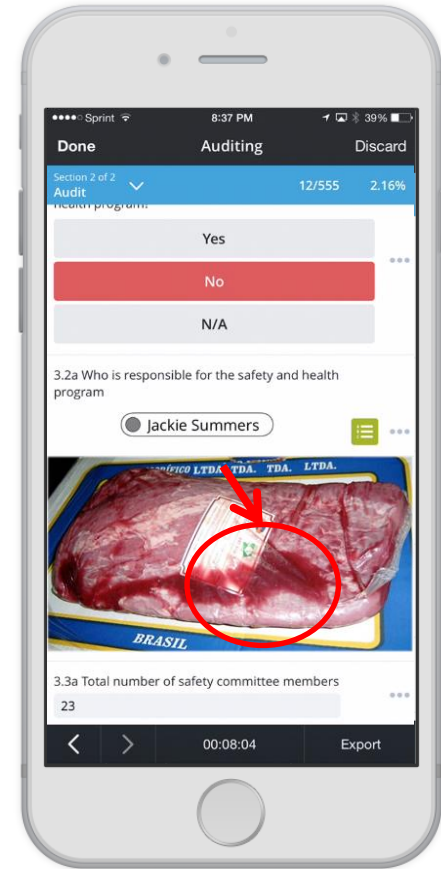




Save Time. Save Money.

Together, we are building the future of Beef Inspections



Don't be daunted. We're here to help.

I'm a small company. Do I really need an inspection service?

Every company needs an inspection service, regardless if they are big or small. **Every load is a challenge and a risk exposure.**

With a global **Beef Production** forecast at **62.0 million tons** and a forecast of **9.6 million tons to be exported*** (*ref. USDA FAS April 2017), the **meat suppliers and importers** community **deserves to be protected with technology** that is second to none.

Chances are that **if you have been exporting Beef** you have sometimes found yourself in any of the **following unwanted situations**:

- ❖ **Missing cartons at destination**
- ❖ **Cuts not well trimmed or with excessive fat**
- ❖ **Not the right pattern or the one requested by the customer**
- ❖ **Container not fully loaded so you end up paying for dead freight**
- ❖ **Container not properly loaded so you end up with damaged cartons**
- ❖ **Packaging problems (e.g. Vacuum not sealed properly, bubbles, etc.)**

Prevent it with an inspection in order to: Save Time and Money



We manage your Meat Inspections

We have the *biggest network of Certified Beef Inspectors*,
and by leveraging the *latest technology*, you are able to access your professional
inspection report within minutes from any of your devices.



Proof experience in the Meat Industry

Martin has over 20 years of professional experience working in the meat sector. He led the implementation of BRC Standards, Food Safety Plans, FSQMS, Quality Management Programs for Importers (QMPI) for different companies.

Martin manages a team of inspectors that thrive to provide our clients with the most accurate inspection. Due to his vast experience, Martin is able to match the most qualified inspector for the requested inspection, based on the client's requirements, standards and the inspector's past experience.



- Martin Rojas
Head of Quality Department



Reasons to invest in an Inspection

For too long, the procurement and inspection process has been dominated by **pen, paper and spreadsheets**. With *critical information so scattered and disorganized*, there was no way for importers to make sense of the vast amounts of potentially useful data and make sure that there was true accountability and integrity in it.

UBI Beef Inspection is an **intuitive inspection** solution that brings order to chaos.

Whether it's taking a look at portfolio-wide pictures to spot trends or drilling down to **specific beef products or vendors**, we now have data at our fingertips that we can harness in order to realize **significant cost savings** through **smarter inspection** decisions and **enhanced workflow reports**.



Product Inspection



Pre-Shipment Inspection



Custom Inspection



Product Inspection

Inspections of production either Chilled or Frozen:

- ✓ Visual inspection of raw material (livestock)
- ✓ Slaughtering process: deboning, evisceration, washing carcasses
- ✓ Cooling and meat pH monitoring
- ✓ Control of cuts according to customer requirements
- ✓ During production: Visual check of product quality



Pre-Shipment Inspection

On-site inspections before loading:

- ✓ Inspection of container/truck, counting and verifying aspect of cartons (photos and video)
- ✓ Control of temperature, color, odor, ice, blood
- ✓ Control product and cartons labeling (production and expiry dates)
- ✓ Verification of Tare's on boxes
- ✓ Check container seals (adding UBI seal)



Custom Inspection

As per your needs

- ✓ We can help you monitor chilled production
- ✓ We can guarantee that the production process follow your standards
- ✓ We have the resources and knowledge to help you with any special request

The best inspection service is...

✓ Personalized

✓ Flexible

✓ Easy to manage

✓ Provided by skilled professionals you can trust

More reasons to protect your goods

With **millions of dollars** spent worldwide **on claims** and meat products improvements annually, we see an untapped opportunity to realize significant savings and efficiencies by harnessing the power of data and information to enable better decision-making.

UBI Beef Inspection reports materially **improve efficiency** and **transparency** for **importers and suppliers**, while *reducing risk for consumers*.

UBI Beef Inspection helps customers cull resources from a broader pool of **qualified meat suppliers** than ever before, and putting **better processes** in place with **streamlined information** and **communication** in **one report**. *A real plus in an ever changing and tight meat market.*

Claims that could have been avoided...



“Imagine how much better your business would be if you could focus on the business, and not spend all your time in quality and claim issues?”

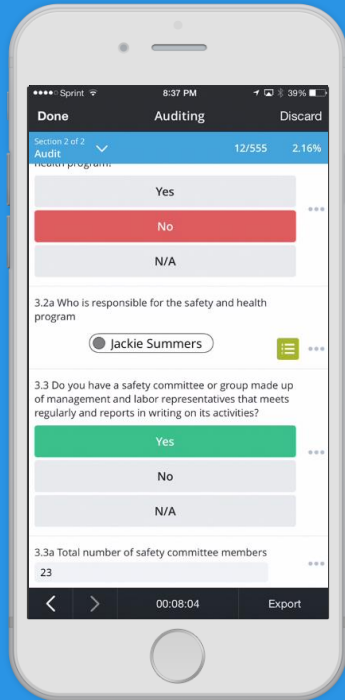
- Dra. Isara Ramirez
Head of Inspectors Department



*Our goal isn't customer support — **it's customer success.***

From **pre-inspection** to **post-inspection** success, our team of meat experts' only mission is to help you **elevate your revenue** while **reducing your risk of claims.**

UBI Mobile Application



- ✓ All our *certified inspectors* are conducting audits in the field *using UBI mobile application*.
- ✓ The inspection process is streamlined by collecting data with the same software system.
- ✓ Using the phone camera to capture **images on-site** for the inspection reports, **GPS location** and **digital signatures**.

No more written reports

- ✓ After completing the inspection, the professional report is *ready to share instantly* with the client.
- ✓ By simply *clicking Export*, your report is in your inbox, complete with photos and signatures.
- ✓ Reports can be exported in your choice of format.



Question	Response	Details
2.2 Are employee medical records and records of employee exposure to hazardous substances or harmful physical agents up-to-date and in compliance with current OSHA standards?	Yes	
2.3 Are employee training records kept and accessible for review by employees, as required by OSHA standards?	Yes	
2.4 Have arrangements been made to retain records for the time period required for each specific type of record? (Some records must be maintained for at least 40 years.)	Yes	
2.5 Are operating permits and records up-to-date for items such as elevators, air pressure tanks, liquefied petroleum gas tanks, etc.?	No	Elevator Permit is expired
3.0 Safety and Health Program		Score (4/5) 80.00%
3.1 Do you have an active safety and health program in operation that includes general safety and health program elements as well as the management of hazards specific to your work-site?	Yes	
3.2 Is one person clearly responsible for the safety and health program?	No	
3.2a Who is responsible for the safety and health program		Jackie Summers
3.3 Do you have a safety committee or group made up of management and labor representatives that meets regularly and reports in writing on its activities?	Yes	
3.2a Total number of safety committee members	22	

1st Quarter Inspection
Score (541/553) 97.48%

- 6 -

UBI Cloud Platform

The UBI Mobile app is synchronized with the UBI Cloud Platform in **real time**.

All your data in one place with total control over audits. All **backed-up and secure**.

Our platform allows us to keep a bird's eye view of your business progress. It also allows us to manage our team of inspectors in their day-to-day operations.



Lowest inspection price in the market

- ✓ Due to our **decentralized inspector network** we are able to offer you the **lowest price**.
- ✓ Complete **country-wide coverage**: our inspectors are usually within minutes of the inspection site.
- ✓ **No hidden** or extra expenses to pay, **only the inspection fee**



You need a customize inspection report?

No problem **we have the solution** for that as well.

Our reports are **fully customizable**. Let us know your requirements and we can create one to **suit your needs**.





Wim B. -CEO Pure Meats
with

UBI Beef Inspection

*“The kinds of problems we were seeing with other inspection companies, we just haven’t seen with **UBI**. I sleep easier, and my customers sleep easier.”*

Executives think inspections are important, yet few are actively addressing it.



60% of today’s consumers are **concerned** about the safety of the **food they eat**



20% or **less trust** food companies to produce and sell safe foods.

Get Started Today:

1. **Would you like to try us? Sign-up for our Promotional Offer**
You will have access to a \$25 OFF discount in your first inspection
2. **Would you like to outsource your inspection services?**
we can send you a special quotation for ALL your inspections
3. **Still not convinced?**
send us an email and we'll gladly call you at your convenience

We are hiring

Support staff are available 24/7

Resources and training materials for inspectors as-per-request: training@ubibeefinspection.com





Together, we are building the future of Beef Inspections

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