

Frigorífico Casa Blanca S.A.

STATEMENT OF COMPLIANCE - January 2, 2018.

1. FRIGORIFICO CASA BLANCA S.A. – Export Establishment N° 58 is approved by the US Food Safety and Inspection Service (FSIS) to produce bovine meat for export.
2. We hereby confirm that our company has in place a fully documented HACCP plan.

Our HACCP Plan compiles with the FSIS Pathogen Reduction (PR) requirements. The P.R. component mandated a program of bacteriological testing of bovine carcasses for the presence of Generic Escherichia coli and Salmonella spp. bacteria to verify the effectiveness of process controls for hygiene and sanitation under the plant HACCP program.

The HACCP Plan is audited by on-plant Official Veterinary Inspectors (M.G.A.P.: Ministry of Livestock, Agriculture and Fishery of Uruguay).

The HACCP Plan and the Prerequisite Programs (SSOP and GMP) were audited by USDA/FSIS Authorities and accepted satisfactory.

Our QUALITY ASSURANCE PROGRAMME (Q.A.P) is periodically subjected to verification audits by external auditors from U.S. companies and found in accordance with FSIS requirements.

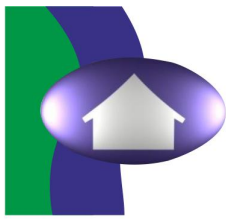
3. In relation to E.Coli O157:H7 and other STEC, establishment 58 confirms that its HACCP PLAN has been reassessed in accordance with “Federal Register 9 CFR 417 Docket Number 00-022n”. The HACCP Team concluded that STEC is a hazard reasonably likely to occur in its products without the implementation of a HACCP Plan.
4. Sanitation procedures and intervention methods used during slaughter and all processes are made to prevent fecal and ingest contamination, cross contamination, and to reduce microbial load. All this procedures are fully stated and explained in our GMP, SSOP manuals, and HACCP Plan.
5. The reassessed HACCP Plan includes the following interventions and other measures:

Washing of cattle prior to the slaughter;

Use of 2 knives for hide removal procedures;

Occlusion of the rectum as a part of the hide removal procedures, occlusion of the esophagus after the hide removal procedures,

Inspection of Carcasses as part of the monitoring of the CCP1, based on the ISO 2859-1:1999 for Inspection for Attributes. The critical limit is ZERO visible contamination regarding fecal/ingest/milk material on carcasses.



Frigorífico Casa Blanca S.A.

Identification and removal of the slaughter line of carcasses in which fecal/ingest/milk leakage is observed. All visible fecal/ingest contamination is promptly removed to prevent microbial contamination. The carcasses are thoroughly reinspected prior to their return to the slaughter line.

Carcasses are rapidly air chilled. Chilling of meat complies with the time/temperature requirement described in the CCP2 (according with USDA/FSIS requirements).

These procedures are verified by Quality Assurance Assessors.

The efficacy of these interventions is validated by microbiological testing of the product for E.coli O157:H7 at the rate of 1 sample/lot (lot = day of production of each manufactured beef product). Each sample consists of 60 pieces (12 pieces from 5 boxes; 10cm by 5cm by 3cm) of meat from the lot defined, according to official MGAP DIA-Circulars 1 / 2009 and 9 / 2002. Escherichia coli O157:H7 (BAX Real Time , MGL 5.09)

6.

Since June 2012, and updated on November 2015, and according to DGSG-MGAP Resolution 245/2015 and USDA/FSIS MGL 5B.02, the production is tested for STEC at the rate of 1 sample (from a single troop)/week, and 1 sample (from a random trimmed product)/day, with the same sampling method. These analyses are official, so they are performed by the DILAVE (PRmic-11 BAX System).

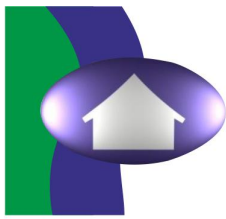
In addition to this, since November 2015, and also according to DGSG-MGAP Resolution 245/2015 and the STECs Official Control Program (V3, 11/3/2015) and the USDA/FSIS STEC related rules, there is an extensive ongoing self-control monitoring plan that establishes the test for STECs of every lot of product meant to be grounded and destined to USA. If there's not product destined to be exported to the USA only one random trimmed product is tested per day. In any case the same N=60 sampling method is used. These analyses are subcontracted to licensed (by the DILAVE) external laboratories. In case of product destined to Canada, every lot is tested for E.coli O157:H7 non-motile, with the same sampling method, and in an external subcontracted lab. Escherichia coli O157:H7 NM (BAX Real Time , MGL 5.09)

Our company Laboratory is licensed by the "Licenses Unit of the Veterinarian Laboratories Division" (DILAVE): "Dr Miguel C.Rubino" of the MGAP for the following analysis:

Generic Escherichia coli in carcasses:

National Registration Number: RNL N° 0030

Scope of License: Official Detection of Generic E.coli in bovine carcasses, with capacity for 400 samples per month.



Frigorífico Casa Blanca S.A.

Analytical Method: Official Method AOAC 991.14
Used Plan: Three classes program, n=13,c=3.

E.coli O157:H7 in product:

National Registration Number: RNL N° 0030

Scope of License: Detection of E. Coli O157:H7 in meat for self-control of the production, with capacity for 150 samples per month.

Analytical Method: FSIS – USDA MGL 5.06 (The analytical sample consists of 5 portions of 65g, a total of 325 g per lot.) (Cat. 2: Reveal and Magnetic beds with Chromagar, by NEOGEN Corp.)

Used Plan: Two classes program, n=60, c=0.

BAX System (since June 2016) :

Escherichia coli O157:H7 (BAX Real Time, MGL 5.09) with capacity for 300 samples per month.

Escherichia coli No O157:H7 (STECs O26, O45, O103, O111, O121 y O145) BAX Real Time 5B.05 with capacity for 300 samples per month.

Listeria Monocytogenes in meat products and environmental samples (BAX –PCR) 200 samples per month

Salmonella spp (BAX Real Time) 200 samples per month.

7. If a “positive” detection is confirmed, procedures are in place to prevent and avoid shipment of product. Only product that is compliant with HACCP requirements and tested “negative” for E.coli O157:H7 and STEC is allowed to be shipped.
8. Each lot is completely loaded in the same shipment.
9. On 25th May 2006, the World Organization for Animal Health (OIE) has declared Uruguay free of Bovine Spongiform Encephalopathy (BSE). To meet the requirements, since February 2004, in Frigorífico Casa Blanca S.A. are developed and applied the following procedures:

Separation of non-ambulatory animals. The non-ambulatory animals will not enter the line; they are sacrificed in a separate place and their meat is digested and burned.

The stunning is carried out electrically or with a non-penetrating captive bolt.

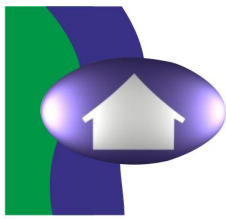
Removal and disposal of skulls, eyes, lymph nodes and tonsils.

Removal and disposal of the brain and medulla, avoiding contact with eatable product.

Removal and disposal of the spinal cord at the line.

Removal and disposal of the vertebral column and dorsal root ganglia.

Removal of at least 80 cm of intestine.



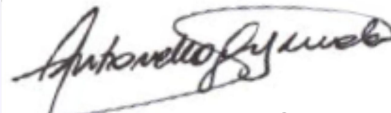
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Meat products for export are not containing mechanically recovered meat.

The equipment used for cutting is exclusive for this use and has implemented procedures for its cleaning and sanitizing routine operations.

All procedures for removal, segregation, and disposition of the above products, are carried out to avoid contact with edible products. If there is contact between these products and edible products, these areas are considered contaminated.

FRIGORIFICO CASA BLANCA S.A. is committed to produce the highest quality and safest product possible. If you require further information please feel free to contact us.



Food Eng. Antonella Goyeneche
Quality Assurance Department Director
Frigorifico Casa Blanca SA

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