



July 23, 2018

Re: Natural Angus Beef – USDA FSIS Testing Updates

Dear Valued Customer:

National Beef Packing Co. LLC is issuing this letter to inform you of recent testing updates to retail ready ground beef by the USDA’s Food Safety and Inspection Service.

On May 7<sup>th</sup>, 2018, the USDA released a notice stating their intention to begin sampling retail packaged ground beef for the presence of hormones. The complete FSIS notice can be viewed here: <https://www.fsis.usda.gov/wps/portal/fsis/topics/regulations/fsis-notices/fc87b5ca-6875-4fe4-8b26-af458b8e1689>

It is our understanding that FSIS sampling will be focused on ground beef products that make specific claims concerning the use of growth hormones. As a purchaser of one of National Beef’s Natural Angus Beef programs, you are aware “No Added Hormones - Ever” is an animal production claim that applies to your natural beef offering. If you are a federally inspected further processor or finisher of ground beef and are currently making this claim on your finished product you should expect to be monitored for compliance.

National Beef supports USDA FSIS in its efforts to help ensure label integrity, and, to that end, we feel it is appropriate to share below some areas that have been reviewed internally in our processes. We urge you to take similar action if you have not already done so.

<b>Receiving:</b>	Is the Natural product received and held in a secure manner ensuring no impact or cross-over of non-Natural product?
<b>Processing &amp; Segregation:</b>	Is the product processed on clean equipment (no residue from non-Natural product) and kept 100% separate from all other product during transfer to the packaging area?
<b>Packaging:</b>	Is the product packaged in clean, unused packaging material (no residue from non-Natural product)?
<b>Labeling:</b>	Is the labeling of the product accurate and supportable?
<b>Employee Contact:</b>	Are employees (clothing/gloves/outer garments/equipment) free of all material/residue from all non-Natural product?
<b>Documentation:</b>	Is each step verified and documented for each run ensuring full and complete segregation of the Natural product from all other products processed?

Please feel free to contact us with any questions or if we may be of further assistance.

Sincerely, 

**Scott Utecht**  
Business Manager, Natural Angus Beef



**Brenden McCullough**  
V.P. Technical Services