



Midfield Meat International Pty. Ltd.
Midfield Meat Processing Pty. Ltd.
Midfield Meat Transport Pty. Ltd.
Midfield Co-products Pty. Ltd.
Midfield Pastoral Pty. Ltd.

MIDFIELD MEAT INTERNATIONAL P/L

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31 March 2010

Letter of Guarantee

To whom it may concern.

Midfield Meat International Pty Ltd, Est. 180 confirms that it's HACCP plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-0022N dated 7 October 2002.

This reassessment has determined that *E.coli* 0157:H7 is **reasonably likely to occur** on meat products without the effective implementation of the Company HACCP plan.

The reassessment of the HACCP plan has recently been audited and approved (March, 2010) by Veterinary Officers of the Australian Quarantine and Inspection Service. (AQIS).

The reassessed HACCP plan includes the following interventions:-

- Ante Mortem inspection of animals by AQIS Officers.
- Provision of suspect pens to isolate and maintain separation of suspect animals.
- Intensive and detailed washing of all bovine animals prior to slaughter.
- The occlusion of the oesophagus by using an oesophageal plug and a secondary "Adept" oesophageal clip prior to the hoisting of the carcass to the main rail on adult cattle. Application of "Adept" oesophageal clip on veal
- The use of sterilised knives in the hide flaying process.
- Effectively sealing the bung of the carcass by encapsulating in a plastic bag and sealing with an elastrator ring to eliminate bung leak on adult cattle.
- The use of a ball tipped brisket saw blade to prevent paunch break during the brisket sawing process on adult cattle.
- The effective trimming of any inadvertent contamination on carcasses.
- Other interventions on Veal include evacuation of the bung contents prior to hide removal with a bung vacuum, a steam vacuum of the fore quartering cutting lines, a shoulder and hide puller that peels the hide outwards and away from the carcass, and a thoracic wash
- The extensive use of AQIS approved Standard Operating Procedures (SOP) and specific to task work instructions to ensure reliability and consistency of operator performance.
- Extensive training of all operators using the nationally accredited MINTRAC training process, including a focus on the key elements namely, personal hygiene and sanitation and quality assurance.
- Microbiological control programs for personal hygiene, equipment and contact surfaces.
- Exhaustive pre-shipment review procedures are conducted to ensure that only product compliant with HACCP requirements and tested negative for *E.coli* 0157:H7 are shipped from the Establishment.
- The foregoing are designed to reduce, eliminate or control *E.coli* 0157:H7. The efficacies of these interventions are verified by the microbiological testing for the presence of *E.coli* 0157:H7 on boneless meat products.

Est. 180 operates an *E.coli* 0157:H7-testing program within the beef boning room. The testing program is conducted in accordance with AMN 2010/03 and is designed to robustly test at N=60, randomly sampled "LOT" of cartons, not to exceed 700, of product destined for grinding in the US, sampling 375g per production period.

The operating day is divided into four distinct operating periods and at the end of each period a full clean down and sanitising intervention step is carried out.

Only product that is compliant with the HACCP requirements and tested negative for *E.coli* 0157:H7 is shipped to the United States of America.

It is therefore considered that due to the reassessment of the HACCP plan in operation at Est. 180 and of the continued effective operation of the said plan detailed in the information provided herein, Midfield Meat International Pty Ltd Est. 180 has concluded that *E.coli* 0157:H7 is a hazard **not reasonably likely to occur** in its meat products.

Midfield Meat International Pty Ltd is committed to producing product of the highest safety and quality.

Midfield Meat International Pty Ltd is committed to the principles and practices of the company Animal Welfare program that includes within a number of references compliance to the "Recommended Animal Handling Guidelines and Audit Guide 2007 published by the American Meat Institute Foundation.

Yours sincerely,

Noel M Kelson
Quality Manager
Midfield Meat International. Pty. Ltd.