



## **Tillery Valley Foods Meat Integrity – UPDATE**

21<sup>st</sup> February 2013

Dear Customer,

Further to our previous correspondence regarding the issue of beef contaminated with horsemeat I would like to provide our customers with an update on our current situation and testing regime.

As mentioned previously Tillery Valley purchase whole beef muscle which is then processed on site by our own team of trained butchers. To date we have had three batches of raw beef DNA tested and all are confirmed as being negative for horsemeat. We will continue to test batches of raw beef in order to confirm the integrity of our supply chain; we are expecting our next results on Monday 25<sup>th</sup> February.

There are two minced beef products, namely beef burgers and Frikadellen (also known as Bavarian Steaks & Vienna Steaks) for which the minced beef is processed outside of TVF's control. In addition to the written assurances from our suppliers of these products we have taken additional measures to confirm the integrity of the meat that has been used. Samples of both beef burgers and Frikadellen have been sent for testing, by both the supplier and by ourselves. All results have been returned and again are negative for the presence of horsemeat.

We have submitted all results to the Food Standards Agency as part of their ongoing surveillance programme and to our Trading Standards Regulatory Officer. As I am sure you are aware, any results that are positive for horsemeat must be reported to the regulatory authorities to allow a formal investigation to take place.

Tillery Valley Foods has requested results from suppliers of other beef products that do not contain minced meat, some examples being Beef Topside that is used for all TVF Sliced Beef in Gravy dishes; and Cornish Pasties that contain diced beef. We have received copies of test certificates for these products and again I can confirm that they are free of horsemeat contamination.

Tillery Valley Foods would like to reassure you that we are taking all measures to ensure the integrity of the products we supply to our customers is maintained and that we will continue to monitor both our raw materials and our finished products.

We are aware that some customers have taken precautionary measures to instigate a positive release system for those minced beef products that are processed outside of our control (i.e. burgers and Vienna Steaks) and we are happy to comply with their requirements as we have documented evidence that our batches of raw material have been tested and are negative for horsemeat.

Please contact the Technical Team on 01495 211555 if you require any further information

Yours sincerely,

Phil Hall,  
Site Director, Tillery Valley Foods.