



Australian Government

This is to certify that

MIDFIELD MEAT INTERNATIONAL PTY LTD

Export Registered Establishment No

180

has achieved standards for an
APPROVED ARRANGEMENT
under the Export Control Act

Incorporating
Good Hygienic Practice
HACCP
Product Integrity
And
Importing Country Requirements

A handwritten signature in black ink, appearing to read 'Tom Black'.

Tom Black
First Assistant Secretary
Exports and Veterinary Services Division



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Registered Establishments must meet the requirements of the Export Control Act.

An Approved Arrangement must detail how the registered establishment meets the requirement of the aforementioned legislation in their Approved Arrangement. This must include

- Hazard Analysis and Critical Control Point(HACCP) Plan;
- Management practices,organisation structure,resources and competence;
- Verification
- Corrective and preventative action;
- Internal audit and management review;
- Sampling and alaysis;
- Notifiable diseases notification;
- Record retention;
- Compliance with importing country requirements,including those markets listed on the Registration Certificate ;
- Systems to provide a sound basis for issue of export permit or government certificate;and

The Approved Arrangement must include all operations for which the establishment is registered, as detailed on the Certificate of Registration. It must also identify products, including those not for human consumption and/or that are not produced for export and the measures taken to ensure that these products do not contaminate those products produced for export.

Variations to the Approved Arrangement (as detailed in the applicable commodity Export Control Orders) must be approved by a Department of Agriculture, Water and the Environment authorised officer prior to implementation.

Full details of the legislative requirements that your establishment must meet are available at <http://www.agriculture.gov.au/export/controlled-goods/meat/elmer-3#export-legislation>