

PRIMUSGFS AUDIT NUMBER: **195735**  
CB REGISTRATION No.: **SCS-PGFS-10**  
AUDIT DATE: **Jan 23, 2020**

Revision 3



## CERTIFICATE

Issued to:

### ORGANIZATION

**Agroexportadora del Noroeste S.A. de C.V.**

Carretera Culiacán-Limoncito km. 26.5, Villa Angel Flores, Colonia Nicolás Bravo Navolato, Sinaloa 80349, Mexico

### OPERATION

**Agroexportadora del Noroeste S.A. de C.V.**

Carretera Culiacán-Limoncito km. 26.5, Villa Angel Flores, Colonia Nicolás Bravo Navolato, Sinaloa 80349, Mexico

Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE:

**94%**

CERTIFICATE VALID FROM:

**Feb 26, 2020 To Mar 25, 2021**

FINAL AUDIT SCORE:

**96%**

SCS Global Services certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.1

See subsequent certificate page(s) for audit executive summary



#0821  
ISO/IEC 17065  
Product Certification Body



SCS Global Services | 2000 Powell St. Suite 600 | Emeryville  
California 94608 United States | PGFScerts@scsglobalservices.com |  
510-452-8021 | 510-452-6886

**Authorized by:**  
Executive Vice President  
**Jim Knutson**

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**CERTIFICATE VALID FROM:**

**Feb 26, 2020 To Mar 25, 2021**

**AUDIT TYPE:**

Announced Audit

**AUDIT EXECUTIVE SUMMARY:**

Packing facility, dedicated to packing roma tomato, ball tomato and cucumbers. There are 3 production lines, which were observed in operation. At the time of the audit, approximately 480 workers were observed unloading, selecting, classifying and packing cucumber and roma tomato, as well as stowage, palletizing, among other activities. The operation has a production season from November to May. There are 2 cold storage areas, 4 pre-cooled areas, with forced air. The cucumbers are received in trucks with a tank, they are unloaded with the help of a water jet, into a tank with re-circulated water, which has chlorine (ORP of 670-1000 mV), then it goes to a washing with sprays with single use water. (Free Chlorine 150-200 ppm), goes through manual selection, goes through drying, waxing, manual sorting, PLU, manual packing, stacking, palletizing, strapping, pre-cooling and cold room storage (45-55 °F), to finally ship in refrigerated trucks. The tomatoes are received in trucks with a tank, they are unloaded with the help of a jet of water, towards a band with nozzles, with re-circulated water, which has chlorine (ORP of 670-1000 mV), later it goes to a washing with single-use water sprays. (Free chlorine 150-200 ppm), goes to a manual selection, goes through drying, waxing, electronic classification, PLU, automated packaging, stacking, palletizing, strapping, pre-cooling and storage in a cold room (45-55 °F), to finally ship in refrigerated trucks. The ball tomato is not waxed. The water used comes from a well. The products are conventional. The operation does not handle or store allergens. The operation packages the company's own products.

**Addendum(s) included in the audit:**

Not Applicable



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**Product information for each product**

<b>Product Group/Product Name</b>	<b>Observed Product</b>	<b>Seasonality</b>	<b>Country of destination for product</b>
Tomatoes	Observed on the day of audit	From: November To: May	United States, Canada
Cucumbers	Observed on the day of audit	From: November To: May	United States, Canada