



Midfield Meat International Pty. Ltd.
Midfield Meat Processing Pty. Ltd.
Midfield Meat Transport Pty. Ltd.
Midfield Co-products Pty. Ltd.
Midfield Pastoral Pty. Ltd.

MIDFIELD MEAT INTERNATIONAL P/L

ABN 78 065 864 904

P.O. Box 412 Warrnambool, Victoria 3280
Corner Scott Street & McMeekin Road, Warrnambool, Victoria 3280
Telephone (03) 5562 1644 Facsimile (03) 5561 5519
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02 January 2019

Letter of Guarantee

- Without Prejudice

To whom it may concern.

Midfield Meat International Pty Ltd, Est. 180 has a Certificate of Registration of an Export Registered Establishment by the Australian Department of Agriculture and Water Resources with a specific listing including Canada and the United States. **Midfield Meat International Pty Ltd, Est. 180** operates under HACCP system that is recognized by CFIA and FSIS.

Midfield Meat International Pty Ltd, Est. 180 confirms that it's HACCP plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-0022N dated 7 October 2002.

FSIS Notice 05-09 (1/7/09) "*Measures to address E.coli 0157:H7 at establishments that receive, grind, or otherwise process raw beef products*" and FSIS Directive 10,010.1 (Revision 3) 3/31/10 are also considered in the construction of this document particularly where both documents observe the relationship between a "supplier" and a "receiver".

This reassessment has determined that *E.coli* 0157:H7 are reasonably likely to occur on meat products without the effective implementation of the Company HACCP plan.

The HACCP plan is at least annually reassessed and is audited and approved by Veterinary Officers of the Australian Department of Agriculture and Water Resources.

The reassessed HACCP plan includes the following interventions which are designed to reduce, eliminate or control *E.coli* 0157:H7 and the Big 6 STEC. The efficacies of these interventions are verified by the microbiological testing for the presence of *E.coli* 0157:H7 on boneless meat products to wit:-

- The extensive use of Department of Agriculture and Water Resources approved Standard Operating Procedures (SOP) and specific-to-task work instructions to ensure reliability and consistency of operator performance.
- Extensive training of all operators using the nationally accredited MINTRAC training process, including a focus on the key elements namely, personal hygiene and sanitation and quality assurance.
- Microbiological control programs for personal hygiene, equipment and contact surfaces.
- Ante Mortem inspection of animals by Australian Department of Agriculture and Water Resources Officers.
- Post-Mortem Inspection of carcasses exclusively by Australian Department of Agriculture and Water Resources Officers.
- Provision of suspect pens to isolate and maintain separation of suspect animals.
- Intensive and detailed washing of all bovine animals followed by disinfection of the skin opening regions prior to slaughter by the use of an approved chemical wash on hide opening cutting lines to minimise hide bacteria levels.
- The occlusion of the oesophagus by using an oesophageal plug and a secondary "Adept" oesophageal clip prior to the hoisting of the carcass to the main rail on adult cattle.
- The use of a two knife system and the effective sterilization of knives in the hide flaying process. Extensive use of alcohol based disinfection of hands, arms and equipment.
- Effectively sealing of the bung of the carcass by encapsulating in a plastic bag and sealing with an elastrator ring to eliminate bung leak on adult cattle.
- A hide puller that peels the hide downwards and away from the carcass.
- The use of a ball tipped brisket saw blade to prevent paunch break during the brisket sawing process on adult cattle.
- The effective trimming of any inadvertent contamination on carcasses on the slaughter floor to achieve a zero tolerance of fecal, ingesta or milk contamination of carcasses and verified by the deployment of a **CCP 1** (Zero tolerance of faeces, milk and ingesta) to achieve this outcome.
- The additional application of the validated refrigeration step **CCP 2** to ensure the effective refrigeration of product in accordance with Australian Standard for the Hygienic Production of Meat and Meat Products for Human Consumption. AS 4696:2007
- Exhaustive pre-shipment review procedures are conducted to ensure that only product compliant with HACCP requirements and **tested negative for *E.coli* 0157:H7** are shipped from the Establishment. Monthly Verification testing by Veterinary Officers of the Australian Department of Agriculture and Water Resources for both *E.coli* 0157:H7 and the Big 6 STEC.



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Midfield Meat International Pty Ltd have developed and implemented Food Safety and Quality Systems that are compliant with the requirements of the **Global Food Safety Initiative (GFSI)** and achieved certification to the current **BRC Global Standard for Food Safety**.

Est. 180 operates an *E.coli* 0157:H7-testing program prior to loading for export. The testing program is conducted in accordance with the instruction within the Department of Agriculture and Water Resource's **Microbiological Manual for Sampling and Testing of Export Meat and Meat Products**: Shiga toxinogenic *Escherichia coli* testing of raw ground beef components intended for export to Canada, the United States of America and its territories and is designed to test at **N=60**, a randomly sampled "LOT" of cartons, not to exceed 700, of product destined for grinding in the US (or territories), generating a sample of 375g per production period.

All CFIA requirements are being met for pathogen reduction in process. *E.coli* O157:H7 testing is performed at the supplier level as per Chapter Four Annex O.

The results of the testing regime is notified in accordance with the provisions of **FSIS Directive 10,010.1 (Revision 3) 3/31/10**, where a **Certificate of Analysis** (COA) is provided as required.

Only product that is compliant with the HACCP requirements and tested negative for *E.coli* 0157:H7 is shipped to those customer countries requiring *E.coli* 0157:H7 testing .

It is therefore considered that due to the reassessment of the HACCP plan in operation at Est. 180 and of the continued effective operation of the said plan detailed in the information provided herein, Midfield Meat International Pty Ltd Est. 180 has concluded that *E.coli* 0157:H7 is a hazard **not reasonably likely to occur** in its meat products.

Midfield Meat International Pty Ltd has Allergen Control Program approved by the by the Australian Department of Agriculture and Water Resources in place.

Further processed products are metal detected in processing with online detectors.

Midfield Meat International Pty Ltd has a Food Security Program approved by the by the Australian Department of Agriculture and Water Resources in place to prevent bio-terrorism acts in establishment.

Midfield Meat International Pty Ltd operates a sanitation program approved by the by the Australian Department of Agriculture and Water Resources. Pre-operative Inspection of rooms and equipments are performed daily prior to production commencement and verified by microbiological testing of food contact surface after cleaning.

Midfield Meat International Pty Ltd has in place Standard Operating Procedures to ensure the removal from all carcasses of SRM's (Specified Risk Material) prior to leaving the processing floor and the effective containment and disposal of the said SRM's. These programs are monitored daily for effective compliance and are robustly 3rd party audited for several North American Brands.

In addition to the foregoing, **Midfield Meat International Pty Ltd** is committed to the principles and practices of the company Animal Welfare program that includes, within a number of references, compliance of the "Recommended Animal Handling Guidelines and Audit Guide" published by the American Meat Institute Foundation. Animal Welfare is also 3rd Party Audited

If any changes in the product, including allergens or processes that can substantially modify the properties of your products, we will notify customer.

Midfield Meat International Pty Ltd is committed to producing product of the highest safety and quality.

Yours sincerely,

Tony G Beadle
Quality Manager
Midfield Meat International Pty Ltd.



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This document is produced as commercial-in-confidence by MIDFIELD MEAT INTERNATIONAL PTY LTD as a requirement to comply with FSIS Directive 05-09 and Directive 10,010.1 Revision 3 (3/31/10).

Accordingly this letter of guarantee can only apply to the uniquely identified "LOT" of cartoned product bearing a discreet shipping mark number that are maintained in that grouping and consigned in total to a registered facility for grinding.

It is intended to be provided exclusively to establishments defined as "receiving" MIDFIELD MEAT INTERNATIONAL PTY LTD non-intact beef product intended for grinding where the "receiving" establishment has a "direct relationship" a "more casual relationship" or an "indirect relationship" with MIDFIELD MEAT INTERNATIONAL PTY LTD.

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