

ESIANLAB, S. C.

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

RESULTS REPORT

Sample's reception date: October 17, 2022 Report ID: 20271	Custody chain: 7544 Work order: 2857/22
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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: 11608 Date and time: 09/13/2022 15:42 Container: Sterile bag Quantity: 80,4 g Temperature: 12,8 °C Origin: Parcel delivered	Date and time: Not applicable Responsible: Not applicable

Sample information (Provided by the client)
Coriander, fres vegetable, supplier: Fernando Cayetano.

MICROBIOLOGICAL ANALYSIS

AAA	PARAMETER	RESULTS	UNIT	ASSAY		REFERENCE METHOD
				DATE	TIME	
1	<i>Salmonella spp</i>	Absent	in 25 g	09/14/2022	11:49	NOM 210 SSA1 2014 Normative A appendix

Analyzed by: epc

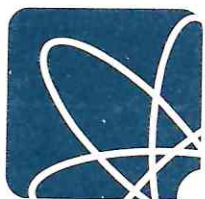
IAYB. IXTZEL QUETZALLIN PEÑA LÓPEZ
AUTHORIZED SIGNATORY
MICROBIOLOGY ANALYST

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

Page 1 of 1
End of results report.
The form AC-F90 Results Report Annex is an integral part of this results report.

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

AC-F24.



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RESULTS REPORT ANNEX

Work order: 2857/22

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) Molecular Detection	BPW broth and 3M molecular detection system (MDS).	41.5 ± 1 °C	18 to 24h
<i>Salmonella</i> spp (P-A) Molecular Detection	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) Molecular Detection	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 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.
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.
*	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