



CARGILL MEATS EUROPE

Animal Welfare

“Cargill Meats Europe takes its responsibilities for animal welfare very seriously. Our chicken meat is sourced from leading poultry companies, with live birds cared for by experienced personnel throughout our global supply chains and in compliance with all applicable legislation. Our suppliers operate with comprehensive agricultural assurance schemes, many of which are also externally audited by independent third-party organisations.

Birds are reared within specialised controlled environments that are managed with strict bio-security procedures to provide protection from potential illness and predators. They are able to move freely throughout purpose-built houses and to exhibit natural behaviours, with unrestricted access to food and water to fully meet their nutritional needs. Trained and capable farmers closely monitor all flocks daily to ensure their best possible health at all times - medicines are used only when necessary and under the control of authorised veterinary personnel in accordance with European legal requirements. Key welfare indicators and other measurements are recorded on a daily basis to ensure that any abnormal trends are identified at the earliest opportunity.

Poultry meat production takes place in hygienic EU approved facilities, operating with trained staff and with effective stunning processes to minimise stress. Product traceability is maintained at all times back to the farms where the birds were reared.

Cargill recognises the need to develop and maintain sustainable poultry systems and will continue to take a holistic approach that protects animal welfare, takes into account the impact on the environment and which also recognises the needs of consumers and other stakeholders.”

A handwritten signature in black ink, appearing to read "P. Proud". The signature is fluid and cursive, written over a thin horizontal line.

Phil Proud
Technical Director
July 2013