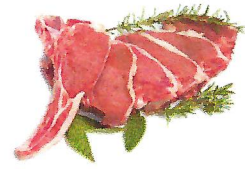


KALAPOOIA VALLEY GRASS FED PROCESSING



CONTINUING LETTER OF GUARANTEE

Kalapooia Valley Grass Fed Processing, 45218M, is a USDA inspected facility committed to the proper care of animals as well as safety and quality of our products. We follow all applicable regulations that pertain to animal handling regulated by USDA as well as the current North American Meat Institute Good Management Practices for Animal Handling.

All edible products are produced under a fully implemented Hazard Analysis and Critical Control Points (HACCP) Plan, which meets all requirements set forth in Title 9CFR Ch.III Part 417 with reassessment annually or when changes occur. Additionally our monitored food safety system consists of several supporting prerequisite programs not limited to Good Manufacturing Practices (GMP's), Sanitation Standard Operating Procedures (SSOP's), Sanitation Performance Standards (SPS) Pest Control Program, and Food Defense Program.

All carcasses and products produced during the slaughter and fabrication operations are addressed in our HACCP plans. E. coli O157:H7 and specified Non O157 Shiga Toxin E. coli (STEC) are a 'hazard reasonably likely to occur' in beef. Kalapooia Valley Grass Fed Processing operates a 'Zero Tolerance' policy and utilizes validated critical control points designed to reduce and/or eliminate pathogens of concern to below detectable levels. Our Critical Control Points have been validated by both in house testing, data collection, and peer reviewed scientific data. Verification of the CCPs is an ongoing process using our trim testing results, along with required monthly testing for generic E.coli on carcasses per 9CFR 310.

Kalapooia Valley Grass Fed Processing tests all beef products intended for grinding for E. coli O157:H7 and specified Non O157 Shiga Toxin E. Coli using the N=60 testing protocol. The N=60 sampling protocol is consistent with the sampling method used by FSIS personnel for product testing. All samples are analyzed by an accredited laboratory using an AOAC based methodology. Testing method used meets FSIS sensitivity and specific minimum thresholds. No tested product will be released to our customers until a negative test result has been received.

Kalapooia Valley Grass Fed Processing is in compliance with FSIS-2007-0015, Final Regulations for Non-Ambulatory Disabled Cattle and Specified Risk Materials (SRMs). All SRMs are segregated from Human food and discarded to inedible unless otherwise specified.

Sincerely,

Reed Anderson
Owner, Anderson Ranches

Randy Helms
General Manager