



Our Commitment

Sustainably feed the world with safe, high-quality and nutritious food products.



What We Do

- ① Anticipate and respond to consumer protein needs with fresh ideas and innovative products that expand our portfolio of foods with health-focused attributes.
- ② Make high-quality food safely by fostering a culture that puts food safety first and checks processes and products routinely for quality and safety through internal and third-party audits and industry certifications.
- ③ Label and market products accurately and in accordance with regulations to satisfy our high standards for product accuracy.
- ④ Source quality ingredients from suppliers and uphold transparent supply chain practices.

What We've Done Recently

- ① Introduced the Raised & Rooted™ brand of plant protein and blended protein options, including burgers and nuggets, making us the largest U.S. meat producer, at the time of launch, to enter the growing alternative protein segment with its own products.
- ② Launched the Coalition for Global Protein™, an initiative inclusive of the entire protein sector to identify, incubate and implement new and creative solutions for sustainable protein to feed a growing global population.
- ③ Collaborated with IdentiGEN to use DNA Traceback® technology to trace meat for our Open Prairie® Natural Angus Beef and Natural Pork back to the individual animal of origin.
- ④ Engaged with stakeholders on specific agricultural commodities, including the Roundtable for Sustainable Soy and the Roundtable on Sustainable Palm Oil.

How We Measure Progress



\$97 Million
INVESTED IN R&D



582
NEW PRODUCTS
LAUNCHED



2,697
FOOD SAFETY & QUALITY
ASSURANCE TEAM MEMBERS



113
GLOBAL FOOD SAFETY
INITIATIVE-CERTIFIED PLANTS



100%
OF K-12 COMMODITY CHICKEN PRODUCTS
MEET THE CLAIMS OF NO ARTIFICIAL
INGREDIENTS AND NO ANTIBIOTICS EVER