

Sustainability at Tyson Foods

Nourishing bodies. Enriching lives. We love making great food for our customers and consumers, and we love making a difference in communities across the country and around the world.

Pursuing both of these means embedding sustainable practices into every part of our business. We call it continuous improvement, and we're always finding better ways to create long-term social, environmental, and economic value in the communities in which we live and work and to improve our practices and performance related to people,

**10th year
of
sustainability
reporting**

Welcome

**Sold
products
in 130
countries
and U.S.**

Company

**Donated
95 million
pounds of
protein**

People

**EPA
SmartWay®
Excellence
semi-
finalist**

Planet

**\$50
million
spent on**

**4% sales
increase
over last**

planet, products, and profits, as we work to fulfill our purpose – Making Great Food. Making A Difference.™

R&D

year

Products

Profits

This report received an “A” grade

Global Reporting Initiative Index

This Report

Index

Sustainability at The Hillshire Brands Company

We were pleased to merge with The Hillshire Brands Company in August 2014. While we continue to integrate our sustainability programs, please view the [Hillshire Brands Corporate Social Responsibility](#) programs and policies.

About the GRI Index

Tyson Foods referenced the Global Reporting Initiative (GRI) 2006 G3 Sustainability Reporting Guidelines and its Food Processing Sector Supplement during the development of this report. For this report, both Tyson Foods and GRI confirm that the GRI “A” application level has been met.

About our Reporting

The Tyson Foods 2013 Sustainability Report covers fiscal year 2013 (September 30, 2012 – September

28, 2013), with select highlights from September 29, 2013 through March 31, 2014 of the company's fiscal year 2014. As with our 2005, 2007, 2009, and 2012 sustainability reports, this report provides a comprehensive and transparent review of our commitment to, and advancement towards social progress, environmental stewardship, economic growth, and product responsibility.

Contact us about our Sustainability Efforts

For more information about our sustainability efforts and performance, visit the [Tyson Foods website](#), write, call, or email us. Visit our [consumer website](#) to find out more about our great products.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Welcome

HOME / WELCOME (SEC 1.0)

Sustainability Touches Every Part of our Business

We make great food, and we make a difference. It's our passion and our purpose at Tyson Foods. As one of the largest processors and marketers of chicken, beef, and pork products in the world, we know sustainability touches every aspect of our company and our operations, and we strive to do what's right for our communities, Team Members, consumers, customers, the planet, and our shareholders.

10th year
of
sustainability
reporting

\$2.4
million in
cash
donated to
charities

Message
from CEO

Performance
Highlights

A
message
from our
Chairman
John
Tyson

Mission
Statement

In addition to the fresh and frozen chicken, beef, and pork products for which we're known, we also make a variety of prepared foods, such as pizza toppings and crusts, tortillas, chips, deli meats, appetizers, soups, sauces, and side dishes. Our products are sold to retailers and foodservice operators through the U.S. and in about 130 countries around the world.

Highlight

China Team Receives 7 -Star Award

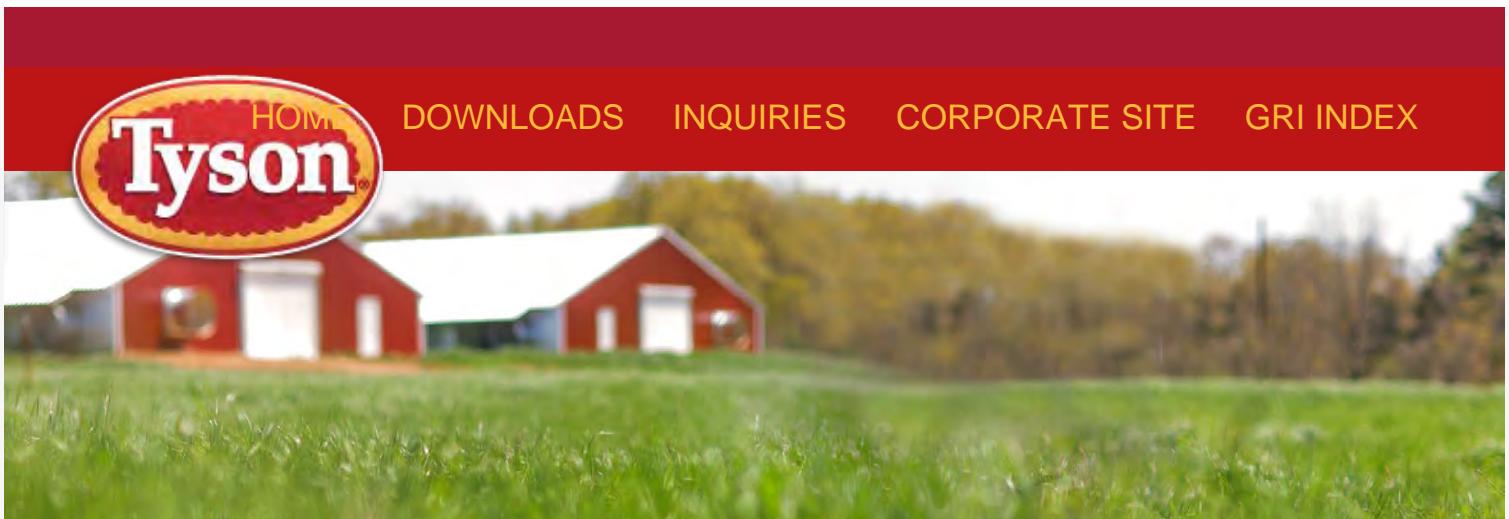
In October 2013, we were awarded the prestigious 7-Star Award for our efforts to ensure safe, quality food for the people of China. The award was given by China Business Network and Ecolab Inc.

The 7-Star Awards are based on a demonstrated commitment to food safety and include on-site investigations by food safety experts. They're some of the most prestigious in the food industry in China and are supported by the Chinese

Institute of Food Science and Technology.

Our [Core Values](#), [Cultural Tenets](#), and focus on sustainability guide our actions on important issues, such as food safety, animal well-being, ethical business practices, the health and safety of our Team Members, environmental protection and resource conservation, returning a profit to our shareholders, supporting the communities surrounding our operations, and hunger relief. We believe our success in each of these areas will continue as we strive to do the right thing with respect to people, planet, profit, and our products.

We are pleased to release the Tyson Foods 2013 Sustainability Report, our fifth since 2005. This report offers a comprehensive and transparent review of our commitment to continued social progress, environmental excellence, economic growth, and responsible food production for fiscal year 2013, with select highlights from September 29, 2013, through March 29, 2014, of the company's fiscal year 2014.



[HOME](#) / [WELCOME \(SEC 1.0\)](#) / [MESSAGE FROM CEO \(SEC 1.1\)](#)

A Message from Our President and CEO

We've been formally telling the Tyson Foods' sustainability story now for almost ten years and I fully expect us to continue. We're proud of our company and our efforts to grow and change.

"We're proud of our company and our efforts to grow and change."

For us, sustainability isn't just about issuing a report for people to read. It's about continuous improvement in how we do business, and then sharing our progress with people who want to know.

Sustainability means different things to different people. At Tyson Foods, we define it as doing the right thing in all aspects of our business so our company can stand strong for many years to come. It involves



Learn more about
Donnie Smith.

building responsibility and accountability into everything we do.

We're focused on four key areas: people, planet, profit, and products. This includes such important things as food safety, worker health and safety, water and energy conservation and animal well-being. It also involves maintaining a strong bottom line since we must manage our financial resources first in order to pay for our social, environmental, and product-related efforts.

Our highest sustainability priorities involve safety; the safety of our people and our products.

We don't want to see anyone hurt on the job. We're promoting a culture where workplace safety is everybody's business. For example, to help drive safety improvement we recently adopted the mindset "Safety Today – Committed to Zero." This statement sums up how we think and act about safety.

Committing to Zero incidents is a goal founded on the fundamental belief all incidents of injury are preventable.

We want to make sure we continue providing food that not only tastes great, but is also safe to eat. That's why we employ more than 2,100 people in food safety and quality assurance, and why we're continually exploring ways to make the processes, procedures and technology we have in place, even better.

One of the biggest challenges we and other food makers face is how to effectively use existing resources to feed an ever-growing world population.

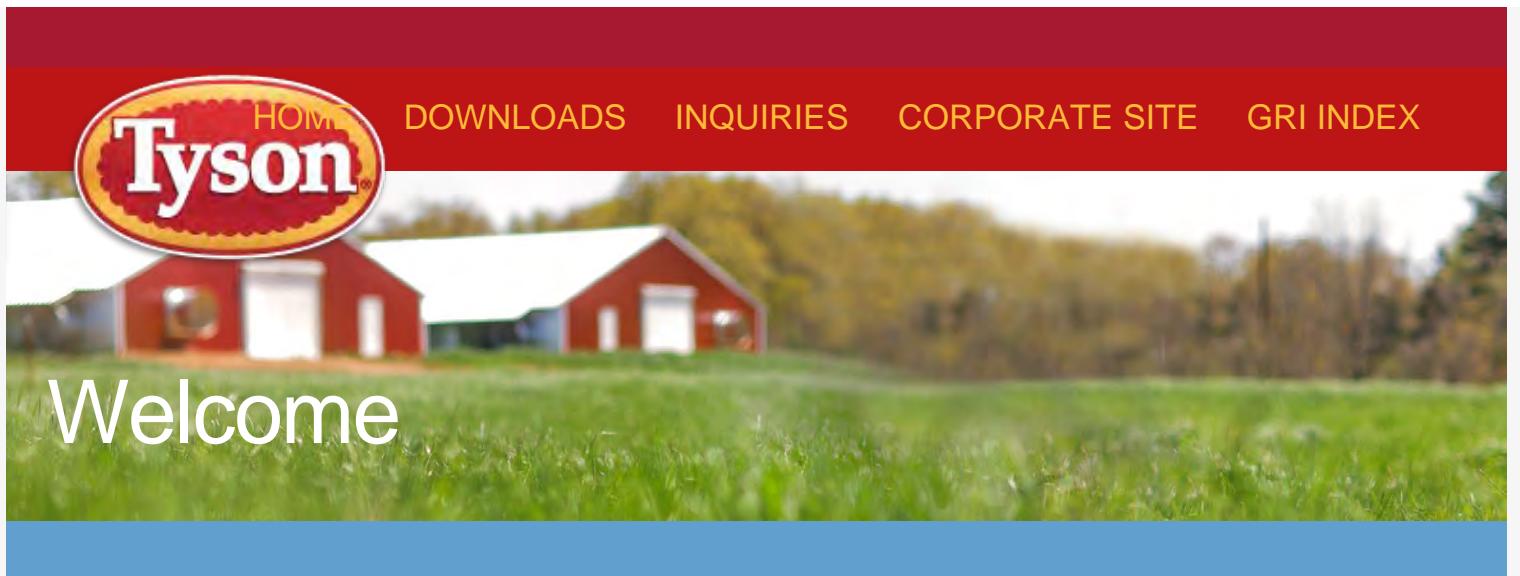
We'll be working hard to find new and improved ways of producing meat, poultry and prepared foods both here in the U.S. and in other countries. We also intend to continue to collaborate with others to ensure we meet this growing demand responsibly. For example, we're a member of groups like Global Roundtable for Sustainable Beef and are helping sponsor a sustainability study by the National Academies of Sciences on animal agriculture science research, so we're engaged in the public conversation about this important subject.

You'll also see us making a difference in other ways. We plan to remain active with our hunger and disaster relief efforts here in the U.S. I believe we'll also expand our efforts to help struggling countries like Rwanda and Tanzania by sending in experts to help farmers there learn how to do a better job of producing food.

We believe big can be good. In other words, large companies like ours with the expertise and resources need to be part of the conversation and solution in the effort to feed a growing, hungry world.

A handwritten signature in black ink, appearing to read "DSK".

Donnie Smith
President and CEO, Tyson Foods, Inc.



Welcome

[HOME](#) / [WELCOME \(SEC 1.0\)](#) / [MISSION STATEMENT \(SEC 1.3\)](#)

A message from Our Chairman John Tyson

Tyson Foods, Inc., recognizes the importance of being a responsible corporate citizen. Our Core Values – which define who we are, what we do, and how we do it – are the foundation of corporate sustainability at Tyson Foods. We are committed to making our company sustainable – economically, environmentally, and socially.

“We are committed to making our company sustainable...”

Our progress in this endeavor will be measured by how we develop and market our products, how we



John Tyson talks about our Core Values.

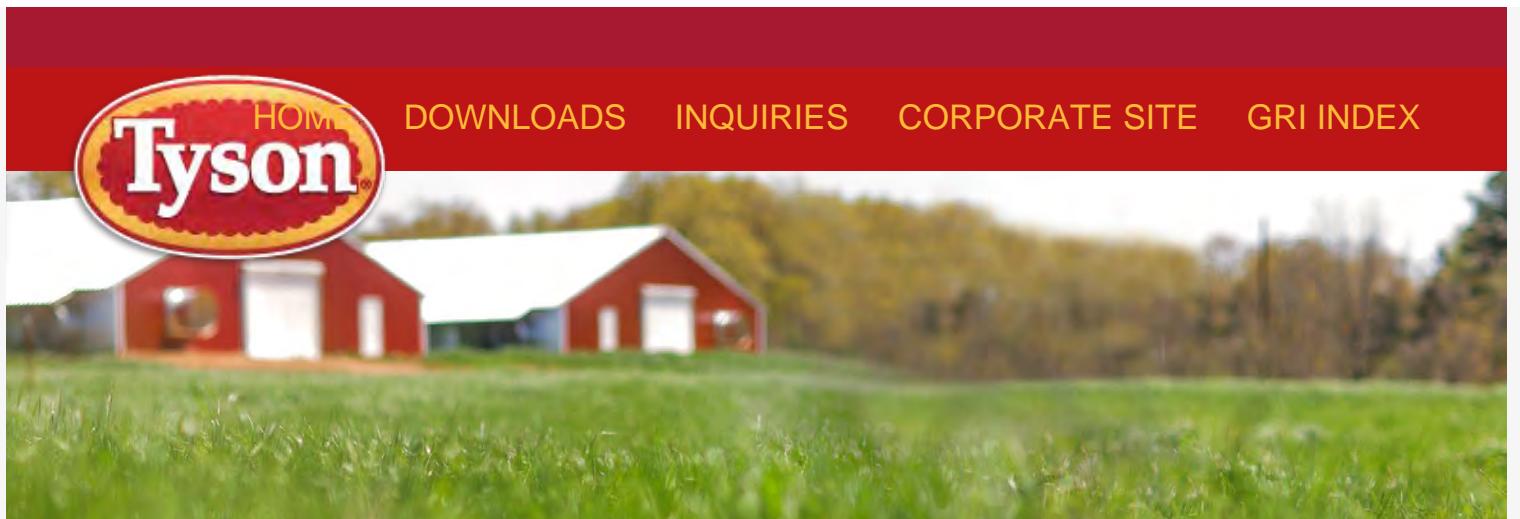
care for the animals, land, and environment entrusted to us, and how we treat people, including our Team Members, consumers, suppliers, and the communities in which we live and operate.

A handwritten signature in black ink that reads "John Tyson". The signature is fluid and cursive, with "John" on top and "Tyson" below it, slightly overlapping.

John Tyson
Chairman, Tyson Foods, Inc.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



HOME / WELCOME (SEC 1.0)
/ PERFORMANCE HIGHLIGHTS (SEC 1.2)

Performance Highlights

4% sales increase over last year from \$33.1 in fiscal year 2012 to \$34.4 billion in fiscal year 2013

Profits

\$2.4 million donated in cash to charitable organizations in fiscal year 2013

Charitable Giving

2.8% reduction in

560 Team Members

the Total OSHA Recordable Incident Rate in fiscal year 2013

Health & Safety

took advantage of the company's Educational Assistance Program in fiscal years 2011, 2012, and 2013

Workforce

\$12.12 average hourly U.S. pay rate in fiscal year 2013, which is 67% higher than the federal minimum wage

Workforce

2.9% reduction in water use since October 2004

Water

95 million pounds of

\$50 million spent on

**protein
donated to
hunger relief
agencies
between May
2000 and
December
2013**

Hunger Relief

**research and
development
in fiscal year
2013, a
16.2%
increase over
fiscal year
2012**

Product Research

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



Company

HOME / COMPANY (SEC 2.0)

Great Food Made by Good People

Our headquarters are in Springdale, Arkansas, where founder John W. Tyson first started the business in the mid-1930s hauling live chickens to markets in Chicago and Kansas City. He soon began making feed for chickens and incorporated as Tyson Feed and Hatchery in 1947. In 1963, John and son Don took the company public as Tyson's Foods, Inc. Our company name changed again in 1972 to our current one, Tyson Foods, Inc. In 1986, we reincorporated in Delaware and

Products sold into all major distribution channels

A leader in pork, chicken, and beef

Customers & Consumers

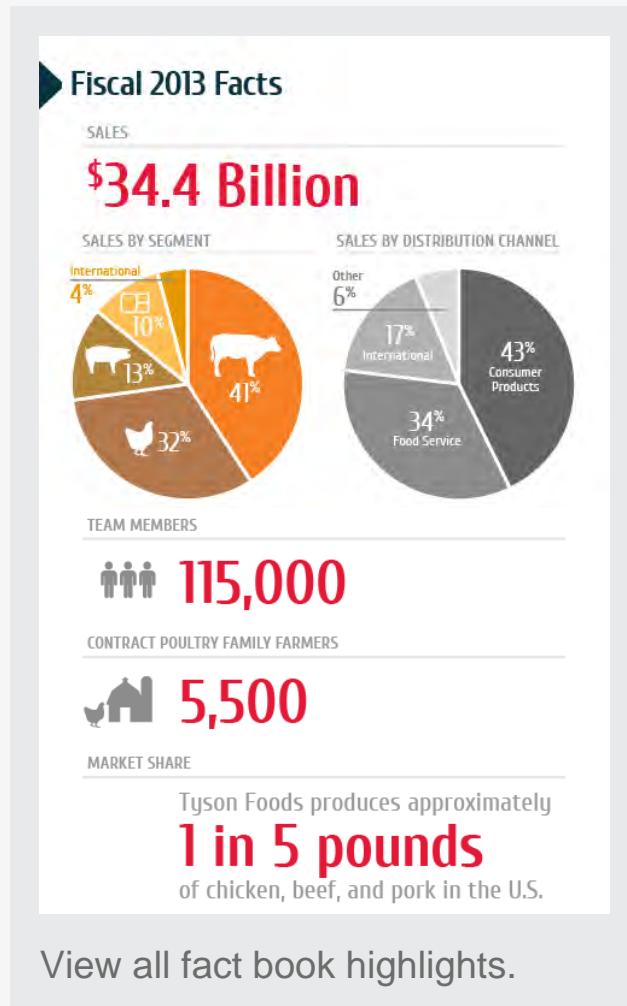
Our Business Model

Sold products in **130 countries** and U.S.

Locations

issued two classes of stock, Class A and Class B.

Our Class A common stock (TSN) is publicly traded on the New York Stock Exchange. We're the second-largest food production company in the Fortune 500 and a member of the S&P 500.



View all fact book highlights.

Learn More

Learn more about our history and operations in the [Tyson Foods' Fiscal 2013 Fact Book](#).

Learn more about our major shareholders in our proxy statement at our [Investor Relations website](#).

Review our 2013 Annual Report on Form 10-K available at our [Investor Relations website](#).

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Company

[HOME](#) / [COMPANY \(SEC 2.0\)](#)
/ [CUSTOMERS AND CONSUMERS \(SEC 2.1\)](#)

A Tradition of Quality and Great Taste

As a leading supplier of protein and prepared food products, we are proud of the tradition of quality and great taste our consumers have come to know and love. The diversity of products we make, our well-known brands, and our reputation in the industry give us a unique spot in the food business and the ability to provide great food that people want. We sell our products into all major distribution channels, including consumer products for grocery stores, wholesale clubs, and other retail outlets; foodservice products for restaurants, hospitals, schools, and other institutions; and to more than 130 countries outside the U.S.

“...our reputation in the industry gives us a unique

Products sold into all major distribution channels

[Click to learn more.](#)

► We are a multi-channel business.



We supply retail stores both big and small.



We supply the restaurant around the corner and the new downtown hotspot.



And we help schools and institutions prepare delicious meals.



We export around the world.

[Click to learn more.](#)

Day Starts™ Breakfast Line Launches

[Click to learn more.](#)

2014 Highlight

In October 2013, Gordon Food Service recognized our Mexican Original team with a Vendor Involvement Process (VIP) Partner award at their annual VIP Supplier Awards.

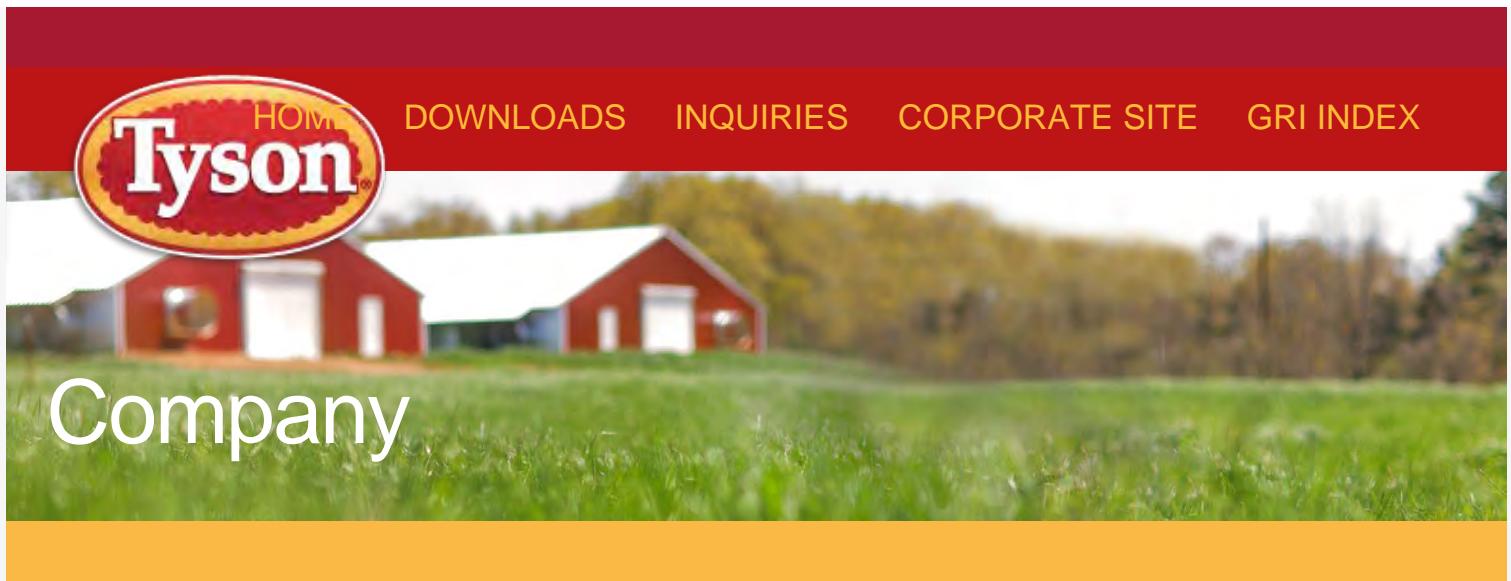
Mexican Original won the award for their demonstrated excellence and improvement in supply chain and customer relationship metrics for Gordon's grocery-bakery category.



To learn more, see our [Fact Book](#).

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



Company

[HOME](#) / [COMPANY \(SEC 2.0\)](#) / [OUR BUSINESS MODEL \(SEC 2.2\)](#)

Our Business Model

Our business model is diversified across the three leading proteins (chicken, beef, and pork), all major distribution channels, product types, and geographies of production and distribution. This diversification helps mitigate changes in market fundamentals affecting segment performance in each protein. In fiscal year 2013, we operated four main business segments including Chicken, Beef, Pork, and Prepared Foods.

2014 Highlight

Fortune Names Tyson Foods One of Most Admired Companies

In March 2014, *Fortune* magazine named us as one of “America’s Most Admired Companies.” We were one of six companies to make the most



Click to learn more.

admired list in the Food Production category and the only meat company among them.

“To receive this type of recognition is very humbling,” said Donnie Smith, president and CEO of Tyson Foods. “It serves as a reminder to the hard working Team Members that they’re doing important work each day – helping to bring families together around their tables with safe, affordable, quality foods.”



[Learn More](#)

To learn more about these business segments, see our [Fact Book](#).

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Company

[HOME](#) / [COMPANY \(SEC 2.0\)](#) / [LOCATIONS \(SEC 2.3\)](#)

Our U.S. Locations are in Communities Across the Country

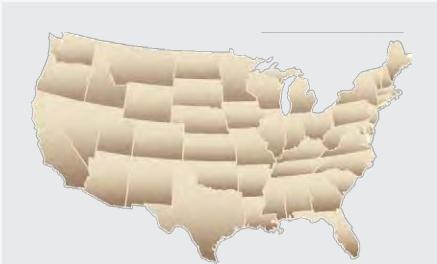
From small towns to major metropolitan areas, we live and work in communities across the U.S. In 2013, after several years of relatively few additions to the Tyson Foods' family, we acquired niche food companies that fit well with our plans for growth, and we added a new processing location for one subsidiary.

January 2013

Our subsidiary, [The Bruss Company](#), began operations at a 47,000-square-foot facility in Jacksonville, Florida. The Bruss team ages and portions cuts of beef and pork, shipped in from meatpacking plants, into steaks and chops for

Sold products in
130 countries
and U.S.

[Click to learn more.](#)



[Click to learn more.](#)

Recent

restaurants and other foodservice businesses. Read the [initial press release](#).

February 2013

Our Tyson Mexican Original, Inc., subsidiary acquired the assets of [Don Julio Foods](#) of Clearfield, Utah. Don Julio Foods, a maker of flour and corn tortillas, and salty snacks such as potato chips, tortilla chips and pretzels, sells products to retailers throughout the U.S. under the *Don Julio Authentic®* and *Clover Club®* brands. Read the [initial press release](#).

June 2013

We continued efforts to grow our value-added foods portfolio with the acquisition of the assets of [Circle Foods, LLC](#), a maker of frozen and refrigerated handheld Mexican foods, uncooked tortillas and Indian flatbreads. Read the [initial press release](#).

Highlight

In January 2014, we acquired the assets of [Bosco's Pizza Co.](#) of Warren, Michigan. Bosco's Pizza, famous for "The Original Bosco Stick," produces a variety of stuffed breadsticks and frozen pizzas for food service and retail customers throughout the Midwest and at some retailers nationwide. In addition to "The Original Bosco Stick," the Bosco's Pizza plant produces partially baked frozen pizza made with traditional and

Acquisition **Bosco's Pizza** Celebrates 25th Anniversary

[Click to learn more.](#)



We are a global food business.

Walmart China Names **Tyson China 2013 Fresh Supplier of the Year**

[Click to learn more.](#)

whole-grain crust, Bosco Sticks® reduced-fat cheese filled breadsticks, pepperoni filled breadsticks, and whole-grain apple filled breadsticks in a variety of sizes and pack options. Read the [press release](#).

Around the World

As our global business grows, we work hard to make sure the products we make outside the U.S. and those we export from the U.S. to other countries are safe, nutritious, and taste great. We want our customers and consumers all over the world to know that we make great food and make a difference.

2014 Highlight

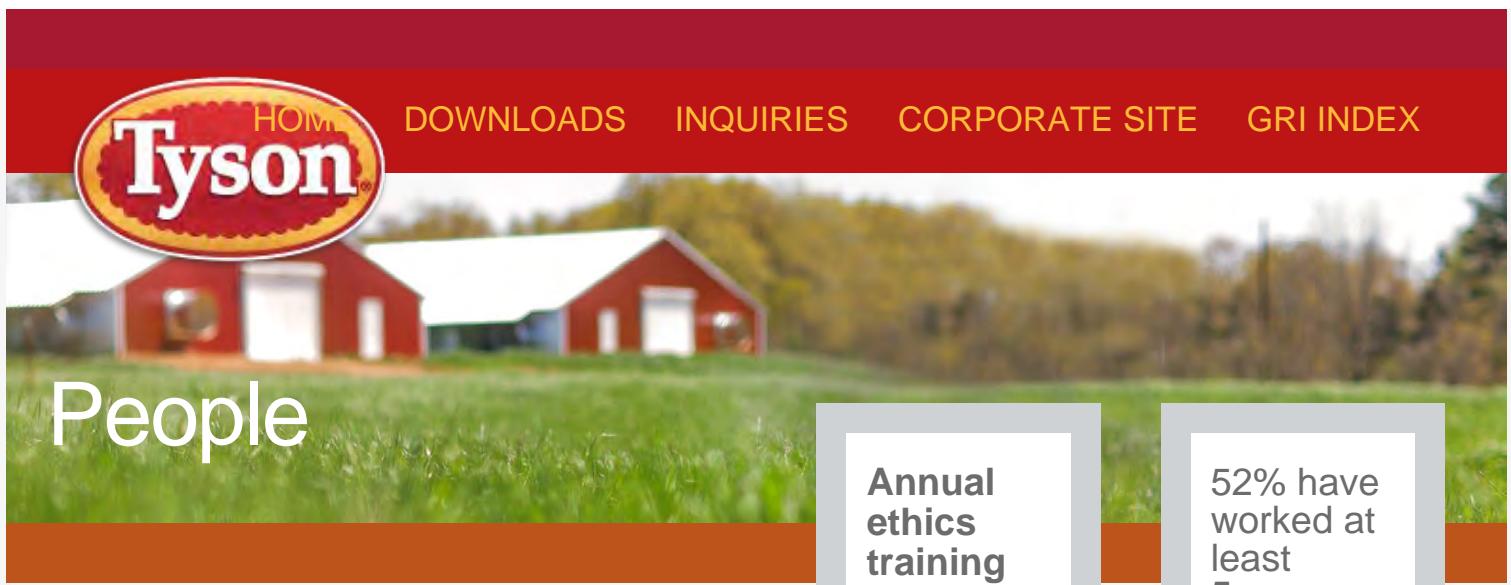
President of Mexico Presents National Award to Tyson de México

In November 2013, Mexican President Enrique Peña Nieto presented the National Award in Food and Agriculture to Tyson de México during an awards ceremony in Mexico City. The award recognizes our team at Tyson de México as being role models in the food and agricultural sector of the Mexican economy. It's the highest award presented by the Mexican National Food and Agricultural Council (CNA), a confederation of food

and agricultural associations in Mexico.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



People

HOME / PEOPLE (SEC 3.0)

The Heart of Our Company

People are the heart of our company, and our success depends on all of us working as a team, so we call our employees Team Members. Team Members enjoy many rights, benefits, and responsibilities at our company, such as a safe workplace, freedom from discrimination and retaliation, and compensation for work performed. These rights, benefits, and responsibilities are detailed in our [Team Member Bill of Rights](#) displayed at our locations.

Annual ethics training across the company

Ethics

52% have worked at least **5 years with us**

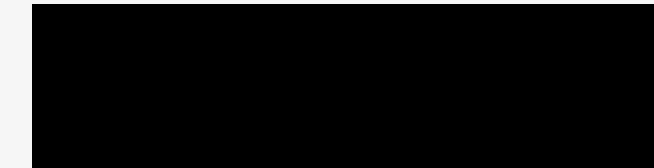
Workforce

2.8% reduction in total Recordable Incident Rate

Health & Safety

Donated **95 million pounds of protein**

Giving Back





We foster an environment of inclusion and diversity because we know it takes the skills, thoughts, backgrounds, and talents of all our Team Members to be successful. We have a tradition of building leadership from within and providing education and advancement opportunities for Team Members at every level of the company.

2014 Highlight

Recent Acquisition Bosco's Pizza Celebrates 25th Anniversary

Team Members at our Warren, Michigan, Bosco's Pizza location recently celebrated the company's 25th anniversary. Our most recent addition to the Tyson Foods' family, Bosco's Pizza began in 1988 as a carry-out pizzeria by Mark Artinian and soon began delivering frozen pizzas to area schools.

Today, Bosco's Pizza produces their famous original *Bosco Stick*™ stuffed breadstick, as well as a variety of pizza and other breadstick products for food service and retail customers throughout the Midwest and at some retailers nationwide.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

People

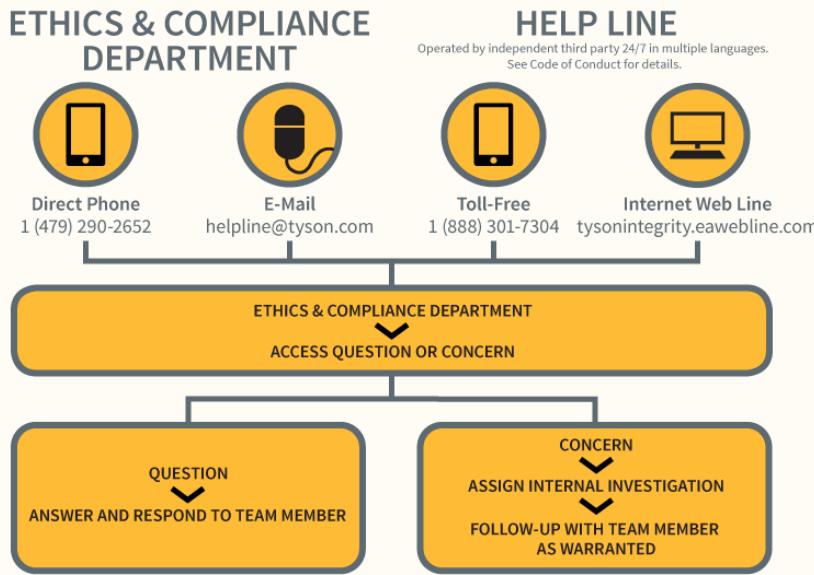
[HOME](#) / [PEOPLE \(SEC 3.0\)](#) / [ETHICS \(SEC 3.1\)](#)

Ethics and Our Code of Conduct

Using our [Core Values](#) as a foundation for “Doing What’s Right,” we’ve created a Code of Conduct that applies to all of our board members and Team Members, in all of our business divisions, and at all of our subsidiaries. The Code provides consistent direction on how to conduct ourselves with respect to key business requirements.

Each year, Team Members and board members receive approximately one hour of training on ethics and our [Code of Conduct](#). At any time they need more guidance, Team Members are encouraged to reach out to our Human Resources or Ethics and Compliance teams through one of the options listed in the Code. Team Members and other stakeholders can report any suspected violations of the law, applicable regulations, company policies, or the provisions of the

Code through these avenues, collectively referred to as “Tell Tyson First.” The Code is administered by a **committee** of the Board of Directors that is chaired by one of our independent directors, and changes to the Code are reviewed by the full Board of Directors for approval.



[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

People

[HOME](#) / [PEOPLE \(SEC 3.0\)](#) / [WORKFORCE \(SEC 3.2\)](#)

Our Team Members – The Best in the Business

We believe we have the best Team Members working in the food business today, and we are committed to keeping them and to creating a workplace that allows each individual to contribute to the collective success of our company. Our programs and initiatives related to employment practices, compensation and benefits, talent management, diversity and inclusion, and Team Member relations are important to fulfilling this commitment, especially in today's challenging economic climate.

**“We believe we have the
best Team Members
working in the food business**

**Supplier
diversity** is
crucial to
our
business.

Click to learn more.



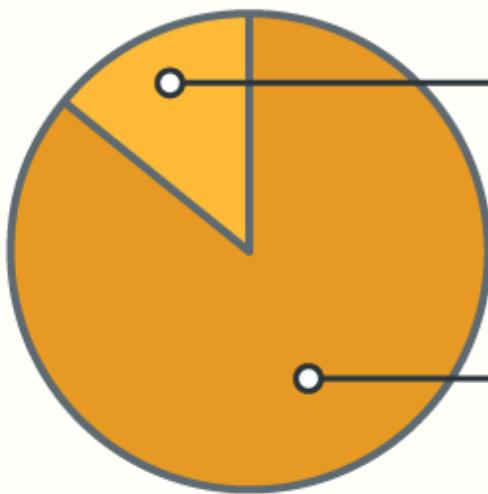
Visit our Careers site.

today..."

To be an inspiration to our Team Members about their work, their contributions, and their company is our pledge.



OUR TEAM MEMBERS



16,000

Team Members
located primarily
in China, Mexico,
and Brazil.

97,916

Team Members in
the United States

115,000

Team Members Worldwide

Learn about
employment
verification.

FY 2013
Compensation &
Benefits Highlights

\$3.8 billion
U.S. payroll

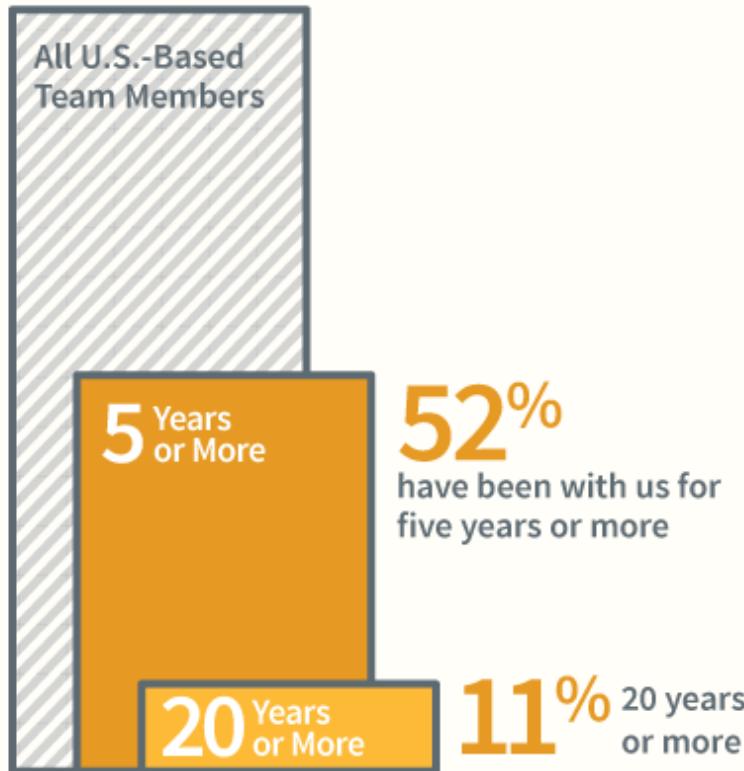
\$12.12
Average hourly pay rate
for our hourly U.S.-based
Team Members

100%
Eligible Team Members
with access to health
care coverage

\$385 million
Benefits costs for Tyson
Foods U.S. operations in
FY 2013

Wellness Initiative
Piloted

TURNOVER



During 2013, we piloted a wellness initiative for all salaried, salaried support, and technical support Team Members. The initiative included a free biometric screening under the theme of "Knowing Your Health Numbers." The initiative is designed to help our Team Members understand and address health risk factors and encourage them to improve those numbers for next year's screening.

Hiring the Best

We have a robust recruiting process to find and hire Team Members with skills and experiences that fit our culture, current needs, and future plans. Our Human Resources Department has clear policies to guide us in federal, state, and local hiring practices.

Our Professional Recruitment Department works closely with hiring managers to develop talent management plans for our business.

Our College Relations Department forecasts entry-level needs and recruits new Team Members in line with our strategy of supporting universities and

colleges in communities where we live and work.

This commitment to hiring local talent extends to all of our plants and offices, where recruiting teams work to ensure local residents are well represented in hourly and management positions.

Our [Camo to Khaki](#) program recruits military veterans and helps transition them into civilian jobs. The tradition of wearing khaki uniforms goes back to the late Chairman and CEO Don Tyson.

Responsible Employment Practices

Employment Eligibility

We have a lot of new Team Members come to work for us each year. Making sure those Team Members are legally eligible to work in the U.S. and at our facilities is an important part of our hiring efforts.

These are some federal programs we use to help us with employment eligibility.

- Full member of the IMAGE program (U.S. Immigration and Customs Enforcement)
- Voluntary participants in the federal E-Verify program
- Voluntary user of the Social Security Number Verifications Service

Equal Employment Opportunities

Our human resource managers and their staffs train annually on best practices in the areas of equal employment opportunity and affirmative action. In addition to an e-recruitment initiative launched in 2012, we also sought expertise outside of our company to help us develop a more streamlined hiring process for hourly production Team Members. We believe this combination of efforts will give us an objective, compliant process when selecting the best qualified applicants for our production locations.

Equal Opportunity and Affirmative Action Statement:

Tyson Foods is an Equal Opportunity/Affirmative Action Employer. All qualified applicants will be considered without regard to race, gender, national origin, color, religion, age, genetics, sexual orientation, disability, or veteran status.

Harassment and Discrimination

We require all of our Team Members to participate in mandatory anti-harassment and anti-discrimination training annually to understand our policies prohibiting any kind of unlawful harassment and discrimination and the applicable laws. Our process for handling complaints requires all harassment and discrimination investigations to be conducted by certified HR management professionals and reviewed electronically by our

HR directors to ensure the investigations are handled consistently and correctly.

Human Rights

Our human rights practices are grounded in our Core Values, Code of Conduct, and Team Member Bill of Rights. These documents outline the many rights, benefits, and responsibilities enjoyed by our Team Members.

Labor Relations and Compensation

Labor Relations

We believe our overall relations with our Team Members are good. We respect each Team Member's legal right to organize without fear of retaliation, repression, or any other form of discrimination. It's one of the rights listed in our [Team Member Bill of Rights](#).

As of September 28, 2013, approximately 30,000 of our Team Members in the U.S. were subject to collective bargaining agreements with various labor unions, with approximately 27 percent of those Team Members included under agreements expiring in Fiscal Year (FY) 2014. The remaining agreements expire over the next several years. Approximately 8,000 Team Members in foreign

countries were also subject to collective bargaining agreements during that time.

Compensation and Benefits

We share our success with our Team Members, and we believe our compensation and benefits package is one of the best in the industry. We're also committed to partnering with our Team Members to help them become better health care consumers. Providing affordable health, life, dental, vision, and prescription drug benefits to our Team Members and their families is an important part of that partnership. Team Members, who have been employed for more than three months, are required to enroll in the company-sponsored health plan or to provide proof of enrollment in another health plan.

Benefits Offered to Full-Time Salaried, Management Support, and Hourly Team Members

- Vacation days and paid holidays
- Bereavement pay, jury duty pay, and military pay
- Retirement savings plan and stock purchase plan***
- Full service credit union*
- Flexible spending accounts
- Short-term and long-term disability

- Medical, dental, vision, and prescription medication coverage
- Basic life insurance
- Basic accidental death and dismemberment plan
- Voluntary life insurance plan
- Voluntary accidental death and dismemberment plan
- Long-term care insurance
- Free online health risk assessment and wellness portal**
- Free pregnancy support program
- Free medical expert opinion program
- Free obesity management program**
- Non-tobacco use premium incentive and tobacco cessation program
- Free diabetic test strips through mail order
- \$0 generics for certain maintenance medication
- Free 24/7 nurse line access**
- Merchant discount/computer purchase program
- Educational assistance program
- Chaplaincy program
- Product discounts through company-owned stores*
- Vendor-supported discounts*

*Offered to part-time and temporary Team Members

**Offered to full-time salaried and management support

Team Members only

***Offered to part-time and temporary Team Members; some bargaining units exclude per contract

Talent Management

We know the importance of having strong leaders today and building future bench strength.

“We know the importance of having strong leaders today and building future bench strength.”

Our Diversity and Leadership Development

Department and other areas in Human Resources maintain several programs to help Team Members enhance their personal effectiveness, and our organization's effectiveness.

Cultivating our Talent

- More than 6,200 management and management support Team Members participated in training provided by Tyson Foods Leadership College in Fiscal Years (FY) 2011-2013.
- 560 Team Members used our Educational Assistance Program to help further their education in FY 2011-2013. (\$1.9 million total investment)
- In January 2012, our Poultry and Prepared Foods divisions launched the Discover, Develop, and Deploy (3-D) training program for our front-line supervisors.

- In FY 2013, this same group launched another dimension of this training program to include the General Production Managers.
- In FY 2013, our Fresh Meats division launched their L3 (Learn, Live, Lead) New Supervisor Training Program.

Diversity and Inclusion

We are committed to maintaining a culture that fosters inclusion and diversity. We believe the unique ideas and contributions of our Team Members drive our continued business success. Our Executive Diversity Business Council, composed of senior leaders, develops and leads initiatives that foster inclusion and participation of all Team Members.

“...unique ideas and contributions ... drive our continued business success.”

We continue to operate an extensive inclusion and diversity training program that was originally launched in August 2005, and we have four Business Resource Groups (BRGs), Men's, Women's, Multicultural, and Veterans, that provide affiliation and support for our Team Members through various programs and events.

2013 Highlights of Our Business Resource Groups

- The Inspectors Quest Action Team, within the Women's BRG, provides valuable consumer

insights into our business. Team Members volunteer to serve as in-house consumer focus groups for research on new products. The team worked with several business units in 2012 and 2013. *Insighters Quest* helps reduce the need for external services for data research and engages Team Members, ordinarily not directly involved, in new product creation.

- In FY 2013, the Men's BRG launched a "Toastmasters of Tyson Foods" group by sponsoring 45 Team Members in the Toastmasters International organization. The group, still ongoing, meets twice a month where Team Members work on communication and leadership skills.

Highlights

Tyson Foods Honored by New York Women's Forum

In November 2013, the New York Women's Forum honored Tyson Foods for our achievements in women's diversity by having two women serving on our nine-member Board of Directors. Sara Lilygren, executive vice president of corporate affairs for Tyson Foods, represented the company at the event held at the New York Stock Exchange. In FY 2013, nearly half of all open officer positions at Tyson Foods were filled by women, and nearly 40% of our Team Members are women.

Supplier Diversity

Working with minority-owned and women-owned businesses is a key to helping us meet our high standards for quality products and ultimately creates more value for our shareholders. In Fiscal Year (FY) 2013, the company's spending with women-owned businesses increased more than 14 percent and our spending with minority-owned businesses increased approximately 29 percent over FY 2012 spend for our U.S. suppliers that were identified as minority.

Supplier diversity is crucial to our business. We've created a [simple online tool](#), which we enhanced in 2013, to allow small and minority businesses to contact us easily and quickly.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Health & Safety

HOME / PEOPLE (SEC 3.0)
/ HEALTH & SAFETY (SEC 3.3)

Making Our Workplace Safer Every Day

Each day at Tyson Foods, our top priority is to make sure all Team Members return home after their workday as healthy and safe as when they arrived. That's why we aspire to have zero work-related injuries and illnesses, and are working to build a culture that believes all incidents resulting in an injury or illness can be prevented. Solutions to possible hazards and risks can involve many different people and approaches, so a process of continual improvement is

EHS Systems at all U.S. & Mexican plants

Safety Today – Committed to Zero

On-Going Efforts

Improving Safety

2.8% reduction in total Recordable Incident Rate

73 locations earn Injury Free Workplace

Our Performance

Recognition

fundamental to our work on safety.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Health & Safety

[HOME](#) / [PEOPLE \(SEC 3.0\)](#) / [HEALTH & SAFETY \(SEC 3.3\)](#)
[/ RECOGNITION](#)

Awards and Recognitions

Each year, we honor locations that achieved specific safety metrics for the year. Awards are presented to managers, and the winners are recognized in various communications to Team Members. The awards help us reinforce our values of providing a safe workplace for our Team Members. Historically, our injury and illness rates have been above the Bureau of Labor Statistics (BLS) industry rate. Our award criteria bring awareness to this issue, promote continual improvement, and recognize those locations for making significant reductions in these rates. During Fiscal Year (FY) 2013, we awarded 73 locations our Injury Free Workplace Award, nine our Platinum Safety Award, and 13 our Gold Safety Award.

In addition to our award process, we continue to

encourage our operations locations to apply for federal, state, and local safety awards as well as awards from trade organizations. In FY 2013, we received three safety awards from the National Safety Council of the Ozarks.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Health & Safety

[HOME](#) / [PEOPLE \(SEC 3.0\)](#) / [HEALTH & SAFETY \(SEC 3.3\)](#)
/ [ON-GOING EFFORTS](#)

Our Health and Safety Efforts

All of our facilities in the U.S. and Mexico maintain Environmental, Health, and Safety (EHS) Management Systems, with the health and safety aspects closely modeling the Occupational Health and Safety Assessment Series (OHSAS) 18001 standard.

Our EHS team has experts in occupational safety, industrial hygiene, health care, ergonomics, process safety, loss prevention, transportation safety, and other specialists who serve in key health and safety roles at our corporate and plant levels.

Through formal safety and ergonomic committees, management and non-management Team Members partner and meet regularly to continually improve their plant's health and safety performance.

Team Members spend many hours each year training to work safely and to have a clear understanding of possible health and safety hazards related to their job. Our managers in operations train regularly throughout their career in health and safety processes and emerging best practices, and we maintain programs that support the continued professional education and development of our safety and health managers.

Frequent, rigorous safety audits from both plant and corporate EHS professionals are essential parts of our continual improvement in facility safety and transportation safety.

Our ergonomic programs have helped reduce workplace injuries and illnesses for many years, and we continue to improve them. Strong partnerships with our Team Members, government agencies, and others have led to remarkable progress.

Our Occupational Health Services program provides nurses and health-care professionals who manage cases of work-related injuries or illnesses and offer Team Members numerous health services, ranging from information related to diet, nutrition, and communicable diseases to providing health screenings and influenza vaccines.

Our transportation safety professionals help us create clear step-by-step guides and other information about regulations, best practices in safety, and training for operations and transportation Team Members.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Health & Safety

[HOME](#) / [PEOPLE \(SEC 3.0\)](#) / [HEALTH & SAFETY \(SEC 3.3\)](#)
[/ IMPROVING SAFETY](#)

Improving Safety Every Day

Raising injury prevention to the top of everyone's mind requires consistent leadership, attention to detail, and constant practice of good habits. We strive every day to keep our safety culture and performance fresh. This daily focus has brought good results.

- Lower frequencies of injury and illness compared to past years
- Reduced severity rates of injury and illness compared to past years

**Safety
Today –
Committed
to Zero**

[Click to learn more.](#)

Highlight

Dardanelle, Arkansas, Location Surpasses 2-Million Hours with no Lost-Time Accidents

Our Dardanelle, Arkansas, poultry processing plant

recently surpassed two million work hours without a lost time accident. The plant has not had a lost time accident since October 2012. Team Members were treated to a four-day celebration.

Safety Today – Committed to Zero

In 2013, we began our “Safety Today – Committed to Zero” program that establishes some important behaviors for creating a safety culture where all Team Members are committed to zero workplace injuries and illnesses.

“We adopt the simple philosophy, ‘If something looks unsafe, it probably is.’”

If an incident occurs, we swarm to the aid of the Team Member and properly investigate the incident to identify root causes and future sustainable, preventive actions. Management Team Members and EHS Team Members are careful to frequently reinforce the idea that all Team Members are accountable and responsible for workplace safety. We adopt the simple philosophy, “If something looks unsafe, it probably is.” This leads to asking questions and finding answers to make work safer every day. When Team Members ask, “What can I do to contribute to workplace safety?”, we offer straightforward suggestions:

- Acknowledge when other Team Members are working safely
- Lead by example (practice the rules you enforce)
- Provide Team Members with the resources they need to work safely
- Talk with one another about the importance of safety
- Encourage early reporting of any Team Member pain or discomfort
- Create a daily routine to identify and correct unsafe conditions and acts
- Ask Team Members how their jobs can be performed safely

In addition to “Safety Today – Committed to Zero,” this was the fourth year of our “I Got Your Back!” safety accountability campaign. The campaign gives Team Members the power and responsibility to stop fellow Team Members if they see them doing something that could result in an injury or create a safety hazard for themselves or someone else.

“5-Why” Root Cause Analysis

Conducting a thorough root cause analysis is an important step in learning from an incident that resulted in an injury or illness or one that could have resulted in an injury or illness (we call these near misses). The steps we follow identify the basic who, what, when, where, why, and how of an injury, illness, or near miss. Once we identify these factors, we ask a series of “yes” or “no” questions followed by “why” after each question. This helps us drill down to the

root cause or causes of the incident or near miss.

Job Safety and Zone Hazard Analysis

An accurate, detailed Job Safety Analysis (JSA) is a valuable tool for improving our overall safety performance. All of our operating locations routinely review and refresh their JSAs, using a common template containing job tasks, identified hazards, actions for controlling or eliminating hazards, and ergonomic aspects. The primary purpose of these routine reviews is to improve our JSA process by keeping information fresh and clearly documented for our Team Members.

Our facilities have also undertaken a simple but important task to map workplaces into smaller areas or departments identified as “zones.” After mapping is complete, facility management teams can perform a series of checks and balances to identify “hot spots” where serious injuries and illnesses have occurred or could occur in the future. These teams will then implement prompt corrective and preventative action. We believe establishing a systematic process for identifying high-injury zones and taking a closer look at the “zone” details will drive continuous safety improvement.

subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Health & Safety

[HOME](#) / [PEOPLE \(SEC 3.0\)](#) / [HEALTH & SAFETY \(SEC 3.3\)](#)
[/ OUR PERFORMANCE](#)

Our Health and Safety Performance

We measure our health and safety performance using traditional Occupational Safety and Health Administration's (OSHA) incident calculations. During Fiscal Year (FY) 2013, we reduced our Total Recordable Incident Rate by 2.8% and our Days Away, Restricted, and Transfer Rate by 1.3%, when compared to FY 2012.

Safety at Tyson Foods

	FY2009	FY2010	FY2011	FY2012	FY2013
--	--------	--------	--------	--------	--------

Lost Time Incident Rate ¹	1.46	1.44	1.41	1.20	1.02
--------------------------------------	------	------	------	------	------

Total	10.52	10.60	10.01	9.85	9.57
Recordable Incident Rate ²					
Days Away, Restricted, and Transfer Rate ³					
Days	7.01	7.30	7.00	6.71	6.62

¹ Number of work-related injury and illnesses that result in one or more days away from work per 100 Team Members. ² Number of work-related injury and illnesses per 100 Team Members. ³ Number of work-related injuries and illnesses resulting in a Team Member missing work, having restricted work activity, or being transferred from their regular work assignment per 100 Team Members.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Giving Back

HOME / PEOPLE (SEC 3.0)
/ GIVING BACK (SEC 3.4)

Making a Difference Every Day

Making a difference. It's a bold claim and an ambitious aspiration. All of us want be part of something that makes a difference in this world. At Tyson Foods, we're proud to make a difference in our communities, our country, and our world by helping feed the hungry, making charitable donations, and assisting during times of natural disaster.

Donated
95 million pounds of protein

\$2.4 million in cash donated to charities

Hunger Relief

Charitable Giving

Sharing expertise with farmers in Tanzania

89,000 meals served after tornado in Moore

Tyson Foods Fellows™

Responding to Disaster



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Giving Back

[HOME](#) / [PEOPLE \(SEC 3.0\)](#) / [GIVING BACK \(SEC 3.4\)](#)
/ [HUNGER RELIEF](#)

Hunger Relief

Tyson Foods has been involved in the fight to end hunger since 2000. Food donations play a significant role in our involvement in the cause. In 2013, our food donations to hunger relief exceeded 5.3 million pounds, contributing to a total of more than 95 million pounds donated since May of 2000.

Highlight

KNOW Hunger Campaign

KNOW Hunger Nashville, a partnership with the Urban League, kicked off in July with the announcement of a two-year commitment to fight hunger and build advocacy for hunger relief, health, and wellness in Tennessee.

KNOW Hunger Nashville is the culmination of a pilot program started in Jackson, Mississippi, in

2012 and continues our KNOW Hunger efforts that began in 2011.

Learn More

Find out more about [Hunger Relief](#) and our involvement.

Highlight

Creating Awareness with SNAP Challenges

Raising awareness about hunger is a key element of Tyson Foods' KNOW Hunger campaign. We focus heavily on keeping the conversation about hunger top of mind for community leaders, advocates, and governmental agencies. In 2013, one of our chief initiatives was to better inform influential audiences about SNAP, the U.S. government's Supplemental Nutrition Assistance Program. We held 10 KNOW Hunger Challenges in 2013 that included presentations about SNAP, nutrition, and creative cooking to an audience of 25 to 30 leaders at each event. Participants are divided into teams for a shopping contest, where each team is given \$100 to buy a week's worth of food for a family of four. An expert panel judges the purchases, and at day's end all of the food is donated for local hunger relief. The experience offers a glimpse into the challenge of trying to live on a SNAP budget while balancing nutrition and

creativity. Since the inception of the KNOW Hunger Challenge in 2012, there have been 15 challenges with approximately 435 people participating, \$8,700 in groceries donated plus a matching \$8,700 donated to food banks.

Learn more about these and other [hunger relief efforts](#) undertaken by Tyson Foods.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Giving Back

[HOME](#) / [PEOPLE \(SEC 3.0\)](#) / [GIVING BACK \(SEC 3.4\)](#)
/ [CHARITABLE GIVING](#)

Charitable Giving

During Fiscal Year (FY) 2013, we provided monetary contributions totaling \$2.4 million, both in our corporate hometown areas of Northwest Arkansas and Dakota Dunes, South Dakota, and throughout our plant communities. In an effort to make the most impact for our communities, our corporate charitable funding focuses on five key areas of support including hunger relief, health and human services, education, military and veteran, and community development. Combining our monetary and product donations for FY 2013, we are proud to have contributed over \$9.2 million to our communities and various hunger relief efforts. Find out about the [ways we give back](#).

Students and parents can also raise funds for their local schools through the [Tyson Project A+™ program](#), by clipping and saving product labels from certain *Tyson®* products. More than \$57,000 was

Contributions to United Way

\$2.2 million

contributed by Tyson Foods and our Team Members to United Way chapters in our areas of operation nationwide through our 2013 United Way drive and company match for Team Member contributions. From FY 2007 through FY 2013, we gave \$11.7 million to United Way

\$11.7 million

contributed to United Way from FY 2007 through FY 2013

donated to schools through this program in FY 2013.

Highlight

Tyson Foods Gives to Help Build Children's Museum

Plans for a new children's museum in Sioux City, Iowa, received a boost from Tyson Foods. We donated \$250,000 to sponsor a "Farm to Food" exhibit at the Children's Museum of Siouxland.

The museum will provide an interactive, hands-on learning environment to children, families, and schools of the tri-state area. The "Farm to Food" exhibit, which will be named in honor of Tyson Foods, will feature an interactive display of the food production cycle. It will bring the food-making process to life so children can see how crops are grown, farm animals are raised, and how agriculture contributes to the food choices they make at the grocery store.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Giving Back

HOME / PEOPLE (SEC 3.0) / GIVING BACK (SEC 3.4)
/ **TYSON FOODS FELLOWS™ PROGRAM**

Tyson Foods *Fellows™* Program

Our first group of fellows for the new *Tyson Foods Fellows™ program* traveled to Tanzania in 2014 to share their knowledge about food production, agriculture, and sustainability with people in need in the northern Babati region of that country. Through this project, we hope to directly benefit the lives of nearly 2,700 Tanzanian farmers and their families, over 10,000 people.

Highlight

Partnership with World Vision

We're partnering with *World Vision in Tanzania* to lend our expertise on food production and agriculture to farmers there.

We announced the partnership in 2013.



[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Giving Back

HOME / PEOPLE (SEC 3.0) / GIVING BACK (SEC 3.4)
/ RESPONDING TO DISASTER

Responding to Disaster

Throughout our company's history, our Team Members have always been quick to respond when disaster strikes in or near their communities.

"...Team Members have always been quick to respond..."

Because we are in the business of feeding people, our most natural and effective response has been to prepare and serve food to victims and relief workers at disaster sites.

In May 2013, the *Meals that Matter*™ disaster relief unit was deployed to Moore, Oklahoma, following the EF5 tornado that struck the community. There, 55



Learn more about disaster relief.



Learn more about our partnership with Team Rubicon.

Team Members, representing 18 different communities, served more than 89,000 meals. We unveiled the Meals that Matter disaster relief program and the mobile feeding unit in April 2012.

Highlight

#RancherRelief

In 2013, we joined [AgChat](#), a foundation to assist farmers and ranchers impacted by the unexpected winter storm dubbed “Atlas” that struck South Dakota, Wyoming and Montana. The winter storm dumped as many as 50 inches of snow, causing devastating livestock losses for some farmers and ranchers.

Through social media platforms, we pledged to donate \$10 per #RancherRelief tweet, up to \$50,000, to the effort. The two organizations held an online event that produced more than 5,000 tweets in only a few hours.

2014 Highlight

Partnering with Team Rubicon for Disaster Relief

We partnered with Team Rubicon, a military veterans' group, to enhance disaster relief efforts in the United States in January 2014. The collaboration will combine Team Rubicon's knowledge of logistics planning in the field with

Tyson Foods' experience in providing food to victims and volunteers.

As part of the partnership, Tyson Foods will donate a 53 foot semi-trailer that will serve as Team Rubicon's command center during relief efforts. The truck will include sleeping quarters and office and storage space for Team Rubicon's staff and volunteers. Tyson Foods will mobilize the unit alongside the company's *Meals that Matter*™ mobile feeding unit, when appropriate, and will work collaboratively onsite to bring assistance to disaster victims and aid workers.

"We're in a lot of communities where we're responsible for making a difference," said Tyson Foods Chairman John Tyson. "And then you look at these individuals who want to volunteer their time, they volunteered it in the military to protect us, and now they want to volunteer their time to help when there's a different type of disaster going on. It was simply a natural fit that came together."



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Planet

HOME / PLANET (SEC 4.0)

Protecting the Environment for Future Generations

Environmental protection and resource conservation are responsibilities we take seriously and consider essential to conducting business in a sustainable manner. We embrace a process of continuous improvement aimed at protecting the environment for future generations.

“We embrace a process of continual

2.9% reduction in water use since 2004

Water

Tracking Greenhouse Gases for 8 years

Air Quality

EPA SmartWay® Excellence semi-finalist

Transportation

Efficient lighting is saving energy

Energy Use

Improving recycling efforts at our plants

Solid Waste

680,000 tons of poultry litter removed

Family Farmers

improvement..."

Our main environmental footprint areas include water, air, carbon, energy use, solid waste, packaging, and sustainable agriculture. All of our facilities in the United States and Mexico have implemented Environmental, Health, and Safety Management Systems that fulfill the requirements set forth in International Organization for Standardization (ISO) 14001. The sections that follow review our management approach to each of these impact areas as well as our performance data for these areas during Fiscal Year (FY) 2013.

One
penalty
greater
than
\$5,000 in
2013.

Fines &
Penalties

Our Environmental, Health, and Safety Policy

With our Core Values as our foundation, it is Tyson Foods' policy to conduct business in a safe, responsible manner with respect for the environment and for the well-being of our Team Members, customers, and neighboring communities. We believe that conserving and protecting natural resources is essential to our company's

sustainability as well as the future of the world. We believe that our Team Members, contractors, and visitors have the right to work in a safe environment. It is both the individual and collective responsibility of all Tyson Foods' locations and Team Members to understand, promote, and assist with the implementation of this policy and its accompanying principles.

Our Guiding Principles:

- We strive to maintain safe and healthy work environments that enable our Team Members to work free of occupational injury and illness.
- We endeavor to operate our business in an environmentally responsible manner while minimizing our environmental footprint.
- We are committed to compliance with the Environmental, Health, and Safety (EHS) regulations and other requirements applicable to our operations, and we set higher standards for ourselves if unacceptable

risks are identified.

- We set goals to eliminate injuries and illnesses, to prevent pollution, and to conserve resources, and we regularly monitor and measure our EHS performance toward meeting these goals.
- We work together, across all levels of our organization, to drive the continual improvement of our EHS Management System and EHS performance.
- We foster open communication with our Team Members, contractors, and suppliers to ensure they are aware of their EHS roles and responsibilities, and we hold them accountable for conforming to the commitments of our EHS Policy and the requirements of our EHS Management System.

subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Planet

[HOME](#) / [PLANET \(SEC 4.0\)](#) / [WATER \(SEC 4.1\)](#)

Water

We understand the importance of water in our everyday lives and our responsibility for protecting water quality. Our U.S.-based poultry, beef, and pork processing plants used approximately 25.3 billion gallons of water in FY 2013 to produce food products and ensure the cleanliness of their facilities.

- We operate 34 full-treatment and 43 pretreatment wastewater facilities in North America.
- Our long-term goal is to eliminate Notices of Violations (NOVs) and permit exceedances. From the end of FY 2012 to the end of FY 2013, we decreased wastewater-related permit exceedances by 66 percent and NOVs decreased by 21 percent.

We have been focused on water conservation for many years. We employ programs and technologies to conserve and reuse water. Our first priority is to

**2.9%
reduction
in water
use since
2004**

[Click to learn more.](#)

ensure the wholesomeness and safety of our food products. Water use is critical to the cleanliness of our facilities and for ensuring the safety of our products; its use is mandated by the government. We recognize the important balance between protecting product quality and conserving a natural resource. Where necessary, food safety and quality trump water conservation.

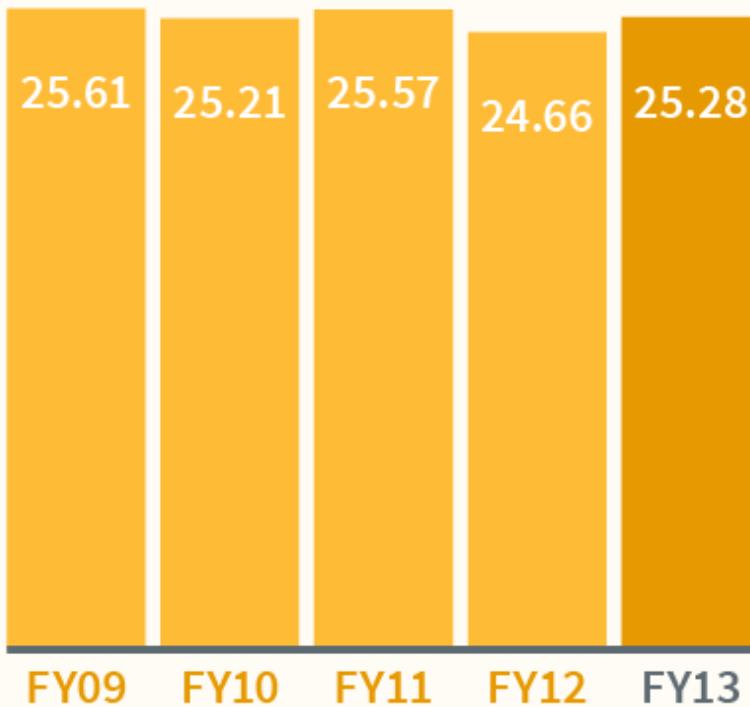
We are proud of our water conservation efforts, however, as they, along with several facility closures, have led to a water usage reduction of 2.9 percent since October 2004. This is equivalent to a 14.7-percent reduction in the number of gallons used per pound of finished product, which is equal to 33.3 billion bottles of water (of the typical 16.9 oz. consumer bottle size).

WATER USAGE

IN BILLION GALLONS, IN U.S., BY FISCAL YEAR

25.28 Billion Gallons

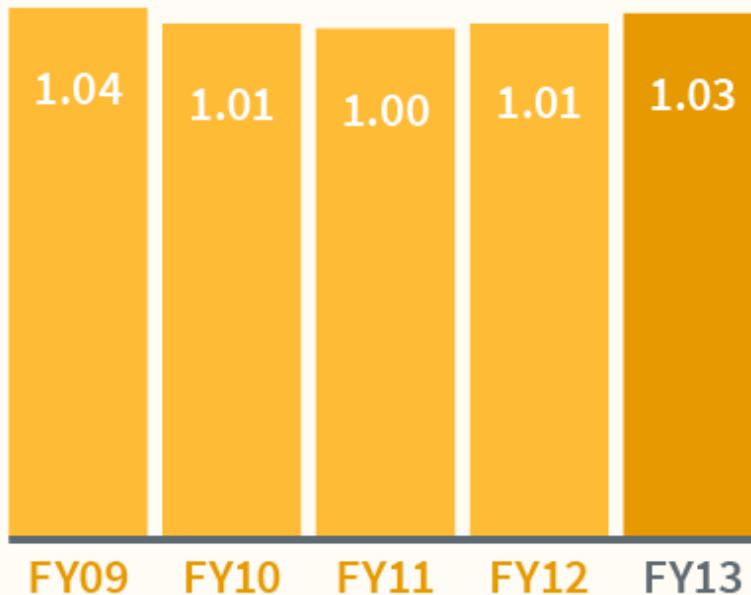
in Fiscal Year 2013



WATER USED PER POUND OF FINISHED PRODUCT

IN GALLONS, IN U.S.,
BY FISCAL YEAR

1.03 Gallons
in Fiscal Year 2013



Water is fundamental to our production operations.

We formed a Water Council in FY 2013 to ensure we have a comprehensive approach to sustainable water use. The goal of the Council is to understand the current landscape for water management in the world, how it relates to our global operations, and to create short-term and long-term plans for water management across our company.

Since the creation of the council, we've taken several necessary steps.

- The council and the University of Arkansas have completed the final Stage Two Geographic Water

Risk Assessment for all of our U.S. operations.

- We completed a review of water usage, infrastructure, conservation practices, and scarcity risks at our U.S. operations to help ensure we have a complete picture of the current operational sustainability of our company's water supplies.
- Metrics were established to allow the council to gauge progress in its water sustainability efforts.

2014 Highlight

International Production & Processing Expo

In November 2013, the International Production & Processing Expo in Atlanta, Georgia, selected Team Member Keith Sage, a wastewater supervisor at our Seguin, Texas, location for one of their Thirty under Thirty awards. The program recognizes the value of young industry professionals in the meat and poultry industries. Keith was one of only two people chosen from Tyson Foods.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Planet

[HOME](#) / [PLANET \(SEC 4.0\)](#) / [AIR QUALITY \(SEC 4.2\)](#)

Maintaining Air Quality and Greenhouse Gas Emissions

Our primary air emissions include

- Particulate matter from operations such as feed milling and cooking
- Sulfur oxides, nitrogen dioxide, carbon monoxide, and particulate matter emissions from the combustion of fossil fuels
- Volatile organic carbon emissions that may result from fryer operations.

Our management of air emissions includes pollution prevention programs, pollution control equipment, and investment in air emission control technologies, as needed. We have completed a potential-to-emit inventory for our U.S.-based operations as a

Tracking
Greenhouse
Gases for
8 years

[Click to learn more.](#)

component of the ongoing process of managing air permits and operational changes.

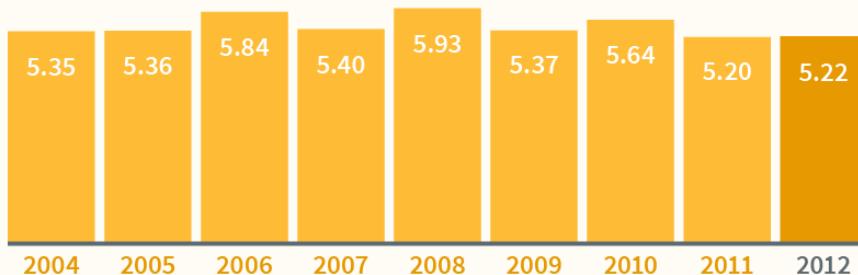
We completed our corporate-wide greenhouse gas inventory in accordance with the Climate Leaders Greenhouse Gas (GHG) Inventory Protocol. Our GHG baseline footprint during calendar year 2004 was 5.35 million metric tons. This footprint includes GHG emissions from our U.S.-based chicken, beef, pork, and prepared foods operations as well as our hog buying stations and transportation operations.

Information from our U.S.-based Cobb-Vantress and Pork Group subsidiaries is also included in this footprint. It does not include information from our independent poultry producers. This baseline inventory includes data related to facility fuel and electricity usage, transportation fuels, refrigeration usage, and anaerobic biogas production.

Based on this inventory, we're evaluating our energy profile and considering a process for establishing energy metrics tied to GHG emissions. We believe any approach selected must provide a consistent method for measurement that will work with future regulatory and policy expectations related to carbon management.

GREENHOUSE GAS EMISSION SOURCE COMPARISON

ABSOLUTE EMISSIONS BY MILLION METRIC TONS PER YEAR



All values are rounded to two significant digits. Emission rates do not include poultry houses at this time.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Planet

[HOME](#) / [PLANET \(SEC 4.0\)](#) / [TRANSPORTATION \(SEC 4.3\)](#)

Partnering with the EPA on Transportation Sustainability

During Fiscal Year (FY) 2013, we continued to be a proud partner and a leader in [EPA's SmartWay® program](#).

“These initiatives... are responsible for the elimination of more than 59 million over-the-road truck miles during FY 2013.”

In FY 2013, the EPA identified us as a *SmartWay* Excellence Semi-Finalist. This selection is based on

EPA
SmartWay®
Excellence
semi-finalist

[Click to learn more.](#)

Results

- 200 new trailers** purchased that offer potential fuel savings
- 2.4 million truck miles** saved during FY 2013 by shipping directly
- 55 million truck miles** saved by shipping products over rail

environmental performance we demonstrated via the Partner Tools and use of *SmartWay* carriers to move freight. We require all of our products be moved by *SmartWay* participating carriers.

In addition to being recognized as a semi-finalist for a *SmartWay* Excellence Award, we continued to work on reducing our environmental impact and improving our overall sustainability with several initiatives designed to improve miles per gallon performance and reduce truck miles on our nation's highways.

These initiatives, along with the support and leadership of our Team Members, are responsible for the elimination of more than 59 million over-the-road truck miles during FY 2013. Below are examples of these initiatives.

Eco-Friendly Equipment

Our private fleet is constantly testing and researching new and improved ways to reduce emissions, lower fuel consumption and decrease greenhouse gases, while improving miles per gallon performance. In FY 2013, we replaced older equipment with more than 200 new tractors that are *SmartWay* certified and are equipped with battery and electric powered auxiliary power units to reduce idling time, saving fuel and emissions. We also purchased more than 200 new trailers that are fitted with drag-reducing wind skirts that offer potential fuel savings.

Direct Ship to Customer

In partnership with our customers, we continue to find new opportunities to save truck miles by shipping directly to a customer's dock. By altering order patterns and volumes to allow direct shipping, we saved more than 2.4 million truck miles during FY 2013.

Heavy Shipment and Ultra-Light Equipment

We, and our *SmartWay* partners, have invested in ultra-light equipment allowing us to add product weight to our shipments. Over the last year, the Ultra-Light program has helped increase the weight we are able to put on shipments, reduce truck miles, and eliminate the overall number of trucks on the road. By strategically placing lighter equipment in high-volume lanes, we have successfully reduced just over two million truck miles during FY 2013.

Rail

We have further reduced our truck miles by using rail to ship food and other products to our customers. In FY 2013, we saved more than 55-million truck miles by shipping products over rail.

Ocean Partners

We are proud to do business with some of the top ocean freight hauling companies, who are also leading the way in sustainability practices. These companies have implemented practices and initiatives that lower

emissions and fuel consumption, such as sailing at half speed, connecting to shore power when possible, switching from a low sulfur fuel to marine gas oil, and on-dock rail, which eliminates the need to move containers from ships to rail terminals by truck.

Recent Notable Initiatives

One of our most recent projects was replacing diesel powered refrigeration units at some of our plants with electric storage unit trailers. The fuel saving projection for this project is estimated to be more than 94,000 gallons of fuel per year for a single plant. We are currently evaluating opportunities to expand this project.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Planet

[HOME](#) / [PLANET \(SEC 4.0\)](#) / [ENERGY USE \(SEC 4.4\)](#)

Energy Use

Energy use in our production facilities is the company's first and second largest source of GHG emissions. Our main source of energy is electricity, which represented 54 percent and 50 percent of our total GHG emissions during calendar years 2011 and 2012, respectively. We use electricity to power processing, refrigeration, and wastewater treatment equipment, and for lighting, heating, and air conditioning. Many of our facilities also use natural gas in boilers for steam generation, in fryers and ovens to cook our food products, and in water heating systems. The combustion of natural gas represented 27 and 24 percent of our total GHG emissions during calendar years 2011 and 2012, respectively.

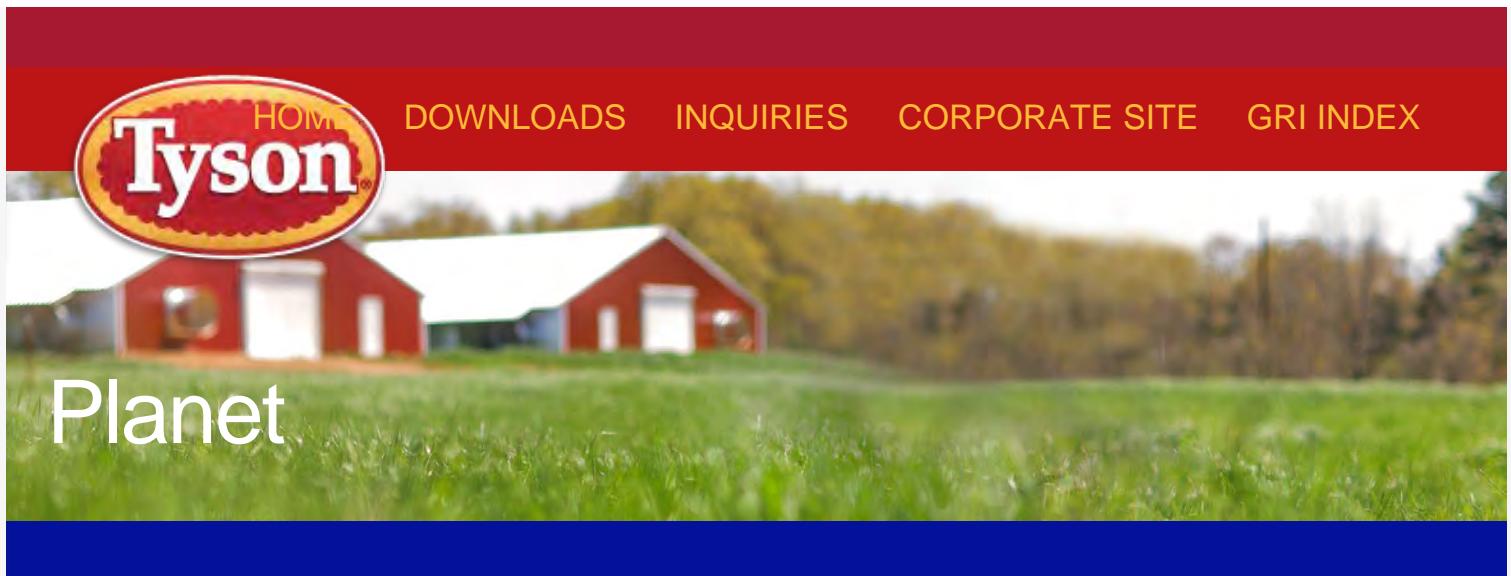
Energy-efficiency projects reduce both costs and associated GHG emissions. Below are some of our energy conservation efforts currently underway.

**Efficient
lighting is
saving
energy**

[Click to learn more.](#)

We operate renewable energy processes and research new and evolving technologies to create renewable energy. For example, we have six wastewater treatment systems that have enclosed their anaerobic lagoons in order to generate and capture biogas.

- We're currently implementing a web-based, real-time process for energy management that focuses on monitoring and reporting total usage of energy, water, and the processes we have that are energy intensive.
- We're in the process of evaluating a modular water re-use application at our plants that would allow a plant to reuse water at the rate of 500 to 1,000 gallons per minute.
- We are converting existing obsolete lighting to more energy efficient lighting designed to reduce total energy consumption by two to five percent over the next five years.



Planet

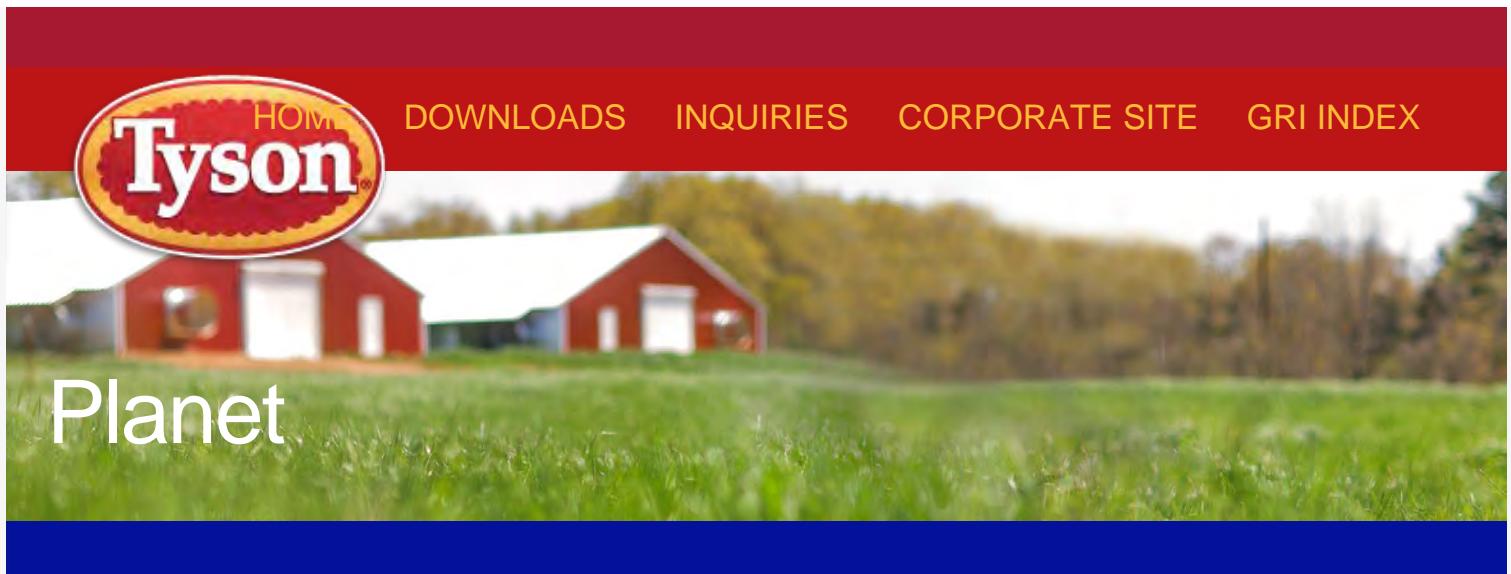
[HOME](#) / [PLANET \(SEC 4.0\)](#) / [SOLID WASTE \(SEC 4.5\)](#)

Solid Waste

Our operations generate mostly non-hazardous solid waste consisting of paper, plastics, scrap metals, used oils, food wastes, wooden pallets, protein by-products, and old corrugated containers (OCC). We promote consistent waste management practices throughout our company.

These efforts aid in reducing the amount of waste sent to landfills and reduce methane generation which contributes to the generation of greenhouse gas emissions. Our goal is to reduce the amount of waste we send to landfills and increase the amount of materials recycled every year.

subsidiaries.



Planet

[HOME](#) / [PLANET \(SEC 4.0\)](#) / [FAMILY FARMERS \(SEC 4.6\)](#)

Family Farmers

Over the past three years, the Environmental Protection Agency's (EPA) Region 6 office has conducted several inspections of independent poultry farmers in the northwest Arkansas area. Based on the feedback and results of these inspections, we collaborated with the Natural Resources Conservation Service, Arkansas Natural Resources Commission, the University of Arkansas, Oklahoma State University, Arkansas Farm Bureau, and other poultry companies to conduct three environmental training sessions for poultry farmers in FY 2013.

To recognize the environmental efforts of independent poultry farmers who grow chickens for us, we have a Poultry Environmental Stewardship Awards program. Each year, we present awards to Family Farmers who have excelled in several criteria including implementation of best management practices,

**680,000
tons of
poultry litter
removed**

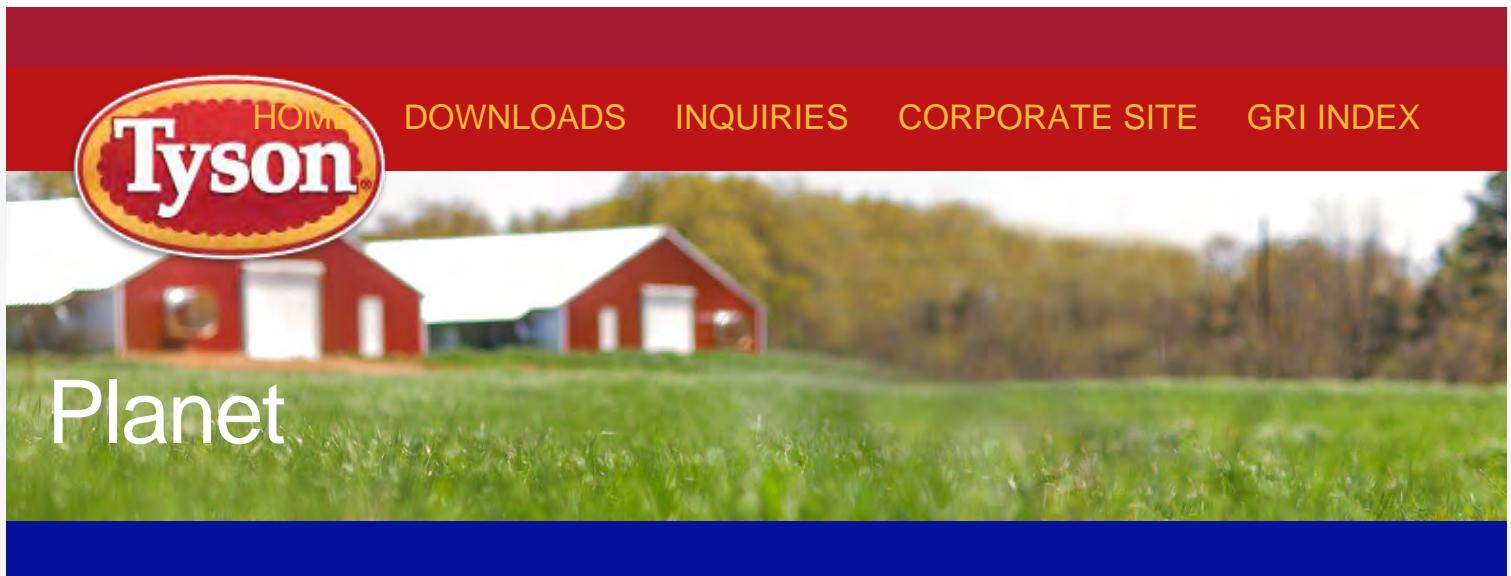
[Click to learn more.](#)

community activities, neighbor relations, previous awards, and wildlife habitat management.

In 2004, Tyson Foods and other poultry companies in the northwest Arkansas area developed BMPs, Inc., a non-profit organization assisting Family Farmers with poultry litter export. From 2004 through FY 2013, more than 680,000 tons of poultry litter were hauled out of the Illinois River watershed located in northwest Arkansas and northeast Oklahoma. Approximately two-thirds of the total export volume came from poultry farmers who contract with Tyson Foods. Our total investments in the export of this litter exceed \$2.2 million.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



Planet

[HOME](#) / [PLANET \(SEC 4.0\)](#) / [FINES & PENALTIES \(SEC 4.7\)](#)

Environmental Fines and Penalties

We experienced 21 reportable chemical releases in Fiscal Year (FY) 2013, and we paid environmental penalties totaling \$3,952,500 in FY 2013. During this time, one penalty was incurred that was greater than \$5,000.

Details surrounding this penalty are in this [news release](#).

One
penalty
greater
than \$5,000
in 2013.

[Click to learn more.](#)

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Products

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#)

Making Great Food

Nothing is more important to our business than maintaining the confidence customers and consumers have in our products. Sustaining our company's future means we must place the highest priority on food safety and quality. We use state-of-the-art food safety systems, provide education and information that helps our customers and consumers use our products safely, continuously improve our product safety, and demand safe raw materials and ingredients from our suppliers.

**Safe food
for a
growing
world**

**200,000
consumer
contacts in
2013**

**Safety &
Quality**

**Customers &
Consumers**

**\$50
million
spent on
R&D**

**New
products
for
healthier
lifestyles**

**Product
Research**

**Health &
Nutrition**

**Advertising
our
products
responsibly**

**225 swine
farm
audits
conducted**

**Responsible
Marketing**

**Animal Well-
Being**

Highlight

Walmart China Names Tyson China 2013 Fresh Supplier of the Year

Tyson China was recently awarded the 2013 Fresh Supplier of the Year award from Walmart China. The award recognizes our quality, on-time service delivery rates, and customer service standards. We are the largest chicken supplier to Walmart in more than 260 stores in China.

Highlight

Day Starts™ Breakfast Line Launches

Tyson® Day Starts™ breakfast products launched in Fiscal Year 2014. The line of frozen breakfast sandwiches offer protein-rich meals made with high-quality ingredients. Classic breakfast sandwiches, like the sausage, egg, and cheese biscuit, are

offered, as well as some twists on breakfast staples, like crispy wrapped cheese omelets – all are ready to eat in less than two minutes.

The breakfast products are made with wholesome, real ingredients like all natural cheeses, eggs and quality *Tyson®* meat with 24%-34% of daily protein requirements.*

* Percentage depends upon product consumed. See nutrition panel for details.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Health & Nutrition

HOME / PRODUCTS (SEC 5.0)
/ HEALTH & NUTRITION (SEC 5.4)

Promoting Health and Nutrition

Health and wellness are important to our customers and consumers, and there is growing interest in issues such as childhood obesity, weight control, and heart health. We are committed to providing food products that contribute to a healthy lifestyle and offer great taste and convenience for our customers and consumers.

Nutrition team on R&D staff

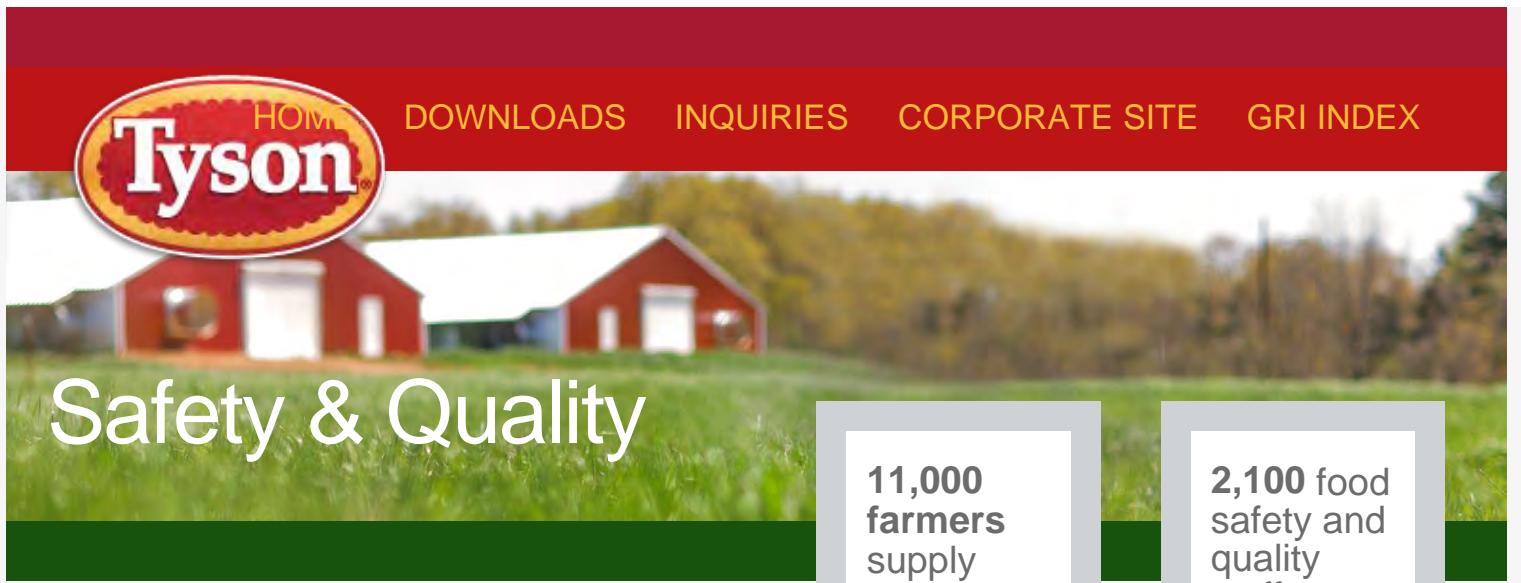
New products for healthier lifestyles

Nutrition

Product Innovation

68 new K-12 products to meet new standards

Back-to-School



Safety & Quality

HOME / PRODUCTS (SEC 5.0)
/ SAFETY & QUALITY (SEC 5.1)

Food Safety and Quality Assurance

When we create a new product, food safety and quality are considered at every step from research and development to manufacturing, marketing, storage, distribution, and consumer use. We believe this approach helps guarantee the safety and quality of our products from the farm all the way to the dinner table.



Learn More

Learn more about the [food safety chain](#).

11,000 farmers supply poultry and livestock

On the Farm

2,100 food safety and quality staff

Our Team

State-of-the-art food safety laboratories

Lab Services

All locations audited for food safety and quality

Audits

Proven food safety programs

Improving Food Safety

Food Defense System to prevent tampering

Food Defense

Task force improves food safety

Track & trace advances improve protection

Task Force

Track & Trace

Ensuring safe sources for our ingredients

Two product recalls in 2013

Ingredients

Recalls

Ensuring safe animal feed and animal breading

GMOs

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Safety & Quality

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [SAFETY & QUALITY \(SEC 5.1\)](#)
/ [ON THE FARM](#)

Food Safety and Family Farmers

Family Farmers raise the majority of our chickens. We provide producers with veterinary support, nutritionally formulated feed, technical assistance, and information on optimal lighting, ventilation, and animal well-being.

We also help them implement strict biosecurity measures to prevent the spread of disease among animals, and we perform thousands of tests each week to confirm the health of our animals, including avian influenza testing of all chicken flocks prior to transport to a processing facility.

We buy cattle and hogs on the open market from independent livestock producers. To ensure the safety and quality of our products, we work with industry associations to develop standards for the raising of these animals, like the *We CareSM* Initiative

Economic Impact with
Independent Family Farmers

Data represents fiscal year ending September 30, 2013.

We paid more than

11,000 farmers
more than
\$15.4 billion

for cattle, hogs and
to grow chickens.*



Click to learn more.

responsible pork program, a joint program of The Pork Checkoff, through the National Pork Board and the National Pork Producers Council, and the National Pork Boards' *Pork Quality Assurance Plus®* program.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Safety & Quality

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [SAFETY & QUALITY \(SEC 5.1\)](#)
[/ OUR TEAM](#)

Our Food Safety and Quality Assurance Department

The Tyson Foods Food Safety and Quality Assurance (FSQA) Department plays an integral role in developing, improving, and monitoring the execution of our food safety and quality policies, procedures, and product specifications. The FSQA department is supported by 2,100 food safety and quality professionals serving in key functions at both the corporate and facility level. Working in partnership with research and development, facility management teams and regulatory authorities, the FSQA team monitors the implementation and effectiveness of our food safety and quality assurance policies, procedures, and controls during the production of our food products.



Click to hear from a FSQA Team Member.



Click to learn more.

Our FSQA department is structured to include Laboratory Services, Food Safety, Quality Assurance, Consumer Relations, Regulatory Compliance, Hazard Analysis and Critical Control Point (HACCP), and Statistical Analysis. The Senior Vice President line-of-reporting parallels those of Operations and Sales up to the Chief Operating Officer. Additionally, all facility FSQA managers, and their support staffs report through Tyson Foods' Corporate FSQA Department.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Safety & Quality

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [SAFETY & QUALITY \(SEC 5.1\)](#)
/ [LAB SERVICES](#)

Food Safety and Laboratory Services Network

Our Food Safety and Laboratory Services (FSLS) Network is recognized throughout the industry as a leader in food-safety research, analytical chemistry, and microbiological analyses. We have 17 laboratories, including two corporate laboratories, four regional laboratories, and 11 fresh meat laboratories. Twelve of these are ISO 17025 certified.

The Tyson Foods Safety and Research Laboratory in Springdale, Arkansas, is a 25,000-square-foot, state-of-the art facility. In addition to ISO 17025 certification, the laboratory has certification for ISO 9001-2008. It has full-service capabilities for analytical testing, with food-safety research as the main focus.

Learn More

Learn more about our [Food Safety and Laboratory Services Network](#).

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Safety & Quality

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [SAFETY & QUALITY \(SEC 5.1\)](#)
[/ AUDITS](#)

Audits and Inspections

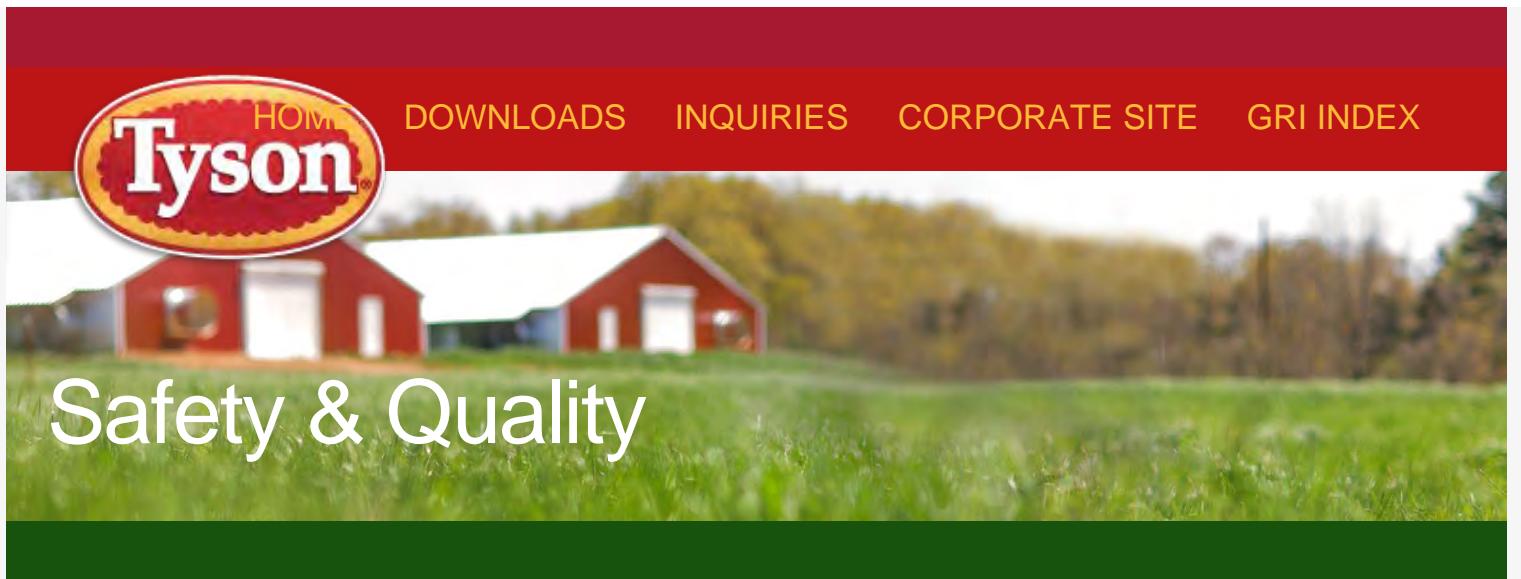
We want the food we make to be nutritious, delicious, and safe. Audits by our FSQA team and by third-party auditors help us do that. All of our production facilities, co-packers, custom processors, distribution centers, and suppliers of ingredients and packaging materials are required to comply with stringent food safety policies that apply to their operations. We have seven full-time FSQA professionals who perform company audits in addition to third-party auditors. All of our products are subject to inspection by the USDA and/or FDA, and we use numerous procedures and controls to ensure the safest food possible.

We began implementing Global Food Safety Initiative audits in 2008. The GFSI is a partnership between food safety experts from retailers, manufacturers, and

food service companies that focuses on the “continuous improvement in food safety management systems to ensure confidence in the delivery of safe food to consumers.”

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



Safety & Quality

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [SAFETY & QUALITY \(SEC 5.1\)](#)
/ [IMPROVING FOOD SAFETY](#)

Advancements and Investments in FSQA

We believe our food safety systems are world class, and continue to look for opportunities to improve these systems.

“ We openly share our food-safety research and technologies... ”

Our commitment to food safety is not a point of competition among food producers, however. We openly share our food-safety research and technologies with peers and colleagues.

- At Tyson Foods, we employ a rigorous environmental microbiological-surveillance program named the *Sentinel Site Program®*.

- We use proven, safe techniques to prevent the potential spread of bacteria, such as *Salmonella* and *E. coli O157:H7*, during the processing of meat and poultry. Learn more about [*Salmonella*](#) and [*E. coli O157:H7* prevention](#).
- Tyson Foods' Specified Risk Material (SRM) Program outlines the company's process for identifying and controlling potential exposure to Bovine Spongiform Encephalopathy.
- Our wireless and paperless data collection system, called the *Plant.View™* System, ensures all critical food-safety and quality assurance data can be entered into the *Plant.View* database using handheld devices. The system can analyze the data to detect possible problems, and can automatically create required corrective action records, alert appropriate members of FSQA and operations management and, if configured to do so, place products on hold for further examination and possible disposal.
- Since 2001, Tyson Foods has had a Facility Sanitary Design Policy in place to ensure all of our facilities are capable of producing a safe product. The policy provides guidelines for the design, operation, and maintenance of processing equipment and facilities to protect food products from contamination and to ensure product contact surfaces can be cleaned properly. These guidelines accompany all regulatory and GFSI facility standards.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Safety & Quality

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [SAFETY & QUALITY \(SEC 5.1\)](#)
/ [FOOD DEFENSE](#)

Food Defense Systems

Food-defense plans have been implemented at each of our processing locations. Security measures are in place that limit access to the facility to only authorized Team Members, visitors, and vehicular traffic. Other implemented security measures are designed to assure the security of all products stored at the facility through the use of trailer seals, further-restricted areas within the facility, surveillance cameras, and other preventive countermeasures.

Our Team Members are the most important part of our food defense system. All Tyson Foods Team Members are required to immediately report to their supervisor, Quality Assurance, or the Ethics Department any possible food safety or product tampering issues.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Safety & Quality

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [SAFETY & QUALITY \(SEC 5.1\)](#)
/ [TASK FORCE](#)

Food Safety Task Forces

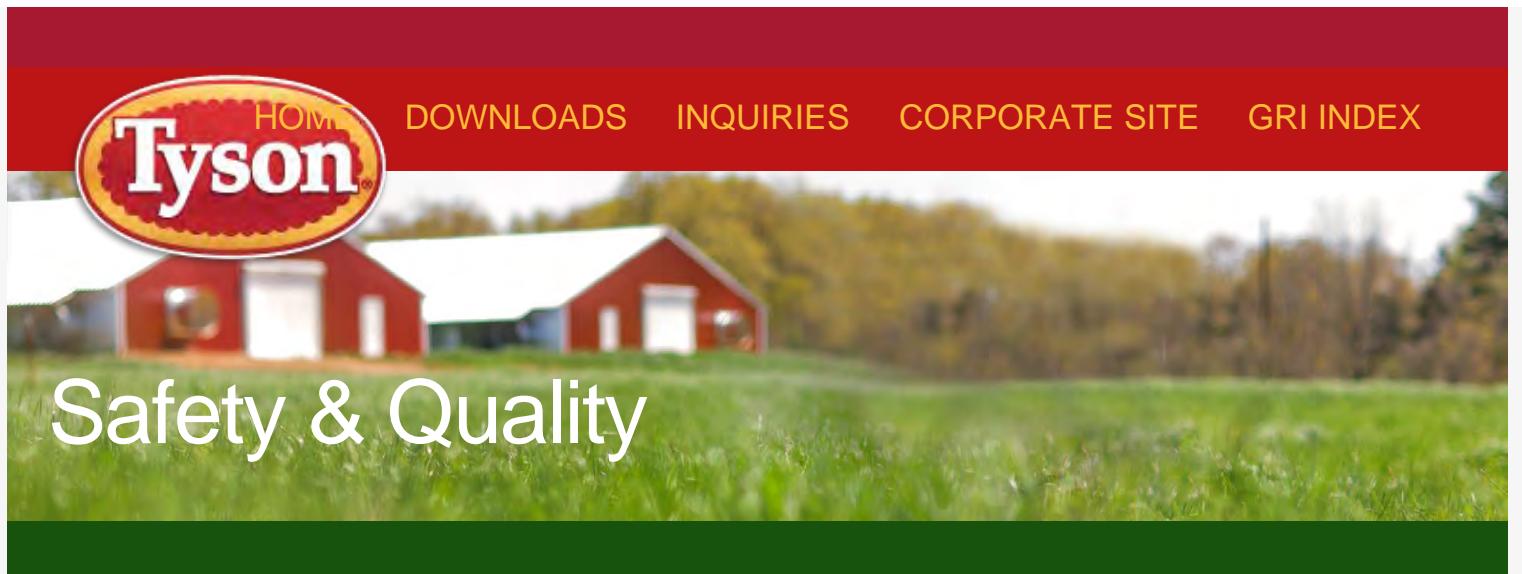
Tyson Foods is committed to continuous improvement and believes teamwork is vital in achieving greatness. The Food Safety and Quality Assurance group has coordinated multiple task forces to improve facility food safety, including the Food Safety Committee, a *Salmonella/Campylobacter* Task Force, the Listeria Task Force, and a Sanitary Design Task Force. Each task force has Team Members from various plants or areas and levels of our company to help us follow the best practices for foods safety.

Based on recommendations from one or more of the task forces, we have revised a number of our purchasing specifications for equipment such as conveyors, meat slicers, freezers, electrical enclosures, and packaging equipment to capture best-

in-class design features. We have also modified our maintenance and sanitation policies to ensure best-in-class practices are maintained within each processing facility. We've established food safety alerts that highlight some of the most vulnerable areas of processing plants to possible contamination from harmful bacteria.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



Safety & Quality

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [SAFETY & QUALITY \(SEC 5.1\)](#)
/ [TRACK & TRACE](#)

Tracking and Tracing Our Products

Our goal is to be world class in our ability to track and trace our products throughout our production and distribution channels. Our Enterprise Inventory Management (EIM) program strengthens our ability to control product at both facility and distribution warehouses by giving our food-safety team a broad view of inventory and the ability to hold or release product from anywhere via an Internet connection. It also allows our team to accurately track a product through our production and distribution locations, as well as improve our ability to automatically trace, by key indicators such as supplier and batch number, all ingredients that are a part of a finished product. Should the need arise, it is imperative that we can effectively and efficiently identify and isolate a specific

product. EIM allows us to do this and helps us ensure our products meet customer requirements and protect the trust consumers have in us and our brands.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Safety & Quality

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [SAFETY & QUALITY \(SEC 5.1\)](#)
/ [INGREDIENTS](#)

Ingredient Sourcing

Our Ingredient Sourcing team is committed to providing the world with trusted food products. We partner with ingredient suppliers who share the same commitment. We spend billions annually on major agricultural commodities and other ingredients that become part of our finished products, such as wheat, corn, rice, soy, dairy, and vegetables. This also includes ingredients that provide flavor, protect product integrity, promote food safety, and offer additional value to our customers.

While we do not disclose, for competitive reasons, specific details about the source of our ingredients, the majority of our operations are based in the U.S., and we purchase most of our ingredients from U.S.-based suppliers. In the event that we cannot source an ingredient domestically, our international ingredient suppliers must also ensure proper monitoring and

testing of each ingredient to demonstrate they are safe and wholesome, and meet all known, applicable requirements for food safety.

As part of this process, all ingredient suppliers must comply with food safety regulations and standards applicable to their operations such as those set forth by USDA, FDA, Good Manufacturing Practices, and Hazard Analysis and Critical Control Points. We are also requiring ingredient suppliers commit to the Global Food Safety Initiative and gain certification against one of the benchmarked standards.

Supply Chain Diversification

Supply chain diversification is important to being a successful business. These efforts help us ensure continuity of supply and provide multiple sources for raw materials and manufacturing capabilities. These efforts can include periodic supplier score carding and participation in on-going optimization activities such as product duplication, consolidation, and “right-sizing” of applicable supply lines. All these efforts are intended to ensure a common goal to create a smooth, ethical, cost-effective, and socially responsible ingredient supply chain.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Safety & Quality

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [SAFETY & QUALITY \(SEC 5.1\)](#)
/ [RECALLS](#)

Product Recalls

Product recalls can happen for many reasons, such as product mislabeling, the addition of an incorrect ingredient in a product, nonconformance to customer specifications, or product contamination. In these situations, immediate action may be essential for protecting the health of the consumer.

It is for this reason that we maintain a rigorous recall policy that provides guidelines for initiating, investigating, and conducting product recalls. If we become aware of a situation in which we suspect a product could adversely affect the health and safety of our consumers, we will initiate a voluntary product recall to carry out a timely and effective recovery of the product.

In addition, we conduct mock recalls with our processing facilities and our distribution teams. Mock

recalls provide a methodology for practicing and evaluating our ability to recall finished products, ingredients, and packaging materials in a thorough and timely manner. They also help us identify opportunities for the continual improvement of our recall procedures.

FY 2013 Voluntary Product Recalls

1. In October 2012, we recalled approximately 67,269 pounds of packages labeled Honey BBQ Flavored Boneless Chicken Wyngz because of misbranding and undeclared allergens.
2. In April 2013, we recalled approximately 127,000 pounds of uncooked breaded chicken tenderloins and uncooked chicken tenderloin fritter products because of misbranding and an undeclared allergen.

FY 2014 (Through April 2014) Voluntary Product Recalls

1. In January 2014, we recalled 33,840 pounds of uncooked mechanically separated chicken when a sample of the product, analyzed by the Tennessee Department of Health, was found to contain Salmonella Heidelberg.
2. In April 2014, we recalled approximately 75,000 pounds of frozen, fully cooked chicken nugget products that may have been contaminated with foreign materials.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Safety & Quality

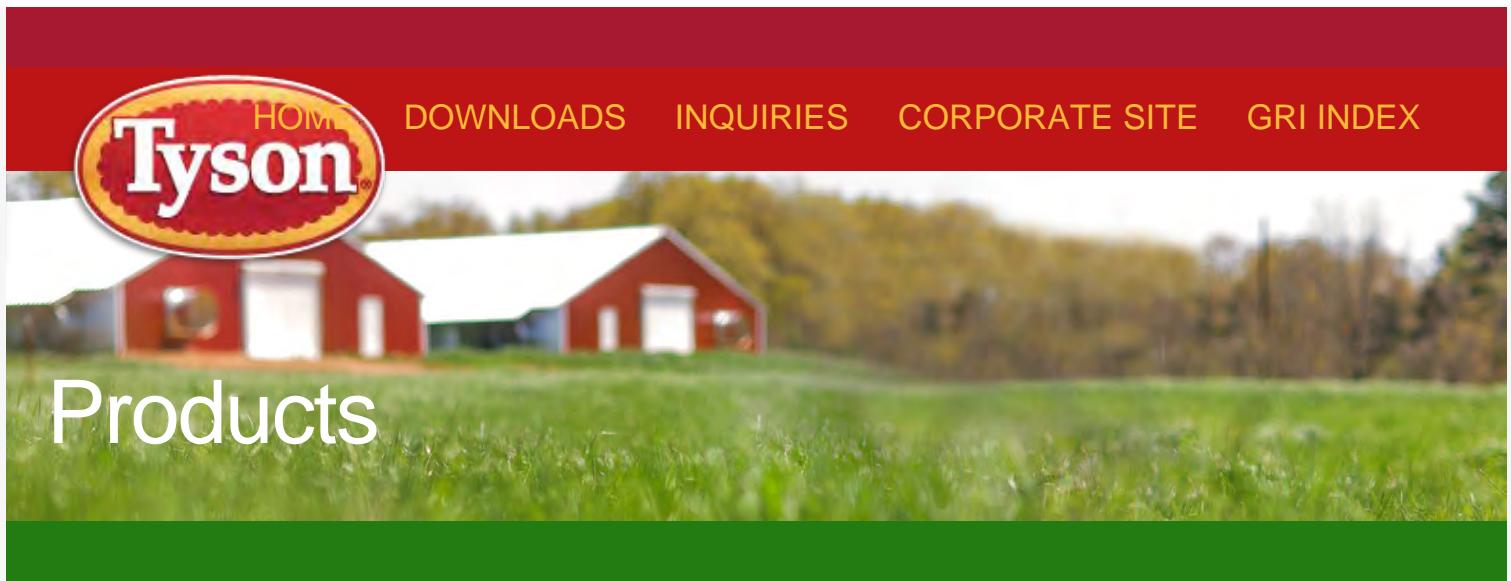
[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [SAFETY & QUALITY \(SEC 5.1\)](#)
/ [GMOs](#)

Genetically Modified Organisms

Since a significant percentage of the annual U.S. grain crop is genetically modified (GM) to protect it against herbicides, insects and viruses, we likely use GM grain to make chicken feed and as an ingredient in breadings and flour. But, the corn and soybeans we buy are safe to use. As noted by the World Health Organization, “GM foods currently available on the international market have passed risk assessments and are not likely to present risks for human health.”

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



Products

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#)
/ [CUSTOMERS & CONSUMERS \(SEC 5.2\)](#)

Supporting Our Customers and Consumers

When it comes to food safety in the home, our consumers are in control. We are committed to offering tools and resources to help them safely prepare and serve our products once they get them home. On our [consumer website](#), customers and consumers

“...we heard from approximately 200,000 customers and consumers.”

can access extensive information related to food safety including guidance for buying, storing, thawing, preparing, and cooking our chicken, beef, and pork

200,000 consumer contacts in 2013

[Click to learn more.](#)

**Recent Acquisition
Bosco's Pizza Celebrates 25th Anniversary**

[Click to learn more.](#)

products.

If our customers and consumers would like to [ask us questions](#) about our products directly, we encourage them to "Ask Willie." Willie Barber, affectionately known to us as Miss Willie, has worked in the chicken industry for more than 30 years and for Tyson Foods as the Manager of Consumer Information Services since 1991. Willie and her team of Consumer Information Services Representatives, respond to social media inquiries, telephone calls, letters, and emails from our customers and consumers. These representatives are trained to respond to concerns about food safety and quality, nutritional content, food storage and preparation, and new product lines.

Various expert resources also support these representatives.

If a question cannot be answered immediately, we will respond within 48 hours via phone, email, or other customer-preferred method. During Fiscal Year (FY) 2013 we heard from approximately 200,000 customers and consumers. The majority of these requests focused on the safe handling of our products, specific product and animal concerns, corporate inquiries, and marketing promotions. The ideas and thoughts of our customers and consumers are very important to us.

This feedback helps ensure we are providing the taste, value, and convenience our customers and consumers want, and helps us maintain a focus on continual improvement.

We are also committed to providing our customers and consumers with helpful information on meal ideas,

economical protein solutions, and feeding children healthy protein products they love on our [consumer website](#).

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.


[HOME](#) [DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Products

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [PRODUCT RESEARCH \(SEC 5.3\)](#)

Product Research and Development

We make great food. To continue to provide great products and be successful, we seek to understand our consumers' and customers' needs, now and for the future. Our R&D team uses a wide range of creative and technical talents and skills to keep us at the forefront of product development.

Tyson Discovery Center™ and Innovation

We are continuously fine-tuning our R&D efforts. The *Tyson Discovery Center™* enhances our ability to develop new food solutions and bring them to market faster. The pilot plant provides a real-world "testing ground" for evaluating numerous elements in the product-development process. In this unique facility, we have the ability to replicate nearly every production



[Click to learn more.](#)



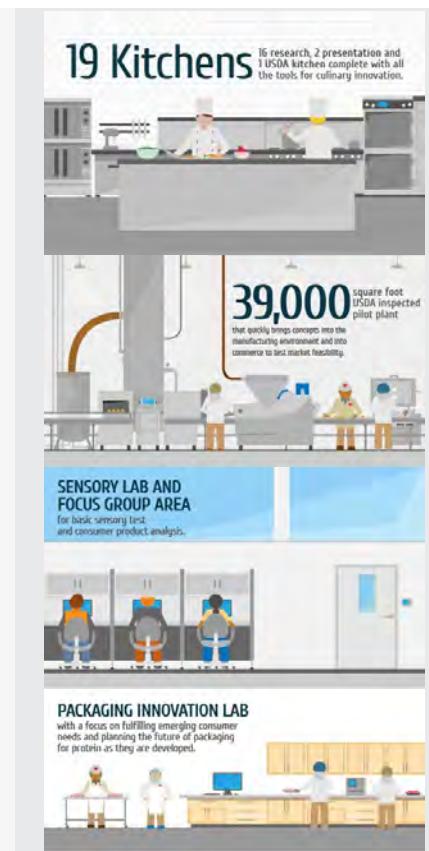
process using the exact equipment found in our processing plants, which removes disruptions, inefficiencies, and other issues that can happen during new-product testing at a production plant.

In addition to product innovation, a key sustainable advantage for our company is in our capacity to develop innovative processes. Our Speed Focus Group process and our Consumer Focus Group learning center allow us to measure consumer insights about new products and packaging. The ability to engage directly in discussion with consumers who buy our products enables us to meet the needs of today's changing market. Our sensory science team uses the state-of-the-art sensory lab at the Tyson Discovery Center to provide rapid results on consumer tastes and preferences, which speeds the time it takes us to get a new product to consumers.

Listening to the voice of the consumer is just one tool we use to develop products. Another innovative approach is the use of embedded resources – experts from some of our key supply partners who provide a wealth of knowledge and experience in making great food. By working together in the Tyson Discovery Center on a daily basis, we are able to jointly bring innovation to market sooner than we might otherwise.

Product Labeling

Our commitment to food safety does not end when our products leave our processing facilities. To help our customers and consumers make informed buying



[Click to learn more.](#)

decisions, we strive to provide accurate and reliable ingredient statements for our food products. Our Regulatory Services group ensures our products are packaged and labeled in accordance with our corporate product specifications and government regulations related to ingredients, product formulation, nutrition information, and product claims. Current claims our customers find important are natural, whole grain, no antibiotics and gluten free.

This group not only maintains a working relationship with key Tyson Foods' business units, such as marketing, food safety and quality assurance. They also maintain collaborative relationships with the USDA/FSIS, Food Nutrition Service, and Agriculture Marketing Service to ensure government compliance for our packaging and labeling.

Over the years, this group has been instrumental in implementing key labeling initiatives, including the mandatory nutrition labeling dictated by the Nutrition Labeling Education Act of 1993. This group was also instrumental in the company's allergen labeling efforts. There are eight foods that account for 90 percent of all food-allergic reactions: milk, eggs, peanuts, tree nuts, soy, wheat, shellfish, and fish. To help our consumers make informed decisions, in 2001 – well ahead of the Food Allergen Labeling and Consumer Protection Act of 2004 – we proactively initiated labeling of packaged products that contain these allergens.

Cultivating our R&D Talent

We recognize the importance of cultivating, or

growing, our people. Through the *Tyson Discovery Center™*, we are able to add to the skills sets of our Team Members. Technologists receive training to enhance their technical skills, and they have access to additional training opportunities in culinary creativity, leadership, and business acumen. This allows our technologists to provide thought leadership when working with business partners and customers. We are uniquely positioned to be an industry leader when it comes to making great food by developing the right products for our customers and consumers.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Health & Nutrition

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [HEALTH & NUTRITION \(SEC 5.4\)](#)
[/ NUTRITION](#)

Our Corporate Nutrition Team

Our corporate-based nutrition team, which includes both registered dietitians and advanced practice nutrition technicians, creates and maintains nutrition data for our products. This team assures our company's compliance for nutrition labeling, provides nutritional guidance during new product development, creates and maintains child nutrition summaries for school lunch and government feeding programs, and tracks current and emerging nutrition policies and trends. They provide responses to customer and consumer inquiries regarding nutritional guidance, potential allergens, and ingredient information.

Tyson Foods offers a wide range of protein choices that includes fresh and marinated chicken; beef and pork products; canned chicken; and fully cooked

products to meet the needs of today's consumers, including those watching their intake of calories, sodium, saturated fat, and trans fat. The Nutrition Facts Panel on our retail packages provides information for consumers to help them make healthful choices. As required, the panel offers details about such things as the fat, sodium, calorie, and carbohydrate levels of our products.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Health & Nutrition

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [HEALTH & NUTRITION \(SEC 5.4\)](#)
/ [PRODUCT INNOVATION](#)

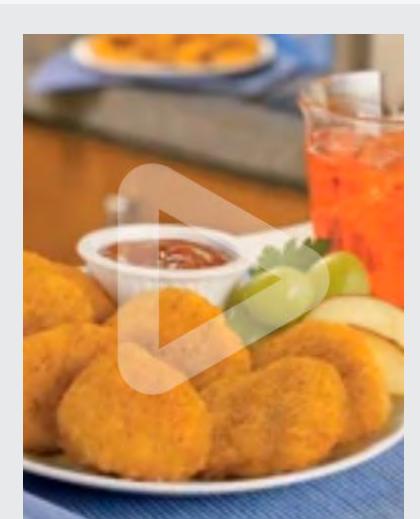
Product Innovation and Nutrition

NatureRaised Farms® Products

NatureRaised Farms® products are made with chickens raised on a vegetarian diet and no antibiotic use. The product line, introduced in 2013, includes gluten free grilled strips, gluten free grilled fillets, whole grain nuggets, Southern style crispy strips, and gluten free breaded nuggets. These products meet growing consumer demand for more natural and authentic food products.

100% All Natural*

We are responding to customer and consumer demand for all natural foods with no artificial ingredients and no preservatives. Our *Tyson®* Lightly



Learn what's in a retail *Tyson®* Chicken Nugget.

Breaded Chicken Breast Strips, for example, are made with white meat, contain no preservatives, and are *100% All Natural*. In addition, these strips contain 65-percent less breading, 50-percent less fat, zero grams of trans fat, and 40-percent fewer calories.

*Minimally processed. No artificial ingredients.

Reducing Sodium

As part of our continuing efforts to provide healthful food options, we are focused on ways to limit the use of sodium in our meat and poultry products without significantly affecting flavor or compromising food safety. We are working with retailers and our foodservice customers to create lower sodium products to help with their menu planning.

Whole Grain Fun Nuggets

Tyson Foods transitioned its popular fun nuggets products to a whole grain breading. The new *Tyson®* Fun Nuggets are made with all white meat, are *100% all natural*, contain no fillers or preservatives, have zero grams of sugar and trans fat per serving. The whole grain breading has 8 grams of whole grain per serving. According to the Whole Grain Council, health experts advise that grains are a healthy necessity in every diet. Whole grains have some valuable antioxidants not found in fruits and vegetables, and medical evidence suggest whole grains reduce risks of heart disease, stroke, cancer, diabetes and obesity.

Tyson® Grilled & Ready®

One of our fastest growing product lines in fiscal year 2013 was *Grilled & Ready®* Chicken Strips, diced, chunks, or whole breasts, plain or seasoned – all *Tyson® Grilled & Ready* products are a great source of lean protein and the perfect cornerstone for a nutritious meal. The *Grilled & Ready* product line offers a number of features for people wanting to quickly and easily prepare a nutritious meal, including fewer calories, lower sodium amounts, and less fat than many entrée choices in this category. Various recipe ideas for these products are available on our [consumer website](#).

Gluten Free Products

Recognizing a growing market and consumer need for gluten free products, we introduced gluten free chicken nuggets and breast strips in 2012. Consumers with celiac disease, gluten intolerance, or a wheat allergy can now enjoy delicious *Tyson* gluten free chicken nuggets and breast strips. Both products are 100% All Natural*, contain no preservatives, and have zero grams of trans fat per serving.

*Minimally processed. No artificial ingredients.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Health & Nutrition

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [HEALTH & NUTRITION \(SEC 5.4\)](#)
[/ BACK-TO-SCHOOL](#)

Tyson Foods Steps Up For Back-To-School

We put our hearts into creating the safest, most wholesome products available, including those we make for our Food Service K12 school business. New government nutrition standards for schools went into effect in the fall of 2012.

“We put our hearts into creating the safest, most wholesome products available...”

The changes were a part of the Healthy Hunger-Free Kids Act of 2010 and were the most comprehensive



[Click to learn more.](#)

changes to school nutrition in more than 15 years. The act is designed to ensure school breakfast and lunch programs offer healthy food options that align with the Dietary Guidelines for Americans, while creating an environment that encourages students to make healthy meal choices. Important nutritional changes introduced with this act include an increase in fruits and vegetables, an increase in whole grains, reduced sodium, minimum and maximum calorie levels, and limits on trans fats and saturated fats. The new recommendations were implemented during the 2012 and 2013 school year, with the remaining recommendations staged for implementation over the next few years.

Trans Fats and Nutrition Standards

All of Tyson Foods' school foodservice products contain zero grams of man-made trans fat per serving. We also have a product development platform that ensures fat, sodium, and calories are in compliance with the nutrition standards. In FY 2013, we launched four new whole grain *Crispitos®* products, 48 new chicken products, and 16 new beef products that meet the new nutritional regulations and have the great taste you expect from our products. We are continuously working to develop new products that meet the new USDA regulations and are hard at working creating future products.

Making New Products That Kids

Like

Through our *Tyson® Kid Tested, Kid Approved™* product program, we taste test new products with students to get their feedback. This proven process allows us to offer kid-endorsed products to help increase each school's average daily participation in their meal program. We currently offer 49 chicken, beef, and pork products that are *Kid Tested, Kid Approved* products.

Whole Grain, Low Sodium, Reduced Fat

In addition to our new whole grain versions of our *Crispitos®* filled tortilla products, we began offering our Whole Muscle Whole Grain Breaded Breast Filet. The new breaded filets are just one of the products in our new line of whole grain breaded and grilled poultry products that are made from whole muscle all white chicken meat with improved nutritional characteristics that meet requirements for all National School Lunch and School Breakfast programs. Four new low-sodium, flame-broiled beef patties were produced, with two sizes offered to meet our customers' needs.

Learn more about our [K-12 efforts](#).

Highlight

Whole Grains Council

Tyson Foods has been a member of the Whole Grains



Council (WGC) since 2006.

The WGC is a nonprofit consumer advocacy group working to increase consumption of whole grains for better health. The WGC's many initiatives encourage manufacturers to create delicious whole grain products, help consumers to find whole grain foods and understand their health benefits, and help the media to write accurate, compelling stories about whole grains.

Tyson Foods currently has 39 K-12 and *Mexican Original®* products that carry the Whole Grain Stamp from the WGC. By incorporating whole grain breading in our products, it is easier for children to increase whole grain intake as encouraged by the 2010 Dietary Guidelines. Learn more about the Whole Grains Council.

Working with the USDA Commodity Program

Tyson Foods works closely with the USDA Commodity Program and the USDA agencies at the federal and state level through the Food & Nutrition Services, Farm Service Agency, Agriculture Marketing Service, and Food Safety Inspection Service, along with state distributing agencies through state and regional offices, to ensure safe, healthy, and high-quality foods for school nutrition programs. All of our products that are eligible for federal funds reimbursement meet the Nutrition Standards in the National School Lunch and School Breakfast Program requirements through 2022. For more information, visit the USDA Food and Nutrition Service homepage.

Representing the Nutritional Interests of all Children

We are also an active, longtime sponsor and elected board member of the School Nutrition Association, a national, nonprofit professional organization representing more than 55,000 members who provide high-quality, low-cost meals to students across the country. Specifically, the association ensures all children have access to healthful school meals and nutrition education.

To assure that our sales and marketing professionals are well entrenched in the school foodservice world, nine of our School Food Service Team Members have earned School Nutrition Specialist credentials through the rigorous SNA operator credentialing examination.

Learn more about the [School Nutrition Association](#).

Highlight

Alliance for a Healthier Generation and Tyson Foods Team Up

In April 2013, Tyson Foods teamed up with the Alliance for a Healthier Generation in the fight against childhood obesity. Tyson Foods and the Alliance will work together to continue increasing the availability and affordability of more nutritious food products to help schools comply with federal nutrition standards and serve healthier meals to millions of students in the United States.

By working with the Alliance, Tyson Foods joins other leading school meal manufacturers pledging to set prices for healthier items – which meet the Alliance's science-based standards for nutrition – at a cost no more than 10 percent higher than traditional, comparable products. Manufacturers also have committed to aggressively promote products that align with the Alliance's Healthy Schools Program nutrition standards and equip their sales force with the knowledge and resources to educate food service professionals about their collaboration with the Alliance. "Our children consume up to one third of their calories while at school," said President Bill Clinton, founder of the Clinton Foundation. "I applaud Tyson

Foods, as one of our country's largest suppliers of school food products, for seizing an opportunity to improve the nutrition and well-being of more than 30 million school children nationwide."



[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



Products

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#)
/ [RESPONSIBLE MARKETING \(SEC 5.5\)](#)

Responsible Marketing and Advertising

Our principal marketing objective is to be the primary provider of chicken, beef, pork, and prepared foods products for our customers and consumers. We use our national distribution system and customer support services to achieve the leading market position for our products. We identify distinctive markets and business opportunities through continuous consumer and market research.

We Don't Advertise to Children

Our print ads are targeted to adults, including parents and single-person or dual-person households who prepare meals at home. We strive to place our

television advertisements in general-audience cable programming that is free from gratuitous displays of violence, sex, and profanity. Additionally, we strive to ensure our television advertisements are aired during programming that does not disparage any religious, ethnic, or political group and does not imply the company supports specific points of view. We do not advertise to children and we have policies in place that prevent children from providing personal information via our website.

We Make Judicious Use of Social Media

We make judicious use of social media, such as *Facebook*, *Twitter* and *Pinterest* to provide opportunities for our consumers to interact with our products and share product information with their friends and families. We have added several carefully structured contests and games on Facebook and our websites that generate brand recognition and excitement. We continue to expand our presence in social media venues.

We Support Our Brands, But We are Careful about Product Claims

In addition to supporting strong regional brands across multiple protein lines, we build *Tyson®* brands primarily through well-defined, product-specific advertising and public relations efforts that are focused toward key consumer targets with specific needs. These efforts are designed to present key

Tyson Foods products as everyday solutions to relevant consumer problems, thereby gaining adoption into regular eating routines. Further, we use a coordinated mix of activities designed to connect with our customers and consumers on both rational and emotional levels.

Point-of-sale and marketing materials, as well as advertisements used by all Tyson Foods businesses, receive thorough internal business-unit and legal review to ensure appropriate controls over use of intellectual property and the accuracy of every product claim. We advertise in accordance with guidelines from the Federal Trade Commission and voluntary review organizations such as the Advertising Self-Regulatory Council, which includes the National Advertising Division and the Children's Advertising Review Unit of the Better Business Bureau, and SocialMedia.Org. These internal reviews also ensure the label claims made on our products are approved by the U.S. Department of Agriculture Food Safety Inspection Service and are compliant with the Food and Drug Administration ingredient, packaging and labeling regulations.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



Animal Well-Being

HOME / PRODUCTS (SEC 5.0)
/ ANIMAL WELL-BEING (SEC 5.6)

Animal Well-Being

Producing a safe, nutritious food product begins with ensuring the health and well-being of the animals we process. We have a long-standing commitment to the well-being and proper handling of the animals used in our food products.

Our Office of Animal Well-Being, established in 2000, advises us on animal well-being practices and oversees our animal well-being programs, including our *FarmCheck™* program. Our commitment to animal well-being helps us maintain the critical balance

Training
in proper
animal
handling

225 swine
farm
audits
conducted

Our
Practices

FarmCheck™
Program

Addressing
questions
on animal
well-being

Working
with
poultry
farmers

Topics

Chicken
Health

Working
with cattle
and hog
farmers

Cattle & Hog
Health

between ensuring the needs of our animals are met and providing our customers and consumers with the quality food products they deserve.



[Learn More](#)
Learn more about animal well-being.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Animal Well-Being

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [ANIMAL WELL-BEING \(SEC 5.6\)](#)
/ [OUR PRACTICES](#)

Animal Well-Being Programs and Practices

We have developed and implemented animal well-being programs and practices for our chicken, beef, and pork segments. The programs consist of training for Team Members and suppliers that handle and work with live animals; on-going process monitoring; and internal and third-party audits and reviews. While these programs and practices differ based on the animal, we believe they demonstrate our proactive commitment to the proper rearing, handling, and slaughter of chickens, and the handling and slaughter of cattle and swine.

Below are examples of specific programs and practices we have implemented.

Annual Training

All Team Members handling live animals receive annual training. They must successfully pass a written test to assure their understanding of proper handling techniques and sign an agreement to comply with Tyson Foods' chicken, beef, and pork animal well-being requirements.

System Assessments and Audits

Best-practice system assessments and chicken-handling audits are implemented in our hatcheries and slaughter facilities for chickens. Facility management teams conduct weekly chicken-handling and well-being audits and facility-based Food Safety and Quality Assurance technicians conduct monthly chicken-handling and well-being verification audits in our slaughter facilities.

Risk Analysis, Controls and Evaluations (RACE)

In our beef and pork processing plants, we utilize a risk-based process called RACE (Risk Analysis, Controls and Evaluations) which is a systematic approach to management and continuous improvement of our Humane Handling and Slaughter programs. Implemented in 2008, RACE has been instrumental in revitalizing and improving our previous programs and procedures of humane handling and slaughter in our beef and pork slaughter plants.

Engaging with Animal Transportation Partners

We engage with our animal transportation partners, Family Farmers, and various industry associations to promote further programs and practices aimed at animal well-being. For example, in addition to our support of the National Pork Board's We CareSM Initiative, we provide manuals that recommend good management and well-being practices to the drivers who transport live animals to our plants.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Animal Well-Being

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [ANIMAL WELL-BEING \(SEC 5.6\)](#)
/ [FARMCHECK™ PROGRAM](#)

Our *FarmCheck*™ Program

In October 2012, we launched our *FarmCheck*™ program. Through this program, we audit the treatment of animals at the livestock and poultry farms that supply the company. The initial *FarmCheck* farm audits began at independent swine farms, with 225 audits conducted in Fiscal Year (FY) 2013. The program has been expanded to include poultry farms, and we are working to expand to cattle farms in the future. The *FarmCheck* program audits are conducted by joint efforts of Tyson Foods experts in our Office of Animal Well-Being and independent third-party auditing firms. Tyson Foods has also started a Farm Animal Well-Being Research Program to review existing research, as well as fund and promote additional research that the company believes will lead

to continued improvements in animal-raising methods. The *FarmCheck* program is guided by an external Animal Well-Being Advisory Committee established by Tyson Foods. Those serving on the committee include people with expertise in farm-animal behavior, health, production, and ethics. The committee, who met twice in FY 2013, helps Tyson Foods determine research priorities and ways to improve the *FarmCheck* program.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Animal Well-Being

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [ANIMAL WELL-BEING \(SEC 5.6\)](#)
[/ TOPICS](#)

Animal Well-Being Topics Raised by Our Stakeholders

We are committed to evaluating and managing the animal well-being issues of greatest concern to our stakeholders. Below we provide insight into our management approach regarding some of the most common questions or concerns raised by our animal well-being stakeholders.

Housing of Broiler and Breeder Chickens

We do not raise our broiler chickens or our breeder chickens that lay the eggs that become the broilers for our food products in cages. Both our broiler and breeder chickens are raised in open barns. These barns offer adequate ventilation and lighting. They

are also equipped with automated systems that deliver feed and water to the chickens on an as needed basis. The floor of a barn is covered with plant-based recyclable materials, such as rice hulls or pine shavings. The barns provide a comfortable environment in which the chickens can move freely with protection from inclement weather, extreme temperatures, disease, and predators. We continue to investigate new technologies on various methods to house and raise our chickens. These measures are critical to ensuring the health and biosecurity of our chickens and the safety of our food products.

Gestation Stalls for Sows

Animal experts acknowledge both individual and group sow housing systems have advantages and disadvantages when it comes to animal well-being. Neither type of housing is perfect, and choosing one method exclusive of all other methods is, in our eyes, short-sighted and discourages the development of better methods of housing mother pigs.

Almost all the hogs we buy to produce pork products come from independent farmers who raise their market hogs in open pens. Many of these independent farmers also have breeding operations that use individual housing – or gestation stalls – for the welfare of mother pigs, while some farmers use group or pen housing.

Tyson Foods' position on housing for mother pigs on independent farms is in line with the stated position of most other U.S. pork processors. They do not dictate the kind of housing independent farmers use.

Regardless of the housing methods currently chosen by farmers, Tyson Foods expects the farmers supplying hogs for pork products to operate consistent with our Core Values, which includes an obligation to serve as good stewards of the animals we depend on to operate.

We will continue to work closely with farmers, customers, and animal experts on continued improvements in animal well-being across a broad range of factors, including sow housing systems. In the meantime, we support the right of independent farmers to know and choose how to raise the animals they supply to us, consistent with our Core Values and established scientific research related to animal welfare, encourage research into alternative sow housing systems, and continue to look at all options available to independent farmers that provide the we buy to produce our pork products.

 [Learn More](#)

Review our position statement on [gestation stalls](#).

Physical Alteration of Chickens

As with many animals that live or travel in flocks and herds, broiler chickens naturally establish a “pecking order.” This natural behavior can lead to instances of undesirable behaviors such as injurious pecking and clawing on one another, and sometimes cannibalism. We do not practice beak trimming or toe trimming in broilers, nor do our independent poultry producers. Instead, we carefully monitor the conditions and stocking densities of our company-owned and independent producer broiler houses to minimize fighting, feather pecking, and other injurious behaviors.

Stunning Methods

We continue to evaluate optimal methods for stunning chickens. In 2006, we conducted a study evaluating the effectiveness of Controlled Atmosphere Stunning (CAS). During the study, we considered numerous key factors including, but not limited to, animal well-being, food safety, product quality, workplace safety, and other available scientific research. Based on our study, we believe CAS can be an acceptable alternative to conventional electrical stunning; however, it is not more humane.

Safe Transport

The transport of animals to the processing plant is an important animal well-being issue. Research shows that, in addition to numerous well-being benefits, careful and quiet animal handling during loading, transport, and unloading can produce meat quality benefits as well. It is for these reasons we implemented the American Meat Institute Transportation Audit Guidelines for Cattle and Hogs at all our beef and pork processing facilities in 2010. These guidelines contain two sets of audit criteria related to animal well-being during transport. The first set of audit criteria evaluates a processing facility's policies and preparedness for receiving animals including minimization of wait time; weather, environmental and emergency management plans; acceptable handling tools; non-slip flooring; adequate lighting; and the staff available to receive animals. The second set of audit criteria focuses on the set-up, loading and unloading, timely arrival, and condition of the trailers used to transport the animals to the processing facility. We believe the implementation of these guidelines will better enable us to identify opportunities for continual improvement with regards to the loading, transport, and unloading of our cattle and hogs.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Animal Well-Being

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [ANIMAL WELL-BEING \(SEC 5.6\)](#)
[/ CHICKEN HEALTH](#)

Chicken Nutrition and Health

We work hard every day to earn and maintain consumer trust. We know that the healthiest chickens produce the best products. We also know that animal health, just like human health, depends on a healthy diet, good preventive health practices, and a safe and comfortable environment.

“We know that the healthiest chickens produce the best products.”

We strive to provide all of these elements to our chickens, all of the time. We do this in cooperation with our 4,059 Family Farmers with whom we contract to raise our chickens. And we employ specially trained

and licensed veterinarians to guide our breeding, feeding, and well-being practices to be sure we are following the latest professional guidance.

Tyson Foods only uses feed ingredients approved by the U.S. Food and Drug Administration (FDA) and administers them only according to veterinary assessments and under veterinary supervision. Each flock of birds and grow-out location typically has different animal health needs. As a result, we may use different animal health products and feed formulations at different locations, according to the birds' needs.

Just like our finished product recipes, our feed formulations are proprietary and may vary from complex to complex, and even seasonally. We do not disclose specific feed formulations for specific grow-out locations to the public. However, we can say that FDA-approved antibiotics and antimicrobials may sometimes be used for the well-being of our chickens. We also comply with federal regulations prohibiting the use of added hormones or steroids in any chicken product.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Animal Well-Being

[HOME](#) / [PRODUCTS \(SEC 5.0\)](#) / [ANIMAL WELL-BEING \(SEC 5.6\)](#)
/ [CATTLE & HOG HEALTH](#)

Cattle and Hog Health

Our Fresh Meats group is committed to producing wholesome, unadulterated meat products for consumers. While we do not raise our own cattle or hogs, we do purchase livestock from multiple independent farmers, and we forge partnerships with those farmers, dealers, and marketers to achieve safe, wholesome foods.

**“...we forge partnerships...
to achieve safe, wholesome
foods.”**

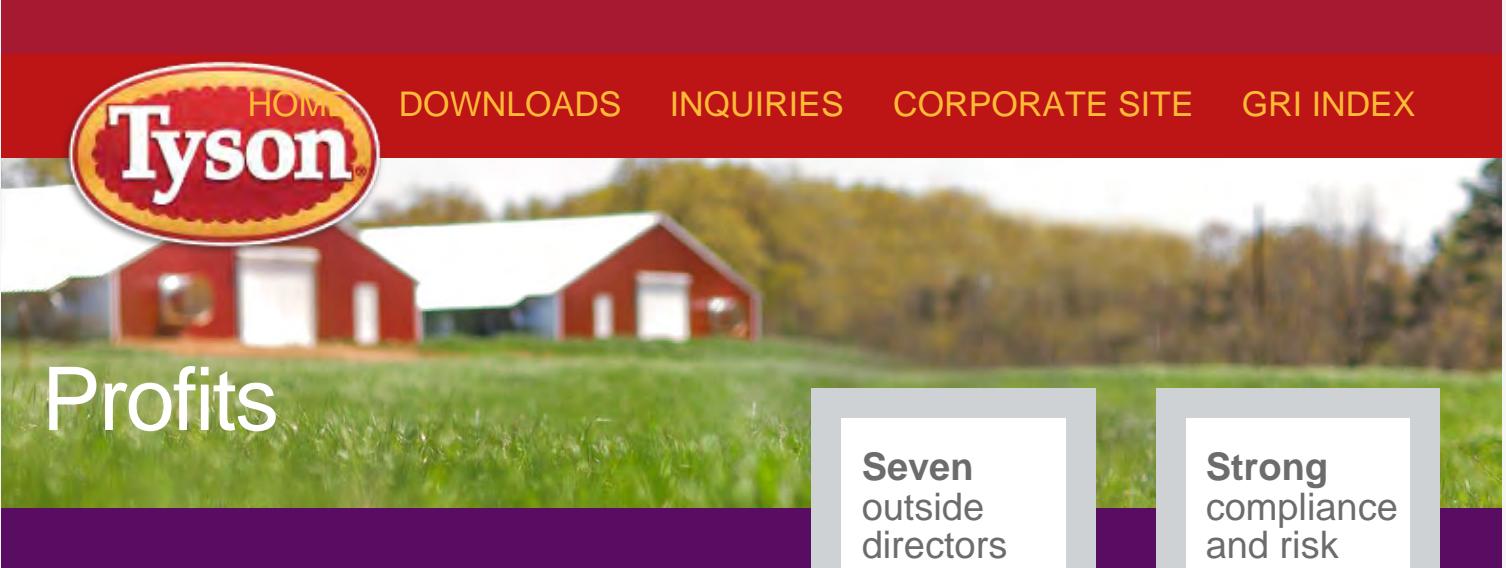
It is a violation of Federal Food, Drug and Cosmetic Act (FFDCA) to sell livestock for slaughter that may contain drug residues or chemicals that exceed

tolerances in meat established by the U.S. Food and Drug Administration (FDA). The U.S. Department of Agriculture's (USDA) Food Safety Inspection Service (FSIS) Residue Monitoring Program requires routine testing of meat and animal organs to ensure that livestock producers have followed safe production methods, regarding any pharmaceutical use. USDA inspectors visually check each animal at the packing plant for signs that they were managed with safe production methods and for signs of use of veterinary drugs and hormones. In the rare instance of a violative drug residue finding, the animal's carcass and all parts are condemned. In such cases, USDA notifies FDA of the violation, and FDA in turn contacts the livestock producer.

We support the National Cattlemen's Beef Association Beef Quality Assurance Program and the National Pork Board's *PQA Plus®* Program which stress the importance of producers controlling drug residues in their livestock. A unified commitment to animal health helps maintain the critical balance between ensuring that the health needs of our animals are met and providing our customers and consumers with the quality food products they deserve.

Learn More

Read our position statement on the [cattle-supplement Zilmax](#).



Profits

HOME / PROFITS (SEC 6.0)

Positioning Our Company for the Future

Our direct and indirect economic impacts are an important aspect of our company's sustainability performance.

We recognize our financial performance can be both positively and negatively influenced by several key factors:

- Commodity prices and the availability of raw materials
- Market demand and the prices we receive for our products
- Livestock supply and conditions
- Team Member relations

Seven outside directors on our Board

Corporate Governance

Recycling partnership saves 13,000 trees

Our Supply Partners

Nearly 100,000 US-based jobs

Public Policy & Politics

Strong compliance and risk mgmt. structure

Compliance Organization

Working with 11,000 Family Farmers

Family Farmers

71% of cost to grow chickens is feed

Ethanol & Feed

- Product safety and quality
- Domestic and international government regulations
- Factors or forces beyond our control, such as natural disasters and extreme weather

To ensure our economic impacts are positive, we are committed to capitalizing on strategic opportunities and to aggressively managing potential risks. We are committed to conducting our business in accordance with best practices in corporate governance, and to preserving and enhancing our relationship with our shareholders. We are finding innovative ways to convert animal byproducts into high-margin commercial products. We see our engagement in the policy and political process as an important part of corporate sustainability, and we work diligently on regulatory and legislative policy issues that can impact our business.

Highlight

Sedalia Location Receives Economic Development Recognition

Our Sedalia, Missouri, poultry

operation recently celebrated 20 years of operation. As part of the celebration, the Sedalia Complex was recognized by Economic Development of Sedalia-Pettis County for contributions to the local economy over the last two decades. More than \$26 million in capital toward the expansion of the Sedalia Complex has been invested over the last 24 months. The Sedalia facility employs more than 1,600 Team Members, has an annual payroll of more than \$54 million, and donated in excess of \$200,000 to local groups last year.



Learn More

Our company had record sales in Fiscal Year (FY) 2013 of \$34.4 billion, an increase of 4% over FY 2013. Taking care of our customers, consumers, Team Members, and shareholders is crucial to our continued success as we position ourselves for the future.

Fiscal 2013 Highlights

- Record adjusted EPS from

continuing operations increased 15% to \$2.26 compared to \$1.97 last year

- Record sales of \$34.4 billion, an increase of 4% over last year
- Operating income increased 7% to \$1,375 million
- Repurchased 21.1 million shares for \$550 million
- Liquidity totaled \$2.1 billion at September 28, 2013

Learn more on our [Investor Relations site](#).

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Profits

[HOME](#) / [PROFITS \(SEC 6.0\)](#)
/ [CORPORATE GOVERNANCE \(SEC 6.1\)](#)

Corporate Governance

We are committed to best practices in corporate governance. We believe maintaining qualified, independent directors on our Board is an integral part of effective governance. The functions of the Chairman of the Board of Directors and Chief Executive Officer (CEO) have been separated since 2006. The Board has appointed a lead independent director to preside over executive sessions of the independent, non-management directors.



Here is a listing of certain [executives and officers](#). Learn more about our [Corporate Governance Principles](#)

Our Board of Directors, Executives, and Officers

- Of nine directors, seven are independent.
- In November 2013, one minority served on our Governance and Nominating Committee, one minority served on our Compensation and Leadership Development Committee, one female served on our Audit Committee and chaired our Strategy and Acquisition Committee, and two females and two minorities served on the Board of Directors.

Director Qualifications and Nominations

Our company's current directors bring broad-based experience related not only to food production but also investments, health care, education, commodities and international business. To learn more about Tyson Foods' director qualification and nomination process, we invite you to review our [Governance and Nominating Committee Charter](#) and our [2013 Proxy Statement](#).

- All directors are over the age of 50.
- Of the 22 executives and officers currently serving our company, six are between the ages of 40 and 50, and 16 are 50 or older. Two are female, and none are minority.

Board Committees

We maintain an [Audit Committee](#), [Compensation and Leadership Development Committee](#), [Governance and Nominating Committee](#), and [Strategy and Acquisition Committee](#). These committees are each chaired by an independent member of the Board and consist of at least three directors, each of whom meets the independence requirements of the New York Stock Exchange and are appointed by the Board.



Learn More

To learn more about our approach to corporate governance and about the committees of our Board of Directors, please visit our [Corporate Governance](#) pages.

Compensation and Performance

We are committed to creating value for our shareholders, and we strive to earn consistent and satisfactory profits for

our shareholders. Our Compensation and Leadership Development Committee supports the Board and works with management to ensure key executives are compensated in accordance with management philosophy, company performance, competitive practice, and regulatory requirements. This approach strives to ensure our company's compensation activities support business objectives, create shareholder value, are consistent with shareholder interests, and attract and retain the key executive talent our company requires. Company, business unit, and personal performance are tied to the company's financial performance and compensation of key executives.

Avoiding Conflicts of Interest

We respect the rights of our Team Members and Directors' to manage personal interests and relationships. At the same time, we expect each person to avoid possible conflicts of interest with Tyson Foods' business and avoid using his or her role or position to achieve personal gain. As a part of the governance and oversight process, the Governance and Nominating Committee periodically reviews and approves certain transactions between the company and its executive officers, directors, or affiliates of our company. All Team Members are expected to properly disclose and document certain information regarding all personal and family interests, businesses, property, investments, and obligations that affect, or could be perceived to affect, their job duties or the reputation of Tyson Foods.

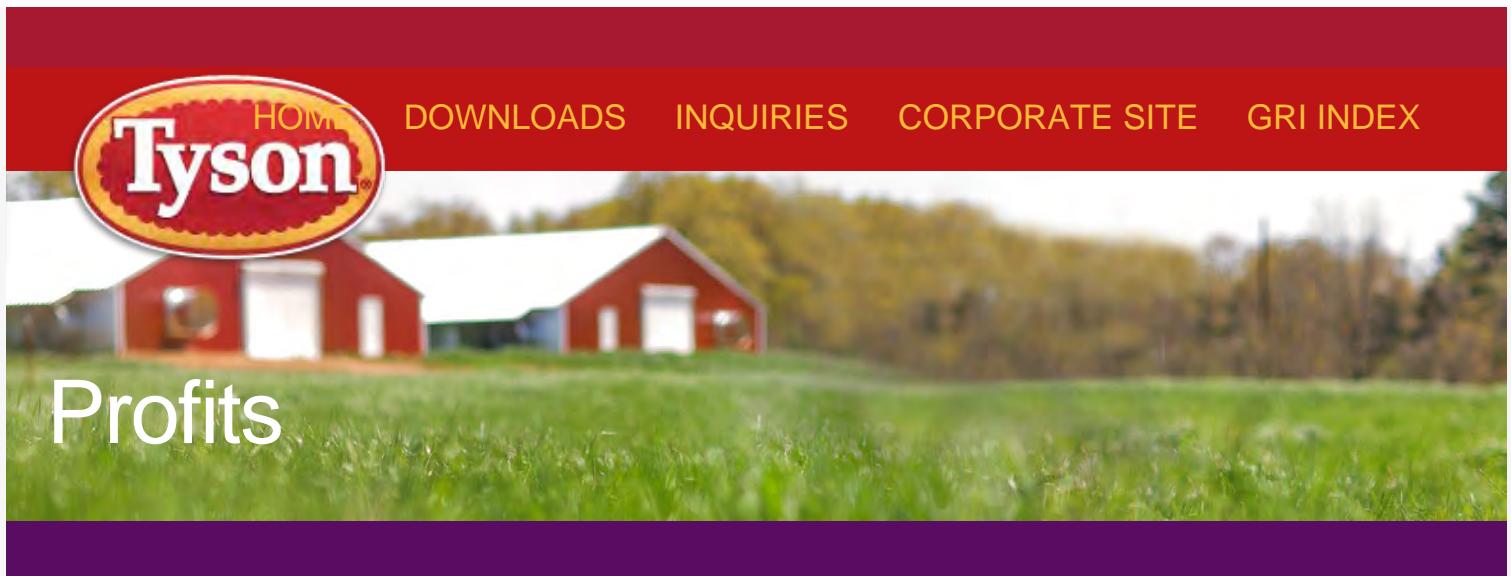


[Learn More](#)

Our Corporate Governance Principles, Committee Charters, Code of Conduct, Annual Report on Form 10-K, and other financial statements and schedules are available on our [Investor Relations](#) website.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



Profits

[HOME](#) / [PROFITS \(SEC 6.0\)](#)
/ [COMPLIANCE ORGANIZATION \(SEC 6.2\)](#)

Compliance Organization

We have a Compliance Organization to establish and maintain a cohesive and effective compliance program that meets or exceeds the elements of the Federal Sentencing Guidelines. This program consists of activities implemented by Tyson Foods to manage and mitigate its compliance risks. The Ethics and Compliance Officer, in consultation with the General Counsel, have overall responsibility, management, and authority for the Compliance Program, including structure, scope, resources, and initiatives. The Ethics and Compliance Officer is responsible for the daily administration of the Compliance Program.

Compliance Coordination Committee

Our Compliance Coordination Committee is charged with providing oversight and approval of the initiatives of the Compliance Organization; approving certain company policies, procedures, and strategies related to compliance risk management; reviewing compliance risk assessments; and allocating necessary resources to improve compliance education, processes, and technologies.

Compliance Management

Compliance risks are one kind of risk almost any business might face at some point, and we perform regular assessments to better understand the types of compliance violations we could see, gauge the effectiveness of management's efforts to manage the risk, and offer suggestions for improvement.

Our potential compliance risks areas are identified based on the following considerations:

- Known laws or regulations that apply to Tyson Foods' business
- Standards provided by the company's Code of Conduct and other voluntary codes
- Legal and compliance risks disclosed in Tyson Foods' Form 10-K
- Previous compliance allegations, violations, enforcement actions, or settlements
- Areas of compliance risk previously identified by internal or external auditors
- Industry enforcement and litigation trends
- Alleged compliance violations by competitors
- Line management or Team Member views of

known issues

- Business practices that have been criticized by the media or non-government organizations

As a result of our assessments, we've identified 15 key potential areas of compliance risk. Those areas are animal welfare, anti-trust, commodity-trading risk management, conflicts of interest, Team Member safety, employment practices, environmental compliance, food safety and quality assurance, government relations, international business practices, live production, records retention, financial reporting and corporate governance, safeguarding assets, and transportation. Periodic and meaningful risk assessments help us sustain and continually improve the overall performance and strength of our ethics and compliance program. As a result of these assessments, we've developed resources, training, and internal controls that help manage risks in various areas including with respect to fraud, corruption, and misconduct.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Profits

[HOME](#) / [PROFITS \(SEC 6.0\)](#) / [OUR SUPPLY PARTNERS \(SEC 6.3\)](#)

Our Supply Partners

Responsible, legal, and sustainable procurement practices are an important part of our commitment to doing business the right way. We encourage our supply partners to recognize the role they play in helping us assure our customers and consumers of the safety and quality of our products. We have developed a [Supplier Code of Conduct](#) that clearly presents the principles and high ethical standards we expect our supply partners to work toward throughout the course of our business relationship. Where appropriate, we strive to include requirements in our supply contracts that emphasize the sustainability objectives that are shared with our more than 7,500 supply partners.*

Recycling
partnership
saves
13,000
trees

[Click to learn more.](#)



[Watch Donnie Smith](#)

Our Relationship with Suppliers

By seeking out 'locally-based' suppliers and

purchasing from them, we help support the economic development of the communities in which we live and work. We're always looking for suppliers who are located in the same county, an adjoining county, or the same state as a Tyson Foods operation.

We also seek to enter into relationships with supply partners who share values similar to Tyson Foods, especially in the areas of legal and regulatory compliance, product safety, quality food products, animal well-being, labor and human rights, environmental protection, resource conservation, employee health and safety, sustainability, and ethical and honest business transactions. In our Request for Proposal (RFP) process, we include and evaluate key elements related to sustainability as part of the selection criteria for designated procurements. Many of our major supply partners maintain documented, formal sustainability programs. Each year we acknowledge our best-in-class suppliers with our Supplier of the Year event. Included in the criteria for the recognition are several items that help make our company sustainable and environmentally responsible.

speak at the ECO:nomics conference.

Goods and Services

During fiscal years 2011 through 2013, we spent approximately \$11.1 billion on goods and services, with packaging materials representing approximately \$1 billion of this total amount.

Supplier of the Year Award Recognition Criteria

- Supply-chain performance
- Total cost of ownership
- Innovation and technology
- Quality and technical support
- Customer-service performance

- Sustainability initiatives
- Other performance metrics observed throughout the year

Our Suppliers and Environmental Responsibility

Engaging our suppliers in our efforts at environmental protection and resource conservation is an important part of our ongoing sustainability work. We continue our efforts to optimize water consumption and reuse, as we've reported in previous Sustainability Reports.

Process-specific optimizations have led to improvements in the areas of chilling and antimicrobial control, boilers and cooling towers, and wastewater treatment to help reduce water consumption. Some of our additional efforts are detailed in this section.

Equipment Solutions for Conservation

From fiscal year 2012 to 2013, the company reduced the consumption of hydraulic fluid by 10,820 gallons through improved equipment maintenance practices and a supplier program that monitors fluid usage and lost or wasted oil. This program also includes a used-oil analysis that helps extend oil life and determine proper drain intervals for our locations.

Our processing plants continue to use plastic, modular belting that is made of 100-percent recyclable material. The top supplier for modular belts facilitates a reclamation process of the belts through a third-party manufacturing facility.

Tyson Foods, in conjunction with the top electric-motor manufacturer and distributor, conducted installed-based evaluations at six processing plants during fiscal year 2013. This process reviews the entire electric-motor base and focuses on stock-keeping unit consolidation, motor optimization for energy efficiency, and other energy savings. Substantial energy and efficiency improvement have been realized through the projects that resulted from these reviews.

“Green” Solutions at our Pork Plants in 2013

In partnership with Waste Management, Inc., we set out to find and implement additional “green” opportunities in some of our pork processing plants. In Fiscal Year 2013, we established a process within the company’s pork division that resulted in a waste haul savings of more than \$225,000 each year, providing an environmental conservation equivalent of more than 13,000 mature trees saved, almost 4,000 cubic yards of landfill avoided, 4.6 million kilowatt hours of electricity saved, 3,300 metric tons of CO₂ saved, and 7.6 million gallons of water saved.**

Packaging Optimization and Sustainability

Each year numerous projects are undertaken to reduce the amount of packaging required to deliver products to our customers and consumers. These projects must be in support of our first packaging priority which is to ensure the wholesomeness, safety, and shelf-life of our products.

We actively engage our supply partners in continuous improvement efforts to reduce material usage,

increase packaging material and container efficiencies, and identify emerging packaging technologies that reduce our environmental impact.

Ongoing Packaging Improvements

- Implementing packaging programs in support of our Reduce, Reuse, Recycle philosophy
- Supporting supplier initiatives directed at zero landfill contributions
- Identifying packaging suppliers with manufacturing facilities that align with our world-wide meat and poultry operations to reduce transfer costs and support our 'buy locally-based' programs
- Partnering with our suppliers to extend our reach, understanding, and application development of sustainable packaging practices through various world-wide organizations

Achievements of Some Supply Partners

In fiscal year 2013, some of our packaging supply partners achieved one or more of the following:

- Zero waste to landfill
- Certification in one or more quality or food safety initiatives
- ISO-9000 quality process control certification

*Note: We rely on many second-party resources who are independent contractors for various goods and services. This includes but is not limited to contractors, consultants, and suppliers,

and their associated employees, agents, and subcontractors. For simplicity, we refer to these third-party resources as “supply partners” in this report.

**Sources: US Environmental Protection Agency, International Aluminum Institute, National Association for PET Container Resources, Institute of Scrap Metal Industries, Earth Works Group Recycle, BringRecycling.org, National Recycling Coalition, US Forest Products Laboratory, Wheelabrator Technologies, and Waste Management.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Profits

[HOME](#) / [PROFITS \(SEC 6.0\)](#) / [FAMILY FARMERS \(SEC 6.4\)](#)

Supporting the Family Farmer

Tyson Foods depends on independent farm families to supply our plants. Above all, we strive to support independent producers in their efforts to run their businesses wisely and to be independent and sustainable enterprises.

“We paid independent domestic poultry producers more than \$757 million...”

Raising chickens for our company can provide a steady source of income for farms that otherwise have to deal with the uncertainty of fluctuating prices for agricultural crops and produce. Our contractual relationships with producers enable many families to remain on farms instead of potentially being forced off



Click to learn more about our relationship with family farmers.

Tyson Foods Gives to Help Build Children’s Museum

by economic pressures. We paid independent domestic poultry producers more than \$757 million during Fiscal Year (FY) 2013.

Our beef and pork operations depend upon independent livestock producers to supply our plants. In FY 2013, we paid livestock producers more than \$14.8 billion for cattle and hogs to supply our plants. Operated by Tyson Fresh Meats, the plants are strategically located near large supplies of high quality livestock. Approximately 50 cattle buyers and 85 hog buyers work with independent producers to ensure we have a stable supply that meets the company's specifications for high quality beef and pork.

Most of our chicken, beef, and pork are raised by Family Farmers. As of September 28, 2013, Tyson Foods contracts with 4,059 independent poultry producers who operate 5,143 farms and buys cattle and hogs from more than 6,200 independent producers. The company also has a small number of company-owned chicken farms.

[Click to learn more.](#)



Learn More

Learn more about our [relationship with family farmers](#).

subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

Profits

[HOME](#) / [PROFITS \(SEC 6.0\)](#)
/ [PUBLIC POLICY AND POLITICS \(SEC 6.5\)](#)

Public Policy and Political Contributions

We work on regulatory and legislative policy issues that can have an impact on our business. We do this through our own involvement as an individual company and through membership in industry associations.

“...this interaction ensures our views on key issues are heard and help shape sound public policy...”

Representatives from all parts of our company impact public policy through direct interaction with policymakers, as well as through participation on industry committees and advisory boards. We believe

Nearly
100,000
US-based
jobs

Click to learn more.

this interaction ensures our views on key issues are heard and help shape sound public policy.

Priority Issues

We see our engagement in both the policy and political processes as an important part of corporate sustainability.

Balanced Food and Fuel Policies

We support the development and use of renewable fuels as a way to help reduce our dependence on foreign oil. However, public policy should not promote the production of renewable fuels, particularly corn-derived ethanol, at the expense of either our industry or consumers. In 2013 we supported legislation in the House of Representatives that would end the government mandate for blending corn-based ethanol into the nation's fuel supply. We are committed to working with Congress, and the current Administration, on policies that balance the promotion of biofuels with the interests of both our industry and consumers.

Immigration Reform

We believe comprehensive immigration reform is necessary, and therefore, closely monitor the issue. We value Team Members who are immigrants—legal immigrants. Our Team Members, immigrant and American born, want

their children to enjoy greater opportunities and the stability that enables families to stay together and thrive. We feel that a comprehensive immigration reform bill should include border security, an improved employer verification system and provide a pathway for citizens to earn legal status.

Environmental Improvement

We are committed to the adoption of best practices to improve environmental performance, both within our company and for the producers with whom we partner. A priority for our company during consideration of the 2012 Farm Bill was strong funding levels for the Environmental Quality Incentives Program and the Rural Energy for America Program. These programs provide critical funding to help livestock producers and poultry growers enhance their environmental stewardship practices.

Ensuring Food Safety

We are committed to working with the federal government to ensure the safest possible food supply for consumers in the United States and around the world. Issues around food safety, whether in the Congress or before federal agencies, are top priorities for our company. During consideration of the 2012 Farm Bill, our company identified adequate funding for the

Agricultural Research Service (ARS) as a key concern. The funding from the ARS stations plays an important role in food safety research and advancing the industry.

International Trade

We exported protein to approximately 130 countries in Fiscal Year 2013, and our business relies on a rules-based trading system that ensures fair market access for all participants. We support trade policies that expand export opportunities and remove trade barriers to protein exports that are not consistent with established international health and safety standards. In 2013, we supported completion of a comprehensive Trans-Pacific Partnership agreement that includes Japan and other key trading partners.

Corporate Contributions

Through campaign contributions to candidates for the U.S. House and the U.S. Senate, the Tyson Political Action Committee (TYPAC) helps build and maintain relationships with elected officials who support our industry and company. They understand our business and are grateful that we provide nearly 100,000 U.S.-based jobs. They appreciate the skill and care we dedicate to producing safe, delicious, and nutritious foods at affordable prices. In FY 2013, TYPAC contributed more than \$110,000 dollars to candidates

for federal offices for the 2013-2014 election cycle.

TYPAC does not base its contributions on political party affiliation.

Memberships and Associations

We are a member of, or participant in, numerous industry groups and associations. We work with these groups and associations because they represent the food processing industry and business community in discussions with governmental agencies and other stakeholders. They are also instrumental in helping to reach industry consensus on important national policy issues. We have company representatives on the boards and committees of many of these groups and associations to ensure we have an avenue to voice questions, concerns, and opinions about policy or related activities.

- Academy of Nutrition and Dietetics
- Advanced Bio Fuels Association
- Alliance for a Healthier Generation
- Ammonia Safety and Training Institute
- American Association of Analytical Chemists
- American Association of Occupational Health Nurses
- American Chemical Society
- American Commodity Distribution Association
- American Conference of Governmental Industrial Hygienists
- American Feed Industry Association
- American Industrial Hygiene Association
- American Leather Chemists Association

American Logistic Association

- American Meat Institute
- American Meat Science Association
- American Society for Quality
- American Society for Testing and Materials
- American Society of Safety Engineers
- American Water Works Association
- Ammonia Safety and Training Institute
- Animal Protein Producers Industry
- Animal Science Association
- Aquaculture Suppliers Association
- Arkansas Association of Food Protection
- Association of Latino Professionals in Finance and Accounting
- Beaver Watershed Alliance
- British Retail Consortium
- Beef Information Food Safety Council
- Case Management Society of America
- The Category Management Association
- Center for Business Ethics
- Center for Food Integrity
- Clinton Global Initiative
- Congressional Black Caucus Foundation
- Congressional Hispanic Caucus Foundation
- Consumer Federation of America
- Council for Agricultural Science and Technology
- Customer Service Share Group
- Equal Employment Advisory Council
- Ethics and Compliance Officers Association
- The Fertilizer Institute
- Food Safety Consortium

- Food Research and Action Center
- Future Farmers of America
- Global Food Safety Initiative
- Immigration Works
- Industry Liaison Group
- Institute of Food Technologists
- Institute of Internal Auditors
- Institute of Packaging Professionals
- International Association for Food Protection
- International HACCP Alliance
- International Institute of Ammonia Refrigeration
- Kansas Livestock Association
- League of United Latin American Citizens
- Mexican American Legal Defense and Education Fund
- National Association of Meat Purveyors
- National Aquaculture Association
- National Business Group on Health
- National Cattlemen's Beef Association
- National Chicken Council
- National Fire Protection Association
- National Frozen and Refrigerated Food Association
- National Investor Relations Institute
- National Pork Board
- National Pork Producers Council
- National Renderers Association
- National Safety Council
- National Turkey Federation
- Nature Conservancy
- Network of Executive Women

- Ozark Food Processor Association
- Ozarks Water Watch
- Path to Purchase Institute
- Poultry Science Association
- Research Chef's Association
- Risk Insurance Management Society
- School Nutrition Association
- Society of Consumer Affairs Professionals International
- Society of Corporate Compliance and Ethics
- Society for Human Resource Management
- Society for Sensory Professionals
- State Agricultural and Rural Leaders
- The Sustainability Consortium
- U.S. Chamber of Commerce
- U.S. China Business Council
- U.S. Hides and Leather Association
- U.S. Meat Export Federation
- U.S. Mexico Chamber of Commerce
- U.S. Poultry and Egg Association
- U.S. Poultry and Egg Export Council
- Water Environment Federation
- Whole Grain Council
- World Aquaculture Society

[DOWNLOADS](#) [INQUIRIES](#) [CORPORATE SITE](#) [GRI INDEX](#)

Profits

[HOME](#) / [PROFITS \(SEC 6.0\)](#) / [ETHANOL & FEED \(SEC 6.6\)](#)

Ethanol and Animal Feed

Tyson Foods supports the development and use of renewable fuels as a way to help reduce U.S. dependence on foreign oil. However, public policy should not promote the production of certain renewable fuels, particularly corn-derived ethanol, at the expense of our company, our customers, or the U.S. consumer. Corn and soybean costs have a significant impact on our business and subsequently food costs. In fiscal year 2013, corn, soybean meal, and other feed ingredients represented approximately 71 percent of the cost of growing a live chicken. Corn and soybean meal are also significant feed components for cattle and hogs, and these costs have significant impact on the business of the independent cattle and hog producers who supply us with market hogs and finished cattle.

In 2005, and again in 2007, legislation was enacted that mandated the use of specific volumes of renewable fuels. We believe these mandates, which had the most immediate impact on the production of corn ethanol, have been a significant factor in sharp rises in corn prices and increasing volatility in the agricultural markets since that legislation was enacted. Currently, about 40 percent of the U.S. corn crop is diverted to the production of ethanol due to a federal mandate. We do not believe this is a sustainable situation.

Although the situation with corn stocks improved somewhat in Fiscal Year (FY) 2013 over FY 2012, when we saw one of the worst droughts in the corn-belt in the last half century, we are always a poor corn crop away from potential shortages and price shocks. We believe the corn ethanol mandate should be reevaluated by the Congress and consideration should be given to phasing out or eliminating the mandate for corn ethanol. Federal renewable fuel policies should focus on next-generation renewable fuels that do not rely on food-based feedstocks. This policy focus is good for the country and for our company's long-term sustainability.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

This Report

[HOME](#) / [THIS REPORT \(SEC 7.0\)](#)

Reporting Our Progress in Sustainability

The Tyson Foods 2013 Sustainability Report covers fiscal year 2013 (September 30, 2012 – September 28, 2013), with select highlights from September 29, 2013 through March 29, 2014 of the company's fiscal year 2014. As with our 2005, 2007, 2009, and 2012 sustainability reports, this report provides a comprehensive and transparent review of our commitment to, and advancement towards social progress, environmental stewardship, economic growth, and product

Why people, planet, products, and profit

Material Issues

Engaging stakeholders in our efforts

Stakeholders

How we get the numbers

Data Integrity

Ask us a question

Questions

responsibility. More specifically, this report details our social, environmental, economic, and product performance for our United States operations, with additional information provided on select International operations, subsidiaries, and joint ventures.

Unless otherwise noted:

- The scope of this report does not include economic, product, social, or environmental data from suppliers, independent producers, external organizations, or activities over which the company has limited control or influence.
- Monetary data throughout this report is stated in U.S. dollars.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

This Report

[HOME](#) / [THIS REPORT \(SEC 7.0\)](#) / [MATERIAL ISSUES \(SEC 7.1\)](#)

Material Issues

This report is intended to cover the issues we believe are most material to our company.

We define these issues as those with the potential to positively and negatively influence, both now and in the future, the:

- Company's finances or operations;
- Safety and quality of our food products;
- Progress and growth of our global society; and
- Protection of the environment and conservation of natural resources.

In addition, we also consider those issues that are of concern to stakeholders, or that can substantially influence the assessments and decisions of stakeholders, to be material.

In an effort to identify the sustainability issues of greatest importance to our company and stakeholders, in fiscal year 2013, we continued to participate in numerous stakeholder

engagement activities such as customer presentations; roundtable meetings with stakeholder groups; discussions with academia and industry associations; and performance and perception surveys. We also performed formal reviews of regulatory requirements, published research, and media reports during fiscal year 2013. Moreover, we considered specific materiality comments received from both internal and external sources with respect to the content of our prior sustainability report. Finally, Tyson Foods referenced the Global Reporting Initiative (GRI) 2006 G3 Sustainability Reporting Guidelines and its Food Processing Sector Supplement during the development of this report. For this report, both Tyson Foods and GRI confirm that the GRI “A” application level has been met.

Based on our stakeholder interactions, formal reviews, and the guidance offered by the GRI’s G3 Guidelines, we have verified the following as our material issues:

People

Our continued success as an organization depends on the knowledge, skills, talents, and passion of our Team Members as well as the support of the communities surrounding our operations. We strive to be “a company of diverse people working together to produce food” and support the communities in which we live and work. We are committed to remaining competitive in our compensation and benefit practices, professionally developing our Team Members, fostering a work environment that values diversity and inclusion, and maintaining a safe and healthy work place. Moreover, through monetary contributions, product donations,

partnerships, volunteerism, and other initiatives, our Team Members will continue to exemplify our commitment to supporting local communities and helping those in need.

Planet

Conserving and protecting natural resources is essential to ensuring the minimization of our environmental footprint, the efficiency of our operations, and the availability of a clean and healthy environment for future generations. Accordingly, we are committed to aggressively, and responsibly, minimizing our environmental footprint and to conserving natural resources through efficient use, careful planning, and continual improvement.

Profit

Enhancing our relationship with our shareholders and strengthening the foundation upon which our company is built, positions us to be the world's most extraordinary food company.

Accordingly, we are committed to conducting our business activities in an ethical manner while:

- Accelerating the growth of our domestic value-added chicken sales, prepared food sales, and international chicken production;
- Continuing to develop and offer innovative products and services based on consumer insights

- and wants; and
- Cultivating our internal Team Member talent to support the company's growth and long-term future.

Products

Nothing is more important to our business than maintaining the confidence customers and consumers have in the *Tyson*® brand. As such, we are committed to maintaining and continually improving the systems and practices that allow us to provide safe, nutritious food products and to uphold an unsurpassed record for food safety. This includes our long-standing commitment to the well-being and proper handling of the animals used in our food products.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



DOWNLOADS INQUIRIES CORPORATE SITE GRI INDEX

This Report

[HOME](#) / THIS REPORT (SEC 7.0)
/ STAKEHOLDER ENGAGEMENT (SEC 7.2)

Stakeholder Engagement

Stakeholder engagement is an important part of our sustainability activities and overall business success. Every facet of our company and its operations has potential to affect, or be affected by, stakeholders. We recognize internal and external stakeholder engagement can help better define our business strategy; sharpen our decision-making; and enhance our company's economic, environmental, and social performance.

Stakeholder engagement activities occur in virtually every aspect of our operations and business transactions. Selection and engagement with stakeholders is conducted primarily in a decentralized manner, occurring as a part of normal business. For example, account management teams are responsible

for identifying and engaging with customers, and members of our External Affairs department interact with elected officials, the media, community leaders, and other members of the public.

We engage with stakeholders in formal settings as well. At the local level, for example, facility managers participate in stakeholder engagement through strategic community involvement plans, donations, community outreach, and regional recruiting programs. At the corporate level, we collaborate with representatives from government, academia, and industry to discuss emerging issues such as product life-cycle analysis and sustainability reporting.

Below we offer additional examples of our stakeholder engagement process, including key stakeholder topics and concerns and how we respond to those concerns.

Stakeholder Concerns

Team Members

CONCERN	HOW WE ENGAGE AND RESPOND
■ Fair treatment and human rights	■ Core Values, Code of Conduct, Team Member Bill of Rights, Ethics HelpLine
■ Inclusion and engagement	■ Business resource groups
■ Safe workplace	■ Safety policies, procedures, training, and goals
■ Competitive pay and benefits	■ Wage reviews and
■ Professional development	
■ Regular communication	

- | | |
|---|---|
| <p>Environmental protection and resource conservation</p> | <p>benefit program enhancements</p> <ul style="list-style-type: none">■ Educational Assistance Program and Leadership College■ Formalized internal communication activities, position statements, and regular leadership meetings■ Environmental policies, procedures, and training |
|---|---|

Shareholders and Potential Investors

CONCERNS	HOW WE ENGAGE AND RESPOND
<ul style="list-style-type: none">■ Competitive returns■ Management accountability■ Regulatory compliance■ Sound governance and ethical business practices■ Proactive management of business risks	<ul style="list-style-type: none">■ Annual financial reports and shareholders meeting■ Executive outreach, webcasts and conference calls■ Code of Conduct and Board Committees■ Global anti-corruption policy, gift and hospitality policy, and a charitable and political contribution policy■ Investor Relations website

Regular compliance risk assessments

Customers and Consumers

CONCERNS

- Safe, quality food products
- Nutritious options
- Competitive and affordable prices
- Innovative products that meet needs
- Product information
- Animal well-being

HOW WE ENGAGE AND RESPOND

- Food safety programs and procedures
- State-of-the-art research and development facility with Consumer Sensory Panels and Consumer Focus Group Learning Center
- Commitment to proactively managing product input costs
- Day to day contact with account management teams
- Customer and consumer response centers
- [Tyson Foods consumer website](#) for recipes, cooking instructions, nutritional information, product locators, and more
- Office of Animal Well-Being and [FarmCheck™](#)

Program

Government and Regulatory Agencies

CONCERNS	HOW WE ENGAGE AND RESPOND
<ul style="list-style-type: none">■ Regulatory compliance■ Transparent reporting■ Collaboration in research and policy development■ Program participation and partnerships	<ul style="list-style-type: none">■ Management systems, policies, and procedures across all aspects of the company's operations■ Annual financial reports, biennial sustainability reports, timely submission of required reports■ External affairs staff■ Executive outreach■ Industry associations and partnerships

Suppliers

CONCERNS	HOW WE ENGAGE AND RESPOND
<ul style="list-style-type: none">■ Timely payment■ Fair selection and business practices■ Opportunities for business growth■ Understanding of Tyson Foods' expectations	<ul style="list-style-type: none">■ Competitive bidding process■ Supplier management program■ Supplier Code of Conduct, Supplier Diversity Program, and satisfaction surveys

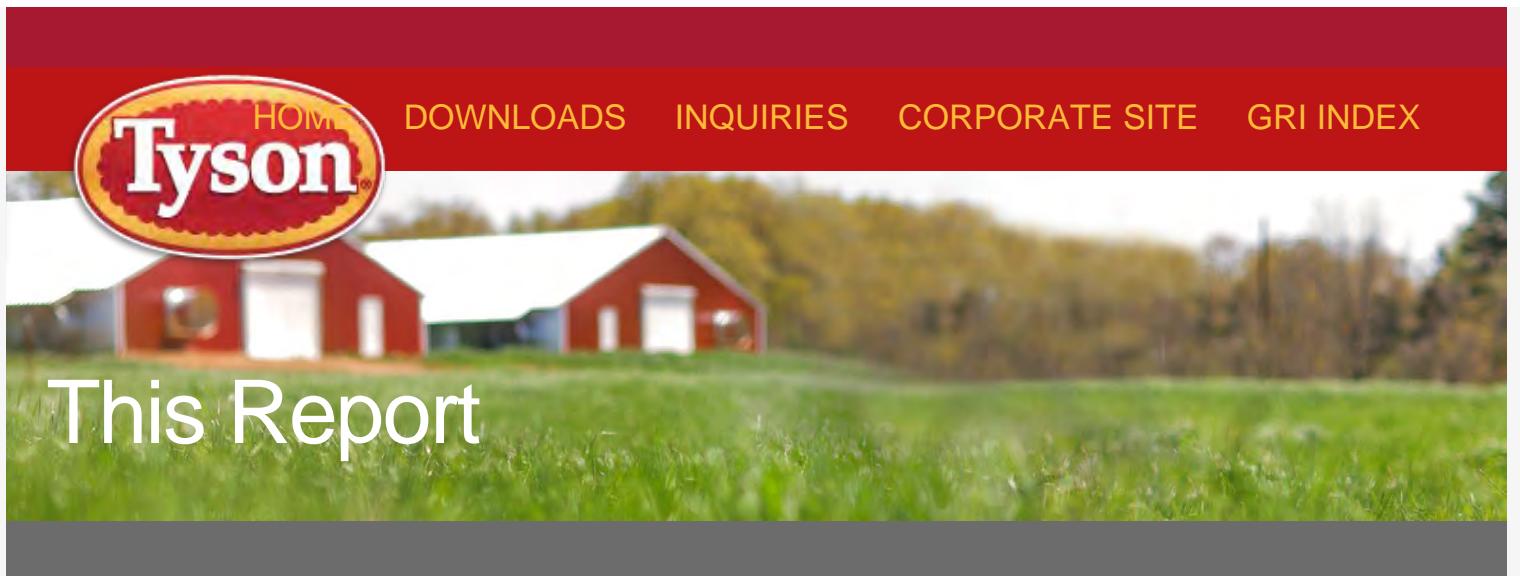
Local Communities

CONCERNS	HOW WE ENGAGE AND RESPOND
<ul style="list-style-type: none">■ Economic	

- development
- Involvement and support of local initiatives
- Protection of the environment
- Employment opportunities
- Volunteerism
- Strategic community involvement plans
- Donations, community outreach, and disaster relief
- *Tyson Project A+™* program
- Environmental management systems
- Regional recruiting program
- Partnerships and sponsorships
- **KNOW Hunger Campaign**

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



This Report

[HOME](#) / [THIS REPORT \(SEC 7.0\)](#) / [DATA INTEGRITY \(SEC 7.3\)](#)

Data Integrity

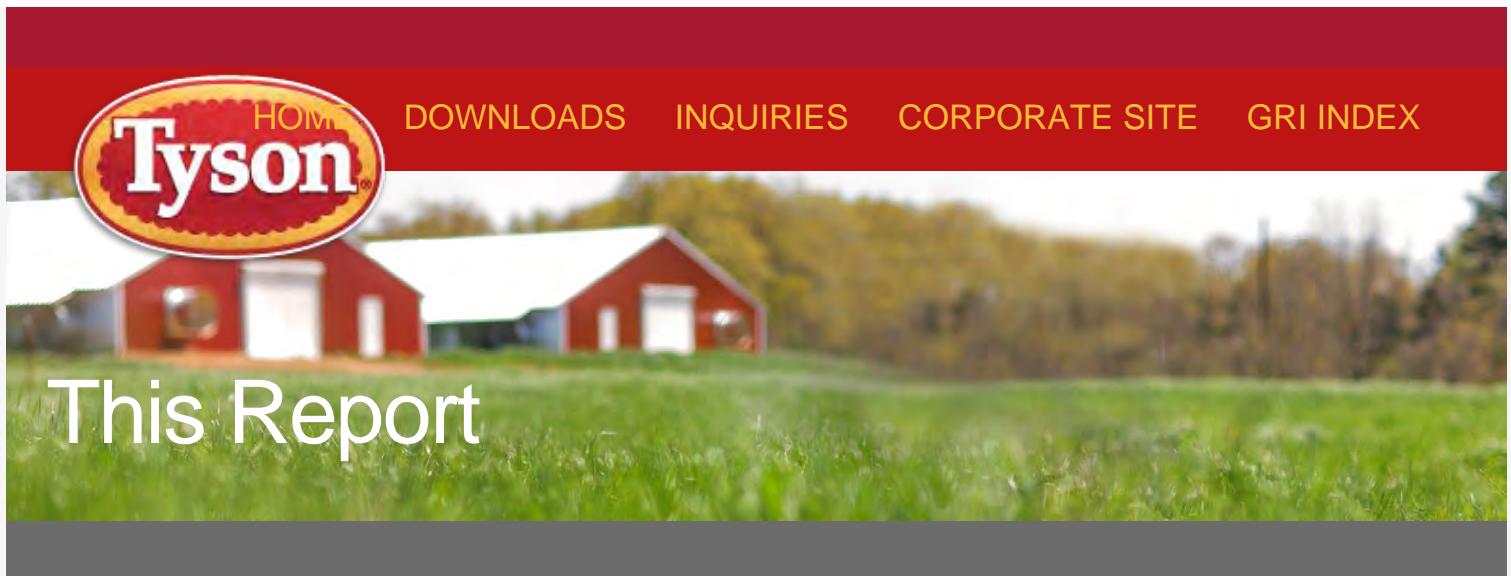
To ensure the integrity of our social, environmental, and financial performance data, we employ a variety of internal and external measurement resources and systems such as Tyson Foods' 2013 Annual Report on Form 10-K and Fiscal Year 2013 Investor Fact Book; our Environmental, Health, and Safety Incident Reporting System and workers' compensation system; statements and performance reports from utility and service providers; and compliance reports and notifications to and from federal, state, and local environmental agencies. Details pertaining to the scope and limitations of the data points shared in this report are presented as footnotes alongside, or adjacent to, the specific data point.

Each business unit collects and verifies data for which it is responsible; some of this data is verified for regulatory compliance via both internal and external

audit processes. In addition, internal subject matter experts reviewed each section of this report to ensure completeness and accuracy of the information presented. Our management team and Legal Department conducted a review of the information presented in this report and is responsible for its overall integrity. An external, third-party has not provided assurance for this report.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



This Report

[HOME](#) / [THIS REPORT \(SEC 7.0\)](#) / [QUESTIONS \(SEC 7.4\)](#)

Sustainability Questions

For more information about Tyson Foods' sustainability efforts and performance, visit the [Tyson Foods website](#), write, call, or [email](#) us.



Kevin J. Igli
SVP and Chief EHS
Officer
(479) 290-4713

Mailing Address
Tyson Foods, Inc.
2200 W. Don Tyson
Pkwy.
CP393
Springdale, AR 72762-
6999

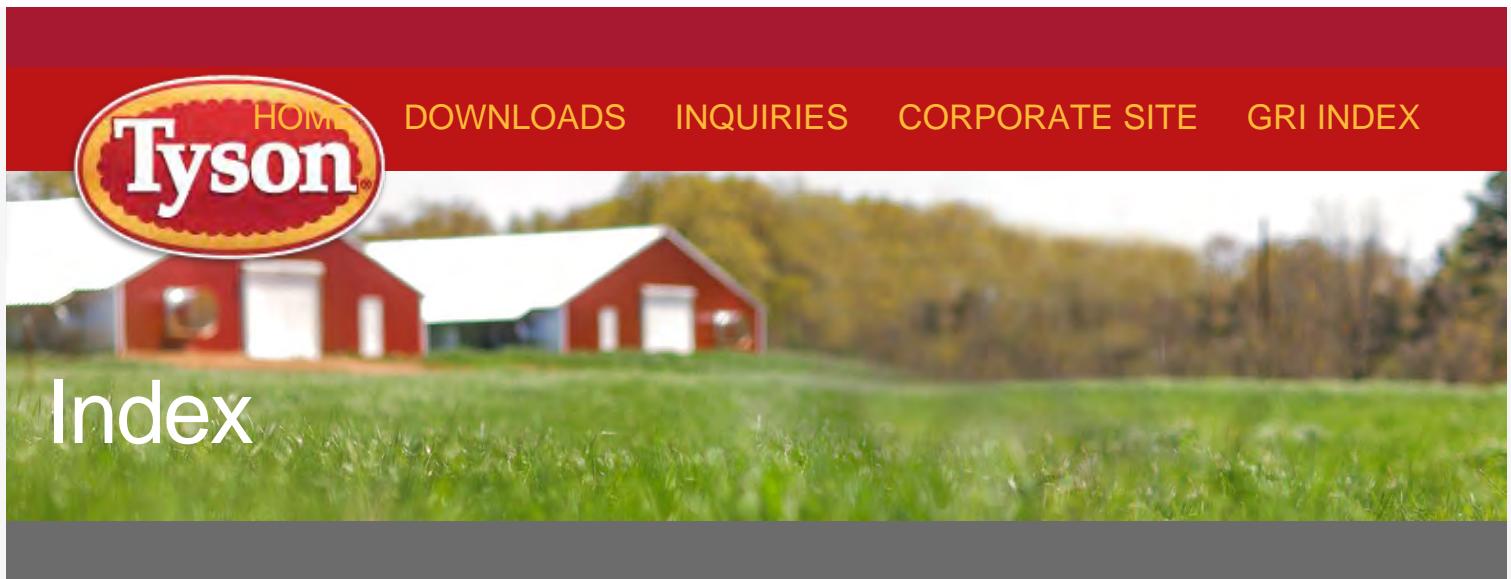
Leigh Ann Johnston



Director,
Sustainability
(479) 290-3419

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.



Index

[HOME](#) / [INDEX \(8.0\)](#)

Global Reporting Initiative Index

Tyson Foods referenced the Global Reporting Initiative (GRI) 2006 G3 Sustainability Reporting Guidelines and its Food Processing Sector Supplement during the development of this report. For this report, both Tyson Foods and GRI confirm that the GRI “A” application level has been met. The index below provides details on the GRI indicators addressed in this report.

Download the [Global Reporting Initiative Statement](#) (en [Español](#)).

Visit [Global Reporting Initiative](#) for additional information.

Standard Disclosures Part I: Profile Disclosures

Section 1: Strategy and Analysis

PROFILE DESCRIPTION DISCLOSURE	REPORTED	CROSS-REFERENCE/DIRECT ANSWER
1.1 Statement from the most senior decision-maker of	Fully	1.1 1.3 3.3 4.0

the organization.

1.2	Description of key impacts, risks, and opportunities.	Fully	1.0 1.1 6.0 6.1	See pages 6-11 of Tyson Foods' 2013 Annual Report on Form 10-K available on the company's Investor Relations website .
-----	---	-------	---	--

Section 2: Organizational Profile

PROFILE DISCLOSURE	DESCRIPTION	REPORTED	CROSS-REFERENCE/DIRECT ANSWER
2.1	Name of the organization.	Fully	1.0 2.0
2.2	Primary brands, products, and/or services.	Partially	1.0 2.0 2.1 2.2 2.3 5.4 Part Not Reported: The degree to which outsourcing is utilized. Reason for Omission: Proprietary information Explanation for Omission: Tyson Foods considers the degree to which outsourcing is utilized to be proprietary information.
2.3	Operational structure of the organization, including main divisions, operating companies, subsidiaries, and joint ventures.	Fully	2.2 2.3 See Tyson Foods' 2013 Annual Report on Form 10-K and Tyson Foods Fiscal 2013 Fact Book available on the company's Investor Relations website .
2.4	Location of organization's headquarters.	Fully	2.0
2.5	Number of countries	Fully	2.1 2.3

	where the organization operates, and names of countries with either major operations or that are specifically relevant to the sustainability issues covered in the report.		See Tyson Foods' 2013 Annual Report on Form 10-K available on the company's Investor Relations website .
2.6	Nature of ownership and legal form.	Fully	2.0
			See Tyson Foods' 2013 Annual Report on Form 10-K and Tyson Foods Fiscal 2013 Fact Book available on the company's Investor Relations website .
2.7	Markets served (including geographic breakdown, sectors served, and types of customers/beneficiaries).	Fully	1.0 2.1 2.3
			See Tyson Foods' 2013 Annual Report on Form 10-K and Tyson Foods Fiscal 2013 Fact Book available on the company's Investor Relations website .
2.8	Scale of the reporting organization.	Fully	1.2 2.0 2.1 3.2
			See Tyson Foods' 2013 Annual Report on Form 10-K and Tyson Foods Fiscal 2013 Fact Book available on the company's Investor Relations website .
2.9	Significant changes during the reporting period regarding size, structure, or ownership.	Fully	2.3
			See Tyson Foods' 2013 Annual Report on Form 10-K available on the company's Investor Relations website .
2.10	Awards received in	Fully	1.0 2.1 2.3 3.2 3.3 4.1 6.0

the reporting period.

Section 3: Report Parameters

PROFILE DISCLOSURE	DESCRIPTION	REPORTED	CROSS-REFERENCE/ DIRECT ANSWER
3.1	Reporting period (e.g., fiscal/calendar year) for information provided.	Fully	1.0 7.0
3.2	Date of most recent previous report (if any).	Fully	7.0
3.3	Reporting cycle (annual, biennial, etc.).	Fully	Annual
3.4	Contact point for questions regarding the report or its contents.	Fully	7.4
3.5	Process for defining report content.	Fully	7.1 7.2
3.6	Boundary of the report (e.g., countries, divisions, subsidiaries, leased facilities, joint ventures, suppliers). See GRI Boundary Protocol for further guidance.	Fully	7.0
3.7	State any specific limitations on the scope or boundary of the report (see completeness principle for explanation of scope).	Fully	7.0
3.8	Basis for reporting on joint ventures, subsidiaries, leased facilities, outsourced operations, and other entities that can significantly affect comparability from period to period and/or between organizations.	Fully	7.0

3.9	Data measurement techniques and the bases of calculations, including assumptions and techniques underlying estimations applied to the compilation of the Indicators and other information in the report. Explain any decisions not to apply, or to substantially diverge from, the GRI Indicator Protocols.	Fully	7.3
3.10	Explanation of the effect of any restatements of information provided in earlier reports, and the reasons for such re-statement (e.g., mergers/acquisitions, change of base years/periods, nature of business, measurement methods).	Fully	There are no restatements or changes in reporting for Tyson Foods 2013 Sustainability Report.
3.11	Significant changes from previous reporting periods in the scope, boundary, or measurement methods applied in the report.	Fully	There are no restatements or changes in reporting for Tyson Foods 2013 Sustainability Report.
3.12	Table identifying the location of the Standard Disclosures in the report.	Fully	8.0
3.13	Policy and current practice with regard to seeking external assurance for the report.	Fully	7.3

Section 4: Governance, Commitments, and Engagement

PROFILE DISCLOSURE	DESCRIPTION	REPORTED	CROSS-REFERENCE/DIRECT ANSWER
4.1	Governance	Fully	3.1 6.1

structure of the organization, including committees under the highest governance body responsible for specific tasks, such as setting strategy or organizational oversight.

See [Tyson Foods' Corporate Governance website](#).

4.2	Indicate whether the Chair of the highest governance body is also an executive officer.	Fully	6.1
4.3	For organizations that have a unitary board structure, state the number of members of the highest governance body that are independent and/or non-executive members.	Fully	6.1
4.4	Mechanisms for shareholders and employees to provide recommendations or direction to the highest governance body.	Fully	3.1 <p>Shareholders and other interested parties may direct communications to individual directors, including the lead independent director; to a Board committee; to the non-management directors as a group; or to the Board as a whole, by addressing the communication to the named individual, the</p>

			committee, the non-management directors as a group, or the Board as a whole, c/o Tyson Foods, Inc., Attention: Secretary, 2200 W. Don Tyson Parkway, Springdale, AR 72762-6999. The company's by-laws prescribe how proposals of shareholders, intended to be presented at an annual meeting, must be received by the company. To be so included, a proposal must also comply with all applicable provisions of Rule 14a-8 under the Securities Exchange Act of 1934.
4.5	Linkage between compensation for members of the highest governance body, senior managers, and executives (including departure arrangements), and the organization's performance (including social and environmental performance).	Fully	Our Board of Directors, under the direction of the lead independent director, conducts an annual self-evaluation to determine whether the Board, its committees, and the directors are functioning effectively. The assessment focuses on the contribution of the Board and each of its committees and specifically focuses on areas in which the Board or management believes the Board and its committees could improve. The Board does not maintain a separate process for evaluating its performance with respect to economic, environmental, and social performance.
4.6	Processes in place for the highest governance body to ensure conflicts of interest are avoided.	Fully	6.1
4.7	Process for determining the qualifications and	Fully	6.1 See Tyson Foods' Corporate Governance website .

expertise of the members of the highest governance body for guiding the organization's strategy on economic, environmental, and social topics.

4.8	Internally developed statements of mission or values, codes of conduct, and principles relevant to economic, environmental, and social performance and the status of their implementation.	Fully	1.0 1.1 1.3 3.0 3.1 3.2 3.3 3.4 4.0 4.1 5.1 5.4 5.6 6.2 7.2
4.9	Procedures of the highest governance body for overseeing the organization's identification and management of economic, environmental, and social performance, including relevant risks and opportunities, and adherence or compliance with	Fully	3.1 6.1 See Tyson Foods' Corporate Governance website.

internationally agreed standards, codes of conduct, and principles.

4.10	Processes for evaluating the highest governance body's own performance, particularly with respect to economic, environmental, and social performance.	Fully	6.1 See Tyson Foods' Corporate Governance website .
4.11	Explanation of whether and how the precautionary approach or principle is addressed by the organization.	Fully	The “precautionary principle,” as defined by Article 15 of the Rio Principles established at the United Nations Conference on Environment and Development in 1992, states that “where there are threats of serious or irreversible damage, lack of full scientific certainty shall not be used as a reason for postponing cost-effective measures to prevent environmental degradation.” Tyson Foods evaluates and manages environmental risks under its Environmental Management System. This approach includes data and guidance from environmental regulatory agencies, academia, and industry associations.
4.12	Externally developed economic, environmental, and social charters, principles, or other	Fully	3.2 3.3 3.4 4.0 4.3 5.1 5.3 5.4 5.6 7.1

initiatives to which the organization subscribes or endorses.

4.13	Memberships in associations (such as industry associations) and/or national/international advocacy organizations in which the organization:	Fully	6.4 6.5
■	Has positions in governance bodies;		
■	Participates in projects or committees;		
■	Provides substantive funding beyond routine membership dues; or		
■	Views membership as strategic.		
4.14	List of stakeholder groups engaged by the organization.	Fully	We have identified the following individuals and groups as our key stakeholders: <ul style="list-style-type: none">■ Team Members and prospective Team Members■ Shareholders and potential investors

- The Board of Directors
- Customers and consumers
 - Local, state, and federal government agencies
 - Nongovernmental organizations
 - Local community members and leaders
 - The media
 - Suppliers, independent producers, and other business partners
 - Wholly-owned subsidiaries and joint ventures
 - Multicultural organizations, academia, and industry associations

4.15	Basis for identification and selection of stakeholders with whom to engage	Fully	7.2
4.16	Approaches to stakeholder engagement	Fully	7.2
4.17	Key topics and concerns raised by stakeholders and how the organization has responded	Fully	7.2

Standard Disclosures Part II: Disclosures on Management Approach (DMAs)

(DMA SC) Disclosure on Management Approach Sourcing

ASPECT	REPORTED	CROSS-REFERENCE
Protecting natural resources	Fully	1.0 1.1 1.3 4.0 4.1 4.2 4.3 4.4 4.5 4.6 6.1 6.2 6.3 6.4 6.5
Minimizing toxicity	Fully	1.0 1.1 1.3 4.0 4.1 4.2 4.3 4.4 4.5 4.6 6.1 6.2 6.3 6.4 6.5
Fair trade	Fully	1.0 1.1 1.3 5.1 6.1 6.2 6.3 6.4
Fair compensation for labor	Fully	1.0 1.1 1.3 5.1 6.2 6.3
Traceability	Fully	1.0 1.1 1.3 5.1 6.2 6.3
Genetically modified organisms (GMOs)	Fully	1.0 1.1 1.3 5.1
Animal welfare	Fully	1.0 1.1 1.3 5.6 6.4
Biofuels	Fully	1.0 1.1 1.3 4.0 4.3 4.4 6.5

(DMA EC) Disclosure on Management Approach Economic

ASPECT	REPORTED	CROSS-REFERENCE
Economic performance	Fully	1.0 1.1 1.2 1.3 2.0 2.1 3.2 3.4 5.1 6.0 6.2 6.3 6.4 6.5 7.1 7.2
Market presence	Fully	1.0 1.1 1.2 1.3 2.0 2.1 3.2 3.4 5.1 6.0 6.2 6.3 6.4 6.5 7.1 7.2
Indirect economic impacts	Fully	1.0 1.1 1.2 1.3 2.0 2.1 3.2 3.4 5.1 6.0 6.2 6.3 6.4 6.5 7.1 7.2

(DMA EN) Disclosure on Management Approach Environmental

ASPECT	REPORTED	CROSS-REFERENCE									
		1.0	1.1	1.2	1.3	4.0	4.1	4.2	4.3	4.4	
Materials	Fully	1.0	1.1	1.2	1.3	4.0	4.1	4.2	4.3	4.4	
		4.5	4.6	4.7	6.0	6.1	6.2	6.4	6.5	7.1	
		7.2									
Energy	Fully	1.0	1.1	1.2	1.3	4.0	4.1	4.2	4.3	4.4	
		4.5	4.6	4.7	6.0	6.1	6.2	6.4	6.5	7.1	
		7.2									
Water	Fully	1.0	1.1	1.2	1.3	4.0	4.1	4.2	4.3	4.4	
		4.5	4.6	4.7	6.0	6.1	6.2	6.4	6.5	7.1	
		7.2									
Biodiversity	Fully	1.0	1.1	1.2	1.3	4.0	4.1	4.2	4.3	4.4	
		4.5	4.6	4.7	6.0	6.1	6.2	6.4	6.5	7.1	
		7.2									
Emissions, effluents and waste	Fully	1.0	1.1	1.2	1.3	4.0	4.1	4.2	4.3	4.4	
		4.5	4.6	4.7	6.0	6.1	6.2	6.4	6.5	7.1	
		7.2									
Products and services	Fully	1.0	1.1	1.2	1.3	4.0	4.1	4.2	4.3	4.4	
		4.5	4.6	4.7	6.0	6.1	6.2	6.4	6.5	7.1	
		7.2									
Compliance	Fully	1.0	1.1	1.2	1.3	4.0	4.1	4.2	4.3	4.4	
		4.5	4.6	4.7	6.0	6.1	6.2	6.4	6.5	7.1	
		7.2									
Transport	Fully	1.0	1.1	1.2	1.3	4.0	4.1	4.2	4.3	4.4	
		4.5	4.6	4.7	6.0	6.1	6.2	6.4	6.5	7.1	
		7.2									

Overall	Fully	1.0	1.1	1.2	1.3	4.0	4.1	4.2	4.3	4.4
		4.5	4.6	4.7	6.0	6.1	6.2	6.4	6.5	7.1
		7.2								

(DMA LA) Disclosure on Management Approach Labor

ASPECT	REPORTED	CROSS-REFERENCE
Employment	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.4 7.1 7.2
Labor/management relations (CORE INDICATOR)	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.4 7.1 7.2
Occupational health and safety	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.4 7.1 7.2
Training and education	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.4 7.1 7.2
Diversity and equal opportunity	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.4 7.1 7.2

(DMA HR) Disclosure on Management Approach Human Rights

ASPECT	REPORTED	CROSS-REFERENCE
Investment and procurement practices	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.2 7.1 7.2
Non-discrimination	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.2 7.1 7.2



Freedom of association and collective bargaining	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.2 7.1 7.2
Child labor	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.2 7.1 7.2
Forced and compulsory labor	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.2 7.1 7.2
Security practices	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.2 7.1 7.2
Indigenous rights	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 6.0 6.1 6.2 7.1 7.2

(DMA SO) Disclosure on Management Approach Social

ASPECT	REPORTED	CROSS-REFERENCE
Community	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 3.4 4.0 4.1 4.2 4.3 4.4 4.5 4.6 6.0 6.1 6.2 6.3 6.5 7.1 7.2
Healthy and affordable food	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 3.4 6.0 6.1 6.2 6.3 6.5 7.1 7.2
Corruption	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 3.4 6.0 6.1 6.2 6.3 6.5 7.1 7.2
Public policy	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 3.4 6.0 6.1 6.2 6.3 6.5 7.1 7.2
Anti-competitive behavior	Fully	1.0 1.1 1.2 1.3 3.0 3.1 3.2 3.3 3.4 6.0 6.1 6.2 6.3 6.5 7.1 7.2

Compliance	Fully	1.0	1.1	1.2	1.3	3.0	3.1	3.2	3.3	3.4
		4.0	4.1	4.2	4.3	4.4	4.5	4.6	4.7	6.0
		6.1	6.2	6.3	6.5	7.1	7.2			

(DMA PR) Disclosure on Management Approach Product Responsibility

ASPECT	REPORTED	CROSS-REFERENCE
Customer health and safety	Fully	1.0 1.1 1.2 1.3 5.0 5.1 5.2 5.3 5.4 5.5 5.6 6.0 6.1 6.2 6.3 6.4 7.1 7.2
Product and service labeling	Fully	1.0 1.1 1.2 1.3 5.0 5.1 5.2 5.3 5.4 5.5 5.6 6.0 6.1 6.2 6.3 6.4 7.1 7.2
Marketing communications	Fully	1.0 1.1 1.2 1.3 5.0 5.1 5.2 5.3 5.4 5.5 5.6 6.0 6.1 6.2 6.3 6.4 7.1 7.2
Customer privacy	Fully	1.0 1.1 1.2 1.3 5.0 5.1 5.2 5.3 5.4 5.5 5.6 6.0 6.1 6.2 6.3 6.4 7.1 7.2
Compliance	Fully	1.0 1.1 1.2 1.3 5.0 5.1 5.2 5.3 5.4 5.5 5.6 6.0 6.1 6.2 6.3 6.4 7.1 7.2

(DMA AW) Disclosure on Management Approach Animal Welfare

ASPECT	REPORTED	CROSS-REFERENCE
Breeding and genetics	Fully	1.0 1.1 1.2 2.2 5.6 6.3 7.1 7.2
Animal husbandry	Fully	1.0 1.1 1.2 2.2 5.6 6.3 7.1 7.2
Transportation, handling and slaughter	Fully	1.0 1.1 1.2 2.2 5.6 6.3 7.1 7.2

Standard Disclosures Part III: Performance Indicators

SOURCING

PERFORMANCE INDICATOR	REPORTED	CROSS-REFERENCE	TO BE REPORTED IN
Across All Aspects of Sourcing			
FP1 (CORE INDICATOR)	Percentage of purchased volume from suppliers compliant with company's sourcing policy.	Partially 6.2	2020
	<p>Part Not Reported: Percent of purchased volume</p> <p>Reason for Omission: Not Available</p> <p>Explanation for Omission: At this time, Tyson Foods does not report a percent of purchased volume that is compliant with the company's sourcing policy. We may evaluate our abilities to report this data in the long-term future. In section 6.2 of this report, however, we discuss our approach to responsible sourcing, including the 2010 implementation of a Supplier Code of Conduct.</p>		
FP2 (CORE INDICATOR)	Percentage of purchased volume which is verified as being in accordance with credible internationally recognized responsible production standards, broken down by standard.	Partially 5.1 6.2	2020
	<p>Part Not Reported: Percent of purchased volume</p> <p>Reason for Omission: Not available</p> <p>Explanation for Omission: At this time, Tyson Foods does not report a “percent of purchased volume” that is verified as being in accordance</p>		

with credible, internationally recognized standards. We may evaluate our abilities to report this data in the long-term future. In section 5.1 of this report, however, we discuss our approach to responsible ingredient sourcing including our requirement for ingredient suppliers to commit to the Global Food Safety Initiative (GFSI) and gain certification against one of the benchmarked standards.

ECONOMIC

PERFORMANCE INDICATOR	REPORTED	CROSS-REFERENCE	TO BE REPORTED IN
Economic Performance			
EC1 COMM (CORE INDICATOR)	Fully	1.2 3.2 3.4 5.1 6.2 6.3	
Direct Answer: See pages 40 and 42 of Tyson Foods' 2013 Annual Report on Form 10-K available on the company's Investor Relations website .			
EC2 (CORE INDICATOR)	Partially	6.0	2020
Direct Answer: See page 10 of Tyson Foods' 2013 Annual Report on Form 10-K available on the company's Investor Relations website . Part Not Reported: Quantitative estimate of the financial implications of climate change Reason for Omission: Not available			

Explanation for Omission: At this time, Tyson Foods does not have data available pertaining to the financial implications of climate change. The company will evaluate its abilities to report this data in the long-term future.

EC3 (CORE INDICATOR)	Coverage of the organization's defined benefit plan obligations.
-----------------------------------	--

Fully

Direct Answer: See pages 63-67 of Tyson Foods' [2013 Annual Report on Form 10-K](#) available on the company's [Investor Relations website](#).

EC4 COMM (CORE INDICATOR)	Significant financial assistance received from government.
--	--

Fully

Direct Answer: The renewable fuels credit and federal general business credits are the significant financial benefits received from the government by Tyson Foods. In fiscal year 2013, renewable fuel credits received by Tyson Foods were almost \$14 million. Additionally, during fiscal year 2013, the general business credits were reflected as tax benefits of approximately \$18 million.

Market Presence

EC5	Range of ratios of standard entry level wage compared to local minimum wage at significant locations of operation.
------------	--

Partially

1.2 **3.2**

2020

Part Not Reported: Range of ratios of standard entry level wage compared to local minimum wage at significant locations of operation.

Reason for Omission: Not Available

Explanation for Omission: Tyson Foods currently does not report data supporting the range of wages at significant locations of operations. The company may assess its capabilities to report this data in the long-term

future.

EC6 (CORE INDICATOR)	Policy, practices, and proportion of spending on locally-based suppliers at significant locations of operation.
----------------------------	---

Partially

5.1 6.2 6.3

2020

Part Not Reported: Percentage of procurement budget spent on local suppliers

Reason for Omission: Not Available

Explanation for Omission: Tyson Foods currently does not report data supporting this core indicator. The company will evaluate its abilities to report percentage of procurement budget spent on local suppliers in the long-term future.

EC7 (CORE INDICATOR)	Procedures for local hiring and proportion of senior management hired from the local community at significant locations of operation.
----------------------------	---

Partially

3.2

2020

Part Not Reported: Definition of senior management and proportion of senior management from local communities

Reason for Omission: Not Available

Explanation for Omission: Tyson Foods currently does not report data supporting this core indicator. The company will evaluate its abilities to report its definition of senior management and proportion of senior management from local communities in the long-term future.

Indirect Economic Impacts

EC8 (CORE INDICATOR)	Development and impact of infrastructure investments and services provided primarily for public benefit through commercial, in-kind, or pro bono engagement.
----------------------------	--

Partially

1.2 3.2 3.4

2020

Part Not Reported: Current or expected impacts

Reason for Omission: Not available

Explanation for Omission: Tyson Foods currently does not report data supporting this core indicator. The company will evaluate its abilities to report its current or expected impacts of infrastructure investments and services in the long-term future.

EC9

Understanding and describing significant indirect economic impacts, including the extent of impacts.

Fully

1.1	1.2	3.2	3.4	4.1	4.6	6.0	6.2
6.3							

ENVIRONMENTAL

PERFORMANCE INDICATOR	REPORTED	CROSS-REFERENCE	TO BE REPORTED IN
Materials			

EN1 COMM
(CORE
INDICATOR)

Materials used by weight or volume.

Not

2020

Reason for Omission: Not Available

Explanation for Omission: Tyson Foods currently does not have data supporting this core indicator. The company will evaluate its abilities and various methodologies for collecting and reporting on this data in the long-term future. Specific to the food processing sector supplement however, Tyson Foods' average weekly production in fiscal year 2013 included 40.9 million chickens, 135,000 head of cattle, and 391,000 head of hogs. Moreover, there are discussion points regarding raw materials and sources of supply on page 3 of Tyson Foods' [2013 Annual](#)

Report on Form 10-K.

EN2 (CORE INDICATOR)	Percentage of materials used that are recycled input materials.		
	Not	2017	
Reason for Omission: Not Available			
Explanation for Omission: Tyson Foods currently does not have data supporting this core indicator. The company will evaluate its abilities and various methodologies for collecting and reporting on this data in the long-term future.			
Energy			
EN3 (CORE INDICATOR)	Direct energy consumption by primary energy source.		
	Partially	4.4	2020
Part Not Reported: By source			
Reason for Omission: Not Available			
Explanation for Omission: Tyson Foods' direct energy sources include coal, natural gas, propane, fuel oil #6, fuel oil #2, and gasoline. Direct energy consumption information is tracked on a calendar year basis. For calendar years 2011 and 2012, the company's direct energy consumption was 25,712,162 and 23,468,262 MMBtu, respectively. These performance numbers for calendar years 2011 and 2012 do not include transportation fuel.			
EN4 (CORE INDICATOR)	Indirect energy consumption by primary source.		
	Fully	4.4	
Direct Answer: Tyson Foods' indirect energy source includes electricity. Indirect energy consumption information is tracked on a			

calendar year basis. For calendar years 2011 and 2012, the company's indirect energy consumption was 4,766,332 and 4,333,820 megawatts, respectively.

EN5 Energy saved due to conservation and efficiency improvements.

Fully 4.4 2020

Direct Answer: Tyson Foods is currently implementing a web-based, real-time process for energy management that focuses on monitoring and reporting total usage of energy, water, and the sub-processes related to our primary energy-intensive systems like compressed-air, cooking, hydraulics, refrigeration, steam, and tempered-water systems. We anticipate this process will provide important data that will result in energy efficiency and optimization projects.

EN6 Initiatives to provide energy-efficient or renewable energy based products and services, and reductions in energy requirements as a result of these initiatives.

Fully 4.0 4.4

EN7 Initiatives to reduce indirect energy consumption and reductions achieved.

Not 2020

Reason for Omission: Not available

Explanation for Omission: Tyson Foods currently does not have data supporting this indicator. The company will evaluate its abilities to report on this indicator in the long-term future.

Water

EN8 Total water withdrawal by source.
(CORE
INDICATOR)

Partially

4.1

2017

Part Not Reported: Water withdrawal by source

Reason for Omission: Not available

Explanation for Omission: Tyson Foods currently does not have data supporting the “by source” requirement of this core indicator. The company does report in Section 4.0 its total water withdrawal for fiscal year 2013. The company however is currently partnering with the University of Arkansas to perform an assessment of our water usage and treatment footprint. Additional details about this partnership are described in Section 4.0 of this report. The company will evaluate its abilities to collect and report this data in the near future.

EN9

Water sources significantly affected by withdrawal of water.

Partially

4.1

2017

Part Not Reported: Water sources significantly impacted

Reason for Omission: Not available

Explanation for Omission: Tyson Foods currently does not report on this non-core indicator. The company however is currently partnering with the University of Arkansas to perform an assessment of our water usage and treatment footprint. Additional details about this partnership are described in Section 4.0 of this report. The company will evaluate its abilities to collect and report this data in the near future.

EN10

Percentage and total volume of water recycled and reused.

Partially

1.2 4.1

2017

Part Not Reported: As percentage of total water withdrawal

Reason for Omission: Not available

Explanation for Omission: Tyson Foods’ efforts to reduce, reuse, and/or recycle water are presented as the company’s water conservation efforts.

Biodiversity

EN11 COMM

Location and size of land or waters owned, leased, managed in, or

(CORE INDICATOR)	adjacent to, protected areas and areas of high biodiversity value outside protected areas.
------------------	--

Not**Reason for Omission:** Not applicable

Explanation for Omission: After reviewing the regional biodiversity “hotspots” identified by Conservation International, Tyson Foods, at this time, has not identified any of its U.S.-based operations that are in, or adjacent to, legally protected high biodiversity areas including water. For additional details, please visit [Conservation International](#).

Moreover, Tyson Foods operates its full and pretreatment wastewater facilities in accordance with the permit requirements issued by the applicable regulatory agencies. These permit requirements give consideration to the conditions of the receiving stream in which the company’s treated food process water will be discharged.

EN12 (CORE INDICATOR)	Description of significant impacts of activities, products, and services on biodiversity in protected areas and areas of high biodiversity value outside protected areas.
--------------------------	---

Not**Reason for Omission:** Not applicable

Explanation for Omission: After reviewing the regional biodiversity “hotspots” identified by Conservation International, Tyson Foods, at this time, has not identified any of its U.S.-based operations that are in, or adjacent to, legally protected high biodiversity areas including water. For additional details, please visit [Conservation International](#).

Moreover, Tyson Foods operates its full and pretreatment wastewater facilities in accordance with the permit requirements issued by the applicable regulatory agencies. These permit requirements give consideration to the conditions of the receiving stream in which the company’s treated food process water will be discharged.

EN13 COMM	Habitats protected or restored.
-----------	---------------------------------

Not

Reason for Omission: Not applicable

Explanation for Omission: After reviewing the regional biodiversity “hotspots” identified by Conservation International, Tyson Foods, at this time, has not identified any of its U.S.-based operations that are in, or adjacent to, legally protected high biodiversity areas including water. For additional details, please visit [Conservation International](#).

Moreover, Tyson Foods operates its full and pretreatment wastewater facilities in accordance with the permit requirements issued by the applicable regulatory agencies. These permit requirements give consideration to the conditions of the receiving stream in which the company’s treated food process water will be discharged.

EN14

Strategies, current actions, and future plans for managing impacts on biodiversity.

Not

Reason for Omission: Not applicable

Explanation for Omission: After reviewing the regional biodiversity “hotspots” identified by Conservation International, Tyson Foods, at this time, has not identified any of its U.S.-based operations that are in, or adjacent to, legally protected high biodiversity areas including water. For additional details, please visit [Conservation International](#).

Moreover, Tyson Foods operates its full and pretreatment wastewater facilities in accordance with the permit requirements issued by the applicable regulatory agencies. These permit requirements give consideration to the conditions of the receiving stream in which the company’s treated food process water will be discharged.

EN15

Number of IUCN Red List species and national conservation list species with habitats in areas affected by operations, by level of extinction risk.

Not

Reason for Omission: Not applicable

Explanation for Omission: After reviewing the regional biodiversity “hotspots” identified by Conservation International, Tyson Foods, at this time, has not identified any of its U.S.-based operations that are in, or adjacent to, legally protected high biodiversity areas including water. For additional details, please visit [Conservation International](#).

Moreover, Tyson Foods operates its full and pretreatment wastewater facilities in accordance with the permit requirements issued by the applicable regulatory agencies. These permit requirements give consideration to the conditions of the receiving stream in which the company’s treated food process water will be discharged.

Emissions, Effluents, and Waste

EN16 (CORE INDICATOR)	Total direct and indirect greenhouse gas emissions by weight.
-----------------------------	---

Fully 4.2

EN17 (CORE INDICATOR)	Other relevant indirect greenhouse gas emissions by weight.
-----------------------------	---

Fully 4.2

EN18	Initiatives to reduce greenhouse gas emissions and reductions achieved.
------	---

Partially 4.2 2020

Part Not Reported: Reductions achieved

Reason for Omission: Not available

Explanation for Omission: Tyson Foods does not fully report on this non-core indicator but may consider reporting this information in the

long-term future.

EN19 (CORE INDICATOR)	Emissions of ozone-depleting substances by weight.
-----------------------------	--

Fully

Direct Answer: Tyson Foods' emissions of ozone depleting substances (HCFC 134/134a) were approximately 0.003 million metric tons in calendar year 2011 and 0.012 million metric tons in calendar year 2012. This represents 0.07 percent of the company's total air emissions in 2011 and 0.23 percent in 2012.

EN20 (CORE INDICATOR)	NOx, SOx, and other significant air emissions by type and weight.
-----------------------------	---

Partially

4.2

2020

Part Not Reported: By weight

Reason for Omission: Not available

Explanation for Omission: Tyson Foods currently does not have data available supporting the “by weight” reporting requirement for this indicator. The company will evaluate its capabilities to report fully on this indicator in the long-term future.

EN21 (CORE INDICATOR)	Total water discharge by quality and destination.
-----------------------------	---

Not

2020

Reason for Omission: Not available

Explanation for Omission: Tyson Foods currently does not report data supporting this core indicator. The company however is currently partnering with the University of Arkansas to perform a two-stage assessment of water scarcity and usage. Additional details about this assessment are available in section 4.0 of this report. The company will evaluate its ability to report this data in the long-term future.

EN22 (CORE INDICATOR)	Total weight of waste by type and disposal method.	Partially	4.5	2017
	<p>Part Not Reported: By type and disposal method</p> <p>Reason for Omission: Not available</p> <p>Explanation for Omission: Tyson Foods currently does not report data supporting the “by type and disposal method” requirement of this core indicator. The company will evaluate its abilities to report this data in the short-term future. The company does discuss however its waste management and recycling practices in section 4.0 of this report.</p>			
EN23 (CORE INDICATOR)	Total number and volume of significant spills.	Partially	4.7	2017
	<p>Part Not Reported: Total volume of significant spills</p> <p>Reason for Omission: Not available</p> <p>Explanation for Omission: Tyson Foods currently does not have data supporting the “total volume” reporting requirement for this indicator. The company will evaluate its capabilities to report fully on this indicator in the short-term future.</p>			
EN24	Weight of transported, imported, exported, or treated waste deemed hazardous under the terms of the Basel Convention Annex I, II, III, and VIII, and percentage of transported waste shipped internationally.	Not		2020
	<p>Reason for Omission: Not available</p> <p>Explanation for Omission: Tyson Foods currently does not report on this non-core indicator. The company may evaluate its capabilities to report on this indicator in the long-term future.</p>			

EN25	Identity, size, protected status, and biodiversity value of water bodies and related habitats significantly affected by the reporting organization's discharges of water and runoff.
------	--

Not

2020

Reason for Omission: Not available**Explanation for Omission:** Tyson Foods currently does not report on this non-core indicator. The company may evaluate its capabilities to report on this indicator in the long-term future.

Products and Services

EN26 (CORE INDICATOR)	Initiatives to mitigate environmental impacts of products and services, and extent of impact mitigation.
-----------------------------	--

Fully
4.0
4.1
4.2
4.3
4.4
4.5
4.6
6.2

EN27 (CORE INDICATOR)	Percentage of products sold and their packaging materials that are reclaimed by category.
-----------------------------	---

Partially6.2

2020

Part Not Reported: Reclaimed packaging materials**Reason for Omission:** Not available**Explanation for Omission:** Tyson Foods currently does not report data supporting this core indicator. The company will evaluate its abilities to report percentage of products sold and their packaging materials that are reclaimed by category in the long-term future. In section 6.2 of this report however, the company discusses its approach to sustainable packaging.

Compliance

EN28 (CORE	Monetary value of significant fines and total number of non-monetary sanctions for non-compliance with environmental laws and regulations.
---------------	--

INDICATOR)

Fully

4.1 4.7

Transport

EN29

Significant environmental impacts of transporting products and other goods and materials used for the organization's operations, and transporting members of the workforce.

Partially

4.0 4.1 4.2 4.3 4.4 4.5 4.6

2020

Part Not Reported: Transporting of members of the workforce

Reason for Omission: Not available

Explanation for Omission: Tyson Foods does not report data on the environmental impacts of transporting members of the workforce. This may be something we report in the long-term future.

Overall

EN30

Total environmental protection expenditures and investments by type.

Partially

4.1 4.2 4.3 4.4 4.5 4.6

2020

Part Not Reported: Total environmental protection expenditures and investments

Reason for Omission: Not available

Explanation for Omission: Tyson Foods does not report data on its total environmental expenditures and investments by type. This may be something we report in the long-term future.

LABOR

PERFORMANCE
INDICATOR

REPORTED

CROSS-REFERENCE

TO BE
REPORTED
IN

Employment

LA1 (CORE INDICATOR)	Total workforce by employment type, employment contract, and region.
----------------------------	--

Partially 3.2 2020

Part Not reported: By employment contract and region

Reason for Omission: Not available

Explanation for Omission: Tyson Foods reports the total number of employees, whom we call Team Members. The vast majority of the company's U.S.-based Team Members serve in full-time positions. The company may evaluate its abilities to report by employment contract and region in the long-term future.

LA2 (CORE INDICATOR)	Total number and rate of employee turnover by age group, gender, and region.
----------------------------	--

Partially 3.2 2020

Part Not reported: By age, group, gender, and region

Reason for Omission: Not available

Explanation for Omission: Tyson Foods reports that its turnover rate continued to trend downward in fiscal year 2013. At this time however, this is not arranged by age, group, gender, or region. This may be a reporting indicator the company further evaluates for reporting capabilities in the long-term future.

LA3	Benefits provided to full-time employees that are not provided to temporary or part-time employees, by major operations.
-----	--

Fully 3.2

Labor/Management Relations

LA4	Percentage of employees covered by collective bargaining agreements.
-----	--

(CORE
INDICATOR)**Fully****3.2**LA5
(CORE
INDICATOR)

Minimum notice period(s) regarding significant operational changes, including whether it is specified in collective agreements.

Fully

Direct Answer: When significant operational changes are imminent, we notify our Team Members as required by the U.S. Department of Labor Worker Adjustment and Retraining Notification Act (WARN); local, state, or country-specific laws; or any requirements set forth in respective collective bargaining agreements.

FP3
(CORE
INDICATOR)

Percentage of working time lost due to industrial disputes, strikes and/or lock-outs, by country.

Fully

Direct Answer: Tyson Foods experienced zero lost working days due to industrial disputes, strikes, and/or lock-outs during fiscal year 2013.

Occupational Health and Safety

LA6

Percentage of total workforce represented in formal joint management-worker health and safety committees that help monitor and advise on occupational health and safety programs.

Fully

Direct Answer: As of September 2013, less than 25-percent of our management and non-management Team Members served on safety and ergonomic committees.

LA7

Rates of injury, occupational diseases, lost days, and absenteeism, and

(CORE
INDICATOR)

number of work-related fatalities by region.

Fully**1.2** **3.3**LA8
(CORE
INDICATOR)

Education, training, counseling, prevention, and risk-control programs in place to assist workforce members, their families, or community members regarding serious diseases.

Fully**3.2** **3.3**

LA9

Health and safety topics covered in formal agreements with trade unions.

Fully

Direct Answer: All of Tyson Foods' collective bargaining agreements contain provisions related to workplace health and safety. These agreements spell out the company's commitment to being in compliance with all applicable federal, state, and local regulations pertaining to worker health and safety.

Training and Education

LA10
(CORE
INDICATOR)

Average hours of training per year per employee by employee category.

Partially**3.1** **3.2** **5.6**

2020

Part Not reported: Average hours per employee by employee category
Reason for Omission: Not available

Explanation for Omission: Tyson Foods maintains extensive training programs related to key business areas such as food safety; ethics and code of conduct; anti-trust and corruption; workplace safety; animal well-being; employment practices; and environmental protection. At

this time, the company does not track average training hours per employee by category. This may be a reporting indicator the company further evaluates for reporting capabilities in the long-term future.

LA11	Programs for skills management and lifelong learning that support the continued employability of employees and assist them in managing career endings.
------	--

Fully 3.2 3.3 5.3 5.4 5.6

LA12	Percentage of employees receiving regular performance and career development reviews.
------	---

Fully

Direct Answer: Tyson Foods' management and management support Team Members participate in regular performance and career development reviews. In addition to this review process, we provide Team Members with the training and resources needed to develop an Individual Development Plan (IDP) that serves as a road map for helping Team Members reach their career objectives. We also provide a structured approach to job rotations and succession planning.

Diversity and Equal Opportunity

LA13 (CORE INDICATOR)	Composition of governance bodies and breakdown of employees per category according to gender, age group, minority group membership, and other indicators of diversity.
-----------------------------	--

Partially 6.1 2020

Direct Answer: See Tyson Foods' [Corporate Governance website](#).

Part Not Reported: Breakdown of employees per category according to gender, age group, minority group membership, and other indicators of diversity

Reason for Omission: Not available

Explanation for Omission: Tyson Foods currently does not report data

supporting this core indicator. The company will evaluate its abilities to report the breakdown of employees per category in the long-term future.

LA14 (CORE INDICATOR)	Ratio of basic salary of men to women by employee category.
-----------------------------	---

Not	2020
-----	------

Reason for Omission: Not available

Explanation for Omission: Tyson Foods currently does not report data supporting this core indicator. The company will evaluate its abilities to report the ratio of basic salary of men to women by employee category in the long-term future.

HUMAN RIGHTS

PERFORMANCE INDICATOR	REPORTED	CROSS-REFERENCE	TO BE REPORTED IN
Investment and Procurement Practices			
HR1 (CORE INDICATOR)	Percentage and total number of significant investment agreements that include human rights clauses or that have undergone human rights screening.		
Not			
	Reason for Omission: Not material		
	Explanation for Omission: For the company's U.S. based operations, its investment clauses discuss compliance with applicable federal, state, and local regulations but do not specifically include human rights clauses.		
HR2 (CORE INDICATOR)	Percentage of significant suppliers and contractors that have undergone screening on human rights and actions taken.		

Partially

6.2

2020

Part Not Reported: Percentage of supplier declined performance condition

Reason for Omission: Not available

Explanation for Omission: Tyson Foods currently does not screen its suppliers and contractors for human rights. The company has implemented a “[Supplier Code of Conduct](#)” however that sets forth supplier and contractor expectations on key business issues such as regulatory compliance, employment practices (including human rights), food safety and quality assurance, workplace health and safety, animal well-being, and environmental protection.

HR3

Total hours of employee training on policies and procedures concerning aspects of human rights that are relevant to operations, including the percentage of employees trained.

Not

2020

Reason for Omission: Not available

Explanation for Omission: Tyson Foods does not have data supporting the “total hours” reporting requirement of this indicator. The company will evaluate its capabilities to report fully on this indicator in the long-term future.

Non-Discrimination

HR4

(CORE

INDICATOR)

Total number of incidents of discrimination and actions taken.

Not

Reason for Omission: Proprietary information

Explanation for Omission: We maintain policies requiring fair and equal employment opportunities for all individuals regardless of their race, gender, religion, color, national origin, sexual orientation, age, disability, genetic information, veteran status, or any other status

protected under federal, state, or local law. These policies apply to all conditions of employment including, but not limited to, recruitment, selection, and placement; compensation, rates of pay, and benefits; training, promotion, and demotion; and lay off, leaves of absence, and termination.

We maintain a strict policy prohibiting any kind of unlawful harassment and discrimination, such as that involving race, sex, religion, color, age, national origin, veteran's or disability status, genetic information, or sexual orientation. This policy prohibits harassment and discrimination in any form, including verbal, written, visual or physical.

Generally, we do not publicly discuss reported incidents of discrimination. We consider discrimination to be a serious issue and invest considerable resources to prevent its occurrence. Moreover, we fully investigate each allegation of discrimination and, if necessary, implement corrective action. Alleged incidents of discrimination resulting in state or federal court filings are generally a matter of public record. While state and federal databases may be subject to a subscription or search fee, these records can typically be accessed within the respective court system via the Internet.

Freedom of Association and Collective Bargaining

HR5 (CORE INDICATOR)	Operations identified in which the right to exercise freedom of association and collective bargaining may be at significant risk, and actions taken to support these rights.
----------------------------	--

Fully

Direct Answer: To Tyson Foods' knowledge, the company does not have operations in which the right to exercise freedom of association and collective bargaining are at risk.

Child Labor

HR6 (CORE INDICATOR)	Operations identified as having significant risk for incidents of child labor, and measures taken to contribute to the elimination of child labor.
----------------------------	--

Fully

Direct Answer: To Tyson Foods' knowledge, the company does not have operations at risk for incidents of child labor.

Forced and Compulsory Labor

HR7
(CORE INDICATOR) Operations identified as having significant risk for incidents of forced or compulsory labor, and measures to contribute to the elimination of forced or compulsory labor.

Fully

Direct Answer: To Tyson Foods' knowledge, the company does not have operations at risk for incidents of forced or compulsory labor.

Security Practices

HR8 Percentage of security personnel trained in the organization's policies or procedures concerning aspects of human rights that are relevant to operations.

Not

2020

Reason for Omission: Not material

Explanation for Omission: Tyson Foods does not report data on this non-core indicator. The company may evaluate its capabilities to report on this indicator in the long-term future.

Indigenous Rights

HR9 Total number of incidents of violations involving rights of indigenous people and actions taken.

Fully

Direct Answer: To Tyson Foods' knowledge, the company has not incurred any incidents in which the rights of indigenous people were violated.

SOCIETY

PERFORMANCE INDICATOR	REPORTED	CROSS-REFERENCE	TO BE REPORTED IN
Community			
SO1 (CORE INDICATOR)	Nature, scope, and effectiveness of any programs and practices that assess and manage the impacts of operations on communities, including entering, operating, and exiting.		
	Partially	3.2 3.4 4.0 4.1 4.2 4.3 4.4 4.5 4.6 6.3 6.4 7.2	2020
		Part Not Reported: Effectiveness of programs and practices that assess and manage impacts of operations on communities Reason for Omission: Not available Explanation for Omission: Tyson Foods reports on the programs and practices it implements which are designed to manage the company's impacts on local communities. The company will evaluate its capabilities to report on the effectiveness of these programs and practices in the long-term future.	
Healthy and Affordable Food			
FP4 (CORE INDICATOR)	Nature, scope and effectiveness of any programs and practices (in-kind contributions, volunteer initiatives, knowledge transfer, partnerships and product development) that promote healthy lifestyles; the prevention of chronic disease; access to healthy, nutritious and affordable food; and improved welfare for communities in need.		
	Fully	1.2 3.3 3.4 5.4 6.3	
Corruption			
SO2	Percentage and total number of business units analyzed for risks related		

(CORE INDICATOR)	to corruption.
	Fully 6.2
SO3 (CORE INDICATOR)	<p>Direct Answer: 100-percent of Tyson Foods' U.S.-based and international operations are analyzed for risks related to corruption.</p>
	Fully 6.2
SO4 (CORE INDICATOR)	<p>Direct Answer: 100-percent of Tyson Foods' U.S.-based and international management Team Members receive training on the company's anti-corruption policies and procedures. Additionally, approximately 10-percent of the company's non-management Team Members receive training on the company's anti-corruption policies and procedures.</p>
	Fully 6.2
SO4 (CORE INDICATOR)	<p>Actions taken in response to incidents of corruption.</p> <p>Direct Answer: During the past several years, various events have led Tyson Foods to focus significant attention on anti-corruption laws. These events include the company's expanding international presence, new laws and regulations focused on the ethical conduct of global business, and a matter the company resolved in 2011 with the Department of Justice and the Securities and Exchange Commission.</p> <p>During this period the company analyzed what other multinational companies do in regards to anti-corruption compliance, reviewed good business practices and monitored changing laws and enforcement practices. Based on this analysis, Tyson Foods developed three new policies in 2011 that provide Team Members with rules and guidance to</p>

help ensure anti-corruption laws are not violated. The policies include a Global Anti-corruption Policy, a Gift and Hospitality Policy, and a Charitable and Political Contribution Policy, and these policies provide Team Members with updated standards and procedures governing gifts, entertainment, travel, contributions, donations and other practices that can lead to corrupt activity.

Public Policy

SO5 COMM (CORE INDICATOR)	Public policy positions and participation in public policy development and lobbying.
---------------------------------	--

Fully

6.4 6.5

SO6

Total value of financial and in-kind contributions to political parties, politicians, and related institutions by country.

Fully

6.4

Anti-Competitive Behavior

SO7

Total number of legal actions for anti-competitive behavior, anti-trust, and monopoly practices and their outcomes.

Not

2020

Reason for Omission: Not material

Explanation for Omission: Tyson Foods currently does not report on this non-core indicator. Should the need arise the company may evaluate its capabilities to report on this indicator in the long-term future.

Compliance

SO8

Monetary value of significant fines and total number of non-monetary

(CORE
INDICATOR)

sanctions for non-compliance with laws and regulations.

Fully**4.7**

Direct Answer: Specific wage and hour action involving Tyson Foods, Inc. is presented in the company's [Form 10-Q](#) filed on May 5, 2014 for the period ending March 29, 2014.

PRODUCT RESPONSIBILITY

PERFORMANCE
INDICATOR

REPORTED

CROSS-REFERENCE

TO BE
REPORTED
IN

Customer Health and Safety

PR1 COMM
(CORE
INDICATOR)

Life cycle stages in which health and safety impacts of products and services are assessed for improvement, and percentage of significant products and services categories subject to such procedures.

Fully**5.1** **5.3** **5.4**

Direct Answer: Tyson Foods is in the beginning stages of assessing the environmental and social impacts of its products. Current social and environmental life cycle assessment activities are carried out through the company's membership with The Sustainability Consortium. The Sustainability Consortium drives scientific research and the development of standards and tools, through a collaborative process, to enhance the ability to understand and address the environmental, social, and economic implications of products. Moreover, the Consortium seeks to change the way product value is measured and transform the consumer market. Learn more about [The Sustainability Consortium](#).

PR2 COMM
(CORE
INDICATOR)

Total number of incidents of non-compliance with regulations and voluntary codes concerning health and safety impacts of products and services during their life cycle, by type of outcomes.

Not

2020

Reason for Omission: Not available**Explanation for Omission:** Tyson Foods currently does not report data supporting this core food processing indicator. This may be a reporting indicator we further evaluate for reporting capabilities in the long-term future.**FP5
(CORE
INDICATOR)**

Percentage of production volume manufactured in sites certified by an independent third party according to internationally recognized food safety management system standards.

Partially**5.1**

2020

Part Not Reported: Percentage of production volume**Reason for Omission:** Not available**Explanation for Omission:** Tyson Foods currently does not report data supporting the “percentage of production volume” requirement of this core indicator. This is a reporting indicator we will further evaluate for reporting capabilities in the long-term future. As discussed in Section 5.1 of this report, Tyson Foods maintains food safety laboratories that are third party certified. Moreover, as detailed in Section 5.1 of this report, Tyson Foods’ began pursuing its Global Food Safety Initiative (GFSI) certification in July 2008. Review section 5.1 for additional details around this food processing indicator.**FP6
(CORE
INDICATOR)**

Percentage of total sales volume of consumer products, by product category, that are lowered in saturated fat, trans fats, sodium and sugars.

Partially**5.4**

2020

Part Not Reported: Percentage of total sales**Reason for Omission:** Not available**Explanation for Omission:** Details around some of Tyson Foods’ efforts to produce products that are lower in saturated fats, trans fat, sodium, and added sugars are available in section 5.4 of this report. At this time however, Tyson Foods is not reporting data regarding the

percent of total sales volume for these products. This is a reporting indicator we will further evaluate for reporting capabilities in the long-term future.

FP7 (CORE INDICATOR)	Percentage of total sales volume of consumer products, by product category sold, that contain increased fiber, vitamins, minerals, phytochemicals or functional food additives.
	Partially 5.4
	2020
	<p>Part Not Reported: Percentage of total sales</p> <p>Reason for Omission: Not available</p> <p>Explanation for Omission: Details around some of Tyson Foods' efforts to produce products containing increased nutritious ingredients are available in section 5.4 of this report. At this time however, Tyson Foods is not reporting data regarding the percent of total sales volume for these products. This is a reporting indicator we will further evaluate for reporting capabilities in the long-term future.</p>

Products and Service Labeling

PR3 COMM (CORE INDICATOR)	Type of product and service information required by procedures and percentage of significant products and services subject to such information requirements.
	Fully 5.3 5.4
	<p>Direct Answer: As noted in Performance Indicator PR1, Tyson Foods is in the beginning stages of assessing the environmental and social impacts of its products. Current social and environmental life cycle assessment (LCA) activities are carried out through the company's membership with The Sustainability Consortium. Tyson Foods does, however, offer some limited environmental and social information to customers and consumers via product packaging and the company's website. This includes but is not limited to packaging recyclability and educational investment programs. As the company matures in its LCA activities, we will evaluate our opportunities to provide more environmental and social product information to customers and</p>

consumers. We anticipate this being a long-term future activity.

FP8 (CORE INDICATOR)	Policies and practices on communication to consumers about ingredients and nutritional information beyond legal requirements.	
Fully	5.2 5.3 5.4	
PR4	Direct Answer: See our consumer website for details about ingredients and nutritional information. Total number of incidents of non-compliance with regulations and voluntary codes concerning product and service information and labeling, by type of outcomes.	
Partially	5.1	2020
PR5	<p>Part Not Reported: Total number of incidents resulting in fines, warnings or non-compliance with voluntary codes</p> <p>Reason for Omission: Not available</p> <p>Explanation for Omission: Tyson Foods does not fully report on this non-core indicator.</p> <p>Practices related to customer satisfaction, including results of surveys measuring customer satisfaction.</p>	
Partially	5.2 5.3 5.4	2020
PR6 COMM (CORE INDICATOR)	<p>Part Not Reported: Results of surveys measuring customer satisfaction</p> <p>Reason for Omission: Not available</p> <p>Explanation for Omission: Tyson Foods does not report fully on this non-core indicator.</p> <p>Marketing Communications</p> <p>Programs for adherence to laws, standards, and voluntary codes related to marketing communications, including advertising, promotion, and sponsorship.</p>	

Fully**5.5****PR7**

Total number of incidents of non-compliance with regulations and voluntary codes concerning marketing communications, including advertising, promotion, and sponsorship by type of outcomes.

Fully

Direct Answer: Tyson Foods did not incur any incidents of non-compliance with regulations and voluntary codes concerning marketing communications in fiscal year 2013.

Customer Privacy

PR8

Total number of substantiated complaints regarding breaches of customer privacy and losses of customer data.

Not

2020

Reason for Omission: Not material

Explanation for Omission: Tyson Foods does not fully report on this non-core indicator. Should the need arise, the company may evaluate its capabilities to report on this indicator in the long-term future.

Compliance

PR9

(CORE

INDICATOR)

Monetary value of significant fines for non-compliance with laws and regulations concerning the provision and use of products and services.

Fully**5.1**

Direct Answer: For this indicator, Tyson Foods defines “significant” as fines equal to or greater than \$100,000 dollars. During fiscal year 2013, Tyson Foods did not incur any fines related to non-compliance with laws and regulations concerning the provision and use of our products and services equal to or greater than this amount. Details regarding product recalls however are provided in section 5.1 of this report.

ANIMAL WELFARE

PERFORMANCE INDICATOR	REPORTED	CROSS-REFERENCE	TO BE REPORTED IN
FP9 (CORE INDICATOR)	Breeding and Genetics	Percentage and total of animals raised and/or processed, by species and breed type.	

Partially

2.0 2.2

Part Not Reported: By breed type

Reason for Omission: Proprietary information

Explanation for Omission: Tyson Foods currently does not report data regarding the “breed type” portion of this indicator as this is proprietary information. Commentary is provided however in section 2.0 of this report pertaining to types of species processed and average weekly production rates. Additional information about the company’s business model is available on pages 2-5 of the company’s [2013 Annual Report on Form 10-K](#) and [Tyson Foods Fiscal 2013 Fact Book](#) available on the company’s [Investor Relations website](#).

Animal Husbandry

FP10 (CORE INDICATOR)	Policies and practices, by species and breed type, related to physical alterations and the use of anesthetic.
Fully	5.6

Direct Answer: As stated in section 5.6 of this report, Tyson Foods does not practice beak trimming or toe trimming in broilers, nor do the company's independent poultry producers. For the cattle and hogs procured on the open market, the company supports generally accepted

management practices for physical alterations and the use of anesthetics as prescribed by science, veterinary practices, and industry associations.

FP11 (CORE INDICATOR)	Percentage and total of animals raised and/or processed, by species and breed type, per housing type.
-----------------------------	---

Partially 5.6 2020

Part Not Reported: Percent and total of animals raised and processed

Reason for Omission: Not available

Explanation for Omission: Tyson Foods currently does not report data supporting the “percent and total of animals raised and processed” portion of this indicator. This may be something the company reports in the long-term future. Commentary is provided however in section 5.6 of this report pertaining to the housing of broiler and breeder chickens and gestation stalls for sows.

FP12 (CORE INDICATOR)	Policies and practices on antibiotic, anti-inflammatory, hormone, and/or growth promotion treatments, by species and breed type.
-----------------------------	--

Fully 5.6

Transportation, Handling, and Slaughter

FP13 (CORE INDICATOR)	Total number of incidents of non-compliance with laws and regulations, and adherence with voluntary standards related to transportation, handling, and slaughter practices for live terrestrial and aquatic animals.
-----------------------------	--

Partially 5.6 2020

Part Not Reported: Cases and total number of non-compliant incidents with laws, regulations, and voluntary codes related to transportation, handling, and slaughter of animals

Reason for Omission: Not available

Explanation for Omission: Tyson Foods only partially reports data

supporting this core food processing indicator. This may be a reporting indicator the company further evaluates for reporting capabilities in the long-term future. Commentary is provided in section 5.6 of this report pertaining to transportation, handling, and slaughter of chicken, cattle, and hogs.

[Home](#) | [Site Map](#) | [Privacy Policy](#) | [Terms of Use](#) | [Legal](#) | [Contact Us](#) | [Tyson Foods Corporate Website](#)

© 2014 Tyson Foods, Inc. Trademarks and registered trademarks are owned by Tyson Foods, Inc. or its subsidiaries.