



FRIGORÍFICO LORSINAL S.A.
Camino Melilla 10270
Montevideo – Uruguay

EXPORT ESTABLISHMENT NUMBER 224

Montevideo, 05th January 2021

DECLARATION OF COMPLIANCE

To whom It May Concern,

1. FRIGORIFICO LORSINAL SA is approved by the Ministry of Agriculture and Fisheries (MGAP) to produce and export beef and offal for human consumption.

2. FRIGORIFICO LORSINAL SA - Export Establishment No. 224 is approved by the US Food Safety and Inspection Service (FSIS) of the beef produced and exported.

3. The Company hereby confirms that it has in place a fully documented HACCP plan assurance system based on food safety.

- Our HACCP plan meets FSIS Pathogen Reduction (PR) requirements. The PR component program is based on bacteriological testing of carcasses of cattle to detect the presence of Generic Escherichia coli and Salmonella spp bacteria to verify the effectiveness of process controls for hygiene and sanitation under the HACCP program plant.
- HACCP plan is audited by the official veterinary inspectors from the slaughterhouse (MGAP - Ministry of Livestock, Agriculture and Fisheries of Uruguay).
- HACCP plan and prerequisite programs (SSOP and GMP) were audited by USDA / FSIS officials on several occasions and accepted satisfactory.
- Our Quality Assurance carries out regular audits by external auditors of US companies and is in accordance with FSIS requirements.

4. Salmonella spp. is tested by an official program developed by MGAP with the agreement of FSIS.

5. Regarding E. coli O157: H7, 224 establishment confirms that its HACCP Plan has been reevaluated according to the Federal Register on 9 CFR 417 00-022N File Number (dated October 7, 2002 and entitled "E . coli O157: H7 Contamination of beef Products ") and FSIS Notice 65-07 (dated October 12, 2007 and entitled" Notice of Reassessment of E. coli O157: H7 and control Ending a checklist in all beef operations ").

6. At the same time requirements for export to Canada have been met i.e The meat derived from bovine or ovine, considered as precursor material for preparation of finished raw ground meat, is testes for the presence of E.Coli O157:H7/NM according to the procedures describes in CFIA Annex O of Chapter 4 Of the Meat Hygiene manual of Procedures.

7. Disinfection procedures and intervention methods used during slaughter and the whole process is performed to prevent fecal / ingest contamination, cross-



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contamination and reduce the microbial load. All these procedures are explained in detail in our plan GMP, SSOP and HACCP.

The HACCP Plan reevaluated includes the following interventions and other measures:

- ✓ Livestock washing before slaughter;
- ✓ Using 2 knives for hide removal procedures;
- ✓ The sterilization of all relevant equipment into water at 82 ° C between channels for high-risk activities.
- ✓ The esophagus is tied after skin removal procedures;
- ✓ Visual inspection of the carcass as part of monitoring the CCP1. The critical limit is ZERO respect visible fecal contamination / material intake and milk in the carcass.
- ✓ When fecal / ingest and milk leakage is observed, the removal of contaminated areas is done in a separate place. Once removed, the carcass is re-inspected before returning to the slaughter line.
- ✓ The carcasses complies with a health maturation, controlled by the Official Veterinary Service. Refrigerated room temperature is controlled during maturation. When concludes the maturation time, the temperature of the carcasses is controlled (PCC 2), according to the frequency and defined procedure described in the HACCP manual. If the carcass temperature is below 7 ° C within 48 hours of chilling, carcasses are launching for the next step of the process: quarter and boning.

8. The effectiveness of the HACCP plan is verified by microbiological testing, such as:

- ✓ preoperative microbiological test surfaces - Total counts and Enterobacteriaceae
- ✓ Operational microbiological testing personnel and utensils - total aerobic count and enterobacteria
- ✓ Microbiological analysis of meat cuts - total aerobic count and enterobacteria
- ✓ Escherichia coli (generic) on carcasses
- ✓ Escherichia coli O157: H7
- ✓ Escherichia coli STEC (No O157)
- ✓ Total aerobic and enterobacteria on carcasses
- ✓ Salmonella spp.
- ✓ water microbiological analysis

The E. coli O157: H7 and Escherichia coli STEC (No O157) sampling is done daily, for each production batch, all products that are intended for grinding, under a program of N60.. Only product that meets the requirements of HACCP and tested "negative" of E. coli O157: H7 and Escherichia coli STEC (No O157) is allowed to be shipped.

9. Verification of the HACCP system is carried out every production day and the plan is validated periodically to ensure that the system developed and



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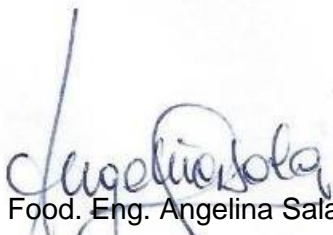
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implemented on the establishment are efficient for assurance the food safety and the product quality.

10. The reassessment of the HACCP plan has determined that E. coli O157: H7 and Escherichia coli STEC (No O157) is a hazard reasonably likely to occur in the incoming cattle, but because effectively applying the HACCP plan and prerequisite programs (GMP and SSOP), the danger is effectively controlled.

11. Establishment 224, LORSINAL SA, is committed to producing safety and quality products and reliable products that meet the requirements of the HACCP program.

Yours sincerely,



Food. Eng. Angelina Sala
Quality Assurance Department