



**La Caballada**

EXCELENCIA

**FRIGORIFICO LA CABALLADA  
CLE DINOR S.A.**

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To whom it may concern:

### **STATEMENT OF COMPLIANCE**

1- CLEDINOR S.A., Establishment N° 394, is approved by the Ministry of Livestock, Agriculture and Fisheries (MGAP, Uruguay) and by US Food Safety and Inspection Service (FSIS), to produce bovine meat for export to the United States.

2- CLEDINOR S.A., Establishment N° 394, is committed to produce products of the highest standards of food safety and quality.

3- The Company has in place a fully documented HACCP System and Pre-requisite Programs (SSOP and GMP). The HACCP System is developed and implemented in accordance to the Federal Register, 9 CFR Part 304, et al/ Vol. 61. No. 144/ July 25, 1996/ Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems; Final Rule.

- The Company leads a testing program for Generic Escherichia Coli in carcasses, following the Pathogen Reduction criteria from the Final Rule, one sample each 300 cattle slaughtered. These microbiological tests are made in an external Lab Officially approved by MGAP.
- The Salmonella spp in carcasses is part of the National Program implemented by MGAP, so the Official Vets takes the samples and send them to the Uruguayan Official Lab D.I.L.A.V.E.
- The HACCP Plan has been working since May 2004.
- The HACCP Plan is audited by on-plant MGAP's Supervisors and is audited at least once a month by the MGAP's Regional Supervisor.



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4- The HACCP Plan and Pre-requisite Programs include the following preventive measures:

- Ante-mortem washing of cattle
- Cattle washing before slaughter entrance
- Washing hands and tools sterilization between every cattle (sterilization with hot water at 82 °C minimum)
- Use of 2 knives for hide removal procedures
- Prevention of carcass to carcass cross contamination by spacing on lines and in chillers
- Tying and bagging the bung with a plastic bag to prevent faecal leakage
- Oesophagus occlusion to prevent escape of gastrointestinal content
- Evisceration table continuous sterilization with hot water at 82 °C minimum
- Trimming of any visible faecal/ ingest/ milk contamination over the carcasses
- CCP1- Visual inspection over a 100% of the carcasses, prior to the carcasses washing step, with Zero Tolerance Criteria for faecal, ingest and milk (Ref. : FSIS 6420.1), and attendant corrective actions and preventive measures as required.
- Carcasses washing
- Carcasses are rapidly dry chilled
- CCP2- time/ temperature measurement of quarters meat, and attendant corrective actions and preventive measures as required.



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EXCELENCIA EN LA CARNE


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5- Since the National Program of Testing Salmonella started, Salmonella has not been detected in any of the randomly selected carcasses sample tested.

6- As HACCP verification activities, CLEDINOR S.A. undertakes microbiological testing for E. Coli O157:H7. None of the results have indicated a positive detection of E. Coli O157:H7.

7- Only products that comply with HACCP requirements and tested negative for E. Coli O157:H7 are shipped.

If you require further information, please feel free to contact us.  
Sincerely,

  
Chem. Adriana Iglesias  
Quality Assurance Manager  
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