



Oro Verde, 23rd October, 2019

STATEMENT OF COMPLIANCE FOR US CLIENTS

To whom it may concern,

1. General information about the Establishment

a-Frigorífico Alberdi SA is Cycle I and Cycle II Plant approved by the National Service of Health and Agroalimentary Quality (SENASA) and is registered under the number 2595.

b-The Establishment is approved and currently exporting bovine bone-in and boneless meat both chilled and frozen to several countries such as: European Union, Chile, Brazil, Hong Kong, Russia, Israel, etc.

c-Frigorífico Alberdi SA is permitted to export bovine meat for human consumption to the United States.

d-It has recently obtained BRC v8 Certificate which is worldwide known for its rigorousness in Food Safety matter.

e-Frigorífico Alberdi Est. 2595 is inspected by SENASA. Each animal slaughtered undergo antemortem and post mortem inspection for diseases after which they are approved for human consumption.

2. Hazard Analysis and Critical Control Point Plan (HACCP)

a-Frigorífico Alberdi SA has implemented on site an HACCP Program which is operative, functional and verified by SENASA. This Program complies with the US regulations and is based on prerequisite programs such as SSOP, GMP, Pest control and SPS.

b-The HACCP Program is:

-reassessed at least once a year or whenever there is a change introduced.

-Validated and verified by the Food Safety Team.

-Verified by SENASA.

-periodically audited by international auditors and Certification bodies (BRC)

c- The Establishment has an operative Pathogen Reduction Program which involves sampling and testing throughout the entire process.

d- *Generic E.coli* is tested on half carcasses to verify the effectiveness of the operation during the slaughtering process.

e-Frigorífico Alberdi SA has implemented a *Salmonella spp.* sampling program on half carcasses which is carried out by SENASA.

f-The Establishment complies with the SENASA rule on testing for *E.coli O157H7* and *Non-O157H7 Shiga-producing E.coli (STEC O26, O45, O103, O111, 121 and O145)*.

g-Every lot is microbiologically independent and is sampled by N60 technique. No products are released before the microbiological results are compliant.

h-Every CCP is monitored according to the established frequency and verified by Quality Department. Should any deviation occur, corrective and preventive actions are taken.



Frigorífico Alberdi.
FAENANDO DESDE 1983

3. Food Defense Program

- a-Frigorífico Alberdi has established a Food Defense Program to prevent any action that may cause harm to consumers.
- b- This program is audited and reassessed at least annually.
- c-The Food Defense Plan complies with the FSIS recommendations.


4. Bovine Spongiform Encephalopathy

- a-The Establishment has implemented a program to control all risk material.
- b-All the utensils used to remove and handle risk material is identified with a different color and used only for this purpose.
- c-All risk material removed is placed in a digester and therefore inactivated.
- d-SENASA performs daily antemortem inspection to determine if the animals are suitable for human consumption.
- e-SENASA has forbidden the use of animal products or by-products for ruminants feeding.

Should any further information is needed, please contact:

Micaela Wittman
Ignacio Contardi

micaelawittman@falberdi.com
ignaciocontardi@falberdi.com


Tec. ANDREA WITTMAN
Control de Calidad
Frig. Alberdi S.A.