Company	Process Verified Points	Program Scope	Verification Infor	mation
Alatrade Foods, LLC 695 W. Henderson Road Boaz, AL 35957 Contact: Michael Barnwell Phone: (256) 473-2760 Email: mbarnwell@alatrade.com	<ul> <li>No Antibiotics Ever (NAE)</li> <li>100% Vegetable Diet:         <ul> <li>Diet will consist of 100% vegetable sources and include no animal by-products.</li> </ul> </li> <li>USA Source Verified</li> <li>Responsible Use of Antibiotics (RUA):         <ul> <li>No Antibiotics will be used on program birds except for ionophores, and only in a manner described by the label for the control of coccidiosis.</li> <li>Veterinary Use Only Antibiotics Allowed.</li> <li><u>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</u>.</li> <li>No Antibiotics Used for Growth Promotion.</li> </ul> <li>Raised Cage Free</li> <li>Naturally Tender         <ul> <li>Aged on the bone at least 8 hours from kill to produce a tender, high quality product.</li> </ul> </li> </li></ul>	Poultry: Chicken Location(s): Processing Facilities • Alatrade Foods, LLC Boaz, AL, Est. P-20699A • Alatrade Foods, LLC Albertville, AL, Est. P-32174 • Alatrade Foods, LLC Phenix City, AL, Est. P-34453	PVP Certificate No.: Issue Date: Original Approval Date: January 23, 2018	PV5092WCA April 16, 2025
American Jerky Company 2400 East Francis Street Ontario, CA 91761 Contact: Lu Wisniewski Phone: (909) 545-8650 ext. 202 Email: Iu.wisniewski@americanjerkyus.com	• <u>Human Grade</u> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <u>21</u> <u>CFR part 117</u> and all other applicable federal human food law as required by ingredient, process and/or facility type.	Products: Human Grade Pet Food Location(s): Processing Facility	PVP Certificate No.: Issue Date <i>Original Approval Date:</i> <i>February 15, 2024</i>	PV5079JBA April 28, 2025

Company	Process Verified Points	Program Scope	Verification Infor	mation
AmeriQual Group, LLC 18200 Highway 41 North Evansville, IN 47725 Contact: Alex Curtis Phone: (812) 867-1444 Email: <u>acurtis@ameriqual.com</u>	• <u>AmeriQual Human Grade Pet</u> <u>Food</u> - aligns with the <u>Association</u> of American Feed Control Officials (AAFCO) Standard for "Human <u>Grade" Pet Food</u> .	Products: Human Grade Pet Food Location(s): Processing Facility	PVP Certificate No.: Issue Date A Original Approval Date: August 05, 2025	PV5205KPA ugust 05, 2025
Amick Farms, LLC 2079 Batesburg Highway Batesburg, SC 29006 Contact: Bethany Ellison Phone: (803) 307-1400 ext. 1332 Email: <u>bellison@amickfarms.com</u>	<ul> <li>No Antibiotics Ever</li> <li>Responsible use Animal Antibiotics Only</li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li><u>No Antibiotics Used Important to</u> <u>Human Medicine as defined by the</u> <u>World Health Organization</u></li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Amick Farms, LLC Batesburg, SC, Est. P-7987</li> <li>Amick Farms, LLC Laurel, MS, Est. P-519</li> <li>Amick Farms, LLC Hurlock, MD, Est. P-7927</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>May 19, 2015</i>	PV5134TSA June 11, 2025
Amick Farms, LLC 525 N Mississippi Avenue Laurel, MS 39440 Contact: Alana Thurmond Phone: (803) 674-6874 Email: <u>athurmond@amickfarms.com</u>	<ul> <li>RWA 1 = <u>No antibiotics critically</u> <u>important to human</u> <u>health/medicine;</u> <ul> <li>Responsible Use of Antibiotics</li> <li><u>No Antibiotics Used Important</u> <u>to Human Medicine as</u> <u>defined by the World Health</u> <u>Organization.</u></li> <li><u>No Antibiotics Used Important</u> <u>to Human Medicine as</u> <u>defined by the Food and Drug</u> <u>Administration.</u></li> </ul> </li> <li>RWA 2 = No antibiotics ever</li> </ul>	<ul> <li>Amick Farms, LLC Laurel, MS, Est. P-519</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: March 26, 2020	PV5113DEA May 23, 2025

Company	Process Verified Points	Program Scope	Verification Informa	ation
Aviagen, Inc. 3002 Northside Drive Crossville, TN 38555 Contact: Clara Goldman Phone: (931) 484-4808 Email: <u>cgoldman@aviagen.com</u>	• No Antibiotics Ever - all birds produced do not receive antibiotics at any step in the program.	Poultry: Broilers Location(s): Hatchery, Feed Mill, Growers		PV4198BAA ust 27, 2024
Bachoco OK Foods dba Bachoco USA 4201 Reed Lane P.O. Box 1787 Fort Smith, AR 72902 Contact: Melissa Harris; Marta Oller Phone: (479) 926-0641 Email: <u>mharris@okfoods.com;</u> marta.ollerduran@okfoods.com	<ul> <li>No Antibiotics Ever</li> <li>Vegetarian Fed</li> <li>Responsible Use of Antibiotics         <ul> <li><u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> </ul> </li> <li>Responsible Use:         <ul> <li><u>No antibiotics important to human medicine (NAIHM):</u></li> <li><u>Antibiotics used medically important to human medicine as defined by the World Health Organization</u></li> <li>Use of lonophores</li> <li>USA Source Verified</li> <li>No antibiotics used for growth promotion</li> <li>All vegetarian diet</li> <li>No animal by products</li> <li>Cage Free</li> <li>No Antibiotics Ever or Raised with No Antibiotics Ever, Includes:             <ul> <li>Raised with No Antibiotics Ever</li> <li>Raised with No Antibiotics Ever</li> </ul> </li> </ul></li></ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Bachoco OK Foods Fort Smith, AR, Est. P-165S</li> <li>Bachoco OK Foods Heavener, OK, Est. P-165H</li> <li>Bachoco OK Foods Fort Smith, AR, Est. P-165</li> <li>Bachoco OK Foods Muldrow, AR, Est. P-165M</li> <li>Bachoco OK Foods Albertville, AL, Est. P-11509</li> <li>Bachoco OK Foods Albertville, AL, Est. P-21838</li> </ul>		PV5189MDA luly 15, 2025

Company	Process Verified Points	Program Scope	Verification Infor	mation
Bord Bia – Irish Food Board 140 Pembroke Road Dublin 4, Ireland D04 NV3 Contact: Emma O'Gorman Phone: +35 316142258 Email: <u>Emma.OGorman@bordbia.ie</u>	<ul> <li>Irish Grass Fed Beef – Irish produced beef fed a diet greater than 90% grass (fresh weight) and at pasture for more than 220 days per year.</li> <li>Pasture Raised Beef – At pasture for more than 220 days per year (with a 40-day tolerance allowed where weather conditions, soil type, and other environmental conditions are determined as an impeding factor to grazing outdoors.)</li> <li>From Certified Sustainability Scheme – Verified sustainability programme from farmers to processors.</li> <li>Raised on Family Farms</li> <li>Raised without use of growth hormones</li> <li>Responsible use of Antibiotics</li> <li>Full Farm to Fork Traceability</li> <li>Certified Quality Assured Farms</li> </ul>	Livestock: Cattle (Beef) Location(s): Producers & Meat Processing Facilities Service(s):	PVP Certificate No.: PV4 Issue Date: Original Approval Date: June 14, 2017	July 25, 2024
Boyd Station, LLC 557 Elysburg Road Danville, PA 17821 Contact: Russ Cotner Phone: (570) 275-6000 Email: <u>rcotner@boydstation.com</u>	<ul> <li>Soy products (<u>soybean meal</u> and <u>soybean oil</u>) manufactured at Boyd Station's expeller and refinery facilities are produced:</li> <li>Without the use of hexane (free of hexane)</li> <li>Without the use of solvents (free of solvents)</li> </ul>	<b>Grain:</b> Soy Products <b>Location(s):</b> Expeller Facilities	PVP Certificate No. Issue Date: Original Approval Date: March 23, 2018	PV5069KHA April 10, 2025

Company	Process Verified Points	Program Scope	Verification Inform	nation
Brakebush Hartwell LLC 355 Industrial Park Road Hartwell, GA 30643 Contact: Reba Woytasczyk Phone: (214) 704-9779 Email: <u>rwoytasczyk@brakebush.com</u>	<ul> <li>No Antibiotics Ever</li> <li>Responsible Use of Antibiotics         <ul> <li><u>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</u></li> <li><u>No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</u></li> <li><u>No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</u></li> <li>Veterinary Use Only Antibiotics Allowed.</li> <li>No Antibiotics Used for Growth Promotion</li> </ul> </li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>All Vegetarian Diet</li> <li>No Animal By-Products</li> </ul>	Poultry: Chicken Location(s): Processing Facility • Brakebush Hartwell LLC Hartwell, GA, Est. P-45379	PVP Certificate No.: Issue Date: N Original Approval Date: September 05, 2024	PV5052WCA larch 05, 2025
Brakebush Irving, Inc. 2230 E. Union Bower Road Irving, TX 75061 Contact: Ruth Melendez Phone: (972) 554-0590 Email: <u>rmelendez@brakebush.com</u>	<ul> <li>No Antibiotics Ever (NAE)</li> <li>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</li> <li>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facility</li> <li>Brakebush Irving, Inc. Irving, TX, Est. P-20088</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>December 13, 2018</i>	PV5169ZZA July 14, 2025
Butterball, LLC One Butterball Lane Garner, NC 27529 Contact: Stephen Williams Phone: (919) 802-6759 Email: <u>swilliams@butterball.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li><u>Poultry Export Verification (EV)</u> <u>Program for Korea and South</u> <u>Africa (Est. P-7345 only)</u></li> </ul>	<ul> <li>Poultry: Turkeys</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Butterball, LLC Mount Olive, NC, Est. P-7345</li> <li>Butterball, LLC Raeford, NC, Est. P-46870</li> <li>Butterball, LLC Huntsville, AR, Est. P-7174</li> </ul>	PVP Certificate No.: PV42 Issue Date: <i>Original Approval Date:</i> <i>October 27, 2017</i>	05TSA Rev01 July 24, 2024

Company	Process Verified Points	Program Scope	Verification Information
Cargill Meat Solutions Corporation 1001 Smith Street California, MO 65018 Contact: Katie Volkenant Phone: (763) 271-5615 Email: <u>Katie_Volkenant@cargill.com</u>	<ul> <li>Raised by independent farmers - all farm producers are contract farmers and are not employees of Cargill Meat Solutions.</li> <li>Producers are trained in animal handling practices - all contracted producers with Cargill Meat Solutions are trained annually on Animal Handling Practices.</li> <li>No antibiotics used for growth promotion – antibiotics only used for treatment &amp; prevention of illness.</li> </ul>	<ul> <li>Poultry: Turkeys</li> <li>Location(s): Brooding, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Cargill Meat Solutions Corp. California, MO, P-961</li> </ul>	PVP Certificate No.: PV4347BFA Issue Date: December 12, 2024 Original Approval Date: June 30, 2016
Cargill Meat Solutions Corporation 135 Huffman Drive Dayton, VA 22821 Contact: Katie Volkenant Phone: (763) 271-5615 Email: <u>Katie_Volkenant@cargill.com</u>	<ul> <li>Raised by independent farmers - all farm producers are contract farmers and are not employees of Cargill Meat Solutions.</li> <li>Producers are trained in animal handling practices - all contracted producers with Cargill Meat Solutions are trained annually on Animal Handling Practices.</li> <li>No antibiotics used for growth promotion – antibiotics only used for treatment &amp; prevention of illness.</li> </ul>	<ul> <li>Poultry: Turkeys</li> <li>Location(s): Brooding, Feed Mills, Growers, Production and Processing Facilities, and Cold Storages</li> <li>Cargill Meat Solutions Corp. Dayton, VA, Est. P-18</li> <li>Cargill Meat Solutions Corp. Timberville, VA, Est. P-7935</li> <li>Buckhead Meats of Minnesota Saint Cloud, MN, Est. P-8983</li> <li>Sugar Creek Cambridge City, IN Est. P-19349E</li> </ul>	PVP Certificate No.: PV5056TSA Rev01 Issue Date: February 26, 2025 Original Approval Date: September 17, 2014

Company	Process Verified Points	Program Scope	Verification Information	
<b>Cargill Meat Solutions Corporation</b> 300 W. 1 <sup>st</sup> St. N. Wichita, KS 67202	<ul> <li>Cargill <u>Human Grade</u> Pet Food</li> <li>Cargill <u>Human Grade</u> Pet Treats</li> </ul>	Products: Human Grade Pet Food Location(s): Processing Facility		/5112HTA y 07, 2025
Contact: Katie Volkenant Phone: (763) 271-5615 Email: <u>Katie_Volkenant@cargill.com</u>		<ul> <li>Cargill Meat Solutions Corp. Albert Lea, MN, Est. M-2133/P-29</li> <li>Cargill Meat Solutions Corp. Fort Worth, TX, Est. 21171</li> </ul>	<i>Original Approval Date: June 01, 2022</i>	
Jr. Phone: (763) 271-5615; (316) 291-2738 <i>Standard Specification for</i> <i>Tenderness Marketing Claims</i>	<ul> <li>Certified Tender</li> <li>Certified Very Tender</li> <li>Based on <u>ASTM Standard F2925-11</u>, Standard Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived</li> </ul>	Livestock: Cattle (Beef) Location(s): Harvest and Fabrication Facilities, Distribution Centers, and Retail Facilities Harvest/Fabrication Facilities: Cargill Friona, TX, Est. 86E; Cargill Dodge City, KS, Est. 86K; Cargill Schuyler, NE, Est. 86M; Cargill Fort Morgan, CO, Est. 86R; Tyson Fresh Meats dba Tyson Foods Sherman, TX, Est. 244S.		V4247ZZA ≥r 30, 2024
		Distribution Centers/Retail Facilities: Brookshire Grocery – Reasor's retail stores; Harris Teeter® (Sterling Silver Brand), Country Mart, United Supermarkets, SpartanNash Distribution Center, Family Fare, Glen's Market, D&W Fresh Market, VG's Food and Pharmacy, Marsh Supermarkets, and Kroger Houston Division & Kroger Dallas Division (Nolan Ryan Brand).		

Company	Process Verified Points	Program Scope	Verification Information	
Carolina Precision Foods, LLC 2109 West Darlington Street Florence, SC 29501 Contact: Andrew Downey Phone: (843) 731-9019 Email: <u>andrew_downey@carolinaprecisionfoo</u> <u>ds.com</u>	<ul> <li>No Antibiotics Ever</li> <li>Responsible Use of Antibiotics         <ul> <li>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</li> <li>No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</li> <li>Veterinary Use Only Antibiotics Allowed.</li> <li>No Antibiotics Used for Growth Promotion</li> </ul> </li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>All Vegetarian Diet</li> </ul>	Poultry: Chicken Location(s): Processing Facility • Carolina Precision Foods, LLC Florence, SC, Est. P-47981	PVP Certificate No.: Issue Date: Original Approval Date. October 05, 2023	PV5050TSA April 02, 2025
<b>Case Farms, Inc.</b> 1925 30 <sup>th</sup> Street Canton, OH 44705 Contact: Larry Epling Phone: (704) 528-2738 Email: <u>lepling@casefarms.com</u>	<ul> <li>No Antibiotics Ever (NAE)</li> <li><u>No Antibiotics Important to</u> <u>Human Medicine (NAIHM) as</u> <u>defined by the World Health</u> <u>Organization.</u></li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Case Farms Processing, Inc. Canton, OH, Est. P-44826</li> <li>Case Farms of Ohio, Inc. Winesburg, OH, Est. P-15724</li> </ul>	PVP Certificate No.: Issue Date: Dec Original Approval Date. October 19, 2018	PV4338BAA ember 17, 2024 :
<b>Case Farms, Inc.</b> 330 Pecan Road Dudley, NC 28333 Contact: Larry Epling Phone: (704) 528-2738 Email: <u>lepling@casefarms.com</u>	<u>No Antibiotics Important to</u> <u>Human Medicine as defined by</u> <u>the World Health Organization.</u>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Case Farms of North Carolina, Inc. Dudley, NC, Est. P-19128</li> </ul>	PVP Certificate No.: Issue Date: Dec Original Approval Date: April 05, 2018	PV4289TSA ember 06, 2024

Company	Process Verified Points	Program Scope	Verification Information
<b>Chef's Fresh Foods</b> 181 Naples Street Mendota, CA 93640 Contact: Troy Becker Phone: (559) 818-0385 Email: <u>troy@chefsfreshfoods.com</u>	• <u>Human Grade</u> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <u>21</u> <u>CFR part 117</u> and all other applicable federal human food law as required by ingredient, process and/or facility type.	Products: Human Grade Pet Food Location(s): Processing Facility	PVP Certificate No.:PV4290JBA Rev01Issue DateNovember 12, 2024Original Approval Date: November 12, 2024
Chobani, LLC (La Colombe) 6366 Norton Center Dr. Norton Shores, MI 49441 Contact: Matthew Graziose, PhD Phone: (917) 475-9748 Email: <u>Matthew.Graziose@chobani.com</u>	<ul> <li>Gluten-Free (two labeling claims made)         <ul> <li>Gluten-Free; or</li> <li>No Gluten</li> </ul> </li> <li>Non-GMO Ingredients (two labeling claims made)         <ul> <li>Only Non-GMO Ingredients; or</li> <li>No GMO Ingredients</li> </ul> </li> </ul>	Products: Coffee Beverages Location(s): Processing Facility	PVP Certificate No.:PV5028ZZAIssue Date:May 22, 2025Original Approval Date:May 22, 2025
Chobani, LLC 669 County Road 25 New Berlin, NY 13411 Contact: Matthew Graziose, PhD Phone: (917) 475-9748 Email: <u>Matthew.Graziose@chobani.com</u>	<ul> <li>Gluten-Free (two labeling claims made)         <ul> <li>Gluten-Free; or</li> <li>No Gluten</li> </ul> </li> <li>Non-GMO Ingredients (two labeling claims made)         <ul> <li>Only Non-GMO Ingredients; or</li> <li>No GMO Ingredients</li> </ul> </li> </ul>	Dairy: Yogurt Location(s): Processing Facility	PVP Certificate No.:PV4235ZZAIssue Date:September 07, 2024Original Approval Date:March 07, 2023
Chobani, LLC 3450 Kimberly Road E Twin Falls, ID 83301 Contact: Matthew Graziose, PhD Phone: (917) 475-9748 Email: <u>Matthew.Graziose@chobani.com</u>	<ul> <li>Gluten-Free (two labeling claims made)         <ul> <li>Gluten-Free; or</li> <li>No Gluten</li> </ul> </li> <li>Non-GMO Ingredients (two labeling claims made)         <ul> <li>Only Non-GMO Ingredients; or</li> <li>No GMO Ingredients</li> </ul> </li> </ul>	Dairy & Dairy-Free: Yogurt and other food products Location(s): Processing Facility	PVP Certificate No.:PV4190ZZAIssue Date:September 07, 2024Original Approval Date:March 07, 2023

Company	Process Verified Points	Program Scope	Verification Information
Clemens Food Group (CFG) 2700 Clemens Road Hatfield, PA 19440 Contact: Melissa Wehr Phone: (215) 368-2500 ext. 8317 Email: mboess@clemensfoodgroup.com	<ul> <li><u>Never Fed Beta Agonists/</u> Ractopamine Free Diet - Pigs are Raised without Growth Promotants: No beta agonists or other synthetic growth promotants (e.g. Ractopamine) administered through feed, water, or by injection, from birth to slaughter.</li> <li><u>PQA Plus Pork Export</u> <u>Verification (EV) Program</u> – Pigs are raised under the PQA+ Program.</li> </ul>	Livestock: Pork Location(s): Producers (Nursery's, Growers, & Finishers), Feed Mills, and Processing facilities Clemens Food Group Hatfield, PA, Est. 791 Clemens Food Group, Coldwater, MI, Est. 791C Clemens Food Group Hatfield North Hatfield, PA, Est. 791N	PVP Certificate No.: PV5154BAA Rev01 Issue Date: June 27, 2025 Original Approval Date: January 4, 2013
Consolidated Catfish Producers, LLC 299 South Street Isola, MS 38754 Contact: Yvonne Robinson Phone: (800) 228-3474 Email: <u>vrobinson@countryselect.com</u>	<ul> <li>Fishmeal and fish oil conservation - Processors will require that farmers provide copies of the signed statement from feed mill(s) specifying the percent of wild fishmeal and fish oil used in the feeds for the past year prior to purchase of fish.</li> <li>The standard is designed to ensure the formulation of all feeds produced/purchased for a year have a combined total of less than 5% wild caught fish meal/fish oil.</li> <li>Protection of wild fish stocks by using only domesticated, farm- raised fry and fingerlings - Processors will require that farmers provide copies of signed statements from vendors who supply fry and fingerlings to grow- out farms that the fish sold were raised on farms and not captured from the wild.</li> </ul>	<ul> <li>Poultry: Catfish</li> <li>Location(s): Hatcheries, Feed Mills, Farm Ponds (Growers), and Processing Facilities</li> <li>Consolidated Catfish Producers Isola, MS, Est. M-45776</li> <li>Consolidated Catfish Producers Eutaw, AL, Est. M-45767</li> </ul>	PVP Certificate No.: PV5126MDA Issue Date: June 20, 2025 Original Approval Date: June 20, 2024

Company	Process Verified Points	Program Scope	Verification Inform	nation
Cooper Farms 1 Cooper Farms Drive St. Henry, OH 45883 Contact: Doris Siefring Phone: (419) 678-4853 Email: <u>doriss@cooperfarms.com</u>	<ul> <li><u>Raised by independent farmers</u></li> <li><u>Producers are trained in animal handling practices</u></li> <li>No antibiotics used for growth promotion. Antibiotics only used for treatment and prevention of illness.</li> <li>No Antibiotics Ever</li> <li>Vegetarian Diet</li> <li>No Animal By-products</li> </ul>	<ul> <li>Poultry: Turkeys</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Cooper Farms St. Henry, OH, Est. P-2130</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>February 19, 2019</i>	PV5189TSA July 09, 2025

Company	Process Verified Points	Program Scope	Verification Information	
Corteva Agriscience <sup>™</sup> 9330 Zionsville Road Indianapolis, IN 46268 Contact: Roydean Armstrong Phone: (800) 258-3033 Email: <u>CortevaPVP@corteva.com</u>	<ul> <li>Utrisha™ N and BlueN<sup>®</sup></li> <li>biostimulants:</li> <li>Confirm the identity of bacteria claimed on label <ul> <li>(*) Methylobacterium symbioticum SB23.</li> </ul> </li> <li>Confirm quantity of bacteria claimed on label <ul> <li>(*) 3x10 to the 7th CFU/g</li> </ul> </li> <li>Confirm presence of contaminant bacteria and heavy metal contaminants equal to or below stated limits <ul> <li>(*) Heavy metals assays –</li> <li>Inorganic Arsenic (≤40 ppm), Cadmium (≤1.5 ppm), Cobalt (total) (≤1.0 ppm), Copper (≤600 ppm), Lead (≤120 ppm), Mercury (≤1.0 ppm), Molybdenum (≤1.0 ppm), Molybdenum (≤1.0 ppm), Nickel (≤50 ppm), Selenium (≤0.5 ppm), and Zinc (≤1500 ppm).</li> <li>(*) Microbial pathogens – Salmonella spp. (Absence in 25g), Listeria monocytogenes (Absence in 25g), Escherichia coli (Absence in 1g), and Staphylococcus aureus (≤10 CFU/g).</li> <li>(*) Total Aromatic Hydrocarbons – Polycyclic Aromatic Hydrocarbon (PAH) – (≤ 6.0 ppm).</li> </ul> </li> <li>Confirm mechanism of action/activity of bacteria <ul> <li>*Methodologies follow already accepted methods such as EPA, ISO, or AOAC</li> </ul> </li> </ul>	Plant Biostimulant: Crops and Grasses Location(s): Manufacturing and Warehouse Facilities • Murcia, Spain • Ankeny, Iowa	PVP Certificate No.: Issue Date: Original Approval D April 21, 2023	PV4080ZZA October 03, 2024 ate:

Company	Process Verified Points	Program Scope	Verification Infor	mation
CreaFill Fibers Corp. 10200 Worton Road Chestertown, MD 21620 Contact: Amy Myers Phone: (410) 810-0779 Email: <u>amyers@creafill.com</u>	<ul> <li>Non-GE fiber food ingredients.</li> <li>All raw materials derived from non-GE plants.</li> </ul>	<b>Products:</b> Cellulose and Soluble Fiber Materials <b>Location(s):</b> Processing Facility	PVP Certificate No.: Issue Date: Original Approval Date: February 19, 2016	PV5175KPA June 24, 2025
Custom Cut Solutions 102 Crow Street Albertville, AL 35950 Contact: Bettyjo Hubble Phone: (256) 400-7339 Email: <u>bettyjo@customcutsolutions.com</u>	<ul> <li>Responsible Use:         <ul> <li><u>No antibiotics important to human medicine (NAIHM):</u> <u>Antibiotics used medically important to human medicine as defined by the World Health Organization</u> <ul></ul></li></ul></li></ul>	Poultry: Chicken Location(s): Processing Facility Custom Cut Solutions Albertville, AL, Est. P-46689	PVP Certificate No.: Issue Date: Original Approval Date: February 06, 2020	PV5091WCA April 16, 2025

Company	Process Verified Points	Program Scope	Verification Infor	mation
Dakota Provisions, LLC 40253 US Highway 14 Huron, SD 57350 Contact: Randall Pete Phone: (605) 353-9601 Email: RandallP@dakotaprovisions.com	<ul> <li>Raised by independent farmers - growers/producers are contracted and not employees of the company.</li> <li>Producers are trained in animal handling practices – Those involved in handling live animals are trained by a PAACO certified instructor to handle turkeys in an appropriate manner.</li> <li>Limited Antibiotic Use (LAU) through judicious and responsible use practices – antibiotics used are not for growth promotion.</li> </ul>	<ul> <li>Poultry: Turkeys</li> <li>Location(s): Brooding, Feed Mills, Growers, Production and Processing Facility, and Cold Storages</li> <li>Dakota Provisions, LLC Huron, SD, Est. P-32130</li> <li>Dakota Provisions, LLC Huron, SD, Est. P-46205</li> <li>Dakota Gobblers Huron, SD, Est. P-3505</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>August 07, 2024</i>	PV5126BAA June 02, 2025
Dallas USA Foods 1880 Lone Star Drive Dallas, TX 75212 Contact: Lila Jeanette Aguillon Phone: (214) 970-1023 Email: <u>lila.aguillon@dallasusafoods.com</u>	<ul> <li>No Antibiotics Ever (NAE)</li> <li>Responsible Use of Antibiotics         <ul> <li>No antibiotics critically important to human health/medicine.</li> <li>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</li> <li>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</li> <li>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</li> <li>Ionophores used on program birds as necessary.</li> </ul> </li> <li>Cage Free</li> <li>USA Source Verified</li> <li>All Vegetarian Diet</li> </ul>	Poultry: Chicken Location(s): Processing Facility • Dallas USA Foods Dallas, TX, Est. P-20106	PVP Certificate No.: Issue Date: Original Approval Date: December 12, 2018	PV5114ZZA May 09, 2025

Company	Process Verified Points	Program Scope	Verification Information
DG Foods, LLC 1095 Industrial Drive Hazlehurst, MS 39083 Contact: Jeff Davis Phone: (601) 892-0333 Email: jeffdavis@dgfoods.net	<ul> <li><u>No Antibiotics Important to Human</u> <u>Medicine as defined by the World</u> <u>Health Organization</u></li> <li>No Antibiotics Ever</li> <li>Vegetarian Fed</li> <li>Raised Caged Free</li> <li>USA Source Verified</li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facilities</li> <li>DG Foods, LLC, Hazlehurst, MS, Est. P-31881</li> <li>DG Foods, LLC, Bastrop, LA, Est. P-44097</li> </ul>	PVP Certificate No.:PV5189DEAIssue Date:July 22, 2025Original Approval Date:February 5, 2019
Emmaus Foods, LLC 661 Railroad Avenue Albertville, AL 35951 Contact: Brenda Trujillo Phone: (256) 894-5934 Ext. 102 Email: <u>btrujillo@emmausfoods.com</u>	<ul> <li>No Antibiotics Ever</li> <li><u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u></li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facility</li> <li>Emmaus Foods, LLC Albertville, AL, Est. P-32145</li> </ul>	PVP Certificate No.:PV5198DEAIssue Date:August 20, 2025Original Approval Date:February 9, 2021
Farbest Foods, Inc. 1155 W. 12 <sup>th</sup> Ave. Jasper, IN 47546 Contact: Todd Hurst Phone: (812) 683-4200 Email: <u>thurst@farbestfoods.com</u>	<ul> <li>Upon completion of brooding raised by Independent Farmers. "Independent Farmers" is defined as not employed by Farbest Farms or Farbest Foods.</li> <li>Producers are trained in animal handling practices.</li> <li>No antibiotics used for growth promotion. Antibiotics responsibly used only when needed for treatment and prevention of illness.</li> <li>QAD 1030Y requirements for Export Verification to South Africa and Korea – turkeys are hatched and raised in the United States.</li> </ul>	<ul> <li>Poultry: Turkeys</li> <li>Location(s): Brooding, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Farbest Foods, Inc. Huntingburg, IN, Est. P-7769</li> <li>Farbest Foods, Inc. Vincennes, IN, Est. P-45131</li> </ul>	PVP Certificate No.: PV4108BAA Rev02 Issue Date: May 23, 2024 Original Approval Date: April 18, 2018

Company	Process Verified Points	Program Scope	Verification Infor	mation
Farm Fresh Foods, LLC 5016 Grimes Drive Guntersville, AL 35976 Contact: Jennifer Browning Phone: (256) 264-9180 Email: jbrowning@farmfreshfoodsllc.com	<ul> <li>Responsible Use:         <ul> <li>No Antibiotics Important to Human Medicine (NAIHM): Antibiotics Used Medically Important to Human Medicine as defined by the World Health Organization (2012). Critically Important Antimicrobials for Human Medicine. (3<sup>rd</sup> Revision). ISBN 978 92 4 150448 5. (<u>https://www.who.int/publicatio</u> <u>ns/i/item/9789241595742</u>)</li> <li>Use of Ionophores</li> </ul> </li> <li>USA Source Verified</li> <li>No Antibiotics Used for Growth Promotion</li> <li>All Vegetarian Diet</li> <li>No Animal By Products</li> <li>Cage Free</li> <li>No Antibiotics Ever or Raised with No Antibiotics Ever, Includes:             <ul> <li>Raised with No Antibiotics Ever</li> <li>Raised with No Antibiotics</li> </ul> </li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facilities</li> <li>Farm Fresh Foods, LLC Guntersville, AL, Est. P-45565</li> <li>M&amp;E Processing, LLC Guntersville, AL, Est. P-51350</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: May 8, 2017	PV5063DEA April 16, 2025

Company	Process Verified Points	Program Scope	Verification In	formation
Fieldale Farms, Corp. 555 Broiler Blvd. Baldwin, GA 30511 Contact: Anne Vann Phone: (706) 778-5101 Ext. 8222 Email: <u>annevann@fieldale.com</u>	<ul> <li>No Antibiotics Ever (NAE) – FFC produces poultry products that are hatched, raised, and harvested without the use of antibiotics ever.</li> <li>Raised without any Antibiotics Important to Human Medicine - FFC produces poultry products that are hatched, raised, and harvested without the use of antibiotics ever.</li> <li>No Antibiotics Administered - FFC produces poultry products that are hatched, raised, and harvested without the use of antibiotics ever.</li> <li>No Antibiotics Administered - FFC produces poultry products that are hatched, raised, and harvested without the use of antibiotics ever.</li> <li>Locally Raised and Processed – All broilers produced by FFC are locally hatched, raised, and processed within a 250 mile radius of the plants and/or feed mills.</li> <li>Raised Cage Free – All broilers produced by FFC are raised cage free in open floor housing units.</li> <li>All Vegetarian Diet – All feeds/diets supplied to FFC broilers chickens are a vegetarian diet with no animal by-products incorporated in the broiler feed formulas.</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Fieldale Farms, Corp. Cornelia, GA, Est. P-1250</li> <li>Fieldale Farms, Corp. Murrayville, GA, Est. P-1257</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Da March 12, 2018	PV4289WCA October 17, 2024 <i>ite:</i>
Foster Farms 6648 Hwy 15 North Farmerville, LA 71241 Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <u>Grace.Mountainspring@fosterfarms.co</u> <u>m</u>	• <u>No Antibiotics Ever (NAE)</u>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>Foster Farms Farmerville, LA, Est. P-33900</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Da September 06, 2019	

Company	Process Verified Points	Program Scope	Verification Information
Foster Farms Pacific Northwest Division 1700 South 13 <sup>th</sup> Avenue Kelso, WA 98626 Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <u>Grace.Mountainspring@fosterfarms.co</u> <u>m</u>	<u>No Antibiotics Ever (NAE)</u>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Foster Farms Kelso, WA, Est. P-6164A</li> </ul>	PVP Certificate No.: PV5042BI Issue Date: March 10, 202 Original Approval Date: January 12, 2017
Foster Farms South Division 2960 Cherry St. Fresno, CA 93706 Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <u>Grace.Mountainspring@fosterfarms.co</u> <u>m</u>	<ul> <li><u>No Antibiotics Ever (NAE)</u></li> <li><u>All Vegetarian Fed</u></li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Foster Farms Fresno, CA, Est. P-6137A</li> <li>Foster Farms Fresno, CA, Est. P-7632</li> <li>Foster Farms Livingston, CA, Est. P-6137</li> </ul>	PVP Certificate No.:PV5070JEIssue Date:April 28, 202Original Approval Date:December 16, 2016
Foster Farms North Division 1000 Davis Street Livingston, CA 95334 Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <u>Grace.Mountainspring@fosterfarms.co</u> <u>m</u>	<ul> <li><u>No Antibiotics Ever (NAE)</u></li> <li><u>No Antibiotics Important to Human</u> <u>Medicine as defined by the World</u> <u>Health Organization (NAIHM)</u></li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Foster Farms Livingston, CA, Est. P-6137</li> <li>Foster Farms Fresno, CA, Est. P-6137A</li> <li>Foster Farms Fresno, CA, Est. P-7632</li> </ul>	PVP Certificate No.: PV5072JE Issue Date: April 28, 202 Original Approval Date: October 10, 2019

Company	Process Verified Points	Program Scope	Verification Infor	mation
Gemstone Foods, LLC 805 McEntire Lane Decatur, AL 35601 Contact: Mary Miller Phone: (240) 550-2151 Email: <u>mmiller@gemstonefoods.com</u>	<ul> <li>Responsible Use of Antibiotics:         <ul> <li>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization (NAIHM).</li> <li>No Antibiotics Used Important to Human Health as defined by the World Health Organization (NAIHH).</li> </ul> </li> <li>No antibiotics used for growth promotion</li> <li>Use of Ionophores</li> <li>No Antibiotics Ever or Raised with No Antibiotics Ever</li> <li>Veterinary use of antibiotics allowed</li> <li>USA Source Verified</li> <li>All Vegetarian Diet</li> <li>Free Range</li> <li>Raised Cage Free</li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facilities</li> <li>Gemstone Foods, LLC Decatur, AL, Est. P-1174</li> <li>Gemstone Foods, LLC Decatur, AL, Est. P-1174B</li> <li>Gemstone Foods, LLC Florence, AL, Est. P-46255</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>November 30, 2018</i>	PV5071DEA April 28, 2025

Company	Process Verified Points	Program Scope	Verification Infor	mation
George's, Inc. Arkansas/Missouri Complexes 402 W. Robinson Avenue Springdale, AR 72764 Contact: Erin Johnson Phone: (479) 927-7312 Email: <u>Erin.Johnson@georgesinc.com</u>	<ul> <li>Responsible Use of Antibiotics - No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</li> <li>Veterinary Use Only Antibiotics Allowed</li> <li>No Antibiotics Used for Growth Promotion</li> <li>Ionophores used on program birds, as necessary</li> <li>No Antibiotics Ever</li> <li>USA Source Verified</li> <li>Cage Free</li> <li>All Vegetarian Diet</li> <li>No Animal By-products</li> <li>Animal Welfare Handling according to the <u>National Chicken Council's Animal Welfare Guidelines</u></li> <li>Raised with Non-GMO/Non-GE Grains</li> <li>Raised with No Antibiotics Ever</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>George's Processing, Inc. Springdale, AR, Est. P-208</li> <li>George's Processing, Inc. Cassville, MO, Est. P-13369</li> <li>George's Processing, Inc. Springdale, AR, Est. P-13584</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>October 22, 2017</i>	PV5140MDA June 11, 2025

Company	Process Verified Points	Program Scope	Verification Information
George's, Inc. Virginia Complexes 19992 Senedo Road Edinburg, VA 22824 Contact: Kathy Bushong Phone: (540) 325-4622 Email: <u>kathy.bushong@georgesinc.com</u>	<ul> <li>No Antibiotics Ever or Raised with No Antibiotics Ever</li> <li>USA Source Verified</li> <li>All Vegetarian Diet (medium birds only)</li> <li>No Animal By-products (medium birds only)</li> <li>Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</u></li> <li>Veterinary Use Only Antibiotics Allowed.</li> <li>No Antibiotics Used for Growth Promotion.</li> <li>Ionophores used on program birds, as necessary.</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>George's Foods, LLC Edinburg, VA, Est. P-1249</li> <li>George's Chicken, LLC Harrisonburg, VA, Est. P-2186</li> </ul>	PVP Certificate No.: PV4282TSA Issue Date: November 09, 2024 Original Approval Date: October 22, 2017

Company	Process Verified Points	Program Scope	Verification	Information
Gold Creek Foods, LLC 2063 Memorial Park Drive Gainesville, GA 30501 Contact: Oscar Duran Phone: (678) 928-7031 Email: oscar.duran@goldcreekfoods.com	<ul> <li>Raised in USA</li> <li>Raised Cage Free</li> <li>No Antibiotics Ever (NAE)</li> <li>No Animal Protein/Vegetarian Diet</li> <li>Responsible Use of Antibiotics:         <ul> <li>No antibiotics used important to human health as defined by the World Health Organization;</li> <li>No antibiotics used medically important to human health as defined by the World Health Organization;</li> <li>No antibiotics will be used on program birds except for ionophores, but only in a manner described by the label for the control of coccidiosis;</li> <li>Veterinary use only antibiotics allowed;</li> <li>No antibiotics used for growth promotion.</li> </ul> </li> <li>USA Source Verified</li> <li>Raised without antibiotics</li> <li>No antibiotics used important to human medicine as defined by the Food and Drug Administration</li> <li>Raised with Non-GMO/Non-GE Grains</li> <li>Verified Animal Welfare Program</li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facilities</li> <li>Gold Creek Foods, LLC Dawsonville, GA, Est. P-27505</li> <li>Gold Creek Foods, LLC Gainesville, GA, Est. P-27505A</li> <li>Gold Creek Foods, LLC Gainesville, GA, Est. P-44935</li> <li>Gold Creek Foods, LLC Gainesville, GA, Est. P-34805</li> <li>Gold Creek Foods, LLC, Gainesville, GA, Est. P-31979</li> <li>Gold Creek Foods, LLC, Gainesville, GA, Est. P-40124</li> <li>Gold Creek Foods, LLC, Gainesville, GA, Est. P-40124</li> <li>Gold Creek Foods, LLC, Gainesville, GA, Est. P-40124</li> <li>Gold Creek Foods, LLC Gainesville, GA, Est. P-9165</li> <li>Gold Creek Foods, LLC Caryville, TN, Est. P-2260T</li> </ul>	PVP Certificate No.: Issue Date: Original Approval E June 22, 2017	PV5007WCA February 01, 2025 Date:

Company	Process Verified Points	Program Scope	Verification Infor	mation
Haring Catfish 3889 Highway 562 Wisner, LA 71378 Contact: Hannah Sharp Phone: (318) 724-6133 Email: <u>Hannah@haringcatfish.com</u>	<ul> <li>Fishmeal and fish oil conservation - Processors will require that farmers provide copies of the signed statement from feed mill(s) specifying the percent of wild fishmeal and fish oil used in the feeds for the past year prior to purchase of fish.</li> <li>The standard is designed to ensure the formulation of all feeds produced/purchased for a year have a combined total of less than 5% wild caught fish meal/fish oil.</li> <li>Protection of wild fish stocks by using only domesticated, farm- raised fry and fingerlings - Processors will require that farmers provide copies of signed statements from vendors who supply fry and fingerlings to grow- out farms that the fish sold were raised on farms and not captured from the wild.</li> </ul>	Farm Ponds (Growers), and Processing Facility • Haring Catfish Wisner, LA, Est. M-51217	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>July 17, 2025</i>	PV5126MDA July 17, 2025
Harrison Poultry, Inc. 107 E. Star Street Bethlehem, GA 30620 Contact: Diamond Watson Phone: (770) 867-7511 ext. 339 Email: <u>dwatson@harrisonpoultry.com</u>	<ul> <li>No Antibiotics Ever</li> <li><u>No Antibiotics Important to</u> <u>Human Medicine as defined by</u> <u>the World Health Organization</u></li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Harrison Poultry, Inc. Bethlehem, GA, Est. P-910</li> </ul>	PVP Certificate No.: Issue Date: N Original Approval Date: March 30, 2022	PV5077WCA /larch 28, 2025

Company	Process Verified Points	Program Scope	Verification Information
Hodie Meats, Inc. 2850 Gainesville Highway Alto, GA 30510 Contact: Dilan Garcia Phone: (404) 500-7077 Email: <u>dilan@hodiemeats.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li><u>All Vegetarian Diet</u></li> <li><u>NAHIM WHO - No antibiotics used</u> are important to human medicine as defined by the World Health Organization</li> <li><u>NAHIM FDA - No Antibiotics Used</u> Important to Human Medicine as defined by the Food and Drug Administration</li> <li><u>Locally Raised and Processed</u></li> <li><u>Raised Cage Free</u></li> <li><u>Free Range</u></li> <li><u>Non-GMO</u></li> <li><u>American Humane Certification</u></li> <li><u>Verified Animal Welfare Program</u></li> </ul>	Poultry: Chicken Location(s): Processing Facility • Hodie Meats, Inc. Alto, GA, Est. P-1012	PVP Certificate No.:       PV5113W0         Issue Date:       May 07, 201         Original Approval Date:       May 30, 2023
Holmes Foods, Inc. 101 S. Liberty Avenue Nixon, TX 78140 Contact: Shelia Newman Phone: (830) 582-1551 ext. 244 Email: <u>snewman@holmesfoods.com</u>	<ul> <li>USA Source Verified</li> <li><u>No Antibiotics Important to</u> <u>Human Medicine as defined by</u> <u>the World Health Organization.</u></li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Holmes Foods Nixon, TX, Est. P-1294</li> </ul>	PVP Certificate No.:PV5091J2Issue Date:May 01, 202Original Approval Date:January 14, 2021
House of Raeford 3867 2 <sup>nd</sup> Street Arcadia, LA 71001 Contact: Linda Evans Phone: (318) 579-7004 Email: <u>linda.evans@houseofraeford.com</u>	<ul> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>No Antibiotics Ever</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization.</u></li> <li><u>No Antibiotics Used Medically</u> <u>Important to Human Health as</u> <u>defined by the World Health</u> <u>Organization.</u></li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>House of Raeford Arcadia, LA, Est. P-19865</li> </ul>	PVP Certificate No.: PV4303B Issue Date: November 28, 20 <i>Original Approval Date:</i> <i>January 18, 2017</i>

Company	Process Verified Points	Program Scope	Verification Information
House of Raeford 1354 Rutherford Road Greenville, SC 29609 Contact: Dawn Lynch Phone: (910) 463-7068 Email: <u>dawnlynch@houseofraeford.com</u>	<ul> <li>USA Source Verified</li> <li>No Antibiotics Ever</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration.</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health Organization.</li> <li><u>No Antibiotics Used Medically</u> Important to Human Health as defined by the World Health Organization.</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>House of Raeford Greenville, SC, Est. P-1309</li> </ul>	PVP Certificate No.:       PV4191TSB         Issue Date:       August 27, 2024         Original Approval Date:       May 14, 2019
House of Raeford 1344 Battery Park Road Nesmith, SC 29580 Contact: Bonnie Baumbach Phone: (910) 463-7068 Email: Bonnie.Baumbach@houseofraeford.co <u>m</u>	No Antibiotics Ever	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facility</li> <li>House of Raeford Nesmith, SC, Est. P-9136</li> </ul>	PVP Certificate No. PV4115BFA Rev01 Issue Date: April 24, 2024 Original Approval Date: October 28, 2020

Company	Process Verified Points	Program Scope	Verification Information
House of Raeford Wallace Division 253 Butterball Road Teachey, NC 28464 Contact: Dawn Lynch Phone: (910) 463-7068 Email: <u>dawnlynch@houseofraeford.com</u>	<ul> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>No Antibiotics Ever</li> <li><u>No Antibiotics Important to</u> <u>Human Medicine as defined by</u> <u>the World Health Organization.</u></li> <li><u>No Antibiotics Used Medically</u> <u>Important to Human Health as</u> <u>defined by the World Health</u> <u>Organization.</u></li> <li><u>No Antibiotics Important to</u> <u>Human Medicine as defined by</u> <u>the Food and Drug</u> <u>Administration.</u></li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>House of Raeford Teachey, NC, Est. P-737</li> <li>House of Raeford Rose Hill, NC, Est. P-510</li> <li>Filet of Chicken Forest Park, GA, Est. P-19871</li> </ul>	PVP Certificate No.: PV5021TS/ Issue Date: March 05, 2025 Original Approval Date: October 28, 2020
House of Raeford 1151 E. Pine Street Vienna, GA 31092 Contact: Dawn Lynch Phone: (910) 463-7068 Email: <u>dawnlynch@houseofraeford.com</u>	<ul> <li>USA Source Verified</li> <li>Cage Free</li> <li>No Antibiotics Ever</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization.</u></li> <li><u>No Antibiotics Used Medically</u> <u>Important to Human Health as</u> defined by the World Health <u>Organization.</u></li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>House of Raeford Vienna, GA, Est. P-2894</li> </ul>	PVP Certificate No.: PV4324WCA Rev01 Issue Date: December 09, 2024 Original Approval Date: August 29, 2024

Company	Process Verified Points	Program Scope	Verification Information
House of Raeford Columbia Division 410 Sunset Blvd. West Columbia, SC 29169 Contact: Uzair Lateef Phone: (803) 794-8440 Email: uzair.lateef@houseofraeford.com	<ul> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>No Antibiotics Ever</li> <li>Responsible Use of Antibiotics:         <ul> <li>No Antibiotics Important to Human Medicine as defined by the World Health Organization.</li> <li>No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>House of Raeford West Columbia, SC, Est. P-687</li> </ul>	PVP Certificate No.:       PV5119TSA         Issue Date:       June 02, 2025         Original Approval Date:       November 24, 2020
Instituto Nacional de Carnes (INAC) CERTICARNES National Meat Institute of Uruguay Rincón 545 CP - 11000 Montevideo URUGUAY website: <u>www.inac.uy</u> Contact: Patricia Morón Phone: 005982-9160430 Fax 005982-9162071 Email: <u>pmoron@inac.uy</u> The program is certified by INAC - CERTICARNES, an ISO 17065 accredited Certification Body which is a Technical Department within the National Meat Institute of Uruguay. The program was created by and is property of the National Meat Institute of Uruguay.	Points Verified	Livestock: Cattle (Beef) Location(s): Producers and Meat Processing Facilities Service(s):	PVP Certificate No.: PV4106ZZA Rev01 Issue Date: April 19, 2024 Original Approval Date: July 23, 2004

Company	Process Verified Points	Program Scope	Verification Infor	mation
JBS USA, LLC 1770 Promontory Circle Greeley, CO 80634 Contact: Rinara Kiel; Tenaya Hinshaw Phone: (970) 506-7427 Email: <u>Rinara.Kiel@jbssa.com;</u> Tenaya.Hinshaw@jbssa.com	<ul> <li>White Marble Farms (Est. 850 &amp; 3W):         <ul> <li>Produced by Certified Pork Quality Assurance (PQA) producers;</li> <li>Selected for Quality - based on customer specific product specifications;</li> </ul> </li> <li>PQA Plus Pork Export Verification (EV) Program (Est. 850);</li> <li>Never Fed Beta Agonists (Ractopamine) (Est. 3S, 3W, 85B, 85O, 995 &amp; 8934);</li> <li>No Antibiotics Ever (NAE) Program (Est. 85B &amp; 8934);</li> <li>No Antibiotics Ever (NAE) Program (Est. 85B &amp; 8934);</li> <li>No Antibiotics Ever (NAE) Program (Est. 85B &amp; 8934);</li> <li>Pigs never given antibiotics.</li> <li>Pigs never given antibiotics.</li> <li>Pigs never given antibiotics.</li> <li>Pigs never given hormones or steroids.</li> <li>Fed a Grain-based diet</li> <li>Source Verified by JBS</li> <li>Born, raised and harvested in USA</li> <li>100% Socially Raised - Pigs are housed in group pens allowing them to interact and socialize in a spacious setting.</li> <li>Raised on Family Farms - Raised on farms that are owned and operated by individuals or families.</li> </ul>	Livestock: Pork Location(s): Producers (Farrowing, Nurseries, Growers & Finishers), Feed Mills, Co-Packers, and Processing Facilities Swift Pork Company Marshalltown, IA, Est 3S Swift Pork Company Worthington, MN, Est. 3W Swift Pork Company Beardstown, IL, Est 85B Swift Pork Company Ottumwa, IA, Est. 85O Swift Pork Company Louisville, KY, Est. 995 Swift Pork Company Pipestone, MN, Est. 8934 Co-Packers (Never Fed Beta Agonists only): Coldpoint Logistics Warehouse, LLC Edgerton, KS, Est. 48205 Quality Refrigerated Services, Inc. Spencer, IA, Est. 31690	PVP Certificate No.: Issue Date: Original Approval Date: August 06, 2002	PV5105HTA June 03, 2025

Company	Process Verified Points	Program Scope	Verification In	formation
Keith Smith Company, Inc. 12530 N Hwy 59 Cedarville, AR 72932 Contact: Thomas Glover Phone: (501) 760-9170 Email: <u>Thomas.Glover@keith-</u> smith.com	<ul> <li>No Antibiotics Ever</li> <li>USA Source Verified</li> </ul>	Poultry: Broilers Location(s): Hatchery	PVP Certificate No.: Issue Date: Original Approval Da January 16, 2019	PV4339BFA January 16, 2025 <i>te:</i>
<b>Kemin Proteins, LLC</b> 633 N. 3 <sup>rd</sup> Street Verona, MO 65769 Contact: Jack Norgaard Phone: (515) 559-5368 Email: jack.norgaard@kemin.com	<ul> <li>No Antibiotics Ever</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No antibiotics used important to human medicine: antibiotics used medically important to human medicine as defined by the World Health Organization</u></li> <li><u>No antibiotics used important to human medicine as defined by the Food and Drug Administration</u></li> </ul> </li> <li>100% Vegetarian Diet or All Vegetarian</li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facility</li> <li>Kemin Products, LLC Verona, MO, Est. P-1638</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Da</i> <i>July 10, 2023</i>	PV4207BFA August 27, 2024 <i>te:</i>
<b>Keystone Foods, LLC</b> 2294 KY Highway 90W Albany, KY 42602 Contact: Jake Miller Phone: (479) 290-8498 Email: <u>Jake.Miller@tyson.com</u>	<ul> <li><u>No Antibiotics Ever (NAE)</u></li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine (NAIHM) as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Keystone Foods Albany, KY, Est. P-20245</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Da September 30, 2015	PV5126DEA June 11, 2025 <i>te:</i>

Company	Process Verified Points	Program Scope	Verification Infor	mation
Keystone Foods, LLC Eufaula Complex 57 Melvin Clark Road Bakerhill, AL 36027 Contact: John Elliott Phone: (479) 290-3392 Email: John Elliott@tyson.com	<ul> <li>No Antibiotics Ever (NAE)</li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li>No Antibiotics Used Important to Human Medicine (NAIHM) as defined by the World Health Organization</li> <li>Use of Ionophores</li> <li>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> <li>All Vegetarian Diet</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Keystone Foods Bakerhill, AL, Est. P-20322</li> <li>Keystone Foods Bakerhill, AL, Est. P-20322A</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: September 22, 2015	PV5189VAA July 10, 2025
Koch Foods, LLC 4404 W. Berteau Avenue Chicago, IL 60641 Contact: Pettit Ewing Phone: (601) 732-3035 Email: pettit.ewing@kochfoods.com	<ul> <li><u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u></li> <li>Environmental Enrichments</li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facility</li> <li>Koch Foods, LLC Chicago, IL, Est. P-18554</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: December 19, 2018	PV5099KPA April 16, 2025
Koch Foods, LLC 764 George Cagle Dive Collinsville, AL 35961 Contact: Pettit Ewing Phone: (601) 732-3035 Email: <u>pettit.ewing@kochfoods.com</u>	• <u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>JCG Foods of Alabama, LLC Collinsville, AL, Est. P-548</li> </ul>	PVP Certificate No.: Issue Date: Septe Original Approval Date: October 18, 2019	PV4233WCA ember 06, 2024
Koch Foods, LLC 221 Meadow Drive Cumming, GA 30040 Contact: Pettit Ewing Phone: (601) 732-3035 Email: pettit.ewing@kochfoods.com	<u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facility</li> <li>Koch Foods, LLC Cumming, GA, Est. P-19378</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: December 19, 2018	PV5115WCA May 08, 2025

Company	Process Verified Points	Program Scope	Verification Information
Koch Foods, LLC 2153 Rose Street Franklin Park, IL 60131 Contact: Pettit Ewing Phone: (601) 732-3035 Email: pettit.ewing@kochfoods.com	<ul> <li><u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u></li> <li>No Antibiotics Ever</li> <li>Environmental Enrichments</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Processing Facility</li> <li>Koch Foods, LLC Franklin Park, IL, Est. P-18554A</li> </ul>	PVP Certificate No.:PV5100KPAIssue Date:April 16, 2025Original Approval Date: November 26, 2019
Koch Foods, LLC 123 South Fairmont Avenue Morristown, TN 37815 Contact: Pettit Ewing Phone: (601) 732-3035 Email: <u>pettit.ewing@kochfoods.com</u>	<ul> <li><u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u></li> <li>Cage Free</li> <li>Environmental Enrichments</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatchery, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Koch Foods, LLC Morristown, TN, Est. P-509</li> <li>Koch Foods, LLC Morristown, TN, Est. P-19152</li> <li>Koch Foods, LLC Chattanooga, TN, Est. P-7487</li> </ul>	PVP Certificate No.: PV4316WCA Issue Date: January 13, 2024 Original Approval Date: October 18, 2019
Koch Foods, LLC 162 Magnolia Street Morton, MS 39117 Contact: Pettit Ewing Phone: (601) 732-3035 Email: <u>pettit.ewing@kochfoods.com</u>	<ul> <li><u>No antibiotics important to human</u> <u>medicine as defined by the World</u> <u>Health Organization</u></li> <li>No Antibiotics Ever</li> <li>Cage Free</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Koch Foods, LLC Morton, MS, Est. P-308</li> <li>Koch Foods, LLC Forest, MS, Est. P-9141</li> </ul>	PVP Certificate No.:PV5132DEAIssue Date:June 25, 2025Original Approval Date:November 05, 2019

Company	Process Verified Points	Program Scope	Verification I	nformation
Koch Foods, LLC 14075 Hwy 116	No antibiotics important to human medicine as defined by the World	Poultry: Broilers	PVP Certificate No.:	PV4309WCA
Pine Mountain Valley, GA 31823 Contact: Pettit Ewing Phone: (601) 732-3035 Email: <u>pettit.ewing@kochfoods.com</u>	Health Organization	<ul> <li>Locations: Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Koch Foods of Ashland, LLC Ashland, AL, Est. P-1254</li> <li>Koch Foods, LLC Pine Mountain Valley, GA Est. P-646</li> </ul>	Issue Date: I Original Approval Da December 19, 2018	
Koch Foods of Alabama, LLC 3500 West Blvd Montgomery, AL 36108 Contact: Pettit Ewing Phone: (601) 732-3035 Email: <u>pettit.ewing@kochfoods.com</u>	• <u>No antibiotics important to human</u> <u>medicine as defined by the World</u> <u>Health Organization</u>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Koch Foods, LLC Montgomery, AL, Est. P-6529</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Da December 19, 2018	
Koch Foods of Cincinnati, LLC 4100 Port Union Road Fairfield, OH 45014 Contact: Pettit Ewing Phone: (601) 732-3035 Email: <u>pettit.ewing@kochfoods.com</u>	<ul> <li>No antibiotics used important to human medicine as defined by the World Health Organization</li> <li>No Antibiotics Ever</li> <li><u>One World Health Certified</u> - KFCL sources raw materials from PVP certified harvest facilities to cook/further process that are raised, slaughtered, and cut according to One Health Certified (OHC) 5 core principles managed by the National Institute of Antimicrobial Resistance Research and Education.</li> <li>Gluten Free - KFLC sources ingredients that are certified "Gluten Free" to be able to produce "Gluten</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Processing Facilities</li> <li>Koch Foods, LLC Fairfield, OH, Est. P-20795</li> <li>Koch Foods, LLC Fairfield, OH, Est. P-20795C</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Da December 19, 2018	

Company	Process Verified Points	Program Scope	Verification Infor	mation
Koch Foods of Gadsden, LLC 501 Paden Road Gadsden, AL 35903 Contact: Pettit Ewing Phone: (601) 732-3035 Email: <u>pettit.ewing@kochfoods.com</u>	<ul> <li><u>No antibiotics important to human</u> <u>medicine as defined by the World</u> <u>Health Organization</u></li> <li>Cage Free</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mills, Growers, and Production and Processing Facility</li> <li>Koch Foods, LLC Gadsden, AL, Est. P-6666</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: December 19, 2018	PV5139WCA May 23, 2024
Koch Foods of Gainesville, LLC 950 Industrial Boulevard Gainesville, GA 30501 Contact: Pettit Ewing Phone: (601) 732-3035 Email: <u>pettit.ewing@kochfoods.com</u>	No antibiotics used important to human medicine as defined by the World Health Organization	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facility</li> <li>Koch Foods of Gainesville Gainesville, GA, Est. P-9181</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: October 18, 2019	PV5114WCA May 09, 2025
Koch Foods of Mississippi, LLC 410 Koch Drive, Suite 100 Morton, MS 39117 Contact: Pettit Ewing Phone: (601) 732-3035 Email: <u>pettit.ewing@kochfoods.com</u>	<ul> <li><u>No antibiotics important to human</u> <u>medicine as defined by the World</u> <u>Health Organization</u></li> <li>No Antibiotics Ever</li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facility</li> <li>Koch Foods, LLC–Morton Par-Fry Morton, MS, Est. P-34296</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: December 19, 2018	PV5136DEA June 25, 2025

Company	Process Verified Points	Program Scope	Verification Infor	mation
Lopez Foods, Inc./Dorada Foods, Inc 9500 NW 4 <sup>th</sup> Street Oklahoma City, OK 73127 Contact: Jeff Olander Phone: (405) 499-0186 Email: jolander@lopezfoods.com	<ul> <li>Responsible Use:         <ul> <li>No Antibiotics Important to Human Medicine (NAIHM): Antibiotics Used Medically Important to Human Medicine as defined by the World Health Organization (2012). <i>Critically Important Antimicrobials for</i> <i>Human Medicine</i>. (3<sup>rd</sup> Revision). ISBN 978 92 4 150448 5. (<u>https://www.who.int/publicatio</u> <u>ns/i/item/9789241595742</u>)</li> <li>Use of Ionophores</li> </ul> </li> <li>USA Source Verified</li> <li>No antibiotics used for growth promotion</li> <li>All vegetarian diet</li> <li>No animal by products</li> <li>Cage Free</li> <li>No Antibiotics Ever or Raised with No Antibiotics Ever, Includes:             <ul> <li>Raised with No Antibiotics</li> <li>Raised with No Antibiotics</li> </ul> </li> </ul>	Poultry: Chicken Location(s): Processing Facility • Dorada Foods, Inc. Ponca City, OK, Est. P-44164 • Dorada Foods, Inc. Reidsville, NC, Est. P-7361 • Lopez Foods, Inc. Oklahoma City, OK, Est. P-20AE	PVP Certificate No.: Issue Date: N Original Approval Date: May 6, 2016	PV5056MDA //arch 10, 2025
<b>Mar-Jac Poultry, Inc.</b> 1301 James Street Hattiesburg, MS 39401 Contact: Joe Colee Phone: (601) 544-3141 Email: j <u>colee@marjacpoultryms.com</u>	<ul> <li>No Antibiotics Ever (NAE)</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Important to</u> <u>Human Medicine as defined by</u> <u>the World Health Organization</u> (NAIHM).</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Mar-Jac Poultry, Inc. Hattiesburg, MS, Est. P-517</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: June 13, 2019	PV5155DEA July 03, 2025

Company	Process Verified Points	Program Scope	Verification	Information
Marcho Farms 519 Allentown Road Souderton, PA 18964 Contact: Herb Nicolo Phone: (215)-721-7131 Fax: (215) 721-9719 Email: hnicolo@marchofarms.com	<ul> <li>Requirements for Veal:</li> <li>Calves are raised by Wayne A Marcho Certified Growers;</li> <li>Calves are raised without hormonal implants/injections (once placed with certified grower);</li> <li>Calves are transported to slaughter facility by drivers trained specifically in animal handling criteria utilizing the NAMI Training Program;</li> <li>Carcass weight from 250-340 pounds;</li> <li>Rib-eye size is between 6.5-8.5 square inches;</li> <li>Color of lean is a 1.0 (light pink) or is equivalent to a score of 1 or 2 from the Certified Pork Producer color system (as described by National Pork Producers Council, 1999, "Composition and Quality Assessment Procedures); and</li> <li>Carcasses are graded USDA Choice or higher.</li> <li>Requirements for Lamb:</li> <li>Raised by Marcho Farms certified growers;</li> <li>Source verified;</li> <li>Carcasses are graded USDA Choice or higher; &amp;</li> <li>Carcasses are graded USDA Choice or higher; &amp;</li> </ul>	Livestock: Veal & Lamb Location(s): Producers, Feedyards, and Meat Processing Facilities • Marcho Farms, Inc. Souderton, PA, Est. 7857; • Colorado Lamb Processors Brush, CO, Est. 47194 Service(s): Carcasses are certified by a USDA AMS Agent to meet the carcass requirements.	PVP Certificate No.: Issue Date: Original Approval I January 10, 2005	October 06, 2023

Company	Process Verified Points	Program Scope	Verification Information
Martin Foods, LP 2017 White Street, Suite F Houston, TX 77007 Contact: Kayla Hendricks Phone: (713) 358-3391 Email: kaylan@martinfoods.com	No Antibiotics Ever (NAE)	Poultry: Chicken Location(s): Processing Facility Martin Foods, LP Houston, TX, Est. P-13432A	PVP Certificate No.:PV5210CK/Issue Date:July 30, 202Original Approval Date:July 30, 2024
Meat & Livestock Australia Level 1, 40 Mount Australia North Sydney NSW 2060 Australia Meat Standards Australia™ Process Verified Program 8/2 Upper Dairy Hall 45 King Street Bowen Hills, QLD 4006 Australia Contact: Nicki Bleakley Phone: +61 427 345 703 Email: nbleakley@mla.com.au	<ul> <li>Beef &amp; Sheepmeat certified by MSA<sup>™</sup> as Eating Quality Assured for: Tenderness, Juiciness, and Flavor.</li> <li>Sheepmeat Eating Quality <ul> <li>Pathways developed to reduce the variation in sheepmeat eating quality.</li> </ul> </li> <li>Beef Eating Quality <ul> <li>Beef grading program developed to predict the eating quality of beef.</li> </ul> </li> </ul>	Livestock: Cattle (Beef) & Sheep (Lamb) Location(s): Harvest and Processing Facilities beef facilities: • Oakey Beef, Est. 558 Oakey, OLD, Australia • Stanbroke Beef, Est. 203 Grantham, OLD, Australia	PVP Certificate No.:       PV5062ZZ         Issue Date:       March 24, 202         Original Approval Date:       October 21, 2012
Mountaire Farms, Inc. 29005 John J. Williams Highway Millsboro, DE 19966 Contact: Carl Heeder, DMV Phone: (302) 245-1884 Email: <u>cheeder@mountaire.com</u>	<u>One Health Certified</u> ™	<ul> <li>Poultry: Chicken</li> <li>Location(s): Hatcheries, Growers, Feed Mills and Harvest/Processing facilities</li> <li>Mountaire Farms, Inc., Millsboro, DE, Est. P-3;</li> <li>Mountaire Farms, Inc., Selbyville, DE, Est. P-667;</li> <li>Mountaire Farms, Inc., Lumber Bridge, NC, Est. P-7470</li> <li>Mountaire Farms, Inc., Siler City, NC, Est. P-123</li> </ul>	PVP Certificate No.:PV5069TSIssue Date:March 28, 202Original Approval Date:December 03, 2019

y Recycled Proteins utilizes me based process to break oteins into a pet food int. y Recycled Proteins utilizes me based process to break oteins into a pet food int.	Poultry: Animal Feed Processed         from Spent Egg Layers         Poultry: Animal Feed Processed         from Spent Egg Layers	PVP Certificate No.: Issue Date: Original Approval D August 09, 2013 PVP Certificate No.:	PV5029BFA January 29, 2025 <i>ate:</i> PV5037BAA
me based process to break oteins into a pet food			PV5037BAA
		Issue Date: Original Approval D January 09, 2009	March 10, 2025 <i>ate:</i>
y Recycled Proteins utilizes me based process to break roteins into a pet food ent.	<b>Poultry:</b> Animal Feed Processed from Spent Egg Layers	PVP Certificate No.: Issue Date: Original Approval D August 07, 2013	PV5128CPA June 02, 2025 <i>ate:</i>
ntibiotics Ever Source Verified ed Cage Free gia Grown <u>ntibiotics important to human</u> <u>cine as defined by the World</u> <u>ch Organization</u>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>Claxton Poultry Farms Claxton, GA, Est. P-6505</li> <li>Claxton Poultry Farms Sylvania, GA, Est. P-46672</li> </ul>	PVP Certificate No.: Issue Date: Original Approval D January 03, 2017	PV4303WCA October 31, 2024 <i>ate:</i>
	me based process to break oteins into a pet food nt. ntibiotics Ever Source Verified ed Cage Free gia Grown <u>ntibiotics important to human</u> <u>cine as defined by the World</u>	me based process to break oteins into a pet food nt.from Spent Egg LayersIntibiotics Ever Source Verified ed Cage Free gia Grown htibiotics important to human cine as defined by the World h OrganizationPoultry: Broilers Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facility• Claxton Poultry Farms Claxton, GA, Est. P-6505 • Claxton Poultry Farms	January 09, 2009y Recycled Proteins utilizes me based process to break oteins into a pet food nt.Poultry: Animal Feed Processed from Spent Egg LayersPVP Certificate No.: Issue Date: Original Approval D August 07, 2013ntibiotics Ever Source Verified ed Cage Free gia Grown ntibiotics important to human cine as defined by the World h OrganizationPoultry: Broilers Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facility • Claxton Poultry Farms Sylvania, GA, Est. P-46672PVP Certificate No.: Issue Date: Original Approval D January 03, 2017

Company	Process Verified Points	Program Scope	Verification Information
Ozark Mountain Poultry, Inc. dba Forester Farmer's Market 1810 South St. Louis Batesville, AR 72501 Contact: Amanda Vazquez Phone: (870) 569-2549 Email: <u>Amanda.Vazquez@georgesinc.com</u>	Points Verified	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, Grain Elevator, and Production and Processing Facilities</li> <li>Ozark Mountain Poultry, Inc. Batesville, AR, Est. P-46091</li> <li>Ozark Mountain Poultry, Inc. Rogers, AR, Est. P-21498</li> </ul>	PVP Certificate No.:PV5203MDAIssue Date:July 24, 2025Original Approval Date:July 18, 2016
Pearl River Foods 1012 Progress Drive Carthage, MS 39051 Contact: Pamela Huling Phone: (601) 741-8032 Email: <u>PHuling@pearlriverfoods.net</u>	<ul> <li>No antibiotics used important to human medicine as defined by the World Health Organization.</li> <li>Responsible use of animal antibiotics only</li> <li>No Antibiotics Ever</li> <li>All Vegetarian Diet</li> <li>No animal by-products</li> <li>USA source verified</li> <li>Raised cage free</li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facility</li> <li>Pearl River Foods, Carthage, MS, Est. P-51345</li> </ul>	PVP Certificate No.: PV4299DEA Issue Date: October 25, 2024 Original Approval Date: July 21, 2020

Company	Process Verified Points	Program Scope	Verification Infor	mation
Peco Foods, Inc. 625 S. Allen St. Batesville, AR 72501 Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <u>TMilligan@pecofoods.com</u>	<ul> <li>No antibiotics will be used on program birds (NAE)</li> <li>All Vegetarian Diet</li> <li>Cage Free Broilers</li> <li>USA Source Verified</li> <li>Peco Plus</li> <li>Responsible Use of Antibiotics (includes <u>CRAU</u>)         <ul> <li><u>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</u></li> <li><u>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</u></li> <li>Veterinary Use Only Antibiotics Allowed.</li> <li>Ionophores used on program birds as necessary.</li> </ul> </li> </ul>	Poultry: Broilers Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility • Peco Foods, Inc. Batesville, AR, Est. P-468	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>March 3, 2017</i>	PV5077BFA
Peco Foods, Inc. 95 Commerce Drive Bay Springs, MS 39046 Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <u>TMilligan@pecofoods.com</u>	<ul> <li>No antibiotics will be used on program birds (NAE)</li> <li>All Vegetarian Diet</li> <li>Cage Free Broilers</li> <li>USA Source Verified</li> <li>Peco Plus</li> <li>Responsible Use of Antibiotics (includes <u>CRAU</u>)</li> <li><u>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</u></li> <li><u>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</u></li> <li>Veterinary Use Only Antibiotics Allowed.</li> <li>Ionophores used on program birds as necessary.</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facility</li> <li>Peco Foods, Inc. Bay Springs, MS, Est. P-6510</li> <li>Peco Foods, Inc. Tuscaloosa, AL, Est. P-6504</li> </ul>	PVP Certificate No.: Issue Date: Ja Original Approval Date: September 06, 2017	PV5022DEA nuary 24, 2025

Company	Process Verified Points	Program Scope	Verification Infor	mation
Peco Foods, Inc. 1039 West Fulton Street Canton, MS 39046 Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <u>TMilligan@pecofoods.com</u>	<ul> <li>No antibiotics will be used on program birds (NAE)</li> <li>All Vegetarian Diet</li> <li>Cage Free Broilers</li> <li>USA Source Verified</li> <li>Peco Plus</li> <li>Responsible Use of Antibiotics (includes <u>CRAU</u>)</li> <li>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</li> <li>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug <u>Administration.</u></li> <li>Veterinary Use Only Antibiotics Allowed.</li> <li>Ionophores used on program birds as necessary.</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Peco Foods, Inc. Canton, MS, Est. P-890</li> <li>Peco Foods, Inc. (Featherlane) Canton, MS, Est. P-20659</li> <li>Peco Foods, Inc. West Point, MS, Est. P-46379</li> </ul>	PVP Certificate No.: Issue Date: Jar Original Approval Date: January 11, 2016	PV5022DEB nuary 24, 2025
Peco Foods, Inc. 4114 Highway 67 S Pocahontas, AR 72455 Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <u>TMilligan@pecofoods.com</u>	<ul> <li>No antibiotics will be used on program birds (NAE)</li> <li>All Vegetarian Diet</li> <li>Cage Free Broilers</li> <li>USA Source Verified</li> <li>Peco Plus</li> <li>Responsible Use of Antibiotics (includes <u>CRAU</u>)         <ul> <li>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</li> <li>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</li> <li>Veterinary Use Only Antibiotics Allowed.</li> <li>Ionophores used on program birds as necessary.</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Peco Foods, Inc. Pocahontas, AR, Est. P-45483</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>July 20, 2017</i>	PV5077BFA April 10, 2025

Company	Process Verified Points	Program Scope	Verification Info	rmation
Peco Foods, Inc. 15292 Highway 21 South Sebastopol, MS 39359 Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <u>TMilligan@pecofoods.com</u>	<ul> <li>No antibiotics will be used on program birds (NAE)</li> <li>All Vegetarian Diet</li> <li>Cage Free Broilers</li> <li>USA Source Verified</li> <li>Peco Plus</li> <li>Responsible Use of Antibiotics (includes <u>CRAU</u>)</li> <li>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</li> <li>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</li> <li>Veterinary Use Only Antibiotics Allowed.</li> <li>Ionophores used on program birds as necessary.</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Peco Foods, Inc. Sebastopol, MS, Est. P-6616</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date April 12, 2017	PV5035DEA March 10, 2025 :
Perdue Foods LLC 22520 Lankford Highway Accomac, VA 23301 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue Brand VESSA PROCESS VERIFIED No Antibiotics Ever All Vegetarian Diet Animal Protein Free Poultry Care 1/ Raised Cage Free Tenderness Guaranteed 2/ Free Range Raised in the USA	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mills, Growers, and Production and Processing Facility</li> <li>Perdue Foods LLC Accomac, VA, Est. P-7903</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date May 11, 2010	PV5176KPA June 27, 2025 :

Company	Process Verified Points	Program Scope	Verification Infor	mation
Perdue Foods LLC 100 Quality Street Bridgewater, VA 22812 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue Brand <b>VISDA</b> PROCESS VERFIED NO Antibiotics Ever No Animal By-Products All Vegetarian Diet Raised Cage Free Raised in the USA	<ul> <li>Poultry: Chicken</li> <li>Location(s): Further Processing Facility</li> <li>Perdue Foods LLC Bridgewater, VA, Est. P-369</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: August 8, 2012	PV5065TSA April 02, 2025
Perdue Foods LLC 862 Harris Street, NW Concord, NC 28025 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue Brand <b>VISDA</b> PROCESS VERIFIED • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Raised Cage Free • Raised in the USA	<ul> <li>Poultry: Chicken</li> <li>Location(s): Further Processing Facility</li> <li>Perdue Foods LLC Concord, NC, Est. P-9099</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: December 6, 2012	PV5062TSA April 02, 2025
Perdue Foods LLC Cromwell Complex 489 Cromwell Road Cromwell, KY 42333 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue and Harvestland Brand WISDA PROCESS VERIFIED All Vegetarian Diet No Animal By-Products Poultry Care 1/ Raised Cage Free No Antibiotics Ever Free Range/Outdoor Access Raised in the USA Tenderness Guaranteed 2/	<ul> <li>Poultry: Broilers, Roasters</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Perdue Foods LLC Cromwell, KY, Est. P-19112</li> </ul>	PVP Certificate No.: Issue Date Original Approval Date: May 2, 2008	PV5119JZA June 17, 2025

Company	Process Verified Points	Program Scope	Verification Inform	mation
Perdue Foods LLC 2047 Highway 9 West Dillon, SC 29536 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue Brand VISDA PROCESS VERFEED • Poultry Care 1/ • Better Chicken Commitment • Raised Cage Free • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Raised in the USA	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Perdue Foods LLC Dillon, SC, Est. P-18285</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: July 22, 2011	PV5091TSA May 07, 2025
Perdue Foods LLC 20621 Savannah Road Georgetown, DE 19947 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue Brand VISDA PROCESS VERIFIED No Antibiotics Ever All Vegetarian Diet No Animal By-Products Poultry Care 1/ Raised Cage Free Free Range Raised in the USA	<ul> <li>Poultry: Roasters</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Perdue Foods LLC Georgetown, DE, Est. P-2178</li> <li>Eastern Shore Poultry Georgetown, DE, Est. P-18491</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: April 29, 2010	PV5154RSA June 17, 2025

Company	Process Verified Points	Program Scope	Verification Informa	ation
Perdue Foods LLC 3539 Governor's Road Lewiston, NC 27849 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue and Harvestland Brand         Image: Constraint of the state of the sta	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facility</li> <li>Perdue Foods LLC Lewiston, NC, Est. P-9197</li> </ul>	PVP Certificate No.: Issue Date: Ju Original Approval Date: April 19, 2010	PV5126TSA ine 02, 2025
Perdue Foods LLC 255 North Rehoboth Boulevard Milford, DE 19963 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue Brand         Image: Constraint of the state of the stateo	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Perdue Foods LLC Milford, DE, Est. P-1318</li> </ul>	PVP Certificate No.: PV400 Issue Date: Janu Original Approval Date: May 11, 2010	2JSA Rev02 ary 06, 2024

Company	Process Verified Points	Program Scope	Verification Information
Perdue Foods LLC 1000 Jason Lane Mount Vernon, WA 98237 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue Brand	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mills, Growers, and Production and Processing Facility</li> <li>Draper Valley Farms Mount Vernon, WA, Est. P-6058</li> </ul>	PVP Certificate No.:       PV4309JBA         Issue Date:       November 08, 2024         Original Approval Date:       March 8, 2016

Company	Process Verified Points	Program Scope	Verification Information
Perdue Foods LLC 250 Georgia Highway 247 Spur Perry, GA 31069 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Harvestland Brand No Antibiotics Ever All Vegetarian Diet No Animal By-Products Poultry Care 1/ Poultry Pasture Raised 3/ Raised in the USA Raised Cage Free Perdue Brand No Animal By-Products All Vegetarian Diet No Animal By-Products Poultry Care 1/ Poultry Pasture Raised 3/ Raised Cage Free	Poultry: Broilers Location(s): Hatcheries, Feed Mill, Growers, and Production and Processing Facility • Perdue Foods LLC Perry, GA, Est. P-21234	PVP Certificate No.:       PV4267WCA         Issue Date:       September 26, 2024         Original Approval Date:       March 20, 2012

Company	Process Verified Points	Program Scope	Verification Information
Perdue Foods LLC 240 Georgia Highway 247 Spur Perry, GA 31069 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	<ul> <li>Harvestland Brand</li> <li>Harvestland Brand</li> <li>Harvestland Brand</li> <li>Harvestland Brand</li> <li>No Antibiotics Ever</li> <li>All Vegetarian Diet</li> <li>No Animal By-Products</li> <li>Poultry Care 1/</li> <li>Raised Cage Free</li> <li>Made with Chicken Raised in the USA</li> </ul> Perdue Brand For the USA <ul> <li>All Vegetarian Diet</li> <li>No Animal By-Products</li> <li>Poultry Care 1/</li> <li>Raised Cage Free</li> <li>Mo Animal By-Products</li> <li>Poultry Care 1/</li> <li>Raised Cage Free</li> <li>Made with Chicken Raised in the USA</li> </ul>	Poultry: Chicken Location(s): Further Processing Facility • Perdue Foods LLC Perry, GA, Est. P-33944	PVP Certificate No.:       PV4269WCA         Issue Date:       September 25, 2024         Original Approval Date:       March 20, 2012

Company	Process Verified Points	Program Scope	Verification Information
Perdue Foods LLC Petaluma Poultry 2700 Lakeville Highway Petaluma, CA 94955 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue Brand         Image: Constraint of the second seco	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mills, Growers, and Production and Processing Facility</li> <li>Perdue Foods LLC Petaluma, CA, Est. P-2882</li> </ul>	PVP Certificate No.: PV4127JBA Rev02 Issue Date: May 10, 2024 Original Approval Date: February 26, 2018
<b>Perdue Foods LLC</b> 416 South Long Drive Rockingham, NC 28379 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue Brand         Image: Constraint of the second seco	<ul> <li>Poultry: Roasters</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Perdue Foods LLC Rockingham, NC, Est. P-1243</li> </ul>	PVP Certificate No.: PV4317TSA Issue Date: November 14, 2024 Original Approval Date: October 13, 2010

Company Perdue Foods LLC 521 Willow Street Salisbury, MD 21802 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Process Verified Points  Perdue Brand  USDA  No Antibiotics Ever  All Vegetarian Diet  No Animal By-Products  Poultry Care 1/  Raised Cage Free  Raised in the USA  Free Range	Program Scope Poultry: Broilers, Cornish Hens Location(s): Hatchery, Feed Mills, Growers, and Production and Processing Facility • Perdue Foods LLC Salisbury, MD, Est. P-764	Verification Information
			PVP Certificate No.: PV3213JSA Rev03 Issue Date: August 02, 2023 Original Approval Date: May 11, 2010
<b>Perdue Foods LLC</b> 65 South 200 West Washington, IN 47501 Contact: Rita Harkless Phone: (410) 543-3015 Email: <u>Rita.Harkless@perdue.com</u>	Perdue Brand         Image: Straight of the straighto straightostraightostraight of the straight of the straight of t	<ul> <li>Poultry: Turkeys, Chicken (Further Processing Only)</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Perdue Foods LLC Washington, IN, Est. P-286</li> </ul>	PVP Certificate No.: PV5149TSA Issue Date: June 17, 2025 Original Approval Date: March 25, 2013
<b>Pilgrim's Pride Corporation</b> 209 North 3 <sup>rd</sup> Street Arcadia, WI 54612 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	No antibiotics used important to human medicine as defined by the World Health Organization	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Pilgrim's Pride Corporation Arcadia, WI, Est. P-529</li> </ul>	PVP Certificate No.:PV5161CPAIssue Date:June 11, 2025Original Approval Date:March 1, 2021

Company	Process Verified Points	Program Scope	Verification Information
<b>Pilgrim's Pride Corporation</b> 898 Barber Street Athens, GA 30601 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	No antibiotics used important to human medicine as defined by the World Health Organization	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Pilgrim's Pride Corporation Athens, GA, Est. P-855</li> <li>Pilgrim's Pride Corporation Athens, GA, Est. P-855D</li> </ul>	PVP Certificate No.: PV4282WCA Rev01 Issue Date: November 09, 2024 Original Approval Date: November 6, 2017
Pilgrim's Pride Corporation 654 Univeter Road Canton, GA 30115 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	• <u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Pilgrim's Pride Corporation Canton, GA, Est. P-1284</li> </ul>	PVP Certificate No.:PV4352WCAIssue Date:January 15, 2025Original Approval Date:January 13, 2017
Pilgrim's Pride Corporation 616 Kingsbridge Road Carrollton, GA 30117 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	No antibiotics used important to human medicine as defined by the World Health Organization	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>Pilgrim's Pride Corporation Carrollton, GA, Est. P-476</li> </ul>	PVP Certificate No.:PV5049WCAIssue Date:March 01, 2025Original Approval Date:October 5, 2018
<b>Pilgrim's Pride Corporation</b> 1591 Broad Street Chattanooga, TN 37408 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	• <u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Pilgrim's Pride Corporation Chattanooga, TN, Est. P-1353</li> <li>Pilgrim's Pride Corporation Chattanooga, TN, Est. P-6719</li> </ul>	PVP Certificate No.:PV4338WCAIssue Date:December 01, 2024Original Approval Date:March 3, 2017

Company	Process Verified Points	Program Scope	Verification Information	
<b>Pilgrim's Pride Corporation</b> 113 McNeal Drive Douglas, GA 31533 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	<ul> <li>No Antibiotics Ever</li> <li><u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u></li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>Pilgrim's Pride Corporation Douglas, GA, Est. P-1272</li> </ul>		⊃V5148WCA une 11, 2025
Pilgrim's Pride Corporation 1129 Old Middleton Road Elberton, GA 30635 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	<ul> <li>No Antibiotics Ever</li> <li><u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u></li> <li>Animal Protein-Free Diet or 100% Vegetable Diet or All Vegetarian Diet</li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facility</li> <li>Pilgrim's Pride Corporation Elberton, GA, Est. P-184</li> </ul>		PV5223WCA gust 24, 2025
<b>Pilgrim's Pride Corporation</b> 125 Industrial Blvd. Ellijay, GA 30540 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	No antibiotics used important to human medicine as defined by the World Health Organization	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>Pilgrim's Pride Corporation Ellijay, GA, Est. P-40</li> </ul>		PV5161WCA July 14, 2025
<b>Pilgrim's Pride Corporation</b> 4693 Country Road 636 Enterprise, AL 36330 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	No antibiotics used important to human medicine as defined by the World Health Organization	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Pilgrim's Pride Corporation Enterprise, AL, Est. P-6638</li> </ul>		⊃V5084WCA ∖pril 10, 2025

Company	Process Verified Points	Program Scope	Verification Information
Pilgrim's Pride Corporation Mayfield Complex 2653 State Route 1241 Hickory, KY 42051 Contact: Brad Tipton Phone: (423) 762-0750 Email: brad.tipton@pilgrims.com	No Antibiotics Ever <u>No antibiotics used important to human medicine as defined by the World Health Organization</u>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>Pilgrim's Pride Corporation Hickory, KY, Est. P-17340</li> </ul>	PVP Certificate No.:PV5077JZAIssue Date:April 16, 2025Original Approval Date:February 19, 2017
Pilgrim's Pride Corporation 129 Potomac Avenue Moorefield, WV 26836 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	No antibiotics used important to human medicine as defined by the World Health Organization	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mills, Growers, and Production and Processing Facility</li> <li>Pilgrim's Pride Corporation Moorefield, WV, Est. P-810</li> </ul>	PVP Certificate No.:PV5042TSAIssue Date:March 10, 2025Original Approval Date:December 04, 2018
Pilgrim's Pride Corporation 7088 Hwy 1 Bypass Natchitoches, LA 71457 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	<u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>Pilgrim's Pride Corporation Natchitoches, LA, Est. P-5787</li> </ul>	PVP Certificate No.: PV4312DEA Rev01 Issue Date: December 17, 2024 Original Approval Date: December 17, 2024
Pilgrim's Pride Corporation Mount Pleasant Complex 110 South Texas Street Pittsburg, TX 75686 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	<ul> <li>No Antibiotics Ever</li> <li><u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u></li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Pilgrim's Pride Corporation Mount Pleasant, TX, Est. P-584</li> <li>Pilgrim's Pride Corporation Mount Pleasant, TX, Est. P-7091</li> <li>Pilgrim's Pride Corporation Mount Pleasant, TX Est. P-7091</li> <li>Pilgrim's Pride Corporation Mount Pleasant, TX Est. P-7091A</li> </ul>	PVP Certificate No.: PV5168MDA Issue Date: June 18, 2025 Original Approval Date: December 19, 2018

Company	Process Verified Points     No antibiotics used important to     human medicine as defined by the     World Health Organization	Program Scope	Verification Information
Pilgrim's Pride Corporation 2045 Highway 244 Russellville, AL 35654 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>		<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mills, Growers, and Production and Processing Facility</li> <li>Pilgrim's Pride Corporation Russellville, AL, Est. P-17500</li> </ul>	PVP Certificate No.:PV3263BFA Rev02Issue Date:September 22, 2023Original Approval Date:October 05, 2018
Pilgrim's Pride Corporation 2050 Highway 15 South Sumter, SC 29150 Contact: Brad Tipton Phone: (423) 762-0750 Email: <u>brad.tipton@pilgrims.com</u>	<ul> <li>No Antibiotics Ever</li> <li><u>No antibiotics used important to</u> <u>human medicine as defined by the</u> <u>World Health Organization</u></li> <li>All Vegetarian Diet or 100% Vegetable Diet</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Pilgrim's Pride Corporation Sumter, SC, Est. P-17980</li> </ul>	PVP Certificate No.:PV5140TSAIssue Date:June 11, 2025Original Approval Date:November 16, 2023
Pitman Farms 1078 North Avenue Sanger, CA 93657 Contact: Ben Pitman Phone: (559) 904-0484 Email: <u>ben@marychicken.com</u>	<ul> <li>No Antibiotics Ever</li> <li>Vegetarian Diet/No Animal by- products</li> <li>Cage Free</li> </ul>	<ul> <li>Poultry: Broilers, Ducks, Turkeys</li> <li>Location(s): Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>Pitman Farms Sanger, CA, Est. P-27389</li> </ul>	PVP Certificate No.:PV5084JBAIssue Date:April 28, 2025Original Approval Date:October 21, 2024
Pitman Farms, Inc. 350 South 300 West Moroni, UT 84646 Contact: Luke Freeman Phone: (435) 436-8211 Ext. 13028 Email: <u>Ifreeman@norbest.com</u>	<ul> <li>Turkey raised by independent farmers</li> <li>Turkey producers trained in animal handling practices</li> <li>No antibiotics used for growth promotion – Antibiotic Free (ABF)</li> </ul>	<ul> <li>Poultry: Turkeys</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Pitman Farms Moroni, UT, Est. P-1049</li> </ul>	PVP Certificate No.:PV5084RSAIssue Date:April 03, 2025Original Approval Date:May 21, 2020

Company	Process Verified Points	Program Scope	Verification Information
Salmon Creek Farms Marketing Association 2072 Orchard Drive East Twin Falls, ID 83301 Contact: Rachel Tesconi Phone: (208) 733-0980 Email: <u>rachel@fallsbrand.com</u>	<ul> <li><u>All market hogs can be source</u> <u>verified to Salmon Creek Farms</u> <u>Marketing Association (SCFMA)</u> <u>partner farms.</u></li> <li>Use of the Beta-adrenergic agonist, Paylean (Ractopamine) is prohibited in the production of hogs.</li> <li>No rendered animal proteins including meat meal, bone meal, or blood meal are used in the production of hogs.</li> <li>All hogs are sourced from <u>PQA</u> <u>Plus</u> certified producers.</li> <li>SCFMA performs meat quality evaluations.</li> </ul>	<ul> <li>Livestock: Pork</li> <li>Location(s): Producers (Nursery's, Growers, &amp; Finishers)</li> <li>Facilities including: <ul> <li>Independent Meat Company Twin Falls, ID, Est. 226</li> </ul> </li> </ul>	PVP Certificate No.: PV4180JZ Issue Date September 30, 202 Original Approval Date: December 12, 2006
Sargento Cheese, Inc. 1 Persnickety Place Plymouth, WI 53076 Contact: Jennifer Weber Phone: (920) 876-3848 Email: jennifer.weber@sargento.com	Natural Cheese – <u>point definition</u>	<ul> <li>Dairy: Cheese</li> <li>Location(s): Processing Facilities</li> <li>Sargento Cheese, Inc. Hilbert, WI, 55-271 &amp; 55-1011</li> <li>Sargento Cheese, Inc. Kiel, WI, 55-3377</li> <li>Sargento Cheese, Inc. Plymouth, WI, 55-4911</li> <li>Sargento Cheese, Inc. Saint Cloud, WI, 55-4288</li> <li>Truvant Foods, LLC Boscobel, WI, Est. 20758</li> </ul>	PVP Certificate No.:PV5141JZ/Issue Date:May 23, 2023Original Approval Date:December 27, 2022

Company	<ul> <li>Process Verified Points</li> <li>Meat Quality</li> <li>Animal Handling</li> <li>Source Verification</li> <li>PQA Plus Pork Export Verification (EV) Program</li> <li>Never Fed Beta Agonists Program</li> </ul>	Program Scope Livestock: Pork Location(s): Producers (Nursery's, Growers, & Finishers) Facilities: • Seaboard Foods Guymon, OK, Est. 13597; • Triumph Foods St. Joseph, MO, Est. 31965 • Seaboard Triumph Foods Sioux City, IA, Est. 46071 Co-Packers: • Americold Logistics Sioux City, IA, Est. 17202A • ColdPoint Logistics Warehouse Edgerton, KS, Est. 48205 • Quality Refrigerated Services	Verification Information	
Seaboard Foods 2700 NE 28 <sup>th</sup> Street Guymon, OK 73942 Contact: Cheryl Flachs Phone: (913) 904-3619 Email: <u>cheryl.flachs@stfmail.com</u>			PVP Certificate No.: PV4044HTA Rev0 Issue Date March 29, 202 Original Approval Date: June 22, 2004	
Simmons Prepared Foods, Inc. 601 N. Hico Siloam Springs, AR 72761 Contact: Chantell Jernigan Phone: (479) 220-8890 Email: <u>chantell.jernigan@simfoods.com</u>	<ul> <li>No Antibiotics Ever</li> <li>Raised without the use of antibiotics or chickens raised without the use of antibiotics</li> <li><u>Raised without the use of</u> <u>antibiotics important to human</u> <u>medicine as defined by the World</u> <u>Health Organization or chickens</u> <u>raised without the use of</u> <u>antibiotics important to human</u> <u>medicine as defined by the World</u> <u>Health Organization</u></li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Simmons Prepared Foods, Inc. Gentry, AR, Est P-1949</li> <li>Simmons Prepared Foods, Inc. Southwest City, MO, Est. P-727</li> <li>Simmons Prepared Foods, Inc. Siloam Springs, AR, Est. P486</li> <li>Simmons Prepared Foods, Inc. Van Buren, AR, P-5837</li> <li>Simmons Prepared Foods, Inc. Van Buren, AR, P-20287</li> <li>Simmons Prepared Foods, Inc. Fort Smith, AR, Est P-5840</li> </ul>	PVP Certificate No.:PV5070BFIssue Date:April 16, 202Original Approval Date:March 03, 2017	

Company	Process Verified Points	Program Scope	Verification Info	rmation
Smithfield 1801 Maury Street	<u>All pigs are traceable to farm(s) of</u> origin as required by customer	Poultry: Pork	PVP Certificate No.:	PV5182HTA
Des Moines, IA 50317	requirements.	Location(s): Processing Facility	Issue Date	July 09, 2025
Contact: Ann Stahly Phone: (515) 986-0637 Email: <u>astahly@smithfield.com</u>		<ul> <li>Smithfield Packaged Meats Corp. Des Moines, IA, Est. 760</li> </ul>	Original Approval Date: July 09, 2025	
Smithfield	Plac	Livestock: Pork	PVP Certificate No.: PV4	213HTA Rev01
200 Commerce Street Smithfield, VA 23430		Location(s): Producers (Nursery's, Growers, & Finishers)	Issue Date Oo	ctober 12, 2024
Contact: Ann Stahly Phone: (515) 986-0637 Email: <u>astahly@smithfield.com</u>	<ol> <li><u>All pigs are traceable to farm of origin.</u></li> <li>All pigs are raised in the United States of America/Product of USA.</li> <li><u>Pigs are managed using an On-Farm Food Safety Based Control System (PQA+).</u></li> <li>Use of an Animal Handling Program at plants, Transport to Plants (TQA) and <u>PQA+</u> Site Status certification, on-farm animal care assessment.</li> <li><u>ISO 14001 Certificates of Registration for Environmental Management Systems at Plants.</u></li> <li>Pigs used to produce products for the Never Fed Beta Agonists Program will comply with AMS QAD 1007 requirements, and are subject to testing for beta agonists residues.</li> <li>Tenderness is guaranteed through the implementation and verification of Smithfield's "Tenderness Best Practice." (This only applies to products carrying the 'Guaranteed Tender Claim'.)</li> <li>Pigs intended for Export to the European Union will comply with FSIS PFEU Program.</li> </ol>	Smithfield Processing Facilities include: Est. 17D, Sioux Falls, SD Est. 320M, Milan, MO Est. 221A, Smithfield, VA Est. 21A, Smithfield, VA Est. 413, Clinton, NC Est. 717, Denison, IA Est. 717CR, Crete, NE Est. 717CR, Crete, NE Est. 717M, Monmouth, IL Est. 2044I, Salt Lake City, UT Est. 18079, Tar Heel, NC Kansas City Sausage Company, LLC further processing facility Est. 760, Des Moines, IA • Est. 717, 717CR, 320M and 413 are approved for PV points 1-7. • 717M and 17D are approved for PV points 1-6. • Est. 18079 is approved for PV points 1- 8. • Est. 221A and 760 are approved for PV point 6. • Est. 2044I is approved for PV point 7.	Original Approval Date: March 31, 2014	

Company	Process Verified Points	Program Scope	Verification Information
SoulShine Farms, LLC 2411 White Sulphur Road Gainesville, GA 30501 Contact: Jodie Stone; Cristina Yebra Phone: (706) 949-9166; (706) 968-1226 Email: jodie.stone@soulshinefarms.net; cristina.yebra@soulshinefarms.net	<ul> <li>No Antibiotics Ever</li> <li>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</li> <li>No antibiotics used medically important to human health as defined by the World Health Organization</li> <li>Responsible use of Animal Antibiotics Only</li> <li>No Antibiotics will be used on program birds except for lonophores, but only in a manner describe by the label for control of coccidiosis</li> <li>Veterinary use only antibiotics allowed</li> <li>Only veterinary use antibiotics allowed</li> <li>No antibiotics used for growth promotion</li> <li>Growth promoting antibiotics are not used</li> <li>No antibiotics Important to Human Medicine as defined by the Food and Drug Administration</li> <li>All Vegetarian Diet</li> <li>No Animal By-Products</li> <li>USA Source Verified</li> </ul>	Poultry: Chicken Location(s): Processing Facility • SoulShine Farms, LLC Gainesville, GA, Est P-48471 & P-47629	PVP Certificate No.: PV4296WCA         Issue Date:         November 12, 2024         Original Approval Date:         April 15, 2020

Company	Process Verified Points	Program Scope	Verification Information	
220 Town West Drive Rogers, AR 72756 Contact: Joseph Nuckols Phone: (479) 636-3600 x232 Email: jnuckols@southeastpoultry.com	<ul> <li>No Antibiotics Ever</li> <li>All Vegetarian Diet</li> <li>Fed an All-Vegetable Diet</li> <li>USA Source Verified</li> <li>Non-GMO Verified</li> <li>Fed Non-GMO Grains</li> <li>Raised without Antibiotics</li> <li>Raised without the use of antibiotics important to human medicine as defined by the World Health Organization.</li> <li>Chickens raised without the use of antibiotics important to human medicine as defined by the World Health Organization.</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Important to Human Medicine as defined by the World Health Organization.</u></li> <li>Veterinary Use Only Antibiotics</li> </ul> </li> </ul>	Poultry: Chicken Location(s): Processing Facility • Southeast Poultry, Inc. Rogers, AR, Est. P-2676	PVP Certificate No.: Issue Date: Original Approval Date: September 21, 2018	PV5105MDA May 06, 2025
Stampede Culinary Partners, Inc. 7351 S. 78 <sup>th</sup> Avenue Bridgeview, IL 60455 Contact: Ann Clarton Phone: (708) 552-8310 Email: <u>ann.c@gostampede.com</u>	<ul> <li>Allowed</li> <li>No Antibiotics Used for Growth Promotion</li> <li>Ionophores Used on Program Birds as Necessary.</li> <li><u>Human Grade</u> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <u>21</u> <u>CFR part 117</u> and all other applicable federal human food law</li> </ul>	Products: Human Grade Pet Food Location(s): Processing Facility • Stampede Meat, Inc. Bridgeview, IL, Est. 19113 • Stampede Meat, Inc. Oaklawn, IL, Est. 19113A	PVP Certificate No.: Issue Date: Dece Original Approval Date: November 09, 2023	PV4338JZA ember 03, 2024

Company	Process Verified Points	Program Scope	Verification Information
Stampede Culinary Partners, Inc. 5700 McNutt Road Sunland Park, NM 88008 Contact: Ann Clarton Phone: (708) 552-8310 Email: <u>ann.c@gostampede.com</u>	• <u>Human Grade</u> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <u>21</u> <u>CFR part 117</u> and all other applicable federal human food law as required by ingredient, process and/or facility type.	<ul> <li>Products: Human Grade Pet Food</li> <li>Location(s): Processing Facility</li> <li>Stampede Meat, Inc. Sunland Park, NM, Est. 19113N</li> </ul>	PVP Certificate No.:PV5149JZAIssue Date:June 17, 2025Original Approval Date:March 14, 2024
<b>Tecumseh Poultry, LLC</b> 13151 Dovers Street Waverly, NE 68462 Contact: Kristi Klem Phone: (402) 786-1000 Email: <u>kambroz@smartchicken.com</u>	<ul> <li><u>Pure Air Chilled, No Added</u> <u>Water 1/</u></li> <li><u>No Antibiotics Ever</u></li> <li>1/ Defined as using cold, HEPA- filtered, forced air to chill product without the use of water.</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Tecumseh Poultry, LLC Tecumseh, NE, Est. P-20251</li> <li>Tecumseh Poultry, LLC Waverly, NE, Est. P-20251W</li> </ul>	PVP Certificate No.: PV4219HTA Rev01 Issue Date: August 08, 2024 Original Approval Date: January 07, 2014
<b>Trilogy Foods, LLC</b> 1445 John Pirkle Road Braselton, GA 30517 Contact: Amy Arellano Phone: (470) 881-1288 Email: <u>amy@trilogyfoodsllc.com</u>	<ul> <li><u>No Antibiotics Used Important to</u> <u>Human Medicine as defined by the</u> <u>World Health Organization</u></li> <li>Responsible use of animal antibiotics only</li> <li>All Vegetarian Diet</li> <li>No Animal By-Products</li> <li>No Antibiotics Ever</li> <li>USA Source Verified</li> <li>Raised Cage Free</li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Location(s): Processing Facility</li> <li>Trilogy Food, LLC Braselton, GA, Est.45638</li> </ul>	PVP Certificate No.: PV4299WCA Issue Date: November 06, 2025 Original Approval Date: March 10, 2022

Company	Process Verified Points	Program Scope	Verification In	formation
Twin Rivers Foods, Inc. 201 North 2 <sup>nd</sup> Street Fort Smith, AR 72901 Contact: Heather Stacy Phone: (479) 228-8269 Email: <u>hstacy@2river.com</u>	<ul> <li>TRF intends to produce raw poultry products for its customers that have been hatched, raised, and produced without the use of antibiotics ever, i.e., No Antibiotics Ever (NAE).</li> <li>TRF intends to process raw poultry products for customers and under its own brands that have been produced under a PVP program in a manner that allows the finished products (WIP for further processing or finished product intended for distribution) to continue to carry the incoming PVP program claim(s).         <ul> <li>Examples: NAE, NAIHM, All Vegetarian Diet, Cage Free, PVP claim combinations, etc.</li> <li>Any products that contain ingredients other than water could alternately be labeled as: Chicken/Turkey Raised as [wording to meet the particular PVP label claim from the incoming WIP product].</li> </ul> </li> </ul>	<ul> <li>Location(s): Processing Facility</li> <li>Twin Rivers Foods, Inc. Fort Smith, AR, Est. P-19719</li> <li>Twin Rivers Foods, Inc.</li> <li>Fort Smith, AR, Est. P-19719E</li> <li>Twin Rivers Foods, Inc. Atkins, AR, Est. P-31877</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Da February 06, 2020	PV5049BFA March 10, 2025 <i>te:</i>

Company	Process Verified Points	Program Scope Verification Ir		nformation	
<b>Tyson Foods, Inc.</b> 6600 Highway 431 S Albertville, AL 35950 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug <u>Administration</u></li> </ul> </li> <li><u>Vegetarian Fed Diet –</u> For further processing labeling only.</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Albertville, AL, Est. P-559</li> <li>Keystone Foods Gadsden, AL, Est. P-17341</li> </ul>		PV5188WCA August 12, 2025 ate:	
<b>Tyson Foods, Inc.</b> 67240 Main Street Blountsville, AL 35031 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Blountsville, AL, Est. P-6</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Da January 13, 2017	PV5188WCB August 12, 2025 ate:	

Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> Highway 259 South Broken Bow, OK 74728 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health Organization</li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> <li>100% Vegetarian Diet</li> </ul>	<ul> <li>Tyson Foods, Inc. Broken Bow, OK, Est. P-7085</li> </ul>	PVP Certificate No.: PV4198MDA Rev01 Issue Date: August 02, 2024 Original Approval Date: May 03, 2016
<b>Tyson Foods, Inc.</b> 7220 US Highway 19 North Camilla, GA 31730 Contact: Jake Miller Phone: (479) 290-8498 Email: <u>Jake.Miller@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Keystone Foods, Camilla, GA, Est. P-2686 &amp; Est. P-20385</li> </ul>	PVP Certificate No.: PV4324VAA Issue Date: December 20, 2024 Original Approval Date: August 18, 2015
<b>Tyson Foods, Inc.</b> 3865 Highway 35 North Carthage, MS 39051 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li>No Antibiotics Ever</li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health Organization</li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Carthage, MS, Est. P-758</li> </ul>	PVP Certificate No.:PV5140DEBIssue Date:May 22, 2025Original Approval Date:October 27, 2016

Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 1484 NE Loop Carthage, TX 75633 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>USA Source Verified</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Carthage, TX, Est. P-7044</li> </ul>	PVP Certificate No.:PV5063JBAIssue Date:April 23, 2025Original Approval Date:March 09, 2022
<b>Tyson Foods, Inc.</b> 1019 Shelbyville Street Center, TX 75935 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>Raised Cage Free</li> <li>USA Source Verified</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Center, TX, Est. P-325</li> </ul>	PVP Certificate No.:PV5063JBEIssue Date:April 23, 2025Original Approval Date:December 13, 2016
<b>Tyson Foods, Inc.</b> 301 E. Cherry Street Clarksville, AR 72830 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li>No Antibiotics Ever</li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug <u>Administration</u></li> </ul> </li> <li>100% Vegetarian Diet</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Clarksville, AR, Est. P-7101</li> </ul>	PVP Certificate No.: PV4282BFA Issue Date: October 08, 2024 Original Approval Date: November 04, 2016

Company	Process Verified Points	Program Scope Verification		n Information	
<b>Tyson Foods, Inc.</b> 340 West Maple Street Cumming, GA 30040 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li>No Antibiotics Ever</li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health Organization</li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Tyson Foods, Inc., Cumming, GA, Est. P-243</li> </ul>	PVP Certificate No.: Issue Date: A Original Approval Date: December 13, 2016	PV5209WCA .ugust 09, 2025	
<b>Tyson Foods, Inc.</b> 1291 North Highway 7 Dardanelle, AR 72834 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li>No Antibiotics Ever</li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> <li><u>No Antibiotics Important to</u> <u>Human Medicine as defined</u> by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Tyson Foods, Inc. Dardanelle, AR, Est. P-72</li> <li>Tyson Foods, Inc. Russellville, AR, Est. P-5839</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>December 02, 2016</i>	PV5056DEA April 02, 2025	

Company	Process Verified Points	Program Scope	Verification Info	rmation
<b>Tyson Foods, Inc.</b> 1225 Jack Lee Drive Forest, MS 39074 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li>No Antibiotics Ever</li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</li> <li>Use of Ionophores</li> <li>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Tyson Foods, Inc. Forest, MS, Est. P-164</li> <li>Tyson Foods, Inc. Vicksburg, MS, Est. P-17728</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date January 12, 2017	PV5140DEA May 22, 2025 :
<b>Tyson Foods, Inc.</b> 601 Tyson Drive Green Forest, AR 72638 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>Raised Cage Free</li> <li>USA Source Verified</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Tyson Foods, Inc. Green Forest, AR, Est. P-112</li> <li>Tyson Foods, Inc. Green Forest, AR, Est. P-112A</li> <li>Tyson Foods, Inc. Berryville, AR, Est. P-7211</li> </ul>	PVP Certificate No. Issue Date: Original Approval Date November 18, 2016	PV5154HTC June 10, 2025
<b>Tyson Foods, Inc.</b> 275 County Road 278 Hope, AR 71801 Contact: Jake Miller Phone: (479) 290-8498 Email: <u>Jake.Miller@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Hope, AR, Est. P-7156</li> </ul>	PVP Certificate No.: Issue Date: Nov Original Approval Date March 23, 2016	PV4310ZZA /ember 06, 2024 <i>:</i>

Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 550 Tyson Boulevard Humboldt, TN 38343 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>Raised Cage Free</li> <li>USA Source Verified</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health Organization</li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Tyson Foods, Inc. Humboldt, TN, Est. P-47579</li> </ul>	PVP Certificate No.:       PV5176TSA         Issue Date:       June 25, 2025         Original Approval Date:       March 22, 2021
<b>Tyson Foods, Inc.</b> 800 County Road Monett, MO 65708 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health Organization</li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Monett, MO, Est. P-1315</li> </ul>	PVP Certificate No.: PV4261BFA Issue Date: September 23, 2024 Original Approval Date: December 29, 2016

Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 2023 Hasty Street Monroe, NC 28110 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li>Raised Cage Free</li> <li>USA Source Verified</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u></li> <li>Human Medicine as</li> </ul> </li> </ul>	<ul> <li>Tyson Foods, Inc. Monroe, NC, Est. P-622</li> </ul>	PVP Certificate No.: PV4352TSA Issue Date: December 18, 2024 Original Approval Date: December 02, 2016
Tyson Foods, Inc. 100 East Cassady Nashville, AR 71852 Contact: Jake Miller Phone: (479) 290-8498 Email: Jake.Miller@tyson.com	<ul> <li><u>No Antibiotics Ever</u></li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Feed Mill, Growers, and Production and Processing Facilities</li> <li>Tyson Foods, Inc. Nashville, AR, Est. P-7100</li> </ul>	PVP Certificate No.: PV4311ZZA Rev01 Issue Date: November 07, 2024 Original Approval Date: March 23, 2016
<b>Tyson Foods, Inc.</b> 403 South Custer Avenue New Holland, PA 17557 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>Raised Cage Free</li> <li>USA Source Verified</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> </ul> </li> <li><u>CRAU-Certified Responsible</u> Antibiotic Use</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. New Holland, PA, Est. P-1325</li> </ul>	PVP Certificate No.: PV4296BFA Issue Date: October 24, 2024 Original Approval Date: February 23, 2017

Company	Process Verified Points	Program Scope	Verification Information	
<b>Tyson Foods, Inc.</b> 5505 Jefferson Parkway Pine Bluff, AR 71602 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health Organization</li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Tyson Foods, Inc.</li> <li>Pine Bluff, AR, Est. P-13456</li> <li>Custom Craft Poultry</li> </ul>	PVP Certificate No.: PV5043BFA Issue Date: February 28, 2025 Original Approval Date: May 03, 2016	
<b>Tyson Foods, Inc.</b> 14660 US Highway 41 South Robards, KY 42452 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Robards, KY, Est. P-19514</li> </ul>	PVP Certificate No.: PV5196TSA Issue Date: August 12, 2025 Original Approval Date: December 02, 2016	

Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 19571 Whitfield Road Sedalia, MO 65301 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>Raised Cage Free</li> <li>USA Source Verified</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health Organization</li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Sedalia, MO, Est. P-13556</li> </ul>	PVP Certificate No.: PV4269BF Issue Date: October 10, 202 Original Approval Date: May 03, 2016
<b>Tyson Foods, Inc.</b> 1200 West Kingsbury Street Seguin, TX 78130 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li><u>No Antibiotics Used Important to</u> <u>Human Medicine as defined by the</u> <u>World Health Organization</u></li> <li><u>No Antibiotics Used Important to</u> <u>Human Medicine as defined by the</u> <u>Food and Drug Administration</u></li> <li>USA Source Verified</li> <li>Raised Cage Free</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Seguin, TX, Est. P-1137</li> </ul>	PVP Certificate No.: PV4325ZZ Issue Date: November 21, 202 Original Approval Date: December 29, 2016
<b>Tyson Foods, Inc.</b> 907 W. Jackson Street Shelbyville, TN 37160 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Shelbyville, TN, Est. P-6651</li> </ul>	PVP Certificate No.: PV5028WC. Issue Date: January 30, 202 Original Approval Date: December 02, 2016

Company	Process Verified Points	Program Scope	Verification Infor	mation
<b>Tyson Foods, Inc.</b> 600 N. Berry Street Springdale, AR 72762 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>Raised Cage Free</li> <li>USA Source Verified</li> <li>100% Vegetarian Diet</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u></li> <li><u>to Human Medicine as</u></li> <li><u>defined by the World Health</u></li> <li><u>Organization</u></li> <li><u>Use of Ionophores</u></li> <li><u>No Antibiotics Used Important</u></li> <li><u>to Human Medicine as</u></li> <li><u>defined by the Food and Drug</u></li> <li><u>Administration</u></li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Tyson Foods, Inc. Springdale, AR, Est. P-5842</li> <li>Tyson Foods, Inc. Rogers, AR, Est. P-7221</li> <li>Tyson Foods, Inc. Rogers, AR, Est. P-607</li> <li>Tyson Foods, Inc. Springdale, AR, Est. P-549</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>November 18, 2016</i>	PV5154HTA June 05, 2025
<b>Tyson Foods, Inc.</b> 671 Randall Wobbe Lane Springdale, AR 72765 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li><u>100% Vegetarian Diet or All</u> <u>Vegetarian Diet</u></li> <li>Raised Cage Free</li> <li>USA Source Verified</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Springdale, AR, Est. P-481</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>July 21, 2016</i>	PV5154HTB June 04, 2025

Company	Process Verified Points	Program Scope	Verification Information	
<b>Tyson Foods, Inc.</b> 11224 Lankford Highway Temperanceville, VA 23442 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>Raised Cage Free</li> <li>USA Source Verified</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health Organization</li> <li>Use of Ionophores</li> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Temperanceville, VA, Est. P-806</li> </ul>	PVP Certificate No.: PV434 Issue Date: January 31, Original Approval Date: December 02, 2016	-
<b>Tyson Foods, Inc.</b> 2800 East Tyson Drive Union City, TN 38261 Contact: Jake Miller Phone: (479) 290-8498 Email: <u>Jake.Miller@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Union City, TN, Est. P-19636</li> </ul>	PVP Certificate No.:PV5126Issue Date:May 29,Original Approval Date:March 08, 2016	
<b>Tyson Foods, Inc.</b> 442 Plant Street Waldron, AR 72958 Contact: John Elliott Phone: (479) 290-3392 Email: <u>John Elliott@tyson.com</u>	<ul> <li><u>No Antibiotics Ever</u></li> <li>USA Source Verified</li> <li>Raised Cage Free</li> <li>Responsible Use of Antibiotics:         <ul> <li><u>No Antibiotics Used Important</u> to Human Medicine as defined by the World Health <u>Organization</u></li> <li>Use of Ionophores</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facilities</li> <li>Tyson Foods, Inc. Waldron, AR, Est. P-768</li> <li>Tyson Foods, Inc. Fort Smith, AR, Est. P-7255</li> </ul>	PVP Certificate No.: PV502 Issue Date: January 23, Original Approval Date: December 02, 2016	

Company	Process Verified Points	Program Scope	Verification Information	
Tyson Foods, Inc. 704 Factory Street Wilkesboro, NC 28697 Contact: John Elliott Phone: (479) 290-3392 Email: John Elliott@tyson.com	<ul> <li>Nature Raised Farms Brand</li> <li>NSDA</li> <li>PROCESS</li> <li>Raised Cage Free</li> <li>No Antibiotics Ever</li> <li>USA Source Verified</li> <li>No Growth Promoting Antibiotics, Antibiotics Responsibly used only when needed for treatment or prevention of illness</li> <li>100% Vegetarian Diet (Est. P-1496 only</li> <li>Responsible Use of Antibiotics:         <ul> <li>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</li> <li>Use of Ionophores</li> <li>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</li> </ul> </li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Location(s): Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>Tyson Foods, Inc. Wilkesboro, NC, Est. P-1</li> <li>Tyson Foods, Inc. Wilkesboro, NC, Est. P-1AA</li> <li>Tyson Foods, Inc. Ringgold, VA, Est. P-1496</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: January 04, 2013	PV5112TSA May 29, 2025

Company	Process Verified Points	Program Scope	Verification Ir	nformation
Tyson Fresh Meats 2200 Don Tyson Parkway Springfield, AR 72762 Contact: Brian Bonertz Phone: (319) 728-5246 Email: <u>Brian.Bonertz@tyson.com</u>	Ractopamine-free products are produced under a Quality Management System meeting the requirements outlined in QAD 1007 Quality Systems Verification Program (QSVP) Never Fed Beta- Agonist Program	Livestock: Pork Location(s): Meat Processing Facilities Tyson Fresh Meats Storm Lake, IA, Est. 244 Columbus Junction, IA, Est. 244L Madison, NE, Est. 244M Waterloo, IA, Est. 244W Co-Packers: Crystal Distribution Services, Inc. Waterloo, IA, Est. 17262 & 17262A Tyson Fresh Meats Emporia, KS, Est 245D Amity Packing Co., Inc. Chicago, IL, Est. 6916 AdvancePierre Foods, Inc. Enid, OK, Est. 19692 ColdPoint Logistics Warehouse Edgerton, KS, Est. 48205 Fremont Beef Company Fremont, NE, Est. 13415 Americold Logistics Sioux City, IA, Est. 17202A Lineage Logistics Des Moines, IA, Est. 3149	PVP Certificate No.: Issue Date: Original Approval Da June 19, 2019	PV5050BA4 March 04, 2025

Company	Process Verified Points	Program Scope	Verification Information
<b>VPGC, LLC</b> 6349 Rawley Pike Hinton, VA 22831 Contact: Keith Carter Phone: (540) 867-4203 Email: <u>kcarter@vapgc.com</u>	<ul> <li>Raised by Independent Farmers</li> <li>Producers are trained on animal welfare practices</li> <li>No antibiotics used for growth promotion</li> <li>No antibiotics ever</li> <li>Fed vegetarian diet</li> <li>Export Verification (EV) Program for export to Korea and South <u>Africa</u></li> </ul>	<ul> <li>Poultry: Turkeys</li> <li>Location(s): Hatcheries, Feed Mill, Growers, and Production and Processing Facility</li> <li>VPGC, LLC Hinton, VA, Est. P-1096A</li> </ul>	PVP Certificate No.: PV4295TSA Issue Date: November 07, 2024 Original Approval Date: December 29, 2016
Wayne Sanderson Farms 802 E. Atkins St. Dobson, NC 27017 Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <u>david.dahlke@waynesanderson.com</u> ; <u>shaina.attoh@waynesanderson.com</u>	<ul> <li>RWA 1 = <u>No antibiotics critically</u> <u>important to human</u> <u>health/medicine;</u> <ul> <li>Responsible Use of Antibiotics</li> <li><u>No Antibiotics Used Important</u> <u>to Human Medicine as</u> <u>defined by the World Health</u> <u>Organization.</u></li> <li><u>No Antibiotics Used Important</u> <u>to Human Medicine as</u> <u>defined by the Food and Drug</u> <u>Administration.</u></li> </ul> </li> <li>RWA 2 = No antibiotics ever; and/or</li> <li>RWA 3 = No antibiotics ever and all vegetarian diet</li> </ul>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatchery, Feed Mills, Growers, and Production and Processing Facility</li> <li>Wayne Farms LLC Dobson, NC, Est. P-445</li> </ul>	PVP Certificate No.:PV5077TSAIssue Date:April 16, 2025Original Approval Date:August 31, 2016
Wayne Sanderson Farms East Mississippi 4110 Continental Drive Oakwood, GA 30566 Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <u>david.dahlke@waynesanderson.com</u> ; <u>shaina.attoh@waynesanderson.com</u>	<u>No Antibiotics Used Important to</u> <u>Human Medicine as defined by the</u> <u>Food and Drug Administration</u>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Wayne Sanderson Farms, LLC Collins, MS, Est. P-522</li> <li>Wayne Sanderson Farms, LLC Laurel, MS, Est. P-320</li> </ul>	PVP Certificate No.: PV4227DEA Rev01 Issue Date: August 15, 2024 Original Approval Date: March 24, 2022

Company	Process Verified Points	Program Scope	Verification Infor	mation
Wayne Sanderson Farms West Mississippi 4110 Continental Drive Oakwood, GA 30566 Contact: David Dahlke Phone: (256) 486-1304 Email: david.dahlke@waynesanderson.com	• <u>No Antibiotics Used Important to</u> <u>Human Medicine as defined by the</u> <u>Food and Drug Administration</u>	<ul> <li>Poultry: Broilers</li> <li>Locations: Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</li> <li>Wayne Sanderson Farms, LLC Hammond, LA, Est. P-7264</li> <li>Wayne Sanderson Farms, LLC Hazlehurst, MS, Est. P-247</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: March 30, 2021	PV5133CKA June 11, 2025
Wayne Sanderson Farms North Alabama 4110 Continental Drive Oakwood, GA 30566 Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <u>david.dahlke@waynesanderson.com</u> ; <u>shaina.attoh@waynesanderson.com</u>	<ul> <li>RWA 1 = <u>No antibiotics critically</u> <u>important to human</u> <u>health/medicine;</u> <ul> <li>Responsible Use of Antibiotics</li> <li><u>No Antibiotics Used Important</u> <u>to Human Medicine as</u> <u>defined by the World Health</u> <u>Organization.</u></li> <li><u>No Antibiotics Used Important</u> <u>to Human Medicine as</u> <u>defined by the Food and Drug</u> <u>Administration.</u></li> </ul> </li> <li>RWA 2 = No antibiotics ever; and/or</li> <li>RWA 3 = No antibiotics ever and all vegetarian diet</li> </ul>	<ul> <li>Wayne Farms LLC Decatur, AL, Est. P-1235</li> <li>Wayne Farms LLC Albertville, AL, Est. P-1317</li> </ul>	PVP Certificate No.: Issue Date: <i>Original Approval Date:</i> <i>August 31, 2016</i>	PV5119WCA May 01, 2025

Company	Process Verified Points	Program Scope	Verification In	formation
Wayne Sanderson Farms South Alabama	RWA 1 = <u>No antibiotics critically</u> <u>important to human</u>	Poultry: Broilers	PVP Certificate No.:	PV5069WCA
4110 Continental Drive Oakwood, GA 30566	<ul> <li><u>health/medicine;</u></li> <li>Responsible Use of Antibiotics</li> <li><u>No Antibiotics Used Important</u></li> </ul>	Locations: Hatcheries, Feed Mills, Growers, and Production and Processing Facilities	Issue Date: Original Approval Da	March 28, 2025 <i>te:</i>
Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <u>david.dahlke@waynesanderson.com</u> ; <u>shaina.attoh@waynesanderson.com</u>	<ul> <li><u>iver interview of the function o</u></li></ul>	<ul> <li>Wayne Farms LLC Dothan, AL, Est. P-7342</li> <li>Wayne Farms LLC Union Springs, AL, Est. P-912</li> <li>Wayne Farms LLC Jack, AL (Enterprise) Est. P-7485</li> </ul>	August 31, 2016	

Company	Process Verified Points	Program Scope	Verification Infor	mation
Wayne Sanderson Farms Prepared Foods 4110 Continental Drive Oakwood, GA 30566 Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: david.dahlke@waynesanderson.com; shaina.attoh@waynesanderson.com	<ul> <li>RWA 1 = <u>No antibiotics critically</u> <u>important to human</u> <u>health/medicine;</u> <ul> <li>Responsible Use of Antibiotics:</li> <li><u>No Antibiotics Used Important</u> <u>to Human Medicine Antibiotics</u> <u>Used Medically Important to</u> <u>Human Medicine as defined</u> <u>by the World Health</u> <u>Organization (NAIHM-WHO)</u></li> <li><u>No Antibiotics Used Important</u> <u>to Human Medicine as defined</u> <u>by the Food and Drug</u> <u>Administration (NAIHM FDA)</u></li> </ul> </li> <li>RWA 2 = No antibiotics ever; and/or</li> <li>RWA 3 = No antibiotics ever and all vegetarian diet</li> <li>Use of lonophores</li> <li>USA Source Verified</li> <li>No Antibiotics Used for Growth Promotion</li> <li>All Vegetarian Diet</li> <li>No Antibiotics Ever or Raised with No Antibiotics Ever or Raised with No Antibiotics Ever, Includes: o Raised with No Antibiotics Ever o Raised with No Antibiotics</li> </ul>	<ul> <li>Poultry: Chicken</li> <li>Locations: Further Processing Facilities</li> <li>Wayne Farms LLC Decatur, AL Est. P-20214</li> <li>Wayne Farms LLC Decatur, AL Est. P-33885</li> <li>Wayne Farms LLC Pendergrass, GA, Est. P-170</li> <li>Sanderson Farms Flowood, MS, Est. P-671</li> </ul>	PVP Certificate No.: Issue Date: Original Approval Date: August 31, 2016	PV5105WCA May 01, 2025

Company	Process Verified Points	Program Scope	Verification Information
Wenger Feeds, LLC 101 West Harrisburg Avenue Rheems, PA 17570 Contact: Kim Raczka Phone: (717) 366-1154 Email: <u>kim.raczka@thewengergroup.com</u>	Design, manufacture, and delivery of animal feed products for customers with approved USDA Process Verified Programs.	<ul> <li>Products: Animal Feeds</li> <li>Location(s): Feed Mills <ul> <li>Rheems Mill-Rheems, PA</li> <li>Mount Joy Mill-Mount Joy, PA</li> <li>Hempfield Mill-Lancaster, PA</li> <li>Muncy Mill-Muncy, PA</li> <li>Shippensburg Mill-Shippensburg, PA</li> <li>Spring Glen Mill-Lykens, PA</li> </ul> </li> </ul>	PVP Certificate No.: PV4297BFA Issue Date: November 05, 2024 Original Approval Date: December 30, 2016

#### Instituto Nacional de Carnes (INAC) – Points Verified

Certified Natural Meat Program of Uruguay (CNMPU):

- Source Verified. All animals and products can be fully traced from ranch to harvest, fabrication and packaging. Identification of animals is by means of individual plastic ear tags.
- No added hormones. No growth hormones of any kind or equivalent growth promotants have ever been administered to the animals. These are prohibited in the country by national law since 1984.
- Not fed antibiotics. No sub-therapeutic antibiotics have been fed or administered as a supplement in feed or water for the purpose of growth promotion.
- No animal proteins in feed. The animals have never been fed proteins of animal origin except maternal milk. The use of animal proteins in feed is prohibited in the country by national law since 1996.
- Open Range Animals never confined. Animals have been raised in the open range all year and have never been confined.
- **Grass fed**. All animals in the program have been grown, raised and fattened on a grass (forage) diet.
- **INAC Never Ever 3** (no antibiotics, no growth promotants, and no animal by-products).
- 80% Grass Fed/20% Grain Fed. Cattle must receive a diet which ensures a minimum of 80% coming from direct pasture harvest or other roughage sources during all their lifetime.

#### Ozark Mountain Poultry, Inc. dba Forester Farmer's Market - Points Verified

- Raised with No Antibiotics Ever Requires no use of any antibiotics in feed, water, antibiotics in Ovo/or lonophores in feed.
- Fed an All Vegetable Diet and Never Fed Animal By-products Requires no use of any animal by products including, but not limited to: animal fats and shortenings, blood meal, feather meal, poultry by products, meat and bone meat, bakery meal, and in certain cases dried distillers grains.
- No Antibiotics Used for Growth Promotion Requires no use of any antibiotics in feed or water.
- Cage Free Broilers are allowed to roam in the barns, not confined to cages.
- USA Source Verified All eggs/chicks will derive from the USA.
- Raised with Non-GMO/Non-GE Grains all terms aka Non-GMO Feeds are produced from grains (Corn and Soy) that are verified per Ozark Mountain Poultry protocol to be Non-GMO/Non-GE from the time and point of delivery through the milling process to the point of mixing and then segregated through the remainder of the process to ensure the identity is maintained through to the finished packaged poultry products.
- Verified Animal Welfare Program claim is based on the principles outlined in the National Chicken Council's Animal Welfare Guidelines. https://www.nationalchickencouncil.org/wp-content/uploads/2018/07/NCC-Animal-Welfare-Guidelines\_Broilers\_July2018.pdf

#### Perdue Foods LLC – Points Verified

1/ Poultry Care Program claim is in accordance with Perdue's Best Practices, which include:

- Education, training, and planning
- Hatchery Operations
- Proper Nutrition and Feeding
- Appropriate Comfort and Shelter
- Health Care
- Normal Patterns of Behavior
- On-Farm Best Practices
- Catching and Transportation
- Processing

Poultry Care Program claim is based on the principles outlined in the National Chicken Council's Animal Welfare Guidelines to ensure the proper care, management, and handling of broiler chickens. <u>https://www.nationalchickencouncil.org/wp-content/uploads/2018/07/NCC-Animal-Welfare-Guidelines\_Broilers\_July2018.pdf</u>

2/ Tenderness is Guaranteed through the implementation and verification of Perdue's "Tenderness Best Practices".

3/ Poultry Pasture Raised are chickens that have spent at least 51% of their life cycle on pasture.

4/ Northwest Grown are birds raised in the states of Oregon and Washington only.

5/ Electrical Stimulation is using electricity to tenderize poultry in its basic form is to reduce the amount of chemical energy available in the muscle after slaughter as quickly as possible. This reduction allows faster onset of rigor to occur by reducing the time required in the delay phase.

6/ Aged for Tenderness are boneless breast products that has been aged on the bone for a minimum of 6 hours after slaughter to ensure tenderness of the product.

#### American Jerky Company – Human Grade Points Verified

#### AmeriQual Group, LLC – Human Grade Points Verified

#### Chef's Fresh Foods – Human Grade Points Verified

#### Perdue Foods LLC – Human Grade Points Verified

In order for the facility to meet "human grade" claim on pet food finished product, the facility must maintain and make available upon request, the following documentation:

- a. All ingredients, raw materials and packaging materials supplied to the facility that are further utilized in the manufacture of human grade pet food, are fit for human consumption.
- b. All ingredients, raw materials and finished product are stored, handled, processed, and transported in a manner that is consistent and compliant with <u>21</u> <u>CFR part 117</u> and finished product is ready-to-eat.
- c. The pet food manufacturing facility must be an USDA inspected facility.

#### Sargento Cheese, Inc. - Natural Cheese Point Verified

Natural Cheese is defined as: Cheeses that are ripened/un-ripened, soft, semi-soft, or hard products, that is produced by:

- 1. coagulating wholly or partly the protein of milk, skimmed milk, partly skimmed milk, cream, whey cream, or buttermilk (or any combination of such ingredients) through the action of lactic-acid-producing bacteria, rennet or other suitable coagulating agents, and by partially draining the resulting whey, while respecting the principle that cheese-making results in a concentration of milk protein (in particular, the casein portion), and that consequently, the protein content of the cheese will be distinctly higher than the protein level of the blend of the above milk materials from which the cheese was made; **or**
- 2. processing techniques involving coagulation of the milk protein obtained from milk to produce an end-product with similar physical, chemical, and organoleptic characteristics as the product described above. Cheeses are not made by techniques typically utilized for making process cheeses namely by grinding and mixing natural cheese(s) and heating the mix with the addition of emulsifiers and acidifiers to create a pliable, homogenous melted cheese product and is not cold pack cheese.

#### Stampede Meat, Inc. - Human Grade Points Verified

In order for the facility to meet "human grade" claim on pet food finished product, the facility must maintain and make available upon request, the following documentation:

- a. All ingredients, raw materials and packaging materials supplied to the facility that are further utilized in the manufacture of human grade pet food, are fit for human consumption.
- b. All ingredients, raw materials and finished product are stored, handled, processed, and transported in a manner that is consistent and compliant with <u>21</u> <u>CFR part 117</u> and finished product is ready-to-eat.
- c. The Pet Food manufacturing facility must be an USDA inspected facility.