

Reconquista, Nov 17th, 2020.-

**FRIAR S.A. – Establishment Official N° 1970****LETTER OF GUARANTEE****Boneless Beef Primals and Subprimals Export Operations from Argentina**

Exports from Argentina are carried out under regulatory controls performed by the National Competent Health Authority – SENASA- , which is the Government authority responsible for Food Safety, Overseas Country Requirements and Argentinian Export Standards, thus ensuring that all exported beef products are in full compliance with the Argentinian Health Authorities requirements.

**Health Controls**

SENASA Veterinary Officers have, besides disease / health control, a full-time on Plant role, monitoring and auditing our establishment performance in the discharge of its obligations under SENASA Approved Programs.

**Overseas Listing**

Establishment Official N° 1970 is eligible to export to the U.S.A. (FSIS approved), Canada, Brazil, Chile, Colombia, E.U. 28 countries, Israel, China, Hong Kong, Morocco, Egypt, Algeria, Dubai, South Africa, Switzerland, amongst others. It operates under SENASA supervision to produce:

- Intact individually wrapped (IW), multi wrapped (MW) and layer packed (LP) Primals, Subprimals not intended for grinding
- Bulk packed boneless manufacturing beef Primals and Subprimals that are intended for grinding.

**HACCP Plan**

Our establishment has implemented HACCP-based food safety assurance system which is permanently verified by SENASA. It includes a documented SSOP Plan. It operates under GMP. HACCP contains CCP's which address Zero Tolerance contamination for faecal material, ingesta and milk spillage and proliferation of Shiga toxin-producing *E. coli*. These are: elimination of contamination by knife at killing floor; Lactic Acid Concentration and Functioning of Equipment; Trimming temperature. Product shall be at  $\leq 7$  °C. Additionally, generic *E. coli* biotype I testing on carcasses is carried out and it participates in a Salmonella spp sampling which is required by SENASA.

**Food Safety processes consist of:**

SOP  
SSOP's  
HACCP

Food Safety Process uses interventions during harvest and fabrication which include Dressing Procedures, antibacterial treatment and cold chain management systems. Process is monitored by operations staff and verified by quality personnel. Prior to shipment, quality staff verifies that all CCPs have been met and that process is under control. In case any CCP has not been met or has been found to be ineffective, corrective and prevention actions are immediately taken.

Critical Limits compliance of HACCP Plan is verified daily through pre-shipment records review and record verification checks.

**Based food safety management system is:**

- Periodically reassessed and internally audited
- Continuously audited by SENASA
- Periodically audited by FSIS auditors and by other overseas Competent Health Authorities.
- Periodically audited by international customers quality controls and by certifications bodies (BRC-GSFS)
- Standard performance criteria and testing of generic *E. coli* to verify effectiveness of sanitation process control of carcasses are operative.
- USDA-MLG 5 Series for laboratory testing are followed
- It complies with SENASA regulations for control and testing of non-O157:H7 Shiga-toxin producing *E. coli* (STEC – O26, O45, O103, O111, O121, and O145) issued on May 2012 which is in line with FSIS Directives.
- *E. coli* and non-O157 Shiga-toxin producing *E. coli* (STEC) N60 sampling Method is in force, in compliance with SENASA regulations and FSIS Directives in force.
- Control procedures for *E. coli* O157:H7 and *E. coli* non-O157 are based on production lots.

**Additional Programs implemented:**

Written GMP Program

Recall Procedures

Written Pest Control Program

Yearly audited and certified by BRC-GSFS

**HACCP Reassessment**

The HACCP Plan has been reassessed in accordance with SENASA regulations and FSIS Directives. It has determined that while STECS may be a potential hazard on incoming cattle, it has been concluded that due to the effective implementation of HACCP Plan and Sanitary Standard Operating Procedures, the hazard has been effectively controlled resulting in it not being reasonably likely to occur on product and that current HACCP Plan is adequate to address these hazards.

HACCP Plan is reassessed at least annually or when there is a significant product or process change, new product development or new hazards are identified. In the event that an unexplained system failure occurs, a HACCP reassessment will take place immediately.

**Residue Control and Foods Hygiene National Plan (CREHA)**

The legal framework for SENASA's plan for control of residues and hygiene in food products of animal origin is in Resolution 458/2012. SENASA uses the following tissues and fluids: fat, liver, kidney, muscle, thyroid and urine when sampling for residues in animals. Sampling plans are based on determined substance, animals, and geographical areas, populations, based on evaluations of previous analytical data results. These sampling plans are performed by the Veterinary Inspection staff to provide schematic information, on a national and annual basis, on the presence of chemical residues or microorganisms or toxins in food or in specific populations geared toward food production.

Sampling is addressed by the National Health authority (SENASA). Testing for anabolics, antibiotics, chlorinated pesticides, anti-parasitic, phosphate pesticides, androgenic substances, stilbenes, beta-agonists. The Frequency is bimonthly.

**BSE**

Argentinian legislation prohibits the feeding of all Restricted Animal Materials to all ruminants including cattle.

All beef products destined to USA are free from Specified Risk Materials (SRM). The commodities re

All non- ambulatory, disabled or downer cattle are excluded from USA product line.

**Animal Welfare**

Establishment complies with World Organization for Animal Health (OIE) and USA AMI guidelines on Animal Welfare on livestock transport and slaughter.

There are written procedures for Animal Welfare Control and internal and third parties audits are carried out.

**Food Defense Plan**

FRIAR SA Food Defense Plan includes activities associated with the protection of the food supply against intentional or deliberate acts of contamination or alteration. It also includes the protection of food products elaborated at our establishments against intentional adulteration by biological, chemical, physical, or radioactive agents.

**Protection against Child Labour**

FRIAR SA confirms that goods manufactured and/or traded, comply with all domestic and international laws and conventions which ensure that no exploitative child labour is used during any process step. Argentinian laws prohibit employers from employing any child under 18 years of age in the following occupations: in or about slaughtering and meat packing establishments, rendering plants, or wholesale, retail, or service establishments because they have been deemed to be particularly hazardous for them or detrimental to their health of well-being.



SANDRA PETROLI  
Calidad y Desarrollo  
F.R.I.A.R. S.A.

**Sandra Petrolí**

**Quality & Development Chief**

**Estab. Oficial N° 1970**

**Address: Bv. Hipólito Yrigoyen 298, Zip Code 3560, Reconquista, Santa Fe, Argentina**

**Phone N° +54 3482 438200**

**e-mail address: [spetroli@e-friar.com.ar](mailto:spetroli@e-friar.com.ar)**