.00	<LC	84
PCB 118	11.3	4.00	0.0003	81
PCB 114	<LC	4.04	<LC	86
PCB 105	4.99	4.11	0.0001	86
PCB 126	<LC	0.42	<LC	101
PCB 167	<LC	2.86	<LC	89
PCB 156	<LC	2.78	<LC	90
PCB 157	<LC	2.80	<LC	94
PCB 169	<LC	0.43	<LC	98
PCB 189	<LC	3.10	<LC	106
<b>TOTAL PCB Lowerbound</b>	<b>17.4</b>	<b>29.7</b>	<b>0.0006</b>	
<b>TOTAL PCB Mediumbound</b>	<b>27.9</b>		<b>0.03</b>	
<b>TOTAL PCB Upperbound</b>	<b>38.4</b>		<b>0.06</b>	
<b>TOTAL PCDD/F + PCB Lowerbound</b>	<b>17.6</b>		<b>0.0007</b>	
<b>TOTAL PCDD/F + PCB Mediumbound</b>	<b>28.6</b>		<b>0.10</b>	
<b>TOTAL PCDD/F + PCB Upperbound</b>	<b>39.6</b>		<b>0.21</b>	

LC: Limit of quantification

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*Claudio Innocenti*



PERSONA CIÈNCIA EMPRESA  
UNIVERSITAT RAMON LLULL

# TECH TRANSFER



TECHNICAL REPORT: **22/00147**

**ANNEX 16: Result of the analysis of non-dioxin-like PCBs in the sample of  
Oil with client reference: "PEPITA DE UVA 2022"**

Name of congener	of/g	LC of/g	% Recovery
PCB 28	0.03	0.01	86
PCB 52	0.03	0.01	87
PCB 101	0.01	0.01	79
PCB 153	0.03	0.01	103
PCB 138	0.03	0.01	79
PCB 180	0.02	0.01	85
<i>TOTAL NDL-PCB Lowerbound</i>	<b>0.16</b>		
<i>TOTAL NDL-PCB Mediumbound</i>	<b>0.16</b>		
<i>TOTAL NDL-PCB Upperbound</i>	<b>0.16</b>		

LC: Limit of quantification

Only this electronic version of the report is issued

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**TEST REPORT**

Report / Sample: A / 202410331

 Date of receipt: 11/07/2024 Analysis start date: 11/07/2024  
 Report issue date: 16/07/2024 Final analysis date: 16/07/2024

Analyzed according to: EXTRA VIRGIN OLIVE OIL

Packaging type: 1 l unpackaged pet

Ref. sample: E24109 A4K9 D.7

(information provided by the client)

Description: Oil in a sealed container with an inner seal

Applicant:

\*202410331\*

**SOUTHERN OILS - COOPER, S.A.**  
 CAROLINA STREET 23220 Vilches 29  
 (Jaén)  
 Spain

**Analytical Results**

Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
<b>Fatty Acid Content</b>					
Myristic Acid (C14:0)	0,01 ±0,01	%	̄ 0,03	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Palmitic Acid (C16:0)	12,95 ±0,52	%	7,00 - 20,00	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Palmitoleic Acid (C16:1)	1,45 ±0,10	%	0,30 - 3,50	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Margaric Acid (C17:0)	0,07 ±0,01	%	̄ 0,40	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Margaroleic Acid (C17:1)	0,14 ±0,01	%	̄ 0,60	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Stearic Acid (C18:0)	3,15 ±0,13	%	0,50 - 5,00	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Oleic acid (C18:1) with isomers	72,17 ±0,59	%	55,00 - 85,00	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Linoleic acid (C18:2) with isomers	8,49 ±0,25	%	2,50 - 21,00	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Linolenic acid (C18:3) with isomers	0,74 ±0,07	%	̄ 1,00	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Arachnic Acid (C20:0)	0,42 ±0,04	%	̄ 0,60	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Gadoleic Acid (C20:1)	0,24 ±0,02	%	̄ 0,50	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Behenic acid (C22:0)	0,12 ±0,02	%	̄ 0,20	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Lignoceric Acid (C24:0)	0,06 ±0,01	%	̄ 0,20	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Sums of transoleic isomers	< 0,02	%	̄ 0,05	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
Sums of translinoleic isomers + translinolenic	0,02 ±0,01	%	̄ 0,05	Gas Chromatography COI/T.20/Doc. No. 33. Rev. 1	
<b>Erucic Acid (C22:1)</b>	< 2,0	g/Kg	̄ 20,0	Gas chromatography	P.I. LAB-IT 162 conforme a R. (UE) 2023/2783
<b>Metals</b>					
Lead	< 0,013	mg/Kg	̄ 0,10	ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007
Arsenic	< 0,013	mg/Kg	̄ 0,1	ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007
Iron	< 0,50	mg/Kg	̄ 3,0	ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007
Copper	< 0,025	mg/Kg	̄ 0,1	ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007
Cadmium	< 0,013	mg/Kg		ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007
Mercury	< 0,013	mg/Kg		ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007
<b>(*) Tin</b>	< 0,013	mg/Kg		ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007

**TEST REPORT**

Report / Sample: A / 202410331

Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
<b>Polycyclic aromatic hydrocarbons</b>					
Benzo(a) anthracene	< 0,9	µg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 161 conforme a R. (EC) 333/07 and subsequent modifications
Benzo(b)fluoranthene	< 0,9	µg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 161 conforme a R. (EC) 333/07 and subsequent amendments
Criseno	< 0,9	µg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 161 conforme a R. (EC) 333/07 and subsequent modifications
Benzo (a) pireno	< 0,9	µg/Kg	2,0	GC/MS/MS QQQ	P.I. LAB-IT 161 conforme a R. (EC) 333/07 and subsequent amendments
γ H.P.A.	< 3,6	µg/Kg	10,0	GC/MS/MS QQQ	P.I. LAB-IT 161 conforme a R. (EC) 333/07 and subsequent amendments
<b>2-MCPD, 3-MCPD and Glicidol</b>					
Amount of 2-monochloropropanediol (2-MCPD) and fatty acid esters of 2-MCPD expressed as 2-MCPD	< 100	µg/Kg		GC/MS	PI LAB-IT 138 based on Official AOCS Method 29a,-13
Amount of 3-monochloropropanediol (3-MCPD) and 3-MCPD fatty acid esters expressed as 3-MCPD	< 100	µg/Kg		GC/MS	PI LAB-IT 138 based on Official AOCS Method 29a,-13
Glycidyl esters of fatty acids expressed as glycidol	< 100	µg/Kg		GC/MS	PI LAB-IT 138 based on Official AOCS Method 29a,-13
(*) Melamine	< 0,05	mg/Kg	γ 2,5	LC-MS/MS	PI LAB-IT 172 based on UNE-EN 16858:2017
<b>Tocopherols</b>					
alpha-Tocopherol	195 ±33	mg/Kg		Liquid chromatography	PI LAB-IT 156 based on UNE-EN ISO 9936:2016
beta-Tocopherol	1,1 ±0,2	mg/Kg		Liquid chromatography	PI LAB-IT 156 based on UNE-EN ISO 9936:2016
gamma-Tocopherol	1,5 ±0,3	mg/Kg		Liquid chromatography	PI LAB-IT 156 based on UNE-EN ISO 9936:2016
delta-Tocopherol	< 1	mg/Kg		Liquid chromatography	PI LAB-IT 156 based on UNE-EN ISO 9936:2016
<b>Phenolic compounds</b>	302 ±21	mg/Kg		Liquid chromatography	PI LAB-IT 157 based on COI/T.20/Doc. n.º 29. Rev.2
<b>Pyropheophytin</b>	7,4 ±1,0	%		Liquid chromatography	PI LAB-IT 160 based on ISO 29841:2009/Amd 1:2016
<b>Determination of diacylglycerols</b>					
1,2 Diglycerides	68 ±3	%		Gas chromatography	PI LAB-IT 159 based on UNE-EN ISO 29822:2014
1,3 Diglycerides	32 ±3	%		Gas chromatography	PI LAB-IT 159 based on UNE-EN ISO 29822:2014

## TEST REPORT

Report / Sample: A / 202410331

### Product photos



These results only correspond to the sample analyzed.

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Laboratory certified by INTERTEK for the Spanish Standard UNE-EN ISO 9001:2015 with certificate number: 0147081.

The estimated uncertainty, in quantitative methods, is found next to the test result with a  $\pm$  sign for a confidence level of 95% ( $k=2$ ), expressed as an absolute value. If not indicated in the report, it is estimated and available to the client upon request.

Laboratorio Agroalimentario Industrial SL complies with data protection legislation, in accordance with the provisions of Organic Law 3/2018 of December 5.

The Agroalimentario Industrial Laboratory SL (Indlab) has no responsibility for the name given by the client to the sample sent, nor for all the information that appears in the field "Sample ref. (information provided by the client)" that appears on page 1 of the report and this information is not covered by the accreditation.  
PI = Internal procedure.

The description appearing in the header on page 1 of the report refers to the visual description that the laboratory makes of the sample received.

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Analysis results are expressed uncorrected.

The limits are established in accordance with Annex I of Delegated Regulation (EU) 2022/2104 of 29 July and subsequent amendments, Royal Decree 308/1983 of 25 January and subsequent amendments, Regulation (EC) No 333/2007 of 28 March and subsequent amendments, Regulation (EU) 2023/915 of 25 April and subsequent amendments and COI/T.15/NC No 3.

The classification of the organoleptic assessment has been carried out following the characteristics described in Delegated Regulation (EU) 2022/2104 of July 29 and subsequent amendments.

Click on this text to check the Maximum Residue Limits of pesticides according to Regulation (EC) 396/2005 and subsequent amendments.

The result for "Polycyclic aromatic hydrocarbons" is corrected according to the recovery in validation based on the range, and is available to the client upon request.

The accredited analyses have been carried out under the scope of ENAC N° 1089/LE2141. Comments and evaluations are outside this scope.

Document digitally signed by  
Macarena Diaz Ramos

**TEST REPORT**
**Report / Sample: A / 202410485**

 Date of receipt: 15/07/2024 Analysis start date: 15/07/2024  
 Report issue date: 16/07/2024 Final analysis date: 16/07/2024

Analyzed according to: EXTRA VIRGIN OLIVE OIL

Packaging type: 500 ml pet unpackaged

Ref. sample: E24109 A4K9

(information provided by the client)

Description: Oil in a sealed container with an inner seal

Applicant:

\*202410485\*

**SOUTHERN OILS - COOPER, S.A.**  
 CAROLINA STREET 23220 Vilches 29  
 (Jaén)  
 Spain

**Summary of pesticide results**

All parameters analyzed have been less than the quantification limit.

**Analytical Results**

Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
<b>Pesticide residues by gas chromatography-mass spectrometry (GC-MS/MS)</b>					
2,4-D Butyl Ester	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
2,4-D-Methyl Ester	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
2-Phenylphenol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
4-Phenylphenol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Aclonifen	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Biphenyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Bitertanol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Bromociclono	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Acetocloro	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Acrinatrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Alacloro	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Anthraquinone	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Atrazine	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Atrazine tens	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Benalaxil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Benfluralina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Bifenthrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Bromacil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Bromofos etil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
Bromophos methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Bromopropylate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
The mayor's office	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Buprofen	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Butralin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Cadusafos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) They capture	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Carbofenotion	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Cyanophos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Cyfluthrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Cypermethrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Ciproconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clodinafop propargil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Clordano cis	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Clordano trans	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clorfenapir	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Chlorfenprop-methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Chlorfenvinphos sum	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Cloroanilina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tuberculosis	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Clorotalonil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clorpirifos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clorpirifos metil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clortal -dimetil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clortion	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Chlozolinate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Kresoxim-methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
DDD-p,p'	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) DDE-p,p'	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) DDT-p,p'	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
(*) Deltametrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Desmetrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Diazinón	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dichlobenil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Diclofention	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Diclofop methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dicloran	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dichlorvos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Dicofol degradation	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Dicofol p.p	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dieldrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Diphenylamine	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Difenoconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Diffufenican	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dimethanamide	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Diniconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dinitramine	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Dinobuton	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Disulfoton	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Endosulfan alfa	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Endosulfan beta	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Endosulfan sulfato	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Endrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Esfenvalerate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Etalfuralina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Etion	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Etofenprox	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Etofumesato	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Ethoxyquin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Etridiazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
Etrifmos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenarimol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Fenazaquin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenclorfos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenitroton	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenotrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenoxaprop-p-ethyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenpropathrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fention	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Phenthoate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Fenvalerate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
On Fipron	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fipronil desulfenil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fluacifop-p-butyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Flucitrinate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Flucloralin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fludioxonil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Flusilazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fonofos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Formotion	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
The phosmet	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Halfenprox	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
HCH alfa	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) HCH beta	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
HCH delta	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Heptachlor endo epoxy	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Heptachlor exo epoxy	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Heptenophos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Hexaclorobenzeno	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Hexaconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
(*) Iprodione	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Isodrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Lambda-Cihalotrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Leptofos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Lindane-gamma	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Malation	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
MCPA-2-ethylhexyl ester	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
MCPA-methyl ester	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
MCPB methyl ester	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Mecarbam	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Metalaxilo	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Metidation	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Metoxicloro	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Metribucina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Miclobutanil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Mirex	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Molinato	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Nitralin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Nitrofen	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Nitrotal isopropyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Nuarimol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Oxadixilo	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Oxifluorfen	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Etilo-paration	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Paration-methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pebulated	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Penconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pendimethalin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Pentacloroanilina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Pentaclorobenceno	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
Permetrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Petoxamide	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Piperonil-butóxido	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pyrazofos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Piridaben	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Piridafention	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pirifenox	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pirimetanil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pirimifos-ethyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pirimiphos-methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Piriproxién	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Procymidone	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Prof	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Profenofós	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Profluralin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Promethrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Propacloro	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Propargita	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Propaganda	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Prophetamphos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Propiconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Propyzamide	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Antiophos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Some of them	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Quinomethionate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Quinoxifeno	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Quintocene	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) S 421	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Silafluofen	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Siltiofam	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
We know him	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Symmetry	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Sulfotep	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tau-Fluvalinato	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Tebuconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tebufenpirad	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tecnacene	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Teflubenzuron	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tefluthrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Terbucarb	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Terbufos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Terbumeton	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Terbuthylazine	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Terbutrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Tetraclorvinfos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tetraconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tetradifon	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Tetrametrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) The tetras	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Thiocyclam-hydrogen oxalate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tiometon	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tolclofos methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Transfluthrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Triadimefon	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Trichloronate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Triflumizol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Trifluralina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Vinclozolina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Iodofenphos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
<b>Pesticide residues by liquid chromatography-mass spectrometry (LC-MS/MS)</b>					
(*) Abamectina	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
(*) 3-Hydroxycarbofurano	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Acephate	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Acetamiprid	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Acibenzolar-S-methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Aldicar sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Aldicar sulfoxide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Aldicarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Atrazina desisopropil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Azinfos-etilo	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Azinphos-methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Azoxystrobin	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Bendiocarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Benomilo	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Benoxacor	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Bensulfuron methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Benthiavalicarbo isopropil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Boscalida	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Bromuconazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Butafenacil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Butocarboxim-sulfon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Butoxycarboxime	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Carbaril	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Carbendazina	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Carbofuran	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Carfentrazone ethyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cyanazine	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Ciantranilprole	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cyazofamide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Cycloxdim	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cyflufenamide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

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(*) Cliflumetofen	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cymoxanil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cyprodinil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Cletodim	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Clofenthecín	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Clomazone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cloquintocet mexil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Clorantraniliprol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Chloridazone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Chlorpropham	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Clorsulfuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Chlortoluron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Clothianidina	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Coumafos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Demeton-S-methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Demeton-S-methyl sulfonic acid	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Demeton-S-methylsulfoxide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
They demeditate	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Diclofuanida	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Dicrotofos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Dietofencarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Diflubenzuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Dimetachloro	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Dimethoato	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Dimetomorph	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Dimoxystrobin	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Dinocap	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Disulfoton sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Diuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Dodemorf	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

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(*) Payment	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Edifenfos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Epoxiconazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
EPTC	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Spirodiclofen	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Spiromesifen	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Spirotetramat	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Spiroxamine	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Etaconazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Ethiofencar sulfoxide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Etiofencarb sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Etopabato	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Etoprofos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Etoxazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Famous	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenamidon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenamiphos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenbuconazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenhexamide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenmedifam	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenobucarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenoxicarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenpiroximate	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Fenpropidin	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fensulfotion	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Fensulfotion oxon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fensulfotion oxon sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fensulfotion sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flonicamide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

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Florasula	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flubendiamida	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flufenacet	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flufenoxuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flow meter	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fluopicolide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fluopyram	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fluquinconazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flurocloridona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flutolanil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Flutriafol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Forclorfenuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fosalon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Formerly	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Foxim	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Turn it off	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Haloxifop-2-etoxietil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Haloxifop-methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Hexaflumuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Hexitiazox	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Imazail	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Imidacloprid	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Indoxacarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Iprovalicarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Isoprocarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Isoprotiolano	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Isoproturon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Isopyrazam	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
isoxaben	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Isxadifen ethyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

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Isoxaflutol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Lazy	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Linuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Malao Khan	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Mandipropamide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Mefenpir diethyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Mepaniprim	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Mepronil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Mesotrione	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metabenzthiazuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metaflumizone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Metamidofos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Metamitrona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metazachlor	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metiocarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metiocarb sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Methiocarb sulfoxide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metobromuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metolaclo-ro-S	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metolcarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Methomilus	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Methotrexate	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Methoxyfenozide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metoxuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metraphenone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Monocrotofos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Monolinuro	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Monuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Napropamida	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Neburon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

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Norflurazone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
New value	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Original	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Oxadiargilo	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Oxadiazon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Oxamyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Paclobutrazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Pencicuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Pentopirade	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Picolinafeno	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Piraclostrobina	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Pyraflufen ethyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Pirimicarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Pirimicarb-desmetil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Procloraz	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Promecarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Propamocarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Propanil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Propaquizafop	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Propoxur	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Proquinazid	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Prosulfocarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Quizalofop-p-ethyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Rimsulfuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Rotenone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Spinetoram	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Spinosad	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tebufenocida	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Wasted	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Terbufos sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

**TEST REPORT**

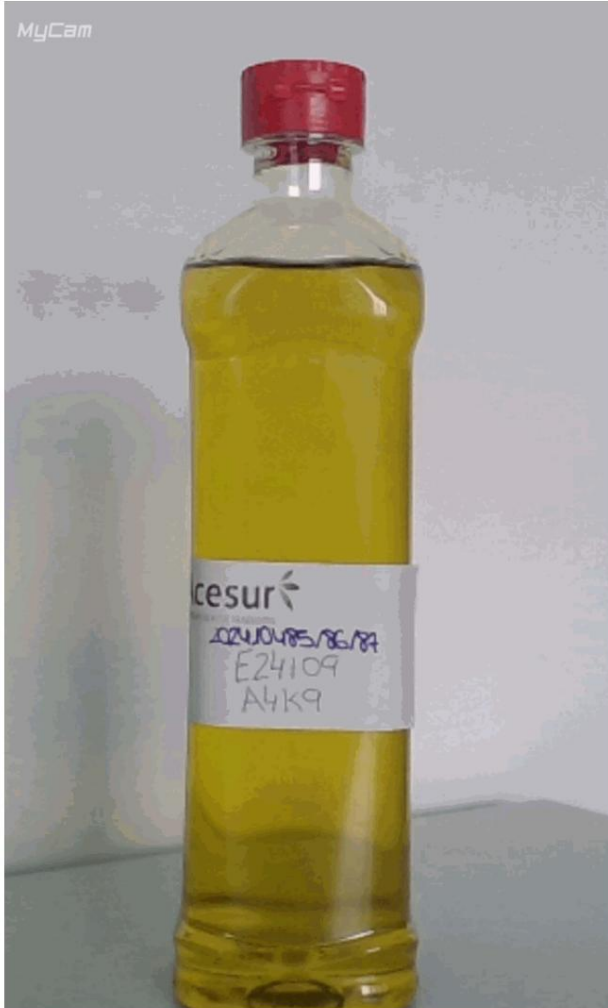
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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
Terbufos sulfóxido	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Tiabendazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tiacloprid	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Thiamethoxam	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tiazopyr	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tiobencarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tiodicarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Thiophanate methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tolfenpirad	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tolyfluanide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Triadimenol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Triciclazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Trichlorfon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Trifloxystrobin	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Triflumuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Triforina	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Valifenalate	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Vamidotion	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
In Zohakami	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

## TEST REPORT

Report / Sample: A / 202410485

### Product photos



These results only correspond to the sample analyzed.

This report must not be reproduced without the written authorization of the testing laboratory, and will only be valid if it bears the original signature.

Laboratory certified by INTERTEK for the Spanish Standard UNE-EN ISO 9001:2015 with certificate number: 0147081.

The estimated uncertainty, in quantitative methods, is found next to the test result with a  $\pm$  sign for a confidence level of 95% ( $k=2$ ), expressed as an absolute value. If not indicated in the report, it is estimated and available to the client upon request.

Laboratorio Agroalimentario Industrial SL complies with data protection legislation, in accordance with the provisions of Organic Law 3/2018 of December 5.

The Agroalimentario Industrial Laboratory SL (Indlab) has no responsibility for the name given by the client to the sample sent, nor for all the information that appears in the field "Sample ref. (information provided by the client)" that appears on page 1 of the report and this information is not covered by the accreditation.

PI = Internal procedure.

The description appearing in the header on page 1 of the report refers to the visual description that the laboratory makes of the sample received.

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Analysis results are expressed uncorrected.

The limits are established in accordance with Annex I of Delegated Regulation (EU) 2022/2104 of 29 July and subsequent amendments, Royal Decree 308/1983 of 25 January and subsequent amendments, Regulation (EC) No 333/2007 of 28 March and subsequent amendments, Regulation (EU) 2023/915 of 25 April and subsequent amendments and COI/T.15/NC No 3.

The classification of the organoleptic assessment has been carried out following the characteristics described in Delegated Regulation (EU) 2022/2104 of July 29 and subsequent amendments.

Click on this text to check the Maximum Residue Limits of pesticides according to Regulation (EC) 396/2005 and subsequent amendments.

The result for "Polycyclic aromatic hydrocarbons" is corrected according to the recovery in validation based on the range, and is available to the client upon request.

The accredited analyses have been carried out under the scope of ENAC N° 1089/LE2141. Comments and evaluations are outside this scope.

Document digitally signed by  
Macarena Diaz Ramos

**TEST REPORT**
**Report / Sample: A / 202401905**

 Date of receipt: 26/01/2024 Analysis start date: 29/01/2024  
 Report issue date: 31/01/2024 Final analysis date: 31/01/2024

Analyzed according to: OLIVE POMACE OIL

Packaging type: 500 ml pet unpackaged

Ref. sample: OLIVE POMACE L00124

(information provided by the client)

Description: Oil in a sealed container with an inner seal

Applicant:

\*202401905\*

**SOUTHERN OILS - COOPER, S.A.**  
 CAROLINA STREET 23220 Vilches 29  
 (Jaén)  
 Spain

**Summary of pesticide results**

Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
<b>Pesticide residues by gas chromatography-mass spectrometry (GC-MS/MS)</b>					
(*) Lambda-Cihalotrina	0,015	mg/Kg	ý 1,50	GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

**Analytical Results**

Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
<b>Pesticide residues by gas chromatography-mass spectrometry (GC-MS/MS)</b>					
2,4-D Butyl Ester	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
2,4-D-Methyl Ester	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
2-Phenylphenol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
4-Phenylphenol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Aclonifen	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Biphenyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Bitertanol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Bromociclono	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Acetocloro	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Acrinatrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Alacloro	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Anthraquinone	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Atrazine	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Atrazine tens	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Benalaxil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Benfluralina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Bifenthrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

**TEST REPORT**
**Report / Sample: A / 202401905**

Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
Bromacil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Bromofos etil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Bromofos methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Bromopropylate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
The mayor's office	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Buprofen	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Butralin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Cadusafos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) They capture	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Carbofenotion	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Cyanofos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Cyfluthrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Cypermethrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Ciproconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clodinafop propargil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Clordano cis	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Clordano trans	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clorfenapir	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Chlorfenprop-methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Chlorfenvinphos sum	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Cloroanilina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tuberculosis	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Clorotalonil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clorpirifos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clorpirifos metil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clortal -dimetil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Clortion	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Chlozolinate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Kresoxim-methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
DDD-p,p'	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

**TEST REPORT**
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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
(*) DDE-p,p'	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) DDT-p,p'	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Deltametrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Desmetrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Diazinón	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dichlobenil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Diclofention	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Diclofop methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dicloran	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dichlorvos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Dicofol degradation	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Dicofol p,p	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dieldrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Diphenylamine	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Difenoconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Diffufenican	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dimethanamide	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Diniconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Dinitramine	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Dinobuton	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Disulfoton	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Endosulfan alfa	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Endosulfan beta	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Endosulfan sulfato	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Endrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Esfenvalerate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Etalfuralina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Etion	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Etofenprox	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Etofumesato	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

**TEST REPORT**
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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
(*) Ethoxyquin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Etridiazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Etrimfos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenarimol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Fenazaquin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenclorfos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenitroton	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenotrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenoxaprop-p-ethyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fenpropathrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fention	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Phenthoate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Fenvalerate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
On Fipron	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fipronil desulfenil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fluacifop-p-butyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Flucitrinate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Flucloralin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fluodioxonil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Flusilazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Fonofos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Formotion	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
The phosmet	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Halfenprox	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
HCH alfa	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) HCH beta	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
HCH delta	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Heptachlor endo epoxy	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Heptachlor exo epoxy	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Heptenophos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
(*) Hexaclorobenzeno	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Hexaconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Iprodione	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Isodrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Lambda-Cihalotrina	0,015	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Leptofos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Lindane-gamma	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Malation	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
MCPA-2-ethylhexyl ester	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
MCPA-methyl ester	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
MCPB methyl ester	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Mecarbam	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Metalaxilo	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Metidation	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Metoxicloro	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Metribucina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Miclobutanil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Mirex	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Molinato	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Nitralin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Nitrofen	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Nitrotal isopropyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Nuarimol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Oxadixilo	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Oxifluorfen	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Etilo-paration	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Paration-methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pebulated	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Penconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pendimethalin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
(*) Pentacloroanilina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Pentaclorobenceno	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Permetrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Petoxamide	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Piperonil-butóxido	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pyrazofos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Piridaben	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Piridafention	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pirifenox	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pirimetanil	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pirimifos-ethyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Pirimiphos-methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Piriproxifén	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Procymidone	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Prof	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Profenofós	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Profluralin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Promethrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Propacloro	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Propargita	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Propaganda	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Prophetamphos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Propiconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Propyzamide	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Antiophos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Some of them	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Quinomethionate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Quinoxifeno	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Quintocene	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) S 421	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
Silafluofen	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Siltiofam	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
We know him	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Symmetry	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Sulfotep	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tau-Fluvalinato	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Tebuconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tebufenpirad	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tecnacene	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Teflubenzuron	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tefluthrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Terbucarb	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Terbufos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Terbumeton	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Terbuthylazine	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Terbutrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Tetraclorinfos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tetraconazol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tetradifon	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Tetrametrina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) The tetras	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
(*) Thiocyclam-hydrogen oxalate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tiometon	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Tolclofos methyl	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Transfluthrin	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Triadimefon	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Trichloronate	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Triflumizol	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Trifluralina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
Vinclozolina	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
Iodofenphos	< 0,01	mg/Kg		GC/MS/MS QQQ	P.I. LAB-IT 125 conforme a SANTE 11312/21 v2
<b>Pesticide residues by liquid chromatography-mass spectrometry (LC-MS/MS)</b>					
(*) Abamectina	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) 3-Hydroxycarbofurano	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Acephate	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Acetamiprid	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Acibenzolar-S-methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Aldicar sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Aldicar sulfoxide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Aldicarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Atrazina desisopropil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Azinfos-etilo	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Azinphos-methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Azoxystrobin	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Bendiocarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Benomilo	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Benoxacor	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Bensulfuron methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Benthiavalicarbo isopropil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Boscalida	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Bromuconazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Butafenacil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Butocarboxim-sulfon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Butoxycarboxime	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Carbaril	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Carbendazina	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Carbofuran	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Carfentrazone ethyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cyanazine	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Ciantranilprole	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cyazofamide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
(*) Cycloxdim	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cyflufenamide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Ciflumetofen	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cymoxanil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cyprodinil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Cletodim	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Clofenthecín	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Clomazone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Cloquintocet mexil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Clorantraniliprol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Chloridazone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Chlorpropham	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Clorsulfuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Chlortoluron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Clothianidina	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Coumafos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Demeton-S-methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Demeton-S-methyl sulfonic acid	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Demeton-S-methylsulfoxide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
They demeditate	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Dicloufuanida	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Dicrotofos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Dietofencarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Diflubenzuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Dimetachloro	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Dimethoato	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Dimetomorph	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Dimoxystrobin	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Dinocap	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Disulfoton sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

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Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
Diuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Dodemorf	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Payment	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Edifenfos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Epoxiconazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
EPTC	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Spirodiclofen	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Spiromesifen	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Spirotetramat	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Spiroxamine	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Etaconazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Ethiofencar sulfoxide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Etiofencarb sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Etopabato	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Etoprofos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Etoxazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Famous	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenamidon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenamiphos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenbuconazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenhexamide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenmedifam	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenbucarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenoxicarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fenpiroximate	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Fenpropidin	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fensulfotion	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Fensulfotion oxon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fensulfotion oxon sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fensulfotion sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

**TEST REPORT**
**Report / Sample: A / 202401905**

Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
Fenuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flonicamide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Florasula	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flubendiamida	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flufenacet	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flufenoxuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flow meter	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fluopicolide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fluopyram	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fluquinconazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flurocloridona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Flutolanil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Flutriafol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Forclorfenuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Fosalon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Formerly	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Foxim	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Turn it off	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Haloxifop-2-etoxietil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Haloxifop-methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Hexaflumuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Hexitiazox	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Imazalil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Imidacloprid	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Indoxacarbo	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Iprovalicarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Isoprocarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Isoprotiolano	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Isoproturon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Isopyrazam	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

**TEST REPORT**
**Report / Sample: A / 202401905**

Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
isoxaben	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Isoxadifen ethyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Isoxaflutol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Lazy	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Linuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Malao Khan	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Mandipropamide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Mefenpir diethyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Mepaniprim	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Mepronil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Mesotrione	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metabenzthiazuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metaflumizone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Metamidofos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Metamitrona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metazachlor	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metiocarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metiocarb sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Methiocarb sulfoxide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metobromuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metolaclo-ro- S	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metolcarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Methomilus	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Methotrexate	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Methoxyfenozide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metoxuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Metraphenone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Monocrotofos	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Monolinuro	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Monuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

**TEST REPORT**
**Report / Sample: A / 202401905**

Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
Napropamida	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Neburon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Norflurazone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
New value	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Original	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Oxadiargilo	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Oxadiazon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Oxamyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Paclobutrazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Pencicuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Pentopirade	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Picolinafeno	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Piraclostrobina	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Pyraflufen ethyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Pirimicarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Pirimicarb-desmetil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Procloraz	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Promecarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Propamocarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Propanil	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Propaquizafop	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Propoxur	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Proquinazid	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Prosulfocarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Quizalofop-p-ethyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Rimsulfuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Rotenone	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Spinetoram	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Spinosad	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tebufenocida	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

**TEST REPORT**
**Report / Sample: A / 202401905**

Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
Wasted	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Terbufos sulfona	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Terbufos sulfoxido	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Tiabendazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tiacloprid	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Thiamethoxam	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tiazopyr	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tiobencarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tiodicarb	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Thiophanate methyl	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tolfenpirad	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Tolylfluanide	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Triadimenol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Triciclazol	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Trichlorfon	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Trifloxystrobin	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Triflumuron	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Triforina	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
Valifenalate	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
(*) Vamidotion	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2
In Zohakami	< 0,01	mg/Kg		HPLC/MS/MS QQQ	P.I. LAB-IT 126 conforme a SANTE 11312/21 v2

## TEST REPORT

Report / Sample: A / 202401905

### Product photos



These results only correspond to the sample analyzed.

This report must not be reproduced without the written authorization of the testing laboratory, and will only be valid if it bears the original signature.

Laboratory certified by INTERTEK for the Spanish Standard UNE-EN ISO 9001:2015 with certificate number: 0147081.

The estimated uncertainty, in quantitative methods, is found next to the test result with a  $\pm$  sign for a confidence level of 95% ( $k=2$ ), expressed as an absolute value. If not indicated in the report, it is estimated and available to the client upon request.

Laboratorio Agroalimentario Industrial SL complies with data protection legislation, in accordance with the provisions of Organic Law 3/2018 of December 5.

The Agroalimentario Industrial Laboratory SL (Indlab) has no responsibility for the name given by the client to the sample sent, nor for all the information that appears in the field "Sample ref. (information provided by the client)" that appears on page 1 of the report and this information is not covered by the accreditation.  
PI = Internal procedure.

The description appearing in the header on page 1 of the report refers to the visual description that the laboratory makes of the sample received.

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Analysis results are expressed uncorrected.

The limits are established in accordance with Annex I of Delegated Regulation (EU) 2022/2104 of 29 July and subsequent amendments, Royal Decree 308/1983 of 25 January and subsequent amendments, Regulation (EC) No 333/2007 of 28 March and subsequent amendments, Regulation (EU) 2023/915 of 25 April and subsequent amendments and COI/T.15/NC No 3.

The classification of the organoleptic assessment has been carried out following the characteristics described in Delegated Regulation (EU) 2022/2104 of July 29 and subsequent amendments.

Click on this text to check the Maximum Residue Limits of pesticides according to Regulation (EC) 396/2005 and subsequent amendments.

The result for "Polycyclic aromatic hydrocarbons" is corrected according to the recovery in validation based on the range, and is available to the client upon request.

The accredited analyses have been carried out under the scope of ENAC N° 1089/LE2141. Comments and evaluations are outside this scope.

Document digitally signed by  
Macarena Diaz Ramos

**TEST REPORT**
**Report / Sample: A / 202401906**

 Date of receipt: 26/01/2024 Analysis start date: 29/01/2024  
 Report issue date: 29/01/2024 Final analysis date: 29/01/2024

Analyzed according to: OLIVE POMACE OIL

Packaging type: 500 ml pet unpackaged

Ref. sample: OLIVE POMACE L00124

(information provided by the client)

Description: Oil in a sealed container with an inner seal

Applicant:

\*202401906\*

**SOUTHERN OILS - COOPER, S.A.**  
 CAROLINA STREET 23220 Vilches 29  
 (Jaén)  
 Spain

**Analytical Results**

Tests/Essays	Results	Units	Boundaries	Analytical technique	Test method
<b>Metals</b>					
Lead	< 0,013	mg/Kg	ȳ 0,10	ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007
Arsenic	< 0,013	mg/Kg	ȳ 0,1	ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007
Iron	< 0,50	mg/Kg	ȳ 3,0	ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007
Copper	0,042 ±0,009	mg/Kg	ȳ 0,1	ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007
Cadmium	< 0,013	mg/Kg		ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007
Mercury	< 0,013	mg/Kg		ICP/MS	PI LAB-IT 129 based on the FDA 02/2020 and in accordance with R. CEE 333/2007

## TEST REPORT

Report / Sample: A / 202401906

### Product photos



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Laboratory certified by INTERTEK for the Spanish Standard UNE-EN ISO 9001:2015 with certificate number: 0147081.

The estimated uncertainty, in quantitative methods, is found next to the test result with a  $\pm$  sign for a confidence level of 95% ( $k=2$ ), expressed as an absolute value. If not indicated in the report, it is estimated and available to the client upon request.

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The classification of the organoleptic assessment has been carried out following the characteristics described in Delegated Regulation (EU) 2022/2104 of July 29 and subsequent amendments.

Click on this text to check the Maximum Residue Limits of pesticides according to Regulation (EC) 396/2005 and subsequent amendments.

The result for "Polycyclic aromatic hydrocarbons" is corrected according to the recovery in validation based on the range, and is available to the client upon request.

The accredited analyses have been carried out under the scope of ENAC N° 1089/LE2141. Comments and evaluations are outside this scope.

Document digitally signed by  
Beatriz Venegas Gonzalez

# GRAZA

## Graza Updated Testing Requirements

Internal Food Safety Standard

11 December 2024

In addition to the current testing Graza performs on each lot of oil, Graza will add the following lab tests:

- Natural Toxins (nyco/alatoxins)
- Heavy Metals
- Pesticides

This testing will take place before oil is purchased and transported to any of our facilities for bottling.

Supply Chain Process related to testing olive oil is outlined here:

1. Graza selects oil from multiple farm partners.
2. Graza tests oil at an independent lab and approves testing before oil is paid for or picked up from farm partners. Once oil is approved, oil can be transported to bottling facilities.
3. Each facility also tests oil when it arrives to ensure it has not been tampered with or changed in the process of transport.
4. Oil is lot controlled from oil pick up through transport, storage, bottling and sale of final product.



SPOT GLOSS



PMS 4224



PMS YELLOW 012

## MADE FROM OLIVES

### Olive Pomace Oil & E.V.O.O.

Meet your high heat kitchen hero: Made from high quality olive pomace, aka the tasty tapenade created by the first cold press of Extra Virgin Olive Oil. We add back some E.V.O.O. for an antioxidant boost!

### Naturally Refined (No Chemicals!)

Just a little bit of heat and pressure are applied to remove all impurities — this gives “Frizzle” its neutral flavor and high smoke point.

### NEUTRAL FLAVOR

The end result is a buttery, neutral oil that can be used for all your high heat adventures: cooking, grilling, frying, and baking.

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## NEUTRAL “Frizzle” VALUE SIZE High Heat Cooking Oil

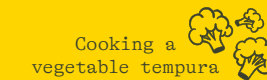
A glorious mix of Olive Pomace Oil (olive mush) and our E.V.O.O. Use “Frizzle” as a neutral oil for all your high heat cooking, baking, and frying.



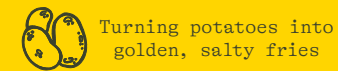
### Use me for:



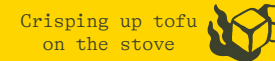
Your screaming hot cast iron!



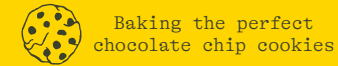
Cooking a vegetable tempura



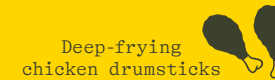
Turning potatoes into golden, salty fries



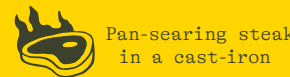
Crisping up tofu on the stove



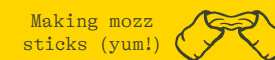
Baking the perfect chocolate chip cookies



Deep-frying chicken drumsticks



Pan-searing steak in a cast-iron



Making mozz sticks (yum!)

### Nutrition Facts

about 130 servings per container  
Serv. size: 1Tbsp (15mL)

Amount per serving  
**Calories 120**  
% DV\*

**Total Fat 14g 18%**

**Saturated Fat 2g 10%**

**Sodium 0mg 0%**

**Total Carbohydrate 0g 0%**

**Protein 0g 0%**

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: OLIVE POMACE OIL, EXTRA VIRGIN OLIVE OIL, PRODUCT OF SPAIN.  
DISTRIBUTED BY: DRUPELY INC, 185 WYTHE AVE, 2ND FLOOR, BROOKLYN NY 11249  
STORAGE: STORE IN A COOL, DRY PLACE, AWAY FROM DIRECT LIGHT.

Value Size



120 mm

295 mm



SPOT GLOSS



PMS 4224



PMS 382

120 mm

## "COOKING OIL"

### Harvested in December

Olives are picked during peak harvest season when they're more mature and a bit juicier.

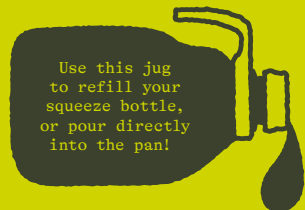
### 13lbs olives = 1 liter of oil

When pressed, these more mature, juicier olives yield a lot more oil.

### Mellow taste

#### Take it easy

Just like (most) humans, olives get more chill with age. The oil produced from these olives is milder in flavor and makes for a more flexible cooking oil.



Use this jug to refill your squeeze bottle, or pour directly into the pan!

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MELLOW

## "Sizzle"

VALUE SIZE

## Extra Virgin Olive Oil

No blending, no funny business. Just 100% pure Picual olive oil from Jaen, Spain.

ALWAYS FRESH  
SINGLE ORIGIN  
NEVER BLENDED

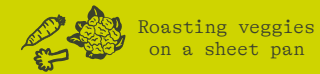


COOKING OIL

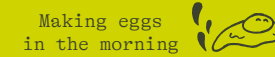
# GRAZA®

67.6 FL. OZ.  
(2.11 QT)  
(2L)

### Use me for:



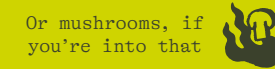
Roasting veggies on a sheet pan



Making eggs in the morning



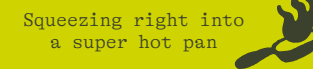
Firing up a juicy steak on the grill



Or mushrooms, if you're into that



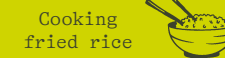
Baking a beautiful olive oil cake



Squeezing right into a super hot pan



Roasting a whole fish



Cooking fried rice

### Nutrition Facts

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Value Size



295 mm

**Search Result**

<b>FEI Number:</b>	3004266413
<b>Firm Name:</b>	Aceites del Sur- Coosur S.A
<b>Physical Address</b>	
<b>Line 1 Address:</b>	Avenida Cadiz Km 550 6
<b>Line 2 Address:</b>	
<b>City:</b>	Dos Hermanas
<b>State:</b>	
<b>Province:</b>	Sevilla
<b>Zip/Mail Code:</b>	41703
<b>Country:</b>	ES - SPAIN
<b>Mailing Address</b>	
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**Spain**

### FDA Actions Timeline

