

ESIANLAB, S. C.

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

RESULTS REPORT

Sample's reception date: January 31, 2022 Report ID: 1078	Custody chain: 4331 Work order: 229/22
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Client	Contact information
Empacadora del Golfo de México S.A. de C.V.	Av. Framboyanes No. 1393, Cd. Industrial Bruno Pagliai Veracruz, Veracruz.

Sample description	Sampling data
Sample's number: 920 Date and time: 01/20/2022 15:20 Container: Sterile bag Quantity: 945,8 g Temperature: 6,0°C Origin: Parcel delivered	Date and time: Not applicable Responsible: Not applicable

Sample information (Provided by the client)
Green Tomatillo (pre-harvest), supplier: EF.

INSTRUMENTAL ANALYSIS

AAA	PARAMETER	RESULTS	UNIT	ASSAY		REFERENCE METHOD
				DATE	TIME	
1	Lead	Less than 0,10	mg/kg	01/27/2022	11:16	NOM 117 SSA1 1994
1	Cadmium	Less than 0,025	mg/kg	01/27/2022	14:12	NOM 117 SSA1 1994

Analyzed by: abh

IAYB. ANDREA BADILLO HERNANDEZ
AUTHORIZED SIGNATORY
INSTRUMENTAL ANALYST

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End of results report.

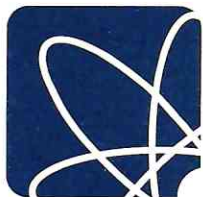
The form AC-F90 Results Report Annex is an integral part of this results report.

Jairo A. Olvera
QFB. JAIRO ALFREDO OLVERA RUBIO
AUTHORIZED SIGNATORY
QUALITY ASSURANCE

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Esianlab S. C. no se hace responsable de los datos proporcionados por el cliente.

AC-F24.



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RESULTS REPORT ANNEX

Work order: 229/21

Symbology

AAA	Accreditations, Authorizations and Approbations	°C	Celsius degrees
CFU	Colony forming units	h	Hours
EV	Estimated value	µg	microgram
MPN	Most probable number	mg	milligram
Less than	Not detected / Without growth	g	gram
N/A	No applicable	kg	kilogram
U	Expanded uncertainty (k=2)	mL	milliliter
MF	Membrane Filtration	L	liter
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) 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 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) 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 42 ± 1 °C	18 to 24h 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	44 to 48h
<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 2021/12/06.
2	Approved Test, Testing Laboratory Approved by the Ministry of Economy, with Approval No. A-032-004/09. Valid for an indefinite period from 03/2019/19.
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.
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.
*	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.

AC-F90