

January 14, 2014
Alajuela, Costa Rica

In response to your request, concerning safety aspects of the products made by Coopemontecillos RL, I would in my capacity as Manager of Quality and Safety of this company, quote you some data on the control system we have and approvals, both national and international that are available to market the products we produce.

First, we have a physical infrastructure in our various plants that meet all health characteristics that allow us to ensure operation under all quality standards. It has a team of inspectors and plant supervisors, who ensure compliance with good manufacturing practices at all stages of production. Furthermore, permanently, receive official inspection of the Ministry of Agriculture and Ministry of Health regularly, who in addition to endorsing the work, collect samples for chemical and microbiological analysis, according to the national program both microbiological sampling as toxic waste of these ministries, coupled element microbiological analyzes performed in the laboratory of the company, provide another guarantee for the safety of our products.

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.

The HACCP plan has 4 critical control points:

CCP1: Zero 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 carcasses and trimmings for generic E. Coli, E. Coli O157H7 and Shiga toxin producing E. Coli (STEC), Salmonella.

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. All the ambulatory animal are stunning with non-penetrative pneumatic stunner. Coopemontecillos has taken the measures to assure that there is no cross contamination or SRM.

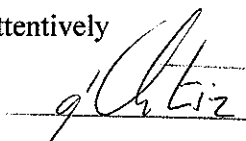
Coopemontecillos is in fully compliance with provisions of animal welfare regulations.

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. We are accredited by the health authorities of the following countries: United States, Japan, 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, Dennys and Heinz.

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.

Attentively


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

