

BLUE SKY MEATS (NZ) LIMITED

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To Whom It May Concern:

Blue Sky Meats (NZ) Ltd confirms that operational Risk Management Programme and HACCP systems are in place to control and minimise microbiological hazards such as E.coli 0157:H7. Only product that is compliant with HACCP and which has tested negative for E.coli 0157:H7 is eligible for export to USA or Canada markets. Pre-shipment verification checks are completed for each lot prior to export of product from cold stores. E.coli certificates are available when requested.

Only product that is compliant with HACCP requirements and meets Overseas Market Access Requirements is exported to the United States of America. Sampling of product is conducted utilising E.coli equivalency procedures as outlined within New Zealand Food Safety Authority document Escherichia Coli 0157:H7 Technical Procedures. Analysis of samples is conducted by approved laboratories listed under the New Zealand Food Safety Authority website. Only laboratories listed under this website are able to analyse samples submitted for E.coli 0157:H7.

- Please note; there has been no positive E.coli 0157:H7 positive results within our bobby veal produced during the 2006 or 2007 seasons.

Validation of the HACCP programme is conducted by New Zealand Food Safety Authority. Any major amendment to the HACCP programme requires re-evaluation to indicate any additional processes that may alter the hygienic envelope of the products produced.

Verification of HACCP is conducted by New Zealand Food Safety Authority. Verification activities include ensuring that products produced are meeting the requirements for export to USA markets. As such Blue Sky Meats (NZ) Ltd has full time Veterinarian presence during times of production. Additional extrinsic verification activities are conducted by Veterinarian Technical Supervisors.

AsureQuality New Zealand conducts post mortem inspection over all carcasses slaughtered with any defects that are identified being hygienically removed by trimming.

Blue Sky Meats (NZ) Ltd also utilise an approved organic acid spray wash after final dressing of the carcass to help minimise microbiological contamination.

Monitoring of procedures and processes is conducted by trained Supervisors and Quality Control Personnel to ensure all aspects of processing are being conducted in a compliant manner.



Matthew Ferguson
Technical Manager
Blue Sky Meats (NZ) Ltd