



Frialsa[®]
SOLUCIONES LOGÍSTICAS PARA LA
CADENA DE FRÍO



Anáhuac, Nuevo León on November 29, 2019.

To whom it corresponds:

LETTER OF WARRANTY

It is hereby reported that Frialsa Frigoríficos S.A. de C.V. CEDIS Colombia TIF #455 is a Federal Inspection Establishment by the Ministry of Agriculture in Mexico Facility Health, Safety and Quality (SAGARPA-SENASICA).

As part of the federal inspection, we are required to comply with all regulatory issues related to sanitation and food security that the FSIS-USDA requires of all establishments that export meat to the U.S. In addition, SAGARPA requires compliance with all designated construction and equipment specifications to ensure food safety of all products stored in this Establishment. (NOM-008-ZOO-1994/ NOM-009-ZOO-1994)

These requirements include:

1. An effective Good Storage Practices program developed as a set of general procedures, activities, conditions and/or controls is implemented with the aim of ensuring the adequacy and safety of products by reducing physical, chemical or biological risks. Where facilities, equipment and maintenance are integrated, personnel, quality assurance, operations, waste management, pest control, product traceability and transfer based on continuous training, periodic checks and periodic reviews.
2. Standardized Sanitization Operational Procedures are a set of sanitation tasks necessary to maintain hygiene in food storage. This includes the definition of written sanitation and cleaning procedures, implemented and verified.
3. The HACCP program is implemented in cedi's and is valid by SAGARPA veterinary physicians. Daily records are made in order to have the evidence of compliance and a periodic general review of the program where the entire program is reevaluated at least once a year or when there are significant changes. The freezing chambers where the product is stored is controlled by temperature graphing equipment. There is a PCC for the temperature control of the product of $\leq -18^{\circ} \text{C}$ in the storage area. The monitoring process is carried out by operations personnel and verified daily by quality control personnel and is audited annually by corporate personnel. The data used to verify and monitor HACCP are internally available thanks to the history that is held by the corporate, and also by the public scientific research and also the current information of the USDA-FSIS that is used as

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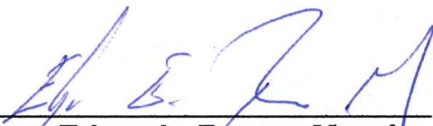
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reference and bibliography, the HACCP program is reevaluated every year, where it seeks to control E.Coli O157:H7/STEC and Salmonella SP.

4. We have procedures for the effectiveness of corrective action and preventive measure for the handling of complaints that allow to identify the deviations of quality and safety that are found in a product, and can be resolved at any time as a result of the diversion or non-compliance with any regulation.
5. The procedures that guarantee the processing quality based on the customer's specifications, which are in force and verified daily, according to the need of each customer and their product.
6. Traceability procedures allow us to be able to track the movement of a product through the stages within the supply chain, using verification programs to ensure effectiveness.
7. Food defence procedures allow us to prevent intentional contamination of stored products, and to ensure the safety of the supply chain.

We are an accredited TIF plant for the storage of frozen products, we have an Official Veterubarian by secretary who serves as Responsible Plant and carries a procedural guide for the product inspection system to be exported. In this way each product complies with the official regulations of the Mexican authority for export, as well as with internal regulations and specifications. To generate a certificate of exploitation it is necessary to ask the plant of origin analysis that guarantees quality of the product that will be stored, with internal analysis, certificate of origin, Letter free of clenbuterol, Quality guarantee letter, free Bovine Spongiform Encephalopathy (B.S.E./E.E.B.).



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Frialsa Frigoríficos SA de CV.

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