



MATADERO CENTRAL, S. A.
MACESA
KM 130 CARRETERA MANAGUA-EL RAMA.

January 4, 2023

LETTER OF GUARANTEE

DEAR CUSTOMER:

MATADERO CENTRAL S.A. (MACESA) Establishment No. 8 is admissible to export to the United States of America and Puerto Rico. The establishment has official inspection by IPSA (Instituto de Protección y Sanidad Agropecuaria) and receives FSIS - USDA inspection.

MACESA has implemented the HACCP system and its prerequisite programs; BMP and SSOP that comply with the official regulations and internal procedures of the company. It also has a food safety certification recognized by the **GFSI; FSSC 22000** since 2017, which continues until Dec-2023.

The HACCP plan has 4 critical control points CCP and also interventions that help to eliminate or reduce pathogenic microorganisms below detectable limits. In addition to these interventions, we have traditional inspections and cuts throughout the production process to ensure that the products marketed to our customers do not cause harm to the health of the end consumer.

In addition, it is reported that our process and / or storage facilities are equipped to reduce the risk of cross contamination, which compromises the quality of the products produced in them.

MACESA has a quality and safety control team that is exclusively in charge of guaranteeing that all our and / or raw materials produced and / or stored in our facilities and that we deliver to. **Gurrentz International Corporation** do not represent a health risk, they are suitable for consumption. human and the quality and safety requirements agreed with our clients are met.

This document contains the latest version approved by MACESA, at the request of the client this is extended with a validity of 1 year from the date of issue.


Ing. Dayana Obando Marín
HACCP Manager.



If you have any further questions or concerns about this matter, please contact me at (505) 2278-7770 ext 585 or responsablehaccp@macesa.com.ni.