

**LETTER OF GUARANTEE****APROVALS AND CERTIFICATIONS**

The establishment number 4238, a Marfrig Global Foods S.A. plant, is approved to produce and export chilled and frozen beef. We certify that our programs and operations, as well as the incoming cattle, comply with all applicable regulations.

The facility number 4238 also comply with Official Brazilian SRM - Specific Risk Materials Rules, and 9 CFR n° 310.22. Furthermore, Brazil is listed at the World Organization for Animal Health (OIE) as having negligible risk for Bovine Spongiform Encephalopathy (BSE), Chapter 2.3,13 of Terrestrial Code. Therefore, the HACCP plan complies with FSIS Notice, regarding the prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Livestock.

The pathogen reduction component mandates a program of bacteriological testing of bovine carcasses for the presence of *Escherichia coli* and *Salmonella spp.*, In order to verify the effectiveness of process control for hygiene and sanitation under HACCP plan. Establishment number 4238 is Certified BRC Issue 8 achieving Grade AA, for the following activities: cattle slaughtering, deboning, frozen and chilled beef, with or without bones.

**AUDITS**

The HACCP plan and the prerequisite programs (SSOP, SOP and GMP) has been audited by The Brazilian Agriculture, Livestock and Supply Ministry (MAPA) and was accepted as satisfactory.

**ANIMAL WELFARE**

Marfrig Global Foods is committed to following all Brazilian Legislative requirements. All Marfrig's facilities and process are constantly inspected by the Federal Service. The Agriculture, Livestock and Supply Ministry (MAPA) supervise in all aspects of our process.

The Marfrig Animal Welfare Department conducts a daily evaluation (E.G. general animal conditions and stunning efficiency) and weekly random routine evaluations during the live animals handling and slaughter process. Our unit is also annually audited by a third-party company to confirm our compliance to NAMI (North



American Meat Institute) requirements: recommended animal handling guidelines and audit guide established by Dr. Temple Grandin.

The guidelines consist of 50 animal observations per audit and evaluate the following aspects: stunning efficiency, animal vocalization, bleed rail insensitivity, electric prod use (maximum voltage is up to 50 volts), animal slipping and falling. Facilities, equipment and livestock unload practices are also audited and monitored. All employees are trained in appropriate classroom with written and visual resources to clearly describe the plant's policies and expectations.

Any animal that arrives at the establishment unable to move, that is, unable to walk alone, is immediately identified and the Federal Inspection Service is notified for evaluation by the official veterinarian to define the procedures relevant to humanitarian sacrifice.



---

Fabiana Renata da Silva  
Quality Assurance Coordinator