



FRIGORIFICO LAS PIEDRAS

Sociedad Anónima

To Whom It May Concern

STATEMENT OF COMPLIANCE

The Frigorífico Las Piedras S.A. (Establishment 379) is approved by the US Food Safety and Inspection Service (FSIS) to produce for export boneless beef. The plant premises and its HACCP Plan had been audited by the FSIS Reviewer in April 04, 2016 and were found to be acceptable.

All pre-requisites programs (Sanitation Standard Operating Procedures and Good Manufacturing Practices) are approved by the Uruguayan Meat Inspection System and are monitored on a regular basis by the FSIS Reviewers.

The plant has a full time government veterinary team presence at all times during slaughtering and deboning. Additionally there is a regular audit process and supervision performed by the Meat Inspection System reviewers.

The HACCP Plan for this plant has been reassessed to determine whether or not E. Coli O157:H7 is a hazard that is reasonably likely to occur. This is in accordance with the requirements of United States Federal Register Notice (67 FR 62325) 9CFR, Part 417 (Docket Number 00-022N) dated October, 7, 2002, titled "E. Coli O157:H7 Contamination of Beef Products"). The HACCP Team concluded, and the President of the Company agrees, that E. Coli O157:H7 is a hazard reasonably likely to occur in its products without the implementation of a HACCP Plan.

The reassessed HACCP Plan includes the following interventions and other measures to reduce, eliminate or control E. Coli O157:H7.

Rejection of cattle with heavy hide faecal contamination and spray washing of the animals for slaughter. In Uruguay all animals are raised on pasture or naturally conserved grass and are therefore not heavily contaminated with dags, as is usually encountered with cattle from grain feed lots.

Occlusion of the oesophagus with a rubber ring to prevent contamination from the gastrointestinal content.

The bung is cleared and sealed with a rubber ring and then covered with a plastic bag to prevent spillage.

Use of two knives for hide removal operations

Hygienic dressing controls to assure compliance with zero faecal contamination on the carcass at the completion of the slaughter dressing process.

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 non compliance is formally corrected by the supervisor and preventive measures are taken. All carcasses are subject to inspection for the presence of faecal contamination, prior to leaving the slaughter floor. Any found with contamination are retained for knife trimming and subjected to re-inspection prior to leaving the slaughter floor.

The half carcasses, after washing and before chilling, are sprayed with a solution of 2% lactic acid at 35°C using a Chad Sanitising Equipment model SSA 2000.

The carcasses are rapidly dry chilled. Freezing of deboned meat is done in an automatic continuous tunnel (carton freezer). The parameters of refrigeration have been validated by the Meat Inspection System and the records are reviewed on a daily basis.



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All the quarters for boning are subjected to re-inspection and the pre-trim program ensures that all quarters are free of visible defects and clean prior to the commencement of cutting.

A random inspection programme checks products immediately prior it's leaving the cutting room. The program monitors defects trends as well as identifying critical defects. Appropriate corrective and preventive actions are specified including product rework.

The efficacy of those interventions is verified by microbiological testing of boned product for E. Coli O157H7. This testing programme, for plants exporting beef to the United States, began in September; 1999 and was modified in December 2007 in order to comply with the new Directives and Notices issued by USDA-FSIS. This programme is used with the understanding of exporters and importers, that it meets the requirements of US/FSIS Directive 10010.1.

Five cartons (27.240 kg.) of beef are randomly selected each day. A composite sample is collected from 12 locations within each carton using the N60 method, and composited for analysis. All analyses are carried out in the laboratory of our plant, which is approved and audited by the Uruguayan Government. Analytical methods meet the requirements of US/FSIS Directive 10010.1, including enrichment and testing by DuPont BAX PCR using the analytical method described in the USDA-FSIS Guide Book, Chapter MLG 5.03. As a support can be used an enrichment media identification by inmunomagnetic separation using the analytical method described in the Chapter 5.0.

From the commencement of testing in September 1999, 2418 composite samples have been tested for E: Coli O157H7 none of which has returned a "positive" or "presumptive" as December 29, 2009. Should a presumptive or positive detection is made, and then procedures are in place to prevent the shipment of this product. Only product that is in compliance with the monitoring requirements of the HACCP Plan and tested "negative" for E. Coli O157:H7 is shipped.

In the last 10 years Salmonella has not been detected in any randomly selected carcass sample tested in this plant and processed by the Uruguayan Government laboratory.

Since January 2004 we have developed and instrumented an SOP for 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 status of "negligible risk" for BSE. Frigorifico Las Piedras S.A. is committed to producing the highest quality and safest product possible.

If you require further information please feel free to contact me at jrodriguez@laspiedrascarnes.com.uy.

Dated on January 12th, 2017

Dr. José Rodríguez
Quality Assurance Manager