



PREMIUM BLACK ANGUS BEEF™

January 2, 2019

To Whom It May Concern:

Live animals for our Angus program are selected according to phenotype (at least 51% solid black) and all animals comply with the AMS GLA Schedule. Our employees responsible for Angus identification were trained for the selection of animals in the program by Agricultural Marketing Service representatives.

Prior to slaughter, only Angus cattle are admitted to the holding area. Our trained, designated employees display program identification while performing live animal identification. USDA meat graders are on site to oversee the operation. We have an animal identification and segregation program on file at our slaughter facility and it is available for review by FSIS officials at any time.

Sincerely,

A handwritten signature in blue ink, appearing to read "Ken Robinson", is written over a light blue horizontal line.

Ken Robinson
Director of Quality Assurance
Creekstone Farms Premium Beef, LLC
604 Goff Industrial Park Road
Arkansas City, KS 67005
Office : (620) 741-3173
Fax : (620) 741-3141

Angus