

April 17, 2019

Alajuela, Costa Rica

Dear Customers

We Coopemontecillos R.L hereby guarantee that the beef and/or beef products supplied and shipped in compliance with all food safety, statutory and regulatory requirements such as section 21 CFR 110 of FDA's GMP rule, and HACCP. We have implemented a food safety and quality system which includes but is not limited to the following PRPs: pest control, good manufacturing practices (GMP), standard sanitation operating procedures, allergen/restricted ingredients controls, chemical separation/controls employee training and supplier management.

Our facility has taken the necessary steps to preclude the presence of E. coli 0157:H7, BSE, and Non-0157 Shiga Toxin Producing Escherichia coli (E Coli) and local and international regulation controlled chemical residues.

We certify that all beef and/or beef product supplied to **our valuable customers** is beef only species with no traces of any other non-beef protein or DNA. The establishment has official inspection by SENASA and receives FSIS inspection. As expected, our company has a system of Hazard Analysis and Critical Control Points (HACCP), which are in compliance with the official regulations and internal procedures.

Chemical residue on raw material is free from chemical residues such as antibiotics, hormones, growth promoters, anabolic steroids, additives. All these processes control and assurance of quality and safety, have allowed us to have permits from the Ministry of Health and Ministry of Agriculture and Livestock. (SENASA MAG COSTA RICA)

The HACCP plan has 4 critical control points:

CCP1: Cero tolerance of fecal contamination or ingesta, checking 100% of carcasses.

CCP2: Organic Acid spray (Peracetic acid).

CCP3: Carcass Chilling.

CCP4: Refrigerated finished product

The Quality Department monitors the maintenance of production standards, so that there is uniformity in the products offered to our domestic and international clients. The inspection team official turn oversee the work of the department of HACCP and production in compliance with all relevant health according to international standards. Therefore, there throughout the process doubled permanent control or audit. We maintain specific steps to control E. Coli O157 H7, Salmonella, E. Coli washed with organic acids and prevent the occurrence of these organisms pathogens.

Verification activities include internal microbiological sampling: Generic E. Coli 1 test per 300 carcass. Salmonella 1 test per 1500 carcass. E. Coli O157H7 testing of trimming of every production day. The sample consists of 60 excised sample, for final weight of a least 325 grams. Official testing by the MAG, Ministry of Agriculture and Livestock, includes testing of carcass and trimmings for generic E. Coli, E. Coli O157H7 and Shiga toxin producing E. Coli (STEC), Salmonella. Our production is evaluated by the National Animal Health Laboratory (LANASEVE) in toxicological aspects, which residues of hormones, antibiotics, and other multi-residue are evaluated.

Coopemontecillos included process to remove SRM, segregate and dispose to assure that all the products are free of SRM and safe for human consumption. Non ambulatory animals are not permitted to enter the slaughter floor. The entire ambulatory animal are stunning with non-penetrative pneumatic stunner. Coopemontecillos has taken the measures to assure that there is no cross contamination or SRM. Costa Rica has the status of country with negligible risk for BSE.

Coopemontecillos is in fully compliance with provisions of animal welfare regulations.

We have specific programs traceability, recall and allergen control system to ensure the recovery of products if necessary. All these processes control and assurance of quality and safety, have allowed us to have permits from the Ministry of Health and Ministry of Agriculture and Livestock. The health authorities of the following countries accredit us: United States, Japan, Mexico, China, Nicaragua, Guatemala, El Salvador and the Dominican Republic, therefore, authorized to market the products made by our company in these countries. We are also suppliers of franchises in our country such as McDonalds, Denny's and Heinz.

We have the implementation of a food security program based on HACCP and comply with the USDA regulation, we are currently exporters to the United States.

Most recent Certificate or third party GMP/Food Safety Audits and recent 3rd party Animal Welfare audit, BSE Firewalls for Mc Donald and BK (ITSLA) by NSF on July 2018.

The reevaluation of the HACCP system consists of the review by the General Management and HACCP committee of the results of the verification of each CCP, also is verification of results obtained in samples of the product by the establishment and those carried out by government inspection; within what is reviewed results are E. coli, Salomonella, E. coli O157 H7. In addition, the results of toxicological analysis are verified to ensure that our products are under surveillance in terms of waste according to Codex Alimentarius and legislation. Flows and procedures designed for each stage of the process is in continuous improvement and reduce the incidence of deviations that may threaten food safety are evaluated.

With regard to the provisions of 9 CFR 310.22 Specified risk materials from cattle and their handling and disposition; our process meets each of the requested items, this is evaluated by the government official, besides the audit conducted by NSF for Mc Donalds includes an exhaustive review of the topic.

Part of the control measures that we perform in the HEP analysis, we attach the referred procedure, "8. Determination of HEP: The following analysis criteria will be used as a reference to determine if a period of high level of positives (HEP) is being experienced for E. Coli O157 H7 and / or STEC.

a. It is considered as a period of high level of positive localized, when 3 or more presumptive positive results for E. Coli O157H7 of 10 consecutive samples of the lots containing the same source of raw material occur, ie cuts that occur from one or more channels processed consecutively or intermittently within a defined period of time (Total lot considered on Production day).

b. It is considered as a period of high level of systematic positives when 7 or more presumptive positive results for E. Coli O157H7 of 30 consecutive samples of production lots occur. "

For all the above, Coopemontecillos certifies that fully complies with all health requirements, quality and safety, to be considered as a reliable supplier of meat products to any consumer who can enjoy them safely.

If additional information is required, we can gladly provide it.



Dr. Manrique Ortiz Bermudez
Safety and Quality Manager
Coopemontecillos R.L.