



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:

93%

CERTIFICATE VALID FROM:

Mar 16, 2023 To Mar 15, 2024

FINAL AUDIT SCORE:

98%

SCS Global Services certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.2

[See subsequent certificate page\(s\) for audit executive summary](#)



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Authorized by:
Chairman of the Board
Jim Knutzon



CERTIFICATE VALID FROM:

Mar 16, 2023 To Mar 15, 2024

AUDIT TYPE:

Announced Audit

AUDIT EXECUTIVE SUMMARY:

Agroexportadora del Noroeste is a company dedicated to the packaging of products: saladette and ball tomatoes (conventional) and cucumber (conventional). The facility has 5 production lines, which were observed in operation. Cucumbers are received in trucks with tubs, unloaded with water, into a tub with recirculated water, which has chlorine at a concentration of 10 to 100 ppm of free chlorine, pH: 6-7, and ORP of 670. -900 mV, later it goes to a single-use water spray wash with free chlorine 10-100 ppm and pH 6-7, it goes to a manual selection, it goes through drying, waxing, manual classification, PLU, manual packaging, stowed, palletized, strapped, pre-cooled and stored in a cold room (45-50 °F), to finally ship in refrigerated trucks. The tomatoes are received in trucks with a tub, they are unloaded with water into a recirculating tub with water which has chlorine at a concentration of 10 to 100 ppm of free chlorine, pH: 6-7, and ORP of 670-900 mV, later they pass to free chlorine sprays 10-100 ppm and pH 6-7, later they go to a manual selection or automatic sorter, they go through drying, waxing, electronic classification, PLU, automated packaging, stowed, palletizing, strapping, pre-cooling and storage in a cold room (45-50 °F), to finally ship in refrigerated trucks. The ball tomato is not waxed. The water used in the operation comes from a cistern that is supplied from a well. Production season: late November-May. The target market is the USA and Canada. The company declares that it only receives raw material from production units of the same company. Allergens are not handled on site. This is a recertification audit.

Addendum(s) included in the audit:

Not Applicable



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Product information for each product

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