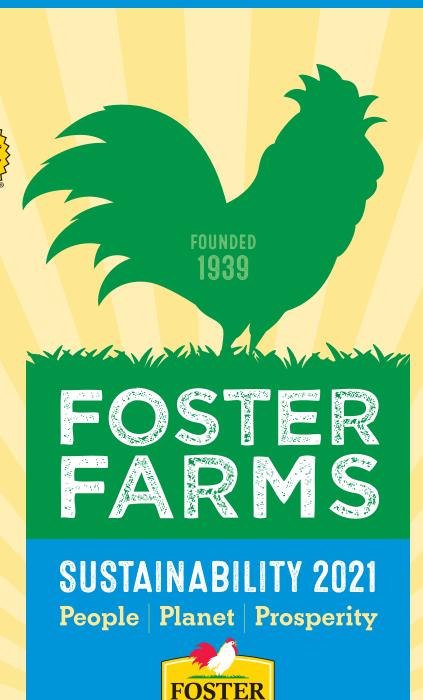
ANIMAL WELFARE

- 3,200 hours of animal welfare training
- American Humane Certified since 2013 for Foster Farms fresh chicken brand.
 2019 audit score: 98.7%
- 2019 Where Food Comes From audit score: turkey 99.3%
- Leading West Coast producer
 of antibiotic free chicken

ENVIRONMENT

- Committed to a goal of reducing greenhouse gases at Livingston flagship plant by 40% by 2030, relative to 2005
- Current initiatives in California will reduce greenhouse gases by 5,800 metric tons annually by 2023
- Energy needs reduced by over 12 million kilowatt hours annually
- More than 340 million gallons of water recycled annually
- Maximizing carcass yield to minimize waste;
 84% carcass utilization
- 460,000 tons of manure recycled as compost, soil amendments, conventional and organic fertilizer



FOOD SAFETY

- \$75 million investment in food safety since 2013
- Committed to 5% salmonella chicken parts prevalence, versus 15.4% USDA standard
- 405,000 lab tests annually
- 11 Foster Farms facilities receive BRC highest AA rating



PEOPLE

- 45% of employees have 10+ years service
- \$400,000 in college scholarships
- TRIR 2.64 and DART 1.97 among lowest safety rates in industry
- 800,000 holiday meals provided since 2014
- Over 2 millions lbs. of chicken and turkey products donated for COVID-19 relief efforts.
- \$1.7 million raised for **United Way** since 2015

