

# SUSTAINABILITY AT TYSON FOODS ROOTED IN TRADITION, GROWING RESPONSIBLY

## PRODUCTS

Successful companies know their future depends on providing the quality products customers and consumers expect and deserve. Tyson Foods has become a world power in protein because of its strong belief in this premise. The products we produce are second to none in food safety, quality, and variety. Nothing is more important to our business than maintaining the confidence customers and consumers have in the Tyson® brand.

- Producing a safe, nutritious food product begins with ensuring the health and well-being of the animals we raise and process. In June 2009, we endorsed the National Pork Board's and National Pork Producers Council's 'We Care' Program. This program formalizes and verifies pork industry efforts to operate in a responsible and ethical manner concerning the environment, public health, employee care, and community relations. This initiative also involves the Pork Quality Assurance Plus® (PQA Plus®) program, which provides pork producers with guidelines for enhancing food safety and animal well-being. We are asking all pork producers who supply us to be certified in the PQA Plus program by June 30, 2010, and to complete a site assessment by January 1, 2011.
- In July 2008, we began pursuing our Global Food Safety Initiative (GFSI) certification. The GFSI benchmarked audit is an all-inclusive, one-stop shop for all things food safety. As of September 2009, 67 of Tyson Foods' U.S. facilities have been certified against the British Retail Consortium Global Standard for Food Safety, Issue 5.
- Tyson Foods' Laboratory Services Network is recognized throughout the industry as a research leader in food chemistry, testing, and research. This network consists of 58 plant-based quality assurance laboratories and 17 company-owned and operated laboratories. Our state-of-the-art laboratory in Springdale, Arkansas, is International Organization for Standardization (ISO) 9001:2000 and ISO/International Electrotechnical Commission (IEC) 17025 certified.
- Tyson Foods' Discovery Center is home to 120 food science, product development, and culinary professionals who are part of the company's Research and Development team. More than 40 of these professionals hold advanced degrees, including 14 with PhDs. We have 16 Culinologists on staff, with another 50 technologists in training to become Research Chef Association Certified Culinologists.
- We are responding to customer and consumer demand for all-natural foods with no artificial ingredients. For example, our Tyson® Nuggets, Patties, and Tenders are 100% All Natural. As shown on the product packaging, these products are minimally processed and contain no artificial ingredients, no preservatives, and no fillers.
- As part of our continuing efforts to provide healthful food options, we have a corporate-wide initiative focused on ways to limit the use of sodium in our meat and poultry products without significantly impacting flavor.
- At Tyson Foods, we put our hearts into creating the safest, most wholesome products available, including those we produce for our Food Service K12 school business. For example, in 2009, we began offering Tyson® Hot & Spicy Whole Grain Chicken Chunks, which provide nine grams of whole grain per serving as well as our Fresh Tyson® Burger which provides students an authentic flame-broiled-tasting burger made from domestic beef that is 85-percent-lean.



Tyson Foods, Inc.