

**GBP EXPORTS PTY. LTD.**

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Attention.
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1/2/2005

In response to the recent U.S. Federal Register Notice 9 CFR Part 417 Docket number 00-022N, dated 7 October 2002. FSIS Directive 10,0101. G.B.P Exports Pty Ltd. Establishment Number 224 confirms it has re-assessed its HACCP plan with particular consideration given to E.Coli o157: H7.

G.B.P Exports Pty. Ltd. Est.No.224. is an Approved Export Registered Meat Processing Plant engaged in Slaughtering ,Chilling, Boning and Freezing of Meat products.

Scientific Literature and data in Food Safety was gathered.
The research provided us with the evidence that E.Coli 0157:H7 is member of the enterohemorrhagic E.Coli group and is a hazard that is reasonably likely to occur without the intervention and implementation of the HACCP Plan.

The re-assessment of the HACCP Plan at G.B.P Exports Pty.Ltd. Est. No.224 was Audited and Approved on the 24/1/2005 by the Australian Quarantine Inspection service.

The re-assessed and Approved HACCP Plan also includes intervention steps and procedures to reduce , control or eliminate E.Coli 0157:H7 . Verification of the effectiveness of these interventions is by microbiological testing in an independent NATA Accredited laboratory.

A list of interventions includes the following.

- Monitoring and controlling the temperature of Beef bodies during Chilling and Processing.
- Close Visual Inspection of all Beef bodies for Zero Tolcrance , during Slaughter and Boning.
- Standard Operating Procedures.
- Spacing of carcasses to prevent cross contamination.
- Monitoring the proccssing environment at or below 10°C.
- Freezing regimes ,such as the use of latest technology Plate Freezers to prevent microbiological growth.

The above intervention steps are verified for efficiency by microbiological testing for E.Coli 0157:H7 from the Slaughtering stages through to the finished product.

E.Coli 0157:H7 sampling and Verification.

To verify the on-going effectiveness , G.B.P Exports Pty Ltd Est No.224 conducts sampling and testing of Beef for E.Coli.0157:H7.
On a daily processing basis,a sample of meat approximately 50 grams in weight is cut randomly from a manufacturing boneless meat carton prior to strapping.

Sampled carton is identified by the application of a colored dot.

No product is released for shipment unless written test results are confirmed by a NATA accredited testing laboratory of the products eligibility.
Results of presumptive tests are faxed immediately.

Only Product compliant with HACCP requirements and tested negative for E.Coli. 0157:H7 is shipped.

Procedures to be followed if a positive result is detected.

1. Australian Quarantine Inspection Service is notified immediately.
2. All products from that days production is rejected from export, and is subject to heat sterilisation in Australia under the control of Australian Quarantine Inspection Service.

Since the implementation of commercial testing for E.Coli 0157:H7 on 1/11/2004 ,80 samples have shown to be negative in analysis.

Due to the re-assessment of G.B.P Exports Pty.Ltd. Est No.224 HACCP Plan, continued effective operations has concluded that E.Coli 0157:H7 has been reduced to below detectable levels.

The results confirm and verify the effective methods applied in the HACCP plan are achieving and maintaining stated aims and continue to provide the highest level of quality and food safety possible.

Yours Sincerely

BILL BATO

Quality Control Manager