

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Alatrade Foods, LLC</b> 695 W. Henderson Road Boaz, AL 35957  Contact: Michael Barnwell Phone: (256) 473-2760 Email: <a href="mailto:mbarnwell@alatrade.com">mbarnwell@alatrade.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> <li>• 100% Vegetable Diet: <ul style="list-style-type: none"> <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 style="list-style-type: none"> <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> <li>• Raised Cage Free</li> <li>• Naturally Tender <ul style="list-style-type: none"> <li>○ Aged on the bone at least 8 hours from kill to produce a tender, high quality product.</li> </ul> </li> </ul>	<b>Poultry:</b> <i>Chicken</i>  <b>Location(s):</b> <i>Processing Facilities</i> <ul style="list-style-type: none"> <li>▪ <i>Alatrade Foods, LLC Boaz, AL, Est. P-20699A</i></li> <li>▪ <i>Alatrade Foods, LLC Albertville, AL, Est. P-32174</i></li> <li>▪ <i>Alatrade Foods, LLC Phenix City, AL, Est. P-34453</i></li> </ul>	PVP Certificate No.: PV5092WCA  Issue Date: April 16, 2025  <i>Original Approval Date: January 23, 2018</i>
<b>American Jerky Company</b> 2400 East Francis Street Ontario, CA 91761  Contact: Lu Wisniewski Phone: (909) 545-8650 ext. 202 Email: <a href="mailto:lu.wisniewski@americanjerkyus.com">lu.wisniewski@americanjerkyus.com</a>	<ul style="list-style-type: none"> <li>• <b>Human Grade</b> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <u>21 CFR part 117</u> and all other applicable federal human food law as required by ingredient, process and/or facility type.</li> </ul>	<b>Products:</b> <i>Human Grade Pet Food</i>  <b>Location(s):</b> <i>Processing Facility</i>	PVP Certificate No. PV4024JBA Rev03  Issue Date February 15, 2024  <i>Original Approval Date: February 15, 2024</i>

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<b>Amick Farms, LLC</b> 2079 Batesburg Highway Batesburg, SC 29006  Contact: Bethany Ellison Phone: (803) 307-1400 ext. 1332 Email: <a href="mailto:bellison@amickfarms.com">bellison@amickfarms.com</a>	<ul style="list-style-type: none"> <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 Human Medicine as defined by the World Health Organization</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <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.: PV4107MMA Rev02  Issue Date: April 27, 2024  <i>Original Approval Date:</i> May 19, 2015
<b>Amick Farms, LLC</b> 525 N Mississippi Avenue Laurel, MS 39440  Contact: Alana Thurmond Phone: (803) 674-6874 Email: <a href="mailto:athurmond@amickfarms.com">athurmond@amickfarms.com</a>	<ul style="list-style-type: none"> <li>• RWA 1 = <u>No antibiotics critically important to human health/medicine;</u> <ul style="list-style-type: none"> <li>○ Responsible Use of Antibiotics                             <ul style="list-style-type: none"> <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> </ul> </li> </ul> </li> <li>• RWA 2 = No antibiotics ever</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facilities <ul style="list-style-type: none"> <li>▪ Amick Farms, LLC Laurel, MS, Est. P-519</li> </ul>	PVP Certificate No.: PV4135MMA  Issue Date: May 23, 2024  <i>Original Approval Date:</i> March 26, 2020
<b>Aviagen, Inc.</b> 3002 Northside Drive Crossville, TN 38555  Contact: Clara Goldman Phone: (931) 484-4808 Email: <a href="mailto:cgoldman@aviagen.com">cgoldman@aviagen.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever - all birds produced do not receive antibiotics at any step in the program.</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers	PVP Certificate No.: PV4198BAA  Issue Date: August 27, 2024  <i>Original Approval Date:</i> June 25, 2020



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<b>Bord Bia – Irish Food Board</b> 140 Pembroke Road Dublin 4, Ireland D04 NV3  Contact: Emma O’Gorman Phone: +35 316142258 Email: <a href="mailto:Emma.OGorman@bordbia.ie">Emma.OGorman@bordbia.ie</a>	<ul style="list-style-type: none"> <li>• <a href="#">Irish Grass Fed Beef</a> – Irish produced beef fed a diet greater than 90% grass (fresh weight) and at pasture for more than 220 days per year.</li> <li>• <a href="#">Pasture Raised Beef</a> – 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>• <a href="#">Raised on Family Farms</a></li> <li>• <a href="#">Raised without use of growth hormones</a></li> <li>• <a href="#">Responsible use of Antibiotics</a></li> <li>• <a href="#">Full Farm to Fork Traceability</a></li> <li>• <a href="#">Certified Quality Assured Farms</a></li> </ul>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Producers &amp; Meat Processing Facilities</i>  <b>Service(s):</b>	PVP Certificate No.: PV4085ZZA  Issue Date: July 25, 2024  <i>Original Approval Date: June 14, 2017</i>
<b>Boyd Station, LLC</b> 557 Elysburg Road Danville, PA 17821  Contact: Russ Cotner Phone: (570) 275-6000 Email: <a href="mailto:rcotner@boydstation.com">rcotner@boydstation.com</a>	Soy products ( <a href="#">soybean meal</a> and <a href="#">soybean oil</a> ) manufactured at Boyd Station’s expeller and refinery facilities are produced: <ul style="list-style-type: none"> <li>• Without the use of hexane (free of hexane)</li> <li>• Without the use of solvents (free of solvents)</li> </ul>	<b>Grain:</b> <i>Soy Products</i>  <b>Location(s):</b> <i>Expeller Facilities</i>	PVP Certificate No. PV5069KHA  Issue Date: April 10, 2025  <i>Original Approval Date: March 23, 2018</i>

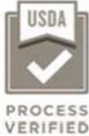
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<b>Brakebush Hartwell LLC</b> 355 Industrial Park Road Hartwell, GA 30643  Contact: Reba Woytasczyk Phone: (214) 704-9779 Email: <a href="mailto:rwoytasczyk@brakebush.com">rwoytasczyk@brakebush.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics                             <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</a></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>	<b>Poultry: Chicken</b>  <b>Location(s): Processing Facility</b> <ul style="list-style-type: none"> <li>▪ Brakebush Hartwell LLC Hartwell, GA, Est. P-45379</li> </ul>	PVP Certificate No.: PV5052WCA  Issue Date: March 05, 2025  <i>Original Approval Date: September 05, 2024</i>
<b>Brakebush Irving, Inc.</b> 2230 E. Union Bower Road Irving, TX 75061  Contact: Ruth Melendez Phone: (972) 554-0590 Email: <a href="mailto:rmelendez@brakebush.com">rmelendez@brakebush.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> <li>• <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</a></li> <li>• <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s): Processing Facility</b> <ul style="list-style-type: none"> <li>▪ Brakebush Irving, Inc. Irving, TX, Est. P-20088</li> </ul>	PVP Certificate No. PV4220ZZA  Issue Date: August 27, 2024  <i>Original Approval Date: December 13, 2018</i>
<b>Butterball, LLC</b> One Butterball Lane Garner, NC 27529  Contact: Stephen Williams Phone: (919) 802-6759 Email: <a href="mailto:swilliams@butterball.com">swilliams@butterball.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Poultry Export Verification (EV) Program for Korea and South Africa (Est. P-7345 only)</a></li> </ul>	<b>Poultry: Turkeys</b>  <b>Location(s): Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</b> <ul style="list-style-type: none"> <li>▪ Butterball, LLC Mount Olive, NC, Est. P-7345</li> <li>▪ Butterball, LLC Raeford, NC, Est. P-46870</li> </ul>	PVP Certificate No.: PV4205TSA  Issue Date: July 24, 2024  <i>Original Approval Date: October 27, 2017</i>

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<b>Cargill Meat Solutions Corporation</b> 1001 Smith Street California, MO 65018  Contact: Katie Volkenant Phone: (763) 271-5615 Email: <a href="mailto:Katie_Volkenant@cargill.com">Katie_Volkenant@cargill.com</a>	 <ul style="list-style-type: none"> <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>	<b>Poultry:</b> <i>Turkeys</i>  <b>Location(s):</b> <i>Brooding, Feed Mill, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <li>▪ <i>Cargill Meat Solutions Corp. California, MO, P-961</i></li> <li>▪ <i>Cargill Meat Solutions Corp. Springdale, AR, Est. P-963</i></li> </ul>	PVP Certificate No. PV4347BFA  Issue Date: December 12, 2024  <i>Original Approval Date: June 30, 2016</i>
<b>Cargill Meat Solutions Corporation</b> 135 Huffman Drive Dayton, VA 22821  Contact: Katie Volkenant Phone: (763) 271-5615 Email: <a href="mailto:Katie_Volkenant@cargill.com">Katie_Volkenant@cargill.com</a>	 <ul style="list-style-type: none"> <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>	<b>Poultry:</b> <i>Turkeys</i>  <b>Location(s):</b> <i>Brooding, Feed Mills, Growers, Production and Processing Facilities, and Cold Storages</i> <ul style="list-style-type: none"> <li>▪ <i>Cargill Meat Solutions Corp. Dayton, VA, Est. P-18</i></li> <li>▪ <i>Cargill Meat Solutions Corp. Timberville, VA, Est. P-7935</i></li> <li>▪ <i>Sugar Creek Cambridge City, IN Est. P-19349E</i></li> </ul>	PVP Certificate No. PV5056TSA  Issue Date: February 26, 2025  <i>Original Approval Date: September 17, 2014</i>

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<b>Cargill Meat Solutions Corporation</b> 730 East Randall Wobbe Lane, Springdale, AR 72764  Contact: Katie Volkenant Phone: (763) 271-5615 Email: <a href="mailto:Katie_Volkenant@cargill.com">Katie_Volkenant@cargill.com</a>	 <ul style="list-style-type: none"> <li>• Raised by independent farmers - all farm producers are contract farmers and are not employees of Cargill Meat Solutions.</li> <li>• Producers trained on 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>	<b>Poultry:</b> <i>Turkeys</i>  <b>Location(s):</b> <i>Brooding, Feed Mills, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>Cargill Meat Solutions Corp. Springdale, AR, Est. P-963</i></li> </ul>	PVP Certificate No. PV5014HTA  Issue Date: January 15, 2025  <i>Original Approval Date: June 25, 2014</i>
<b>Cargill Meat Solutions Corporation</b> 300 W. 1 <sup>st</sup> St. N. Wichita, KS 67202  Contact: Katie Volkenant Phone: (763) 271-5615 Email: <a href="mailto:Katie_Volkenant@cargill.com">Katie_Volkenant@cargill.com</a>	<ul style="list-style-type: none"> <li>• Cargill <a href="#">Human Grade</a> Pet Food</li> <li>• Cargill <a href="#">Human Grade</a> Pet Treats</li> </ul>	<b>Products:</b> <i>Human Grade Pet Food</i>  <b>Location(s):</b> <i>Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>Cargill Meat Solutions Corp. Albert Lea, MN, Est. P-2133</i></li> <li>▪ <i>Cargill Meat Solutions Corp. Fort Worth, TX, Est. P-21171</i></li> </ul>	PVP Certificate No. PV3332BFA Rev01  Issue Date November 28, 2023  <i>Original Approval Date: June 01, 2022</i>

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<b>Cargill Meat Solutions Corporation</b> 300 W. 1 <sup>st</sup> St. N. Wichita, KS 67202  Contact: Katie Volkenant; Glen Dolezal Jr. Phone: (763) 271-5615; (316) 291-2738 Email: <a href="mailto:Katie_Volkenant@cargill.com">Katie_Volkenant@cargill.com</a> <a href="mailto:Glen_Dolezal@cargill.com">Glen_Dolezal@cargill.com</a>	<b>Cargill Beef Tenderness Program</b> <ul style="list-style-type: none"> <li>• Certified Tender</li> <li>• Certified Very Tender</li> </ul> Based on <a href="#"><u>ASTM Standard F2925-11</u></a> , <i>Standard Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef</i>	<b>Livestock:</b> <i>Cattle (Beef)</i>  <b>Location(s):</b> <i>Harvest and Fabrication Facilities, Distribution Centers, and Retail Facilities</i>  <i>Harvest/Fabrication Facilities:</i> <i>Cargill Friona, TX, Est. 86E;</i> <i>Cargill Dodge City, KS, Est. 86K;</i> <i>Cargill Schuyler, NE, Est. 86M;</i> <i>Cargill Fort Morgan, CO, Est. 86R;</i> <i>Tyson Fresh Meats dba Tyson Foods Sherman, TX, Est. 244S.</i>  <i>Distribution Centers/Retail Facilities:</i> <i>Brookshire Grocery – Reasor’s retail stores; Harris Teeter® (Sterling Silver Brand), Country Mart, United Supermarkets, SpartanNash Distribution Center, Family Fare, Glen’s Market, D&amp;W Fresh Market, VG’s Food and Pharmacy, Marsh Supermarkets, and Kroger Houston Division &amp; Kroger Dallas Division (Nolan Ryan Brand).</i>	PVP Certificate No.: PV4247ZZA  Issue Date: November 30, 2024  <i>Original Approval Date:</i> <i>February 4, 2014</i>



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<b>Carolina Precision Foods, LLC</b> 2109 West Darlington Street Florence, SC 29501  Contact: Andrew Downey Phone: (843) 731-9019 Email: <a href="mailto:andrew_downey@carolinaprecisionfoods.com">andrew_downey@carolinaprecisionfoods.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics                             <ul style="list-style-type: none"> <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>○ 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>	<b>Poultry: Chicken</b>  <b>Location(s): Processing Facility</b> <ul style="list-style-type: none"> <li>▪ Carolina Precision Foods, LLC Florence, SC, Est. P-47981</li> </ul>	PVP Certificate No.: PV5050TSA  Issue Date: April 02, 2025  <i>Original Approval Date:</i> October 05, 2023
<b>Case Farms, Inc.</b> 1925 30 <sup>th</sup> Street Canton, OH 44705  Contact: Larry Epling Phone: (704) 528-2738 Email: <a href="mailto:lepling@casefarms.com">lepling@casefarms.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> <li>• <u>No Antibiotics Important to Human Medicine (NAIHM) as defined by the World Health Organization.</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s): Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</b> <ul style="list-style-type: none"> <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. PV4338BAA  Issue Date: December 17, 2024  <i>Original Approval Date:</i> October 19, 2018
<b>Case Farms, Inc.</b> 330 Pecan Road Dudley, NC 28333  Contact: Larry Epling Phone: (704) 528-2738 Email: <a href="mailto:lepling@casefarms.com">lepling@casefarms.com</a>	<ul style="list-style-type: none"> <li>• <u>No Antibiotics Important to Human Medicine as defined by the World Health Organization.</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facility</b> <ul style="list-style-type: none"> <li>▪ Case Farms of North Carolina, Inc. Dudley, NC, Est. P-19128</li> </ul>	PVP Certificate No. PV4289TSA  Issue Date: December 06, 2024  <i>Original Approval Date:</i> April 05, 2018



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<b>Chef's Fresh Foods</b> 181 Naples Street Mendota, CA 93640  Contact: Troy Becker Phone: (559) 818-0385 Email: <a href="mailto:troy@chefsfreshfoods.com">troy@chefsfreshfoods.com</a>	<ul style="list-style-type: none"> <li>• <b>Human Grade</b> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <a href="#">21 CFR part 117</a> and all other applicable federal human food law as required by ingredient, process and/or facility type.</li> </ul>	<b>Products:</b> <i>Human Grade Pet Food</i>  <b>Location(s):</b> <i>Processing Facility</i>	PVP Certificate No. PV4290JBA  Issue Date November 12, 2024  <i>Original Approval Date:</i> <i>November 12, 2024</i>
<b>Chobani, LLC</b> 669 County Road 25 New Berlin, NY 13411  Contact: Matthew Graziose, PhD Phone: (917) 475-9748 Email: <a href="mailto:Matthew.Graziose@chobani.com">Matthew.Graziose@chobani.com</a>	<ul style="list-style-type: none"> <li>• Gluten-Free (two labeling claims made) <ul style="list-style-type: none"> <li>◦ Gluten-Free; or</li> <li>◦ No Gluten</li> </ul> </li> <li>• Non-GMO Ingredients (two labeling claims made) <ul style="list-style-type: none"> <li>◦ Only Non-GMO Ingredients; or</li> <li>◦ No GMO Ingredients</li> </ul> </li> </ul>	<b>Dairy:</b> <i>Yogurt</i>  <b>Location(s):</b> <i>Processing Facility</i>	PVP Certificate No. PV4235ZZA  Issue Date: September 07, 2024  <i>Original Approval Date:</i> <i>March 07, 2023</i>
<b>Chobani, LLC</b> 3450 Kimberly Road E Twin Falls, ID 83301  Contact: Matthew Graziose, PhD Phone: (917) 475-9748 Email: <a href="mailto:Matthew.Graziose@chobani.com">Matthew.Graziose@chobani.com</a>	<ul style="list-style-type: none"> <li>• Gluten-Free (two labeling claims made) <ul style="list-style-type: none"> <li>◦ Gluten-Free; or</li> <li>◦ No Gluten</li> </ul> </li> <li>• Non-GMO Ingredients (two labeling claims made) <ul style="list-style-type: none"> <li>◦ Only Non-GMO Ingredients; or</li> <li>• No GMO Ingredients</li> </ul> </li> </ul>	<b>Dairy &amp; Dairy-Free:</b> <i>Yogurt and other food products</i>  <b>Location(s):</b> <i>Processing Facility</i>	PVP Certificate No. PV4190ZZA  Issue Date: September 07, 2024  <i>Original Approval Date:</i> <i>March 07, 2023</i>

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<p><b>Clemens Food Group (CFG)</b> 2700 Clemens Road Hatfield, PA 19440</p> <p>Contact: Melissa Wehr Phone: (215) 368-2500 ext. 8317 Email: <a href="mailto:mboess@clemensfoodgroup.com">mboess@clemensfoodgroup.com</a></p>	<ul style="list-style-type: none"> <li>• <b><u>Never Fed Beta Agonists/ Ractopamine Free Diet</u></b> - Pigs are Raised without Growth Promotants: No growth hormones, including natural hormones, synthetic hormones, estrus suppressants, beta agonists, or other synthetic growth promotants (e.g. Ractopamine) administered through feed, water, or by injection, from birth to slaughter.</li> <li>• <b><u>PQA Plus Pork Export Verification (EV) Program</u></b> – Pigs are raised under the PQA+ Program.</li> </ul>	<p><b>Livestock:</b> <i>Pork</i></p> <p><b>Location(s):</b> <i>Producers (Nursery's, Growers, &amp; Finishers), Feed Mills, and Processing facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Clemens Food Group Hatfield, PA, Est. 791</i></li> <li>▪ <i>Clemens Food Group, Coldwater, MI, Est. 791C</i></li> <li>▪ <i>Clemens Food Group Hatfield North Hatfield, PA, Est. 791N</i></li> </ul>	<p>PVP Certificate No.: PV4177BAA</p> <p>Issue Date: June 27, 2024</p> <p><i>Original Approval Date: January 4, 2013</i></p>
<p><b>Consolidated Catfish Producers, LLC</b> 299 South Street Isola, MS 38754</p> <p>Contact: Yvonne Robinson Phone: (800) 228-3474 Email: <a href="mailto:yrobinson@countryselect.com">yrobinson@countryselect.com</a></p>	<ul style="list-style-type: none"> <li>• <b>Fishmeal and fish oil conservation</b> - 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. <ul style="list-style-type: none"> <li>○ <i>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.</i></li> </ul> </li> <li>• <b>Protection of wild fish stocks by using only domesticated, farm-raised fry and fingerlings</b> - 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>	<p><b>Poultry:</b> <i>Catfish</i></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Farm Ponds (Growers), and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Consolidated Catfish Producers Isola, MS, Est. M-45776</i></li> <li>▪ <i>Consolidated Catfish Producers Eutaw, AL, Est. M-45767</i></li> </ul>	<p>PVP Certificate No.: PV4339MDA</p> <p>Issue Date: December 20, 2024</p> <p><i>Original Approval Date: June 20, 2024</i></p>

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<b>Cooper Farms</b> 1 Cooper Farms Drive St. Henry, OH 45883  Contact: Doris Sieftring Phone: (419) 678-4853 Email: <a href="mailto:doriss@cooperfarms.com">doriss@cooperfarms.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">Raised by independent farmers</a></li> <li>• <a href="#">Producers are trained in animal handling practices</a></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>	<b>Poultry:</b> <i>Turkeys</i>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Cooper Farms St. Henry, OH, Est. P-2130</i></li> </ul>	PVP Certificate No.: PV4142FA  Issue Date: May 24, 2024  <i>Original Approval Date: February 19, 2019</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Corteva Agriscience™</b>  9330 Zionsville Road  Indianapolis, IN 46268</p> <p>Contact: Roydean Armstrong  Phone: (800) 258-3033  Email: <a href="mailto:CortevaPVP@corteva.com">CortevaPVP@corteva.com</a></p>	<p><b>Utrisha™ N and BlueN® biostimulants:</b></p> <ul style="list-style-type: none"> <li>• Confirm the identity of bacteria claimed on label  (*) <i>Methylobacterium symbioticum</i> SB23.</li> <li>• Confirm quantity of bacteria claimed on label  (*) 3x10 to the 7th CFU/g</li> <li>• Confirm presence of contaminant bacteria and heavy metal contaminants equal to or below stated limits  (*) Heavy metals assays – 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), Nickel (≤50 ppm), Selenium (≤0.5 ppm), and Zinc (≤1500 ppm).  (*) Microbial pathogens – Salmonella spp. (Absence in 25g), Listeria monocytogenes (Absence in 25g), Escherichia coli (Absence in 1g), and Staphylococcus aureus (≤10 CFU/g).  (*) Total Aromatic Hydrocarbons – Polycyclic Aromatic Hydrocarbon (PAH) – (≤ 6.0 ppm).</li> <li>• Confirm mechanism of action/activity of bacteria</li> </ul> <p>*Methodologies follow already accepted methods such as EPA, ISO, or AOAC</p>	<p><b>Plant Biostimulant:</b> <i>Crops and Grasses</i></p> <p><b>Location(s):</b> <i>Manufacturing and Warehouse Facilities</i></p> <ul style="list-style-type: none"> <li>▪ Murcia, Spain</li> <li>▪ Ankeny, Iowa</li> </ul>	<p>PVP Certificate No.: PV4080ZZA</p> <p>Issue Date: October 03, 2024</p> <p><i>Original Approval Date:</i>  April 21, 2023</p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>CreaFill Fibers Corp.</b> 10200 Worton Road Chestertown, MD 21620  Contact: Amy Myers Phone: (410) 810-0779 Email: <a href="mailto:amyers@creafill.com">amyers@creafill.com</a>	<ul style="list-style-type: none"> <li>• Non GE fiber food ingredients.</li> <li>• All raw materials derived from non-GE plants.</li> </ul>	<b>Products:</b> <i>Cellulose and Soluble Fiber Materials</i>  <b>Location(s):</b> <i>Processing Facility</i>	PVP Certificate No.: PV4095TSA Rev01  Issue Date: April 14, 2024  <i>Original Approval Date: February 19, 2016</i>
<b>Custom Cut Solutions</b> 102 Crow Street Albertville, AL 35950  Contact: Bettyjo Hubble Phone: (256) 400-7339 Email: <a href="mailto:bettyjo@customcutsolutions.com">bettyjo@customcutsolutions.com</a>	<ul style="list-style-type: none"> <li>• Responsible Use:                             <ul style="list-style-type: none"> <li>○ <u>No antibiotics important to human medicine (NAIHM): Antibiotics used medically important to human medicine as defined by the World Health Organization</u></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• No antibiotics used for growth promotion</li> <li>• All vegetarian diet</li> <li>• No animal by products</li> <li>• USA Source Verified</li> <li>• Cage Free</li> <li>• No Antibiotics Ever or Raised with No Antibiotics Ever, Includes:                             <ul style="list-style-type: none"> <li>○ Raised with No Antibiotics Ever</li> <li>○ Raised with No Antibiotics</li> </ul> </li> </ul>	<b>Poultry:</b> <i>Chicken</i>  <b>Location(s):</b> <i>Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Custom Cut Solutions Albertville, AL, Est. P-46689</i></li> </ul>	PVP Certificate No. PV5091WCA  Issue Date: April 16, 2025  <i>Original Approval Date: February 06, 2020</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Dakota Provisions, LLC</b> 40253 US Highway 14 Huron, SD 57350  Contact: Randall Pete Phone: (605) 353-9601 Email: <a href="mailto:RandallP@dakotaprovisions.com">RandallP@dakotaprovisions.com</a>	<ul style="list-style-type: none"> <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>	<b>Poultry:</b> <i>Turkeys</i>  <b>Location(s):</b> <i>Brooding, Feed Mills, Growers, Production and Processing Facility, and Cold Storages</i> <ul style="list-style-type: none"> <li>▪ <i>Dakota Provisions, LLC Huron, SD, Est. P-32130</i></li> <li>▪ <i>Dakota Provisions, LLC Huron, SD, Est. P-46205</i></li> <li>▪ <i>Dakota Gobblers Huron, SD, Est. P-3505</i></li> </ul>	PVP Certificate No. PV4169CPA Rev01  Issue Date: August 07, 2024  <i>Original Approval Date: August 07, 2024</i>
<b>Dallas USA Foods</b> 1880 Lone Star Drive Dallas, TX 75212  Contact: Lila Aguillon Phone: (214) 970-1023 Email: <a href="mailto:lila.aguillon@dallasusafoods.com">lila.aguillon@dallasusafoods.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> <li>• Responsible Use of Antibiotics <ul style="list-style-type: none"> <li>○ No antibiotics critically important to human health/medicine.</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>○ 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>	<b>Poultry:</b> <i>Chicken</i>  <b>Location(s):</b> <i>Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>Dallas USA Foods Dallas, TX, Est. P-20106</i></li> </ul>	PVP Certificate No. PV4114ZZA  Issue Date: May 09, 2024  <i>Original Approval Date: December 12, 2018</i>
<b>DG Foods, LLC</b> 1095 Industrial Drive Hazlehurst, MS 39083  Contact: Jeff Davis Phone: (601) 892-0333 Email: <a href="mailto:jeffdavis@dgfoods.net">jeffdavis@dgfoods.net</a>	<ul style="list-style-type: none"> <li>• <u>No Antibiotics Important to Human Medicine as defined by the World Health Organization</u></li> <li>• No Antibiotics Ever</li> <li>• Vegetarian Fed</li> <li>• Raised Caged Free</li> <li>• USA Source Verified</li> </ul>	<b>Poultry:</b> <i>Chicken</i>  <b>Location(s):</b> <i>Processing Facilities</i> <ul style="list-style-type: none"> <li>▪ <i>DG Foods, LLC, Hazlehurst, MS, Est. P-31881</i></li> <li>▪ <i>DG Foods, LLC, Bastrop, LA, Est. P-44097</i></li> </ul>	PVP Certificate No.: PV4193DEA  Issue Date: July 12, 2024  <i>Original Approval Date: February 5, 2019</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Emmaus Foods, LLC</b> 661 Railroad Avenue Albertville, AL 35951  Contact: Brenda Trujillo Phone: (256) 894-5934 Ext. 102 Email: <a href="mailto:btrujillo@emmausfoods.com">btrujillo@emmausfoods.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s): Processing Facility</b> <ul style="list-style-type: none"> <li>▪ Emmaus Foods, LLC Albertville, AL, Est. P-32145</li> </ul>	PVP Certificate No.: PV4201DEA  Issue Date: July 19, 2024  <b>Original Approval Date:</b> February 9, 2021
<b>Farbest Foods, Inc.</b> 1155 W. 12 <sup>th</sup> Ave. Jasper, IN 47546  Contact: Todd Hurst Phone: (812) 683-4200 Email: <a href="mailto:thurst@farbestfoods.com">thurst@farbestfoods.com</a>	<ul style="list-style-type: none"> <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>• <a href="#">QAD 1030Y requirements for Export Verification to South Africa and Korea</a> – turkeys are hatched and raised in the United States.</li> </ul>	<b>Poultry: Turkeys</b>  <b>Location(s): Brooding, Feed Mills, Growers, and Production and Processing Facilities</b> <ul style="list-style-type: none"> <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  Issue Date: May 23, 2024  <b>Original Approval Date:</b> April 18, 2018



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Farm Fresh Foods, LLC</b>                      5016 Grimes Drive                      Guntersville, AL 35976</p> <p>Contact: Jennifer Browning                      Phone: (256) 264-9180                      Email:  <a href="mailto:jbrowning@farmfreshfoodsllc.com">jbrowning@farmfreshfoodsllc.com</a></p>	<ul style="list-style-type: none"> <li>• Responsible Use:                             <ul style="list-style-type: none"> <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 Human Medicine</i>. (3<sup>rd</sup> Revision). ISBN 978 92 4 150448 5.  <a href="https://www.who.int/publications/i/item/9789241595742">https://www.who.int/publications/i/item/9789241595742</a></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 style="list-style-type: none"> <li>○ Raised with No Antibiotics Ever</li> <li>○ Raised with No Antibiotics</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Farm Fresh Foods, LLC</i>  <i>Guntersville, AL, Est. P-45565</i></li> <li>▪ <i>M&amp;E Processing, LLC</i>  <i>Guntersville, AL, Est. P-51350</i></li> </ul>	<p>PVP Certificate No.: PV5063DEA</p> <p>Issue Date: April 16, 2025</p> <p><i>Original Approval Date:</i>  <i>May 8, 2017</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Fieldale Farms, Corp.</b> 555 Broiler Blvd. Baldwin, GA 30511</p> <p>Contact: Anne Vann Phone: (706) 778-5101 Ext. 8222 Email: <a href="mailto:annevann@fieldale.com">annevann@fieldale.com</a></p>	<ul style="list-style-type: none"> <li>• <b>No Antibiotics Ever (NAE)</b> – FFC produces poultry products that are hatched, raised, and harvested without the use of antibiotics ever.</li> <li>• <b>Raised without any Antibiotics Important to Human Medicine</b> - FFC produces poultry products that are hatched, raised, and harvested without the use of antibiotics ever.</li> <li>• <b>No Antibiotics Administered</b> - FFC produces poultry products that are hatched, raised, and harvested without the use of antibiotics ever.</li> <li>• <b>Locally Raised and Processed</b> – 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>• <b>Raised Cage Free</b> – All broilers produced by FFC are raised cage free in open floor housing units.</li> <li>• <b>All Vegetarian Diet</b> – 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>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Fieldale Farms, Corp. Cornelia, GA, Est. P-1250</i></li> <li>▪ <i>Fieldale Farms, Corp. Murrayville, GA, Est. P-1257</i></li> </ul>	<p>PVP Certificate No.: PV4289WCA</p> <p>Issue Date: October 17, 2024</p> <p><i>Original Approval Date: March 12, 2018</i></p>
<p><b>Foster Farms</b> 6648 Hwy 15 North Farmerville, LA 71241</p> <p>Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <a href="mailto:Grace.Mountainspring@fosterfarms.com">Grace.Mountainspring@fosterfarms.com</a></p>	<ul style="list-style-type: none"> <li>• <u>No Antibiotics Ever (NAE)</u></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Foster Farms Farmerville, LA, Est. P-33900</i></li> </ul>	<p>PVP Certificate No.: PV5056CKA</p> <p>Issue Date: March 10, 2025</p> <p><i>Original Approval Date: September 06, 2019</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Foster Farms</b> <b>Pacific Northwest Division</b> 1700 South 13 <sup>th</sup> Avenue Kelso, WA 98626  Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <a href="mailto:Grace.Mountainspring@fosterfarms.com">Grace.Mountainspring@fosterfarms.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>▪ Foster Farms Kelso, WA, Est. P-6164A</li> </ul>	PVP Certificate No.: PV5042BLA  Issue Date: March 10, 2025  <i>Original Approval Date:</i> <i>January 12, 2017</i>
<b>Foster Farms</b> <b>South Division</b> 2960 Cherry St. Fresno, CA 93706  Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <a href="mailto:Grace.Mountainspring@fosterfarms.com">Grace.Mountainspring@fosterfarms.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> <li>• <a href="#">All Vegetarian Fed</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatcheries, Feed Mills, Growers, and Production and Processing Facilities  <ul style="list-style-type: none"> <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.: PV4065JBA Rev01  Issue Date: March 09, 2024  <i>Original Approval Date:</i> <i>December 16, 2016</i>
<b>Foster Farms</b> <b>North Division</b> 1000 Davis Street Livingston, CA 95334  Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <a href="mailto:Grace.Mountainspring@fosterfarms.com">Grace.Mountainspring@fosterfarms.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> <li>• <a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization (NAIHM)</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatcheries, Feed Mills, Growers, and Production and Processing Facilities  <ul style="list-style-type: none"> <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.: PV4067JBA Rev02  Issue Date: March 23, 2024  <i>Original Approval Date:</i> <i>October 10, 2019</i>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Gemstone Foods, LLC</b>  805 McEntire Lane  Decatur, AL 35601</p> <p>Contact: Joann Wood  Phone: (256) 398-4541  Email: <a href="mailto:jwood@gemstonefoods.com">jwood@gemstonefoods.com</a></p>	<ul style="list-style-type: none"> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization (NAIHM).</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Health as defined by the World Health Organization (NAIHH).</a></li> </ul> </li> <li>• <a href="#">No antibiotics used for growth promotion</a></li> <li>• <a href="#">Use of Ionophores</a></li> <li>• <a href="#">No Antibiotics Ever or Raised with No Antibiotics Ever</a></li> <li>• <a href="#">Veterinary use of antibiotics allowed</a></li> <li>• <a href="#">USA Source Verified</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">Free Range</a></li> <li>• <a href="#">Raised Cage Free</a></li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Gemstone Foods, LLC Decatur, AL, Est. P-1174</i></li> <li>▪ <i>Gemstone Foods, LLC Decatur, AL, Est. P-1174B</i></li> <li>▪ <i>Gemstone Foods, LLC Florence, AL, Est. P-46255</i></li> </ul>	<p>PVP Certificate No.: PV4072HTA Rev01</p> <p>Issue Date: March 14, 2024</p> <p><i>Original Approval Date: November 30, 2018</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>George's, Inc.</b>  <b>Arkansas/Missouri Complexes</b>  402 W. Robinson Avenue  Springdale, AR 72764</p> <p>Contact: Erin Johnson  Phone: (479) 927-7312  Email: <a href="mailto:Erin.Johnson@georgesinc.com">Erin.Johnson@georgesinc.com</a></p>	<ul style="list-style-type: none"> <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 <a href="#">National Chicken Council's Animal Welfare Guidelines</a></li> <li>• Raised with Non-GMO/Non-GE Grains</li> <li>• Raised with No Antibiotics Ever</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>George's Processing, Inc. Springdale, AR, Est. P-208</i></li> <li>▪ <i>George's Processing, Inc. Cassville, MO, Est. P-13369</i></li> <li>▪ <i>George's Processing, Inc. Springdale, AR, Est. P-13584</i></li> </ul>	<p>PVP Certificate No.: PV4023BFA Rev01</p> <p>Issue Date: February 15, 2024</p> <p><i>Original Approval Date: October 22, 2017</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>George's, Inc.</b>  <b>Virginia Complexes</b>  19992 Senedo Road  Edinburg, VA 22824</p> <p>Contact: Kathy Bushong  Phone: (540) 325-4622  Email: <a href="mailto:kathy.bushong@georgesinc.com">kathy.bushong@georgesinc.com</a></p>	<ul style="list-style-type: none"> <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 style="list-style-type: none"> <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>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>George's Foods, LLC Edinburg, VA, Est. P-1249</i></li> <li>▪ <i>George's Chicken, LLC Harrisonburg, VA, Est. P-2186</i></li> </ul>	<p>PVP Certificate No.: PV4282TSA</p> <p>Issue Date: November 09, 2024</p> <p><i>Original Approval Date: October 22, 2017</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Gold Creek Foods, LLC</b>  2063 Memorial Park Drive  Gainesville, GA 30501</p> <p>Contact: Oscar Duran  Phone: (678) 928-7031  Email:  <a href="mailto:oscar.duran@goldcreekfoods.com">oscar.duran@goldcreekfoods.com</a></p>	<ul style="list-style-type: none"> <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 style="list-style-type: none"> <li>○ <u>No antibiotics used 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>○ 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 administered</li> <li>• Locally raised and processed</li> <li>• <u>No antibiotics used important to human medicine as defined by the Food and Drug Administration</u></li> <li>• Raised with Non-GMO/Non-GE Grains</li> <li>• Verified Animal Welfare Program</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facilities</i></p> <ul style="list-style-type: none"> <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-46027</li> <li>▪ Gold Creek Foods, LLC Gainesville, GA, Est. P-9165</li> <li>▪ Gold Creek Foods, LLC Caryville, TN, Est. P-2260T</li> </ul>	<p>PVP Certificate No.: PV5007WCA</p> <p>Issue Date: February 01, 2025</p> <p><i>Original Approval Date: June 22, 2017</i></p>



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Harrison Poultry, Inc.</b> 107 E. Star Street Bethlehem, GA 30620  Contact: Diamond Watson Phone: (770) 867-7511 ext. 339 Email: <a href="mailto:dwatson@harrisonpoultry.com">dwatson@harrisonpoultry.com</a>	<ul style="list-style-type: none"> <li>No Antibiotics Ever</li> <li><a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>Harrison Poultry, Inc. Bethlehem, GA, Est. P-910</li> </ul>	PVP Certificate No. PV5077WCA  Issue Date: March 28, 2025  <i>Original Approval Date: March 30, 2022</i>
<b>Hodie Meats, Inc.</b> 2850 Gainesville Highway Alto, GA 30510  Contact: Dilan Garcia Phone: (404) 500-7077 Email: <a href="mailto:dilan@hodiemeats.com">dilan@hodiemeats.com</a>	<ul style="list-style-type: none"> <li><a href="#">No Antibiotics Ever</a></li> <li><a href="#">All Vegetarian Diet</a></li> <li>NAHIM WHO - <a href="#">No antibiotics used are important to human medicine as defined by the World Health Organization</a></li> <li>NAHIM FDA – <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> <li><a href="#">Locally Raised and Processed</a></li> <li><a href="#">Raised Cage Free</a></li> <li><a href="#">Free Range</a></li> <li><a href="#">Non-GMO</a></li> <li><a href="#">American Humane Certification</a></li> <li><a href="#">Verified Animal Welfare Program</a></li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s):</b> Processing Facility  <ul style="list-style-type: none"> <li>Hodie Meats, Inc. Alto, GA, Est. P-1012</li> </ul>	PVP Certificate No. PV4082WCA Rev01  Issue Date: March 22, 2024  <i>Original Approval Date: May 30, 2023</i>
<b>Holmes Foods, Inc.</b> 101 S. Liberty Avenue Nixon, TX 78140  Contact: Shelia Newman Phone: (830) 582-1551 ext. 244 Email: <a href="mailto:snewman@holmesfoods.com">snewman@holmesfoods.com</a>	<ul style="list-style-type: none"> <li>USA Source Verified</li> <li><a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization.</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>Holmes Foods Nixon, TX, Est. P-1294</li> </ul>	PVP Certificate No. PV3173ZZA Rev02  Issue Date: June 22, 2023  <i>Original Approval Date: January 14, 2021</i>

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Company	Process Verified Points	Program Scope	Verification Information
<b>House of Raeford</b> 3867 2 <sup>nd</sup> Street Arcadia, LA 71001  Contact: Linda Evans Phone: (318) 579-7004 Email: <a href="mailto:linda.evans@houseofraeford.com">linda.evans@houseofraeford.com</a>	<ul style="list-style-type: none"> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <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> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford Arcadia, LA, Est. P-19865</i></li> </ul>	PVP Certificate No. PV4303BFA  Issue Date: November 28, 2024  <i>Original Approval Date: January 18, 2017</i>
<b>House of Raeford</b> 1354 Rutherford Road Greenville, SC 29609  Contact: Dawn Lynch Phone: (910) 463-7068 Email: <a href="mailto:dawnlynch@houseofraeford.com">dawnlynch@houseofraeford.com</a>	<ul style="list-style-type: none"> <li>• USA Source Verified</li> <li>• No Antibiotics Ever</li> <li>• <u>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</u></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <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> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford Greenville, SC, Est. P-1309</i></li> </ul>	PVP Certificate No. PV4191TSB  Issue Date: August 27, 2024  <i>Original Approval Date: May 14, 2019</i>
<b>House of Raeford</b> 1344 Battery Park Road Nesmith, SC 29580  Contact: Bonnie Baumbach Phone: (910) 463-7068 Email: <a href="mailto:Bonnie.Baumbach@houseofraeford.com">Bonnie.Baumbach@houseofraeford.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s):</b> <i>Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford Nesmith, SC, Est. P-9136</i></li> </ul>	PVP Certificate No. PV4115BFA Rev01  Issue Date: April 24, 2024  <i>Original Approval Date: October 28, 2020</i>

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Company	Process Verified Points	Program Scope	Verification Information
<b>House of Raeford Wallace Division</b> 253 Butterball Road Teachey, NC 28464  Contact: Dawn Lynch Phone: (910) 463-7068 Email: <a href="mailto:dawnlynch@houseofraeford.com">dawnlynch@houseofraeford.com</a>	<ul style="list-style-type: none"> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• No Antibiotics Ever</li> <li>• <u>No Antibiotics 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 Important to Human Medicine as defined by the Food and Drug Administration.</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford Teachey, NC, Est. P-737</i></li> <li>▪ <i>House of Raeford Rose Hill, NC, Est. P-510</i></li> <li>▪ <i>Filet of Chicken Forest Park, GA, Est. P-19871</i></li> </ul>	PVP Certificate No. PV5021TSA  Issue Date: March 05, 2025  <i>Original Approval Date: October 28, 2020</i>
<b>House of Raeford</b> 1151 E. Pine Street Vienna, GA 31092  Contact: Dawn Lynch Phone: (910) 463-7068 Email: <a href="mailto:dawnlynch@houseofraeford.com">dawnlynch@houseofraeford.com</a>	<ul style="list-style-type: none"> <li>• USA Source Verified</li> <li>• Cage Free</li> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <u>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</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 Medically Important to Human Health as defined by the World Health Organization.</u></li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford Vienna, GA, Est. P-2894</i></li> </ul>	PVP Certificate No. PV4324WCA  Issue Date: December 09, 2024  <i>Original Approval Date: August 29, 2024</i>

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Company	Process Verified Points	Program Scope	Verification Information
<b>House of Raeford Columbia Division</b> 410 Sunset Blvd. West Columbia, SC 29169  Contact: Uzair Lateef Phone: (803) 794-8440 Email: <a href="mailto:uzair.lateef@houseofraeford.com">uzair.lateef@houseofraeford.com</a>	<ul style="list-style-type: none"> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</a></li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford West Columbia, SC, Est. P-687</i></li> </ul>	PVP Certificate No. PV4114BFA Rev01  Issue Date: April 24, 2024  <i>Original Approval Date: November 24, 2020</i>
<b>Instituto Nacional de Carnes (INAC)</b> CERTICARNES National Meat Institute of Uruguay Rincón 545 CP - 11000 Montevideo URUGUAY website: <a href="http://www.inac.uy">www.inac.uy</a>  Contact: Patricia Morón Phone: 005982-9160430 Fax 005982-9162071 Email: <a href="mailto:pmoron@inac.uy">pmoron@inac.uy</a>  <i>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.</i>  <i>The program was created by and is property of the National Meat Institute of Uruguay.</i>	<a href="#">Points Verified</a>	<b>Livestock: Cattle (Beef)</b>  <b>Location(s):</b> <i>Producers and Meat Processing Facilities</i>  <b>Service(s):</b>	PVP Certificate No. PV4106ZZA Rev01  Issue Date: April 19, 2024  <i>Original Approval Date: July 23, 2004</i>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>JBS USA, LLC</b> 1770 Promontory Circle Greeley, CO 80634</p> <p>Contact: Rinara Kiel; Tenaya Hinshaw Phone: (970) 506-7427 Email: <a href="mailto:Rinara.Kiel@jbssa.com">Rinara.Kiel@jbssa.com</a>; <a href="mailto:Tenaya.Hinshaw@jbssa.com">Tenaya.Hinshaw@jbssa.com</a></p>	<ul style="list-style-type: none"> <li>• White Marble Farms (Est. 85O &amp; 3W): <ul style="list-style-type: none"> <li>○ Produced by Certified <a href="#">Pork Quality Assurance</a> (PQA) producers;</li> <li>○ Selected for Quality - based on customer specific product specifications;</li> </ul> </li> <li>• <a href="#">PQA Plus Pork Export Verification (EV) Program</a> (Est. 85O);</li> <li>• <a href="#">Never Fed Beta Agonists (Ractopamine)</a> (Est. 3S, 3W, 85B, 85O, 995 &amp; 8934);</li> <li>• No Antibiotics Ever (NAE) Program (Est. 85B &amp; 8934): <ul style="list-style-type: none"> <li>○ Pigs never given antibiotics.</li> <li>○ Pigs never given artificial growth stimulants (Ractopamine) - Artificial growth stimulants haven't been added to feed nor given to program pigs.</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> </li> </ul>	<p><b>Livestock:</b> <i>Pork</i></p> <p><b>Location(s):</b> <i>Producers (Farrowing, Nurseries, Growers &amp; Finishers), Feed Mills, Co-Packers, and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Swift Pork Company Marshalltown, IA, Est 3S</i></li> <li>▪ <i>Swift Pork Company Worthington, MN, Est. 3W</i></li> <li>▪ <i>Swift Pork Company Beardstown, IL, Est 85B</i></li> <li>▪ <i>Swift Pork Company Ottumwa, IA, Est. 85O</i></li> <li>▪ <i>Swift Pork Company Louisville, KY, Est. 995</i></li> <li>▪ <i>Swift Pork Company Pipestone, MN, Est. 8934</i></li> </ul> <p><i>Co-Packers (Never Fed Beta Agonists only):</i></p> <ul style="list-style-type: none"> <li>▪ <i>Coldpoint Logistics Warehouse, LLC Edgerton, KS, Est. 48205</i></li> <li>▪ <i>Quality Refrigerated Services, Inc. Spencer, IA, Est. 31690</i></li> </ul>	<p>PVP Certificate No.: PV4100HTA</p> <p>Issue Date: June 27, 2024</p> <p><i>Original Approval Date:</i> <i>August 06, 2002</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<b>Keith Smith Company, Inc.</b> 12530 N Hwy 59 Cedarville, AR 72932  Contact: Thomas Glover Phone: (501) 760-9170 Email: <a href="mailto:Thomas.Glover@keith-smith.com">Thomas.Glover@keith-smith.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s): Hatchery</b>	PVP Certificate No.: PV4339BFA  Issue Date: January 16, 2025  <i>Original Approval Date:</i> <i>January 16, 2019</i>
<b>Kemin Proteins, LLC</b> 633 N. 3 <sup>rd</sup> Street Verona, MO 65769  Contact: Jack Norgaard Phone: (515) 559-5368 Email: <a href="mailto:jack.norgaard@kemin.com">jack.norgaard@kemin.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics used important to human medicine: antibiotics used medically important to human medicine as defined by the World Health Organization</a></li> <li>◦ <a href="#">No antibiotics used important to human medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• 100% Vegetarian Diet or All Vegetarian</li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s): Processing Facility</b> <ul style="list-style-type: none"> <li>▪ Kemin Products, LLC Verona, MO, Est. P-1638</li> </ul>	PVP Certificate No.: PV4207BFA  Issue Date: August 27, 2024  <i>Original Approval Date:</i> <i>July 10, 2023</i>
<b>Keystone Foods, LLC</b> 2294 KY Highway 90W Albany, KY 42602  Contact: Jake Miller Phone: (479) 290-8498 Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine (NAIHM) as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s): Hatchery, Feed Mill, Growers, and Production and Processing Facilities</b> <ul style="list-style-type: none"> <li>▪ Keystone Foods Albany, KY, Est. P-20245</li> </ul>	PVP Certificate No.: PV4121VAA Rev01  Issue Date: May 10, 2024  <i>Original Approval Date:</i> <i>September 30, 2015</i>

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<b>Keystone Foods, LLC</b> <b>Eufaula Complex</b> 57 Melvin Clark Road Bakerhill, AL 36027  Contact: Jake Miller Phone: (479) 290-8498 Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine (NAIHM) as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facilities <ul style="list-style-type: none"> <li>▪ Keystone Foods Bakerhill, AL, Est. P-20322</li> <li>▪ Keystone Foods Bakerhill, AL, Est. P-20322A</li> </ul>	PVP Certificate No.: PV4121WCA  Issue Date: May 03, 2024  <i>Original Approval Date: September 22, 2015</i>
<b>Koch Foods, LLC</b> 4404 W. Berteau Avenue Chicago, IL 60641  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>• Environmental Enrichments</li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s):</b> Processing Facility <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC Chicago, IL, Est. P-18554</li> </ul>	PVP Certificate No.: PV5099KPA  Issue Date: April 16, 2025  <i>Original Approval Date: December 19, 2018</i>
<b>Koch Foods, LLC</b> 764 George Cagle Dive Collinsville, AL 35961  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> Hatcheries, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ JCG Foods of Alabama, LLC Collinsville, AL, Est. P-548</li> </ul>	PVP Certificate No.: PV4233WCA  Issue Date: September 06, 2024  <i>Original Approval Date: October 18, 2019</i>
<b>Koch Foods, LLC</b> 221 Meadow Drive Cumming, GA 30040  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s):</b> Processing Facility <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC Cumming, GA, Est. P-19378</li> </ul>	PVP Certificate No.: PV4088WCA  Issue Date: May 08, 2024  <i>Original Approval Date: December 19, 2018</i>



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<b>Koch Foods, LLC</b> 2153 Rose Street Franklin Park, IL 60131  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li>• <u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> <li>• No Antibiotics Ever</li> <li>• Environmental Enrichments</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s): Processing Facility</b> <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC Franklin Park, IL, Est. P-18554A</li> </ul>	PVP Certificate No.: PV5100KPA  Issue Date: April 16, 2025  <i>Original Approval Date: November 26, 2019</i>
<b>Koch Foods, LLC</b> 123 South Fairmont Avenue Morristown, TN 37815  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li>• <u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> <li>• Cage Free</li> <li>• Environmental Enrichments</li> </ul>	<b>Poultry: Broilers</b>  <b>Locations: Hatchery, Feed Mill, Growers, and Production and Processing Facilities</b> <ul style="list-style-type: none"> <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  <i>Original Approval Date: October 18, 2019</i>
<b>Koch Foods, LLC</b> 162 Magnolia Street Morton, MS 39117  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li>• <u>No antibiotics important to human medicine as defined by the World Health Organization</u></li> <li>• No Antibiotics Ever</li> <li>• Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</b> <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC Morton, MS, Est. P-308</li> <li>▪ Koch Foods, LLC Forest, MS, Est. P-9141</li> </ul>	PVP Certificate No. PV4141WCA  Issue Date: June 25, 2024  <i>Original Approval Date: November 05, 2019</i>

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Company	Process Verified Points	Program Scope	Verification Information
<b>Koch Foods, LLC</b> 14075 Hwy 116 Pine Mountain Valley, GA 31823  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li><a href="#"><u>No antibiotics important to human medicine as defined by the World Health Organization</u></a></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <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>	PVP Certificate No. PV4309WCA  Issue Date: November 28, 2024  <i>Original Approval Date: December 19, 2018</i>
<b>Koch Foods of Alabama, LLC</b> 3500 West Blvd Montgomery, AL 36108  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li><a href="#"><u>No antibiotics important to human medicine as defined by the World Health Organization</u></a></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li>Koch Foods, LLC Montgomery, AL, Est. P-6529</li> </ul>	PVP Certificate No.: PV5056WCA  Issue Date: March 10, 2025  <i>Original Approval Date: December 19, 2018</i>
<b>Koch Foods of Cincinnati, LLC</b> 4100 Port Union Road Fairfield, OH 45014  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li><a href="#"><u>No antibiotics used important to human medicine as defined by the World Health Organization</u></a></li> <li>No Antibiotics Ever</li> <li><a href="#"><u>One World Health Certified</u></a> - 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 - KFCL sources ingredients that are certified "Gluten Free" to be able to produce "Gluten Free" products for our customers.</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s): Processing Facilities</b> <ul style="list-style-type: none"> <li>Koch Foods, LLC Fairfield, OH, Est. P-20795</li> <li>Koch Foods, LLC Fairfield, OH, Est. P-20795C</li> </ul>	PVP Certificate No.: PV5084JZA  Issue Date: April 10, 2025  <i>Original Approval Date: December 19, 2018</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Koch Foods of Gadsden, LLC</b> 501 Paden Road Gadsden, AL 35903  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li>• <a href="#"><u>No antibiotics important to human medicine as defined by the World Health Organization</u></a></li> <li>• Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC Gadsden, AL, Est. P-6666</li> </ul>	PVP Certificate No.: PV4135WCA  Issue Date: May 23, 2024  <i>Original Approval Date: December 19, 2018</i>
<b>Koch Foods of Gainesville, LLC</b> 950 Industrial Boulevard Gainesville, GA 30501  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li>• <a href="#"><u>No antibiotics used important to human medicine as defined by the World Health Organization</u></a></li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s):</b> <i>Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ Koch Foods of Gainesville Gainesville, GA, Est. P-9181</li> </ul>	PVP Certificate No.: PV4087WCA  Issue Date: May 09, 2024  <i>Original Approval Date: October 18, 2019</i>
<b>Koch Foods of Mississippi, LLC</b> 410 Koch Drive, Suite 100 Morton, MS 39117  Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a>	<ul style="list-style-type: none"> <li>• <a href="#"><u>No antibiotics important to human medicine as defined by the World Health Organization</u></a></li> <li>• No Antibiotics Ever</li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s):</b> <i>Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC–Morton Par-Fry Morton, MS, Est. P-34296</li> </ul>	PVP Certificate No.: PV4145WCA  Issue Date: June 25, 2024  <i>Original Approval Date: December 19, 2018</i>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Lopez Foods, Inc./Dorada Foods, Inc.</b> 9500 NW 4<sup>th</sup> Street Oklahoma City, OK 73127</p> <p>Contact: Jeff Olander Phone: (405) 499-0186 Email: <a href="mailto:jolander@lopezfoods.com">jolander@lopezfoods.com</a></p>	<ul style="list-style-type: none"> <li>• Responsible Use: <ul style="list-style-type: none"> <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 Human Medicine</i>. (3<sup>rd</sup> Revision). ISBN 978 92 4 150448 5. (<a href="https://www.who.int/publications/i/item/9789241595742">https://www.who.int/publications/i/item/9789241595742</a>)</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 style="list-style-type: none"> <li>○ Raised with No Antibiotics Ever</li> <li>○ Raised with No Antibiotics</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Dorada Foods, Inc. Ponca City, OK, Est. P-44164</i></li> <li>▪ <i>Dorada Foods, Inc. Reidsville, NC, Est. P-7361</i></li> <li>▪ <i>Lopez Foods, Inc. Oklahoma City, OK, Est. P-20AE</i></li> </ul>	<p>PVP Certificate No. PV5056MDA</p> <p>Issue Date: March 10, 2025</p> <p><i>Original Approval Date: May 6, 2016</i></p>
<p><b>Mar-Jac Poultry, Inc.</b> 1301 James Street Hattiesburg, MS 39401</p> <p>Contact: Joe Colee Phone: (601) 544-3141 Email: <a href="mailto:jcolee@marjacpoultryms.com">jcolee@marjacpoultryms.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#"><u>No Antibiotics Important to Human Medicine as defined by the World Health Organization (NAIHM).</u></a></li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Mar-Jac Poultry, Inc. Hattiesburg, MS, Est. P-517</i></li> </ul>	<p>PVP Certificate No. PV4163DEA</p> <p>Issue Date: July 03, 2024</p> <p><i>Original Approval Date: June 13, 2019</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Marcho Farms</b>                      519 Allentown Road                      Souderton, PA 18964</p> <p>Contact: Herb Nicolo                      Phone: (215)-721-7131                      Fax: (215) 721-9719                      Email: <a href="mailto:hnicolo@marchofarms.com">hnicolo@marchofarms.com</a></p>	<p><b>Requirements for Veal:</b></p> <ul style="list-style-type: none"> <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> </ul> <p><b>Requirements for Lamb:</b></p> <ul style="list-style-type: none"> <li>• Raised by Marcho Farms certified growers;</li> <li>• Source verified;</li> <li>• Carcass weight from 60-85 pounds;</li> <li>• Carcasses are graded USDA Choice or higher; &amp;</li> <li>• Carcasses yield grade 3 or better.</li> </ul>	<p><b>Livestock:</b> <i>Veal &amp; Lamb</i></p> <p><b>Location(s):</b> <i>Producers, Feedyards, and Meat Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Marcho Farms, Inc. Souderton, PA, Est. 7857;</i></li> <li>▪ <i>Colorado Lamb Processors Brush, CO, Est. 47194</i></li> </ul> <p><b>Service(s):</b>  <i>Carcasses are certified by a USDA AMS Agent to meet the carcass requirements.</i></p>	<p>PVP Certificate No.: PV3223JSA Rev02</p> <p>Issue Date: October 06, 2023</p> <p><i>Original Approval Date:                      January 10, 2005</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Martin Foods, LP</b> 2017 White Street, Suite F Houston, TX 77007  Contact: Kayla Hendricks Phone: (713) 358-3391 Email: <a href="mailto:kaylan@martinfoods.com">kaylan@martinfoods.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s): Processing Facility</b> <ul style="list-style-type: none"> <li>▪ Martin Foods, LP Houston, TX, Est. P-13432A</li> </ul>	PVP Certificate No. PV5029CKA  Issue Date: July 30, 2025  <i>Original Approval Date:</i> July 30, 2024
<b>Meat &amp; Livestock Australia</b> Level 1, 40 Mount Australia North Sydney NSW 2060 Australia  <b>Meat Standards Australia™ Process Verified Program</b> 8/2 Upper Dairy Hall 45 King Street Bowen Hills, QLD 4006 Australia  Contact: Nicki Bleakley Phone: +61 427 345 703 Email: <a href="mailto:nbleakley@mla.com.au">nbleakley@mla.com.au</a>	<u>Beef &amp; Sheepmeat certified by MSA™ as Eating Quality Assured for: Tenderness, Juiciness, and Flavor.</u> <ul style="list-style-type: none"> <li>• <u>Sheepmeat Eating Quality</u> <ul style="list-style-type: none"> <li>◦ Pathways developed to reduce the variation in sheepmeat eating quality.</li> </ul> </li> <li>• <u>Beef Eating Quality</u> <ul style="list-style-type: none"> <li>◦ Beef grading program developed to predict the eating quality of beef.</li> </ul> </li> </ul>	<b>Livestock: Cattle (Beef) &amp; Sheep (Lamb)</b>  <b>Location(s): Harvest and Processing Facilities</b>  beef facilities: <ul style="list-style-type: none"> <li>▪ Oakey Beef, Est. 558 Oakey, QLD, Australia</li> <li>▪ Stanbroke Beef, Est. 203 Grantham, QLD, Australia</li> </ul>	PVP Certificate No.: PV5062ZZA  Issue Date: March 24, 2025  <i>Original Approval Date:</i> October 21, 2012
<b>Mountaire Farms, Inc.</b> 29005 John J. Williams Highway Millsboro, DE 19966  Contact: Carl Heeder, DMV Phone: (302) 245-1884 Email: <a href="mailto:cheeder@mountaire.com">cheeder@mountaire.com</a>	<u>One Health Certified™</u>	<b>Poultry: Chicken</b>  <b>Location(s): Hatcheries, Growers, Feed Mills and Harvest/Processing facilities</b> <ul style="list-style-type: none"> <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.: PV5069TSA  Issue Date: March 28, 2025  <i>Original Approval Date:</i> December 03, 2019

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Company	Process Verified Points	Program Scope	Verification Information
<b>Naturally Recycled Proteins of Indiana, LLC</b> 4 McGeath Boulevard Montpelier, IN 47359  Contact: Jimmy Watters Phone: (765) 728-2510 Email: <a href="mailto:jwatters@nrpin.com">jwatters@nrpin.com</a>	Naturally Recycled Proteins utilizes an enzyme based process to break down proteins into a pet food ingredient.	<b>Poultry:</b> Animal Feed Processed from Spent Egg Layers	PVP Certificate No. PV5029BFA  Issue Date: January 29, 2025  <i>Original Approval Date:</i> August 09, 2013
<b>Naturally Recycled Proteins</b> 58555 Hwy 35 Wakefield, NE 68784  Contact: Brian Boeshart Phone: (402) 287-9176 Email: <a href="mailto:bboeshart@webild.com">bboeshart@webild.com</a>	Naturally Recycled Proteins utilizes an enzyme based process to break down proteins into a pet food ingredient.	<b>Poultry:</b> Animal Feed Processed from Spent Egg Layers	PVP Certificate No. PV5037BAA  Issue Date: March 10, 2025  <i>Original Approval Date:</i> January 09, 2009
<b>NRP of Iowa, LLC</b> 33460 170 <sup>th</sup> Street Steamboat Rock, IA 50672  Contact: Ronnie Mullins Phone: (641) 868-2691 Email: <a href="mailto:rmullins@webild.com">rmullins@webild.com</a>	Naturally Recycled Proteins utilizes an enzyme based process to break down proteins into a pet food ingredient.	<b>Poultry:</b> Animal Feed Processed from Spent Egg Layers	PVP Certificate No. PV4080HTA Rev01  Issue Date: April 23, 2024  <i>Original Approval Date:</i> August 07, 2013
<b>Norman W. Fries, Inc. dba Fries Farms, LLC and Claxton Poultry Farms</b> 8816 Highway 301 Claxton, GA 30417  Contact: Allen Boudet; Paul Stavriotis Phone: (912) 739-3181; (912) 654-1624 Email: <a href="mailto:allen_boudet@claxtonpoultry.com">allen_boudet@claxtonpoultry.com</a> ; <a href="mailto:p_stavriotis@claxtonpoultry.com">p_stavriotis@claxtonpoultry.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• Georgia Grown</li> <li>• <a href="#"><u>No antibiotics important to human medicine as defined by the World Health Organization</u></a></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ Claxton Poultry Farms Claxton, GA, Est. P-6505</li> <li>▪ Claxton Poultry Farms Sylvania, GA, Est. P-46672</li> </ul>	PVP Certificate No. PV4303WCA  Issue Date: October 31, 2024  <i>Original Approval Date:</i> January 03, 2017



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>OK Foods, Inc.</b>  4201 Reed Lane  P.O. Box 1787  Fort Smith, AR 72902</p> <p>Contact: Melissa Harris; Alissa Leding  Phone: (479) 784-1144; (479) 259-6557  Email: <a href="mailto:mharris@okfoods.com">mharris@okfoods.com</a>;  <a href="mailto:alissa.leding@okfoods.com">alissa.leding@okfoods.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Vegetarian Fed</li> <li>• Responsible Use of Antibiotics <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul> </li> <li>• Responsible Use: <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics important to human medicine (NAIHM): Antibiotics used medically important to human medicine as defined by the World Health Organization</a></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 style="list-style-type: none"> <li>◦ Raised with No Antibiotics Ever</li> <li>◦ Raised with No Antibiotics</li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ OK Foods, Inc. Fort Smith, AR, Est. P-165S;</li> <li>▪ OK Foods, Inc. Heavener, OK, Est. P-165H;</li> <li>▪ OK Foods, Inc. Fort Smith, AR, Est. P-165;</li> <li>▪ OK Foods, Inc. Muldrow, AR, Est. P-165M</li> <li>▪ OK Foods, Inc. Albertville, AL, Est. P-11509</li> <li>▪ OK Foods, Inc. Albertville, AL, Est. P-21838</li> <li>▪ OK Foods, Inc. Oklahoma City, OK, Est. P-7092</li> </ul>	<p>PVP Certificate No. PV4099BFA Rev01</p> <p>Issue Date: April 11, 2024</p> <p><i>Original Approval Date:</i>  May 15, 2018</p>
<p><b>Ozark Mountain Poultry, Inc.  dba Forester Farmer's Market</b>  1810 South St. Louis  Batesville, AR 72501</p> <p>Contact: Amanda Vazquez  Phone: (870) 569-2549  Email: <a href="mailto:Amanda.Vazquez@georgesinc.com">Amanda.Vazquez@georgesinc.com</a></p>	<p><a href="#">Points Verified</a></p>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, Grain Elevator, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ Ozark Mountain Poultry, Inc. Batesville, AR, Est. P-46091</li> <li>▪ Ozark Mountain Poultry, Inc. Rogers, AR, Est. P-21498</li> </ul>	<p>PVP Certificate No.: PV4162BFA</p> <p>Issue Date: June 27, 2024</p> <p><i>Original Approval Date:</i>  July 18, 2016</p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Pearl River Foods</b> 1012 Progress Drive Carthage, MS 39051  Contact: Pamela Huling Phone: (601) 741-8032 Email: <a href="mailto:PHuling@pearlriverfoods.net">PHuling@pearlriverfoods.net</a>	<ul style="list-style-type: none"> <li>• <u>No antibiotics used important to human medicine as defined by the World Health Organization.</u></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>	<b>Poultry:</b> <i>Chicken</i>  <b>Location(s):</b> <i>Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>Pearl River Foods, Carthage, MS, Est. P-51345</i></li> </ul>	PVP Certificate No.: PV4299DEA  Issue Date: October 25, 2024  <i>Original Approval Date: July 21, 2020</i>
<b>Peco Foods, Inc.</b> 625 S. Allen St. Batesville, AR 72501  Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <a href="mailto:TMilligan@pecofoods.com">TMilligan@pecofoods.com</a>	<ul style="list-style-type: none"> <li>• No antibiotics will be used on program birds (NAE)</li> <li>• All Vegetarian Diet</li> <li>• Cage Free</li> <li>• USA Source Verified</li> <li>• Peco Plus</li> <li>• Responsible Use of Antibiotics (includes <u>CRAU</u>)                             <ul style="list-style-type: none"> <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>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>Peco Foods, Inc. Batesville, AR, Est. P-468</i></li> </ul>	PVP Certificate No.: PV5077BFA  Issue Date: April 10, 2025  <i>Original Approval Date: March 3, 2017</i>




## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Peco Foods, Inc.</b> 95 Commerce Drive Bay Springs, MS 39046  Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <a href="mailto:TMilligan@pecofoods.com">TMilligan@pecofoods.com</a>	<ul style="list-style-type: none"> <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 <a href="#">CRAU</a>) <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ Ionophores used on program birds as necessary.</li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <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.: PV5022DEA  Issue Date: January 24, 2025  <i>Original Approval Date:</i> September 06, 2017
<b>Peco Foods, Inc.</b> 1039 West Fulton Street Canton, MS 39046  Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <a href="mailto:TMilligan@pecofoods.com">TMilligan@pecofoods.com</a>	<ul style="list-style-type: none"> <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 <a href="#">CRAU</a>) <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ Ionophores used on program birds as necessary.</li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <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.: PV5022DEB  Issue Date: January 24, 2025  <i>Original Approval Date:</i> January 11, 2016

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Peco Foods, Inc.</b> 4114 Highway 67 S Pocahontas, AR 72455</p> <p>Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <a href="mailto:TMilligan@pecofoods.com">TMilligan@pecofoods.com</a></p>	<ul style="list-style-type: none"> <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 <a href="#">CRAU</a>) <ul style="list-style-type: none"> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> <li>◦ Veterinary Use Only Antibiotics Allowed.</li> <li>◦ Ionophores used on program birds as necessary.</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Peco Foods, Inc. Pocahontas, AR, Est. P-45483</i></li> </ul>	<p>PVP Certificate No.: PV5077BFA</p> <p>Issue Date: April 10, 2025</p> <p><i>Original Approval Date: July 20, 2017</i></p>
<p><b>Peco Foods, Inc.</b> 15292 Highway 21 South Sebastopol, MS 39359</p> <p>Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <a href="mailto:TMilligan@pecofoods.com">TMilligan@pecofoods.com</a></p>	<ul style="list-style-type: none"> <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 <a href="#">CRAU</a>) <ul style="list-style-type: none"> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> <li>◦ Veterinary Use Only Antibiotics Allowed.</li> <li>◦ Ionophores used on program birds as necessary.</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Peco Foods, Inc. Sebastopol, MS, Est. P-6616</i></li> </ul>	<p>PVP Certificate No.: PV5035DEA</p> <p>Issue Date: March 10, 2025</p> <p><i>Original Approval Date: April 12, 2017</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> 22520 Lankford Highway Accomac, VA 23301  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b>Perdue Brand</b>   <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">Animal Protein Free</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> <li>• <a href="#">Free Range</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mills, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Perdue Foods LLC Accomac, VA, Est. P-7903</li> </ul>	PVP Certificate No. PV4093TSA  Issue Date: May 23, 2024  <i>Original Approval Date:</i> May 11, 2010
<b>Perdue Foods LLC</b> 100 Quality Street Bridgewater, VA 22812  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b>Perdue Brand</b>  <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Animal Protein Free</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s):</b> Further Processing Facility <ul style="list-style-type: none"> <li>▪ Perdue Foods LLC Bridgewater, VA, Est. P-369</li> </ul>	PVP Certificate No. PV5065TSA  Issue Date: April 02, 2025  <i>Original Approval Date:</i> August 8, 2012
<b>Perdue Foods LLC</b> <b>dba Beef Jerky Factory</b> 125 E. Laurel Street Colton, CA 92324  Contact: Rosa Cordero Phone: (704) 787-0329 Email: <a href="mailto:Rosa.Cordero@perdue.com">Rosa.Cordero@perdue.com</a>	<b>Human Grade</b> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <a href="#">21 CFR part 117</a> and all other applicable federal human food law as required by ingredient, process and/or facility type.	<b>Products:</b> Human Grade Pet Food  <b>Location(s):</b> Processing Facility	PVP Certificate No. PV3129JBA Rev03  Issue Date: May 09, 2023  <i>Original Approval Date:</i> September 10, 2021

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Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> 862 Harris Street, NW Concord, NC 28025  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Perdue Brand</u></b>    <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<b>Poultry:</b> <i>Chicken</i>  <b>Location(s):</b> <i>Further Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Concord, NC, Est. P-9099</i></li> </ul>	PVP Certificate No. PV5062TSA  Issue Date: April 02, 2025  <i>Original Approval Date: December 6, 2012</i>
<b>Perdue Foods LLC Cromwell Complex</b> 489 Cromwell Road Cromwell, KY 42333  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Perdue and Harvestland Brand</u></b>     <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Free Range/Outdoor Access</a></li> <li>• <a href="#">Raised in the USA</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> </ul>	<b>Poultry:</b> <i>Broilers, Roasters</i>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Cromwell, KY, Est. P-19112</i></li> </ul>	PVP Certificate No. PV4071BAA Rev01  Issue Date March 16, 2024  <i>Original Approval Date: May 2, 2008</i>
<b>Perdue Foods LLC</b> 2047 Highway 9 West Dillon, SC 29536  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Perdue Brand</u></b>    <ul style="list-style-type: none"> <li>• <a href="#">Poultry Care 1/</a> <ul style="list-style-type: none"> <li>○ Better Chicken Commitment</li> </ul> </li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Dillon, SC, Est. P-18285</i></li> </ul>	PVP Certificate No. PV4023JSA Rev01  Issue Date: January 24, 2024  <i>Original Approval Date: July 22, 2011</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> 20621 Savannah Road Georgetown, DE 19947  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Perdue Brand</u></b>   <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Free Range</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<b>Poultry: Roasters</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>▪ Perdue Foods LLC Georgetown, DE, Est. P-2178</li> <li>▪ Eastern Shore Poultry Georgetown, DE, Est. P-18491</li> </ul>	PVP Certificate No. PV3240JSA Rev01  Issue Date: August 30, 2023  <i>Original Approval Date:</i> April 29, 2010
<b>Perdue Foods LLC</b> 3539 Governor's Road Lewiston, NC 27849  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Perdue and Harvestland Brand</u></b>    <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Free Range/Outdoor Access</a></li> <li>• <a href="#">Raised in the USA</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatcheries, Feed Mills, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>▪ Perdue Foods LLC Lewiston, NC, Est. P-9197</li> </ul>	PVP Certificate No. PV3346JSA Rev02  Issue Date: December 15, 2023  <i>Original Approval Date:</i> April 19, 2010




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Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> 255 North Rehoboth Boulevard Milford, DE 19963  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Perdue Brand</u></b>    <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Raised in the USA</a></li> <li>• <a href="#">Free Range</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Milford, DE, Est. P-1318</i></li> </ul>	PVP Certificate No. PV4002JSA Rev01  Issue Date: January 06, 2024  <i>Original Approval Date: May 11, 2010</i>
<b>Perdue Foods LLC</b> 1000 Jason Lane Mount Vernon, WA 98237  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Perdue Brand</u></b>    <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> <li>• <a href="#">Raised in the USA</a> <ul style="list-style-type: none"> <li>• <a href="#">Northwest Grown 4/</a></li> </ul> </li> <li>• <a href="#">Free Range</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mills, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>▪ <i>Draper Valley Farms Mount Vernon, WA, Est. P-6058</i></li> </ul>	PVP Certificate No. PV4309JBA  Issue Date: November 08, 2024  <i>Original Approval Date: March 8, 2016</i>



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Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> 250 Georgia Highway 247 Spur Perry, GA 31069  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Harvestland Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Poultry Pasture Raised 3/</a></li> <li>• <a href="#">Raised in the USA</a></li> <li>• <a href="#">Raised Cage Free</a></li> </ul> <b><u>Perdue Brand</u></b>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Poultry Pasture Raised 3/</a></li> <li>• <a href="#">Raised Cage Free</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Perry, GA, Est. P-21234</i></li> </ul>	PVP Certificate No.: PV4267WCA  Issue Date: September 26, 2024  <i>Original Approval Date: March 20, 2012</i>



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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Perdue Foods LLC</b>  240 Georgia Highway 247 Spur  Perry, GA 31069</p> <p>Contact: Rita Harkless  Phone: (410) 543-3015  Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b><u>Harvestland Brand</u></b></p>  <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Made with Chicken Raised in the USA</a></li> </ul> <p><b><u>Perdue Brand</u></b></p>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Made with Chicken Raised in the USA</a></li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Further Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Perry, GA, Est. P-33944</i></li> </ul>	<p>PVP Certificate No.: PV4269WCA</p> <p>Issue Date: September 25, 2024</p> <p><i>Original Approval Date: March 20, 2012</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> <b>Petaluma Poultry</b> 2700 Lakeville Highway Petaluma, CA 94955  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Perdue Brand</u></b>    <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Free Range</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mills, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>▪ Perdue Foods LLC Petaluma, CA, Est. P-2882</li> </ul>	PVP Certificate No. PV4127JBA  Issue Date: May 10, 2024  <i>Original Approval Date: February 26, 2018</i>
<b>Perdue Foods LLC</b> 416 South Long Drive Rockingham, NC 28379  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Perdue Brand</u></b>    <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<b>Poultry: Roasters</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>▪ Perdue Foods LLC Rockingham, NC, Est. P-1243</li> </ul>	PVP Certificate No. PV4317TSA  Issue Date: November 14, 2024  <i>Original Approval Date: October 13, 2010</i>

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Company	Process Verified Points	Program Scope	Verification Information
<b>Perdue Foods LLC</b> 521 Willow Street Salisbury, MD 21802  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Perdue Brand</u></b>    <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Raised in the USA</a></li> <li>• <a href="#">Free Range</a></li> </ul>	<b>Poultry:</b> <i>Broilers, Cornish Hens</i>  <b>Location(s):</b> <i>Hatchery, Feed Mills, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Salisbury, MD, Est. P-764</i></li> </ul>	PVP Certificate No. PV3213JSA Rev02  Issue Date: August 02, 2023  <i>Original Approval Date: May 11, 2010</i>
<b>Perdue Foods LLC</b> 65 South 200 West Washington, IN 47501  Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a>	<b><u>Perdue Brand</u></b>    <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised Cage Free</a> (Chicken Only)</li> </ul>	<b>Poultry:</b> <i>Turkeys, Chicken (Further Processing Only)</i>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Washington, IN, Est. P-286</i></li> </ul>	PVP Certificate No. PV4075BAA Rev01  Issue Date: April 20, 2024  <i>Original Approval Date: March 25, 2013</i>
<b>Pilgrim's Pride Corporation</b> 209 North 3 <sup>rd</sup> Street Arcadia, WI 54612  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Arcadia, WI, Est. P-529</i></li> </ul>	PVP Certificate No. PV3220JSA Rev02  Issue Date: August 09, 2023  <i>Original Approval Date: March 1, 2021</i>

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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: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li><a href="#"><u>No antibiotics used important to human medicine as defined by the World Health Organization</u></a></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <li><i>Pilgrim's Pride Corporation Athens, GA, Est. P-855</i></li> <li><i>Pilgrim's Pride Corporation Athens, GA, Est. P-855D</i></li> </ul>	PVP Certificate No. PV4282WCA Rev01  Issue Date: November 09, 2024  <i>Original Approval Date: November 6, 2017</i>
<b>Pilgrim's Pride Corporation</b> 654 Univeter Road Canton, GA 30115  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li><a href="#"><u>No antibiotics used important to human medicine as defined by the World Health Organization</u></a></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li><i>Pilgrim's Pride Corporation Canton, GA, Est. P-1284</i></li> </ul>	PVP Certificate No. PV4352WCA  Issue Date: January 15, 2025  <i>Original Approval Date: January 13, 2017</i>
<b>Pilgrim's Pride Corporation</b> 616 Kingsbridge Road Carrollton, GA 30117  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li><a href="#"><u>No antibiotics used important to human medicine as defined by the World Health Organization</u></a></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li><i>Pilgrim's Pride Corporation Carrollton, GA, Est. P-476</i></li> </ul>	PVP Certificate No. PV5049WCA  Issue Date: March 01, 2025  <i>Original Approval Date: October 5, 2018</i>
<b>Pilgrim's Pride Corporation</b> 1591 Broad Street Chattanooga, TN 37408  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li><a href="#"><u>No antibiotics used important to human medicine as defined by the World Health Organization</u></a></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <li><i>Pilgrim's Pride Corporation Chattanooga, TN, Est. P-1353</i></li> <li><i>Pilgrim's Pride Corporation Chattanooga, TN, Est. P-6719</i></li> </ul>	PVP Certificate No. PV4338WCA  Issue Date: December 01, 2024  <i>Original Approval Date: March 3, 2017</i>

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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: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> <li>• <u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Douglas, GA, Est. P-1272</i></li> </ul>	PVP Certificate No. PV4037WCA Rev01  Issue Date: February 23, 2024  <i>Original Approval Date: April 18, 2018</i>
<b>Pilgrim's Pride Corporation</b> 1129 Old Middleton Road Elberton, GA 30635  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• <u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> <li>• Animal Protein-Free Diet or 100% Vegetable Diet or All Vegetarian Diet</li> </ul>	<b>Poultry: Chicken</b>  <b>Location(s):</b> <i>Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Elberton, GA, Est. P-184</i></li> </ul>	PVP Certificate No. PV4227WCA  Issue Date: August 24, 2024  <i>Original Approval Date: October 02, 2020</i>
<b>Pilgrim's Pride Corporation</b> 125 Industrial Blvd. Ellijay, GA 30540  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li>• <u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Ellijay, GA, Est. P-40</i></li> </ul>	PVP Certificate No. PV4177VAA  Issue Date: August 18, 2024  <i>Original Approval Date: January 29, 2021</i>
<b>Pilgrim's Pride Corporation</b> 4693 Country Road 636 Enterprise, AL 36330  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li>• <u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Enterprise, AL, Est. P-6638</i></li> </ul>	PVP Certificate No. PV5084WCA  Issue Date: April 10, 2025  <i>Original Approval Date: August 23, 2018</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Pilgrim's Pride Corporation Mayfield Complex</b> 2653 State Route 1241 Hickory, KY 42051  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li>No Antibiotics Ever</li> <li><u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li>Pilgrim's Pride Corporation Hickory, KY, Est. P-17340</li> </ul>	PVP Certificate No. PV5077JZA  Issue Date: April 16, 2025  <i>Original Approval Date: February 19, 2017</i>
<b>Pilgrim's Pride Corporation</b> 129 Potomac Avenue Moorefield, WV 26836  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li><u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li>Pilgrim's Pride Corporation Moorefield, WV, Est. P-810</li> </ul>	PVP Certificate No. PV5042TSA  Issue Date: March 10, 2025  <i>Original Approval Date: December 04, 2018</i>
<b>Pilgrim's Pride Corporation</b> 7088 Hwy 1 Bypass Natchitoches, LA 71457  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li><u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i> <ul style="list-style-type: none"> <li>Pilgrim's Pride Corporation Natchitoches, LA, Est. 5787</li> </ul>	PVP Certificate No. PV4312DEA  Issue Date: December 17, 2024  <i>Original Approval Date: December 17, 2024</i>
<b>Pilgrim's Pride Corporation Mount Pleasant Complex</b> 110 South Texas Street Pittsburg, TX 75686  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li>No Antibiotics Ever</li> <li><u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <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-7091A</li> </ul>	PVP Certificate No. PV3234ZZA Rev02  Issue Date: August 23, 2023  <i>Original Approval Date: December 19, 2018</i>



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Pilgrim's Pride Corporation</b> 2045 Highway 244 Russellville, AL 35654  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li>• <u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Russellville, AL, Est. P-17500</i></li> </ul>	PVP Certificate No. PV3263BFA Rev02  Issue Date: September 22, 2023  <i>Original Approval Date: October 05, 2018</i>
<b>Pilgrim's Pride Corporation</b> 2050 Highway 15 South Sumter, SC 29150  Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• <u>No antibiotics used important to human medicine as defined by the World Health Organization</u></li> <li>• All Vegetarian Diet or 100% Vegetable Diet</li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Sumter, SC, Est. P-17980</i></li> </ul>	PVP Certificate No. PV4128WCA Rev01  Issue Date: May 16, 2024  <i>Original Approval Date: November 16, 2023</i>
<b>Pitman Farms</b> 1078 North Avenue Sanger, CA 93657  Contact: Ben Pitman Phone: (559) 904-0484 Email: <a href="mailto:ben@marychicken.com">ben@marychicken.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Vegetarian Diet/No Animal by-products</li> <li>• Cage Free</li> </ul>	<b>Poultry: Broilers, Ducks, Turkeys</b>  <b>Location(s):</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Pitman Farms Sanger, CA, Est. P-27389</i></li> </ul>	PVP Certificate No. PV4171JBA Rev01  Issue Date: October 21, 2024  <i>Original Approval Date: October 21, 2024</i>
<b>Pitman Farms, Inc.</b> 350 South 300 West Moroni, UT 84646  Contact: Luke Freeman Phone: (435) 436-8211 Ext. 13028 Email: <a href="mailto:lfreeman@norbest.com">lfreeman@norbest.com</a>	<ul style="list-style-type: none"> <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>	<b>Poultry: Turkeys</b>  <b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Pitman Farms Moroni, UT, Est. P-1049</i></li> </ul>	PVP Certificate No. PV5084RSA  Issue Date: April 03, 2025  <i>Original Approval Date: May 21, 2020</i>



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Salmon Creek Farms Marketing Association</b> 2072 Orchard Drive East Twin Falls, ID 83301  Contact: Rachel Tesconi Phone: (208) 733-0980 Email: <a href="mailto:rachel@fallsbrand.com">rachel@fallsbrand.com</a>	<ul style="list-style-type: none"> <li>• <u>All market hogs can be source verified to Salmon Creek Farms Marketing Association (SCFMA) 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 Plus</u> certified producers.</li> <li>• SCFMA performs meat quality evaluations.</li> </ul>	<b>Livestock:</b> <i>Pork</i>  <b>Location(s):</b> <i>Producers (Nursery's, Growers, &amp; Finishers)</i>  <b>Facilities including:</b> <ul style="list-style-type: none"> <li>▪ <i>Independent Meat Company</i> Twin Falls, ID, Est. 226</li> </ul>	PVP Certificate No.: PV4180JZA  Issue Date: September 30, 2024  <i>Original Approval Date:</i> <i>December 12, 2006</i>
<b>Sanderson Farms</b> 13111 Highway 190 West Hammond, LA 70401  Contact: David Dahlke Phone: (256) 486-1304 Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a>	<ul style="list-style-type: none"> <li>• <u>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</u></li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Sanderson Farms, Inc.</i> Hammond, LA, Est. P-7264</li> </ul>	PVP Certificate No. PV4093MMB Rev01  Issue Date: April 20, 2024  <i>Original Approval Date:</i> <i>March 30, 2021</i>
<b>Sanderson Farms</b> 28163 Highway 28 East Hazlehurst, MS 39083  Contact: David Dahlke Phone: (256) 486-1304 Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a>	<ul style="list-style-type: none"> <li>• <u>No Antibiotics Important to Human Medicine as defined by the Food and Drug Administration</u></li> </ul>	<b>Poultry:</b> <i>Broilers</i>  <b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i>  <ul style="list-style-type: none"> <li>▪ <i>Sanderson Farms, Inc.</i> Hazlehurst, MS, Est. P-247</li> </ul>	PVP Certificate No. PV4093MMA Rev01  Issue Date: April 19, 2024  <i>Original Approval Date:</i> <i>March 02, 2022</i>


## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Sargento Cheese, Inc.</b> 1 Persnickety Place Plymouth, WI 53076  Contact: Jennifer Weber Phone: (920) 876-3848 Email: <a href="mailto:jennifer.weber@sargento.com">jennifer.weber@sargento.com</a>	Natural Cheese – <a href="#">point definition</a>	<b>Dairy: Cheese</b>  <b>Location(s): Processing Facilities</b> <ul style="list-style-type: none"> <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. PV4128BFA Rev01  Issue Date: May 23, 2024  <i>Original Approval Date: December 27, 2022</i>
<b>Seaboard Foods</b> 2700 NE 28 <sup>th</sup> Street Guymon, OK 73942  Contact: Cheryl Flachs Phone: (913) 904-3619 Email: <a href="mailto:cheryl.flachs@stfmail.com">cheryl.flachs@stfmail.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">Meat Quality</a></li> <li>• <a href="#">Animal Handling</a></li> <li>• <a href="#">Source Verification</a></li> <li>• <a href="#">PQA Plus Pork Export Verification (EV) Program</a></li> <li>• <a href="#">Never Fed Beta Agonists Program</a></li> </ul>	<b>Livestock: Pork</b>  <b>Location(s): Producers (Nursery's, Growers, &amp; Finishers)</b>  <b>Facilities:</b> <ul style="list-style-type: none"> <li>• Seaboard Foods Guymon, OK, Est. 13597;</li> <li>• Triumph Foods St. Joseph, MO, Est. 31965</li> <li>• Seaboard Triumph Foods Sioux City, IA, Est. 46071</li> </ul> <b>Co-Packers:</b> <ul style="list-style-type: none"> <li>▪ Americold Logistics Sioux City, IA, Est. 17202A</li> <li>▪ ColdPoint Logistics Warehouse Edgerton, KS, Est. 48205</li> <li>▪ Quality Refrigerated Services Spencer, IA, Est. 31690</li> </ul>	PVP Certificate No.: PV4044HTA Rev01  Issue Date March 29, 2024  <i>Original Approval Date: June 22, 2004</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Simmons Prepared Foods, Inc.</b> 601 N. Hico Siloam Springs, AR 72761  Contact: Chantell Jernigan Phone: (479) 220-8890 Email: <a href="mailto:chantell.jernigan@simfoods.com">chantell.jernigan@simfoods.com</a>	<ul style="list-style-type: none"> <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 antibiotics important to human medicine as defined by the World Health Organization or chickens raised without the use of antibiotics important to human medicine as defined by the World Health Organization</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <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. PV5070BFA  Issue Date: April 16, 2025  <i>Original Approval Date: March 03, 2017</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Smithfield</b>  200 Commerce Street  Smithfield, VA 23430</p> <p>Contact: Ann Stahly  Phone: (515) 986-0637  Email: <a href="mailto:astahly@smithfield.com">astahly@smithfield.com</a></p>	 <ol style="list-style-type: none"> <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 (<u>TQA</u>) 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><u>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.</u></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><u>Pigs intended for Export to the European Union will comply with FSIS PFEU Program.</u></li> </ol>	<p><b>Livestock:</b> <i>Pork</i></p> <p><b>Location(s):</b> <i>Producers (Nursery's, Growers, &amp; Finishers)</i></p> <p><i>Smithfield Processing Facilities include:</i>  <i>Est. 17D, Sioux Falls, SD</i>  <i>Est. 320M, Milan, MO</i>  <i>Est. 221A, Smithfield, VA</i>  <i>Est. 413, Clinton, NC</i>  <i>Est. 717, Denison, IA</i>  <i>Est. 717CR, Crete, NE</i>  <i>Est. 717M, Monmouth, IL</i>  <i>Est. 2044I, Salt Lake City, UT</i>  <i>Est. 18079, Tar Heel, NC</i></p> <p><i>Kansas City Sausage Company, LLC further processing facility</i>  <i>Est. 760, Des Moines, IA</i></p> <ul style="list-style-type: none"> <li><i>• Est. 717, 717CR, 320M and 413 are approved for PV points 1-7.</i></li> <li><i>• 717M and 17D are approved for PV points 1-6.</i></li> <li><i>• Est. 18079 is approved for PV points 1-8.</i></li> <li><i>• Est. 221A and 760 are approved for PV point 6.</i></li> <li><i>• Est. 2044I is approved for PV point 7.</i></li> </ul>	<p>PVP Certificate No.: PV4213HTA Rev01</p> <p>Issue Date                      October 12, 2024</p> <p><i>Original Approval Date:</i>  <i>March 31, 2014</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>SoulShine Farms, LLC</b>  2411 White Sulphur Road  Gainesville, GA 30501</p> <p>Contact: Jodie Stone; Cristina Yebra  Phone: (706) 949-9166; (706) 968-1226  Email: <a href="mailto:jodie.stone@soulshinefarms.net">jodie.stone@soulshinefarms.net</a>;  <a href="mailto:cristina.yebra@soulshinefarms.net">cristina.yebra@soulshinefarms.net</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <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>• Responsible use of Animal Antibiotics Only</li> <li>• No Antibiotics will be used on program birds except for Ionophores, 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, including Ionophores</li> <li>• <u>No Antibiotics Important to Human Medicine as defined by the Food and Drug Administration</u></li> <li>• All Vegetarian Diet</li> <li>• No Animal By-Products</li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>SoulShine Farms, LLC  Gainesville, GA, Est P-48471 &amp; P-47629</i></li> </ul>	<p>PVP Certificate No.: PV4296WCA</p> <p>Issue Date: November 12, 2024</p> <p><i>Original Approval Date:  April 15, 2020</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Southeast Poultry, Inc.</b> 220 Town West Drive Rogers, AR 72756  Contact: Joseph Nuckols Phone: (479) 636-3600 x232 Email: <a href="mailto:jnuckols@southeastpoultry.com">jnuckols@southeastpoultry.com</a>	<ul style="list-style-type: none"> <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 style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization.</a></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>	<b>Poultry:</b> <i>Chicken</i>  <b>Location(s):</b> <i>Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>Southeast Poultry, Inc. Rogers, AR, Est. P-2676</i></li> </ul>	PVP Certificate No.: PV4114MDA  Issue Date: May 06, 2024  <i>Original Approval Date: September 21, 2018</i>
<b>Stampede Culinary Partners, Inc.</b> 7351 S. 78 <sup>th</sup> Avenue Bridgeview, IL 60455  Contact: Ann Clarton Phone: (708) 552-8310 Email: <a href="mailto:ann.c@gostampede.com">ann.c@gostampede.com</a>	<ul style="list-style-type: none"> <li>• <b>Human Grade</b> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <a href="#">21 CFR part 117</a> and all other applicable federal human food law as required by ingredient, process and/or facility type.</li> </ul>	<b>Products:</b> <i>Human Grade Pet Food</i>  <b>Location(s):</b> <i>Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>Stampede Meat, Inc. Bridgeview, IL, Est. 19113</i></li> <li>▪ <i>Stampede Meat, Inc. Oaklawn, IL, Est. 19113A</i></li> </ul>	PVP Certificate No.: PV4338JZA  Issue Date: December 03, 2024  <i>Original Approval Date: November 09, 2023</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Stampede Culinary Partners, Inc.</b> 5700 McNutt Road Sunland Park, NM 88008  Contact: Ann Clarton Phone: (708) 552-8310 Email: <a href="mailto:ann.c@gostampede.com">ann.c@gostampede.com</a>	<ul style="list-style-type: none"> <li>• <b>Human Grade</b> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <a href="#">21 CFR part 117</a> and all other applicable federal human food law as required by ingredient, process and/or facility type.</li> </ul>	<b>Products:</b> <i>Human Grade Pet Food</i>  <b>Location(s):</b> <i>Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>Stampede Meat, Inc.</i>  <i>Sunland Park, NM, Est. 19113N</i></li> </ul>	PVP Certificate No.: PV4239JZA  Issue Date: June 17, 2025  <i>Original Approval Date:</i> <i>March 14, 2024</i>
<b>Tecumseh Poultry, LLC</b> 13151 Dovers Street Waverly, NE 68462  Contact: Jared McKeever Phone: (402) 786-1033 Email: <a href="mailto:jmckeever@smartchicken.com">jmckeever@smartchicken.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">Pure Air Chilled, No Added Water 1/</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> </ul> <p>1/ Defined as using cold, HEPA-filtered, forced air to chill product without the use of water.</p>	<b>Poultry:</b> <i>Broilers</i>  <b>Location(s):</b> <i>Hatchery, Feed Mills, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <li>▪ <i>Tecumseh Poultry, LLC</i>  <i>Tecumseh, NE, Est. P-20251</i></li> <li>▪ <i>Tecumseh Poultry, LLC</i>  <i>Waverly, NE, Est. P-20251W</i></li> </ul>	PVP Certificate No. PV4219HTA  Issue Date: August 08, 2024  <i>Original Approval Date:</i> <i>January 07, 2014</i>
<b>Trilogy Foods, LLC</b> 1445 John Pirkle Road Braselton, GA 30517  Contact: Amy Arellano Phone: (470) 881-1288 Email: <a href="mailto:amy@trilogyfoodsllc.com">amy@trilogyfoodsllc.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</a></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>	<b>Poultry:</b> <i>Chicken</i>  <b>Location(s):</b> <i>Processing Facility</i> <ul style="list-style-type: none"> <li>▪ <i>Trilogy Food, LLC</i>  <i>Braselton, GA, Est.45638</i></li> </ul>	PVP Certificate No.: PV4299WCA  Issue Date: November 06, 2025  <i>Original Approval Date:</i> <i>March 10, 2022</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Twin Rivers Foods, Inc.</b> 201 North 2<sup>nd</sup> Street Fort Smith, AR 72901</p> <p>Contact: Heather Stacy Phone: (479) 228-8269 Email: <a href="mailto:hstacy@2river.com">hstacy@2river.com</a></p>	<ul style="list-style-type: none"> <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 style="list-style-type: none"> <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>	<p><b>Poultry:</b> <i>Chicken &amp; Turkey</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Twin Rivers Foods, Inc. Fort Smith, AR, Est. P-19719</i></li> <li>▪ <i>Twin Rivers Foods, Inc. Fort Smith, AR, Est. P-19719E</i></li> <li>▪ <i>Twin Rivers Foods, Inc. Atkins, AR, Est. P-31877</i></li> </ul>	<p>PVP Certificate No.: PV5049BFA</p> <p>Issue Date: March 10, 2025</p> <p><i>Original Approval Date: February 06, 2020</i></p>



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 6600 Highway 431 S Albertville, AL 35950  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• <a href="#">Vegetarian Fed Diet</a> – For further processing labeling only.</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Albertville, AL, Est. P-559</li> <li>▪ Keystone Foods Gadsden, AL, Est. P-17341</li> </ul>	PVP Certificate No.: PV4253WCA  Issue Date: September 23, 2024  <i>Original Approval Date:</i> January 13, 2017
<b>Tyson Foods, Inc.</b> 67240 Main Street Blountsville, AL 35031  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Blountsville, AL, Est. P-6</li> </ul>	PVP Certificate No.: PV4253WCB  Issue Date: September 23, 2024  <i>Original Approval Date:</i> January 13, 2017

## Official Listing of Approved USDA Process Verified Programs

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: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• <a href="#">100% Vegetarian Diet</a></li> <li>• Raised Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Broken Bow, OK, Est. P-7085</li> </ul>	PVP Certificate No.: PV4198MDA  Issue Date: August 02, 2024  <b>Original Approval Date:</b> May 03, 2016
<b>Tyson Foods, Inc.</b> 7220 US Highway 19 North Camilla, GA 31730  Contact: Jake Miller Phone: (479) 290-8498 Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine (NAIHM) as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facilities <ul style="list-style-type: none"> <li>▪ Keystone Foods, Camilla, GA, Est. P-2686 &amp; Est. P-20385</li> </ul>	PVP Certificate No.: PV4324VAA  Issue Date: December 20, 2024  <b>Original Approval Date:</b> August 18, 2015
<b>Tyson Foods, Inc.</b> 3865 Highway 35 North Carthage, MS 39051  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> </ul> </li> <li>• USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatcheries, Feed Mills, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Carthage, MS, Est. P-758</li> </ul>	PVP Certificate No.: PV2102MMB Rev05  Issue Date: April 12, 2022  <b>Original Approval Date:</b> October 27, 2016
<b>Tyson Foods, Inc.</b> 1484 NE Loop Carthage, TX 75633  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> </ul> </li> <li>• USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Carthage, TX, Est. P-7044</li> </ul>	PVP Certificate No.: PV5063JBA  Issue Date: April 23, 2025  <b>Original Approval Date:</b> March 09, 2022

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Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 1019 Shelbyville Street Center, TX 75935  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Center, TX, Est. P-325</li> </ul>	PVP Certificate No.: PV5063JBB  Issue Date: April 23, 2025  <i>Original Approval Date: December 13, 2016</i>
<b>Tyson Foods, Inc.</b> 301 E. Cherry Street Clarksville, AR 72830  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• 100% Vegetarian Diet</li> <li>• Raised Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Clarksville, AR, Est. P-7101</li> </ul>	PVP Certificate No.: PV4282BFA  Issue Date: October 08, 2024  <i>Original Approval Date: November 04, 2016</i>
<b>Tyson Foods, Inc.</b> 340 West Maple Street Cumming, GA 30040  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> <li>• No Antibiotics Important to Human Medicine/Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> <li>◦ <a href="#">No Antibiotics Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• Raised Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc., Cumming, GA, Est. P-243</li> </ul>	PVP Certificate No.: PV4214WCA  Issue Date: August 09, 2024  <i>Original Approval Date: December 13, 2016</i>

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Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 1291 North Highway 7 Dardanelle, AR 72834  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> <li>◦ <a href="#">No Antibiotics Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• Raised Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Dardanelle, AR, Est. P-72</li> <li>▪ Tyson Foods, Inc. Russellville, AR, Est. P-5839</li> </ul>	PVP Certificate No. PV5056DEA  Issue Date: April 02, 2025  <i>Original Approval Date: December 02, 2016</i>
<b>Tyson Foods, Inc.</b> 1225 Jack Lee Drive Forest, MS 39074  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> </ul> </li> <li>• USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Forest, MS, Est. P-164</li> <li>▪ Tyson Foods, Inc. Vicksburg, MS, Est. P-17728</li> </ul>	PVP Certificate No.: PV2102MMA Rev05  Issue Date: April 12, 2022  <i>Original Approval Date: January 12, 2017</i>
<b>Tyson Foods, Inc.</b> 601 Tyson Drive Green Forest, AR 72638  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <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. PV3242BFA Rev02  Issue Date: August 31, 2023  <i>Original Approval Date: November 18, 2016</i>

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Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 275 County Road 278 Hope, AR 71801  Contact: Jake Miller Phone: (479) 290-8498 Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Hope, AR, Est. P-7156</li> </ul>	PVP Certificate No.: PV4310ZZA  Issue Date: November 06, 2024  <i>Original Approval Date:</i> March 23, 2016
<b>Tyson Foods, Inc.</b> 550 Tyson Boulevard Humboldt, TN 38343  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine: antibiotics used medically important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Humboldt, TN, Est. P-47579</li> </ul>	PVP Certificate No. PV3256BAA Rev02  Issue Date: September 14, 2023  <i>Original Approval Date:</i> March 22, 2021
<b>Tyson Foods, Inc.</b> 800 County Road Monett, MO 65708  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Monett, MO, Est. P-1315</li> </ul>	PVP Certificate No. PV4261BFA  Issue Date: September 23, 2024  <i>Original Approval Date:</i> December 29, 2016

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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: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facilities <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Monroe, NC, Est. P-622</li> </ul>	PVP Certificate No. PV4352TSA  Issue Date: December 18, 2024  <i>Original Approval Date: December 02, 2016</i>
<b>Tyson Foods, Inc.</b> 100 East Cassady Nashville, AR 71852  Contact: Jake Miller Phone: (479) 290-8498 Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Feed Mill, Growers, and Production and Processing Facilities <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Nashville, AR, Est. P-7100</li> </ul>	PVP Certificate No.: PV4311ZZA Rev01  Issue Date: November 07, 2024  <i>Original Approval Date: March 23, 2016</i>
<b>Tyson Foods, Inc.</b> 403 South Custer Avenue New Holland, PA 17557  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> <li>• <a href="#">CRAU-Certified Responsible Antibiotic Use</a></li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatcheries, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. New Holland, PA, Est. P-1325</li> </ul>	PVP Certificate No.: PV4296BFA  Issue Date: October 24, 2024  <i>Original Approval Date: February 23, 2017</i>



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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: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facilities <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Pine Bluff, AR, Est. P-13456</li> <li>▪ Custom Craft Poultry Little Rock, AR, Est. P-47591</li> </ul>	PVP Certificate No.: PV5043BFA  Issue Date: February 28, 2025  <i>Original Approval Date:</i> May 03, 2016
<b>Tyson Foods, Inc.</b> 14660 US Highway 41 South Robards, KY 42452  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Robards, KY, Est. P-19514</li> </ul>	PVP Certificate No. PV4184BAA  Issue Date: July 30, 2024  <i>Original Approval Date:</i> December 02, 2016
<b>Tyson Foods, Inc.</b> 19571 Whitfield Road Sedalia, MO 65301  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Sedalia, MO, Est. P-13556</li> </ul>	PVP Certificate No.: PV4269BFA  Issue Date: October 10, 2024  <i>Original Approval Date:</i> May 03, 2016

## Official Listing of Approved USDA Process Verified Programs


Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 1200 West Kingsbury Street Seguin, TX 78130  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>• <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Seguin, TX, Est. P-1137</li> </ul>	PVP Certificate No. PV4325ZZA  Issue Date: November 21, 2024  <b>Original Approval Date:</b> December 29, 2016
<b>Tyson Foods, Inc.</b> 907 W. Jackson Street Shelbyville, TN 37160  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Shelbyville, TN, Est. P-6651</li> </ul>	PVP Certificate No. PV5028WCA  Issue Date: January 30, 2025  <b>Original Approval Date:</b> December 02, 2016
<b>Tyson Foods, Inc.</b> 600 N. Berry Street Springdale, AR 72762  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> <li>• 100% Vegetarian Diet</li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>◦ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>◦ Use of Ionophores</li> <li>◦ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatcheries, Feed Mills, Growers, and Production and Processing Facilities <ul style="list-style-type: none"> <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. PV3243BFA Rev03  Issue Date: September 01, 2023  <b>Original Approval Date:</b> November 18, 2016



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Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 671 Randall Wobbe Lane Springdale, AR 72765  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">100% Vegetarian diet or all vegetarian</a></li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Springdale, AR, Est. P-481</li> </ul>	PVP Certificate No.: PV4226BFA  Issue Date: August 14, 2024  <b>Original Approval Date:</b> July 21, 2016
<b>Tyson Foods, Inc.</b> 11224 Lankford Highway Temperanceville, VA 23442  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Temperanceville, VA, Est. P-806</li> </ul>	PVP Certificate No. PV4345TSA  Issue Date: January 31, 2025  <b>Original Approval Date:</b> December 02, 2016
<b>Tyson Foods, Inc.</b> 2800 East Tyson Drive Union City, TN 38261  Contact: Jake Miller Phone: (479) 290-8498 Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility  <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Union City, TN, Est. P-19636</li> </ul>	PVP Certificate No.: PV3213MLA Rev02  Issue Date: August 02, 2023  <b>Original Approval Date:</b> March 08, 2016

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Tyson Foods, Inc.</b> 442 Plant Street Waldron, AR 72958  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facilities <ul style="list-style-type: none"> <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. PV5022BFA  Issue Date: January 23, 2025  <i>Original Approval Date: December 02, 2016</i>
<b>Tyson Foods, Inc.</b> 704 Factory Street Wilkesboro, NC 28697  Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a>	<b><u>Nature Raised Farms Brand</u></b>  <ul style="list-style-type: none"> <li>• Raised Cage Free</li> <li>• <a href="#">No Antibiotics Ever</a></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>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> </ul>	<b>Poultry: Broilers</b>  <b>Location(s):</b> Hatcheries, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Wilkesboro, NC, Est. P-1</li> <li>▪ Tyson Foods, Inc. Wilkesboro, NC, Est. P-1AA</li> </ul>	PVP Certificate No. PV3171MMA Rev03  Issue Date: June 22, 2023  <i>Original Approval Date: January 04, 2013</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Fresh Meats</b> 2200 Don Tyson Parkway Springfield, AR 72762</p> <p>Contact: Brian Bonertz Phone: (319) 728-5246 Email: <a href="mailto:Brian.Bonertz@tyson.com">Brian.Bonertz@tyson.com</a></p>	<p>Ractopamine-free products are produced under a Quality Management System meeting the requirements outlined in <a href="#">QAD 1007 Quality Systems Verification Program (QSVP) Never Fed Beta-Agonist Program</a></p>	<p><b>Livestock:</b> <i>Pork</i></p> <p><b>Location(s):</b> <i>Meat Processing Facilities</i></p> <p><i>Tyson Fresh Meats</i></p> <ul style="list-style-type: none"> <li>▪ Storm Lake, IA, Est. 244</li> <li>▪ Columbus Junction, IA, Est. 244L</li> <li>▪ Madison, NE, Est. 244M</li> <li>▪ Waterloo, IA, Est. 244W</li> </ul> <p><i>Co-Packers:</i></p> <ul style="list-style-type: none"> <li>▪ Crystal Distribution Services, Inc. Waterloo, IA, Est. 17262 &amp; 17262A</li> <li>▪ Tyson Fresh Meats Emporia, KS, Est 245D</li> <li>▪ Amity Packing Co., Inc. Chicago, IL, Est. 6916</li> <li>▪ AdvancePierre Foods, Inc. Enid, OK, Est. 19692</li> <li>▪ ColdPoint Logistics Warehouse Edgerton, KS, Est. 48205</li> <li>▪ Fremont Beef Company Fremont, NE, Est. 13415</li> <li>▪ Americold Logistics Sioux City, IA, Est. 17202A</li> <li>▪ Lineage Logistics Des Moines, IA, Est. 3149</li> </ul>	<p>PVP Certificate No.: PV5050BAA</p> <p>Issue Date: March 04, 2025</p> <p><i>Original Approval Date:</i> <i>June 19, 2019</i></p>
<p><b>VPGC, LLC</b> 6349 Rawley Pike Hinton, VA 22831</p> <p>Contact: Keith Carter Phone: (540) 867-4203 Email: <a href="mailto:kcarter@vapgc.com">kcarter@vapgc.com</a></p>	<ul style="list-style-type: none"> <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>• <a href="#">Export Verification (EV) Program for export to Korea and South Africa</a></li> </ul>	<p><b>Poultry:</b> <i>Turkeys</i></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ VPGC, LLC Hinton, VA, Est. P-1096A</li> </ul>	<p>PVP Certificate No. PV4295TSA</p> <p>Issue Date: November 07, 2024</p> <p><i>Original Approval Date:</i> <i>December 29, 2016</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Wayne Sanderson Farms</b> 802 E. Atkins St. Dobson, NC 27017  Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a> ; <a href="mailto:shaina.attoh@waynesanderson.com">shaina.attoh@waynesanderson.com</a>	<ul style="list-style-type: none"> <li>• RWA 1 = <u>No antibiotics critically important to human health/medicine</u>; <ul style="list-style-type: none"> <li>◦ Responsible Use of Antibiotics <ul style="list-style-type: none"> <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> </ul> </li> </ul> </li> <li>• RWA 2 = No antibiotics ever; and/or</li> <li>• RWA 3 = No antibiotics ever and all vegetarian diet</li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> Hatchery, Feed Mills, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Wayne Farms LLC Dobson, NC, Est. P-445</li> </ul>	PVP Certificate No. PV5077TSA  Issue Date: April 16, 2025  <i>Original Approval Date:</i> August 31, 2016
<b>Wayne Sanderson Farms East Mississippi</b> 4110 Continental Drive Oakwood, GA 30566  Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a> ; <a href="mailto:shaina.attoh@waynesanderson.com">shaina.attoh@waynesanderson.com</a>	<ul style="list-style-type: none"> <li>• <u>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</u></li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility <ul style="list-style-type: none"> <li>▪ Sanderson Farms, Inc. Collins, MS, Est. P-320</li> <li>▪ Sanderson Farms, Inc. Laurel, MS, Est. P-320</li> </ul>	PVP Certificate No. PV4227DEA Rev01  Issue Date: August 15, 2024  <i>Original Approval Date:</i> March 24, 2022

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<b>Wayne Sanderson Farms North Alabama</b> 4110 Continental Drive Oakwood, GA 30566  Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a> ; <a href="mailto:shaina.attoh@waynesanderson.com">shaina.attoh@waynesanderson.com</a>	<ul style="list-style-type: none"> <li>• RWA 1 = <u>No antibiotics critically important to human health/medicine</u>;                             <ul style="list-style-type: none"> <li>○ Responsible Use of Antibiotics                                     <ul style="list-style-type: none"> <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> </ul> </li> </ul> </li> <li>• RWA 2 = No antibiotics ever; and/or</li> <li>• RWA 3 = No antibiotics ever and all vegetarian diet</li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <li>▪ Wayne Farms LLC Decatur, AL, Est. P-1235</li> <li>▪ Wayne Farms LLC Albertville, AL, Est. P-1317</li> </ul>	PVP Certificate No. PV3304MMA Rev01  Issue Date: November 02, 2023  <i>Original Approval Date: August 31, 2016</i>
<b>Wayne Sanderson Farms South Alabama</b> 4110 Continental Drive Oakwood, GA 30566  Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a> ; <a href="mailto:shaina.attoh@waynesanderson.com">shaina.attoh@waynesanderson.com</a>	<ul style="list-style-type: none"> <li>• RWA 1 = <u>No antibiotics critically important to human health/medicine</u>;                             <ul style="list-style-type: none"> <li>○ Responsible Use of Antibiotics                                     <ul style="list-style-type: none"> <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> </ul> </li> </ul> </li> <li>• RWA 2 = No antibiotics ever; and/or</li> <li>• RWA 3 = No antibiotics ever and all vegetarian diet</li> </ul>	<b>Poultry: Broilers</b>  <b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i> <ul style="list-style-type: none"> <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>	PVP Certificate No. PV5069WCA  Issue Date: March 28, 2025  <i>Original Approval Date: August 31, 2016</i>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Wayne Sanderson Farms Prepared Foods</b> 4110 Continental Drive Oakwood, GA 30566</p> <p>Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a>; <a href="mailto:shaina.attoh@waynesanderson.com">shaina.attoh@waynesanderson.com</a></p>	<ul style="list-style-type: none"> <li>• RWA 1 = <a href="#">No antibiotics critically important to human health/medicine</a>;</li> <li>• RWA 2 = No antibiotics ever; and/or</li> <li>• RWA 3 = No antibiotics ever and all vegetarian diet</li> <li>• Responsible Use: <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Important to Human Medicine (NAIHM): Antibiotics Used Medically Important to Human Medicine as defined by the World Health Organization (2012)</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></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 style="list-style-type: none"> <li>○ Raised with No Antibiotics Ever</li> <li>○ Raised with No Antibiotics</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Locations:</b> <i>Further Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Wayne Farms LLC Decatur, AL Est. P-20214</i></li> <li>▪ <i>Wayne Farms LLC Decatur, AL Est. P-33885</i></li> <li>▪ <i>Wayne Farms LLC Pendergrass, GA, Est. P-170</i></li> <li>▪ <i>Sanderson Farms Flowood, MS, Est. P-671</i></li> </ul>	<p>PVP Certificate No. PV3304MMA Rev01</p> <p>Issue Date: November 02, 2023</p> <p><i>Original Approval Date: August 31, 2016</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<b>Wenger Feeds, LLC</b> 101 West Harrisburg Avenue Rheems, PA 17570  Contact: Kim Raczka Phone: (717) 366-1154 Email: <a href="mailto:kim.raczka@thewengergroup.com">kim.raczka@thewengergroup.com</a>	Design, manufacture, and delivery of animal feed products for customers with approved USDA Process Verified Programs.	<b>Products:</b> <i>Animal Feeds</i>  <b>Location(s):</b> <i>Feed Mills</i> <ul style="list-style-type: none"> <li>▪ <i>Rheems Mill-Rheems, PA</i></li> <li>▪ <i>Mount Joy Mill-Mount Joy, PA</i></li> <li>▪ <i>Hempfield Mill-Lancaster, PA</i></li> <li>▪ <i>Muncy Mill-Muncy, PA</i></li> <li>▪ <i>Shippensburg Mill-Shippensburg, PA</i></li> <li>▪ <i>Spring Glen Mill-Lykens, PA</i></li> </ul>	PVP Certificate No. PV4297BFA  Issue Date: November 05, 2024  <i>Original Approval Date: December 30, 2016</i>

## Official Listing of Approved USDA Process Verified Programs

### 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 Ionophores 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 meal, 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](https://www.nationalchickencouncil.org/wp-content/uploads/2018/07/NCC-Animal-Welfare-Guidelines_Broilers_July2018.pdf)



# Official Listing of Approved USDA Process Verified Programs

## **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. [https://www.nationalchickencouncil.org/wp-content/uploads/2018/07/NCC-Animal-Welfare-Guidelines\\_Broilers\\_July2018.pdf](https://www.nationalchickencouncil.org/wp-content/uploads/2018/07/NCC-Animal-Welfare-Guidelines_Broilers_July2018.pdf)

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.

## **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 [21 CFR part 117](#) and finished product is ready-to-eat.
- c. The Pet Food manufacturing facility must be an USDA inspected facility.

## Official Listing of Approved USDA Process Verified Programs

### **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 [21 CFR part 117](#) and finished product is ready-to-eat.
- c. The Pet Food manufacturing facility must be an USDA inspected facility.