



Tyson Fresh Meats, Inc.

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## BEEF PRIMAL ANTIMICROBIAL INTERVENTION

09/02/2009

Dear Valued Customer,

Tyson Fresh Meats beef plants apply several additional antimicrobial treatments to carcasses and primals after the final slaughter CCP intervention. During carcass chilling after slaughter we apply a peroxyacetic acid antimicrobial in the carcass spray chill system. Additionally, we have treatment systems in place at all plants for applying an antimicrobial treatment of peroxyacetic acid to finished subprimals prior to final packaging [TMI – Topical Meat Intervention]. We also apply an antimicrobial spray onto fresh beef trimmings as they processed into our ground beef.

These antimicrobials are approved by USDA-FSIS as 'processing aids', which also means there is no implication to labeling or need to carry an ingredient statement that includes the antimicrobial. These antimicrobials fall under approvals listed in 7120.1

([http://www.fsis.usda.gov/Regulations & Policies/7000 Series-Processed Products/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/7000%20Series-Processed%20Products/index.asp)). Under USDA rule, processing aids do not have to be included in the products ingredient statement on the label. Additionally, being listed in 7120.1 means that there is efficacy data submitted to USDA that supports the use of the antimicrobial for pathogen reduction when used as described in the approval.

For purposes of validation of a microbial reduction, these antimicrobial treatment systems have been scientifically tested in our plants utilizing generic microorganisms. Our data did demonstrate efficacy of the system's ability to reduce bacteria that may be present on the surfaces of the meat. Although not deemed as CCP's in HACCP, all of these antimicrobial processing aids serve as important additional hurdles in the total food safety systems of the Tyson beef plants.

Respectfully,

A handwritten signature in cursive script that reads "Dean A. Danilson".

Dean A Danilson  
Vice President, Food Safety & Quality Assurance  
Tyson Foods Inc.

If you desire further information on the Topical Meat Interventions [TMI] used by Tyson beef plants, contact us at the email address: [TysonQATechServices@tyson.com](mailto:TysonQATechServices@tyson.com)

You can find additional food safety and quality related information from Tyson Fresh Meats at: [www.tyson.com/ibpfoodsafety](http://www.tyson.com/ibpfoodsafety)