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PREVENTIVE MEASURES FOR ENSURING FOOD SAFETY

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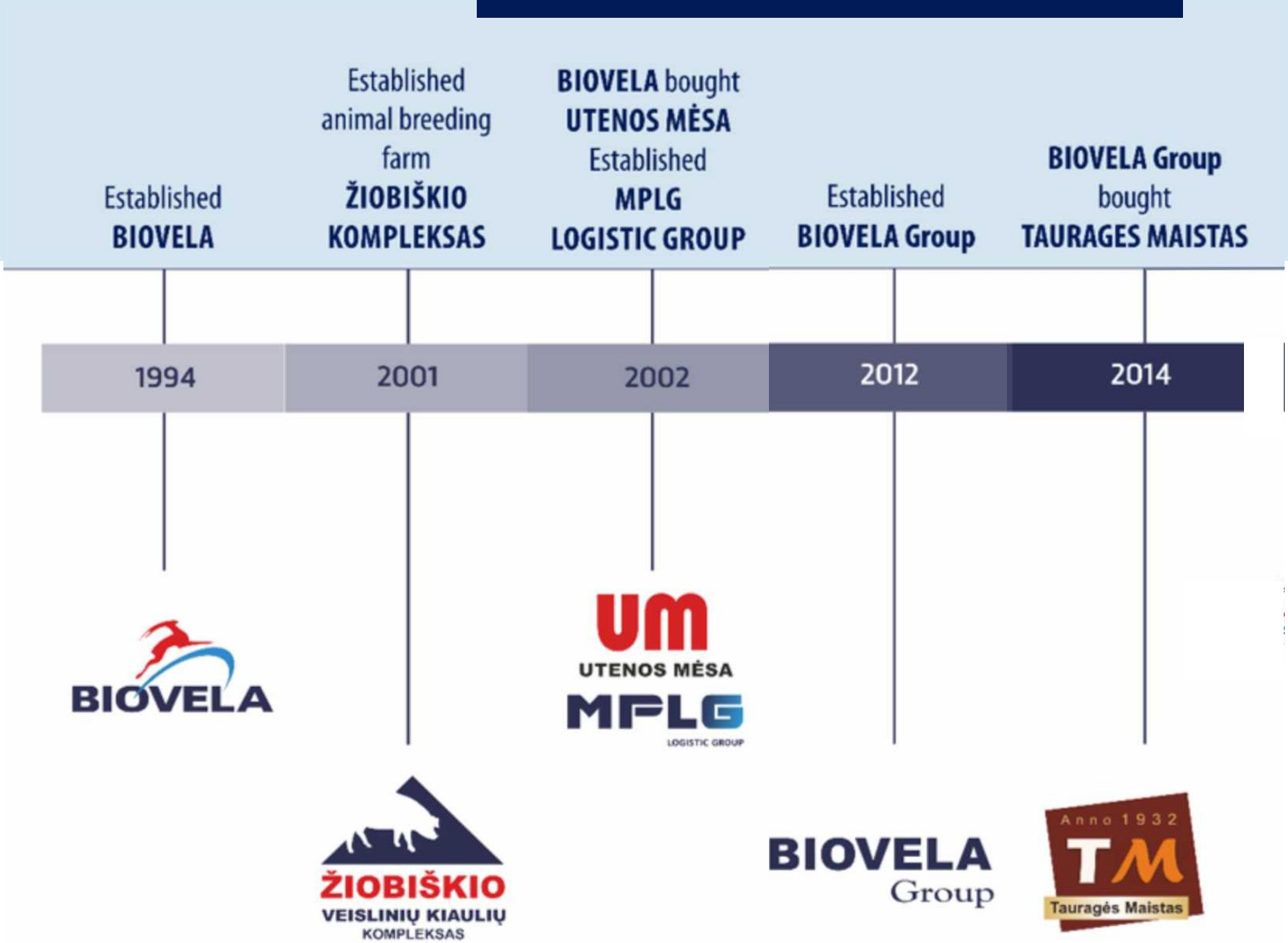
THE LARGEST MEAT PROCESSING COMPANY IN THE BALTIC STATES



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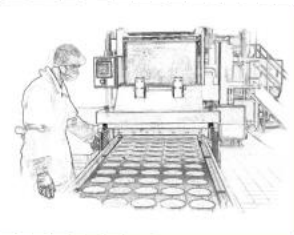
FULL SUPPLY CHAIN

Meticulously selected cattle from the Baltic grasslands

Largest livestock buyer in the Baltic states



30.000 m² of modern production and packaging lines

Biggest slaughterhouse capacity in the region

Market leader with 500+ SKUs across 20 categories

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SLAUGHTERING

Monthly slaughter rate is
6300 t cattle and **10300 t** pigs

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DEBONING

- Highly skilled deboning line making world-class cuts.
- Capacity: 3.000 t/month
- Total 350 SKU

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BEEF BURGERS

❖ The only beef patty production line in Baltic Countries

❖ Production capacity: 650 t/month

We work with:

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PROCESSED PRODUCTS

- Market leader with 450+ SKUs across **15 product categories**
- Current production capacity 4.000 t/month

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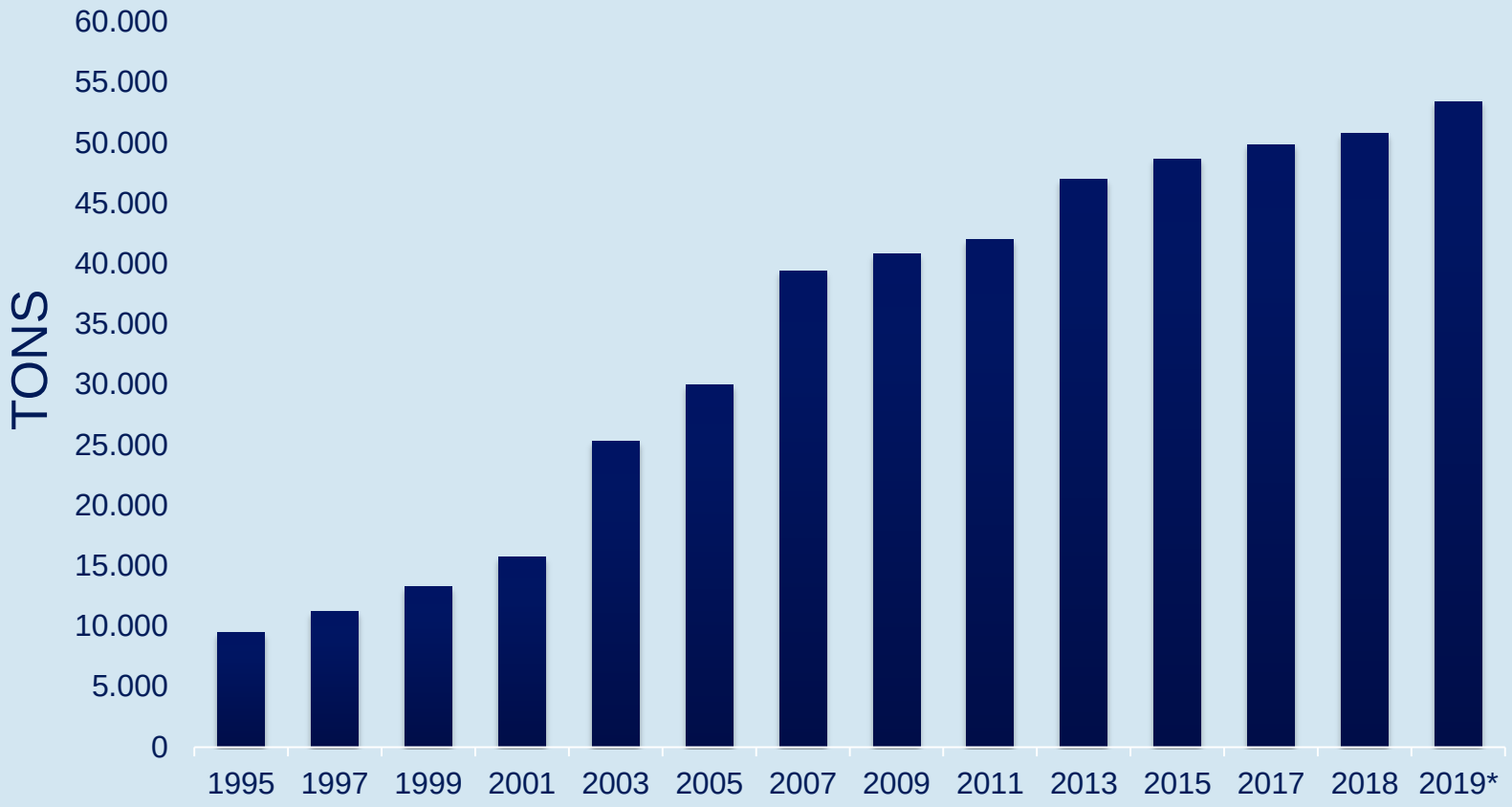
SALES



2019 forecast: 53 000 t. / 135 mln. Eur.

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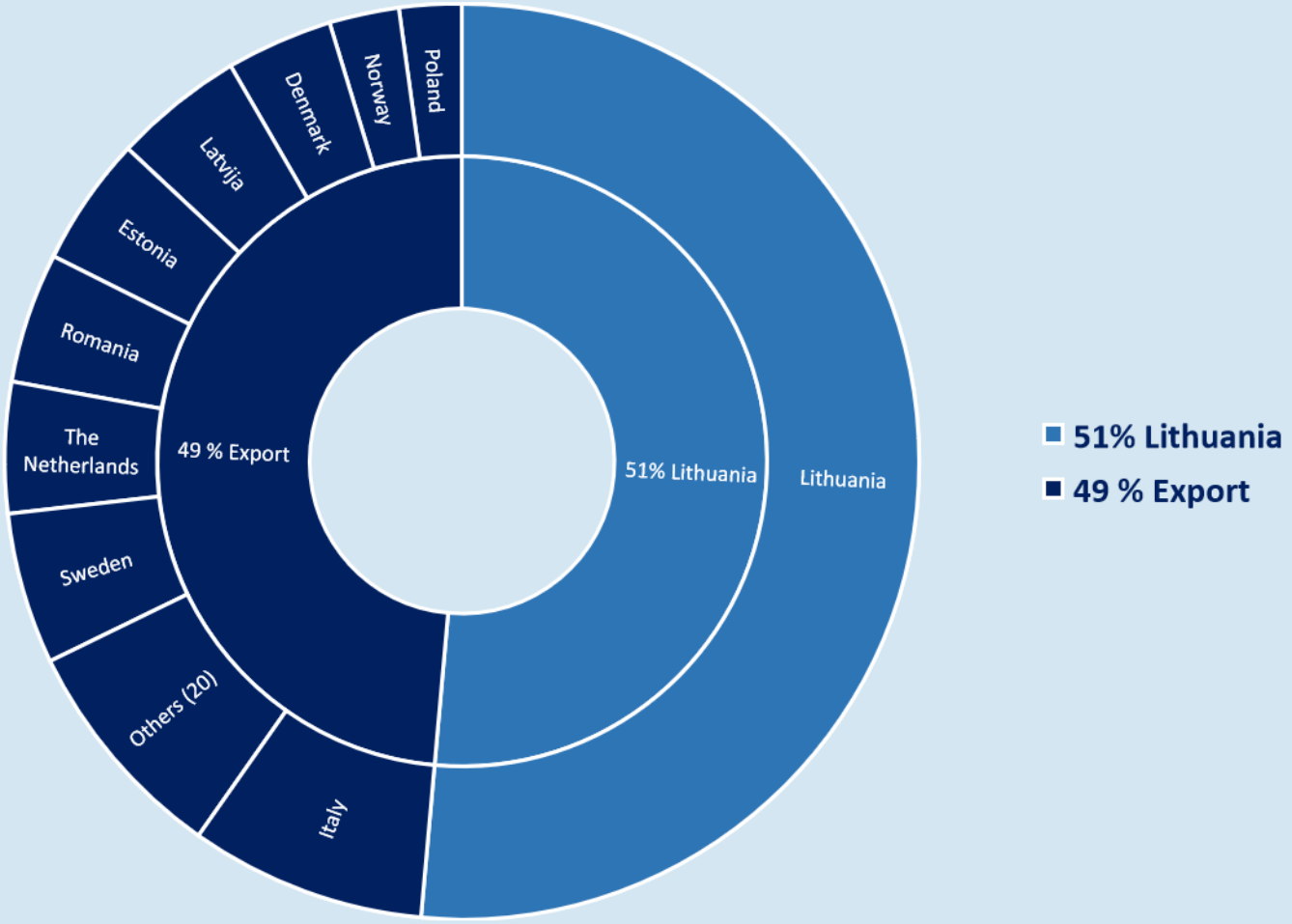
TURNOVER BY MARKETS



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CERTIFICATES

PROCESS CERTIFICATION
BRC
SGS

حلال
ECC
Halal Certification
Halal & Sustainable

LT – EKO – 001
LIETUVA

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QUALITY CONTROL

A - THREE - STAGE QUALITY CONTROL

The first level of control

HACCP
Internal control
External audit

The second level of control

V.7 BRC certification
Independent certification

The third level of control

Audits according to the standards of a client
Independent auditors

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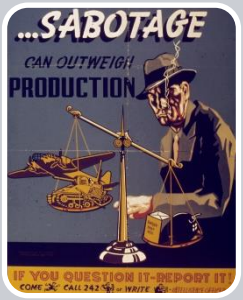
POTENTIAL HAZARDS

Microbiological

Physical contamination

Chemical

Fraud



Malicious contamination of products

Allergen risks

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COMPREHENSIVE APPROACH

IMPORTANT !!!

Management and control of the hazards in a more proactive way by implementing an effective food safety management system

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SUPPLIERS' MANAGEMENT

I All materials are sourced through approved suppliers and monitored. Approval process and monitoring of raw materials is considered according to the potential risk the material represents (in terms of safety, authenticity, legality and quality):

- Evaluation of efficacy of their food safety management system (GFSI certification; internal audits)
- Follow-up of available sources of information regarding food fraud, RASFF notifications
- Supplier performance review

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PROCESS STEPS CONTROLS

I Controling process inputs and operations in terms of correct temperature, pressure, humidity, water activity (aw), pH levels, contamination reduces the risk of unsafe food:

- Raw materials testing (including packaging material) based on risk assessment - Verification results on contamination of pathogens, spoilage or indicator organisms
- CCP monitoring results (Zero contamination, chilling duration, temperature, AW)
- Process parameters (Time to acidification, pH drop, cooling time, etc.)
- Storage (Temperature, atmosphere, storage time)

Why??? Testing of final products gives only very limited information on the safety status of a food. It is often too little and too late.

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VERIFICATION OF FINAL PRODUCT

I Semi-product/finished product testing is applied as a control measure at the end of the production process:

- Microbial tests in internal and external for the purpose to evaluate process hygiene and food safety status
- Chemical tests using FoodScan (food analyzer) for the purpose to evaluate quality parameters and ensure compliance with nutrition information

I Balancing between PGR and classical methods in order to get timely results (internal lab using GDS System which allows to get result in 1-2 days)

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CLEANING AND MAINTENANCE

I Cleaning and disinfection programmes are prescribed to ensure that all parts of the establishment are appropriately clean while using food compatible cleaning products:

- Environment - Test results on hygiene (TBC, coliforms) or pathogens (Salmonella, Listeria) from swab samples, product residues (DNA, allergens) and air quality (yeast, molds)
- Cleaning - Results from verification of efficiency (visual inspections, microbiological tests, ATP-test, residues of cleaning chemical by PH)

I Documented planned maintenance schedule and condition of premises monitoring system is established which includes all plant and processing equipment.

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PERSONNEL HYGIENE

I Established system ensuring that all food handlers maintain a high degree of personal cleanliness:

- Hygiene and protective clothing (separate for different production departments)
- Handwashing
- Staff health
- Personnel conduct
- Personal belongings

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DESIGN AND LAYOUT OF PREMISES

I Internal design and layout of establishment permits good food hygiene practices, including protection against cross-contamination between and during operations by foodstuffs:

- Flow of product from raw material to semi processed to processed
- Food products are not allowed to move back to the lower stage of processing for subsequent operations
- Segregation of production risk zones (low risk, high risk, high care) including defined procedures for movement of personnel

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PRODUCT FORMULATION AND INFORMATION

I Procedures established to ensure correct product formulation and labelling information:

- Levels of additives (salts, coloring, stabilizers, flavors) comply with the specific market requirements
- Label information meets legal requirements for the designated country of use and is correct based on the product recipe and ingredient specifications

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EFFECTIVE WITHDRAWAL AND RECALL SYSTEM

I Effective system is built for the purpose to protect public health by informing consumers of the presence of a potentially hazardous foodstuff on the market, facilitate the efficient, rapid identification removal of unsafe foodstuffs from the distribution chain and ensure that the unsafe foodstuffs are either destroyed or rendered safe:

- All production records are managed in ERP system
- Lot identification - Essential in product recall and also helps effective stock rotation
- Annual testing of the system across the range of product groups to ensure traceability can be determined from raw material including primary packaging to finished product and vice versa, including quantity check/mass balance
- Full traceability is achievable within 3 hours
- External traceability test is performed annually by independent 3rd party

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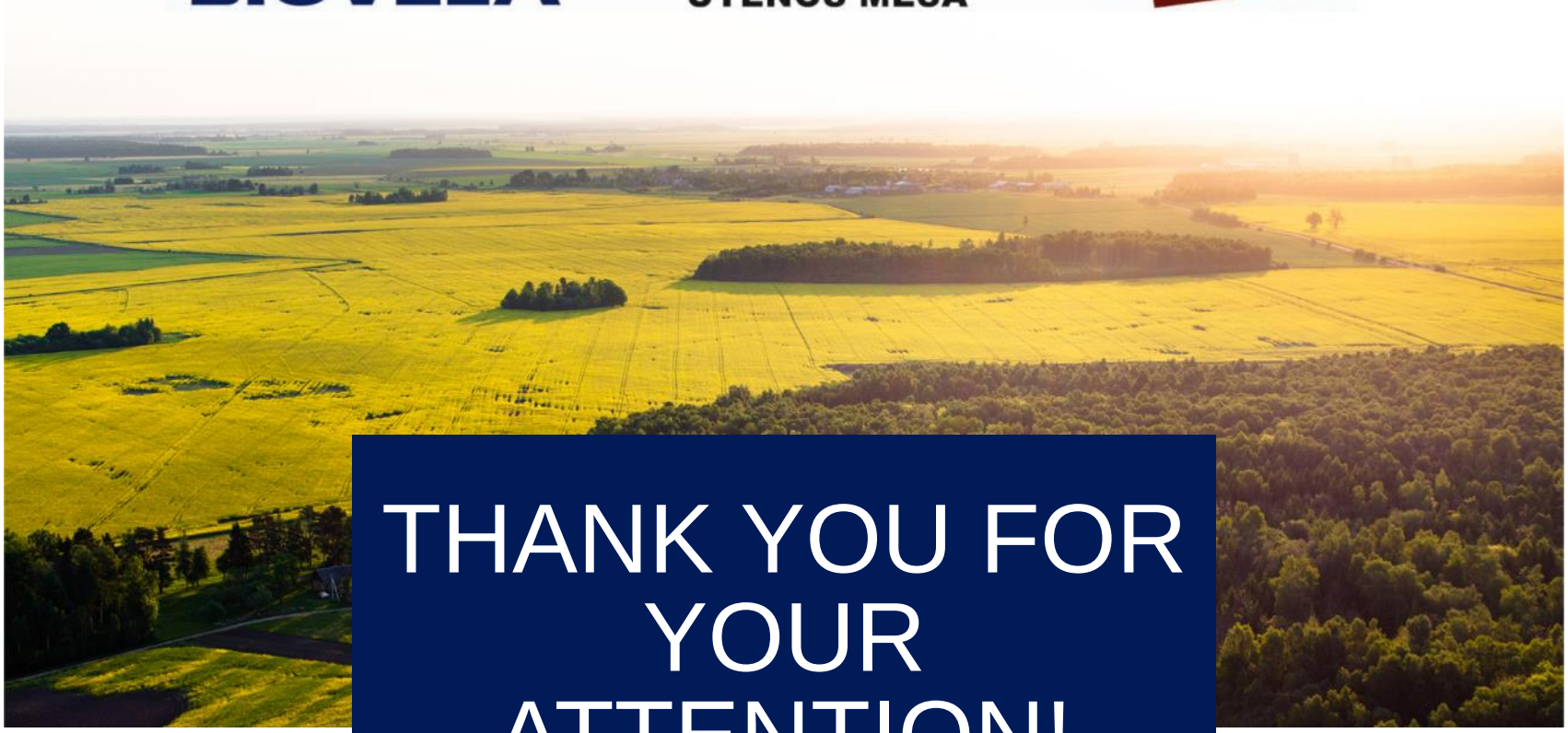
UTENOS MĖSA

Anno 1932 TM Tauragės Maistas



THANK YOU FOR YOUR ATTENTION!