

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p>Alatrade Foods, LLC 695 W. Henderson Road Boaz, AL 35957</p> <p>Contact: Michael Barnwell Phone: (256) 473-2760 Email: mbarnwell@alatrade.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • 100% Vegetable Diet: <ul style="list-style-type: none"> ○ Diet will consist of 100% vegetable sources and include no animal by-products. • USA Source Verified • Responsible Use of Antibiotics: <ul style="list-style-type: none"> ○ 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. ○ Veterinary Use Only Antibiotics Allowed. ○ No Antibiotics Used Important to Human Medicine as defined by the World Health Organization. ○ No Antibiotics Used for Growth Production. • Raised Cage Free • Naturally Tender: <ul style="list-style-type: none"> ○ Aged on the bone at least 8 hours from kill to produce a tender, high quality product. 	<p>Poultry: Broilers</p> <p>Location(s): Processing Facilities</p> <ul style="list-style-type: none"> ▪ <i>Alatrade Foods, LLC, Boaz, AL, Est. P-20699A</i> ▪ <i>Alatrade Foods, LLC, Albertville, AL, Est. P-32174</i> ▪ <i>Alatrade Foods, LLC, Phenix City, AL, Est. P-34453</i> 	<p>PVP Certificate No.: PV8009MMA</p> <p>Effective Date: January 23, 2018</p> <p>Renewal Date: July 23, 2018</p>
<p>Allen Harim Foods, LLC 18752 Harbeson Road Harbeson, DE 19951</p> <p>Contact: Beth Krushinskie Phone: (302) 858-2661 Email: Beth.Krushinskie@allenharimllc.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • All Vegetarian Diet • No Animal By-Products • Raised Cage Free 	<p>Poultry: Broilers</p> <p>Location(s): Hatcheries, Grow-out Farms, Feed Mill and Harvest/Processing facility</p> <p><i>Allen Harim Foods, Harbeson, AR, Est. P-935</i></p>	<p>PVP Certificate No.: PV8128JSA</p> <p>Effective Date: May 30, 2017</p> <p>Renewal Date: June 19, 2019</p>

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<p>Amick Farms, LLC 2079 Batesburg Highway Batesburg, SC 29006</p> <p>Contact: Frank Wier Phone: (803) 719-1015 Email: fwier@amickfarms.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • Responsible use Animal Antibiotics Only • All Vegetarian Diet • No Animal By-Products • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Grow-out Farms, Feed Mill and Harvest/Processing facility</i></p> <p><i>Amick Farms Batesburg, SC, Est. P-7987</i></p>	<p>PVP Certificate No.: PV729000A</p> <p>Effective Date: May 19, 2015</p> <p>Renewal Date: October 27, 2018</p>
<p>Bord Bia – Irish Food Board Clanwilliam Court Lower Mount Street Dublin 2, Ireland</p> <p>Contact: Alice McGlynn Phone: 00 3531 6142217 Email: Alice.McGlynn@bordbia.ie</p>	<ul style="list-style-type: none"> • More than 80% Grass Diet • At pasture for more than 6, 7, 8 months per year • From Farms Participating in Origin Green Sustainability Scheme • Raised on Family Farms • Raised without use of growth hormones • Responsible use of Antibiotics • Full Farm to Fork Traceability • From Quality Assured Farms and Processing Systems 	<p>Livestock: Cattle (Beef)</p> <p>Location(s): <i>Producers & Meat Processing Facilities</i></p> <p>Service(s):</p>	<p>PVP Certificate No.: PV8079MMA</p> <p>Effective Date: June 14, 2017</p> <p>Renewal Date: November 1, 2018</p>
<p>Boyd Station, LLC 557 Elysburg Road Danville, PA 17821</p> <p>Contact: Russ Cotner Phone: (570) 275-6000 Email: rcotner@boydstation.com</p>	<p>Soy products manufactured at Boyd Station's expeller facilities are produced:</p> <ul style="list-style-type: none"> • Without the use of hexane (free of hexane); • Without the use of solvents (free of solvents) 	<p>Poultry: Soy Products</p> <p>Location(s): <i>Expeller Facilities</i></p>	<p>PVP Certificate No. PV8071NNA</p> <p>Effective Date: March 23, 2018</p> <p>Renewal Date: September 23, 2018</p>
<p>Butterball, LLC One Butterball Lane Garner, NC 27529</p> <p>Contact: Katie Walker Phone: (804) 357-7640 Email: kwalker@butterball.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • Vegetable Fed • Poultry Export Verification (EV) Program for Korea and South Africa (Est. P-7345 only) • Certified Responsible Antibiotic Use (CRAU) 	<p>Poultry: Turkeys</p> <p>Location(s): <i>Hatcheries, Grow-out Farms, Feed Mill and Processing facilities</i></p> <ul style="list-style-type: none"> ▪ <i>Butterball, LLC (P-7345) Mount Olive, NC-harvest/processing</i> ▪ <i>Butterball, LLC (P-46870), Raeford, NC-Further Processing.</i> 	<p>PVP Certificate No.: PV811500A</p> <p>Effective Date: October 27, 2017</p> <p>Renewal Date: November 13, 2018</p>



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<p>Campos Foods, Inc. 241 Elkins Road Caryville, TN 37714</p> <p>Contact: Bill Quimby Phone: (405) 499-0142 Email: bquimby@lopezfoods.com</p>	<ul style="list-style-type: none"> • Raised with No Antibiotics Ever: <ul style="list-style-type: none"> ○ Raised with No Antibiotics Ever, ○ Raised with No Antibiotics, or ○ No Antibiotics Ever • Fed an All Vegetable Diet: <ul style="list-style-type: none"> ○ No Animal By Products, ○ No Animal By Products Ever, ○ Fed an All Vegetable Diet, ○ Fed a Vegan Diet or (Fed a Vegetarian Diet if accompanied by the additional claim of "No Animal By Products".) • Cage Free-Broilers are allowed to roam in the barns, not confined to cages. 	<p>Poultry: Broilers</p> <p>Location(s): Processing Facility</p> <p><i>Campos Foods, Inc., Caryville, TN Est. P-2260T</i></p>	<p>PVP Certificate No.: PV7255AJA</p> <p>Effective Date: June 30, 2016</p> <p>Renewal Date: October 31, 2018</p>
<p>Cargill Meat Solutions Corporation 300 W. 1st St. N. Wichita, KS 67202</p> <p>Contact: H. Glen Dolezal Jr., Ph.D Assistant VP Communication & Technology Development Phone: (316) 291-2738 Email: Glen_Dolezal@cargill.com</p>	<p>Cargill Beef Tenderness Program</p> <ul style="list-style-type: none"> • Certified Tender • Certified Very Tender <p>Based on <i>ASTM Standard F2925-11, Standard Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef</i></p>	<p>Livestock: Cattle (Beef)</p> <p>Location(s): Harvest and Fabrication Facilities, Distribution Centers, and Retail Facilities</p> <p><i>Harvest/Fabrication Facilities: Cargill Friona, TX, Est. 86E; Cargill Dodge City, KS, Est. 86K; Cargill Schuyler, NE, Est. 86M; Cargill Fort Morgan, CO, Est. 86R.</i></p> <p><i>Distribution Centers/Retail Facilities: Harris Teeter® (Sterling Silver Brand), Homeland® (Red River Ranch Angus Brand), Country Mart, United Supermarkets, SpartanNash Distribution Center, Family Fare, Glen's Market, D&W Fresh Market, VG's Food and Pharmacy, Treasure Island Foods (Sterling Silver Brand), and Marsh Supermarkets.</i></p>	<p>PVP Certificate No.: PV7073LLA Rev 01</p> <p>Effective Date: February 4, 2014</p> <p>Renewal Date: May 8, 2018</p> <p>Extension Date: July 31, 2018</p>


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<p>Cargill Meat Solutions Corporation 1001 Smith Street California, MO 65018 Phone: 316-214-3061 Email: james_mendoza@cargill.com Contact: James Mendoza</p>	 <p>PROCESS VERIFIED</p> <ul style="list-style-type: none"> • Raised by independent farmers • Producers are trained in animal handling practices • No antibiotics used for growth promotion – antibiotics only used for treatment & prevention of illness 	<p>Poultry: <i>Turkeys</i></p> <p>Location(s): <i>Brooding, Grow-out Farms, Feed Mill, Processing facilities, and Cold Storages</i></p> <ul style="list-style-type: none"> ▪ <i>Cargill Meat Solutions (P-961) California, MO-harvest/processing</i> 	<p>PVP Certificate No. PV7261BFA</p> <p>Effective Date: June 30, 2016</p> <p>Renewal Date: October 27, 2018</p>
<p>Cargill Meat Solutions Corporation Dakota Provisions 40253 US Highway 14 Huron, SD 57350 Phone: 316-858-5051 Email: james_mendoza@cargill.com Contact: James Mendoza</p>	 <p>PROCESS VERIFIED</p> <ul style="list-style-type: none"> • Raised by independent farmers • Producers are trained on animal handling practices • No antibiotics used for growth promotion – antibiotics only used for treatment & prevention of illness 	<p>Poultry: <i>Turkeys</i></p> <p>Location(s): <i>Brooding, Grow-out Farms, Feed Mill, Processing facilities, and Cold Storages</i></p> <ul style="list-style-type: none"> ▪ <i>Dakota Provisions (P-32130) Huron, SD – harvest/processing</i> 	<p>PVP Certificate No. PV7234EEA</p> <p>Effective Date: May 3, 2016</p> <p>Renewal Date: September 14, 2018</p>

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<p>Cargill Meat Solutions Corporation 730 East Randall Wobbe Lane, Springdale, AR 72764 Phone: 316-214-3061 Email: james_mendoza@cargill.com Contact: James Mendoza</p>	 <ul style="list-style-type: none"> • Raised by independent farmers • Producers are trained in animal handling practices • No antibiotics used for growth promotion – antibiotics only used for treatment & prevention of illness • School Food Focus Standard for Certified Responsible Antibiotic Use in Poultry (CRAU) 	<p>Poultry: Turkeys</p> <p>Location(s): <i>Brooding, Grow-out Farms, Feed Mill, Processing facilities, and Cold Storages</i></p> <ul style="list-style-type: none"> ▪ <i>Cargill Meat Solutions (P-963) Springdale, AR-harvest/processing</i> ▪ <i>Cargill Meat Solutions-Columbus (P-86C), Columbus, NE-Processing.</i> ▪ <i>Cargill Meat Solutions-Nebraska City (P-7117), Nebraska City, NE-Processing.</i> ▪ <i>Cargill Meat Solutions- Albert Lea (P-29), Albert Lea, MN-Processing.</i> ▪ <i>Sugar Creek Packing Co. (P-19349), Washington Court House, OH-Processing</i> ▪ <i>TFC Poultry (P-34736), Ashby, MN</i> 	<p>PVP Certificate No. PV7261BFB</p> <p>Effective Date: June 25, 2014</p> <p>Renewal Date: November 2, 2018</p>
<p>Cargill Meat Solutions Corporation 3130 Gholson Road Waco, TX 76705 Phone: 316-214-3061 Email: james_mendoza@cargill.com Contact: James Mendoza</p>	 <ul style="list-style-type: none"> • Raised by independent farmers • Producers are trained on animal handling practices • No antibiotics used for growth promotion – antibiotics only used for treatment & prevention of illness 	<p>Poultry: Turkeys</p> <p>Location(s): <i>Brooding, Grow-out Farms, Feed Mill, Processing facilities, and Cold Storages</i></p> <ul style="list-style-type: none"> ▪ <i>Cargill Meat Solutions (P-635) Waco, TX-harvest/processing</i> ▪ <i>Five Star Custom Foods (P-21171), Fort Worth, TX-Processing.</i> 	<p>PVP Certificate No. PV7220AJA</p> <p>Effective Date: June 22, 2016</p> <p>Renewal Date: October 12, 2018</p>

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<p>Cargill Meat Solutions Corporation 135 Huffman Drive Dayton, VA 22821 Phone: 316-214-3061 Email: james_mendoza@cargill.com Contact: James Mendoza</p>	 <ul style="list-style-type: none"> • Raised by independent farmers • Producers are trained on animal handling practices • No antibiotics used for growth promotion – antibiotics only used for treatment & prevention of illness 	<p>Poultry: <i>Turkeys</i></p> <p>Location(s): <i>Brooding, Grow-out Farms, Feed Mill, Processing facilities, and Cold Storages</i></p> <ul style="list-style-type: none"> ▪ <i>Cargill Meat Solutions (P-18) Dayton, VA – harvest/processing</i> ▪ <i>Cargill Meat Solutions (P-7935), Timberville, VA – processing</i> ▪ <i>Devault Foods (P-9462), Malvern, PA – processing</i> ▪ <i>Oscar Mayer-Kraft Foods Group (P-9070), Newberry, SC - processing.</i> 	<p>PVP Certificate No. PV7066BAA Rev 02</p> <p>Effective Date: September 17, 2014</p> <p>Renewal Date: April 13, 2018</p> <p>Extension Date: July 20, 2018</p>
<p>Case Farms, Inc. 121 Rand Street Morganton, NC 28665</p> <p>Contact: Larry Epling Phone: (704) 528-2738 Email: lepling@casefarms.com</p>	<ul style="list-style-type: none"> • No Antibiotics Important to Human Medicine as defined by the World Health Organization. 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Harvest/Processing facility</i></p> <ul style="list-style-type: none"> ▪ <i>Case Farms Processing, Inc. Morganton, NC, Est. P-419</i> ▪ <i>Case Farms of Ohio, Inc., Winesburg, OH, Est. P-15724</i> 	<p>PVP Certificate No. PV8059OOA</p> <p>Effective Date: March 9, 2017</p> <p>Renewal Date: March 9, 2019</p>
<p>Case Farms, Inc. 330 Pecan Road Dudley, NC 28333</p> <p>Contact: Larry Epling Phone: (704) 528-2738 Email: lepling@casefarms.com</p>	<ul style="list-style-type: none"> • No Antibiotics Important to Human Medicine as defined by the World Health Organization. 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Harvest/Processing facility</i></p> <ul style="list-style-type: none"> ▪ <i>Case Farms of North Carolina, Inc. Dudley, NC, Est. P-19128</i> 	<p>PVP Certificate No. PV8079OOA</p> <p>Effective Date: April 5, 2018</p> <p>Renewal Date: October 5, 2018</p>

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<p>Clemens Food Group (CFG) 2700 Clemens Road Hatfield, PA 19440</p> <p>Contact: Brent Hood Phone: 215-368-2500 ext-8319 Email: bhood@clemensfoodgroup.com</p>	<p>Points Verified</p>	<p>Livestock: <i>Pork</i></p> <p>Location(s): <i>Producers (Nursery's, Growers, & Finishers) and Processing facilities</i></p> <p><i>Facilities including:</i></p> <ul style="list-style-type: none"> ▪ <i>Clemens Food Group Hatfield, PA, Est. 791;</i> ▪ <i>Clemens Food Group Emmaus, PA, Est. 791A;</i> ▪ <i>Clemens Food Group, Coldwater, MI, Est. 791C</i> ▪ <i>Godshall's Quality Meats Telford, PA, Est. 9553;</i> ▪ <i>The Daniel Weaver Co., Inc. Lebanon, PA, Est. 669</i> ▪ <i>Ambassador Meat Distributor/Heartland Fresh Foods Kansas City, MO, Est. 19433</i> ▪ <i>Rastelli Food Group, Logan Township, NJ</i> 	<p>PVP Certificate No.: PV8064JSA</p> <p>Effective Date: January 4, 2013</p> <p>Renewal Date: May 3, 2019</p>
<p>CreaFill Fibers Corp. 10200 Worton Road Chestertown, MD 21620</p> <p>Contact: Martha Widra Phone: (410) 810-0779 Email: mwidra@creafill.com</p>	<ul style="list-style-type: none"> • Non GE fiber food ingredients. • All raw materials derived from non-GE plants. 	<p>Products: <i>Cellulose and Soluble Fiber Materials</i></p> <p>Location(s): <i>Processing Facility</i></p>	<p>PVP Certificate No.: PV7242ACA</p> <p>Effective Date: February 19, 2016</p> <p>Renewal Date: September 14, 2018</p>

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<p>Del Monte Foods, Inc. 205 North Wiget Lane Walnut Creek, CA 94598</p> <p>Contact: Renuka Menon Phone: (925) 949-0439 Email: Renuke.Menon@DelMonte.com</p>	<ul style="list-style-type: none"> • Corn products verified as Non-GMO and made from ingredients that were not produced using genetic engineering and meet Del Monte Foods, Inc.'s standard of 0.9% or less of incidental genetically modified materials. 	<p>Products: <i>Sweet Corn</i></p> <p>Location(s): <i>Processing Facility</i></p> <ul style="list-style-type: none"> ▪ <i>Del Monte Foods, Inc. in Mendota, IL – processing/labeling</i> ▪ <i>Del Monte Foods, Inc. in Cambria, WI – processing</i> ▪ <i>Del Monte Foods, Inc. in Sleepy Eye, MN – processing/labeling</i> ▪ <i>Del Monte Foods, Inc. in Toppenish, WA – processing/labeling</i> ▪ <i>Del Monte Foods, Inc. in Lathrop, CA – labeling</i> ▪ <i>Del Monte Foods, Inc. in Rochelle, IL – labeling</i> ▪ <i>Del Monte Foods, Inc. in Markesan, WI – labeling</i> ▪ <i>Del Monte Foods, Inc. in Plover, WI – labeling</i> 	<p>PVP Certificate No.: PV7229OOA</p> <p>Effective Date: July 18, 2016</p> <p>Renewal Date: December 14, 2018</p>
<p>Dorada Foods, LLC 2000 Hall Boulevard Ponca City, OK 74601</p> <p>Contact: Howard Martin Phone: (580) 719-4738 Email: Hmartin@doradafoods.com</p>	<ul style="list-style-type: none"> • Responsible Use: <ul style="list-style-type: none"> ○ 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>. (3rd Revision). ISBN 978 92 4 150448 5. (http://www.who.int/foodsafety/publications/antimicrobials-third/en/) ○ Use of Ionophores • USA Source Verified 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Processing Facility</i></p> <p><i>Dorada Foods, LLC, Ponca City, OK Est. P-44164</i></p>	<p>PVP Certificate No. PV7200AJA</p> <p>Effective Date: May 6, 2016</p> <p>Renewal Date: August 15, 2018</p>

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<p>Farbest Foods, Inc. 1155 W. 12th Ave. Jasper, IN 47546</p> <p>Contact: Todd Hurst Phone: (812) 683-4200 Email: thurst@farbestfoods.com</p>	<ul style="list-style-type: none"> • Upon completion of brooding raised by Independent Farmers. “Independent Farmers” is defined as not employed by Farbest Farms or Farbest Foods. • Producers are trained in animal handling practices. • No antibiotics used for growth promotion. Antibiotics responsibly used only when needed for treatment and prevention of illness. • QAD 1030Y requirements for Export Verification to South Africa and Korea – turkeys are hatched and raised in the United States. 	<p>Poultry: <i>Turkeys</i></p> <p>Location(s): <i>Brooding, Grow-out Farms, Feed Mills, and Processing facilities</i></p> <ul style="list-style-type: none"> ▪ <i>Farbest Foods, Inc. (P-7769) Huntingburg, IN</i> ▪ <i>Farbest Foods, Inc. (P-45131) Vincennes, IN</i> 	<p>PVP Certificate No.: PV8093OOA</p> <p>Effective Date: April 18, 2018</p> <p>Renewal Date: October 18, 2018</p>
<p>Farm Fresh Foods, LLC 5016 Grimes Drive Guntersville, AL 35976</p> <p>Contact: Matthew Wester Phone: (256) 264-9180 Email: mwester@farmfreshfoodsllc.com</p>	<ul style="list-style-type: none"> • Responsible Use: <ul style="list-style-type: none"> ○ 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>. (3rd Revision). ISBN 978 92 4 150448 5. (http://www.who.int/foodsafety/publications/antimicrobials-third/en/) ○ Use of Ionophores • USA Source Verified • No Antibiotics Used for Growth Promotion • All Vegetarian Diet • No Animal By Products • Cage Free • No Antibiotics Ever or Raised with No Antibiotics Ever – raised with no antibiotics ever; raised with no antibiotics. 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Processing Facility</i></p> <p><i>Farm Fresh Foods, LLC, Guntersville, AL, Est. P-45565</i></p>	<p>PVP Certificate No. PV7332BFA Rev 01</p> <p>Effective Date: May 8, 2017</p> <p>Renewal Date: June 6, 2018</p> <p>Extension Date: July 20, 2018</p>

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<p>Fieldale Farms, Corp. 555 Broiler Blvd. Baldwin, GA 30511</p> <p>Contact: Anne Vann Phone: (706) 778-5101 Ext. 8222 Email: annevann@fieldale.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever (NAE) • Raised without Antibiotics Important to Human Medicine • No Antibiotics Administered • Locally Raised and Processed • Raised Cage Free • All Vegetarian Diet 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Harvest/Processing facilities</i></p> <ul style="list-style-type: none"> ▪ <i>Fieldale Farms, Corp., Cornelia, GA, Est. P-1250</i> ▪ <i>Fieldale Farms, Corp., Murrayville, GA, Est. P-1257</i> 	<p>PVP Certificate No.: PV8051BAA</p> <p>Effective Date: March 12, 2018</p> <p>Renewal Date: September 12, 2018</p>
<p>Foster Farms 1700 South 13th Avenue Kelso, WA 98626</p> <p>Contact: Grace Mountainspring Phone: (208) 394-6914 ext. 6715 Email: Grace.Mountainspring@fosterfarms.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever (NAE) • All Vegetarian Feed 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Harvest/Processing facility</i></p> <ul style="list-style-type: none"> ▪ <i>Foster Farms, Kelso, WA, Est. P-6164A</i> 	<p>PVP Certificate No.: PV8052MLA</p> <p>Effective Date: January 12, 2017</p> <p>Renewal Date: March 23, 2019</p>
<p>Foster Farms 1000 Davis Street Livingston, CA 95334</p> <p>Contact: Grace Mountainspring Phone: (208) 394-6914 ext. 6715 Email: Grace.Mountainspring@fosterfarms.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever (NAE) • All Vegetarian Feed 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Harvest/Processing facilities</i></p> <ul style="list-style-type: none"> ▪ <i>Foster Farms, Livingston, CA, Est. P-6137</i> ▪ <i>Foster Farms, Fresno, CA, Est. P-6137A</i> ▪ <i>Foster Farms, Fresno, CA, Est. P-7632</i> 	<p>PVP Certificate No.: PV7352ADA</p> <p>Effective Date: December 16, 2016</p> <p>Renewal Date: March 5, 2019</p>

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<p>George's, Inc. 402 W. Robinson Avenue Springdale, AR 72764</p> <p>Contact: Erin Johnson Phone: (479) 927-7312 Email: Erin.Johnson@georgesinc.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • Responsible Use of Antibiotics <ul style="list-style-type: none"> ○ No Antibiotics Used Important to Human Medicine as defined by the World Health Organization. ○ Veterinary Use Only Antibiotics Allowed. ○ No Antibiotics Used for Growth Promotion. ○ Ionophores Used on Program Birds as Necessary. • USA Source Verified. 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Processing facilities</i></p> <ul style="list-style-type: none"> ▪ <i>George's Processing, Inc., Springdale, AR, Est. P-208</i> ▪ <i>George's Processing, Inc., Cassville, MO, Est. P-13369</i> ▪ <i>George's Processing, Inc., Springdale, AR, Est. P-13584</i> ▪ <i>George's Foods, LLC Edinburg, VA, Est. P-1249</i> ▪ <i>George's Chicken, LLC Harrisonburg, VA, Est. P-2186</i> 	<p>VVP Certificate No.: PV8008BFA</p> <p>Effective Date: October 22, 2017</p> <p>Renewal Date: August 7, 2018</p>
<p>Gold Creek Foods, LLC 2255 White Sulphur Road Gainesville, GA 30501</p> <p>Contact: Phil Bradberry Phone: (678) 928-7031 Email: Phil.Bradberry@goldcreekfoods.com</p>	<ul style="list-style-type: none"> • Raised in USA • Raised Cage Free • No Antibiotics Ever (NAE) • No Animal Protein/Vegetarian Diet • Responsible Use of Antibiotics - no antibiotics used important to human health as defined by the World Health Organization; no antibiotics used medically important to human health as defined by the World Health Organization; 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; veterinary use only antibiotics allowed; only veterinary use antibiotics allowed, no antibiotics used for growth promotion, growth promoting antibiotics are not used. • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Processing Facilities</i></p> <ul style="list-style-type: none"> ▪ <i>Gold Creek Foods, LLC, Dawsonville, GA, Est. P-27505</i> ▪ <i>Gold Creek Foods, LLC, Gainesville, GA, Est. P-27505A</i> ▪ <i>Gold Creek Foods, LLC, Gainesville, GA, Est. P-44935</i> 	<p>VVP Certificate No.: PV7348WCA</p> <p>Effective Date: June 22, 2017</p> <p>Renewal Date: June 22, 2018</p>

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<p>Grain Processing Corporation 1443 S. 300 W Washington, IN 47501</p> <p>Contact: Melea Lunsford Phone: (812) 257-2748 Email: melea.lunsford@grainprocessing.com</p>	<ul style="list-style-type: none"> • The incoming corn meets GPC's standard of ≤0.9% GMO contamination maximum. • All finished product maltodextrin produced during an IP campaign is PCR tested by an outside lab to certify as "Negative" for GMO contamination Non-GMO. 	<p>Grains: <i>Corn</i></p> <p>Location(s): <i>Grain Handling & Processing Facility</i></p>	<p>PVP Certificate No. PV731200A</p> <p>Effective Date: November 18, 2016</p> <p>Renewal Date: January 12, 2019</p>
<p>House of Raeford 3867 2nd Street Arcadia, LA 71001</p> <p>Contact: Mitzi Gaddy Phone: (318) 263-9004 ext. 202 Email: MitziG@houseofraeford.com</p>	<ul style="list-style-type: none"> • USA Source Verified • Responsible Use of Antibiotics: <ul style="list-style-type: none"> ○ No Antibiotics Used Important to Human Medicine as defined by the World Health Organization. ○ No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization. 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Harvest/Processing facility</i></p> <p><i>House of Raeford, Arcadia, LA Est. P-19865</i></p>	<p>PVP Certificate No. PV8058BFA</p> <p>Effective Date: January 18, 2017</p> <p>Renewal Date: March 15, 2019</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Instituto Nacional de Carnes (INAC) CERTICARNES National Meat Institute of Uruguay Rincón 545 CP - 11000 Montevideo URUGUAY website: www.inac.uy</p> <p>Contact: Patricia Morón Phone: 005982-9160430 Fax 005982-9162071 Email: pmoron@inac.uy</p> <p><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></p> <p><i>The program was created by and is property of the National Meat Institute of Uruguay.</i></p>	<p>Points Verified</p>	<p>Livestock: <i>Cattle (Beef)</i></p> <p>Location(s): <i>Producers & Meat Processing Facilities</i></p> <p>Service(s):</p>	<p>PVP Certificate No. PV7296MMA</p> <p>Effective Date: July 23, 2004</p> <p>Renewal Date: November 4, 2018</p>
<p>JBS USA, LLC 1770 Promontory Circle Greeley, CO 80634</p> <p>Contact: Kelsey Kyle Phone: (970) 304-7098 Email: Kelsey.Kyle@jbsa.com</p>	<p>Domestic SVP:</p> <ul style="list-style-type: none"> • Source verified (defined as JBS specified genetics) • Produced by certified Pork Quality Assurance (PQA) producers • Selected for Quality 	<p>Livestock: <i>Pork</i></p> <p>Location(s): <i>Producers (Growers & Finishers)</i></p> <p>Facilities:</p> <ul style="list-style-type: none"> • JBS Ottumwa, IA, Est. 850; • JBS Marshalltown, IA, Est 3S 	<p>PVP Certificate No.: PV7177NNA</p> <p>Effective Date: August 6, 2002</p> <p>Renewal Date: August 6, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Jennie-O Turkey Store 2505 Willmar Avenue SW Willmar, MN 56201</p> <p>Contact: Brock Streff Phone: (320) 214-2893 Email: bastreff@j-ots.com</p>	<ul style="list-style-type: none"> • Certified Responsible Antibiotic Use (CRAU) Program • Poultry Export Verification (EV) Program: Specified Product Requirements for Korea and South Africa • No Antibiotics Ever • Raised without Antibiotics • Vegetarian Fed 	<p>Poultry: <i>Turkeys</i></p> <p>Location(s): <i>Hatcheries, Brooding, Grow-out Farms, Feed Mill, and Processing facilities</i></p> <ul style="list-style-type: none"> ▪ <i>Jennie-O Turkey Store (P-190) Barron, WI – harvest/processing</i> ▪ <i>Jennie-O Turkey Store (P-551) Willmar, MN – harvest/processing</i> ▪ <i>Jennie-O Turkey Store (P-544) Melrose, MN – harvest/processing</i> ▪ <i>Jennie-O Turkey Store (P-579) Faribault, MN – harvest/processing</i> ▪ <i>West Central Turkeys (P-403) Pelican Rapids, MN – processing</i> ▪ <i>Jennie-O Turkey Store (P-7760) Willmar, MN – processing</i> ▪ <i>Jennie-O Turkey Store (P-19299) Montevideo, MN – processing</i> ▪ <i>Abbyland Foods (P17764A) Abbottsford, WI – co-packer (CRAU Only)</i> ▪ <i>Arctic Cold Storage (P3367) St Cloud, MN – co-packer (except Poultry EV Program)</i> ▪ <i>Appert's Foodservice (P8983) St Cloud, MN – co-packer (CRAU Only)</i> 	<p>VP Certificate No.: PV7271NNA</p> <p>Effective Date: May 18, 2017</p> <p>Renewal Date: June 18, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Keystone Foods, LLC 7200 Old Madison Pike Building 5, Suite 500 Huntsville, AL 35806</p> <p>Contact: Stacey Grant Phone: (256) 964-1022 Email: Stacey.Grant@keystonefoods.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever (NAE) – Albany, KY live operations • NAE further processing – Albany, Camilla and Eufaula as well as further processors • Responsible Use of Antibiotics <ul style="list-style-type: none"> ○ No Antibiotics Used Important to Human Medicine as defined by the World Health Organization. ○ No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization. ○ 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. ○ Veterinary Use Only Antibiotics Allowed. • No Antibiotics Used for Growth Promotion 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatcheries, Feed Mills and Meat Harvest & Processing Facilities</i></p> <ul style="list-style-type: none"> • Keystone Foods in Camilla, GA, Est. P-2686 & Est. P-20385 - harvest/processing • Keystone Foods in Albany, KY, Est. P-20245 - harvest/processing • Keystone Foods in Gadsden, AL, Est. P-17341 – processing • Keystone Foods-Eufaula in Bakerhill, AL, Est. P-20322 – processing • Keystone Foods in Reidsville, NC, Est. P-7361 – processing • Keystone Foods in West Chester, PA, Est. P-18001 - R&D • AlaTrade Foods, LLC in Boaz, AL, Est. P-20699A – processing • Emmaus Foods, LLC in Albertsville, AL, Est. P-32145 - processing • Victory Foods in Gainesville, GA, Est. P-31979 – processing • Lake Foods in Hartwell, GA, Est. P-45379 	<p>PVP Certificate No.: PV7339JSA</p> <p>Effective Date: August 18, 2015</p> <p>Renewal Date: December 20, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Marcho Farms 176 Orchard Lane Harleysville PA 19438</p> <p>Contact: Herb Nicolo, PVP Coordinator Phone: (215)-721-7131 Fax: (215) 721-9719 Email: hnicolo@marchofarms.com</p>	<p>Requirements for Veal:</p> <ul style="list-style-type: none"> • Calves are raised by Wayne A Marcho Certified Growers; • Calves are raised without hormonal implants/ injections (once placed with certified grower); • Calves are transported to slaughter facility by drivers trained specifically in animal handling criteria utilizing the FSIS Training Program; • Carcass weight from 250-340 pounds; • Rib-eye size is between 6.5-8.5 square inches; • 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 • Carcasses are graded USDA Choice or higher. <p>Requirements for Lamb:</p> <ul style="list-style-type: none"> • Raised by Marcho Farms certified growers; • Source verified; • Carcass weight from 60-85 pounds; • Carcasses are graded USDA Choice or higher; & • Carcasses yield grade 3 or better. 	<p>Livestock: <i>Veal & Lamb</i></p> <p>Location(s): <i>Producers, Feedyards, Meat Processing Facilities, including:</i></p> <ul style="list-style-type: none"> ▪ <i>Marcho Farms, Inc., Souderton, PA, Est. 7857;</i> ▪ <i>Superior Farms, Denver, CO, Est. 5883</i> <p>Service(s): <i>Carcasses are certified by a USDA AMS Agent to meet the carcass requirements.</i></p>	<p>PVP Certificate No.: PV7290JSA</p> <p>Effective Date: January 10, 2005</p> <p>Renewal Date: December 1, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Meat & Livestock Australia Level 1, 40 Mount Australia North Sydney NSW 2059 Australia</p> <p>Meat Standards Australia™ Process Verified Program Level 2, 527 Gregory Terrace, Fortitude Valley, Brisbane, Queensland, Australia 4006</p> <p>Contact: Hayley Robinson Phone: +61 (7) 3620 5237 Email: hrobinson@mla.com.au</p>	<p><u>Beef & Sheepmeat certified by MSA™ as Eating Quality Assured for: Tenderness, Juiciness, and Flavor.</u></p> <ul style="list-style-type: none"> • <u>Sheepmeat Eating Quality</u> <ul style="list-style-type: none"> ○ Pathways have been developed to reduce the variation in sheepmeat eating quality. • <u>Beef Eating Quality</u> <ul style="list-style-type: none"> ○ Beef grading program has been developed to predict the eating quality of beef. 	<p>Livestock: <i>Cattle (Beef) & Lamb</i></p>	<p>PVP Certificate No.: PV7331EEA</p> <p>Effective Date: October 21, 2012</p> <p>Renewal Date: January 31, 2019</p>
<p>Meyer Natural Angus, LLC 4850 Hahns Peak Drive, Suite 204 Loveland, CO 80538</p> <p>Contact: Warren Mirtsching Phone: (970) 292-5589 Email: wmirtsching@meyerfoods.com</p>	<p>Export Verification Program for <u>People's Republic of China</u></p> <ul style="list-style-type: none"> • Meeting the Specified Product Requirements for People's Republic of China (QAD 1030AA Procedure); <p>Certified Tender Program:</p> <ul style="list-style-type: none"> • Specific carcass designation codes are the source of the carcasses which meet the requirements; • Only specific boxed beef subprimals products which are sourced from points 1. These boxes have specific approved product codes which adhere to the USDA Certified Program definitions based on muscle type; • Only box beef subprimals which have reached the required 14 days from slaughter or 12 days from fabrication date are allowed for use. This is the first point at which a USDA Certified Logo could be applied; • At point of further processing or retail store cutting, all of the above requirements must be confirmed prior to any further processing; • Only approved processors or retailers which have been trained to execute the above guidelines can be compliant. 	<p>Livestock: <i>Cattle (Beef)</i></p> <p>Location(s): <i>Harvest and Fabrication Facilities</i></p> <p><i>Harvest/Fabrication Facilities:</i></p> <ul style="list-style-type: none"> ▪ <i>Cargill Meat Solutions, Fort Morgan, CO, Est. 86R</i> ▪ <i>Skylark Meats, Omaha, NE, Est. 4215</i> 	<p>PVP Certificate No.: PV7220LLA</p> <p>Effective Date: November 9, 2016</p> <p>Renewal Date: October 27, 2018</p>

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	<p>These processors or retailers will be identified on an approval list.</p> <p>Uruguay Imported Beef, USDA Certified Tender:</p> <ul style="list-style-type: none"> • The boxed beef must meet the minimum of 55 days of age from fabrication; • Only specific boxed beef subprimals which are approved through the USDA Tenderness Process are allowed; • At point of further processing or retail store cutting, all of the above requirements must be confirmed prior to any further processing; • Only approved processors or retailers which have been trained to execute the above guidelines can be compliant. These processors or retailers will be identified on an approval list. <p>Tenderness Claim Verification</p> <ul style="list-style-type: none"> • According to section 6.4.3 of the DRAFT Standard Practice for Verifying Tenderness Claims Associated with Meat Cuts Derived from Beef, a Quality Management Method for assuring compliance with the marketing claim of USDA Certified Tender will be utilized and validated through a verification process in accordance with 7 CFR Part 62 – Livestock, meat, and other agricultural commodities (Quality Systems Verification Programs). This program will contain two (2) controlled elements and has been initially verified to meet the MTTV of 20.0 kg of SSF (4.4 kg WBSF) through an initial sample of 719 carcasses sampled between January 2012 and June 2013 that met the specified criteria. The program will be continuously evaluated and validated on a rolling 10 week basis. 		

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<p>Mountaire Farms, Inc. 29005 John J. Williams Highway Millsboro, DE 19966</p> <p>Contact: G. Donald Ritter Phone: (302) 382-9744 Email: dritter@mountaire.com</p>	<ul style="list-style-type: none"> • ARAC School Food Focus Certified Responsible Antibiotic Use (CRAU) Program • Cage Free – chickens will be raised without cages 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatcheries, Growers, Feed Mills and Harvest/Processing facilities</i></p> <ul style="list-style-type: none"> ▪ <i>Mountaire Farms, Inc. Millsboro, DE, Est. P-3;</i> ▪ <i>Mountaire Farms, Inc. Selbyville, DE, Est. P-667;</i> ▪ <i>Mountaire Farms, Inc. Lumber Bridge, NC, Est. P-7470</i> 	<p>PVP Certificate No.: PV8100JSA</p> <p>Effective Date: May 8, 2017</p> <p>Renewal Date: May 8, 2019</p>
<p>Natural Products, Inc. 2211 6th Avenue Grinnell, IA 50112</p> <p>Contact: Paul Lang & Khoun Lovan Phone: (641) 236-0852 Email: paul@npisoy.com; khoun@npisoy.com</p>	<ul style="list-style-type: none"> • Natural Products, Inc. (NPI) products verified by the USDA Process Verified Program as Non-GMO are made from soybeans that were not produced using biotechnology or genetic engineering and meet NPI's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO maximum). 	<p>Grains: <i>Soybeans & Soybean Products</i></p> <p>Location(s): <i>Grain Handling & Processing Facility</i></p>	<p>PVP Certificate No.: PV8017EEA</p> <p>Effective Date: December 27, 2016</p> <p>Renewal Date: February 26, 2019</p>
<p>Naturally Recycled Proteins of Indiana, LLC 4 McGeath Boulevard Montpelier, IN 47359 Phone: (765) 728-2510 Email: jwatters@nrpin.com Contact: James Watters</p>	<ul style="list-style-type: none"> • Naturally Recycled Proteins <ul style="list-style-type: none"> ○ Naturally Recycled Proteins utilizes an enzyme based process to break down proteins into a pet food ingredient. 	<p>Poultry: <i>Animal Feed Processed from Spent Egg Layers</i></p>	<p>PVP Certificate No. PV7194OOA</p> <p>Effective Date: August 9, 2013</p> <p>Renewal Date: July 20, 2018</p>
<p>Naturally Recycled Proteins 33460 170th Street Steamboat Rock, Iowa 50672 Phone: (641) 868-2691 Email: rmullins@webild.com Contact: Ronnie Mullins</p>	<ul style="list-style-type: none"> • Naturally Recycled Proteins <ul style="list-style-type: none"> ○ Naturally Recycled Proteins utilizes an enzyme based process to break down proteins into a pet food ingredient. 	<p>Poultry: <i>Animal Feed Processed from Spent Egg Layers</i></p>	<p>PVP Certificate No. PV7310NNA</p> <p>Effective Date: August 7, 2013</p> <p>Renewal Date: December 1, 2018</p>

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<p>Naturally Recycled Proteins 58555 Hwy 35 Wakefield, Nebraska 68784 Phone: (402) 287-9176 Email: bboeshart@webild.com Contact: Brian Boeshart</p>	<ul style="list-style-type: none"> • Naturally Recycled Proteins <ul style="list-style-type: none"> ○ Naturally Recycled Proteins utilizes an enzyme based process to break down proteins into a pet food ingredient. 	<p>Poultry: Animal Feed Processed from Spent Egg Layers</p>	<p>PVP Certificate No. PV7242NNA Effective Date: January 9, 2009 Renewal Date: October 12, 2018</p>
<p>Norman W. Fries, Inc. dba Fries Farms, LLC and Claxton Poultry Farms 8816 Highway 301 Claxton, GA 30417</p> <p>Contact: Allen Boudet; Paul Stavriotis Phone: (912) 739-3181; (912) 654-2133 Email: allen_boudet@claxtonpoultry.com; p_stavriotis@claxtonpoultry.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: <i>Broilers</i></p> <p>Locations: <i>Hatcheries, Grow-out Farms, Feed Mill, Production, Processing and Further Processing Facilities.</i></p> <p>Harvest/Processing Facility: <i>Claxton Poultry Farms, Claxton, GA, Est. P-6505</i></p>	<p>PVP Certificate No. PV7339LLA Rev 01 Effective Date: January 3, 2017 Renewal Date: January 12, 2019</p>
<p>OK Foods, Inc. 4201 Reed Lane Fort Smith, AR 72902</p> <p>Contact: Amy Szadziewicz Phone: (479) 784-1144 Email: Amy.Szadziewicz@okfoods.com</p>	<ul style="list-style-type: none"> • Responsible Use of Antibiotics <ul style="list-style-type: none"> ○ No antibiotics used important to human medicine as defined by the World Health Organization 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatcheries, Growers, Feed Mills and Harvest/Processing facilities</i></p> <ul style="list-style-type: none"> ▪ <i>OK Foods, Inc. Fort Smith, AR, Est. P-165;</i> ▪ <i>OK Foods, Inc. Fort Smith, AR, Est. P-165S;</i> ▪ <i>OK Foods, Inc. Muldrow, AR, Est. P-165M</i> 	<p>PVP Certificate No. PV8113BFA Effective Date: May 15, 2018 Renewal Date: November 15, 2018</p>
<p>Ozark Mountain Poultry, Inc. dba Forester Farmer's Market 1810 South St. Louis Batesville, AR 72501</p> <p>Contact: Tim Henderson Phone: (479) 878-4219 Email: thenderson@ompfoods.com</p>	<p>Points Verified</p>	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Grow-out Farms, Feed Mill, Grain Elevator, and Processing Facilities.</i></p> <ul style="list-style-type: none"> ▪ <i>Ozark Mountain Poultry, Inc. (P-46091) Batesville, AR-harvest/processing</i> ▪ <i>Ozark Mountain Poultry, Inc. (P-21498), Rogers, AR-processing</i> 	<p>PVP Certificate No.: PV8128BAA Effective Date: July 18, 2016 Renewal Date: May 30, 2019</p>




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<p>Peco Foods, Inc. 625 S. Allen St. Batesville, AR 72501</p> <p>Contact: Curtis Stell Phone: (601) 670-9328 Email: cstell@pecofoods.com</p>	<ul style="list-style-type: none"> • No antibiotics will be used on program birds (NAE) • All Vegetarian Diet • Cage Free • USA Source Verified • Responsible Use of Antibiotics (includes CRAU) <ul style="list-style-type: none"> ○ No Antibiotics Used Important to Human Medicine as defined by the World Health Organization. ○ No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration. ○ Veterinary Use Only Antibiotics Allowed. ○ Ionophores used on program birds as necessary. 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Harvest/Processing facilities.</i></p> <ul style="list-style-type: none"> ▪ <i>Peco Foods, Inc., Batesville, AR, Est. P-468</i> 	<p>VVP Certificate No.: PV8142BFA</p> <p>Effective Date: March 3, 2017</p> <p>Renewal Date: June 14, 2019</p>
<p>Peco Foods, Inc. 95 Commerce Drive Bay Springs, MS 39422</p> <p>Contact: Curtis Stell Phone: (601) 670-9328 Email: cstell@pecofoods.com</p>	<ul style="list-style-type: none"> • No antibiotics will be used on program birds (NAE) • All Vegetarian Diet • Cage Free • USA Source Verified • Responsible Use of Antibiotics (includes CRAU) <ul style="list-style-type: none"> ○ No Antibiotics Used Important to Human Medicine as defined by the World Health Organization. ○ No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration. ○ Veterinary Use Only Antibiotics Allowed. ○ Ionophores used on program birds as necessary. 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Harvest/Processing facilities.</i></p> <ul style="list-style-type: none"> ▪ <i>Peco Foods, Inc., Bay Springs, MS, Est. P-6510</i> ▪ <i>Peco Foods, Inc. (Featherlane), Canton, MS, Est. P-20659</i> 	<p>VVP Certificate No.: PV8127BFA</p> <p>Effective Date: September 6, 2017</p> <p>Renewal Date: December 8, 2018</p>




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<p>Peco Foods, Inc. 1039 West Fulton Street Canton, MS 39046</p> <p>Contact: Curtis Stell Phone: (205) 247-4584 Email: cstell@pecofoods.com</p>	<ul style="list-style-type: none"> • No antibiotics will be used on program birds (NAE) • All Vegetarian Diet • Cage Free Broilers • USA Source Verified • Responsible Use of Antibiotics (includes CRAU) <ul style="list-style-type: none"> ○ No Antibiotics Used Important to Human Medicine as defined by the World Health Organization. ○ No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration. ○ Veterinary Use Only Antibiotics Allowed. ○ Ionophores used on program birds as necessary. 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Harvest/Processing facilities.</i></p> <ul style="list-style-type: none"> ▪ <i>Peco Foods, Inc., Canton, MS, Est. P-890</i> 	<p>VVP Certificate No.: PV8037MMA</p> <p>Effective Date: August 15, 2017</p> <p>Renewal Date: October 5, 2018</p>
<p>Peco Foods, Inc. 4114 Highway 67 S Pocahontas, AR 72455</p> <p>Contact: Curtis Stell Phone: (601) 670-9328 Email: cstell@pecofoods.com</p>	<ul style="list-style-type: none"> • No antibiotics will be used on program birds (NAE) • All Vegetarian Diet • Cage Free Broilers • USA Source Verified • Responsible Use of Antibiotics (includes CRAU) <ul style="list-style-type: none"> ○ No Antibiotics Used Important to Human Medicine as defined by the World Health Organization. ○ No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration. ○ Veterinary Use Only Antibiotics Allowed. ○ Ionophores used on program birds as necessary. 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Harvest/Processing facilities.</i></p> <ul style="list-style-type: none"> ▪ <i>Peco Foods, Inc., Pocahontas, AR, Est. P-45483</i> 	<p>VVP Certificate No.: PV8044BFA</p> <p>Effective Date: July 20, 2017</p> <p>Renewal Date: September 15, 2018</p>



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<p>Peco Foods, Inc. 3701 Kauloosa Avenue Tuscaloosa, AL 35401</p> <p>Contact: Curtis Stell Phone: (601) 670-9328 Email: cstell@pecofoods.com</p>	<ul style="list-style-type: none"> • No antibiotics will be used on program birds (NAE) • All vegetarian diet • Cage Free • USA Source Verified • Responsible Use of Antibiotics (includes CRAU) <ul style="list-style-type: none"> ○ No Antibiotics Used Important to Human Medicine as defined by the World Health Organization. ○ Veterinary Use Only Antibiotics Allowed. ○ Ionophores used on program birds as necessary. 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Harvest/Processing facilities.</i></p> <ul style="list-style-type: none"> ▪ <i>Peco Foods, Inc., Tuscaloosa, AL, Est. P-6504</i> ▪ <i>Peco Foods, Inc., Brooksville, MS, Est. P-18863</i> ▪ <i>Peco Foods, Inc., Sebastopol, MS, Est. P-6616</i> 	<p>PVP Certificate No.: PV7079ACA Rev 02</p> <p>Effective Date: January 11, 2016</p> <p>Renewal Date: April 12, 2018</p> <p>Extension Date: June 30, 2018</p>
<p>Perdue Foods LLC Accomac Complex (P-7903) 22520 Lankford Highway Accomac, Virginia 23301 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p>Perdue Brand</p> <div style="display: flex; justify-content: space-around;">   </div> <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • Tenderness Guaranteed 2/ • No Antibiotics Ever • Free Range 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV7352JSA</p> <p>Effective Date: May 11, 2010</p> <p>Renewal Date: January 29, 2019</p>
<p>Perdue Foods LLC Bridgewater Facility (P-369) 100 Quality Street Bridgewater, Virginia 22812 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p>Perdue Brand</p> <div style="text-align: center;">  </div> <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Raised Cage Free • Made with Chicken Raised in the USA 	<p>Location(s): <i>Further Processing Facility</i></p>	<p>PVP Certificate No. PV7199BAA</p> <p>Effective Date: August 8, 2012</p> <p>Renewal Date: August 30, 2018</p>





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Company	Process Verified Points	Program Scope	Verification Information
<p>Perdue Foods LLC Concord Facility (P-9099) 862 Harris Street, NW Concord, North Carolina 28025 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Raised Cage Free • Made with Chicken Raised in the USA 	<p>Location(s): <i>Further Processing Facility;</i></p>	<p>PVP Certificate No. PV7200BAA</p> <p>Effective Date: December 6, 2012</p> <p>Renewal Date: August 30, 2018</p>
<p>Perdue Foods LLC Cromwell Complex (P-19112) 489 Cromwell Road Beaver Dam, Kentucky 42333 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue and Harvestland Brand</u></p>  <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • No Antibiotics Ever • Tenderness Guaranteed 2/ 	<p>Poultry: <i>Broilers, Roasters</i></p> <p>Location(s): <i>Hatchery, Feed Mill, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV8045BAA</p> <p>Effective Date: May 2, 2008</p> <p>Renewal Date: March 3, 2019</p>
<p>Perdue Foods LLC Dillon Complex (P-18285) 2047 Highway 9 Dillon, South Carolina 29536 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • Poultry Care 1/ • Raised Cage Free • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV7192JSA</p> <p>Effective Date: July 22, 2011</p> <p>Renewal Date: August 30, 2018</p>




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Company	Process Verified Points	Program Scope	Verification Information
<p>Perdue Foods LLC Draper Valley Farms (P-6058) 1000 Jason Lane Mount Vernon, WA 98237 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Poultry Care 1/ • Raised Cage Free • Tenderness Guaranteed 2/ • Made with Chicken Raised in the USA <ul style="list-style-type: none"> • Northwest Grown • Free Range 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Feed Mill, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV8128MLA</p> <p>Effective Date: March 8, 2016</p> <p>Renewal Date: June 8, 2019</p>
<p>Perdue Foods LLC Georgetown Complex (P-2178) 20621 Savannah Road Georgetown, Delaware 19947 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • No Antibiotics Ever • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free 	<p>Poultry: <i>Roasters</i></p> <p>Location(s): <i>Hatchery, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV7319JSA</p> <p>Effective Date: April 29, 2010</p> <p>Renewal Date: December 14, 2018</p>




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Company	Process Verified Points	Program Scope	Verification Information
<p>Perdue Foods LLC Lewiston Complex (P-9197) 3539 Governors Road Lewiston, North Carolina 27849 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue and Harvestland Brand</u></p>   <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • No Antibiotics Ever • Tenderness Guaranteed 2/ 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Feed Mill, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV7178JSA</p> <p>Effective Date: April 19, 2010</p> <p>Renewal Date: July 20, 2018</p>
<p>Perdue Foods LLC Milford Complex (P-1318) 255 North Rehobeth Boulevard Milford, Delaware 19963 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • No Antibiotics Ever • Free Range 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV7317JSA</p> <p>Effective Date: May 11, 2010</p> <p>Renewal Date: December 14, 2018</p>
<p>Perdue Foods LLC Monterey Facility (P-11507) 2300 Industrial Drive Monterey, Tennessee 38574 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Raised Cage Free • Made with Chicken Raised in the USA 	<p>Location(s): <i>Further Processing Facility</i></p>	<p>PVP Certificate No. PV7269BAA</p> <p>Effective Date: April 5, 2013</p> <p>Renewal Date: October 27, 2018</p>



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Company	Process Verified Points	Program Scope	Verification Information
<p>Perdue Foods LLC Perry Complex (P-21234) 250 Georgia Highway 247 Spur Perry, Georgia 31069 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Harvestland Brand</u></p>  <ul style="list-style-type: none"> • No Antibiotics Ever • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • Tenderness Guaranteed 2/ <p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV7304BAA</p> <p>Effective Date: March 20, 2012</p> <p>Renewal Date: December 6, 2018</p>
<p>Perdue Foods LLC Perry Facility (P-33994) 240 Georgia Highway 247 Spur Perry, Georgia 31069 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Harvestland Brand</u></p>  <ul style="list-style-type: none"> • No Antibiotics Ever • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • Made with Chicken Raised in the USA 	<p>Location(s): <i>Further Processing Facility</i></p>	<p>PVP Certificate No. PV7313BAA</p> <p>Effective Date: March 20, 2012</p> <p>Renewal Date: December 6, 2018</p>

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
	<p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • Made with Chicken Raised in the USA 		
<p>Perdue Foods LLC Petaluma Poultry (P-2882) 2700 Lakeville Highway Petaluma, CA 94955 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Poultry Care 1/ • Raised Cage Free • Free Range • Made with Chicken Raised in the USA 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Feed Mill, Growers, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV8009MLA</p> <p>Effective Date: February 26, 2018</p> <p>Renewal Date: August 26, 2018</p>
<p>Perdue Foods LLC Rockingham Complex (P-1243) 416 South Long Drive Rockingham, North Carolina 28379 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • No Antibiotics Ever 	<p>Poultry: <i>Roasters</i></p> <p>Location(s): <i>Hatchery, Feed Mill, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV7192JSA</p> <p>Effective Date: October 13, 2010</p> <p>Renewal Date: August 30, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Perdue Foods LLC Salisbury Complex (P-764) 521 Willow Street Salisbury, Maryland 21802 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • No Antibiotics Ever • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free 	<p>Poultry: <i>Broilers, Cornish Hens</i></p> <p>Location(s): <i>Hatchery, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV7354JSA</p> <p>Effective Date: May 11, 2010</p> <p>Renewal Date: January 29, 2019</p>
<p>Perdue Foods LLC Washington Complex (P-286) 65 S. 200 W. Washington, IN 47501 Phone: (410) 713-9795 Email: Tabatha.Milligan@perdue.com Contact: Tabatha Milligan</p>	<p><u>Perdue Brand</u></p>  <ul style="list-style-type: none"> • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Raised Cage Free (Chicken Only) 	<p>Poultry: <i>Turkeys, Chicken (Further Processing Only)</i></p> <p>Location(s): <i>Hatchery, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV8150BAA</p> <p>Effective Date: March 25, 2013</p> <p>Renewal Date: June 14, 2019</p>
<p>Pilgrim's Pride Corporation 898 Barber Street Athens, GA 30601</p> <p>Contact: Brad Tipton Phone: (423) 242-6534 Email: brad.tipton@pilgrims.com</p>	<ul style="list-style-type: none"> • Chickens Raised with No Antibiotics Ever 	<p>Poultry: <i>Broilers</i></p> <p>Locations: <i>Hatcheries, Grow-out Farms, Feed Mill, and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Pilgrim's Pride Corporation, Athens, GA Est. P-855</i></p>	<p>PVP Certificate No. PV8093BFA</p> <p>Effective Date: November 6, 2017</p> <p>Renewal Date: November 6, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Pilgrim's Pride Corporation 654 Univeter Road Canton, GA 30115</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: brad.tipton@pilgrims.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever 	<p>Poultry: <i>Broilers</i></p> <p>Locations: <i>Hatchery, Grow-out Farms, Feed Mill, and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Pilgrim's Pride Corporation, Canton, GA, Est. P-1284</i></p>	<p>PVP Certificate No. PV7346OOA</p> <p>Effective Date: January 13, 2017</p> <p>Renewal Date: January 13, 2019</p>
<p>Pilgrim's Pride Corporation 1591 Broad Street Chattanooga, TN 37408</p> <p>Contact: Brad Tipton Phone: (903) 767-6402 Email: brad.tipton@pilgrims.com</p>	<ul style="list-style-type: none"> • Chickens Raised with No Antibiotics Ever 	<p>Poultry: <i>Broilers</i></p> <p>Locations: <i>Hatcheries, Grow-out Farms, Feed Mill, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> ▪ <i>Pilgrim's Pride Corporation (P-1353) Chattanooga, TN harvest/processing</i> ▪ <i>Pilgrim's Pride Corporation (P-6719), Chattanooga, TN processing</i> 	<p>PVP Certificate No. PV8066BAA</p> <p>Effective Date: March 3, 2017</p> <p>Renewal Date: March 23, 2019</p>
<p>Pilgrim's Pride Corporation 113 McNeal Drive Douglas, GA 31533</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: brad.tipton@pilgrims.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: <i>Broilers</i></p> <p>Locations: <i>Hatcheries, Grow-out Farms, Feed Mill, and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Pilgrim's Pride Corporation, Douglas, GA, Est. P-1272</i></p>	<p>PVP Certificate No. PV8086WCA</p> <p>Effective Date: April 18, 2018</p> <p>Renewal Date: October 18, 2018</p>
<p>Pilgrim's Pride Corporation Mayfield Complex 2653 State Route 1241 Hickory, KY 42051</p> <p>Contact: Brad Tipton Phone: (903) 767-6402 Email: brad.tipton@pilgrims.com</p>	<ul style="list-style-type: none"> • No Antibiotics Ever 	<p>Poultry: <i>Broilers</i></p> <p>Locations: <i>Hatcheries, Grow-out Farms, Feed Mill, and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Pilgrim's Pride Corporation, Hickory, KY Est. P-17340</i></p>	<p>PVP Certificate No. PV8135BAA</p> <p>Effective Date: February 19, 2017</p> <p>Renewal Date: May 30, 2019</p>

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p>Salmon Creek Farms Marketing Association 2072 Orchard Drive East Twin Falls, ID 83301</p> <p>Contact: Beth Patten, Executive Director Phone: (208) 733-0980 Email: beth@salmoncreekfarms.com</p>	<ul style="list-style-type: none"> • All market hogs can be source verified to Salmon Creek Farms Marketing Association (SCFMA) partner farms. • Use of the Beta-adrenergic agonist, Paylean (Ractopamine) is prohibited in the production of hogs. • No rendered animal proteins including meat meal, bone meal, or blood meal are used in the production of hogs. • All hogs are sourced from PQA Plus certified producers. • SCFMA performs meat quality evaluations. 	<p>Livestock: <i>Pork</i></p> <p>Location(s): <i>Producers (Nursery's, Growers, & Finishers)</i></p> <p><i>Facilities including: Independent Meat Company, Twin Falls, ID, Est. 226</i></p>	<p>PVP Certificate No.: PV7199ADA</p> <p>Effective Date: December 12, 2006</p> <p>Renewal Date: September 26, 2018</p>
<p>Seaboard Foods 2700 NE 28th Street Guyman, OK</p> <p>Contacts: David Eaheart, Headquarters Coordinator Phone: (913) 261-2600 Email: processverified@seaboardpork.com</p> <p>Dr. Robert Elder, Director HACCP & Food Safety Phone: (913) 676-8816 Email: Rob.Elder@stfmail.com</p>	<ul style="list-style-type: none"> • Meat Quality • Animal Handling • Source Verification • PQA Plus Pork Export Verification (EV) Program • Never Fed Beta Agonists Program 	<p>Livestock: <i>Pork</i></p> <p>Location(s): <i>Producers (Nursery's, Growers, & Finishers)</i></p> <p><i>Facilities:</i></p> <ul style="list-style-type: none"> • <i>Seaboard Foods, Guyman, OK, Est. 13597;</i> • <i>Triumph Foods, St. Joseph, MO, Est. 31965</i> • <i>Seaboard Triumph Foods, Sioux City, IA, Est. 46071</i> 	<p>PVP Certificate No.: PV8106BEA</p> <p>Effective Date: June 22, 2004</p> <p>Renewal Date: May 15, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Simmons Prepared Foods, Inc. 601 N. Hico Siloam Springs, AR 72761</p> <p>Contact: Katrina Shores Phone: (479) 215-2234 Email: Katrina.Shores@simfoods.com</p>	<ul style="list-style-type: none"> • Raised without the use of antibiotics or Chickens raised without the use of antibiotics. • 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. 	<p>Poultry: <i>Broilers</i></p> <p>Locations: <i>Hatcheries, Grow-out Farms, Feed Mills, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> ▪ <i>Simmons Prepared Foods, Inc. (P-550) Decatur, AR - harvest/processing</i> ▪ <i>Simmons Prepared Foods, Inc. (P-727), Southwest City, MO - harvest/processing</i> ▪ <i>Simmons Prepared Foods, Inc. (P486), Siloam Springs, AR – further processing</i> ▪ <i>Simmons Prepared Foods, Inc. (P20287 & P5837), Van Buren, AR – further processing</i> ▪ <i>Simmons Prepared Foods, Inc. (P5840), Fort Smith, AR – further processing</i> 	<p>PVP Certificate No. PV8072BFA</p> <p>Effective Date: March 3, 2017</p> <p>Renewal Date: April 5, 2019</p>

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p>Smithfield 11500 N.W. Ambassador Drive Kansas City, MO 64153</p> <p>Contact: Ann McDonald Phone: (515) 986-0637 Email: amcdonald@smithfield.com</p>	<ul style="list-style-type: none"> • All pigs are traceable to farm of origin. • All pigs are raised in the United States of America/Product of USA. • Pigs are managed using an On-Farm Food Safety Based Control System (PQA+). • Use of an Animal Handling Program at plants, Transport to Plants (TQA) and PQA+ Site Status certification, on-farm animal care assessment. • ISO 14001 Certificates of Registration for Environmental Management Systems at Plants. • Pigs used to produce product for the Russian Federation will comply with AMS QAD 1030V requirements for pork plants exporting to the Russian Federation.* • 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. • Tenderness is guaranteed through the implementation and verification of Smithfield's "Tenderness Best Practice." (This only applies to products carrying the 'Guaranteed Tender Claim'.) 	<p>Livestock: <i>Pork</i></p> <p>Location(s): <i>Producers (Nursery's, Growers, & Finishers)</i></p> <p><i>Meat Processing Facilities including:</i> <i>Est. 360, Vernon, CA</i> <i>Est. 717, Denison, IA[#];</i> <i>Est. 717CR, Crete, NE[#];</i> <i>Est. 320M, Milan, MO;</i> <i>Est. 717M, Monmouth, IL;</i> <i>Est. 17D, Sioux Falls, SD;</i> <i>Est. 221A, Smithfield, VA^{##};</i> <i>Est. 18079, Tar Heel, NC^{##};</i> <i>Est. 413, Clinton, NC^{##}</i></p> <p><i>*Only Est. 18079, 413 and 221A are approved for the Pork to Russia QAD 1030V Program</i> <i>#Only Est. 717, 717CR, 18079, 413 and 221A are approved for Tenderness Best Practice</i></p>	<p>PVP Certificate No.: PV8030BDA</p> <p>Effective Date: March 31, 2014</p> <p>Renewal Date: June 14, 2019</p>
<p>Sweet Harvest Foods Sweet Holdings, LLC 15100 Business Parkway Rosemount, MN 55068</p> <p>Contact: Luke Fritze Phone: (507) 263-8599 Email: lfritze@sweetharvestfoods.com</p>	<ul style="list-style-type: none"> • Source Verified Honey – Sweet Holdings, LLC sources its honey from 1) beekeepers or 2) collection companies (who have agreements signed or verbal with individual beekeepers), who can trace their honey back to the Country of Origin. 	<p>Products: <i>Honey</i></p> <p>Location(s): <i>Processing Facility</i></p>	<p>PVP Certificate No.: PV8092BAA</p> <p>Effective Date: November 6, 2017</p> <p>Renewal Date: November 6, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Tecumseh Poultry, LLC 13151 Dovers Street Waverly, Nebraska 68462</p> <p>Phone: (402) 786-1000 Email: ebarth@smartchicken.com Contact: Eric Barth</p>	<ul style="list-style-type: none"> • Pure Air Chilled, No Added Water 1/ • No Antibiotics Ever <p>1/ Defined as using cold, HEPA-filtered, forced air to chill product without the use of water.</p>	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> • <i>Tecumseh Poultry, LLC, Tecumseh, NE, Est. P-20251 harvest/processing</i> • <i>Tecumseh Poultry, LLC, Waverly, NE, Est. P-20251W further processing</i> 	<p>PVP Certificate No. PV7030LLA Rev 01</p> <p>Effective Date: January 7, 2014</p> <p>Renewal Date: April 14, 2018 Extension Date: June 30, 2018</p>
<p>Tyson Foods, Inc. 6600 Highway 431 S Albertville, AL 35950</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • No Antibiotics used important to human medicine as defined by the World Health Organization <ul style="list-style-type: none"> ○ Use of Ionophores • USA Source Verified 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Albertville, AL, Est. P-559</i></p>	<p>PVP Certificate No.: PV8142WCA</p> <p>Effective Date: January 13, 2017</p> <p>Renewal Date: June 8, 2019</p>
<p>Tyson Foods, Inc. 67240 Main Street Blountsville, AL 35031</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • No Antibiotics used important to human medicine as defined by the World Health Organization <ul style="list-style-type: none"> ○ Use of Ionophores • USA Source Verified 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Blountsville, AL, Est. P-6</i></p>	<p>PVP Certificate No.: PV8142WCB</p> <p>Effective Date: January 13, 2017</p> <p>Renewal Date: June 8, 2019</p>
<p>Tyson Foods, Inc. Highway 259 South Broken Bow, OK 74728</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • No Antibiotics used important to human medicine as defined by the World Health Organization <ul style="list-style-type: none"> ○ Use of Ionophores • USA Source Verified 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Broken Bow, OK, Est. P-7085</i></p>	<p>PVP Certificate No.: PV7157BFA Rev 01</p> <p>Effective Date: May 3, 2016</p> <p>Renewal Date: July 14, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Tyson Foods, Inc. 3865 Highway 35 North Carthage, MS 39051</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliot</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Carthage, MS, Est. P-758</i></p>	<p>PVP Certificate No.: PV7339OOB</p> <p>Effective Date: October 27, 2016</p> <p>Renewal Date: December 19, 2018</p>
<p>Tyson Foods, Inc. 1019 Shelbyville Street Center, TX 75935</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Center, TX, Est. P-325</i></p>	<p>PVP Certificate No.: PV8038AJA</p> <p>Effective Date: December 13, 2016</p> <p>Renewal Date: April 12, 2019</p>
<p>Tyson Foods, Inc. 301 E. Cherry Street Clarksville, AR 72830</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • No Antibiotics used important to human medicine as defined by the World Health Organization <ul style="list-style-type: none"> ○ Use of Ionophores • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Clarksville, AR, Est. P-7101</i></p>	<p>PVP Certificate No.: PV8023BFA</p> <p>Effective Date: November 4, 2016</p> <p>Renewal Date: February 26, 2019</p>
<p>Tyson Foods, Inc. 545 Valley Road Corydon, IN 47112</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • Chickens Raised with No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Corydon, IN, Est. P-1241</i></p>	<p>PVP Certificate No.: PV7320OOA</p> <p>Effective Date: December 13, 2016</p> <p>Renewal Date: December 13, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Tyson Foods, Inc. 340 West Maple Street Cumming, GA 30040</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • No Antibiotics used important to human medicine as defined by the World Health Organization <ul style="list-style-type: none"> ○ Use of Ionophores • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Cumming, GA, Est. P-243</i></p>	<p>PVP Certificate No.: PV8023BAA</p> <p>Effective Date: December 13, 2016</p> <p>Renewal Date: February 7, 2019</p>
<p>Tyson Foods, Inc. 1291 North Highway 7 Dardanelle, AR 72834</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> • <i>Tyson Foods, Inc., Dardanelle, AR, Est. P-72</i> • <i>Tyson Foods, Inc., Russellville, AR, Est. P-5839</i> • <i>Twin River Foods, Atkins, AR, Est. P-31877</i> 	<p>PVP Certificate No. PV7305JSA</p> <p>Effective Date: December 02, 2016</p> <p>Renewal Date: December 30, 2018</p>
<p>Tyson Foods, Inc. 1001 East Stoddard Street Dexter, MO 63841</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Dexter, MO, Est. P-7089</i></p>	<p>PVP Certificate No.: PV7143BAA Rev 01</p> <p>Effective Date: May 3, 2016</p> <p>Renewal Date: June 01, 2018</p> <p>Extension Date: August 31, 2018</p>
<p>Tyson Foods, Inc. 1225 Jack Lee Drive Forest, MS 39074</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> • <i>Tyson Foods, Inc., Forest, MS, Est. P-164</i> • <i>Tyson Foods, Inc., Vicksburg, MS, Est. P-17728</i> 	<p>PVP Certificate No.: PV7339OOA</p> <p>Effective Date: January 12, 2017</p> <p>Renewal Date: January 12, 2019</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Tyson Foods, Inc. Glen Allen Complex 13264 Mountain Road Glen Allen, Virginia 23059</p> <p>Phone: (336) 838-2171 Email: Mike.Pike@tyson.com Contact: Mike Pike</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Processing Facility</i></p>	<p>PVP Certificate No. PV7249BAA</p> <p>Effective Date: August 26, 2016</p> <p>Renewal Date: September 27, 2018</p>
<p>Tyson Foods, Inc. 601 Tyson Drive Green Forest, AR 72638</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • No Antibiotics Important to Human Medicine according to World Health Organization • USA Source Verified 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> • <i>Tyson Foods, Inc., Green Forest, AR, Est. P-112</i> • <i>Tyson Foods, Inc., Green Forest, AR, Est. P-112A</i> • <i>Tyson Foods, Inc., Berryville, AR, Est. P-7211</i> • <i>Tyson Foods, Inc., Rogers, AR, Est. P-7221</i> • <i>Tyson Foods, Inc., Rogers, AR, Est. P-607</i> • <i>Tyson Foods, Inc., Springdale, AR Est. P-549</i> 	<p>PVP Certificate No. PV7346BFA</p> <p>Effective Date: November 18, 2016</p> <p>Renewal Date: January 29, 2019</p>
<p>Tyson Foods, Inc. 275 County Road 278 Hope, AR 71801</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • Responsible Use of Antibiotics: <ul style="list-style-type: none"> ○ No antibiotics used important to human medicine as defined by the World Health Organization. ○ Use of Ionophores • USA Source Verified 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Hope, AR, Est. P-7156</i></p>	<p>PVP Certificate No.: PV8107BAA</p> <p>Effective Date: March 23, 2016</p> <p>Renewal Date: May 1, 2019</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Tyson Foods, Inc. 800 County Road Monett, MO 65708</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Monett, MO, Est. P-1315</i></p>	<p>PVP Certificate No. PV7172BFA Rev 02</p> <p>Effective Date: December 29, 2016</p> <p>Renewal Date: January 14, 2018</p> <p>Extension Date: June 30, 2018</p>
<p>Tyson Foods, Inc. 2023 Hasty Street Monroe, NC 28110</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • 100% Vegetarian Diet • Raised Cage Free • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> • <i>Tyson Foods, Inc., Monroe, NC, Est. P-622</i> • <i>Tyson Foods, Inc., Wilkesboro, NC, Est. P-1AA</i> 	<p>PVP Certificate No. PV8073WCA</p> <p>Effective Date: December 02, 2016</p> <p>Renewal Date: March 26, 2019</p>
<p>Tyson Foods, Inc. 100 East Cassady Nashville, AR 71852</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • Responsible Use of Antibiotics: <ul style="list-style-type: none"> ○ No antibiotics used important to human medicine as defined by the World Health Organization. ○ Use of Ionophores • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility:</p> <ul style="list-style-type: none"> • <i>Tyson Foods, Inc., Nashville, AR, Est. P-7100</i> • <i>Tyson Foods, Inc., Russellville, AR, Est. P-5839</i> • <i>Tyson Foods, Inc., Waterloo, IA, Est. P-21397</i> • <i>Twin Rivers Foods, Atkins, AR Est. P-31877</i> 	<p>PVP Certificate No.: PV8106BFA</p> <p>Effective Date: March 23, 2016</p> <p>Renewal Date: May 13, 2019</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Tyson Foods, Inc. 403 South Custer Avenue New Holland, PA 17557</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified • CRAU-Certified Responsible Antibiotic Use 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., New Holland, PA, Est. P-1325</i></p>	<p>PVP Certificate No.: PV8051JSA</p> <p>Effective Date: February 23, 2017</p> <p>Renewal Date: March 27, 2019</p>
<p>Tyson Foods, Inc. 1 Tyson Avenue Noel, MO 64854</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Noel, MO, Est. P-1362</i></p>	<p>PVP Certificate No.: PV8023BFB</p> <p>Effective Date: November 4, 2016</p> <p>Renewal Date: February 26, 2019</p>
<p>Tyson Foods, Inc. 5505 Jefferson Parkway Pine Bluff, AR 71602</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> • <i>Tyson Foods, Inc., Pine Bluff, AR, Est. P-13456</i> • <i>Tyson Foods, Inc., North Little Rock, AR, Est. P-746</i> 	<p>PVP Certificate No.: PV7158BFA</p> <p>Effective Date: May 3, 2016</p> <p>Renewal Date: July 14, 2018</p>
<p>Tyson Foods, Inc. 14660 US Highway 41 South Robards, KY 42452</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Robards, KY, Est. P-19514</i></p>	<p>PVP Certificate No.: PV8009BAA</p> <p>Effective Date: December 02, 2016</p> <p>Renewal Date: January 29, 2019</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Tyson Foods, Inc. 19571 Whitfield Road Sedalia, MO 65301</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Sedalia, MO, Est. P-13556</i></p>	<p>PVP Certificate No.: PV7136BFA Rev 01</p> <p>Effective Date: May 03, 2016</p> <p>Renewal Date: June 01, 2018</p> <p>Extension Date: July 31, 2018</p>
<p>Tyson Foods, Inc. 1200 West Kingsbury Street Seguin, TX 78130</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Seguin, TX, Est. P-1137</i></p>	<p>PVP Certificate No. PV8016AJA</p> <p>Effective Date: December 29, 2016</p> <p>Renewal Date: February 15, 2019</p>
<p>Tyson Foods, Inc. 907 W. Jackson Street Shelbyville, TN 37160</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Shelbyville, TN, Est. P-6651</i></p>	<p>PVP Certificate No. PV8003BAA</p> <p>Effective Date: December 02, 2016</p> <p>Renewal Date: January 29, 2019</p>


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Company	Process Verified Points	Program Scope	Verification Information
<p>Tyson Foods, Inc. 600 N. Berry Street Springdale, AR 72762</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • No Antibiotics Important to Human Medicine according to World Health Organization • USA Source Verified 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> • <i>Tyson Foods, Inc., Springdale, AR Est. P-5842</i> • <i>Tyson Foods, Inc., Berryville, AR, Est. P-7211</i> • <i>Tyson Foods, Inc., Rogers, AR, Est. P-7221</i> • <i>Tyson Foods, Inc., Rogers, AR, Est. P-607</i> • <i>Tyson Foods, Inc., Springdale, AR Est. P-549</i> 	<p>PVP Certificate No. PV7346BFA</p> <p>Effective Date: November 18, 2016</p> <p>Renewal Date: January 29, 2019</p>
<p>Tyson Foods, Inc. 671 Randall Wobbe Lane Springdale, AR 72765</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • 100% Vegetarian diet or all vegetarian • Raised Cage Free • USA Source Verified 	<p>Poultry: <i>Broilers</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Springdale, AR, Est. P-481</i></p>	<p>PVP Certificate No.: PV7214BFA</p> <p>Effective Date: July 21, 2016</p> <p>Renewal Date: August 18, 2018</p>
<p>Tyson Foods, Inc. 315 Villas Road Storm Lake, IA 50588</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever and/or • 100% Vegetarian Diet or All Vegetarian Diet 	<p>Poultry: <i>Turkeys</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Storm Lake, IA, Est. P-757</i></p>	<p>PVP Certificate No.: PV7240NNA Rev 01</p> <p>Effective Date: April 10, 2017</p> <p>Renewal Date: April 10, 2018</p> <p>Extension Date: June 30, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Tyson Foods, Inc. 11224 Lankford Highway Temperanceville, VA 23442</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Temperanceville, VA, Est. P-806</i></p>	<p>PVP Certificate No. PV8016JSA</p> <p>Effective Date: December 02, 2016</p> <p>Renewal Date: January 29, 2019</p>
<p>Tyson Foods, Inc. 2800 East Tyson Drive Union City, TN 38261</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • Responsible Use of Antibiotics: <ul style="list-style-type: none"> ○ No antibiotics used important to human medicine as defined by the World Health Organization. ○ Use of Ionophores • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>Tyson Foods, Inc., Union City, TN, Est. P-19636</i></p>	<p>PVP Certificate No.: PV8079WCA</p> <p>Effective Date: March 8, 2016</p> <p>Renewal Date: April 18, 2019</p>
<p>Tyson Foods, Inc. 1151 E. Pine Street Vienna, GA 31092</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • No Antibiotics used important to human medicine as defined by the World Health Organization <ul style="list-style-type: none"> ○ Use of Ionophores • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> • <i>Tyson Foods, Inc., Vienna, GA, Est. P-18873</i> • <i>Tyson Foods, Inc., Dawson, GA, Est. P-2657</i> 	<p>PVP Certificate No.: PV8025BAA</p> <p>Effective Date: December 13, 2016</p> <p>Renewal Date: February 7, 2019</p>
<p>Tyson Foods, Inc. 442 Plant Street Waldron, AR 72958</p> <p>Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<ul style="list-style-type: none"> • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> • <i>Tyson Foods, Inc., Waldron, AR, Est. P-768</i> • <i>Tyson Foods, Inc., Van Buren, AR, Est. P-7048</i> • <i>Tyson Foods, Inc., Fort Smith, AR, Est. P-7255</i> 	<p>PVP Certificate No. PV7303JSA</p> <p>Effective Date: December 02, 2016</p> <p>Renewal Date: December 30, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>Tyson Foods, Inc. Wilkesboro Complex 1600 River Street Wilkesboro, North Carolina 28697 Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott</p>	<p>Nature Raised Farms Brand</p>  <ul style="list-style-type: none"> • 100% Vegetarian Diet • Raised Cage Free • No Antibiotics Ever • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): <i>Hatchery, Production and Processing Facilities</i></p>	<p>PVP Certificate No. PV7311BAA</p> <p>Effective Date: January 4, 2013</p> <p>Renewal Date: November 16, 2018</p>
<p>Tyson Fresh Meats 800 Stevens Port Drive Dakota Dunes, SD 57049</p> <p>Contact: Lora Wright, Director of Sustainable Food Production Phone: (605) 235-3734 Email: lora.wright@tyson.com</p>	<ul style="list-style-type: none"> • Export products are produced under a Quality Management System meeting the EV Program for Pork to the Russian Federation.* • Ractopamine-free products are produced under a Quality Management System meeting the requirements outlined in Quality Systems Verification Program (QSVP) Never Fed Beta-Agonist Program# 	<p>Livestock: Pork</p> <p>Location(s): Facilities: <i>Tyson Fresh Meats</i></p> <ul style="list-style-type: none"> ▪ <i>**Columbus Junction, IA, Est. 244L</i> ▪ <i>**Logansport, IN, Est. 244I</i> ▪ <i>**Madison, NE, Est. 244M</i> ▪ <i>#Perry, IA, Est 244P</i> ▪ <i>**Storm Lake, IA, Est. 244</i> ▪ <i>**Waterloo, IA, Est. 244W</i> 	<p>PVP Certificate No.: PV7241NNA</p> <p>Effective Date March 9, 2010</p> <p>Renewal Date September 27, 2018</p>
<p>Victory Processing, LLC 2080 Industrial Drive Gainesville, GA 30504</p> <p>Contact: Chris Baptiste Phone: (678) 343-2070 Email: cbaptiste@victoryprocessing.net</p>	<ul style="list-style-type: none"> • Responsible Use of Antibiotics - no antibiotics used important to human medicine as defined by the World Health Organization • Responsible Use of Animal Antibiotics Only • No Antibiotics Ever • All Vegetarian Diet • No Animal By-Product • USA Source Verified 	<p>Poultry: Broilers</p> <p>Location(s): Processing Facilities</p> <ul style="list-style-type: none"> ▪ <i>Victory Processing, LLC, Gainesville, GA, Est. P-31979</i> ▪ <i>Victory Processing, LLC, Gainesville, GA, Est. P-40124</i> ▪ <i>Victory Processing, LLC, Gainesville, GA, Est. P-46027</i> 	<p>PVP Certificate No.:PV8051WCA Rev 01</p> <p>Effective Date: March 12, 2018</p> <p>Renewal Date: September 12, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>VPGC, LLC 6349 Rawley Pike Hinton, VA 22831</p> <p>Contact: Charlotte Waller Phone: (540) 867-4002 Email: cwaller@vapgc.com</p>	<ul style="list-style-type: none"> • Raised by Independent Farmers • Producers are trained on animal welfare practices • No antibiotics used for growth promotion • No antibiotics ever • Export Verification (EV) Program for export to Korea and South Africa 	<p>Poultry: <i>Turkeys</i></p> <p>Location(s): <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility: <i>VPGC, LLC, Hinton, VA, Est. P-1096A</i></p>	<p>PVP Certificate No. PV7331LLA</p> <p>Effective Date: December 29, 2016</p> <p>Renewal Date: December 29, 2018</p>
<p>Wayne Farms LLC 4110 Continental Drive Oakwood, GA 30566</p> <p>Contact: David Dahlke Phone: (770) 538-2172 Email: David.Dahlke@waynefarms.com</p>	<ul style="list-style-type: none"> • RWA 1 = No antibiotics critically important to human health/medicine; • RWA 2 = No antibiotics ever; and/or • RWA 3 = No antibiotics ever and all vegetarian diet 	<p>Poultry: <i>Broilers</i></p> <p>Locations: <i>Hatchery, Growers, Feed Mill and Production and Processing Facilities</i></p> <p>Harvest/Processing Facility:</p> <ul style="list-style-type: none"> ▪ <i>Wayne Farms LLC, Dothan, AL, Est. P-7342</i> ▪ <i>Wayne Farms LLC, Union Springs, AL, Est. 912</i> ▪ <i>Wayne Farms LLC, Jack, AL, (Enterprise) Est. P-7485</i> ▪ <i>Wayne Farms LLC, Dobson, NC Est. P-445</i> 	<p>PVP Certificate No. PV7198EEA</p> <p>Effective Date: August 31, 2016</p> <p>Renewal Date: October 12, 2018</p>
<p>Wenger Feeds, LLC 101 West Harrisburg Avenue Rheems, PA 17570 Contact: Clay Henry Phone: (717) 361-4225 Email: chenry@wengerfeeds.com</p>	<ul style="list-style-type: none"> • Design, manufacture, and delivery of animal feed products for customers with approved USDA Process Verified Programs. 	<p>Products: <i>Animal Feeds</i></p> <p>Location(s): <i>Feed Mills</i></p> <ul style="list-style-type: none"> ▪ <i>Rheems Mill-Rheems, PA</i> ▪ <i>Mount Joy Mill-Mount Joy, PA</i> ▪ <i>Hempfield Mill-Lancaster, PA</i> ▪ <i>Muncy Mill-Muncy, PA</i> ▪ <i>Shippensburg Mill-Shippensburg, PA</i> ▪ <i>Spring Glen Mill-Lykens, PA</i> 	<p>PVP Certificate No. PV7130JSA</p> <p>Effective Date: December 30, 2016</p> <p>Renewal Date: June 30, 2018</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p>West Liberty Foods LLC 750 Schmidt Road Bolingbrook, IL 60440</p> <p>Contact: Kathy Ransky; Gloria Hernandez Phone: (435) 207-7031; (630) 679-2403 Email: kathy.ransky@wlfoods.com; gloria.hernandez@wlfoods.com</p>	<ul style="list-style-type: none"> • Raised Without Antibiotics and/or Vegetarian Fed • Poultry Export Verification for Korea & South Africa 	<p>Location(s): Further Processing Facility</p> <p><i>West Liberty Foods (P-45431), Bolingbrook, IL</i></p>	<p>PVP Certificate No. PV812900A</p> <p>Effective Date: April 10, 2017</p> <p>Renewal Date: May 16, 2019</p>
<p>West Liberty Foods LLC 705 N. 2000 West Tremonton, UT 84337</p> <p>Contact: Mike Brown; Kathy Ransky Phone: (435) 207-7041; (435) 207-7031 Email: mike.brown@wlfoods.com; kathy.ransky@wlfoods.com</p>	<ul style="list-style-type: none"> • Raised Without Antibiotics • All Vegetarian Fed • Poultry Export Verification for Korea & South Africa 	<p>Location(s): Further Processing Facility</p> <p><i>West Liberty Foods (P-34349), Tremonton, UT</i></p>	<p>PVP Certificate No. PV8087MLA</p> <p>Effective Date: March 24, 2017</p> <p>Renewal Date: May 6, 2019</p>

Official Listing of Approved USDA Process Verified Programs

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Clemens Food Group (CFG) – Points Verified

- **No Antibiotics Ever (NAE) Program:**
 - Pigs are not given Antibiotics
 - Pigs are Raised without Antibiotics
 - Pigs are Raised without Animal By-Products
 - Pigs are fed a Vegetarian Diet/Veg Fed
 - Free to Roam®/Group Housed/Gestation Crate Free
 - Pigs are Raised without Growth Promotants
 - Ractopamine Free Diet
 - Certified Standard of Care
 - Pigs are Source Assured®
- **Free to Roam® (FTR)/Group Housed/Gestation Crate Free Program:**
 - Pigs are Raised without Growth Promotants
 - Ractopamine Free Diet
 - Certified Standard of Care
 - Pigs are Source Assured®
- **Ractopamine Free Diet (RFD) Program (Never Fed Beta-Agonist Program):**
 - Pigs are Raised without Growth Promotants
 - Ractopamine Free Diet
 - Certified Standard of Care
 - Pigs are Source Assured®
- **Never Fed Beta-Agonist (NFBA) Program:**
 - Pigs are Raised without Growth Promotants
 - Ractopamine Free Diet
 - Certified Standard of Care
 - Pigs are Source Assured®
- **PQA Plus Pork Export Verification Program (PQA Plus Program):**
 - Certified Standard of Care
 - Pigs are Source Assured®

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Instituto Nacional de Carnes (INAC) – Points Verified			
<p>Certified Natural Meat Program of Uruguay (CNMPU):</p> <ul style="list-style-type: none"> • 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. 			
<u>Ozark Mountain Poultry, Inc. – Points Verified</u>			
<ul style="list-style-type: none"> • 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 – 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. • Cage Free – Broilers are allowed to roam in the barns, not confined to cages. • 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. 			

Official Listing of Approved USDA Process Verified Programs

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<u>Perdue Foods LLC – Points Verified</u>			
1/ Poultry Care Program claim is in accordance with Perdue's Best Practices, which include: <ul style="list-style-type: none">• 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. http://www.nationalchickencouncil.org/wp-content/uploads/2014/04/NCC-Guidelines-Broilers-April2014.pdf			
2/ Tenderness is Guaranteed through the implementation and verification of Perdue's "Tenderness Best Practices".			

Official Listing of Approved USDA Process Verified Programs

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Tyson Foods – Points Verified

Broilers will be raised in modern, ventilated, climate controlled poultry barns designed to reduce stress and maintain optimum bird health.

1/ Humanely Raised claim is in accordance with Tyson's Best Practices relating to:

- Corporate commitment
- Education and training
- Hatchery operations
- Proper Nutrition and feeding
- Appropriate comfort and shelter
- Health care and monitoring
- Ability to display most normal behaviors
- On-farm best practices
- Catching and transportation
- Processing

Humanely Raised 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. <http://www.nationalchickencouncil.org/wp-content/uploads/2014/04/NCC-Guidelines-Broilers-April2014.pdf>