



To whom it may concern.

STATEMENT OF COMPLIANCE

1. FRIGORIFICO SARUBBI – SIRASIL S.A. – Export Establishment N° 85 is approved by the US Food Safety and Inspection Service (FSIS).
2. We hereby confirm that our company has in place a fully documented HACCP plan.
 - ✓ Our HACCP plan complies with 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's HACCP program.
 - ✓ HACCP plan is audited by on-plant Official Veterinary Inspectors (M.G.A.P.- Ministry of Livestock, Agriculture and Fishery of Uruguay).
 - ✓ HACCP plan and the prerequisite programs(SSOP and GMP) were recently audited by USDA/FSIS Authorities, European Union Authorities, Third Countries 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.

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CNEL. RAIZ 2764 - TELS. 320 15 20 - 320 00 12 - FAX 320 14 04
EMAIL: sirsil@adinet.com.uy - MONTEVIDEO - URUGUAY



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3. Since the testing program started (1999), *Salmonella spp.* has not been detected in any randomly selected carcass sample tested.

4. In relation to *E.coli O157:H7*, establishment 85 confirms that its HACCP PLAN has been reassessed in accordance with "Federal Register 9 CFR 417 Docket Number 00-022N", dated 7 October 2002 and titled "*E.coli O157:H7* Contamination of Beef Products".

5. Sanitation procedures and intervention methods used during slaughter and all process are made to prevent faecal/ingest contamination, cross contamination and to reduce microbial load. All this procedures are fully itemized and explained in our GMP, SSOP, and HACCP plan.

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;
- ✓ 100% of the carcasses are inspected as a part of the monitoring of the CCP1. The critical limit is ZERO visible contamination regarding faecal/ingest material on carcasses.
- ✓ Segregate from the line of carcasses where faecal/ingest leakage is observed.
- ✓ All visible faecal/ingest contamination is promptly removed to prevent microbial contamination. The carcasses are thoroughly reinspected prior to return they to the slaughter line.
- ✓ Carcasses are rapidly dry chilled. Chilling of meat complies with the time/temperature requirements described in the CCP2 (according with USDA/FSIS requirements).

These procedures are verified by Quality Assurance Assessors.

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6. The efficacy of those interventions are validated by microbiological of product for *E.coli* O157:H7 at the rate of 5 samples/day of production of manufacturing beef.

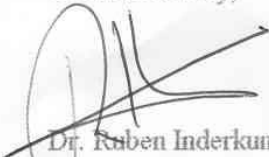
Since 1999 more than 3000 samples from cartons of manufacturing beef have been tested for *E.coli* O157:H7 and none of the results have returned a "positive" detection.

If a "positive" detection were made, 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 is allowed to be shipped.

7. Following the reassessment of Establishment 85's HACCP PLAN and its continued effective operation, as detailed above, the HACCP Team concluded that *E.coli* O157:H7 is a hazard reasonably likely to occur in its products without the implementation of a HACCP Plan.

FRIGORIFICO SARUBBI – SIRSIL S.A. – is committed to producing the highest quality and safest product possible. If you require further information, feel free to contact me.

Yours sincerely,



Dr. Ruben Inderkum
Quality Assurance Department Manager

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