



January 3, 2022
 To: Cargill Customers
 Re: Beef International Product Satisfaction Information

Dear Valued Customer

Thank you for requesting general information regarding product satisfaction initiatives at Cargill Meat Solutions Corporation and Cargill Limited, dba Cargill Protein North America (collectively hereinafter “Cargill”). For purposes of calculating age of a particular beef product, consider day zero as the date of production/pack. The dates contained here are recommendations only, considering all proper cold chain and product handling is followed by customers and/or consumers once product leaves Cargill’s control. This is not a shelf-life guarantee; these recommendations apply to those products that typically do not contain a stated shelf life on the package. For most all ground beef and for products destined for retail display (case ready products), the shelf-life information shall be clearly displayed on the product and/or box label.

International Product Satisfaction Information

Beef	Days
Vacuum, Bone-In – Fresh	120
Vacuum, Boneless – Fresh (excl. tongues)	120
Vacuum, Boneless – Fresh Tongues	90
Ground Beef Chubs – Fresh	23
Variety Meats – Frozen	365 – unless otherwise stated on the product specification or technical sheet
Vacuum, Bone-In or Boneless – Frozen	365
Ground Beef – Frozen	365 – unless otherwise stated on the product specification or technical sheet
Finely Textured Beef (FTB) – Frozen	180 – unless otherwise stated on the product specification or technical sheet

Our production code dating system on external product packaging consists of the production period, then of an open date stating the month, day of the month, and the last two digits of the calendar year.

For example: Period 1 January 01, 2021 would be 1010121
 Period 2 June 19, 2020 would be 2061920
 Period 1 November 17, 2019 would be 1111719

Contact

Cargill Protein North America
NA-FSQRinfo@cargill.com

<https://www.cargill.com/meat-poultry/meat-food-safety>
<https://www.cargill.com/meat-poultry/feed-safety>



The following refrigerated temperatures must be maintained to comply with the Cargill Product Satisfaction Guidelines¹.

Receiving Delivery Trailer:	28°F to 38°F (-2.2°C to 3.3°C)
Warehouse Receiving:	28°F to 45°F (-2.2°C to 7.2°C)
Warehouse Storage:	28°F to 32°F (-2.2°C to 0.6°C)
Picking Slots:	28°F to 32°F (-2.2°C to 0.6°C)
Truck Transport:	28°F to 32°F (-2.2°C to 0.6°C)
Operator / Retail Storage:	28°F to 32°F (-2.2°C to 0.6°C)
Frozen Storage	At or below 0°F (-17.4°C)

Proper product handling and cold chain management begins with us, the manufacturer. You and your customers also play key roles in maintaining the chain of product freshness and shelf life. Maintaining product quality requires **time** and **temperature** management. Keeping meat **consistently cold** and **in the proper packaging** are also key to maintaining optimal quality and freshness. Temperature control devices are designed to maintain product temperatures, fresh product should always be maintained below 40° F (4.4 ° C). The above guidelines provide temperature control recommendations for devices maintained and operating properly.

Products sold fresh and then frozen by the customer do not have a guarantee. Fresh products that are properly frozen in the intact original packaging prior to the stated "Use or Freeze By" or "Best Before" date on the package and maintained at or below 0°F (-17.4°C), shall not exhibit an outgrowth of spoilage organisms.

Stated package dating overrides any guidelines stated by this letter. Additionally, product guarantees are not valid when the product is handled and/or stored outside the intended recommendations. Cargill reserves the right to review all refrigeration and product rotation records prior to settling any claims which might result from the stated guarantee on the package. Frozen products that are thawed and refrozen or removed from original intact packaging shall not carry a guarantee.

Cargill will continue to strive for excellence in providing our customers with a high-quality product manufactured under strict food safety standards. For additional information and/or updates please visit our website <http://www.cargill.com/products/meat-food-safety>. However, should you have any specific questions please contact us at NA-FSQRinfo@cargill.com. As a valued customer, we appreciate your partnership and are pleased to help meet your needs.

Sincerely

Angela L. Siemens, Ph.D.
Vice President Food Safety, Quality & Regulatory
Cargill Protein Group

¹ Source: North American Meat Processors Associations Meat Buyers Guide (NAMPOMETER).

Contact