



## JBS AUSTRALIA FOOD SAFETY & SHELF LIFE

Food safety is a **non-negotiable** priority at JBS Australia. This has led to a long history of **superior food safety performance**.

Our Food Safety and Quality Assurance Management systems ensure that all standards set by government regulations, Global Food Safety initiative certification and NATA accreditation requirements are not only met, but exceeded.

Food safety, quality systems and a culture of safety are embedded within the JBS business and reflected in our quality products.

As an export focused, customer centric producer, JBS Australia is able to achieve exceptional shelf life. Driven by research, scientific verification, and our world class quality procedures we can easily achieve a minimum of 120 days shelf life on chilled beef when handled correctly through the supply chain.

Some of the procedures that enable this are:

- Cleanliness of cattle prior to slaughter including cattle wash and belly sprays.
- Industry leading hygiene and process control during processing such as 2 knife sterilisation and hygiene trims.
- Slower chain speeds, decreasing cross contamination.
- Vacuum & gas atmosphere packaging removing oxygen and preventing growth of bacteria.
- Strict temperature control which further prevents the growth of bacteria.

