



CHIADEL S.A.



STATEMENT OF COMPLIANCE

12 June 2003

To whom it may concern

Est. N°104 , Frigorífico Las Moras chiadel s.a confirms that its HACCP Plan has been reassessed in accordance whit Federal Register Notice 9 CFR part 417 Doquet, number 00-0022 N date 7 October 2002.This reassessment has determined that E. Coli 0157H7 is a Hazard that is reasonably likely to occur without the implementation of the HACCP Plan.

The reassessment of Est. N ° 1o4 's , HACCP Plan has recently been audited and approved by the Ministry of livestock of Uruguay (MGAP) , and the Inspection of the FSSIS .

The reassessment HACCP Plan includes the following interventions:

- MGAP personnel conduct an ante mortem check on all cattle prior to slaughtered.
- A separate pen isolated suspect and sick or injured animals.
- Livestock are given a thorough wash prior to slaughtered.
- Occlusion the oesophagus by a ligatures whit a cotton cord prior to hosting into the dressing position.
- A dual knife system is used on all tasks prior to hide removal of the carcass.
- The use of a ball tipped blade on the brisket saw to eliminate puncturing of the paunch.
- The bung is sealed whit a plastic bag and a cotton cord to prevent spillage.
- The continues sterilization of the evisceration table whit 82 ° C water.
- Trimming of any contamination.
- Meat Hygiene Assessment is made of dressed carcasses with ZERO TOLERANCE criteria with attendant corrective and preventive actions as required, to reduce, eliminate or control E Coli O157-H7. The efficacy of these interventions are verified by microbiological testing for E Coli O157-H7.

As well as the above interventions the following procedures are observed:

- Established Standard Operating Procedures and Work Instructions for control of sanitation and hygiene.

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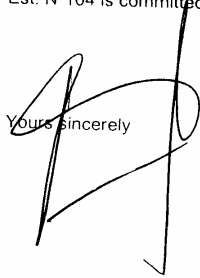
- Microbiological control programs for personal hygiene, equipment and contact surfaces and pre-shipment review procedures.

Under Est. N° 104's E Coli O157-H7 Testing Program, at least 5 in 700 bulk pack cartons are randomly tested for E Coli O157-H7. Each tested carton is tested by taking a 100 g sample from that carton, blending that sample with samples from the other 4 cartons and testing a composite sample of 125 g there from. Over the last 8 month, 910 cartons have been so tested without detecting any occurrence of E Coli O157-H7.

Due to the reassessment of Est.N°104's HACCP plan and of its continued effective operation, detailed in the information provided here, Est. N 104 has concluded that E Coli O157-H7 is a hazard reasonably unlikely to occur in its products. No tested products is released for sale unless test results show that E Coli O157-H7 has been reduced to below detectable levels.

Est. N°104 is committed to producing product of the highest safety and quality.

Yours sincerely

A handwritten signature in black ink, consisting of a large, stylized initial 'N' followed by a vertical line and a checkmark at the bottom.