

Chillán City November 21th 2011

Letter of Guarantee

Dear Sir or Madam:

In response to your request for information from Carnes Nuble S.A., Establishment Plant N°08-04, approved for U.S.A., in regards to supplying your company with beef products, I can advise you the following on behalf of the company.

1.- Shipment Details

Cntr #SUDU 621327 – 6 Vessel CAPE MORETON V/18N – Business #11088

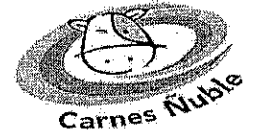
2.- The United States has officially announced that sellers countries should have a formal system of control and that furthermore, these products will be checked for E. coli O157: H7 at points of entry to that market.

E coli O157:H7 has been identified as a hazard that may occur in Chilean beef. An intervention step has been introduced into the slaughter process as CCP 1 and daily. E coli O157:H7 testing is carried out as per step 4 of this letter,

3.- Chilean Processing:

Chile's hygienic slaughter and dressing requirements ensure that processing is carried out in a manner that minimizes contaminations and produces a product fit for intended purpose. These practices further reduce the presence of any microbiological contamination. To name a few:

- Pasture grass fed animals
- Ante-mortem inspection of all animals by SAG (Chilean Sanitary Authority) prior to slaughter
- Hygienic slaughter and dressing-equipment sterilization between carcasses prior to inspections is carried out at $\geq 82^{\circ}\text{C}$
- Sealing of oesophagus/weasand with clips
- Sealing of bung with a plastic bag and elastrator ring
- Process monitoring by trained competent supervisory staff
- Trimming of visible contamination
- Critical Control Point to ensure Zero Fecal. This meets the FSIS "US Pathogen reduction / HACCP final Rule " for cattle
- Validated refrigeration parameters to control microbial growth.
- Control Point at pre trim to ensure Zero fecal prior to boning
- Custom inspection
- Microbiological testing of products- regulatory and additional in house testing



- Full time veterinary presence onsite for verification of process and certification
- Operators trained and competent in assigned tasks
- Post mortem inspection carried out by independent inspectors
- Packaging methods to minimize bacterial growth
- Robust verification programs (internal, external and extrinsic verifications)

4.- Microbiological sampling

In Chile our microbiological sampling requirements are regulated by the SAG (Chilean Sanitary Authority)

These have been accepted by the USDA as meeting "equivalency requirements" of the FSIS Pathogen Reduction, Hazard Analysis and Critical Control Point (HACCP) Systems: Final Rule.

Beef products are currently tested for Aerobic Plant Count and E coli on weekly basis from carcasses, primal cuts and bulk pack. Salmonella is tested in a "sample window" of 6 weeks each season.

5.- E coli 0157:H7 sampling

The processing facilities covered by this letter of guarantee all perform daily regulatory sampling of Beef product for E coli 0157:H7 in accordance with procedures/lot size agreed between the Chilean government (SAG) and FSIS. This is N60 testing of >325 grams being carried out of each lot. Samples are analyzed by independent testing laboratories that are approved and audited by the SAG. Chile has a test and hold protocol, this means that product is not exported until a negative result is received from a government approved testing laboratory.

6.- Sanitation Program & Verification Procedures

As part of our SSOP's, all plants are required to have robust documented cleaning programmed for all aspects of the premise. Verification of the sanitation program occurs via a pre-operative hygiene assessment in all edible processing areas daily. Defects are categorized as minor, major or critical and a limit on the total defect score determines whether the inspection has passed or failed.

In addition microbiological swabs are taken from foods contact surface weekly in all edible processing areas and analyzed for Aerobic Plate Counts.

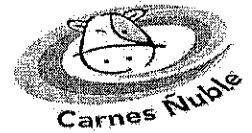
7.- Control Program Metallic/Non-Metallic Contamination

Our HACCP plan Hazard Analysis determined that metal is a hazard that is not reasonably likely to occur in our products. Metal detectors are using at plant to avoid metallic contamination.

8.- Shipping Policy

In terms of product quality our primary concern is with maintenance of the cold chain and hence we have strict controls over the load out and transportation of

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frozen and chilled products. Frozen products are loaded out at minimum $<-12^{\circ}\text{C}$ and will maintain this during shipping,

9.- Company Status with USA Export Program

Carnes Nuble S.A., is listed as US eligible. We have full-time SAG veterinarian's presence on our sites and are subjected to independent monthly reviews from SAG officials specifically to meet US market access requirements.

Your sincerely,

Fabiola Luarte Valenzuela
Executive Quality Control