



# BAP CERTIFICATE

CERTIFICATE NO: C-000271-BAP-2025

Facility Certification Code: P10384

Field of attention:

**Best Aquaculture Practices (BAP)  
Seafood Processing Standard Certification**

**Announced audit**

Issued to:

**SALMONES PACIFIC STAR S.A.  
Camino San Antonio S/N, Quellón, Llanquihue  
CHILE**

Standards:

**Seafood Processing Standard Issue 5.1  
and Control Union Services SAC Certification General Rules  
Issued under scheme 6 for product certification**

**Valid until: 15 August 2026**

Control Union Services SAC declares to have inspected the products and/or units of the above-mentioned client and has found them in accordance with the standards mentioned above. This certificate covers the unit(s), and/or product(s) as mentioned in the authenticated annex of this certificate.

This certificate remains in force until further notice, provided that the client continues to meet the conditions as laid down in the client contract with Control Union Services SAC and verified in annual inspections by Control Union Services SAC. Based on the annual inspections that Control Union Services SAC performs, this certificate is updated and kept in force. The validity of this certificate shall be verified at <https://bapcertification.org/producers>

Date of certification: 12 August 2025

Valid from: 16 August 2025

Place and date of issue:  
Lima, 12 August 2025



On behalf of the Managing Director

Pilar Kuriyama  
Managing director

Brenda Bernabe  
Certifier



Acreditación N° SAE CP 07-001  
CERTIFICACIÓN DE PRODUCTOS



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



Annex to  
**CERTIFICATE NO: C-000271-BAP-2025**  
**Facility Certification Code: P10384**  
**Best Aquaculture Practices (BAP)**

**SALMONES PACIFIC STAR S.A.**  
**Camino San Antonio S/N**  
**Quellón, Llanquihue**  
**CHILE**

This certificate, referred to in the client's agreement as scope certificate, covers the following product(s) which meet(s) the criteria of the Regulation Best Aquaculture Practices:

| Species     | Site Operation            | Location                                             | Activities                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
|-------------|---------------------------|------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Salmo salar | SALMONES PACIFIC STAR S.A | Camino San Antonio S/N<br>Quellón, Llanquihue, Chile | Receiving ---> Gutting<br>(Optative when gutting<br>operations has not been<br>carried out during the<br>primary plant)---><br>washing---><br>classification---> removal<br>of scales (Optative)---><br>head off (optative for HG<br>products)---> Filleting ---><br>trimming ---> removal of<br>pin bone (optative) ---><br>removal of the skin<br>(Optative) ---> Portioning<br>(Optative) ---> Seasoning<br>(Optative) ---> Bagging---><br>> Cooling ---> (for fresh<br>products)---> Freezing<br>(for frozen products)---><br>Metal detector control---><br>> packing, labeling---><br>Storage---> Dispatch.<br>Cold smoked fish: Salting<br>---> Cold moking ---><br>Drying ---> Vacuum<br>packing ---> Freezing ---><br>> Metal detector<br>control---> packing,<br>labeling---> Storage---><br>Dispatch. Reception of<br>raw material (Salmo salar<br>pulp) --> weighing of<br>additives and pulp --><br>mixing of additives and<br>pulp --> emulsifying<br>(Stephan mill) --> stuffing<br>and twisting --> cooking<br>sausages cooling in fresh<br>water showers skinning<br>sealing freezing<br>packaging storage<br>dispatch. |



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| Species              | Site Operation            | Location                                             | Activities                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|----------------------|---------------------------|------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Oncorhynchus kisutch | SALMONES PACIFIC STAR S.A | Camino San Antonio S/N<br>Quellón, Llanquihue, Chile | Receiving ---> Gutting<br>(Optative when gutting<br>operations has not been<br>carried out during the<br>primary plant)---><br>washing---><br>classification---> removal<br>of scales (Optative)---><br>head off (optative for HG<br>products)---> Filleting ---><br>trimming ---> removal of<br>pin bone (optative) ---><br>removal of the skin<br>(Optative) ---> Portioning<br>(Optative) ---> Seasoning<br>(Optative) ---> Bagging----<br>> Cooling ----> (for fresh<br>products)----> Freezing<br>(for frozen products)----><br>Metal detector control---<br>> packing, labeling----><br>Storage---> Dispatch. |

This certificate including the annex remains property of Control Union Services SAC and can be withdrawn in case of terminations as mentioned in the licensee contract, or in case changes or deviations of the above-mentioned data occur. The licensee is obliged to inform Control Union Services SAC immediately of any changes in the above-mentioned data. Only an original and signed certificate with its annexes is valid. This certificate and all its copies or reproductions shall be returned to Control Union Services SAC immediately on request.

Valid from: 16 August 2025  
Audit Date: 10, 11, 12 June 2025  
Recertification audit date: 17 June 2026

Place and date of issue:  
Lima, 12 August 2025

On behalf of the Managing Director

Pilar Kuriyama  
Managing director

Brenda Bernabe  
Certifier

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