

# ESIANLAB, S. C.

Análisis de: Alimentos, Agua, Bebidas, Cosméticos, Agroindustria, Etiquetado Nutricional, Asesoría y Cursos

## RESULTS REPORT

|                                                                    |                                                          |
|--------------------------------------------------------------------|----------------------------------------------------------|
| Report issue date: <b>April 24, 2024</b><br>Report ID: <b>5139</b> | Custody chain: <b>15550</b><br>Work order: <b>913/24</b> |
|--------------------------------------------------------------------|----------------------------------------------------------|

| Sample description                     |                                 |  |  | Sampling data                        |  |
|----------------------------------------|---------------------------------|--|--|--------------------------------------|--|
| Sample's number: <b>3690</b>           | Quantity: <b>3 pieces</b>       |  |  | Date and time: <b>Not applicable</b> |  |
| Date and time: <b>03/22/2024 15:42</b> | Temperature: <b>25.1 °C</b>     |  |  | Responsible: <b>Not applicable</b>   |  |
| Container: <b>Can</b>                  | Origin: <b>Parcel delivered</b> |  |  |                                      |  |

| Information provided by the client                                             |                                                                               |
|--------------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| Client                                                                         | Contact information                                                           |
| <b>Empacadora del Golfo de México S.A. de C.V.</b>                             | Av. Framboyanes No. 1393, Cd. Industrial Bruno Pagliai<br>Veracruz, Veracruz. |
| Sample data                                                                    |                                                                               |
| Nacho sliced jalapeño pepper 6 lbs 3 oz, Batch 4055 Best before<br>24/02/2027. | Date and time: <b>02/24/2024</b><br>Responsible: <b>Adriana Cruzado</b>       |

## INSTRUMENTAL ANALYSIS

| AAA | PARAMETER | RESULTS                | UNIT  | ASSAY      |       | REFERENCE METHOD  |
|-----|-----------|------------------------|-------|------------|-------|-------------------|
|     |           |                        |       | DATE       | TIME  |                   |
| 1   | Lead      | <b>Less than 0,10</b>  | mg/kg | 04/09/2024 | 22:31 | NOM 117 SSA1 1994 |
| 1   | Cadmium   | <b>Less than 0,025</b> | mg/kg | 04/10/2024 | 05:40 | NOM 117 SSA1 1994 |
| 1   | Arsenic   | <b>Less than 0,10</b>  | mg/kg | 04/10/2024 | 14:22 | NOM 117 SSA1 1994 |
| 1   | Tin       | <b>1.53</b>            | mg/kg | 04/17/2024 | 01:12 | NOM 117 SSA1 1994 |

Analyzed by: jagg

QFB JESUS ANTONIO GARCIA GARCIA  
AUTHORIZED SIGNATORY  
INSTRUMENTAL ANALYST

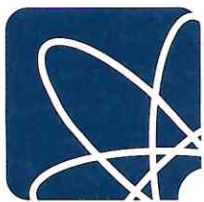
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End of results report.

The form AC-F90 Results Report Annex is an integral part of this results report.

BIOL. MARÍA DEL CARMEN BADILLO MTZ.  
AUTHORIZED SIGNATORY  
GENERAL MANAGER

Nota: Documento confidencial. El informe ampara sólo la muestra analizada y no podrá ser reproducido en forma parcial sin autorización previa por escrito de Laboratorio ESIANLAB, S. C. ESIANLAB S. C. no se hace responsable de los datos proporcionados por el cliente.



## RESULTS REPORT ANNEX

Work order: 913/24

### Symbology

|                                                                                   |                                                  |    |                     |
|-----------------------------------------------------------------------------------|--------------------------------------------------|----|---------------------|
| AAA                                                                               | Accreditations, Authorizations and Approbations  | °C | Celsius degrees     |
| CFU                                                                               | Colony forming units                             | h  | Hours               |
| EV                                                                                | Estimated value                                  | ng | nanogram            |
| MPN                                                                               | Most probable number                             | µg | microgram           |
| Less than                                                                         | Not detected/No growth (Microbiology)            | mg | milligram           |
|                                                                                   | Minimum quantifiable amount (Physicochemical)    | g  | gram                |
|                                                                                   | Practical Limit of Quantification (Instrumental) | kg | kilogram            |
| N/A                                                                               | No applicable                                    | mL | milliliter          |
| U                                                                                 | Expanded uncertainty (k=2)                       | L  | liter               |
| MF                                                                                | Membrane Filtration                              | IU | International Units |
| P-A                                                                               | Presence - Absence                               | ±  | more / less         |
| The decimal sign is a comma on the line in accordance with the NOM 008 SCFI 2002. |                                                  |    |                     |

### Additional microbiology information

| Determination                                | Culture medium                                             | Incubation                                    |                                   |
|----------------------------------------------|------------------------------------------------------------|-----------------------------------------------|-----------------------------------|
|                                              |                                                            | Temperature                                   | Time                              |
| Aerobic plate count (CFU)                    | Standard count agar plates.                                | 35 ± 2 °C                                     | 48 ± 2h (Food)<br>24 ± 2h (Water) |
| Aerobic Thermophilic Bacteria (CFU)          | Standard count agar plates.                                | 55 ± 2 °C                                     | 48 ± 2h                           |
| Molds and yeasts (CFU)                       | Acidified potato dextrose agar plates.                     | 25 ± 1 °C                                     | 5 days                            |
| Total Coliform Organisms (CFU)               | Violet red bile agar plates.                               | 35°C                                          | 18 a 24h                          |
| <i>Staphylococcus aureus</i> (CFU)           | Baird-Parker agar plates.                                  | 36 ± 1 °C                                     | 44 a 48h                          |
| <i>Pseudomonas aeruginosa</i> (P-A)          | Asparagine broth.                                          | 35 ± 1 °C                                     | 48h                               |
| <i>Salmonella</i> spp (P-A)                  | XLD agar plates, Bismuth Sulfite, Brilliant Green.         | 36 ± 1 °C                                     | 48 to 72h                         |
| <i>Listeria monocytogenes</i> (P-A)          | Oxford and Palcam agar plates.                             | 30 and 36 ± 1 °C                              | 24 to 48h                         |
| Total Coliforms and <i>E. coli</i> (CFU)     | Violet red bile agar plates with MUG.                      | 35°C<br>32°C (Dairy)                          | 18 to 24h                         |
| Aerobic plate count (MF)                     | m-HPCA agar plates.                                        | 35 ± 0.5 °C                                   | 48 ± 2h                           |
| Total Coliforms and <i>E. coli</i> (MF)      | Plates with MI broth.                                      | 35°C                                          | 24h                               |
| Enterobacteriaceae (CFU and P-A)             | Violet red bile glucose agar plates.                       | 37°C                                          | 24 ± 2h                           |
| Total Coliform Organisms (MPN)               | Brilliant green bile lactose broth.                        | 35 ± 0.5 °C                                   | 48 ± 2h                           |
| Fecal Coliform Organisms (MPN)               | <i>Escherichia coli</i> broth.                             | 44.5 ± 0.2 °C (Water)<br>45.5 ± 0.2 °C (Food) | 24 to 48h                         |
| <i>Escherichia coli</i> (MPN)                | EMB-L agar plates.                                         | 35 ± 1 °C                                     | 18 to 24h                         |
| <i>Bacillus cereus</i> (CFU)                 | MYP (Mannitol-Yolk-Polymyxin) agar plates.                 | 30°C                                          | 18 to 24h                         |
| <i>Vibrio cholerae</i> (P-A)                 | TCBS agar plates.                                          | 35° a 37°C                                    | 18 to 24h                         |
| <i>Clostridium perfringens</i> (CFU)         | TSC agar plates (Anaerobiosis).                            | 35°C                                          | 20 to 24h                         |
| Sulfite reducing bacteria (CFU)              | Iron Sulfite agar plates (Anaerobiosis).                   | 37 ± 1 °C                                     | 24 to 48h                         |
| Sulfite reducing thermophilic bacteria (CFU) | Iron Sulfite agar plates (Anaerobiosis).                   | 50 ± 1 °C                                     | 24 to 48h                         |
| Lactic-acid bacteria (CFU)                   | MRS agar plates (Man-Rogosa-Sharpe).                       | 30°C                                          | 72 ± 2h                           |
| <i>E. coli</i> O157:H7 y STEC (P-A)          | BPW broth and 3M molecular detection system (MDS).         | 41.5 ± 1 °C                                   | 18 to 24h                         |
| <i>Salmonella</i> spp (P-A)                  | BPW broth and 3M molecular detection system (MDS).         | 35 ± 2 °C<br>42 ± 1 °C                        | 18 to 24h<br>15 to 24h            |
| <i>Listeria monocytogenes</i> (P-A)          | Fraser Demi Broth and 3M Molecular Detection System (MDS). | 37 ± 1 °C                                     | 24 to 32h                         |
| <i>Staphylococcus aureus</i> (CFU-Petrifilm) | 3M Petrifilm Staph express count plates.                   | 35 ± 1 °C                                     | 18 to 24h                         |
| <i>Escherichia coli</i> (CFU-Petrifilm)      | 3M Petrifilm <i>E. coli</i> and Coliform Count Plates.     | 35 ± 1 °C                                     | 18 to 24h                         |

### Accreditations, authorizations y approbations

| No. | Accreditation Entity and/or Normalizing Authority                                                                                                                                                                                                  |
|-----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1   | Accredited Test, Testing Laboratory Accredited by EMA A.C. in the Food branch with accreditation No. A-032-004/09 valid as of 2009/07/17 and updated on 2022/04/21                                                                                 |
| 2   | Approved Test, Testing Laboratory Approved by the Ministry of Economy, with Approval No. A-032-004/09. Valid for an indefinite period from 2019/03/19.                                                                                             |
| 3   | Authorized Test, Authorized Testing Laboratory in Confirmation by the General Directorate of Animal Health of SENASICA-SADER, with authorization AutoConst-038, valid as of 2022/10/26.                                                            |
| 4   | Authorized Test, Third-Party Testing Laboratory Authorized by the Federal Commission for the Protection against Sanitary Risks (COFEPRIS), with Authorization No. TA-24-21 Valid from June 4, 2021, to June 4, 2023. Extension request in process. |
| 5   | Accredited Test, Testing Laboratory Accredited by EMA A.C. in the Agricultural Health branch with accreditation No. SA-1446-046/21 valid as of 2021/11/30.                                                                                         |
| 6   | Approved Test, Approved Testing Laboratory in Verification of Toxic Residues and Microbiological Contaminants by the General Directorate of Animal Health of SADER-SENASICA, with approval number Const-011, valid as of 02/01/2027.               |
| 7   | Authorized Testing, Authorized Testing Laboratory in Verification for Internal Quality Control by the General Directorate of Animal Health of SADER-SENASICA, with authorization number C.C.159, valid as of 12/2027/12.                           |
| *   | Assay not accredited, approved, or authorized. Realized under the accredited management system in the NMX-EC-17025-IMNC-2018 standard (ISO/IEC 17025:2017).                                                                                        |

This format is an integral part of the AC-F24 Results Report  
End of Results Report