

Lone  Star
BEEF
PROCESSORS, L.P.

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September 12, 2008

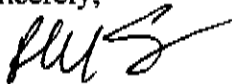
To Whom It May Concern:

Lone Star Beef Processors, L.P. implemented USDA Pathogen Reduction HACCP on June 1, 1998 and USDA Standard Operating Procedures on January 26, 1997. All carcasses slaughtered at Lone Star Beef Processors are processed through validated microbiological reduction treatment processes, thermal pasteurization and lactic acid rinse. These processes are CCP's in the slaughter HACCP plan and are monitored by trained quality control technicians throughout the production day. If the critical limits are not met corrective actions are taken in accordance with regulation 417.3.

The slaughter process is verified with on going testing of boneless beef trimmings for E.Coli 0157:H7. Carcasses are also tested for aerobic plate count, coliform, and general E.Coli. These tests are monitored on an ongoing basis for trend analysis. Lone Star Beef Processors is continually striving to reduce pathogenic contamination through the use of proven new technologies. However, to this date there is no guarantee for pathogen free raw material and we would like to stress the importance of proper handling of all raw products.

If you have any questions please call me at 1-800-234-6328.

Sincerely,



Robby Smith
HACCP Coordinator
Lone Star Beef Processors, L.P.