STATEMENT OF COMPLIANCE 2020 FOR THE U.S.A. IMPORTERS

21st January 2020

Dear Valued Customer

The GORINA Establishment has a Quality Assurance System certified under BRC Global Standard (Issue 8) based on the compliance with SSOP and GMP prerequisites, besides relying on a HACCP Program implemented and certified whereby contamination with E. Coli O157:H7, Big six E coli STEC O26, O45, O103, O111, O121, O145 and Salmonella spp. proves to be a hazard likely to occur.

The GORINA Establishment operates one of the better beef processing facilities in the country. We employ a multi-hurdle concept with several separate processes, each of which is a validated pathogen intervention procedure. These steps include steam vacuums, hot water pasteurization cabinet and acid spray system cabinets. The industry views each of these methods as viable steps. Used in multiple hurdle configurations, these steps have been proven to be extremely effective. FRIGORIFICO GORINA is dedicated to producing safe and wholesome beef products. This establishment meets all USDA requirements for the production, sale, and distribution of meat products. Compliance of regulatory programs is not restricted to the programs and procedures listed below:

1. Establishment No.2025 has a Pathogen reduction program, that includes:

   . Documented HACCP- based food safety assurance system, verified by SENASA. It complies with the U.S Federal Register, 9 CFR Part 304, et al. and includes documented Sanitary Standard Operating Procedure (SSOP) Plan. The Establishment operates under Good Manufacturing Practices (GMP) mandated by the U.S Federal Register, 21 CFR Part.110.
   . The standard performance criteria and the testing of generic Escherichia coli bacteria to verify the effectiveness of the sanitation process control of cattle carcasses are operative.
   . The Establishment participates in the National Program for Salmonella spp. Cattle carcass testing and control, issued by the SENASA.
   . The Establishment participates in the National Program for Escherichia coli O157:H7, testing of non O157 Shiga-toxin-producing Escherichia coli (STEC-O26, O45, O103, O111, O121 and O145) issued in May of 2012, which is lined up with FSIS Regulations, the establishment follows the USDA-MLG 5 series for laboratory testing, N60 sampling Methods and all microbiological testing requires for FSIS.
   . All testing results are available before the beef products container is released for shipping.

2. HACCP Systems and SSOP Programs in accordance with (9 CFR, Part 417, § 417.1- 417.8 and 416, § 416.11 – 416.17).

3. Documented annual HACCP reassessments in accordance with (9 CFR, Part 417, § 417.4 (a) (3). This annual documentation includes E. *coli* O157:H7 and STEC.

4. Testing of carcasses in Establishment No. 2025 for E. *coli* Biotype I in accordance with (9 CFR,

Oficina Central:
Perú 619 2º CC 1068 AAB
Bs.As. – Argentina
Tel +54 11 47331 5066
Fax +54 11 4342 2355

Planta Frigorífica:
Calle 501 s/Nº
Gorina – Pdo. La Plata
Argentina - Tel/Fax
+54 221 4780110/0554

Part 310, § 310.25).

5. Plant experience showing evidence of process control meeting the Salmonella Performance Standards in accordance with (9 CFR, Part 310, § 310.25).

6. Establishment No. 2025 process cattle that have been fed rations that do not contain prohibited mammalian (i.e., ruminant meat and bone meal) per the attestation of the owner and defined by FDA in accordance with (21 CFR 589.2000).

7. Establishment No. 2025 complies with the requirements for the disposition of non-ambulatory disabled cattle in accordance with (9 CFR, Part 309, § 309.3 & § 309.13). All cattle have passed USDA-FSIS ante-mortem and post- mortem inspection.

8. Establishment No. 2025 participates in the SENASA National Residue Program for Cattle (CREHA), which is recognized as equivalent to FSIS program. Procedures are in place for carcasses to be sampled and screened for detection levels of antibiotics and residues by 3rd party laboratories. For additional information refer to https://www.argentina.gob.ar/senasa/programas-sanitarios/plan-creha/plan-creha-animal.

9. Establishment No. 2025 takes great pride in all programs at our facilities. Our systematic approach to humane handling is one of our top priorities. All animals are handled with the standards set forth in the 4238/68 SENASA´s decree, for Good Manufacturing Practices (GMP's) and for Animal Welfare. Yearly third party audits are conducted by several members of INTERTEK and SGS.

10. Establishment No. 2025 removes all SRM's in accordance with 4238/68 SENASA´s decree.

11. Establishment No. 2025 has in place a Critical Control Point (CCP) for zero tolerance visual inspection on carcasses, head meat, cheek meat.

12. Establishment No. 2025 products are verified as born and raised in Argentina. Cattle are processed in Argentina and labeled as "Product of Argentina" on the box. Supporting documentation includes the Box, Bill of Lading and Invoice. Examples are available upon request.

13. Establishments No. 2025 products are inspected using an On-line AQL procedure, which includes foreign material.

14. Establishment No. 2025 Variety Meat products known to be intended for raw ground use are tested for E. coli O157:H7 using a robust N60 excision sampling program and customers receive a Certificate of Analysis (COA) or COA letter upon request. The sample receive date on the COA is the same as the production date for these products.

15. Establishments No. 2025 use an antimicrobial treatment of Lactic Acid with acceptable concentration on carcasses and variety meat products prior to processing.

16. Establishment No. 2025 has a validated Control Point (CCP) that continuously monitors room temperature sufficient to maintain the control of outgrowth.

17. Establishment No. 2025 has a Critical Control Point (CCP) of Product Testing for E. *coli* O157:H7. Establishment No. 2025 utilizes a robust N60 excision sampling program or a validated single

combo robust N60 equivalent sampling program for products known to be intended for raw ground use. These samples are tested for E. *coli* O157:H7 and customers receive a Certificate of Analysis (COA) upon request. Tested products are under a test and control program until negative results are known. Results are generated using an AOAC approved Multiplex PCR System for E. *coli* O157:H7. Verification testing is a part of our program and also is available upon request.

18. On days when a presumptive positive event occurs, a review is conducted to verify that all HACCP, SSOP and Pre-requisite programs are being followed according to program procedures. After review in the event a high event day or window occurred, all products produced in the effected time will be evaluated and properly held until the investigation is completed. All presumptive positive events undergo an investigation and are properly handled according to FSIS Directive 10,010.1.

19. Establishment No. 2025 expects that any customers who purchase untested vacuum packaged products are not using these products for non-intact purposes. Customers that use these products for anything other than intact production need to address that specific usage within their HACCP System. In the instance when more than once piece is packaged together in a package, these pieces would be associated with each other and must be considered as a "lot".

20. Establishment No. 2025 can employ traceability practices through the process and has a recall program in place that notifies customers in the event of a recall.

21. Establishments No. 2025 is audited on an annual basis by an independent 3rd party auditor. Audits encompass regulatory compliance HACCP, SSOP, Prerequisite Programs, Animal Welfare, SRM's, E. *coli* O157:H7 and Good Manufacturing Practices. A summary of audit scores are available upon request.

22. Establishment No. 2025 is an Official Plant and is not required to register under FDA Bio-Terrorism regulation. Our establishment complies with USDA Food Security and Defense requirements.

23. Establishment No. 2025 has in place a written voluntary Food Defense Plan for policies and procedures in all areas of the plant to strengthen their protection against any potential and deliberate practices that could violate the products, the consumers, the human resources or the property of the company.

Please contact me if you should have any further

questions.

HECTOR GARIGLIO
GERENTE ASEGURAMIENTO
DE LA CALIDAD

Oficina Central:
Perú 619 2º CC 1068 AAB
Bs.As. – Argentina
Tel +54 11 47331 5066
Fax +54 11 4342 2355

Planta Frigorífica:
Calle 501 s/Nº
Gorina – Pdo. La Plata
Argentina - Tel/Fax
+54 221 4780110/0554