



July 1, 2019

Product Coding for Traceability, Country of Origin, Gluten, GM, and Allergen Information

Product Identification

This information is applicable to the following fresh or frozen pork products produced by Tyson Fresh Meats, Inc. (Establishments 244, 244I, 244L, 244M, 244P or 244W):

Product Label Name	Product Label Ingredient Declaration
Pork [description, i.e. Pork Shoulder Picnic]	None
Pork [description, i.e. Boneless Pork Loin]	Contains up to x% solution of water and salt
Pork [description, i.e. Boneless Pork Loin]	Contains up to x% solution of water, salt and sodium phosphate

Country of Origin

Swine used to produce fresh or frozen pork product produced by Tyson Fresh Meats, Inc. (TFM) may be born in the United States or Canada, and raised in the United States or Canada. All swine slaughtered by Tyson Fresh Meats, Inc. are harvested in the United States under federal inspection provided by the United States Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS).

All fresh, or frozen, pork product produced by Tyson Fresh Meats, Inc. are manufactured in the United States under federal inspection provided by the United States Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS).

Harvest Information

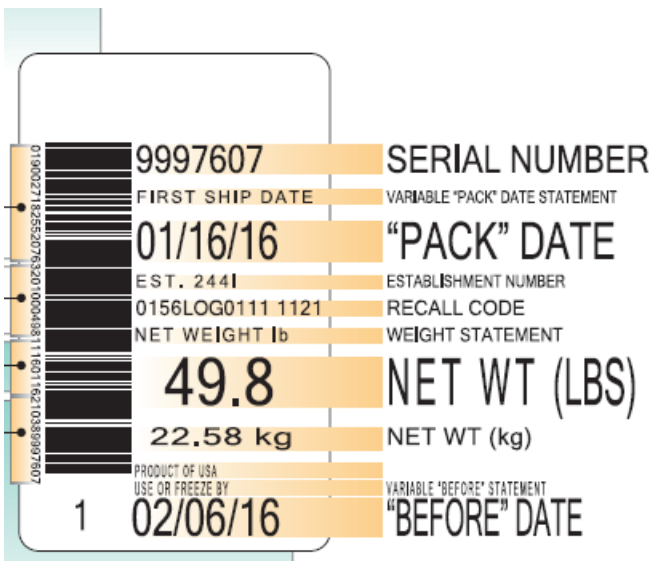
Tyson Fresh Meats, Inc., Establishments 244, 244I, 244L, 244M, 244P or 244W, harvests (slaughters) swine. No other livestock or poultry are harvested at these locations:

TFM Pork Harvest Plant Location Information	
Est. 244	Storm Lake, IA 50588
Est. 244P	Perry, IA 50220
Est. 244L	Columbus Junction, IA 52738
Est. 244W	Waterloo, IA, 50703
Est. 244M	Madison, NE 68748
Est. 244I	Logansport, IN 46947

Product Coding for Traceability

Tyson Fresh Meats (TFM) has very strict written recall and traceability procedures that are required to be tested at least semi-annually. Our procedures are as follows for traceability:

- Each box label contains a “Recall Code” in the following format:
 - #####AAA##### #####
- Each box label contains a “Pack Date” in the following format: MM/DD/YY
 - Please note that the “Slaughter Date” would typically be the day prior to the “Pack Date” printed on the label, unless the plant is off for the weekend, or a holiday.



Alternative (Barcode) Label Format



- Each box contains a UCC/EAN Code as shown above, or sufficient information to allow traceability. The bar code is electronically stored in our system and provides complete trace-forward (plant to customer) and trace-backward capability (customer to plant). The figures above show our Bar Coding UCC Labeling schematic. An alternate format, shown above, may also be used and contains the same information.
- Each case is electronically scanned into and out of the warehouse system.
- Product is traceable both forward and backward:
 - Forward to the next ship customer.
 - Backward to time of production which is traceable through carcass ID management systems back to live animal production.

Food Allergen Information – Ingredients of Concern

Pork products and ingredients that are listed in the *Product Identification* section of this document are not considered to be a major allergen.

The US *Food Allergen Labeling and Consumer Protection Act of 2004* (FALCPA) lists eight foods, and any ingredient that contains protein derived from one or more of them, that are designated as “major food allergens” by FALCPA, as listed below:

Ingredient	Present in the product (Yes/No)	Present in other products manufactured on the same line (Yes/No)	Present in the manufacturing plant (Yes/No)	Present in the plant cafeteria (Yes/No)
Milk / Dairy Products	No	No	No	Yes
Eggs / Egg Products	No	No	No	Yes
Fish	No	No	No	Yes
Crustacean shellfish, e.g. Shrimp, Crab, Lobster	No	No	No	Yes
Tree nuts	No	No	No	Yes
Peanuts	No	No	No	Yes
Wheat	No	No	No	Yes
Soybeans	No	No	No	Yes

In addition to the above foods or ingredients, Canadian regulations list the following ingredients as food allergens, including any protein from any of the following ingredients, or any modified protein that includes any protein fraction derived from any of the following ingredients:

Ingredient	Present in the product (Yes/No)	Present in other products manufactured on the same line (Yes/No)	Present in the manufacturing plant (Yes/No)	Present in the plant cafeteria (Yes/No)
Sesame seeds	No	No	No	Yes
Mustard seeds	No	No	No	Yes
Triticale, or wheat	No	No	No	Yes

Other Ingredients of Potential Concern:

Ingredient	Present in the product (Yes/No)	Present in other products manufactured on the same line (Yes/No)	Present in the manufacturing plant (Yes/No)	Present in the plant cafeteria (Yes/No)
Buckwheat	No	No	No	Unknown
Celery	No	No	No	Yes
Gluten	No	No	No	Yes
Lactose	No	No	No	Yes
Lupin or lupini beans	No	No	No	Unknown
Monosodium Glutamate	No	No	No	Yes
Sulphite, in concentrations of 10 mg/kg or more	No	No	No	Yes

Gluten Information

Fresh pork products listed in the *Product Identification* section of this document are produced from inherently gluten-free raw, unprocessed agricultural ingredients, in a dedicated facility where gluten containing ingredients are not stored or processed.

Bioengineered or Genetically Modified (GM) Food

Fresh pork products listed in the *Product Identification* section of this document are not bioengineered (genetically modified (GM)), foods as defined by US Public Law.¹

Allergen Control Programs

Tyson Foods / Tyson Fresh Meats has established guidelines to manage and minimize the potential for unintentional cross contact of food products with major food allergens, based on a product ingredient risk assessment. These guidelines apply to all Tyson Foods production facilities and co-packers that process products with added non-poultry/meat ingredients. Each facility food safety team must consider allergens in their HACCP plan. Allergens must be addressed in the ingredient hazard analysis and at the point in the process where allergen-containing ingredients are added to the product.

While the food products listed in *Product Identification* section above are formulated in accordance with the corporate product specification, and do not contain allergenic components, TFM cannot guarantee that they are produced in an allergen-free environment. This is due to the potential contents of team member meals brought into the facility, or food which may contain allergens that are purchased from the cafeteria or vending machines. However, we employ Good Manufacturing Practices (GMPs) which minimize the risk of cross contact with an allergen. As such, we require all team members to wash their hands before returning to their work stations and maintain clean, sanitary garments and work equipment. In addition, each establishment is federally inspected and complies with all applicable regulatory requirements to include HACCP and Standard Sanitation Operating Procedures (SSOP) that also minimize the risk of cross contact with an allergen.

Additional Information

For additional information please contact Tyson Fresh Meats at TFMInquiries@tyson.com .

¹ [US Pub. L. 114-216](#)