



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

EXPORT ESTABLISHMENT NUMBER 224

## **1. -PARTICULARS OF ESTABLISHMENT**

**Name of Establishment:** LORSINAL S.A.  
**Address:** Camino Melilla 10270 – P.C. 12500  
**City:** Montevideo  
**Country:** Uruguay  
**Contact Number:** 00 598-2- 3228661  
**E-mail:** [lorsinal@adinet.com.uy](mailto:lorsinal@adinet.com.uy)  
**Company Registration N°:** 224  
**Approval Authority:** Ministry of Livestock ( MGAP)

**Types of Products Produced:** Bovine Beef cuts and offals, chilled or frozen.

## **2. -BRIEF PROCESS DESCRIPTION**

Livestock to be slaughtered is obtained from different independent farms from the whole country and have an inspection certificate done by a particular Veterinary Doctor at the farm.

The certificate has the character of a legal document, has a serial number and provides the follow information:

- Name of the Veterinary doctor and his register's number on the Animal Sanity Department.
- Date, time, place and register number of the establishment (DICOSE) as well as the name of the establishment and police district were the inspection took place.
- Quantity, specie and category of the cattle inspected.
- Owner's identification fire mark of the cattle inspected.
- Serial number of the legal document that allow the movement of the cattle from the producer to the slaughter establishment (Transit and ownership guide)
- Name of the slaughter establishment and its register number (DICOSE)



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And certify that:

- The animals are healthy, without clinical signs of infect-contagious diseases and ectho- parasites.
- Stayed at the farm at least 40 days before the loading
- Are perfectly identified with the fire mark and/or signal of the farm and these mark matches with the description done on the Transit and ownership guide.
- Were identified on the right/left ear using a device of a defined colour with serial and correlative numbers.
- If correspond: the animal inspected fits the established conditions for the exportation of meat to the USA.

### **3. - PRODUCTION PREMISES**

Bovine cattle from independent different Uruguayan farms are obtained for slaughter. Only bovines born and raised in Uruguayan land with continuous specialised supervision are slaughtered.

The Cattle are transported in vehicles, which were cleansed and disinfected, before cattle were loaded at the producer farm.

At arriving to the establishment, an Official Veterinary Inspector checks the documentation and releases the unloading of the cattle, at the same time as the ante mortem inspection is done.

During slaughter the official Inspection Veterinary Service do the post- mortem inspection.

Animals are stunned before slaughter and all Slaughtering Procedures are described step by step on GMP and HACCP manuals. Also, pre-operating and operating SSOP procedures of all sections are followed.

In-house product and environmental microbiology test are done in order to assure the quality and sanitary requirements.

Also, all criteria for rejection/acceptance of carcass are described on HACCP plan.



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Official Inspection places are:

- Feet and mouth/lips
- Red viscera
- Green viscera
- Heads /tongues
- Back quarters (precrural)
- Front quarters (preescapular)

In addition to this, an official re-inspection is carried on at final of slaughter, offal's, boning and loading areas and verification of SSOP and HACCP plans.

Prior to boning, carcasses are submitted to a sanitary maturation. The Official Veterinary Service controls this maturation.

Food Safety Programs are based on GMP, SSOP and HACCP concepts.

In addition to this microbiological controls are done.

HACCP system is implemented in all productive sectors of the establishment, in order (objective) to produce a safety food product, acting on the prevention and control of hazards that can be classified on 3 principal categories:

- Biological
- Physical
- Chemical

For each step of the process, the HACCP system establishes a hazard's analysis, identifies the critical control points (PCC) and establishes critical limits, as well as establishes the procedures of monitoring and verifying PCC's.

All HACCP system is clearly documented and PCC's monitoring/verifying data are available at plant.

In addition to this, a HACCP system verification is carried out every day of activity and the plan is periodically validated to assure that the developed and implemented system at plant is efficient to obtain a health secure product.

At slaughter process, the critical control point is the zero tolerance of fecal/gastric content on carcasses. The 100% of carcasses are submitting to a visual inspection.



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List of test done:

- Preoperative microbiological test of surfaces – total aerobic count and enterobacteriaceae
- Operative microbiological test of personnel and utensils – total aerobic count and enterobacteriaceae
- Microbiological test of beef cuts – total aerobic count and enterobacteriaceae
- Escherichia coli (generic) on carcass
- Total aerobic and Enterobacteriaceae on carcasses
- Salmonella (Official test)
- Escherichia coli O157:H7
- Fat content
- Microbiological test of water
- Physical /chemical analysis of water

Products: all beef cuts, boneless.

Bovine carcasses, prior to boning, are submitted to a sanitary maturation. The Official Veterinary Service controls this maturation process. Time and temperature of the chiller room are controlled during all maturation period and all the records are available.

When maturation time is concluded, Quality Control personnel monitors the temperature of carcasses, according to the defined frequency and procedure described on HACCP manual. This is due temperature of carcasses is a critical limit and a critical control point is defined at this step of the process. If temperature of carcasses is lower than 6°C within 48 hours of chilling, carcasses are release for the next step of process: quarter and boning.

Temperature of the cutting room is controlled at 10°C or lower all the time and the process is done in the shorter time that is possible to avoid microbiological develop, taking special care on sanitation as well as good manufacture procedures.

All HACCP system is clearly documented and PCC's monitoring/verifying data are available at plant.



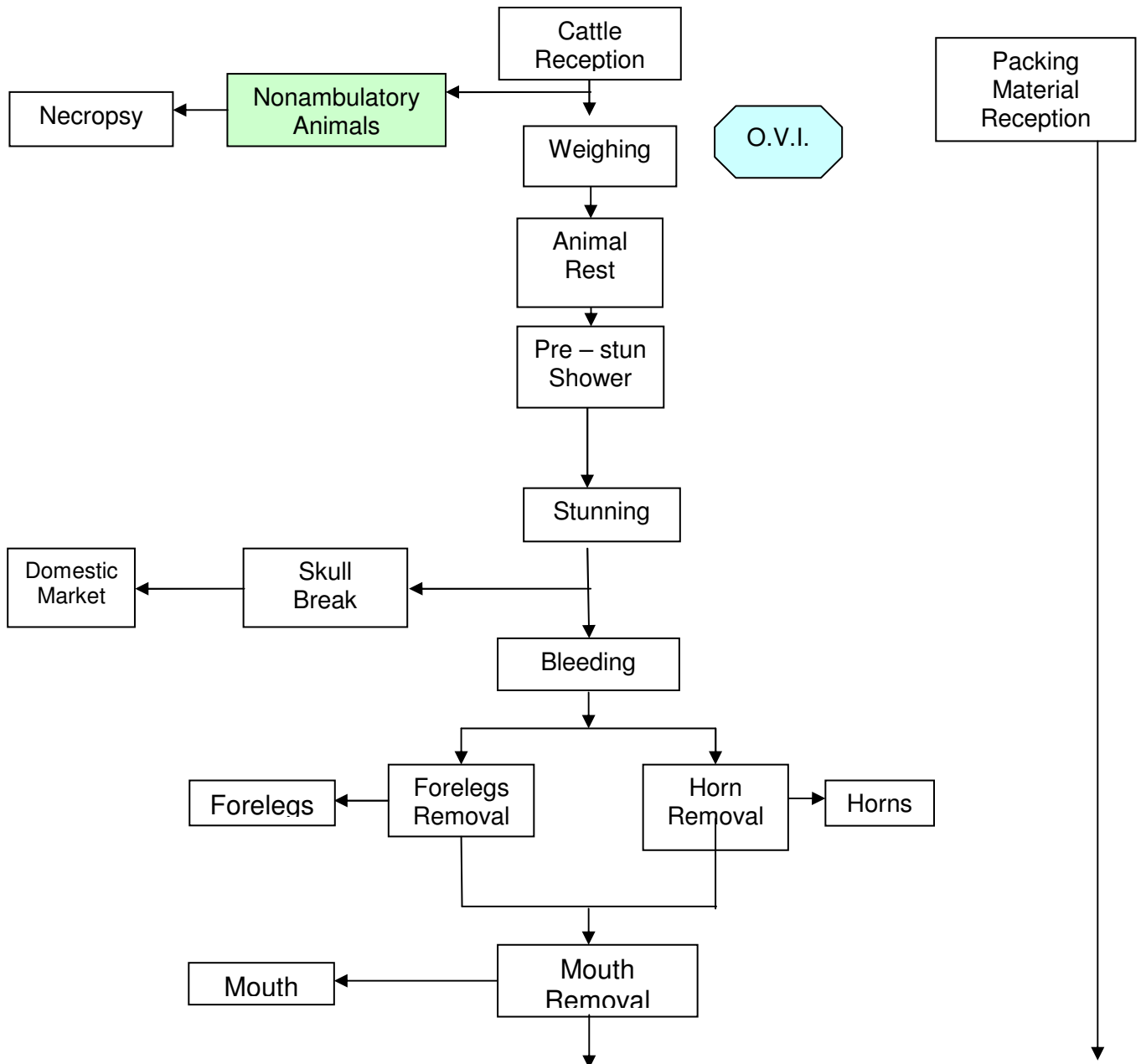
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In addition to this, a HACCP system verification is carried out every day of activity and the plan is periodically validated to assure that the developed and implemented system at plant is efficient to obtain a health secure product.

At boning process, the critical control point is the temperature of carcasses, during the chilling, after sanitary maturation and prior to entering to the boning room. The temperature has to be under 6°C within 48 hrs of chilling to release carcasses to the boning.

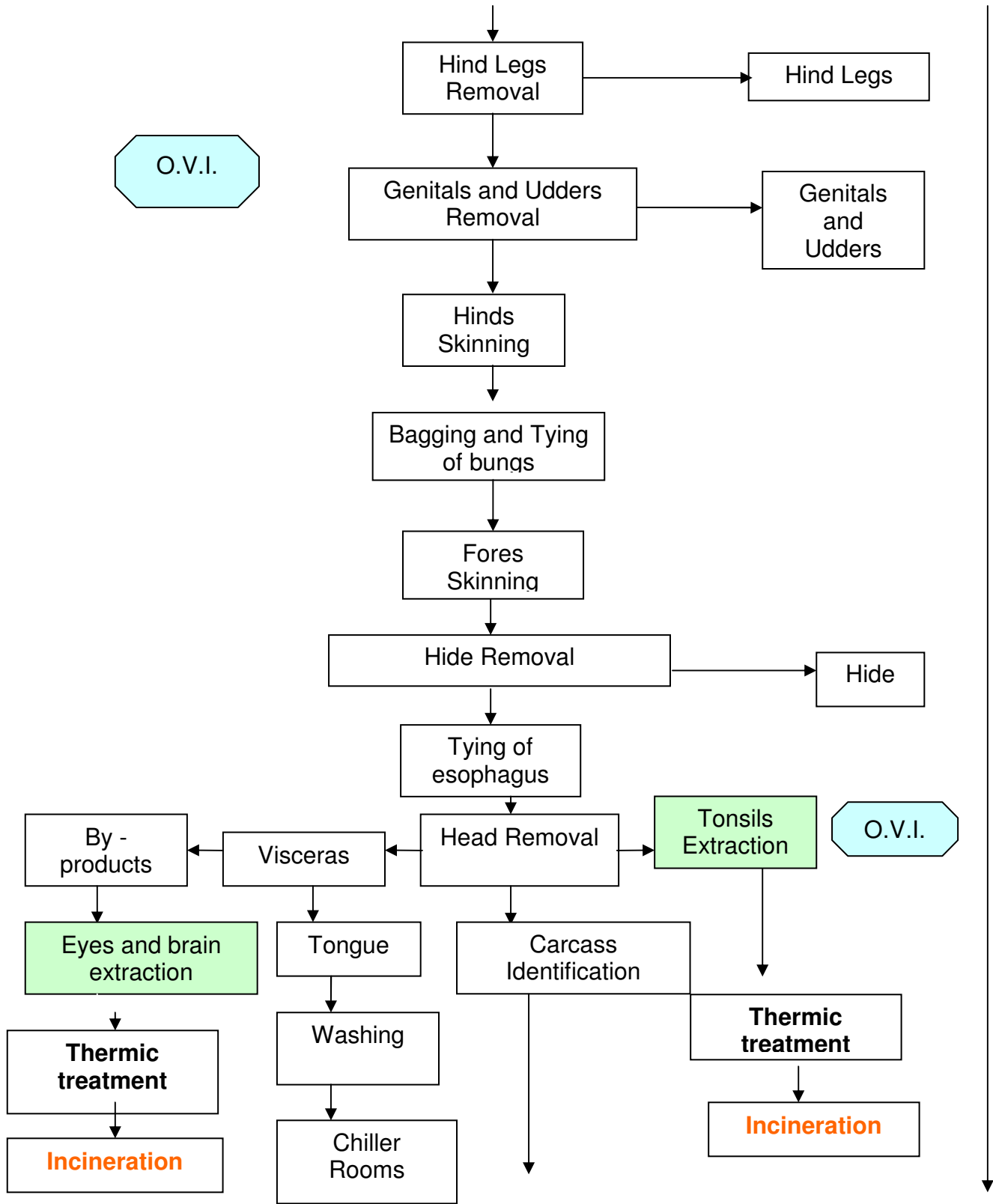
**4.- PROCESS FLOW CHART**





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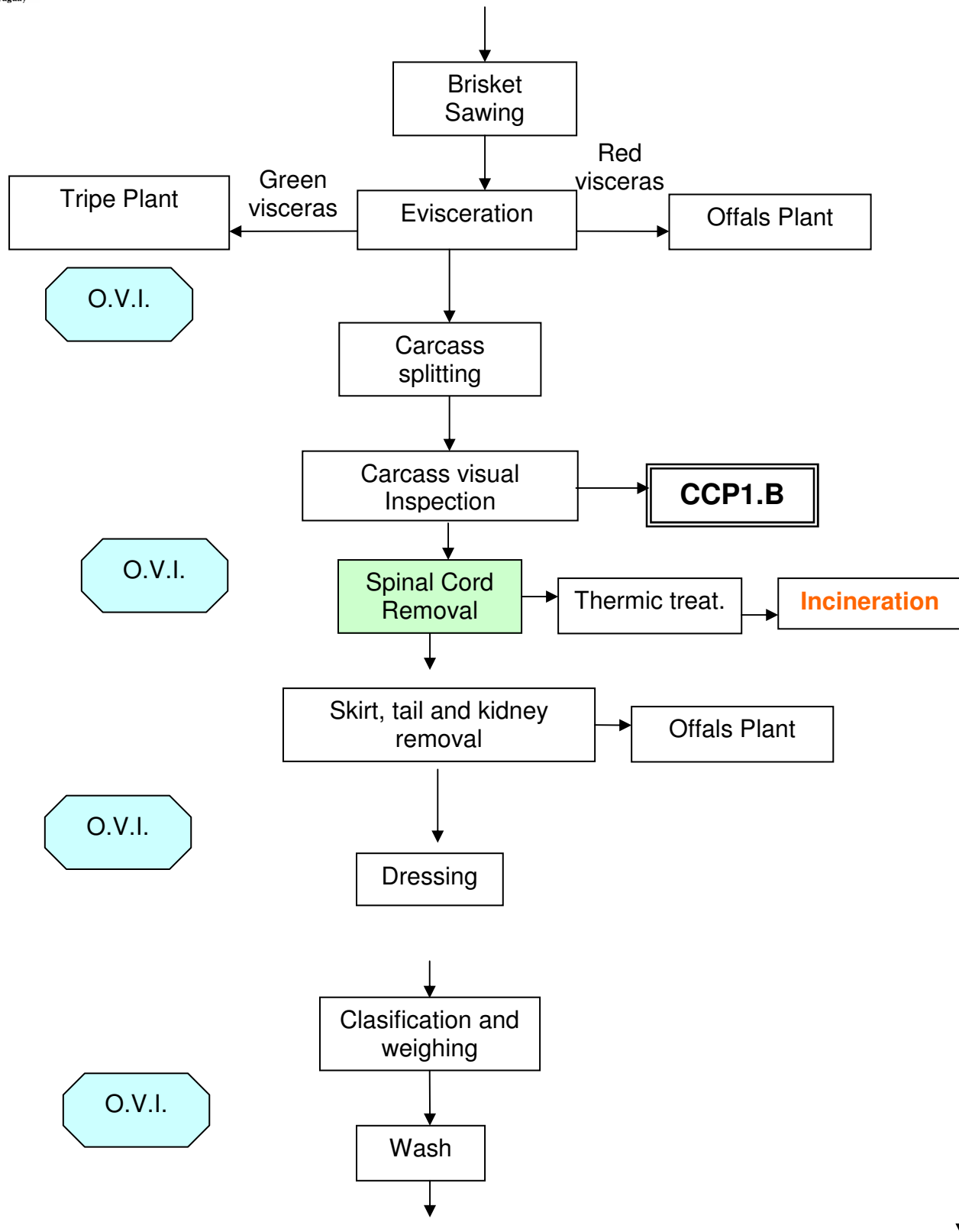
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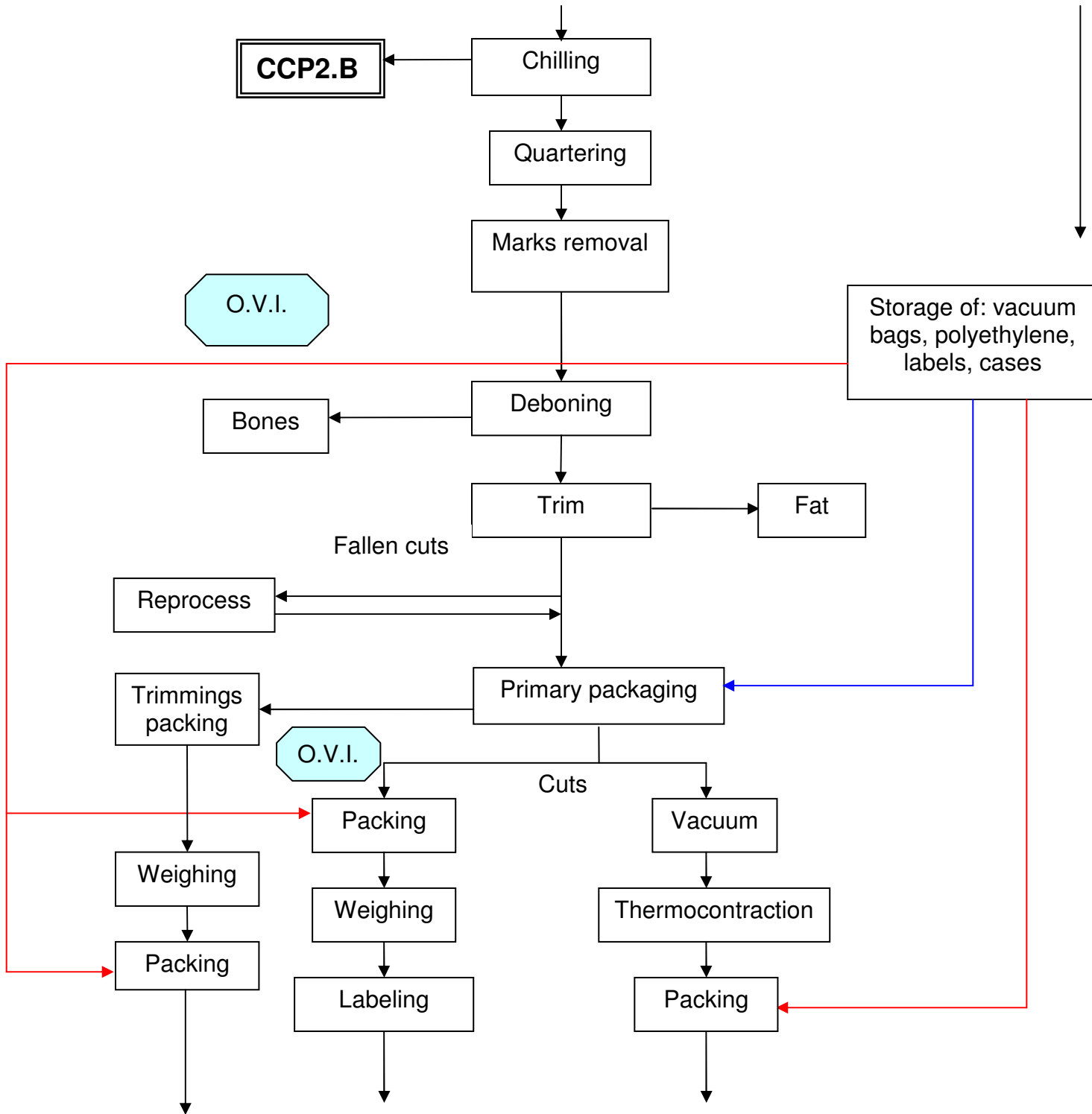
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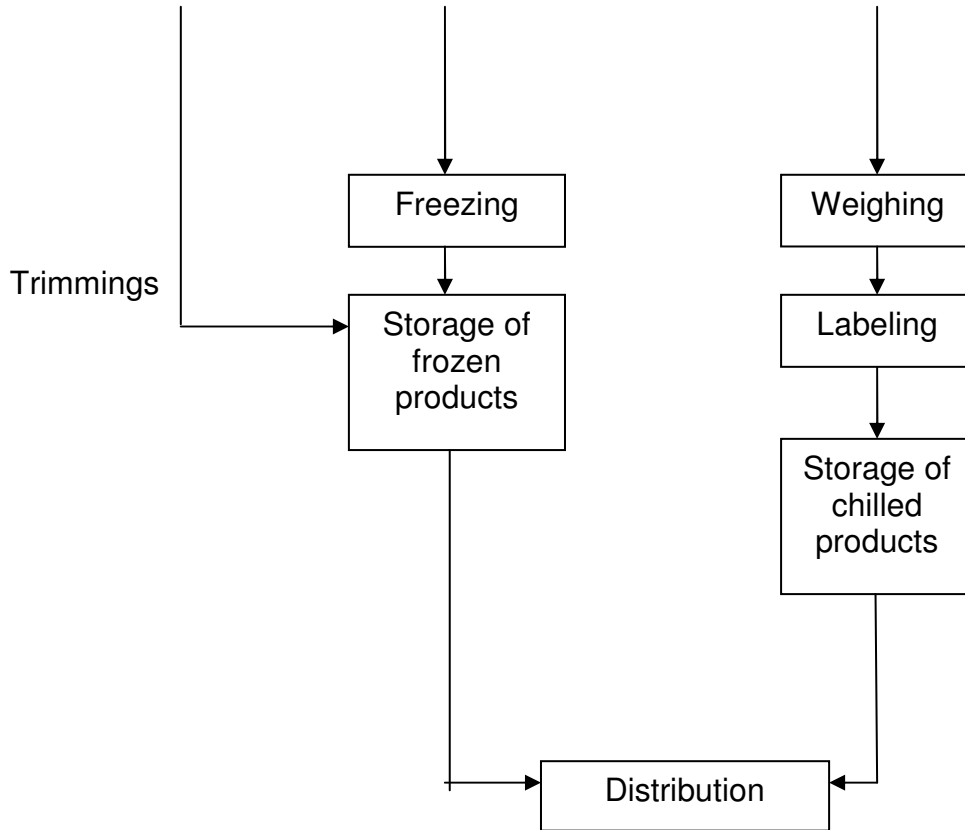
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**Color reference:**

- Secondary Packing —
- Primary Packing —
- Product Flow —
- SRM

**Note: the flow chart has been verified in plant**