



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 and boneless lamb. 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 (MGAP - Ministry of Livestock Agriculture and Fisheries) and are monitored on a regular basis by its 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 on September 9th, 2017.

The HACCP Team concluded, and the President of the Company agrees, that E. Coli O157:H7, Stec's and other pathogens like Salmonella sp are 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 contamination during the slaughter process and further fabrication:

- Rejection of cattle with heavy hide faecal contamination and spray (hide) washing of the animals for slaughter. In Uruguay most animals are raised on pasture or naturally conserved grass, and are therefore not heavily contaminated with dags, as is usually found with cattle from grain feed lots.
- Occlusion of the oesophagus with a plastic clip to prevent contamination from the gastrointestinal content.
- The butt is first cleaned, then covered with a plastic bag to prevent spillage and finally sealed with a rubber ring.
- 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.



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- 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, before leaving the slaughter floor. In case of founding any carcass with contamination, it is retained for knife trimming and subjected to re-inspection before leaving the slaughter floor.
- All carcasses are steam vacuumed with a Jarvis Steam Vacuum System Model CV-1 for the reduction of pathogens.
- After washing, carcasses are submitted to Lactic acid spraying.
- The carcasses are rapidly dry chilled. Freezing of deboned meat is done in an automatic tunnel (carton freezer). The parameters of refrigeration have been validated by the Meat Inspection System and the records are reviewed on a daily basis.
- All the quarters for deboning 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 (one from each line) for E. Coli O157H7, Stec's, Generic E. Coli, Coliforms, Salmonella spp. and S. Aureus Coagulase positive .This programme was approved by the Uruguayan Government and audited by the EEC Veterinary Reviewers.
- Only product that is in compliance with the monitoring requirements of the HACCP Plan and tested "negative" for E. Coli O157:H7 and Stec's (and other pathogens) is shipped.
- Official samplings are carried out to control salmonella in the slaughter
- Since January 2004 we have developed and instrumented SSOP 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 a status of "negligible risk" for BSE.

In April 2009 the company started the process for certification of BRC Standards.

Currently we are certified in the BRC.



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Frigorífico 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@flp.uy.

Dated on 29th January, 2018

p/FRIGORIFICO LAS PIEDRAS S.A.

Dr. José Rodríguez (DVM)
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