

**INTEGRADORA DE GANADEROS DE
ENGORDA DE LA LAGUNA, S.A. DE C.V.**

Carretera Gómez Palacio-Bermejillo Km. 25 SN
Brittingham, Gómez Palacio, Durango, México CP. 35105
Conmutador /Operator 01(872) 776.1140
Fax: 01(872) 776.1141



Gómez Palacio, Dgo, México, January, 2017

LETTER OF GUARANTEE

Dear Customer

Integradora de Ganaderos de Engorda de la Laguna S.A. de C.V. Establishment #430 is a Federal Inspected Establishment by the Ministry of Agriculture in México (SAGARPA-SENASICA).

The Federal Inspection requires us to meet all the regulatory issues concerned to Sanitation and Food Safety that FSIS-USDA requires to all the Federal Establishments eligible to export meat into U.S. (i.e. requirements set forth in Title 9 from CFR chapter III Sections 416 and 417) In addition, SAGARPA requires the compliance of all the specifications of construction and equipment designated to ensure the food safety of all the products elaborated in this Establishment.

These requirements include but are not limited to:

1. Effective Pest Control Program.

The company has hired a company providing pest control services. Through a working agreement the company undertakes to provide services with a preset frequency. The service consists of:

- a) sprays in all areas to control insects such as cockroaches, ants and other insects
- b) Placement of internal and external feedlots traps for monitoring and control rats.
- c) The service provider Pest all pesticides used are food grade and / or have the corresponding record (CICOPLAFEST) is required. For that asks you to provide a copy of the technical and MSDS sheets of all products used in the service
- d) The MSDS are accessible in case an emergency arises

2. Effective water treatment in place.

Water system is regularly monitored for both, max and min levels of chlorine content regardless the automated control system in place which regulates and alarms the equipment when a deviation from limits specified occur.

3. Effective GMP's program based on periodical training and verification

Integrative has a training program for new staff and for staff development.

4. Preventive Maintenance program on site, implemented and verified at least once per year, among other pre requisite program Plan

The company determines, provide and maintain the infrastructure needed to comply with food safety regulations by meeting the maintenance program carried out the building, workspaces, process equipment and other facilities associated with the process. To maintain adequate infrastructure conditions and facilities scheduled to facilities and equipment As described in the program of preventive maintenance and corrective maintenance is provided.

5. Written, implemented and verified Sanitation and cleaning procedures on direct contact surfaces as well as on non-contact surfaces.

Integradora standardizes the process for washing and sanitizing of equipment and general areas to prevent risks of contamination to foods that are processed, las cuales se mencionan a continuación, Intervención anti Microbiana de canales, Intervención final a todo el product que pasa por el Tumbler ya en piezas para su empaque primario.

6. Using available internal data as long as public scientific research and current USDA-FSIS guidance, we reassessed (as every year) our HACCP plan.

Determined that our current food safety system addresses and controls E Coli O157:H7 by sampling technique N60, is effective in addressing and controlling the 6 STEC's which are already being tasted by USDA FSIS. Mentioned test (E coli O157:H7 by sampling technique N60) is performed in our internal laboratory, for verification purposes we send some of this test to an external laboratory (Centro de Capacitacion en Calidad Sanitaria, SA de CV.) Attached find support of this test.

It is worth mentioning that the products are passed through a tunnel Sanitization (citric Acid Bath) which reinforces to remain within the established limits.

7. Specified risk Material Removal Procedures for SRM/BSE

In Integradora de Ganaderos de Engorda de la Laguna, S.A de C.V It is working continuously to ensure proper handling and caring of animals slaughtered under the criteria of animal welfare internationally recognized.

From the unloading of animals at the time of slaughter it has trained and committed animal welfare following staff documented and controlled procedures. We are convinced that good management of livestock reduces the suffering of animals which impacts positively on the quality of the product. We have facilities and infrastructure improvements to ensure animal welfare and stunning equipment as pneumatic gun that allow no suffering of livestock are also used.

8. Hazard Analysis and Critical Control (HACCP)

We have two PCCs within our HACCP plan, in the sacrificial area we have the PCC of Sanitized of the Carcasse, in the area of Packaging we have as PCC the metal detector in the product, and this is endorsed and monitored by the Auditors of Quality through daily monitoring records.

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9. Effectiveness of corrective actions and preventive measures at any time as a consequence of deviation of/ or non-compliance for these regulations.

Integradora maintains the documented procedure Preventative and Corrective Actions. In which the method used to take and record corrective action to identify and eliminate the cause of nonconformities in order to prevent recurrence and to hold shares back under control the process or the system after finding the nonconformity is established .

10. Traceability

In Integradora we carry a traceability procedure to identify and determine the necessary information extraction and / or collection of product allowing full traceability of the production chain activities.

11. Quality Assurance Procedures according to internal and customer specifications are in place and are verified on a daily a basis.

The requirements of quality plans for the production of existing products and individual development projects and related processes are described in local procedures of quality plans. If a development project or client requirement can not be completed with existing procedures, quality plans are created to ensure that the established specification is met.

12. Effective recall /Withdrawal procedure is in place which is challenged at least once per year.

When required to perform a recovery of product already on the market, because it is suspected to be unsafe for human consumption, the following procedure is followed:Decide whether the problem is with the raw material or the finished product and therefore define the batch to be recovered according to the situation presented.

13. Third party audits are annually conducted addressing GMP/HACCP, Animal Welfare, BSE/SRM, E coli Addendum. Attached audits reports.

Integradora de Ganaderos de Engorda de la Laguna S.A. de C.V keeps a Quality Control System which demands letters of guarantee for raw material, for packing materials and for suit and safe ingredients, and requires the continuous verification and inspection of every lot received, stored, fabricated, labeled and packed. The cold storage for fresh products of max 5 days from slaughter as carcasses is no more than 4 Celsius degrees while frozen storage has temperatures of minus 10 to minus 18 Celsius degrees and no more than 5 days from slaughter and no more than 3 days from fabrication to blast/flash frozen.

Finally, we mention that all carcasses and meat received have an Ante Mortem and Post Mortem Inspection at the time of slaughter and/or process by Official personnel of SAGARPA, and during the shipment/arrival, storage, fabrication, labeling, packing, storage and distribution including exportation from this company and, every product is in compliance with the Official regulations of the authority as well as with the internal regulations and specifications.

MVZ José López Becerra
Quality Manager
Intergan / Establishment TIF 430