

DECLARATION OF COMPLIANCE

To whom it may concern,

1. ARREBEEF is approved by SENASA to produce and export Boneless Beef , chilled or frozen (primal and sub-primal cut, trimming and cuts) for human consumption
2. ARREBEEF – Official Establishment N° 2082, is approved by FSIS to produced and export Boneless Beef , chilled or frozen (primal and sub-primal cut, trimming and cuts) for human consumption
3. The Company hereby confirms that it has in place a fully documented HACCP plan and Assurance Quality System based on food safety.
4. The HACCP plan of Arrebeef has identified E coli O157: H7, STEC no O157: H7 and Salmonella spp as biological hazards. Al these procedures are explained in detail in the documents of the Assurance Quality System.
5. The plant has implemented the FSIS Pathogen Reduction plan according with 9 CFR 310.251, for generic Escherichia coli and Salmonella spp.
6. The carcasses are tested for Salmonella spp by an official program developed by SENASAS with the agreement of FSIS.
7. The GMP and intervention methods implemented during the slaughter and the whole process are performed to prevent fecal/ ingest contamination, cross contamination and reduce the microbiological load. The GMP and intervention methods includes:
 - Livestock washing before slaughter
 - The operators use two knives to remove de hide
 - The sterilization of knives and other relevant utensils are performed in water at 82°C (min) (179,6 °F)
 - Bladder neck and butt wrapping and Bagging
 - Esophagus Tying after skin removal procedures.

¹ Circular SENASA 3259 A (2017)

- Visual inspection of the carcasses as part of monitoring the CCP1B. The critical limit is zero respect visible contamination with fecal material, ingest or milk on carcasses.
When fecal material, ingest or milk contamination is observed, the removal of contaminated areas is done with the line stopped. Once removed, the carcass is re-inspected before continued the process.
 - The maturation of carcasses is controlled by SENASA Service. The time and the temperature of the chamber are controlled. During the chilling of carcasses the temperature of the carcasses is monitoring by the CCP2B, according to the frequency and defined procedure described in the HACCP Manual Plan.
8. The Pre-requisites Programs (GMP, SSOP, SPS) and the HACCP plan is audited by the Official Veterinary Inspectors plant (SENASA)
9. The Pre-requisites Programs (GMP, SSOP, SPS) and the HACCP plan were audited by USDA/ FSIS personnel with satisfactory results.
10. The effectiveness of the HACCP plan and Assurance Quality System base are verified by microbiological testing. The Laboratory Sampling plan includes:
- Pre-operational and operational microbiological test (surfaces, utensils and personnel): Total aerobic count, Total coliforms and generic E coli.
 - Microbiological analysis of meat (cuts and trimmings): Total aerobic count, Total coliforms and generic E coli.
 - Generic E coli on carcasses
 - Carcasses sampling according to Regulation 2073 (EU): Total aerobic count and enterobacteria.
 - Microbiological analysis of water
 - Sampling procedure according with FSIS Directive 10.010 for Escherichia coli o157:H7, STEC no O157:H7 and Salmonella spp.



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