



Animal Welfare

Harvesting Animals Responsibly

Proper animal handling is a moral and ethical obligation. Team members who work with live animals in our plants are trained in humane animal handling practices and instructed to report anything they believe is inappropriate to their supervisor or our compliance and ethics hotline.

Our chicken and turkey plants comply with the U.S. Department of Agriculture's Food Safety and Inspection Service Poultry Products Inspection Act, the [National Chicken Council Animal Welfare Guidelines](#) and the [National Turkey Federation Animal Care Best Management Practices](#) which are designed to ensure the humane harvest of poultry by advocating the need for animals to be rendered insensible to pain prior to harvest.

In our turkey plant, we use controlled atmosphere stunning (CAS) to render the animals insensible to pain prior to harvest. We are currently piloting CAS in two of our poultry plants and discussing deploying CAS systems at several other locations in the next five years. We support the use gas as a humane way to render the bird unconscious before processing, as it eliminates the handling of conscious birds. Our beef and pork plants comply with the Humane Slaughter Act, a federal law designed to decrease suffering of livestock during harvest by ensuring animals are humanely stunned and insensible to pain prior to harvest.

We recognize the benefits of CO₂ stunning systems in pork processing. We have already equipped CO₂ stunning systems in some of our fresh pork plants, including our Logansport, Indiana; Waterloo, Iowa; Madison, Nebraska; and Perry, Iowa pork plants. We plan to convert our Storm Lake, Iowa facility to CO₂ stunning in 2019.