



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 and shelf life performance.**

JBS Australia operates under the control and supervision of the Australian Department of Agriculture. As part of the regulatory requirements to export meat, a food safety HACCP Plan must be in place and include a risk-based assessments of potential food safety hazards for the range of products it covers.

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, are reflected in our quality products and allow us to achieve exceptional shelf life.

As determined by scientific research, product testing and in-market product performance over many years, the JBS Australia Company HACCP Plan sets out that the shelf life of Chilled Vacuum Packaged Boneless Beef Primals produced at our beef processing facilities, is 120 days from the production date as shown on the carton label.

This shelf life guarantee will be achieved and supported by JBS Australia provided that the product remains secure in its original JBS packaging and has remained in a chilled storage environment operating at a consistent temperature range of 0°C to -1°C throughout the entire cold chain.

This also relies on control throughout the entire cold chain, inclusive of transport and handling.

Some of the procedures that enable us to achieve this shelf life are:

- Cleanliness of cattle prior to slaughter; the cleaner the cattle are, the risk of external contaminants is minimised, improving food safety and shelf life.
- Industry leading hygiene and process control during processing such as 2 knife sterilisation and hygiene trims.
- Vacuum & gas atmosphere packaging removing oxygen and preventing growth of bacteria. This method of packaging meat has been scientifically tested over decade to provide the best food safety and shelf life.
- Strict temperature control which further prevents the growth of bacteria, improving food safety and shelf life.

