



El Colorado. 13<sup>th</sup> April, 2020.

To whom it May concern,

Frigorífico Las Piedras SA (Est N° 379) is a registered establishment approved by the Uruguayan meat inspection system, MGAP (Ministry of Livestock Agriculture and Fisheries) to produce beef and lamb for export (to all countries that Uruguay is allowed, including USA and Mexico, Canada, EU, Israel, China, Japan, etc.). Frigorífico Las Piedras SA permanently receives official inspections and as a result the authorizations to export to all these countries are maintained. We comply with the pre-requisites programs (SSOP, GMP) and HACCP systems, approved by MGAP, and monitored on regular basis.

Since 2010 we are BRC certified (Brand Reputation through Compliance) annually renewed, and we have second party audit on our Animal Welfare, Angus and Never Ever programs.

Our meat proceeds from bovines and lamb born, raised, slaughtered and deboned in Uruguay.

Below are some examples of measures and interventions taken to reduce, eliminate or control contamination during the slaughter process and boning production:

- Occlusion of the oesophagus with a plastic clip to prevent contamination from the gastrointestinal content.
- Use of two knives for hide removal operations.
- Hygienic dressing controls to assure compliance with zero faecal contamination.
- All the operators are fully trained with the training emphasis being to full follow hygienic procedures to avoid contamination. The dressing operations are regularly monitored to ensure that task descriptions are being followed. Any deviation is corrected by the supervisor and corrective actions are taken.
- Carcasses are subject to inspection for the presence of faecal contamination, as well as milk or ingesta at the CCP 1. In case of founding any carcass with contamination, it is retained for knife trimming and subjected to re-inspection before leaving the slaughter floor.
- Carcasses are steam vacuumed and after washing, carcasses are sprayed with lactic acid.
- Carcasses are rapidly dry chilled. Freezing of deboned meat is done in an automatic tunnel (carton freezer). The parameters of refrigeration have been validated by the Meat Inspection System and the records are reviewed on a daily basis.
- All the quarters for deboning are subject to re-inspection and the pre-trim program ensures that all quarters are free of visible defects and clean prior to the deboning.
- A random inspection programme checks products immediately prior it's leaving the deboning room. The program monitors defects trends as well as identifying critical defects. Appropriate corrective and preventive actions are specified including product rework.



- To guarantee the absence of foreign elements, the products are evaluated with x-ray equipment.

In the case of cuts, the product are evaluated in the box already closed (Smiths x-ray equipment), while the trimming is evaluated prior to the assembly of the box in the SensorX x-ray inspection unit that uses X-Ray technology to measure fat content in meat, and to detect foreign bodies. Each x-ray equipment is controlled 3 times per shift.

The efficacy of those interventions is verified by microbiological testing of boned product for STECs (including O157:H7), Generic E. Coli, Coliforms, Salmonella spp. and S. Aureus Coagulase positive. This programme was approved by the Uruguayan Government and audited by the EEC Veterinary Reviewers. Only product that is in compliance with the monitoring requirements of the HACCP Plans and tested "negative" for STECs (including O157:H7) and other pathogens is shipped. Official samplings are carried out too to control Salmonella in the slaughter

Since January 2004 we have developed and instrumented best practices in the collection, management and disposition of BSE SRM that fully comply with the USDA/FSIS regulations. According whit the Uruguayan regulations the slaughter of "downers" is forbidden in the plants exporting to USA and the government has implemented the BSE testing for all those animals. Furthermore, Uruguay has been recognized by the International Office of Epizooties (OIE) as a country with a status of "negligible risk" for BSE.

Veterinary drugs and environmental pollutants, are officially monitored by the National Biological Waste Program of MGAP. This sampling is monthly for some analytes and bi-monthly for others and the number of samples is directly related to the number of animals slaughtered the previous year. The Maximum Residue Limits are those marked by CODEX ALIMENTARIUS, after the scientific evaluations carried out by JECFA, or national limits for substances that do not have a Maximum Residue Limit.

Following quality assurance procedures, all products expedited by Frigorífico Las Piedras SA have been processed, stored and distributed with the utmost regard for food safety.

Frigorífico Las Piedras SA is committed to producing the highest quality and safest product possible.

If you require further information, please feel free to contact me at [locampos@flp.uy](mailto:locampos@flp.uy).

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