

LETTER OF GUARANTEE

Marfrig Global Foods SA, establishment number 2543 is registered in the Ministry of Agriculture, Livestock and Food Supply of Brazil (MAPA) as a slaughterhouse of bovine and is under permanent official supervision at all the stages of the process.

In force legislation contemplated in the Veterinary Inspection Regulation from MAPA is been fulfilled from cattle reception to final products load.

We hereby confirm that our company has in place a fully documented HACCP plan.

- Our HACCP plan complies with FSIS Pathogen Reduction (PR) requirements. The program includes bacteriological testing of bovine carcasses for the presence of Generic Escherichia coli and Salmonella spp. to verify the effectiveness of process controls for hygiene and sanitation under the plant's HACCP program.
- HACCP plan is audited by on-plant Official Veterinary Inspectors from Ministry of Agriculture, Livestock and Food Supply of Brazil (MAPA).
- Our QUALITY ASSURANCE PROGRAMME (Q.A.P) is periodically subjected to verification audits by external auditors from U.S. companies and found in accordance with FSIS requirements.
- In the hazard analysis plan HACCP, an evaluation of the likelihood of product contamination with allergens was made and concluded that it is not likely to occur.
- Regarding to antibiotics and drug residues, MAPA conducts official controls according to a preestablished time chart. In addition, ruminant to ruminant feed is forbidden by law.

On May 24th, 2012 the World Organization for Animal Health (OIE) has declared Brazil free from Bovine Spongiform Encephalopathy (BSE) and all these procedures are complying in a daily basis:

- Separation and handling of non-ambulatory animals. The non-ambulatory animals do not enter the slaughter, they are sacrificed in a separated facility and the meat is digested and incinerated.
- The stunning is not carried out with captive bolt with air injected equipment.
- Extraction and elimination of skull, eyes, trigeminal ganglia, and tonsils.
- Extraction and elimination of brain and rachides bulb, avoiding the contact with edible products.
- Extraction and elimination of the spinal cord in the slaughter.
- Extraction and elimination of the vertebral column and dorsal root

ganglia.

- Removal of at least 80 inches of the small intestine as measured from the junction of the ileum and the cecum.
- The meat products to be exported do not contain mechanically recovered meat.
- The equipment used to cut through SRMs is for exclusive use and the routine operational sanitation procedures are applied on them.
- All the procedures for removal, segregation, and disposition of SRMs, are carried out avoiding the contact with edible products. If there are contact between SRMs and edible products, the contaminated areas are considered as SRMs.



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