



Rocha, January, 2020

SOCIAL REASON: COPAYAN S.A

OFFICIAL NUMBER: 245

ADDRESS: RUTA Nº9 KM 210, ROCHA, URUGUAY

TELEPHONE: (+598) 4472 8803

PRODUCTS: Bovine beef cuts, frozen and refrigerated

HACCP STATEMENT OF COMPLIANCE

- COPAYAN, Establishment Nº245, is committed to manufacture products to the highest standards of food safety and quality

- The company has in place a fully documented Pre-requisite Program that includes a Sanitation Standard Operating Procedures Program and a Good Manufacturing Practice Program (SSOP and GMP)

- Copayan has taken the necessary measures to avoid and reduce the possibilities of causing pain, fear or other forms of suffering to animals.

The program takes into account the recommendations of the World Organization for Animal Health.

The cattle management is done efficiently and calmly using recommended techniques and facilities, avoiding pain, injuries or stress.

The protection of the animals in the moment of sacrifice or killing is a question of public interest, which influences consumers and helps to improve the quality of meat.

Copayan ensures that animal welfare standards are met in the different stages that the animal goes through before being slaughtered. These different stages are:

- Transportation of the animals
- Reception and unloading of animals
- Lodging in pens
- Conducting animals to the slaughter
- Handling of animals in the knockout box
- Desensitization
- Hoisting and bleeding



The different stages are carried out by trained personnel and controlled by an animal welfare officer who is a veterinary doctor and is accredited in this area.

Copayan is certified in Animal Welfare by the certifying company SGS according to the Recommended Animal Handling Guidelines 2013 edition American Meat Institute Foundation (March of the current year).

- The company has implemented and validated a HACCP Plan that involves all the steps of the process carried out in the plant: slaughter, offals, cameras, deboning, tunnels and deposits.

The objective is to prevent and control the three types of identified hazards: biological, chemical and physical, to ensure safe food production.

The HACCP Plan has two critical control points identified:

CCP1B Visual Inspection of 100% of the carcasses, prior to veterinary inspection of carcasses, with Cero Tolerance Criteria for Fecal, Ingest and Milk.

CCP2B Time/Temperature measurement of carcasses at the end of the chilling process.

Both points are identified, monitored and verified daily by staff trained for the task. Each Control Point has associated its monitoring and verification procedure, and it's corrective and preventive actions in case of deviations.

- COPAYAN is committed to follow the preventive measures described in the Pre-requisite and HACCP Programs to eliminate or reduce the likely occurrence of *E. coli* O157:H7, *Salmonella* and *Listeria monocytogenes* to an undetectable level. Some of this preventive measures are:

- Ante-mortem washing of dirty cattle
- Washing hands and tools sterilization at 82°C minimum, between every cattle
- Use of two knives for hide removal procedures
- Rectum bagging and tying to prevent fecal contamination
- Esophagus ligature to prevent gastrointestinal contamination
- Carcasses are separated and identified with tags in case fecal or gastrointestinal contamination occurs
- Evisceration table is continuous sterilized with hot water at 82°C minimum
- Any visual fecal, ingest or milk contamination is removed with a sterilized knife
- Carcasses washing to remove blood and saw dust



- The staff working in clean areas and in dirty areas is segregated to avoid cross contamination
 - Carcasses are rapidly dry chilled
 - All the staff at all the sections of the industrial plant follow the strict hygiene and sterilization procedures established
 - The company counts with trained personnel dedicated to the cleaning task of the industrial plant, who follow the hygiene and disinfection procedures strictly
- COPAYAN performs microbiological testing to ensure a safe and high quality product. The microbiological tests that the company undertakes are:

- Generic *E. coli* in carcass
- Total aerobic and *enterobacteriaceae* count in carcass
- Salmonella in carcass
- Generic *E. coli*, *Salmonella*, *Listeria spp*, *E. coli* O157:H7, STEC (TOP 6), Total aerobic and *Enteribacteriaceae* count in product
- *Listeria spp*, Total aerobic and *Entobacteriaceae* count in operational and pre-operational surfaces

At the same time the company certifies that our programs and operations comply with all applicable regulations for export to Canada, including the test in a certified external laboratory for the presence of *E. Coli* O157: H7 and *E. coli* O157:NM of the meat derived from bovine considered as a precursor material for preparation of finished raw ground meat.

- COPAYAN has a Metal Detector on line monitoring the 100% of the boxes for foreign bodies. We have a Control Program described for the monitoring of its correct function and a procedure to follow in case of a failure at the detector is found to retain and check the boxes. Also we have a procedure that is followed in case of a foreign body is detected.

- The company has a procedure to prevent shipping before the *E. coli* O157:H7 results are received as negative. In case of a positive detection of *E. coli* O157:H7 the procedures are carried out in place to prevent the shipping of the product.

- The World Organization for Animal Health has declared Uruguay free from Bovine Spongiform Encephalopathy (BSE). The establishment has implemented for all its cattle the following procedures:



- Separation and handling of non-ambulatory animals. The non-ambulatory animals are slaughtered in a separated facility and its meat is digested and incinerated.
- The stunning is not carried out with an equipment with air skull injected
- The extraction of the skull, eyes, trigeminal ganglia and tonsils, brain and spinal cord is undertaken avoiding contact with edible products.
- Removal of at least 90 inches of the small intestine measured from the junction of the ileum and the cecum
- The meat products to be exported do not contain mechanically recovered meat
- For the removal of all the risk material the personnel uses exclusive equipment and follow the routine operational sanitation procedures
- The procedures for removal, segregation and disposition of the risky material are carried out avoiding contact with edible products. If contact occurs, the contaminated areas are treated as risk material
- In the HACCP Plan that the establishment has implemented and validated the BSE and Risk Material is contemplated according to the Federal Register 9 CFR Parts 309-318

- Copayan does not use any kind of drugs in violation of the applicable laws in the country destination, and is committed to produce in compliance with the National Biological Residue Monitoring Program, Law Nº25/993 in relation to the prohibited use of drugs.

The Ministry of livestock, Agriculture and Fisheries (MGAP) has implemented at the establishment the Drug and Environmental Contaminants Residues National Program, controlling the establishment activity through sampling performed by official vets. This program aligns with the CODEX ALIMENTARIUS recommendations, with regulations and directives of European Union, United States and all of our exporting markets such Russia, China and Israel among others. The maximum residue limits are the ones indicated by CODEX.

- The meat produced by the establishment only proceeds from animals that have not been genetically modified and have not been used genetically modified organisms, ingredients or components on their preparation. The establishment does not produce or handle any product that contains allergens listed on CE Directive 2009/32 and FSIS Directive 7230 Part 1.

- The raw material is obtained from cattle slaughtered, deboned, packed and frozen or chilled in our plant without further process



We are committed to the production of safe products and of the highest quality, working in compliance with the HACCP Plan, Good Manufacturing Practices and Standard Operating Procedures.

We are available for any other information you require, feel free to contact us.

Eng. Emilia Amaral
Quality Assurance Department
Copayan S.A - Establishment N°245