



E C Throsby Pty Limited
Livestock Buyers & Meat Exporters
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Supply Letter of Guarantee

E C Throsby

Establishment 486

E C Throsby guarantee at the time of shipment that all products are 100% beef and have not been adulterated or misbranded in accordance with guidelines provided by the Department of Agriculture and AUS-Meat regulatory standards. ECT ensures that all products meet all importing country requirements defined by the USDA and FSIS.

Establishment Registration.

Australian export operations are conducted under the regulatory controls of the Department Of Agriculture. Department of Agriculture is the Federal Government authority responsible for Food Safety, Overseas Country Requirements and Australian Export Standards, ensuring the exported/Supplied product is fully compliant with Foreign and Australian government requirements.

Country Of Origin

Establishment 486 sources all product from 100% Australian born, raised and processed cattle.

Health Controls

Department of Agriculture veterinary officers and meat inspectors have in addition to disease / health control, a fulltime on plant role, monitoring / auditing company performance in the discharge of their obligations under Department of Agriculture Approved Programs.

Animals Slaughtered at establishment 486 are subject to an Ante-Mortem disposition by a Department Of agriculture Veterinarian at least 24 hours before slaughter. All carcass and carcass parts undergo post-mortem inspection in accordance with AS4696.

Overseas Listing

Establishment 486 is USA listed and operates under a Department of Agriculture Approved Arrangement program to produce, as well as other products, bulk packed boneless manufacturing beef intended for grinding.

HACCP Plan

The Approved Arrangement program incorporates HACCP. The HACCP plan contains CCP's which directly address the hazard of Shiga toxin-producing Escherichia coli.

HACCP Reassessment

The HACCP plan has been reassessed in accordance with Department of Agriculture Meat Notice 2002/13 and Federal Register Notice 9 CFR part 417 Docket Number 00-022 N dated 7 October 2002 – E coli O157:H7

Contamination of beef products and Department of Agriculture MAA 1231 - United States of America - Management of Shiga Toxin-Producing Escherichia coli in Beef intended for Grinding.

This included the hazard consideration within the HACCP plan of the additional non O157 STEC's being, O26, O111, O45, O103, O121 and O145.

The HACCP reassessment has determined that while STECS may be a potential hazard on incoming cattle it has been concluded that due to the effective implementation of the HACCP plan and Sanitary Standard Operating Procedures the hazard has been effectively controlled resulting in it not being reasonably likely to occur on product and the current HACCP plan is adequate to address these hazards.

The HACCP Plan has determined E coli O157:H7 in boneless trim is not likely to occur

The reassessed HACCP Plan reviewed all steps in the process including the following interventions: Department of Agriculture ante mortem on all livestock pre-slaughter Identification and management of ill or injured livestock

Non-ambulatory livestock are segregated and humanely slaughtered as prohibited for export

Cattle are assessed for cleanliness for slaughter highly trained operators

After stunning -sealing of weasand by application of a clip/plug to prevent spillage sealing of the bung via bagging to control cross contamination

Line speeds appropriate to providing adequate time for hygiene inspections and dressing of the carcase sanitising hands and equipment between carcases for high risk activities

Knife sterilisation between carcases

All carcases are subjected to a final inspection and hygiene trim

Zero tolerance is in place for faecal, ingesta and milk spillage

Chilling and freezing regimes to control microbial growth

Product hygiene is monitored daily following the Department of Agriculture meat hygiene assessment guidelines

Documented Corrective and Preventative actions are in place and followed

Microbial testing of contact surfaces and product

Sampling verification E coli O157:H7

To verify the ongoing effectiveness of these interventions Establishment 486 conducts sampling and testing of Beef Trimmings for E coli O157:H7 in accordance with Department of Agriculture Meat Notice 2012/03 Escherichia coli O157:H7 testing of raw ground beef components destined for export to the US and US Territories (N=60 Method).

In the past 12 months Establishment 486 has collected 1715 samples with 0 positives for E coli O157 and top 6 STEC E C THROSBY.

Hold and Release

All product is subject to a 'Test, Hold and Release' sampling procedure. Only product that has complied with the HACCP requirements and returned negative test results for E coli O157:H7 are released for shipment.

Laboratory

Samples are tested by an ISO17025 accredited laboratory to conduct testing of meat products for E coli O157:H7 or a Supplier Laboratory which has been assessed and approved by McDonald's third party auditors using the APMEA Supplier Laboratory Audit Checklist for E coli O157:H7.

Testing

Screening tests for E coli O157:H7 are performed using AOAC 2005.04 GDS MPX top & STEC (STEC includes E. coli O157) for E coli O157. Potential positive results are confirmed using M8.10.1 (AOAC 031002),

BSE

Australian legislation prohibits the feeding of all Restricted Animal Materials to all ruminants, including cattle.

All beef products destined for the USA are free from Specified Risk Materials (SRM).

SRM is removed in accordance with Federal Register Notice 03-025IF by being fully compliant with the McDonald's BSE Firewalls.

All non ambulatory, disabled or downer cattle are excluded from the United States product line.

Product produced by ECT is Beef only species with no traces of any other non-beef protein or DNA.

Sincerely

Donna Fuller