The management system of

Compañía Bernal S.A.

Comandante Franco 4901, Bernal, Buenos Aires, Argentina

has been assessed and certified as meeting the requirements of

HACCP Certification (Hazard Analysis and Critical Control Point) Based upon Codex Alimentarius General Principles of Food Hygiene CXC 1-1969 (2020)

For the following activities

Slaughtering, boning and butchering of bovine animals. Packaging, chilling and freezing of bovine offal and bovine cuts with and without bone. Grinding, mixing, forming, freezing and packaging of beef hamburgers and beef medallions with or without additives and/or soya protein, packed in flow-pack or polyethylene bags and cardboard boxes.

This certificate is valid from 16 July 2024 until 16 July 2027 and remains valid subject to satisfactory surveillance audits.

Issue 1. Certified since 16 July 2024

Authorised by Maria Jose Carna

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