



Food Safety and Quality - Letter of Guarantee

All Seaboard Foods/Farms products come from plants that are USDA/FSIS Inspected establishments which have comprehensive Food Safety and Quality Assurance systems and a qualified support staff in place to maintain compliance, wholesomeness, quality and continuous improvement.

Seaboard Triumph Foods facilities comply with all USDA/FSIS, FDA/FSMA and APHIS regulations in addition to following the regulatory requirements of all export regulating bodies. Some of the specific regulatory, quality and compliance items are:

- All products manufactured and shipped as Seaboard Farms or Seaboard Foods are in full compliance with USDA / FSIS and the Federal Food, Drugs and Cosmetics Act, are not adulterated or misbranded and are in compliance with interstate commerce regulations.
- All food for animals, products, and procedures comply with FDA/FSMA regulations in adherence with 21CFR, Parts 11,16,117,500,507,and 579, GMP, Hazard Analysis and Preventive Controls.
- Strict adherence to USDA/FSIS (9CFR) and Seaboard policies/procedures, Anti-mortem (9CFR, 309), Post-mortem (9CFR, 310), Sanitation (9CFR 416), Pest Control, Traceability and Recall (FSIS Dir. 8080.1, Rev4, Recall of Meat and Poultry), Food Defense and Crisis Management, Good Manufacturing Practices, personal hygiene (CFR21, Part 110) and Bioterrorism Act of 2002.
- All Food Safety HACCP programs, activities, pre-shipment reviews and verifications comply with USDA HACCP (9CFR 417) regulations.
- Foreign material prevention and detection is achieved through training, auditing and significant investment in various types of technology such as: metal detectors and X-Ray machines
- All facilities test for *Escherichia coli* Biotype I (9CFR 310). We meet all USDA/FSIS salmonella performance standard (9CFR 310.25). This testing procedure is done randomly
- Our facilities are Global Food Safety Initiative certified, using SQF Level 2 certification compliance as verified by annual 3rd party GFSI/SQF auditing to confirm compliance.
- All Facilities comply with USDA Humane Handling (9 CFR 313) regulations and are audited by a 3rd party annually to confirm compliance.
- The Quality Assurance system complies with USDA/FSIS Directive 7000.1. This includes Standard Weight, Labeling, Label Claims, % Injected, Nutritional Labeling and other quality programs.

Most importantly, we are striving to fulfill all of our customer's expectations by providing a safe quality product that meets all expectations. This letter of guarantee covers all pork primal, sub-primal and pork trim products supplied to our customers. In addition, we do not process or handle products derived from the bovine species or cloned animals.

Applies to USDA EST#'s; 13597-Seaboard Foods, Guymon OK , 31965 – Triumph Foods, St Joseph MO, 46071-Seaboard Triumph Foods, Sioux City, IA

[http://www.fsis.usda.gov/Regulations & Policies/Meat Poultry Egg Inspection Directory/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/Meat%20Poultry%20Egg%20Inspection%20Directory/index.asp)

Sincerely,



S. Fred Nutt

VP Foods Safety Quality Assurance, Seaboard Triumph Foods, LLC

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This guarantee shall become void unless prompt notice in writing is given that product fails to comply with this guaranty, stating particulars. No action on this guaranty shall be commenced after two (2) years from the time of shipment.

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