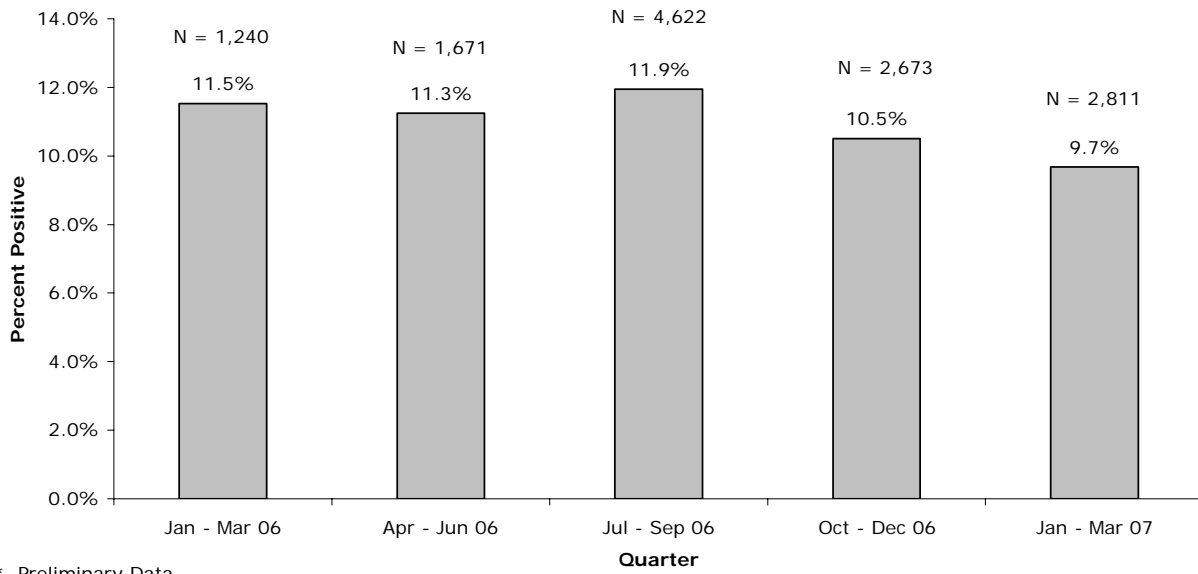


Figure 1

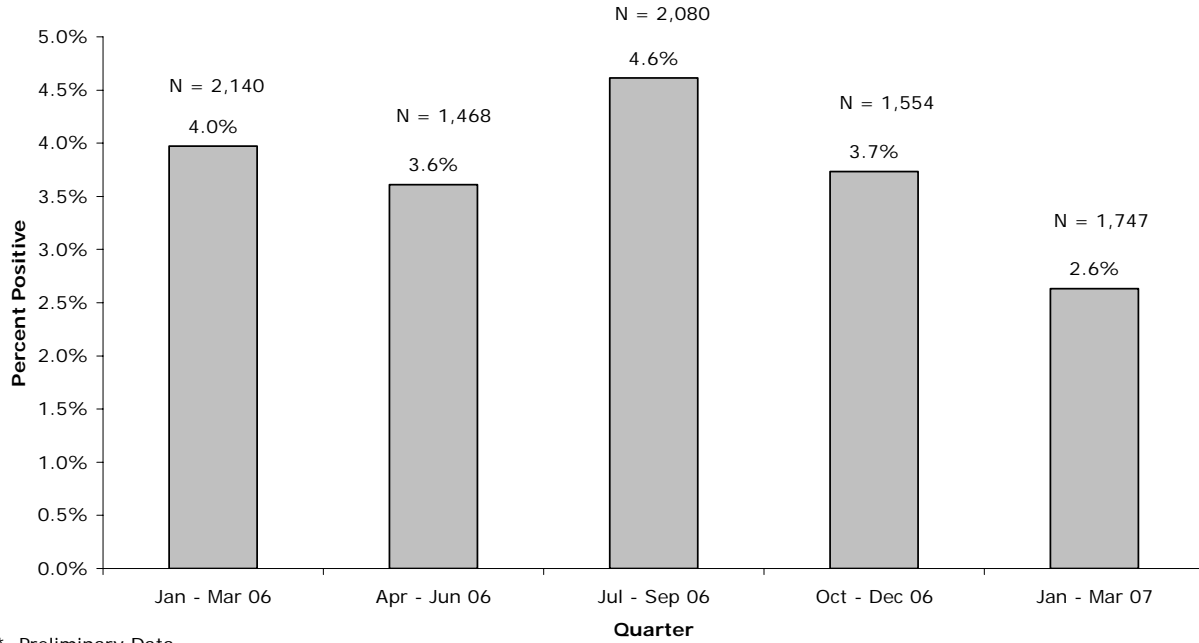
**Microbiological Results of Broiler (Young Chicken) Carcasses (All Samples)
Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program
Summarized by Quarter from January 2006 to March 2007***



* Preliminary Data

Figure 2

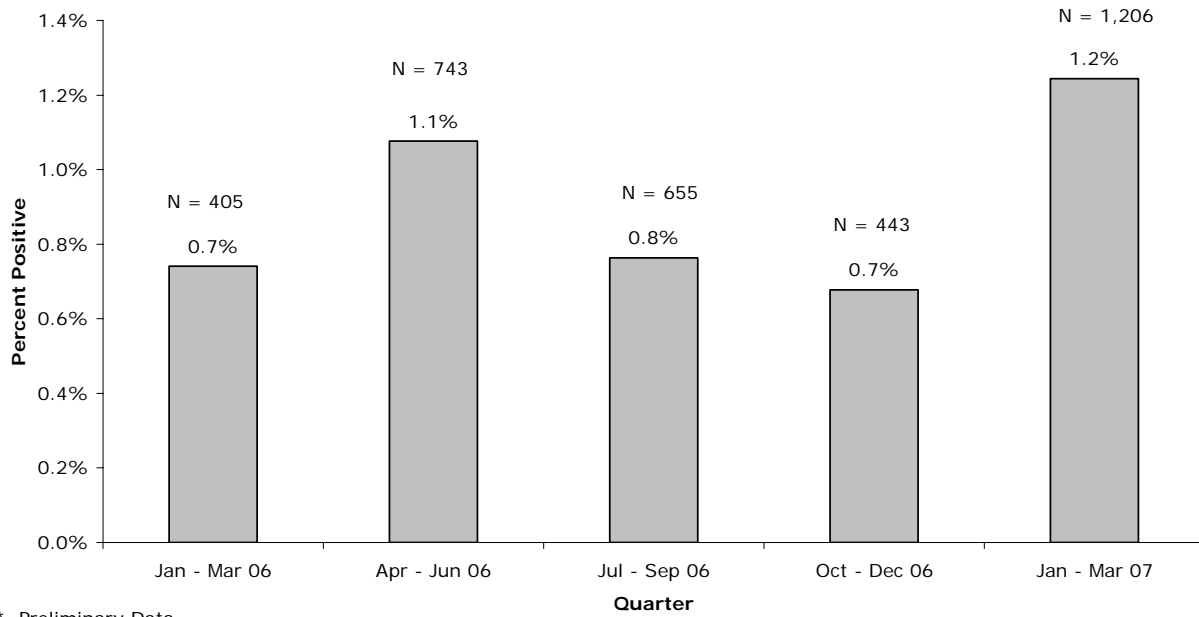
Microbiological Results of Market Hog Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2006 to March 2007*



* Preliminary Data

Figure 3

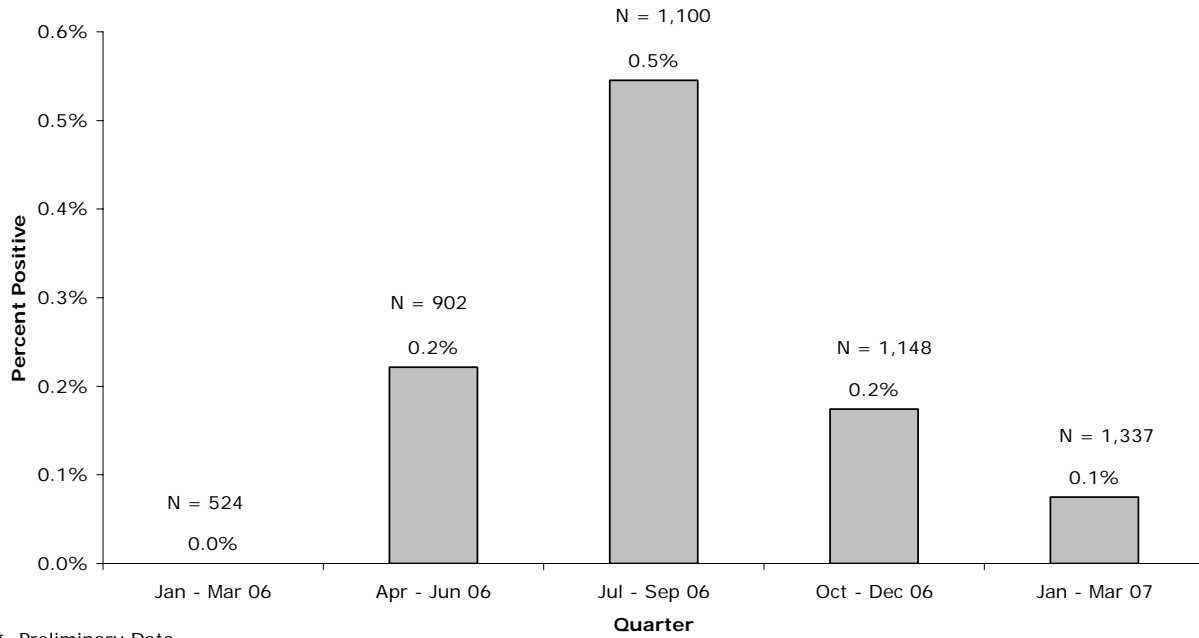
Microbiological Results of Cow and Bull Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2006 to March 2007 *



* Preliminary Data

Figure 4

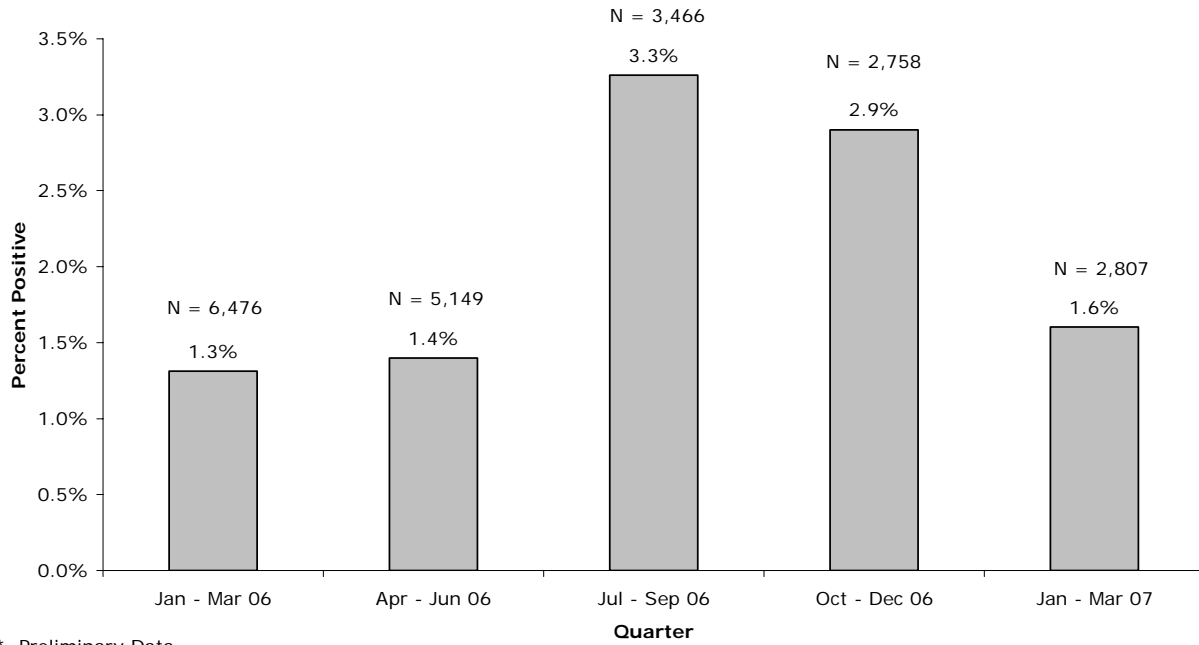
Microbiological Results of Steer and Heifer Carcasses (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2006 to March 2007*



* Preliminary Data

Figure 5

**Microbiological Results of Ground Beef (All Samples) Analyzed For *Salmonella*
in the PR/HACCP Verification Testing Program
Summarized by Quarter from January 2006 to March 2007***



* Preliminary Data

Figure 6

Microbiological Results of Ground Chicken (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2006 to March 2007 *

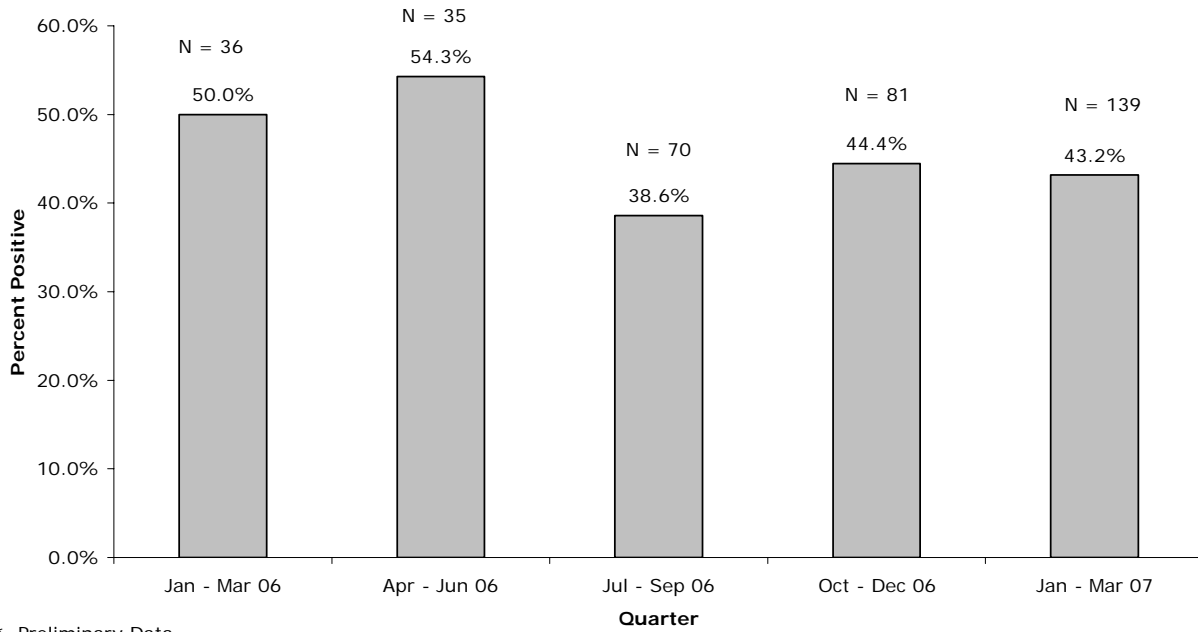


Figure 7

Microbiological Results of Ground Turkey (All Samples) Analyzed For *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2006 to March 2007 *

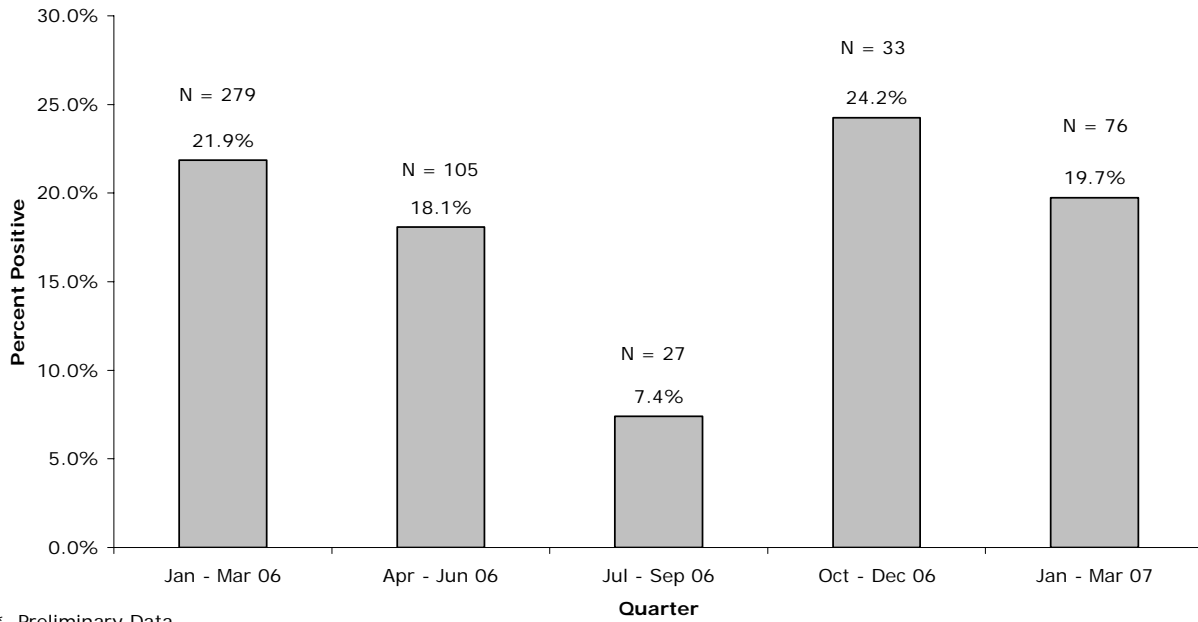
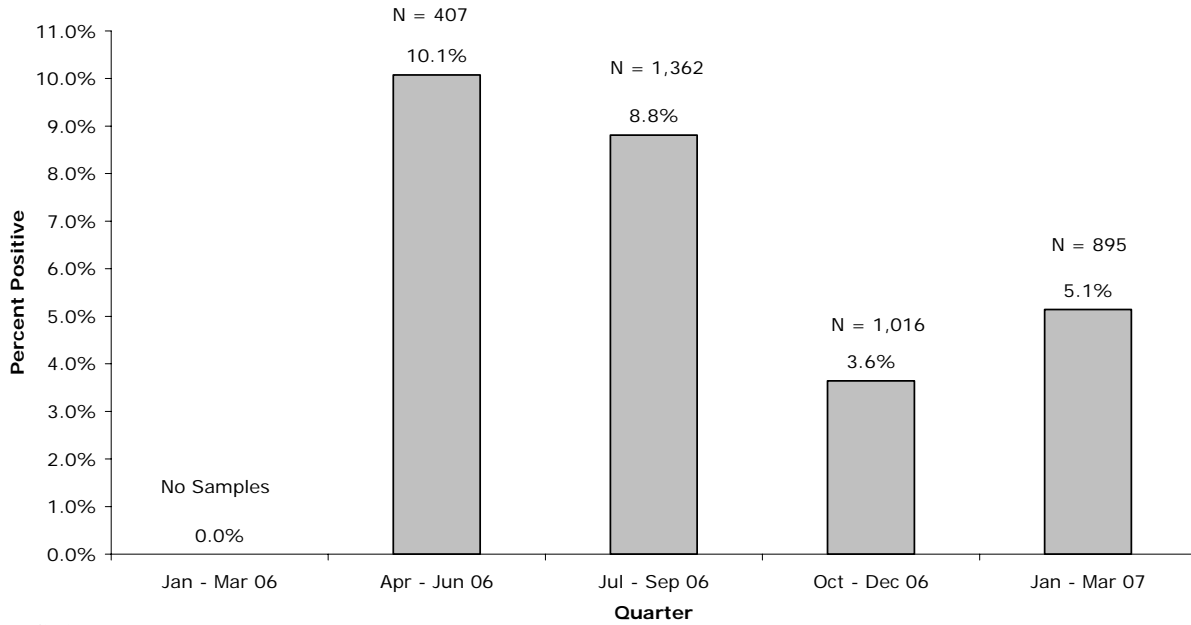


Figure 8

Microbiological Results of Turkey Carcasses (All Samples) Analyzed for *Salmonella* in the PR/HACCP Verification Testing Program Summarized by Quarter from January 2006 to March 2007*



* Preliminary Data