



MATADERO CENTRAL, S. A.

MACESA

Juigalpa-Chontales, Nicaragua, January 2015

LETTER OF GUARANTEE.

MATADERO CENTRAL S.A. (MACESA) is approved by the Nicaraguan Department of Agriculture to produce bovine meat for human consumption. This Establishment is authorized by the United States Department of Agriculture-FSIS to export bovine meat for human consumption to United States.

MACESA has in place a fully documented HACCP- based Food Safety Assurance System approved by the Division of Food-processing innocuousness (DIA) of the Ministry of Agriculture (**MAG-FOR/IPSA**) which complies with the U.S. Federal Register, 9 CFR parts 417 and includes fully documented Daily SSOP- plan 416. This Establishment operates also under the Good Manufacturing Practices (GMP) Mandated by the U.S. Federal Register, 21 CFR.

HACCP Department has intervention steps in the Process that are identified as critical control point validated HACCP plan in order to reduce or eliminate E.Coli 0157:H7 and E. Coli NON-0157 STEC below detectable Levels has scientifically justified & documented such as:

- Verification of evisceration process (PCC1) without Broken viscera's.
- After Washed, all carcasses are sprayed with a solution having a concentration of 2.2% acid Lactic. (PCC2).
- carcasses are chilled at a Temperature required By FSIS. (PCC3).
- Steam application system all carcasses.

Other controls points:

- Washing and draining of all live cattle before stunning
- Tying of the esophagus before evisceration.
- Use of the two Knives for hide removal procedures
- Tying of rectum before/ during evisceration with a plastic bag.
- Use of two Knives on internal cut and another for external cut of rectum.
- Inspection of zero tolerance contamination of fecal matter, ingest, milk, billiard fluid, Urine and other defects in carcasses.
- Carcasses are washed with water under pressure.

Verification activities include microbiological sampling:

- Generic E.coli; One test per 300 carcasses.
- Salmonella.
- E.Coli 0157:H7 and E.Coli STEC NON-0157:H7; Matadero Central S.A. Conducts the N50 sampling according to the Nicaraguan Protocol approved by USDA in raw ground beef components as specified in FSIS Directive 10,010.1.

All the shipments sent to the United States have a document certifying that all the lots contained in the shipment have been tested in accordance to the Nicaraguan testing program for Escherichia coli 0157: H7, and are negative for this pathogen.

Food safety is Matadero Central S.A. priority and our Quality System is designed to ensure that our products are of the highest quality standards and our staff are committed to our Quality Program and Producing Safe Food.

Yours Sincerely,

Atte.:

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