



HACCP LETTER

January 06th, 2025

To whom it may concern

Novaterra, S.A Establishment No. 2 is admissible to export to the United States of America. The establishment has official inspection by IPSA (Instituto de Protección y Sanidad Agropecuaria) and receives FSIS – USDA inspection regularly.

Novaterra has implemented the HACCP system and its prerequisites programs; GMP and SSOP which follow the official regulations and internal procedures. Novaterra has reassessed its HACCP plan in accordance to Notice 65-07 for E. coli O157:H7. Our food safety program also consists of a type of GFSI certification; FSSC 22000.

The HACCP plan has 4 Critical Control Points and also interventions help eliminate or reduce pathogenic microbial to below detectable limits. In addition to these interventions, we have traditional inspection and trimming throughout the slaughter floor.

CCP- 1: Zero tolerance for visible fecal material, milk or ingesta in carcasses

CCP- 2: Organic Acid Spray from 2 to 2.5%

Intervention: Hot Water Rinse to each carcass with hot water at a minimum of 180°F

CCP- 3: Carcass Chilling at internal temperature of 44.5°F or less before 24 hours of chilling.

CCP-4 : Metal Detector- verifying functioning of the machine. All products must be scanned by a metal detector machine.

The current microbiological controls and verification activities to prevent E. coli O157:H7 and non O157 STECs are described below.

- Washing animals pre slaughter with potable water at a high pressure, to remove soiled fecal material.
- Esophageal plugging
- Tying and bagging the bung
- Zero tolerance for visible contamination of ingesta, milk or feces (CCP- 1), in charge of a HACCP inspector
- Hot water wash applied to carcasses at minimum 180°F
- The establishment has in place an anti-microbiological intervention in the slaughter floor to 100% of the carcasses (this organic acid is in accordance with FSIS Transmittal Sheet 7120.1 Revision 57 (Safe and Suitable Ingredients Used in the Production of Meat, Poultry and egg products)).



Verification activities include microbiological sampling and testing:

- Generic *E.coli* 1 test per 300 carcasses (Pathogen Reduction Final Rule - Federal Register Vol. 61, No. 144)
- *E.coli* O157: H7 Sampling of beef trimmings by the N.60 method and testing by BAX® System Real – Time PCR Suite DuPont Qualicon
- *E. coli* non O157 STECs Sampling of beef trimmings by the N.60 method and testing by BAX® System Real – Time PCR Suite DuPont Qualicon
- Official testing by IPSA includes testing of carcasses and trimmings for generic *E.coli*, *E.coli* O157: H7, non O157 STECs, and *Salmonella spp.*

The primal and sub primal produced at Novaterra are intended to be used as intact product, such as steaks or roast.

In addition, it is important to mention that the trimmings are not released into commerce until the testing results are negative for *E.coli*, *E.coli* O157: H7, non O157 STECs, and *Salmonella spp.*

All shipments containing beef trimmings sent to the United States have documentation certifying that all the lots contained in the shipment have been tested in accordance to the Nicaraguan testing program for *E.coli* O157: H7, non O157 STECs, and are negative for these pathogens.

Novaterra has implemented a stringent statistically based High Event Period **HEP** program in our plant. If an Event Day occurs, we have measures in place that prevent affected event day product being shipped to our customers.

Chemical Residue Controls

The National Residue Program conducted by the Institute of Agricultural Protection and Health (IPSA) includes a comprehensive testing program for residues of pesticides, drugs and other chemical contaminants in beef. Prevention strategies encourage producers to adopt quality control measures in their production management to prevent illegal residues in food. We require all cattle suppliers to sign affidavits attesting to compliance with withdrawal periods for veterinary drugs.

Novaterra has an ISO 17025 approved lab certified to detect levels of ivermectin and other chemicals substances and veterinary drugs.



Controls for SRMs and Non Ambulatory Animals

- Since December 2005, Novaterra included into their process controls the removal, segregation and disposal of Specific Risk materials SRMs from the human supply chain to ensure that all products exported to the United States are free of SRMs and are safe for human consumption, and Novaterra has reassessed its procedures to comply with FSIS Notice 56-07.
- Since May 2018 Nicaragua is a country recognized by the OIE as having a negligible BSE risk in accordance with chapter 11.4 of the Terrestrial Code.
- Downer Animals - Non ambulatory animals are not permitted to enter the slaughter process. These animals are humanly sacrificed on site and brain samples are collected by the Inspection Personal Program IPP to be analyzed for BSE.
- Carcasses are processed as older than 30 months of age. All the SRMs are sent to destroy. These procedures were observed by USDA – FSIS auditors and not objected.
- The products sent to the United States are boneless.
- Novaterra has taken all measures to assure there is NO cross contamination of SRMs with the carcasses.

Animal Welfare

At Novaterra we understand the moral and ethical duties associated with the care and movements of animals in our facilities. Novaterra is in fully compliance with all provisions of humane handling regulations including 9 CFR 313.

In support of our commitment, our plants have been educating its personnel since 2005 with training in the principles of livestock behavior, following the guidelines stated by Dr. Temple Grandin, for our training program we use educational tools as well as internal educational programs and external lectures and courses. We received Animal Welfare Audits by Third Party annually.

Foreign Material Controls

Novaterra has controls in place to limit the entry of lose objects in the production room such as jewellery, pen caps, hair pins, rings. Any foreign object detected in the product will be reported according to procedure for reporting foreign objects. All our products will pass through a metal detector, which is our 4 Critical Control Point (CCP) The product contaminated with metal will be isolated and kept on HOLD in a designated area. The metal detector will be checked at specified intervals with ferrous, non-ferrous and stainless-steel wands / test cards to ensure that it is working properly and will be monitored and verified by the HACCP team on the production day.



Allergen Controls

Beef meat does not contain allergens. An assessment is performed to consider possible sources of allergens related to packing materials and ingredients. Preventive measures are in place to avoid potential cross contact in manufacturing, storage or shipping activities including visits to our packing supplier's facilities, letters of guarantee of ingredients, declarations of allergen free materials.

Product Shelf Life

The recommended product shelf life is as follows

- Frozen Product is 1 year from the production date, storage at a minimum of 0°F
- Fresh Product – vacuum pack, 90 days from the production date, storage at minimum 32°F

If you have further questions or concerns to this matter, please contact me at (505) 22489450 ext 127 or silvia.solorzano@grupociisa.com

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