



## Animal Well-Being Standards

### INTRODUCTION

#### Mission statement:

Our passion and purpose - to raise “the world’s expectations for how much good food can do.” We aspire to produce real, accessible and inspiring foods that are sustainable, creative and transparent in their respective production – and at a scale that matters. We will accomplish this through attention to our Core Values, Code of Conduct, Team Behaviors, trust and a commitment to creating value for our shareholders, customers and team members.

Animal well-being is important to our company. As noted in our Core Values, “we serve as stewards of our resources.” Our commitment to animal well-being means we work to ensure the needs of the animals we depend on are met, while providing our customers and consumers the quality product they expect.

From our corporate offices, to our harvesting facilities, and extending through our supply chain, we strive for essential elements of responsible food production including humane harvesting, proper animal handling and good animal welfare. Ensuring the well-being of animals is not only the right thing to do, we believe it is our responsibility.

#### Basic principles:

- 1) Responsible Animal Care Protocols
- 2) Training & Evaluation
- 3) Identification and Traceability
- 4) Animal Health & Well-Being
- 5) Feeding Practices
- 6) Record Verification
- 7) Transportation and Harvest Facility Programs



The following pages will describe these principles in detail and provide assurances for our feeding partners, customers and consumers of *Open Prairie Natural Angus Beef* regarding the health and welfare of the animals that have been entrusted to us.

If you would like more information regarding the brand, please visit [OpenPrairieNatural.com](http://OpenPrairieNatural.com).



**OpenPrairieNatural.com**

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FRESH MEATS TEAM



## RESPONSIBLE ANIMAL CARE PROTOCOLS

### On-farm verification

- Third-party audited
- All *Open Prairie* Natural Angus Beef suppliers of cattle are subject to verification audits through a statistically valid sampling method.
- On-farm audits include:
  - › Animal Welfare Training
  - › Site Self-Checks
  - › Daily Observations
  - › Animal & Facility Observations
  - › Animal Handling Practices
  - › Euthanasia
  - › Ensuring No Acts of Abuse
- Audit criteria are based on industry best practices and focus on human-animal interactions.

### External advisory panel

- External Animal Welfare Advisory Panel is a dynamic group that offers us an expert and unique perspective on various issues throughout the year.

### Research program

- Dedicated time and reserved resources to find better methods to raise healthy animals through scientific study.

### Committed staff

- Our Office of Animal Welfare is dedicated to managing our efforts around these important issues across the company.
- We have at least one In-Plant Animal Welfare Specialist at every processing plant and animal well-being committee.

## TRAINING & EVALUATION

### Training

- All feedyard employees involved with the handling, caring and feeding of natural cattle for us must be trained according to the feedyard's protocols and standards identified in the Tyson Minimum Requirements document provided.
- Each feedyard must have an approval process for any of the cow-calf operations that supply them with natural cattle to ensure conformance throughout the cattle supply chain.

- Additionally, all feedyard managers are required to be Beef Quality Assurance (BQA) trained to help ensure animal care best practices. BQA Site Assessment should also be completed to verify conformance to the animal care training on the feedyard site.

### Third-Party audits

- All feedyards supplying cattle for the Tyson *Open Prairie* Natural Angus beef program are required to undergo a third-party audit to verify compliance to the natural raising claims associated with the program. It is only after a completed audit meeting all raising standards that a feedyard is approved to supply cattle to this important Tyson Fresh Meats program.

### Signed affidavits

- The signed affidavit from each group of qualified cattle suppliers is testimony to their dedication to uphold the appropriate protocols and animal care on each cattle shipment.

## IDENTIFICATION AND TRACEABILITY

- All cattle conforming to the natural raising practices must be uniquely identified. Often this is accomplished through ear tags (visual and/or electronic). This identification is verified upon delivery to the harvest facility. Other forms of identification (i.e., branding) may be done according to state laws, however, jaw branding and wattling are not allowed.
- If an animal is treated with antibiotics for any reason, it needs to be removed from the larger group or identified so that it cannot be represented as meeting the natural raising claims associated with the *Open Prairie* Natural Angus Beef product. The feedyard must have a method in place to identify any treated animals.
- All cattle are traceable to the location of birth through the records maintained and the identification on the cattle.



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FRESH MEATS TEAM

## ANIMAL HEALTH & WELL-BEING

### General animal welfare conditions must be provided to the cattle.

- › Vaccination protocols and parasite control are encouraged to help minimize/prevent disease.
- › Any ill or suffering cattle must have veterinarian oversight or consultation for diagnosis and treatment. Castration and dehorning should be done according to the guidance established in BQA as best practice.

### Cattle must be handled in a manner to minimize stress.

- Driving aids must be used appropriately. Excessive force shall not be used to move or handle the cattle.
- When euthanasia is needed, it must be performed by a trained employee utilizing an approved method and in a timely manner. Animals unfit for transport are not loaded for transport and are euthanized.

## FEEDING PRACTICES

### Cattle must have access to feed and water daily.

- Feed ingredients included in the diet must meet the necessary criteria for all natural (no antibiotics of any kind, no growth promotants and no animal byproducts). Feed ingredients must be stored in a fashion to minimize spoilage or contamination. Protocols should exist for cleaning of water troughs.
- We require that an approved direct-fed microbial is fed during the finishing stage of production or for a minimum of 100 days prior to harvest. A list of approved products is available through Tyson Fresh Meats Cattle Procurement.

## TRANSPORTATION & HARVEST FACILITY PROGRAMS

### All cattle transporters are required to be trained pursuant to the Beef Quality Assurance Transportation best practices for hauling livestock.

- Verification of the transporters training is conducted at live cattle receiving at the official harvest facility. Key components of this training and the associated expectation for all cattle transporters include:
  - › Cattle are fit for transport.
  - › Vehicles used to transport cattle must have appropriate flooring to ensure the cattle have good footing and are free from sharp edges or protruding

objects that could hurt or injure the animals.

- › Trailers are kept in good repair.
- › Trailers are loaded to proper densities so that cattle have room to stand without overcrowding.
- › Cattle transported distances over 28 hours must be off-loaded, rested, fed and watered before completing their trip.

### All harvest facilities implement the CARE program.

A robust and systematic animal well-being program is in place to manage our humane handling policies and procedures and provide a method to continuously evaluate the processes employed in each facility to identify opportunities for improvement.

The CARE Program has three main components:

- Document each step in the animal handling process from live animal receiving through harvest.
- Evaluate each step to identify potential incidents that could result in excessive excitement, discomfort or accidental injury to the animal.
- Implement changes to mitigate or minimize potential risks.

### Best practice system assessments and animal-handling audits are implemented in all Tyson Fresh Meats harvest facilities.

- Internal Audits - This includes a combination of daily, weekly handling and well-being audits conducted by members of the facility management team, members of our Food Safety and Quality Assurance teams. Annually, representatives from FSQA conduct a complete animal well-being system review at every facility.
- Third-Party Audits - Conducted annually (at a minimum) to assess best-practice systems.

Details regarding the CARE program and summaries of the third-party audits completed at our facilities can also be found here:

[TysonFoods.com/Sustainability/Animal-welfare](https://TysonFoods.com/Sustainability/Animal-welfare)





OPEN PRAIRIE® NATURAL\* PORK

## Animal Well-Being Standards

### INTRODUCTION

#### Mission statement:

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Animal well-being is important to our company. As noted in our Core Values, “we serve as stewards of the animals, land and environment entrusted to us.” Our commitment to animal well-being means we work to ensure the needs of the animals we depend on are met, while providing our customers and consumers the quality product they expect. Our updated Animal Well-Being Policy includes our pledge to be diligent in leading the pursuit of new methods and technology to improve animal well-being and our emphasis of responsible animal care to independent farmers.

From our corporate offices, to our harvesting facilities, and extending through our supply chain, we strive for essential elements of responsible food production including humane harvesting, proper animal handling, and good animal welfare. Ensuring the well-being of animals is not only the right thing to do, we believe it is our responsibility.

#### Basic principles:

- 1) Responsible Animal Care Protocols
- 2) Training & Evaluation
- 3) Identification and Traceability
- 4) Animal Health & Well-Being
- 5) Feeding Practices
- 6) Record Verification
- 7) Transportation and Harvest Facility Programs



The following pages will describe these principles in detail and provide assurances for our feeding partners, customers and consumers of *Open Prairie* Natural Pork regarding the health and welfare of the animals that have been entrusted to us.

If you would like more information regarding the brand, please visit [OpenPrairieNatural.com](http://OpenPrairieNatural.com).



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# RESPONSIBLE ANIMAL CARE PROTOCOLS

## On-farm verification

- Third-party audited
- All *Open Prairie* Natural Pork suppliers of hogs are subject to verification audits through a statistically valid sampling method.
- On-farm audits include:
  - Animal Welfare Training
  - Site Self-Checks
  - Daily Observations
  - Animal & Facility Observations
  - Animal Handling Practices
  - Euthanasia
  - Ensuring No Acts of Abuse
- Audit criteria are based on industry best practices and focus on human-animal interactions.

## External advisory panel

- External Animal Welfare Advisory Panel is a dynamic group that offers us an expert and unique perspective on various issues throughout the year.

## Research program

- Dedicated time and reserved resources to find better methods to raise healthy animals through scientific study.

## Committed staff

- Our Office of Animal Welfare is dedicated to managing our efforts around these important issues across the company.
- We have at least one In-Plant Animal Welfare Specialist at every processing plant and animal welfare committee.

# TRAINING & EVALUATION

## Training

- All farm employees involved with the handling, caring and feeding of natural hogs for us must be trained according to the operation's protocols and standards identified.
- Each operation must have an approval process for any supplier of piglets that supply the flow of natural hogs to ensure conformance throughout the supply chain.
- Additionally, all employees handling pigs are required to be Pork Quality Assurance® Plus (PQA) trained to help ensure animal care best practices.

## Third-Party audits

- All operations supplying hogs for the Tyson *Open Prairie* Natural Pork program are required to undergo a third-party audit to verify compliance to the natural raising claims associated with the program. It is only after a completed audit meeting all raising standards that an operation is approved to supply hogs to this important Tyson Fresh Meats program.

# IDENTIFICATION AND TRACEABILITY

If an animal is treated with antibiotics for any reason, it needs to be removed from the larger group. The farm operation must have a method in place to identify any treated animals.

All hogs are traceable to the location of birth through the records maintained and/or unique identification.

# ANIMAL HEALTH & WELL-BEING

## General animal welfare conditions must be provided to the hogs.

- Vaccination protocols and parasite control are encouraged to help minimize/prevent disease.
- Any ill or suffering hogs must have veterinarian oversight or consultation for diagnosis and treatment.

## Hogs must be handled in a manner to minimize stress.

- Driving aids must be used appropriately. Excessive force shall not be used to move or handle the hogs.
- Hog suppliers must establish protocols for proper pen maintenance, extreme weather conditions (heat and/or cold) and processing piglets.

# FEEDING PRACTICES

## Hogs must have access to feed and water daily.

- Feed ingredients included in the diet must meet the necessary criteria for all natural (no antibiotics of any kind and no animal byproducts).
- Operations shall maintain records to ensure only approved products are provided to the hogs under their care.



## TRANSPORTATION & HARVEST FACILITY PROGRAMS

**All hog transporters are required to be trained pursuant to the Transport Quality Assurance (TQA) for hauling livestock.**

- Key components of this training and the associated expectation for all hog transporters include:
  - Hogs are fit for transport.
  - Vehicles used to transport hogs must have appropriate flooring to ensure the hogs have good footing and are free from sharp edges or protruding objects that could hurt or injure the animals.
  - Trailers are kept in good repair.
  - Trailers are loaded to proper densities so that hogs have room to stand without overcrowding.
  - Hogs transported distances over 28 hours must be off-loaded, rested, fed and watered before completing their trip.

**All harvest facilities implement the CARE program.**

A robust and systematic animal well-being program is in place to manage our humane handling policies and procedures and provide a method to continuously evaluate the processes employed in each facility to identify opportunities for improvement.

The CARE Program has three main components:

- Document each step in the animal handling process from live animal receiving through harvest.
- Evaluate each step to identify potential incidents that could result in excessive excitement, discomfort or accidental injury to the animal.
- Implement changes to mitigate or minimize potential risks.

**Best practice system assessments and animal-handling audits are implemented in all Tyson Fresh Meats harvest facilities.**

- Internal Audits - This includes a combination of daily, weekly and monthly handling and well-being audits conducted by members of the facility management team, members of our Food Safety and Quality Assurance teams. Annually, representatives from FSQA conduct a complete animal well-being system review at every facility.
- Third-Party Audits - Conducted annually (at a minimum) to assess best-practice systems.

Details regarding the CARE program and summaries of the third-party audits completed at our facilities can also be found here:

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