

January 4, 2022

Quality Assurance

To whom it may concern:

GUARANTEE LETTER

Consortio Internacional de Carnes, S.A. de C.V. Establishment TIF #300 is a Federal inspected Establishment by the Ministry of Agriculture in México (SADER-SENASICA).

The Federal Inspection requires us to meet all the regulatory issues concerned to Sanitation and Food Safety that FSIS-USDA requires to all the federal Establishments eligible to export meat into U.S. (i.e. requirements set forth in Title 9 from CFR chapter III Section 416 and 417. In addition, SAGARPA requires the compliance of all the specifications of construction and equipment designated to insure the food safety of all the products elaborated in this Establishment.

These requirements include but are not limited to:

1. HACCP program is in place. Daily records and periodical overview of the program are performed and the whole program is reassessed at least once per year according to CFR 417. Organic acid is applied on carcasses before entering to deboning while the process room is temperature controlled. Applying zero tolerance for MRE (complete removal of specified risk material) in all the carcasses that we process as a BSE valid intervention. A CCP is in place for temperature control of the finish product below 7°C in the process area. The Safety process is monitored by operations personnel and daily verified by quality assurance personnel and annually is third part audited.
2. Effective GMP's program based on periodical training and verification is implemented.
3. Written, implemented and verified Sanitation and cleaning procedures on direct contact surfaces as well as on non-contact surfaces area implemented.
4. Using available internal data as well as public scientific research and current USDA-FSIS information, HACCP is reassessed every year, determining that our food safety system addresses and controls E.coli O157: H7 and is effective in controlling the 6 STEC's, addressed in external approved labs.
5. Mexico is free of Bovine Spongiform Encephalopathy (BSE), and it has been banned since 2000 the feeding of cattle with meat and bone meal to ruminants or any mixture containing its elaboration. Also, our carcass suppliers is audited by third part in SRM addendum for accurate handling.
6. There are procedures in place for effectiveness of corrective action and preventive measure at any time as a consequence of deviation of/ or non-compliance for these regulations.
7. Quality Assurance Procedures according to customer specifications are in place and daily verified.
8. Effective recall / Withdrawal procedures is in place which is challenged at least once per year.



9. Effective procedures in place to support Bioterrorism policy.
10. We have a outsourced storage accredited TIF, for the freezing process of our final products.

The fresh products have a shelf life of 35 days preserved at a controlled temperature of 0 to 4 ° C. Frozen products frozen product remains in optimal condition for 12 months stored at a controlled temperature of -18 ° C or lower.

Consorcio Internacional de Carnes SA de CV Establishment TIF # 300 keeps a Quality Control System which demands letters of guarantee for raw material, for packing materials and for suit and safe ingredients, and requires the continuous verification and inspection of every lot received, stored, fabricated, labeled and packed. The cold storage for fresh products of max 5 days from slaughter as carcasses is no more than 4°C while frozen products storage has temperatures of -10°C to -18°C e and no more than 5 days from slaughter and no more than 3 days from fabrication to blast/flash frozen.

Official personnel of SADER inspect all the carcasses and meat received during the storage, fabrication, labeling, packing, cooling/freezing and distribution. Every product is in compliance with the Official regulations of the authority as well as with internal regulations and specifications.

Sincerely,

A handwritten signature in blue ink, appearing to read "B. Pruneda".

Brenda Pruneda

Quality Manager

Carnes Viba Group

