



Silver Fern Farms Limited
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8 January 2024

To Whom it May Concern

Re: Letter of Guarantee for Silver Fern Farms Ltd

As requested the following confirms the status of products from the Silver Fern Farms premises outlined below into Canada and the United States of America.

Bovine:

- Hawera ME9
- Belfast ME15
- Pacific ME52
- Te Aroha ME84
- Dargaville ME125
- Pareora ME34
- Finegand ME26
- Hokitika PH206
- Takapau ME58

These plants operate under validated HACCP Plans that have been constructed by a qualified HACCP Coordinator. These plans are independently recognised as valid by government HACCP specialists. Personnel who are independent of the process undertake internal verification. New Zealand MPI (Ministry for Primary Industries) veterinarians also undertake verification activities of these documented systems. The premises are USDA approved for supply of meat products into the United States.

Products are subjected to a microbiological sampling and testing programme on an at least weekly basis that includes analysing for; APC at 30 deg C, E coli (generic), and Salmonella.

Following cleaning and sanitation of food areas, prior to work commencing, all areas are subjected to a pre-operative inspection programme designed to identify and have any faults corrected. The cleaning system is also included within the microbiological surveillance programme to ensure that the system is delivering from a microbial performance basis. The company internal verification programme audits this process to ensure that all aspects of the documented systems are being delivered and are effective.

Silver Fern Farms Ltd Plants have metal detection equipment installed which are tested prior to production commencing each day, and then as a minimum every 2 hours to ensure detection capabilities on ferrous, non-ferrous, and stainless steel is maintained.

Procedures are in place to control other foreign body contaminants, a glass / hard plastic register has been developed which is monitored on a daily basis to ensure that the status of at risk items remains secure and that any potential impact on product is minimised.

In order to maintain the product integrity during transportation and shipping, a Memorandum of Understanding has been developed for service providers. Electronic temperature recording devices to confirm the environment for the duration of the journey monitor all chilled shipments.



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Silver Fern Farms Ltd have a Secure Export Scheme programme approved by New Zealand Customs at each plant. This is a voluntary agreement between New Zealand Customs and exporters. This is intended to protect exported product from being tampered with, sabotaged, smuggled, or subjected to other trans-national crimes. It ensures a secure supply chain from the point of packing to delivery at the port. Underpinning this system is a security plan which outlines all the major risk factors and relevant actions to mitigate those risk.

All Silver Fern Farms plants operate under a Security Supporting Programme of which the Secure Export Scheme is a part.

All applied expiry dates are validated by undertaking on-going shelf life verification based on the recommended storage conditions. This process is consistent with the latest meat industry research literature, and is independently verified by New Zealand Government veterinary officials.

This letter is valid until 30th January 2025.

Yours sincerely



Karen Parker

Market Access Manager



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