

Sample Belt surface at the frozen section in plant  
 Reason of test Test with Sanitech Mark III  
 Test date 05.19.10

Place	Time	Moment of the sample	Test Results	
			Aerobic mesophilic count CFU/12cm <sup>2</sup>	Hy-lite URL
Intralox Belt	4:50 PM	Before	>6,4 x 10 <sup>4</sup>	220
	5:10 PM	After Sanitization	130	22
Conveyor Belt	4:52 PM	Before	>6,4 x 10 <sup>4</sup>	1500
	5:12 PM	After Sanitization	< 10	26

***Stablised limits:***

<b><i>Microbiologic test</i></b>	<b><i>Limits</i></b>
Aerobic mesophilic count	< 100 CFU/12cm <sup>2</sup>
Hy - Lite	Rejected limit >1500 URL

**Conclusion:**

According the results, the method used by Sanitech satisfy the limits set by Aconcagua Foods S.A., therefore, the procedures of cleaning and sanitizing are validated at the frozen section of the Plant.

**Jeannette Madina  
 Chief of Microbiology  
 Aconcagua Foods  
 San Bernardo R.M. Plant  
 Santiago, Chile**