



January 10, 2017

Dear Customer:

In response to FSIS Notice 81-13, Sam Kane Beef (est. #337) produces subprimal products (chucks, ribs, loins, rounds and associated cuts) that are packaged into vacuum bags and boxed. These products are NOT tested and are not intended for non-intact use such as grinding, tenderizing or injecting.

Sam Kane does produce tested trim and subprimal products that are not bagged and packaged in lined boxes or combos. These tested products are intended for non-intact use, such as grinding, needle tenderizing or injection. A Certificate of Analysis is available for all tested product to be used as non-intact.

Sam Kane Beef expects any customers who purchase vacuum packaged subprimals and utilizes these products for non-intact processes, to address their specific usage within their HACCP plan.

Our fabrication process is designed to prevent commingling products and subprimals are treated with a validated antimicrobial intervention¹. Our event program also includes the consideration of subprimals in our decision process.

Sam Kane Beef Processors, LLC continues to improve our existing food safety programs and to consider new technologies that will enhance product safety. Should any changes or deficiencies be found with our interventions and/or Food Safety System, you as the customer will be notified of these changes.

Please visit our website for all letters of guarantee and applicable third party audits provided: <http://kanebeef.com/customer-support/>

Sincerely,

David Gonzalez
Food Safety/ Sanitation Supervisor
Kane Beef Processors, LLC

¹ Effective November 1, 2014