

January 23th, 2026.

CERTIFICATE OF GUARANTEE

Through this FRIGORIFICO NORTE S.A., registered in the National Service of Animal Quality and Health under number 15; guarantees that the products are manufactured following good manufacturing practices and complying with all health regulations and to ensure that the products meet quality and food safety standards, the company adopts a set of practices, which include methodologies and control processes, as well as audits and certifications, which translate in a greater demands throughout the production chain.

OVERVIEW OF THE FOOD SAFETY PROGRAM

Frigorífico Norte S.A is committed to the safety and quality of our products. The facility has implemented a fully documented Hazard Analysis and Critical Control Point (HACCP) Plan, which meets all applicable requirements including a scientific and systematic approach to the control of production processes, in order to eliminate, reduce the risk at acceptable levels the possible health risks occasionally, either due to changes in regulations, plant procedures or national level information that may affect the hazard analysis or alter the critical control point, the adequacy of the HACCP Plan is reevaluated . At a minimum, each facility reevaluates its respective HACCP plan annually. Our HACCP plan meets the requirements.

Other prerequisites Quality assurance and food safety programs are implemented in conjunction with HACCP.

- ✓ Sanitation Standard Operating Procedures (POES).
- ✓ Good Manufacturing Practices (GMP): Calibration of instruments, Temperature Control, Pest Control Program, Maintenance of Facilities and Equipment, Reception of Supplies and among others;
- ✓ Control of Foreign Bodies;
- ✓ Allergen Control Program;
- ✓ Microbiological sampling program for carcasses and finished products.
- ✓ Withdrawal and traceability.
- ✓ Food Defense Program.
- ✓ Food Fraud Program.
- ✓ Supplier approval.
- ✓ Internal Audits.
- ✓ Animal Welfare Program.
- ✓ Training program

The plant is under permanent supervision of the National Service e and animal health SENACSA, veterinary inspectors are designated to carry out ante- and post-mortem inspections and also to supervise the production process, from receipt of the farm to the dispatch of the final product.

We currently have certifications such as BRC and HACCP

INTERVENTIONS

Our food safety processes follow good manufacturing practices in slaughter and manufacturing, which include washing cattle with hyper chlorinated water before slaughter, perianal washing of cattle with hyper chlorinated water, properly implemented and verified sanitary slaughter procedures, standard procedures for hygienic handling of carcasses, cutting with a knife. Channels, washing in the final stage and adequate cold chain management system. Validated interventions used as part of the food safety system to control pathogens and zero intake tolerance standard on 100% visual inspection fecal matter, intake or milk visible on half cattle at the time of inspection.

SUPPLIER APPROVAL PROGRAM

We have prerequisite programs as a foundation that allow our HACCP systems to work more effectively. Because our facilities do not continually monitor the manufacturing processes of all materials received at the facility, we rely on programs such as our Supplier Programs to help mitigate potential biological, chemical and physical hazards. Supplier Programs provide the mechanisms by which we ensure supplier compliance with our food safety and specification requirements.

MICROBIOLOGICAL CONTROL

As part of our continuous effort for food safety, the company has a microbiological sampling program.

PRODUCT	DETERMINATION	FREQUENCY
Hot Carcass	RAM	5 weekly samples carried out in one day of work
	E. Coli	
	Enterobacterias	
Cooled Carcass	E. Coli	a weekly sample, 1 every 300 quarts
Cooled Cuts	E.Coli O157h7	a monthly set of 5 samples
	RAM	
	Salmonella	
Frozen Cuts	RAM	a weekly set of 5 samples
	E. Coli	
	Enterobacterias	
	Salmonella	
	Listeria	

Trimming	Stec: 026, 045, 0103, 0111, 0121, 0145	a weekly samples
	RAM	
	E. Coli	
	Enterobacterias	
	Salmonella	
	Listeria	
	E. Coli O157h7	
Pre Operational Surfaces	RAM	60 samples monthly
	Listeria	12 samples monthly
Operational Environment	RAM	a monthly on all production areas
	Mold and Yeast	
Operational Surfaces	RAM	20 samples monthly
Water	Microbiological	biweekly
	Chemical Physical	biannual

CONTROL OF SPECIFIC RISK MATERIAL M.E.R.

Most countries have adopted a position of prevention and control of certain transmissible spongiform encephalopathies due to their relationship with human diseases. Prevention and control mean the extraction and elimination of Specified Risk Materials (SRM) from the carcasses of cattle, sheep and goats, in addition to other actions on carcasses of these species and activities derived from the presence of disease in live animals, way to ensure that these materials are not marketed in the form of human food, feed or fertilizers.

In this sense, although Paraguay receives the category of negligible risk for the presence of Bovine Spongiform Encephalopathy (BSE) by the World Organization for Animal Health (OIE), it is necessary to establish the conditions under which the specified risk materials must be extracted, as well as the conditions of collection, transportation and transformation of these products for their subsequent disposal by incineration or burial in authorized areas. FRIGORIFICO NORTE S.A. complies with the application of community and national regulations relating to specified risk materials

ANIMAL WELFARE

FRIGORIFICO NORTE S.A. has an increasing responsibility regarding animal welfare as well as their humane treatment. Public opinion in numerous countries emphasizes the need to offer animals exploitation conditions that avoid cruel treatment and unnecessary suffering, seeking to provide these welfare conditions adjusted to the possibilities and characteristics of

each country.

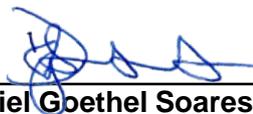
Animal welfare seeks to prevent unnecessary suffering, ensure a good quality of life and humane death. In addition to the fact that pre-slaughter handling conditions directly influence the quality of the meat, the chemical and biological changes in the transformation of the animal's muscle into meat. Animals that are stressed in the procedures that precede slaughter produce dark and tough meat, which is consequently of poor quality.

This is why the company focuses all its efforts so that the person in charge of animal welfare and the people who are in contact with the cattle have all the necessary comforts, tools and equipment, and above all, continually training them to work using all recommended practices during the operational process with the objective of ensuring animal welfare and humane treatment of cattle

The following information is provided to demonstrate our commitment to Animal Welfare:

- Implemented training programs specifically designed to address animal management issues.
- Industry experts have been used to design equipment and review the animal handling and slaughter process.
- Our plants offer suitable facilities that fully comply with animal welfare standards, as well as legal and commercial requirements. We have the best equipment available on the market to ensure maximum efficiency and a high degree of animal welfare and quality, the plants are equipped with well-designed handling and: stunning equipment, which is maintained in good condition by trained and conscientious employees.
- Completes internal daily monitoring logs to ensure animal handling requirements are continually met.

At FRIGORIFICO NORTE S.A we continually strive to achieve excellence to provide our customers with a safe, high-quality product, manufactured under strict food safety standards.



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Frigorifico Norte S.A.

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