



To our valued customers

For the period of February to June 2013 Greenlea Premier Meats Ltd will be processing additional cattle at Auckland Meat Processors (ME103).

These cattle will all be cows and will be processed under the guidance of Greenlea plant supervisory staff strictly to Greenlea product specifications.

The product from these cattle will be sold by Greenlea sales staff and the documentation and logistics will be handled by our Greenlea team as per normal business.

If you have any questions please contact Mike, Richard, or Collin.

Yours sincerely

Mike Goldfinch

Marketing Manager



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TO WHOM IT MAY CONCERN

In accordance with New Zealand Ministry of Primary Industries requirements, Auckland Meat Processors Ltd, license ME103, has reassessed its HACCP plan to determine whether or not E.coli O157:H7 is a hazard that is reasonably likely to occur, and it has been found that E. coli O157:H7 is not a hazard reasonably likely to occur in boneless beef. See MAF document '*Occurrence of E.coli O157:H7/NM on NZ Frozen Beef exported to the United States: A Case for Designation as 'Reasonably Unlikely to Occur'*'.

We have participated in the national monitoring programme for E. coli O157:H7 for premises exporting beef to the United States since 2002.

The current programme has been accepted by the FSIS as equivalent to US monitoring programmes. Twelve cartons (@27.2kg) of beef are randomly selected each day from each boning room. A composite N60 sample is collected from multiple locations within the selected cartons, and composited (375g) for analysis. All analyses are carried out in laboratories approved and audited by the New Zealand Government, and are certified to ISO Guide 17025. Analytical methods meet the requirements of FSIS Directive 10010.1, and include enrichment; screening with AOAC approved Bio Control Assurance GDS kits, and isolation using immunomagnetic separation (IMS) procedures.

Additionally, from 4 June 2012, we commenced testing in the national monitoring programme for six other serogroups of Shiga Toxin-producing *E. coli* (O26, O45, O103, O111, O121 and O145). The New Zealand Government programme for control and monitoring has been determined to be equivalent to the US Department of Agriculture Food Safety Inspection Service proposed rule "Shiga Toxin-Producing *Escherichia coli* in Certain Raw Beef Products" (Federal Register Volume 76, Number 182, September 20, 2012).

Samplers undergo annual competency checks carried out by 3rd party auditors. These competency checks cover both a written and practical check.

All bulk product exported to USA is derived from lots which have been tested using the above protocol and for product processed up to 4th June 2012 has tested negative for Escherichia coli 0157:H7. All product processed from 4th June 2012 has tested negative for Escherichia coli 0157:H7 and also for six other serogroups of Shiga Toxin-producing *E. coli* (O26, O45, O103, O111, O121 and O145)

The latest *E. coli* 0157:H7 results for the past calendar year from 1st January 2012 to 31st December 2012 are listed below.

Lots sampled	Cartons sampled	Lots positive
247 (2 rooms)	5,928	Nil

The results for the Shiga Toxin producing *E. coli* samples from commencement of on 4th June 2012 to 31st December 2012

Lots sampled	Cartons sampled	Lots positive
162 (2 rooms)	648	1 positive O26

Prior to loading product for Nth American market, all production dates are checked against the results sheet to confirm that all production days in the lot have been tested and results negative, this is verified and confirmed by the HACCP pre-shipment verifier.

Any product which laboratory testing find as not negative sees all production from that lot held under MPI retain control pending further testing by ESR in Wellington. If results then found to be negative product is released by MPI and used without restriction. If confirmed as positive it is ineligible for Nth American Market.

Processing also includes the following steps which minimise the likelihood of contamination by *E. coli* 0157:H7 and the six other serogroups listed by:

1. All product is from pasture reared cattle and not feedlot cattle
2. All cattle are washed prior to slaughter
3. Processing operates under a HACCP plan with CCP to eliminate visual contamination. This includes monitoring all carcasses.
4. During processing weasand clips and bung bags are applied to minimise leakage from the alimentary canal
5. Sterilising of equipment with $\geq 82^{\circ}\text{C}$ water after cutting through hide, into blind cavities, cutting diseased tissue and as and when required in work instructions

6. Trimming of contamination from carcasses at any point where contaminated
7. Post mortem inspection by independent inspectors. Any diseased or contaminated carcasses are trimmed under their control and reinspected prior to passing inspection
8. Process operating under SSOPs, HACCP, ZFT, SRM removal and GMP.

Salmonella testing is done at commencement of each season in accordance with NZMPI requirements and all results have been negative.

All packaging used as food contact material complies with the US Code of Federal Regulations Title 21 and Commission Regulation (EU No 10/2011)

The plant operates in a manner where all customer requirements for BSE and SRM are met. All spinal cord and dura mater removed in slaughterfloor. Separate equipment identifiable by either label or colour is used for SRM removal. The affected part of spinal column is removed when any misplits occur where spinal cord and dura cannot be removed. SRM procedures are subject to both internal and 3rd party audit.

All cattle are handled, held and slaughtered in a humane manner which complies with various New Zealand Animal Welfare Codes of Practice and Country and customer Animal Welfare requirements.

Non ambulatory animals are either condemned in yards or if processed are ineligible for export.

Yours faithfully



Justine Stewart, BVSc

Technical Manager