



QUALITY DEPARTMENT
MIRALCAMP

Miralcamp, March 11th, 2018

Dear Sr/Madame:

Argal is a food company with more than 100 years of history. We produce a wide range of meat products from pork and poultry. Mainly dry cured and cooked products.

We have implemented a Hazard Analysis and Critical Control Points (HACCP) program, as International CODEX Alimentarius demands.

This HACCP program includes different plans as: water control, training, maintenance, foreign bodies control, allergens, cleaning and disinfection or laboratory product check.

Regarding **Listeria prevention**, we can inform you, that:

- We fulfil all **European regulations** related to Listeria. Europe is the world's most demanding place in terms of food safety
- Our **cleaning plan** includes surfaces controls for detecting different microorganisms, Listeria included.
- All our **products** have a double **check**:
 - 100% of batches are tested for its **organoleptic** characteristics. Smell, colour or flavour.
 - Each range of product is checked in our laboratory following a sampling plan. We check physical and **chemical parameters** as fat, protein or sugar, and different **pathogens microorganism** as Listeria or Salmonella.

So, our clients can be safe about our products and enjoy eating.

In case of doubt, or if you need further information, do not hesitate to contact us again.

Kindest regards,

Miguel Aguilera Ayuso
Quality Manager
Argal Alimentación

