



Santander, Jimenez. Tamps. January 4th, 2017

To whom it may concern,

## LETTER OF GUARANTEE

Ingenieria Carnica Mexicana SA de CV Establishment TIF # 299 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 GMP's program based on periodical training and verification is implemented.
2. Written, implemented and verified Sanitation and cleaning procedures on direct contact surfaces as well as on non- contact surfaces area implemented
3. HACCP program is in place. Using available internal data as long as public scientific research and current USDA-FSIS guidance, we reassessed (as every year) our HACCP plan and determined that our current food safety system addresses and controls E Coli O157:H7 and is effective in controlling 6/STEC's which are being tested by USDA FSIS while we are third party audited by NSF.
4. Two CCP are in place within our HACCP Plan, one for MRE as cero tolerance (complete removal of specified risk material) supported by documented procedures and, the second CCP set for temperature control which must be below 7°C within the supported by documented procedures and temperature monitoring check lists.
5. Safety Process is monitored by Operations personnel and daily verified by Quality Assurance personnel and annually audited by NSF International.
6. There are procedures in place for effectiveness of corrective actions and preventive measures at any time as a consequence of deviation of/ or non-compliance for these regulations.
7. An Animal Welfare Program is effectively implemented, documented and on daily bases maintained according to NSF Int. requirements.
8. Effective recall /Withdrawal procedure is in place which is challenged at least once per year.
9. Effective procedures in place to support Bioterrorism policy.

Ingenieria Cárnica Mexicana SA de CV TIF 299 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 is max 3 days from slaughter as carcasses and no more than 7 Celsius degrees.

All the carcasses are inspected by Official personnel of SAGARPA during the storage, cooling and distribution. Every lot product is in compliance with the Official regulations of the authority as well as with the internal regulations and specifications.

Monica Oviedo  
Gerente Tecnico / Technical Manager

Ingeniería Cárnica Mexicana S.A. de C.V.

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