

NUEVO CARNIC S.A.

Tu matadero amigo

January 29, 2010.

To Whom It May Concern:

Nuevo Carnic, S.A., Establishment # 5 is admissible to export to the United States.

The current microbiological controls and verification activities are described below:

- Washing animals pre slaughter with potable and high pressure water, to remove soiled fecal material.
- Oesophageal plugging.
- Typing and bagging the bung.
- Individual inspection of each of the carcass discarding visible fecal contamination (PCC 1), in charge of a HACCP inspector.
- The establishment has in place a microbial intervention which consist of an organic acid spray system, which sprays 100 % of the carcasses in the slaughter floor. The organic acid used is Acetic acid 2.5 %, as recommended in the FSIS Directive 7120.1 Amendment 1- Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products.
- Official testing by the MAG-FOR, Ministry of Agriculture and Livestock, includes testing of carcasses for *Generic E. coli*, *E. coli O157:H7*, *Salmonella spp.*

In our Plant: *E. coli O157:H7* testing of trimmings of every production day. The sample consist of 60 excised samples, for a final weight of at least 325 grams for the analysis of *E. coli O157:H7* and the verification testing at the Official Laboratory.

At the Official Laboratory: *Generic E. coli* 1 test per 300 carcasses (Federal Register Vol 61, No 144) and *Salmonella* testing.

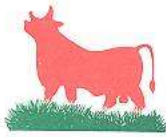
In addition it is important to mention that Nuevo Carnic, S.A., Establishment # 5, is testing for *E. coli O157:H7* since 2004 and NEVER had a positive test.

All the shipment sent to the United States have a document certifying that all the lots contained in the shipment have been tested in accordance to the Nicaragua testing program for *Escherichia coli O157:H7*, and are negative for this pathogen.

Planta y Oficinas

Km 10 ½ Carretera Norte, 800 mts al lago. Apartado 1251
Tels: 2233-1184 / 2233-1186 / 2233-1187 • Fax: 2233-1185

Para la venta de su ganado: 2233-1210 / 8881-3345 • Para sus pedido de carne: 2233 1294



NUEVO CARNIC S.A.

Tu matadero amigo

Control of SRM's

- Since 2004, Nuevo Carnic, S.A., included in the process the procedures to remove, segregate and dispose the SRM's, to assure that all the products exported to the United States are free of SRM's and safe for human consumption.
- Non- ambulatory animals are not permitted to enter the slaughter floor. These animals are humanely slaughtered on site and brain samples are collected by the official veterinary to analyze for BSE.
- All the ambulatory animals are slaughtered with a non- penetrative pneumatic stunner which leaves the brain intact to prevent a contamination of brain SRM's to the rest of the carcass.
- Carcasses are processed as older than 30 months of age. The Spinal cord and tonsils are completely removed. The rest of SRM's are sent to other process floor where they are processed for other markets different from United States, or dispose and sent to incinerator. The tonsils and the distal part of the ileum of all animals are removed and sent to the incinerator.
- The products exported to the United States are either boneless or with bones that are NOT from the vertebral column or from animals less than 30 months old.
- Nuevo Carnic, S.A., has taken all the measure to assure that there is NO cross contamination of SRM's with the carcasses.

If you have further questions or concerns to this matter, please contact me at haccpec@nuevocarnic.com.ni

Sincerely,



Dr. Augusto Melendez
HACCP Coordinator



Planta y Oficinas
Km 10 ½ Carretera Norte, 800 mts al lago. Apartado 1251
Tels: 2233-1184 / 2233-1186 / 2233-1187 • Fax: 2233-1185
Para la venta de su ganado: 2233-1210 / 8881-3345 • Para sus pedido de carne: 2233 1294