



Manning Beef letter of Guarantee

January 5, 2011

To: Our Valued Customers

Manning Beef LLC (EST 934) has reassessed its HACCP program in accordance with the Federal Register Notice, E.coli O157:H7 contamination of Beef Products issued by the Food Safety and Inspection Services (FSIS) 65-07 dated October 12, 2007 and (FSIS) Notice 44-02 dated November 4, 2002.

Beef from the Manning Beef LLC facility meets the USDA requirements for the production, sale and distribution of meat products. Such requirements include, but are not restricted to the programs and procedures listed below.

- Testing of carcasses for E. coli Biotype 1 (9CFR310.25) effective June 1997.
- Multi-hurdle intervention systems in the Harvesting process which includes post evisceration steam vacuum.
- Validated lactic or organic acid application with eliminating E.coli below detectable levels.
- Perform extensive microbial test as verification of the intervention systems.
- Test are monitored on a on going basis for trend analysis of the plant and the product.
- As part of our food safety efforts we have a test and hold program for certain products.
- Implementation of SSOP (Sanitation Standard Operating Procedures), 9CFR416.
- Implementation of HACCP systems (9CFR417) effective January 27, 1999 for Small plants.
- Testing of carcasses for Salmonella as conducted by USDA in accordance with 9 CFR 310.25.
- Removal and disposal of Special Risk Material (SRMs) for Bovine Spongiform Encephalopathy (BSE), 9 CFR Part 310.22 [Docket No. 0251F].
- The spinal cord, tonsils and distal ileum are removed from all carcasses.
- The small and large intestines are removed from all carcasses.

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- Carcasses are segregated according to aged based on FSIS guidelines to ensure proper disposal of SRM's from cattle 30 month or older.
- No air injection stunning is used.
- All cattle are in accordance with FDA regulation 21.CFR 589.200 Animal Proteins Prohibited from Use in Ruminant Feed. Aug. 4, 1997.
- Compliance with Federal Humane Slaughter Act of 1958 and 9 CFR Part313.
- Beef trimmings are tested using the N=60 sampling method.

Manning Beef LLC has intervention steps in its process which are identified as validated Critical Control points (Lactic Acid or Organic spraying system using food-grade organic acid) that will reduce or eliminate E.coli O157:H7 below detectable levels. This intervention system is routinely tested in our process. The process is tested using carcass sponges collected both before and after interventions. A robust sponging technique used by the MARC (Meat Animal Research Center) is the chosen sampling method. On fabrication a validated CCP (Post-Chilling) has also been identified in our HACCP plan. In addition to these steps we do utilize steam vacuuming and carcass wash during the harvesting process.

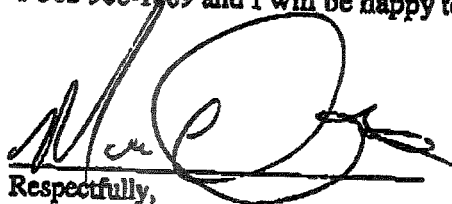
Records of the validation testing are kept on file at the facility and made available to USDA upon request.

Manning Beef has developed and implemented a written recall procedure. Mock Recalls are conducted every 12 months to assess the effectiveness of the program, results are gathered within 2 hours. A summary page and all supporting documents are on file.

All products produced at Manning Beef LLC. has the ability to determine slaughter date and fabrication date by lot number or pack date on product label. Detailed slaughter and fabrication information is available upon customer request.

Manning Beef slaughters and processes less than 30 month old cattle as well as 30 month and older. Approved methods of identifying age and segregation through dentition as well as a prerequisite program for SRM defined in CFR 310.22.

If you require additional information or if you have any questions please feel free to contact us at 1-562-908-1089 and I will be happy to assist you.



Respectfully,
Mario Ochoa
QA Manager

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