



April 6, 2018 at Burbank, CA, USA

To whom it may concern,

Aries Prepared Beef is a meat processing business that offers a range of product lines such as roasted beef, corned beef, pastrami, sausages and fresh meat. Our processing facility is in Southern California, a great place where we have grown our business and served our customers for over 30 years. A combination of high-quality products, experienced employees and loyal customers, allow us to provide a superior service.

Because of this commitment to our customers, we believe the quality and food safety of our products require special attention. London Consulting Group has supported our company goal by providing outstanding food safety consulting services since we first met in 2013. After a 3 months project in 2013, London Consulting assisted us by developing our first SQF System, which allowed us to meet and exceed the strict food safety requirements.

Their consultants have always shared our corporate values and immediately became part of Aries Prepared Beef's family. Thanks to the methodology implemented by London Consulting Group, our highly experienced employees soon became experts in food safety, ensuring these practices are adopted by everyone.

Subsequent to our first SQF project, London Consulting Group has helped us multiple times on improving our existing SQF System. At the beginning of 2018, they performed a thorough internal audit and improved many of our existing programs, permitting us to comply with the new code's edition and achieve a better result on our re-certification audit.

Based on our experience, we highly recommend London Consulting Group's food safety services. We have no doubt that their experience and knowledge can help others like us, who are committed to delivering the best products to their customers.

Sincerely,

**Ken McLaughlin**  
General Manager

**Dr. Rob R. Unal**  
Director of Quality Control and Food Safety