



LETTER OF GUARANTEE

January 3, 2026

Dear Valued Customer,

Novaterra is committed to food safety. Our food safety systems are monitored and verified by trained Quality Assurance personnel, and we have implemented the scheme FSSC 22000 recognized by the GFSI (*Global Food Safety Initiative*).

1. Establishment Registration

Our operations are conducted under the regulatory controls of the FSIS and IPSA (Instituto de Protección y Sanidad Agropecuaria) ensuring the exported product is fully compliant with Foreign and Nicaraguan government requirements.

All of the products produced by NOVATERRA, S.A are from our facility which is an IPSA Inspected slaughter and processing facility operating under an approved HACCP inspection program

Health Controls

IPSA 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 IPSA approved programs

Overseas Listing

Novaterra Establishment # 2 is USA listed and operates under FSIS approved program to produce, as well as other products, bulk packed boneless manufacturing beef intended for grinding.

2. HACCP Plan

We produce all products under a fully implemented Hazard Analysis and Critical Control Point (HACCP) plan that conforms to all requirements set forth in Title 9CFR Ch. III Part 417, as well as the Sanitation Standard Operating Procedures set forth in Title 9CFR Ch. III Part 416.

Our HACCP plan contains 3 Critical control Points (CCPs) and a hot water wash. validated to eliminate or reduce *E. coli* O157:H7 and Non O157 STECs, and *Salmonella* spp



HACCP Reassessment

The HACCP Plan has been reassessed in accordance with Federal Register notice 9CFR part 417 Docket Number 00-022 dated 7 October 2002 – E coli O157:H7 Contamination of beef products and Shiga toxin controls in beef intended for Grinding.

This included the hazard considerations within the HACCP plan of the additional non O157 STCs 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 effective implementation of the HACCP plan and Sanitary Standard Operating Procedures the hazard has been effectively controlled, and the HACCP plan is adequate to address these hazards.

The HACCP Plan has determined E coli O157:H7 in boneless trim is

Likely to occur

OR

Not likely to occur

Best Regards

DVM. Gabriela Solorzano
Food Safety Manager

