January 9, 2024

STATEMENT OF COMPLIANCE

I. Approvals and Certifications

QUICKFOOD S.A.., Establishment Nº 1113 is approved by the Secretary of Livestock, Agriculture and Fisheries (SENASA) of Argentina to produce for export bovine meat for human consumption. It has the Register Number issued by the Official Competent Authority —the Secretary of Livestock, Agriculture and Fisheries (SENASA).

The establehment is approved by the European Commission (Food and Veterinary Office) the US Food Safety and Inspection Service (FSIS – USDA) and others Market/Destination, to produce fresh and frozen beef, for exportation. We certify that our programs and operations comply with all applicable USDA-FSIS regulations European Union requirements and other markets requirements as well.

The Establishment is BRCGS (BRC Global Standard for Food Safety) Issue 9 certified, achieving Grade A+ (*unannounced*) , for the following activities: Slaughter, debone process, production of vacuum refrigerated and frozen beef cuts, frozen beef offal's and refrigerated beef portions.

Establishment N° 1113 is certified for organic beef production in accordance with the Organic Production Methods USDA NOP (7 CFR Part 205) and E.U. (Regulation 834/2007, Regulation 889/2008).

QUICKFOOD S.A. is committed to comply with national and international regulations on Animal Welfare. This commitment is established at corporate level through the Animal Welfare Policy approved by the Directory.

Animal welfare practices are audited annually in accordance by NAMI.

The establishment is also certified attribute, "Argentine Angus Beef "since 2014 for production of frozen and chilled bovine meat with or without bones.

II. Haccp and Prerequisites Program

The HACCP Plan and the Prerequisites Program (GMP and SSOP), have been audited and approved by the Secretary of Livestock, Agriculture and Fisheries (SENASA) of Argentina) and by most of the external Official Sanitary Authorities.

The Prerequisites Program includes:

- Documented pest control program designed to prevent pest activity within the plant and its surrounding area, by licensed Pest Control Operators.
- Implemented written training programs sufficient to ensure that HACCP plans, SSOPs, and prerequisites are properly executed.
- Documented maintenance practices programs including metal, glass and plastic policy.
- Documented employee hygiene and hygienic practices program.
- Traceability system. Mock recalls are conducted once a year to validate the traceability program.
- Animal Welfare documented program outlining animal handling in compliance with the Official Argentinian Rules, USDA – FSIS Directives 6900.2, and CE Directive 1099/2009.

The company has in place a fully documented Good Manufacturing Practices Manual, Sanitation Standard Operating Procedures and a Hazard Analysis and Critical Control Point System integrated into its quality assurance system.

The Prerequisites Program and the HACCP Plan include the following measures aiming to reduce the contamination inside and on living animals, slaughterhouse and the rest of the plant:

- Animals should arrive with minimum mud and faecal contamination. And avoid overcrowding to reduce the possibility of injury or unsanitary conditions.
- Livestock pens capacities are sufficient to hold a single day's kill.
- Washing of cattle to eliminate contamination on their hides, monitoring, verification, take corrective action if there is deviation (Good Manufacturing Practices and SSOP).
- Minimize contamination of carcass and the dressing (monitored and verified by QA technician)
- Steam intervention applied on hide
- Good manufacturing practices and SSOP operations for all operatives on the slaughter line: 2 knives (and colour coded for risk tasks), monitored and verified by QA technician.
- Prior to evisceration, the rectum is secured with plastic protection and tied up to prevent contamination

- Trim Rail (First Critical Control Point - CCP1): All visible contamination is removed by knife trimming as soon as possible after it occurs to prevent microbial attachment (monitored, verified, corrective actions if it is necessary) to comply with zero tolerance directive USDA, FSIS 6420.2 and Regulation (EC) No 853/2004 of the European Parliament.
- Lactic acid application on hindquarters and forequarters (second Critical Control Point - CCP 2).
- Oesophagus is tied up with a ring to prevent contamination
- 180º F (82ºC) water knife/ equipment sanitizers are utilized.
- Prior to storage the final product is checked with metal detector

III. The Establishment Pathogen Reduction Program

The Establishment has an operative and documented HACCP-based food safety assurance system, approved by SENASA. It complies with the U.S. Federal Register, 9 CFR part 304, et al.

and includes a documented SSOP plan. The Establishment operates under Goad Manufacturing practices (GMP), mandated by the U.S. Federal Register, 21 part 110.

1. The Establishment HACCP-based food safety assurance system

a) Is periodically reassessed and internally audited.

b) Is continuously audited by the Officers from the Official Competent Authority — SENASA

c) Is periodically audited by FSIS Officers and by the Competent Authorities of other countries.

d) Is periodically audited by international commercial customers and certification bodies

e) The standard performance criteria and the testing of generic Escherichia coli bacteria to verify the effectiveness of the sanitation process control of cattle carcasses, are operative.

3. The Establishment participates in the National program for Salmonella spp. Cattle carcass testing and control, issued by the SENASA.

4. The Establishment follows the SENASA Rule for the control and testing af Non 0157 Shiga- toxin producing Escherichia coli (STEC - 026, 045, 0103, 0111, 0121 and 0145) which is lined up with FSIS Regulations

5. The Establishment has in place the current E. coli 0157:H7 and Non 0157 Shigatoxinproducing Escherichia coli (STEC) N60 sampling Methods, as defined by the SENASA and the FSIS.

6. The Establishment follows the USDA-ML G 5 Series for laboratory testing.

7. The Establishment control procedure for E. coli 0157:H7 and E. coli non-0157 are based a production LOTS. LOTS are defined following FSIS and SENASA guidelines, Under these requirements, no LOT will be subdivided into more than one shipping container.

8. All the current records from the above information are available at the Establishment

9. The Establishment HACCP Reassessments done by the HACCP Team includes:
    a. The HACCP Plan which has been initially validated on May 2003 (CFR part 804, 417.4 (a) (1)
    b. Periodically or annually the Establishment develops a Verification update (Reassessment) to assure product safety (9 CFR Part 304, §417.4 (a) (2) and (a). The last entire reassessment was in Dicember, 2021.

10. The Establishment HACCP Reassessment for E. coli 015 7:H7 and for E.coli non 0157 (STEC)

11. The justifications for not including the E. coli 0157:H7 and the E. coli non-0157 (STEC) as potential hazards reasonable likely to occur in the HACCP Plan and a specific CCF, are:
    a. The HACCP Team performance of a proper and complete Hazard analysis reassessment for E. ca0157:H7 and for E.coli non-0157 (STEC - 026, 045, 0103 0111, 0121 and 0145) assuring they are hazards not reasonable likely to occur in the Establishment
    b. There were no positive results in the verification testing for E. cali 0157:H7 and / or E. coli non 015 (STEC) in beef finished products, an the planned Establishment selfcontrols ar fram officia (MGAP) sampling, during the last calendar year.
    c. As a preventive measure, it is a deviation not covered by a specified corrective action occurs, or if an unforeseen hazard arises, the Establishment:
        i. Segregates and holds the affected product;

ii. Takes action to ensure that any product that is injurious to health or otherwise adulterated, as a result of the deviation, enters into commerce;

iii. Performs a reassessment of the Food Safety System, to determine whether thanewly identified deviation or other unforeseen hazard should be incorporated into the HACCP plan; (d) Records all corrective actions taken, which are subject to verification by the Official Competent Authority (SENASA).

d. As a preventive measura if a deviation occurs the Establishment changes tha routine sampling to fallow up sampling of beef under the FSIS requirements and with the supervision of the Official Competent Authority (SENASA)

e. As a preventive measure if a deviation occurs, the Establishment changes the routine sampling to fallow up sampling of beef under the FSIS requirements and with the supervision of the Official Competent Authority (SENASA).

IV. Bovine Spongiform Encephalopathy (BSE) preventive measures

1. The Establishment fallows strict local and international rules and regulations and "Specific Risk Materials (SRM) as preventive measures to Bovine Spongiform Encephalopathy (BSE) disease.

2. Argentina continues having the "Negligible BSE risk Status' of the World Organization for Animal Health (OIE).

3. Under official regulations (SENASA), Argentina does not import live animals or their products from countries having a controlled BSE risk or from countries recognized as having an undetermined BSE risk.

4. The Official Veterinary Inspection performs a daily ante mortem inspection procedure, condemning every cattle dead, dying, disabled or diseased and determining their proper disposition.

5. As required by FSIS, the Establishment does not use penetrative captive bolt stunning devices that inject air into the cranial cavity of cattle during slaughter.

6. The Establishment has a past mortem GMP procedure for handling and disposition of the bovine SRM: brain, head, eyes, trigeminal ganglia, spinal card, dorsal root ganglia, tonsils and the distal ileum of the small intestine.

7. The final disposition of the SRM includes an inactivation process: incineration at more than 800 0C and appropriate disposition of the ashes.

8. The proper records for SRM and the training activities to the personnel involved in SRM handling and disposition are available at the Quality Assurance Department.

V. Gmo, Allergens and Irradiated Product

The meat produced by the establishment only proceeds from animals that have not been genetically modified and have not been used genetically modified organisms, ingredients or components on their preparation.

The establishment does not produce or handle any product that contains allergens in accordance with several countries regulations such as United States (FSIS Directive 7230 Par 1), Canada (CFIA), U.E. and United Kingdom (Regulation EU No 1169/2011, CE Directive 2009/32), and China among others.

None of our products have been treated using ionizing radiation on any production step.

VI. Traceability and Recall

The plant has a fully implemented traceability system at all stages of production and processing, identifying from whom raw materials (including primary packaging materials) have been obtained and to which customer finished product has been dispatched. The system ensures that all products are adequately labelled and identified to facilitate traceability.

This traceability process is as follows:

When animals arrive at slaughterhouse, they are assigned with a lot number (troop number) which associates the animals with their owner and place of origin.

In the slaughtering room each half carcass is identified with a card stamped in each quarter including slaughtering date, troop number, grading. This information goes with all quarters up to the entrance on the deboning room, where the labels are removed from the quarters and their information is used during the deboning process for cuts preparation and primary and secondary packaging.

The Establishment keeps all this information, as long as it considers relevant, to be in condition to answer any future question about origin of each cut.

The system is tested at least once per year to ensure that traceability can be determined back to the raw materials suppliers and forward to the recipient of the product from the plant.

The plant has a fully implemented recall program that guarantees that all actions that has to be taken are effective to remove the product from the market. This program is tested at least annually through

mocks to identify potential problems that may occur at a real recall and to determine its adequacy and efficacy.

VII. Food Defense Plan

The Establishment has in place the appropriate security measures to prevent any intentional product adulteration or contamination. The security measures in plant include 24 hours access control at main and livestock entrances, fenced perimeter, lighting and cameras system.

All external personnel (suppliers, visits, services) and vehicles have to be authorized, identified and accompanied during their visit. A record of all visitors to the site, including name, company, date, time of entry and exit, as well as the purpose of the visit is kept. Access to production areas, laboratory and storage areas for supplies, raw material and finished products are restricted.

The security personnel and all plant staff are trained in security measures and to report security breakages.

VIII. The Animal Welfare prevent measures

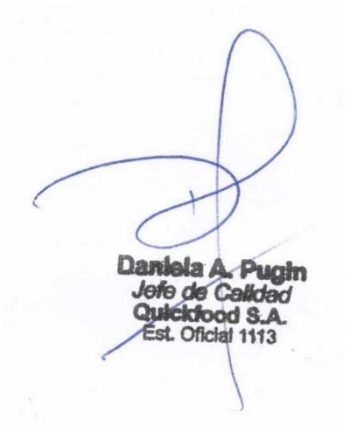
1. The Establishment fallows the World Organization for Animal Health (OIE) and the U.S. AM. l. Guidelines an Animal Welfare on livestock transport and slaughter operations.
2. The Establishment has written procedures for Animal Welfare control and makes periodical internal audits on them. The records are available at the Quality Assurance Department.

IX. Chemical control and antibiotic residue program

Establishment is committed to produce products of the high standards of food safety and quality and according to the National Residual Program, Plan CREHA (SENASA), about the drugs use prohibition. The Establishment do not use any kind of drugs in violation of applicable laws in country destination.

IX. Company Objectives and Management

Villa Mercedes Industrial Plant – QUICKFOOD S.A, Establishment N° 1113, is committed to implement and maintain, compliance with the HACCP Plan, Good manufacturing Practices, Standard Operating procedures, quality policies (quality control assurance) in order to improve the safety and quality of the product.



Quality Assurance Chief

Official No. 1113

QUICKFOOD. SA