



MATADERO CENTRAL, S. A.
MACESA
KM 130 CARRETERA MANAGUA- JUIGALPA, CHONTALES.

January 16 th, 2025.

HACCP LETTER

Dear customer:

MATADERO CENTRAL S.A. (MACESA) Establishment No. 8 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.

MACESA has in place a fully documented HACCP- based Food Safety Assurance System approved by the Division of Food-processing innocuousness (DIA) of the Protection Institute and Health Agricultural (**IPSA**) which complies with the U.S. Federal Register, 9 CFR parts 417 and includes fully documented Daily SSOP- plan 416, This Establishment operates also under the Good Manufacturing Practices (GMP) Mandated by the U.S. Federal Register, 21 CFR. We conduct annually reassessment of the HACCP plan.

MACESA documented and implemented a management system of food safety 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:** Inspection of zero tolerance contamination of fecal matter, ingest, milk, billiar fluid, urine and other defects in carcasses. According FSIS Directive 6420.2 and 9 CFR 310.18 (a).
- **CCP 2:** After Washed, all carcasses are intervened with a solution having a concentration of 2%-2.5% acid Lactic. As recommended in the FSIS 7120.1 Rev. 48.
- **CCP 3:** Carcass Chilling at internal temperature of 44.5°F or less before 24 hours of chilling.
- **CCP4:** Metal Detector- verifying functioning of the machine. Ali products must be scanned by a metal detector machine.

The current microbiological controls and verification activities to prevent E. coli 0157:1-17 and non 0157 STECs are described below.

- Washing and draining of all live cattle before stunning.
- Tying of the esophagus before evisceration.
- Use of the two knives for hide removal procedures.
- Tying of rectum before / during evisceration with a plastic bag.
- Use of two knives one internal cut and another for external cut of rectum.
- Carcasses are pressured washed.



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Verification Activities Include Microbiological Sampling Frequencies:

E.Coli 0157:H7 and E.Coli STEC NON-0157:H7; Matadero Central S.A. Conducts the N60 sampling according to the Nicaraguan Protocol approved by USDA in raw ground beef components as specified in FSIS Directive 10,010.1. Identifying in a lot of daily production many sub lots, that will consist in no more than 175 cartons of 60 pounds each one and that will be sampled and tested for the presence of Escherichia coli (E.coli) 0157:H7 and non- 0157 STEC using the of Bax system real time suite of PCR, the confirmatory test is the GDS PCR Real Time MPX Top 7 STECs. Both methods are approved by the FSIS-USDA.

All the shipments sent to the United States have a document certifying that all the lots contained in the shipment have been tested in accordance to the Nicaraguan testing program for Escherichia coli 0157: H7, E.Coli STEC NON-0157:H7 and are negative for this pathogen. As verification testing once a week the meat inspection official service (IPSA) collect samples from each batch of the day and sent to be analyzed in the official state laboratory.

Food safety is our priority, our food safety management system is designed so that our products are produced with high standards of safety and quality; our staff is committed to the safety management system in the production of safety meat products.

BSE and SRM Controls:

Matadero Central S.A (MACESA) plant Operations include to procedure to remove segregate and dispose the SRM recording our HACCP plan in order to assure that all products exported to United States are free or SRM for human Consumption to ensure Compliance 9 CFR parts 310, 311, 313.

We Taken all measures to assure that is no cross contamination of SRM whit the carcasses.

- All animals are slaughtering with captive bolt pistol which leaves the brains intact and not Inject air in the brain cavity to prevent contamination of brain SRM to the carcass.
- The non-ambulatory animals are not accepted for slaughter and are condemned and incinerated.
- We are currently identifying all animals they are classified as 30 Months of age or older using dentition identification on the slaughter Floor.
- The skull, brain, eyes, trigeminal ganglia of animals aged over 30 months are Removed and incinerated.
- The tonsils and the distal Ileum of all animals are removed and incinerated.
- The spinal cord is completely removed from the carcasses, thus removing the dorsal root ganglia.



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Food safety is Matadero Central S.A. priority and our Quality System is designed to ensure that our products are of the highest quality standards and our staffs are committed to our Quality Program and Producing Safe Food

The Animal Welfare preventive measure

The establishment has written procedures for animal welfare control and performs weekly internal audits on them. Records are available in the HACCP Department. The establishment complies with animal welfare protocols carried out by NSF at least once a year.

Foreign Material Controls

MACESA has controls in place to limit the entry of lose objects in the production room such as jewelry, 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

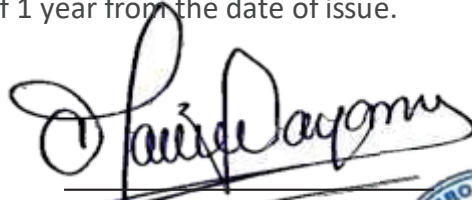
Beef meat does not contain allergens. An assessment is performed to consider possible sources of allergens related to packing materials and ingredients. Preventive measures are in place to avoid potential cross contact in manufacturing, storage or shipping activities including visits to our packing supplier's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

This document contains the latest version approved by MACESA, at the request of the client this is extended with a validity of 1 year from the date of issue.


Ing. Dayana Obando Marín
HACCP Manager.



If you have any further questions or concerns about this matter, please contact me at (505) 2278-7770 ext 585 or responsablehaccp@macesa.com.ni.