São Paulo, November 10th, 2025

Food Safety Letter

Dear **GURRENTZ INTERNATIONAL CORP.**:

JBS S/A - Brazil would like to inform you and your company of the Food Safety and Regulatory Programs, and other significant Programs which we have implemented at each of our beef harvest and/or processing locations noted below:

Establishment number	Location (City/Location)
SIF 49	Nova Andradina/Mato Grosso do Sul
SIF 175	São Miguel do Guaporé/Rondônia
SIF 385	Andradina/São Paulo
SIF 504	Ituiutaba/Minas Gerais
SIF 615	Anastácio/ Mato Grosso do Sul
SIF 862	Goiânia/ Goiás
SIF 1662	Campo Grande/ Mato Grosso do Sul
SIF 2058	Senador Canedo/ Goiás
SIF 3000	Diamantino/ Mato Grosso
SIF 3181	Naviraí/Mato Grosso do Sul
SIF 3470	Confresa / Mato Grosso
SIF 4333	Vilhena/Rondônia
SIF 4400	Campo Grande/ Mato Grosso do Sul
SIF 4507	Mozarlândia/ Goiás

The company is committed to the safety and quality of our products reason why all JBS beef harvest and process facilities are in compliance with all Brazilian and target market regulations, including the United States Department of Agriculture – USDA applicable regulations. The programs outlined below have been implemented in order to comply with these requirements.

Food safety program summary

JBS S/A is committed to the safety and quality of our products. All of JBS facilities have implemented a fully documented Hazard Analysis and Critical Control Points (HACCP) Plan, including a scientific and systematic approach to the control of productive processes, with the principle of eliminating, minimizing and controlling the possible risks to public health. Occasionally, due either to changes in the regulations, plant procedures, or nationwide information that may affect the hazard analysis or alter the critical control point, the adequacy of the HACCP Plan is reassessed. At a minimum, each facility re-assesses their respective HACCP plan annually. Our HACCP plan complies with FSIS Pathogen Reduction (PR) requirements. The PR component mandated a program of bacteriological testing of bovine carcasses for the presence of Generic *Escherichia coli* and *Salmonella* spp. bacteria to verify the effectiveness of process controls for hygiene and sanitation under the plant's HACCP program.

Others Prerequisites Food Safety and Quality Assurance (FSQA) Programs are implemented in conjunction with HACCP:

- ✓ Sanitation Standard Operating Procedures (SSOPs)
- ✓ Good Manufacturing Practices (GMPs): Instrument Calibration, Temperature Control, Pest Control Program, Maintenance of Facilities and Equipment, Receipt of Inputs and other practices
- ✓ Control of Foreign Bodies
- ✓ Allergen Control Program
- ✓ Microbiological/Chemical/Physical Testing Program on carcasses, beef products
- ✓ Recall and traceability
- ✓ Food Defense Program
- ✓ Food Fraud Program
- ✓ Animal Welfare Policy

JBS facilities are under supervision of permanently Brazilian Federal Inspection Service (SIF), from the Ministry of Agriculture and Livestock (MAPA). Federal Veterinary Inspectors are designated to perform ante and post-mortem inspections and as well as supervision over production process including storage, loading and transport.

The factories of this letter are certified annually to the Global Food Safety Initiative (GFSI) standards under BRC Certification.

In addition, all harvest facilities perform extensive microbiological tests on carcasses and other beef products that serve as verification that the intervention system is functioning as designed. Moreover, all facilities also conduct routine environmental sampling for product contact pre-operational cleanliness at a variety of points in the production system. Monitoring results are evaluated on an ongoing basis for trend analysis of the facility and products.

Interventions

Our Food Safety Processes follow good sanitary dressing practices during harvest and fabrication which include washing cattle with hyperchlorinated water prior the slaughter, perianal cattle washing with hyperchlorinated water, properly implemented and verified sanitary dressing procedures, standard procedures for the hygienic handling of carcasses, knife trimming carcasses, washing on the final step and proper cold chain management system. The validated interventions used as part of the food safety system to control pathogens are carcass steam-vacuuming, and zero tolerance standard for visible fecal material, ingesta, or milk on carcasses at the time of inspection (CCP).

Escherichia coli 0157:H7 Controls and Testing including non 0157 STEC

As a part of our continuing food safety effort, the company has a testing plan for Shiga Toxin-Producing *Escherichia coli* – STEC (*E.coli* O157:H7 and six non-O157 serogroups: O26, O45, O103, O111, O121 and O145) and *Salmonella* implemented in establishments certified to export meat (trimmings and intact beef products intended for non-intact use) to United States of America, with the purpose of monitoring the production process regarding public health risk and applications of Quality Assurance tools. It also has a collection procedure described to meet the requirements, ensuring that all established guidelines are strictly followed. JBS S/A would like to outline certain key aspects of its *E. coli* verification-testing program:

- ✓ 100% of lots of the products (trimmings and and intact beef products intended for non-intact use) are sampled.

- ✓ The company adopts a sampling plan that serves as a continuous check of microbiological safety systems and processes in food producing establishments. N60 sampling plan: 5 boxes from each lot are sampled to make up the 60 pieces. The first and last boxes of each lot are necessarily to be sampled. The other boxes for sample composition are collected at random.
- ✓ The traceability of the samples is maintained in case of any positive result or multiple positive results.
- ✓ Establishments have procedures in place to hold or control the product that is represented by the test result to prevent adulterated product from entering commerce. The entire lot produced is kept blocked, in an easily traceable and identifiable way, until the results are released.
- ✓ When the test results are acceptable (negative test result on a sampled lot for the presence of all *E. coli* STEC), the products (lots) will be released.
- ✓ The products that are positive or presumptive positive (not confirmed negative) for STEC are adulterated.

High event period

The company also implemented the High event periods (HEP), in which the criteria were established according to the "FSIS *Compliance Guideline for Establishments Sampling Beef Trimmings for Shiga Toxin-Producing Escherichia coli (STEC) Organisms or Virulence Markers,* 2014". It is important to note that, for the purpose of determining HEP, positive results are considered both those potentially positive after the Screening Test, as well as those confirmed in subsequent steps in accredited laboratories by Ministry of Agriculture and Livestock (MAPA).

Vulnerability analysis and food fraud prevention

The company has implemented a program in which it establishes guidelines for evaluating, controlling and managing the vulnerability of the process and products, as well as the ingredients, raw materials and packaging used in their production, avoiding the intentional adulteration of food for economic reasons, the in order to ensure the safety and authenticity of the process and products. The program is based on recognized standards such as GFSI (Tacking Food Fraud Through Food Safety Management Systems), BRCGS (Brand Reputation for Compliant Global Standard for Food Safety) and others.

Residue Testing

The JBS group has implemented in its plants an Internal Program of Chemical Residues Control covering analysis with variable frequency in relation to the risk (established in the risk analysis document for Chemical Contaminants in Cattle) or in compliance with specific legislation. In addition to the internal control program, all plants are submitted to the National Program of Residues and Contaminants Control (PNCRC) of the Ministry of Agriculture and Livestock (MAPA). Any sampled carcasses are retained until sample results are returned and found to be negative. The facilities have implemented acknowledgement forms that producers sign to ensure understanding and compliance with the requirements for animals to be suitable for human consumption at the time of harvest.

Ruminant feed ban 21 CFR 589.2000

JBS S/A also clarifies that according to the Brazilian Regulation "Instrução Normativa nº 8/2004" it is prohibited, throughout the national territory, the production, marketing and use of products intended for the feeding of ruminants containing proteins and fats of animal origin (including meat and bone meal, and fat from animals). In this way, all bovines sent for slaughter are accompanied by the Producer Declaration, that is a mandatory supporting document, in which the farmer ensures that the animals were not fed with foods containing animal protein (meat flour, bones, blood and mammalian fat), with the exception of milk proteins and fats. It is in accordance with Code of Federal Regulations - Title 21 - PART 589 - Sec. 589.2000: Animal proteins prohibited in ruminant feed.

Control of Specified Risk Materials

Operations at our facilities are governed by applicable regulations, including all additions pertaining to the exclusion of "Specified Risk Materials (SRMs)" from the human food supply. All of JBS plants have implemented Specified Risk Materials (SRM) Program, which defines local procedures for segregation, weighing, disposal or incineration of SRM, identification and cleaning of equipment and utensils and monitoring/verification records. In order to better serve the SRM program all animals are inspected regardless of age. Therefore we declare that all efforts are taken to prevent BSE cross contamination during the slaughter process.

Furthermore, the traceability system that is implemented allows to trace through codes and identifiers what is generated along process - from the lots of animals slaughtered and raw material used to the final products expedition.

In case of suspicious animal (with clinical signs of disease in the central nervous system) the Federal Inspection Service allocated in slaughterhouses are required to send a sample to official laboratory. Additionally ante mortem inspection is done with this focus as part of routine (National Surveillance System for the Transmissible Spongiform Encephalopathies).

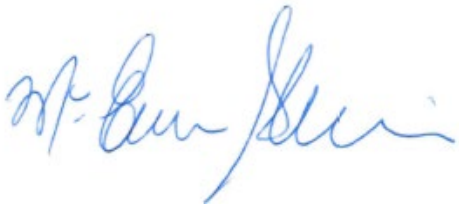
The chilled/frozen beef supplied do not contain the following risk material: skull, brain, trigeminal ganglia, eyes, spinal cord, dorsal root ganglia, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), tonsils and the distal ileum of the small intestine (portion from the ileo-cecal junction - minimum of 203,2 cm / 80 inches of the attached and uncoiled small to the ileo-cecal junction) from bovine animals of all ages. No air injection stunning is used.

In addition, JBS would like to emphasize that in accordance with Chapter 11.5 of the OMSA Terrestrial Animal Health Code, Brazil is officially recognized as having a negligible bovine spongiform encephalopathy (BSE) risk status.

JBS S/A continuously strive for excellence in providing our customers with a high-quality and safe product manufactured under strict food safety standards.

Should you require any further information, please feel free to contact us.

Sincerely,



Maria Emília Santoro Raucci Saleme
Quality Assurance Director – JBS S/A