



November 13th, 2009

Ref.: E-Coli 0157:H7

Quality Assurance Information Sheet

CARNES ÑUBLE S.A.
EST. N° 08-04

In response to requests concerning food safety CARNES ÑUBLE S.A. (EST. N° 08-04) confirms that it has system controls including a comprehensive HACCP program which is designed to control microbiological hazards such as E-Coli 0157:H7.

CARNES ÑUBLE S.A., HACCP plan has recently been reassessed in accordance with federal Register Notice 9 CFR Part 417 Docket Number 00/022N dated 7 October 2002 / E.Coli 0157, is conducted from these test results that E.Coli 0157,H7 is a hazard reasonably unlikely to occur in CARNES ÑUBLE S.A. (EST. N° 04-08).

CARNES ÑUBLE S.A. plant operations include the procedure to remove, segregate, and dispose the SRMS according our HACCP Plan in order to assure that all products exported to the United States are free of SRMs and safe for human consumption.

All animals are slaughtered with a captive bolt pistol which leaves the brain intact and do not inject air in the brain cavity to prevent contamination of brain SRMs to the carcass.

The non ambulatory animals are not accepted for slaughter and are condemned and incinerated.

The tonsils and the distal ileum of all animals are removed and incinerated.

The spinal cord is completely removed from the carcasses.

CARNES ÑUBLE S.A. has taken all measures to assure that there is not cross contamination of SRMs with the carcasses.

Food safety in CARNES ÑUBLE S.A. Establishment N° 04-08, is a priority. Our Quality System is designed to ensure that our products are of the highest quality standards and all of our personal and workers are committed to our Quality Program and food safety assurance.

EDUARDO TORREALBA ESTEVEZ
VETERINARY MEDICAL
GENERAL MANAGER
CARNES ÑUBLE S.A.