Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Amick Farms, LLC 2079 Batesburg Highway Batesburg, SC 29006 Contact: Christian Ouzts Phone: (803) 532-1400 Email: couzts@amickfarms.com	• Birds are never given antibiotics.	**Poultry:** *Broilers* **Location(s):** *Hatchery, Grow-out Farms, Feed Mill and Harvest/Processing facility* Harvest/Processing Facility: *Amick Farms Batesburg, SC, Est. P-7987*	PVP Certificate No.: PV6047ACA Effective Date: May 19, 2015 Renewal Date: October 28, 2016
Campos Foods, Inc. 241 Elkins Road Caryville, TN 37714 Contact: Bill Quimby Phone: (405) 499-0142 Email: bquimby@lopezfoods.com	• Raised with No Antibiotics Ever: ○ Raised with No Antibiotics Ever, ○ Raised with No Antibiotics, or ○ No Antibiotics Ever • Fed an All Vegetable Diet ○ 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.	**Poultry:** *Broilers* **Location(s):** *Processing Facility* *Campos Foods, Inc., Caryville, TN Est. P-2260T*	PVP Certificate No.: PV6159AJA Effective Date: June 30, 2016 Renewal Date: December 30, 2016
Cargill Meat Solutions Corporation 300 W. 1st St. N. Wichita, KS 67202 Contact: H. Glen Dolezal Jr., Ph.D Assistant VP Communication & Technology Development Phone: (316) 291-2738 Email: Glen_Dolezal@cargill.com	**Cargill Beef Tenderness Program** • Certified Tender • Certified Very Tender Based on *ASTM Standard F2925-11, Standard Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef*	**Livestock:** *Cattle (Beef)* **Location(s):** *Harvest and Fabrication Facilities, Distribution Centers, and Retail Facilities* *Harvest/Fabrication Facilities: Cargill Friona, TX, Est. 86E; Cargill Dodge City, KS, Est. 86K; Cargill Schuyler, NE, Est. 86M; Cargill Fort Morgan, CO, Est. 86R.* *Distribution Centers/Retail Facilities: Harris Teeter® (Sterling Silver Brand), Homeland® (Red River Ranch Angus Brand), Country Mart, United*	PVP Certificate No.: PV5237LLA Effective Date: February 4, 2014 Renewal Date: April 14, 2017

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
		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.	
Cargill Meat Solutions Corporation 1001 Smith Street California, Missouri 65018 Phone: 316-214-3061 Email: james_mendoza@cargill.com Contact: James Mendoza	USDA PROCESS VERIFIED • 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	**Poultry:** Turkeys **Location(s):** Brooding, Grow-out Farms, Feed Mill and Processing facilities ▪ *Cargill Meat Solutions (P-961) California, MO-harvest/processing*	PVP Certificate No. PV6172BFA Effective Date: June 30, 2016 Renewal Date: June 30, 2017
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	USDA PROCESS VERIFIED • 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	**Poultry:** Turkeys **Location(s):** Brooding, Grow-out Farms, Feed Mill and Processing facilities ▪ *Dakota Provisions (P-32130) Huron, SD – harvest/processing*	PVP Certificate No. PV6089EEA Effective Date: May 3, 2016 Renewal Date: November 3, 2016
Cargill Meat Solutions Corporation 730 East Randall Wobbe Lane, Springdale, Arkansas 72764 Phone: 316-214-3061 Email: james_mendoza@cargill.com Contact: James Mendoza	USDA PROCESS VERIFIED • Raised by independent farmers • Producers are trained on animal handling practices • No antibiotics used for growth promotion – antibiotics only	**Poultry:** *Turkeys* **Location(s):** *Brooding, Grow-out Farms, Feed Mill and Processing facilities* ▪ *Cargill Meat Solutions (P-963) Springdale, AR-harvest/processing* ▪ *Cargill Meat Solutions-Columbus (P-86C), Columbus, NE-Processing.*	PVP Certificate No. PV6173BFA Effective Date: June 30, 2016 Renewal Date: June 30, 2017

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
	used for treatment & prevention of illness	▪ *Cargill Meat Solutions-Nebraska City (P-7117), Nebraska City, NE-Processing.* ▪ *Cargill Meat Solutions- Albert Lea (P-29), Albert Lea, MN-Processing.* ▪ *Sugar Creek Packing Co. (Cargill Meat Solutions) (P-19349), Washington Court House, OH-Processing*	
Cargill Meat Solutions Corporation 3130 Gholson Road Waco, Texas 76705 Phone: 316-214-3061 Email: james_mendoza@cargill.com Contact: James Mendoza	USDA PROCESS VERIFIED • 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	**Poultry:** Turkeys **Location(s):** *Brooding, Grow-out Farms, Feed Mill and Processing facilities*	PVP Certificate No. PV6160BBA Effective Date: June 22, 2016 Renewal Date: June 22, 2017
Cargill Meat Solutions Corporation 135 Huffman Drive Dayton, Virginia 22821 Phone: 316-214-3061 Email: james_mendoza@cargill.com Contact: James Mendoza	USDA PROCESS VERIFIED • 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	**Poultry:** *Turkeys* **Location(s):** *Brooding, Grow-out Farms, Feed Mill and Processing facilities* ▪ *Cargill Meat Solutions (P-18) Dayton, VA – harvest/processing* ▪ *Cargill Meat Solutions (P-7935), Timberville, VA – processing* ▪ *Devault Foods (P-9462), Malvern, PA – processing* ▪ *Oscar Mayer-Kraft Foods Group (P-9070), Newberry, SC - processing.*	PVP Certificate No. PV6012BAA Effective Date: January 12, 2016 Renewal Date: January 12, 2017

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Clemens Food Group (CFG) 2700 Clemens Road Hatfield, PA 19440 Contact: Bradford Clemens; Kelly Gartner Phone: 215-368-2500 ext-8744; ext. 8247 Email: bclemens@clemensfoodgroup.com; kgartner@clemensfoodgroup.com	Points Verified	**Livestock:** *Pork* **Location(s):** *Producers (Nursery's, Growers, & Finishers)* *Facilities including:* ▪ *Clemens Food Group Hatfield, PA, Est. 791;* ▪ *Clemens Food Group Emmaus, PA, Est. 791A;* ▪ *Godshall's Quality Meats Telford, PA, Est. 9553;* ▪ *The Daniel Weaver Co., Inc. Lebanon, PA, Est. 669*	PVP Certificate No.: PV6103JSA Rev 01 Effective Date: January 4, 2013 Renewal Date: May 3, 2017
CreaFill Fibers Corp. 10200 Worton Road Chestertown, MD 21620 Contact: Martha Widra Phone: (410) 810-0779 Email: mwidra@creafill.com	• Non GE Fiber food ingredients. • All raw materials derived from non-GE plants.	**Products:** *Cellulose and Soluble Fiber Materials* **Location(s):** *Processing Facility*	PVP Certificate No.: PV6020ACA Rev 01 Effective Date: February 19, 2016 Renewal Date: August 19, 2016
Del Monte Foods, Inc. 205 North Wiget Lane Walnut Creek, CA 94598 Contact: Manish Kulkarni Phone: (925) 949-0504 Email: Manish.Kulkarni@delmonte.com	• 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.	**Products:** *Sweet Corn* **Location(s):** *Processing Facility* ▪ *Del Monte Foods, Inc. in Mendota, IL – processing/labeling* ▪ *Del Monte Foods, Inc. in Cambria, WI – processing* ▪ *Del Monte Foods, Inc. in Sleepy Eye, MN – processing/labeling* ▪ *Del Monte Foods, Inc. in Toppenish, WA – processing/labeling* ▪ *Del Monte Foods, Inc. in Lathrop, CA – labeling* ▪ *Del Monte Foods, Inc. in Rochelle, IL – labeling* ▪ *Del Monte Foods, Inc. in Markesan, WI – labeling* ▪ *Del Monte Foods, Inc. in Plover, WI – labeling*	PVP Certificate No.: PV6159OOA Effective Date: July 18, 2016 Renewal Date: January 18, 2017

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Dorada Foods, LLC 2000 Hall Boulevard Ponca City, OK 74601 Contact: Ken Robinson Phone: (580) 718-4738 Email: krobinson@lopezfoods.com	• Responsible Use: ○ No Antibiotics Important to Human Medicine (NAIHM): Antibiotics Used Medically Important to Human Medicine as defined by the World Health Organization (2012). *Critically Important Antimicrobials for Human Medicine*. (3rd Revision). ISBN 978 92 4 150448 5. (http:www.who.int/foodsafety/publications/antimicrobials-third/en/) ○ Use of Ionophores • USA Source Verified	**Poultry:** *Broilers* **Location(s):** *Processing Facility* *Dorada Foods, LLC, Ponca City, OK Est. P-44164*	PVP Certificate No. PV6119AJA Effective Date: May 6, 2016 Renewal Date: November 6, 2016
Instituto Nacional de Carnes (INAC) CERTICARNES National Meat Institute of Uruguay Rincón 545 CP - 11000 Montevideo URUGUAY website: www.inac.gub.uy Contact: Patricia Morón Phone: 005982-9160430 Fax 005982-9162071 Email: pmoron@inac.gub.uy *The program is certified by INAC - CERTICARNES, an ISO 17065 accredited Certification Body which is a Technical Department within the National Meat Institute of Uruguay.* *The program was created by and is property of the National Meat Institute of Uruguay.*	Points Verified	**Livestock:** *Cattle (Beef)* **Location(s):** *Producers & Meat Processing Facilities.* **Service(s):**	PVP Certificate No. PV5334ZZA Effective Date: July 23, 2004 Renewal Date: December 31, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
JBS USA, LLC 600 South Iowa Ave. Ottumwa, IA 52501 Contact: Kelsey Kyle 1770 Promontory Circle Greeley, CO 80634 Phone: (217) 323-6263 Email: Kelsey.Kyle@jbssa.com	**Domestic SVP:** • Source verified (defined as JBS specified genetics) • Produced by certified Pork Quality Assurance (PQA) producers • Selected for Quality	**Livestock:** *Pork* **Location(s):** *Producers (Nursery's, Growers, & Finishers)* *Facilities:* • *JBS Ottumwa, IA, Est. 85O;* • *JBS Marshalltown, IA, Est 3S*	PVP Certificate No.: PV6180NNA Rev 01 Effective Date: August 6, 2002 Renewal Date: August 6, 2017

Keystone Foods, LLC
7200 Old Madison Pike
Building 5, Suite 500
Huntsville, AL 35806
 	
Contact: Stacey Grant
Phone: (256) 964-1022
Email:
Stacey.Grant@keystonefoods.com
	• Responsible Use of Antibiotics
	  ○ 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 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 Used for Growth Promotion.
	• USA Source Verified.
		Poultry: *Broilers*
		
		Location(s): *Hatcheries, Feed Mills and Meat Harvest & Processing Facilities*
		
		• *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*
		• *Victory Foods in Gainesville, GA, Est. P-31979 - processing*
			PVP Certificate No.: PV6068ACA
			
			Effective Date: August 18, 2015
			
			Renewal Date: October 28, 2016

Lopez Foods, LLC 9500 NW 4th Street Oklahoma City, OK 73127 Contact: Bill Quimby Phone: (405) 499-0142 Email: bquimby@lopezfoods.com	• Responsible Use: ○ No Antibiotics Important to Human Medicine (NAIHM): Antibiotics Used Medically Important to Human Medicine as defined by the World Health Organization (2012). *Critically Important Antimicrobials for Human*	**Poultry:** *Broilers* **Location(s):** *Processing Facility* *Lopez Foods, LLC, Oklahoma City, OK, Est. P20AE*	PVP Certificate No. PV6140AJA Effective Date: June 2, 2016 Renewal Date: December 2, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
	Medicine. (3rd Revision). ISBN 978 92 4 150448 5. (http:www.who.int/foodsafety/publications/antimicrobials-third/en/) ○ Use of Ionophores • USA Source Verified		
Marcho Companies 176 Orchard Lane Harleysville PA 19438 Contact: Herb Nicolo, PVP Coordinator Phone: (215)-721-7131 Fax: (215) 721-9719 Email: hnicolo@marchofarms.com	**Requirements for Veal:** • Calves are raised by Wayne A Marcho Certified Growers; • Calves are raised without hormonal implants or injections (once placed with certified grower); • Calves are transported to harvest facilities by drivers trained specifically in animal handling criteria utilizing the FSIS Training Program; • Carcasses weigh from 260-320 pounds; • Rib-eye size is between 7.0-8.0 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. **Requirements for Lamb:** • Raised by Marcho Farms certified growers; • Source verified; • Raised without growth promotants/implants; • Carcasses weigh from 60-85 pounds;	**Livestock:** *Veal & Lamb* **Location(s):** *Producers, Feedyards, Meat Processing Facilities, including:* ▪ *Marcho Farms, Inc., Franconia, PA, Est. 7857;* ▪ *Provimi Foods, Inc., Seymour, WI, Est. 8984 & 8984A;* ▪ *JBS Swift & Company, Greeley, CO, Est. 3L;* ▪ *Superior Farms, Denver, CO, Est. 5883* **Service(s):** *Carcasses are certified by a USDA AMS Agent to meet the carcass requirements.*	PVP Certificate No.: PV5291ACA Effective Date: January 10, 2005 Renewal Date: November 30, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
	• Carcasses are graded USDA Choice; & • Carcasses yield grade 3 or better.		

Meat & Livestock Australia
Level 1, 40 Mount Australia
North Sydney NSW 2059
Australia
 	
Meat Standards Australia™ Process Verified Program
Level 2, 527 Gregory Terrace,
Fortitude Valley, Brisbane, Queensland,
Australia 4006
 	
Contact: Elissa Garling - Business Development Manager - Retail
Phone: (202) 521-2555
Fax: (202) 521-2699
Email: egarling@mlana.com
	Beef & Sheepmeat certified by MSA™ as Eating Quality Assured for: Tenderness, Juiciness, and Flavor.
	• Sheepmeat Eating Quality
	  ○ Pathways have been developed to reduce the variation in sheepmeat eating quality.
	• Beef Eating Quality
	  ○ Beef grading program has been developed to predict the eating quality of beef.
		Livestock: *Cattle (Beef) & Lamb*	PVP Certificate No.: PV5349EEA
			
			Effective Date: October 21, 2012
			
			Renewal Date: January 31, 2017

Mountain States Rosen, LLC 355 Food Center Drive C-16 Bronx, NY 10474 Contact: Lorenzo Arguello Phone: (800)-872-5262 Email: lorenzo@rosenlamb.com	**Veal Carcass:** • PVP veal carcasses will be USDA Prime or USDA Choice • Carcasses are split between the 11th & 12th rib exposing the *longissimus dorsi*. (The foresaddle/hindsaddle split is due to common veal cut specifications.) • Carcasses are segregated by weight range (260-320 lbs.) • Grid ribeye size (*longissimus dorsi*) must be 7.0-8.0 square inches • Ribeye color is evaluated. The ribeye color must be 1 (pale pink), 2 (slightly pale pink), or 3 (pale grayish pink) based on the Pork Quality Color Standards (National Pork Producers Council) • Carcasses qualifying for all parameters described above (under veal carcass) will be tagged	**Livestock:** *Veal & Lamb* **Location(s):** *Meat Processing Facilities* ▪ *Mountain States Rosen, LLC, Bronx, NY, Est. 5157;* ▪ *Mountain States Rosen, LLC, Greeley, CO, Est. 19652* **Service(s):** *Carcasses are certified by a USDA AMS Agent to meet the carcass requirements.*	PVP Certificate No.: PV6161JSA Effective Date: July 12, 2016 Renewal Date: January 12, 2017

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
	as conforming in order to distinguish between conforming & non-conforming carcasses. **Lamb Carcass:** • Approved lamb carcasses will: ○ Be US Choice or US Prime ○ Classify as lamb ○ Have a 1, 2, or 3 yield grade • Carcasses will be segregated by weight range (65-85 lbs.) • Carcasses qualifying for all parameters described above (under veal carcass) will be tagged as conforming in order to distinguish between conforming & non-conforming carcasses.		
Naturally Recycled Proteins of Indiana, LLC 4 McGeath Boulevard Montpelier, IN 47359 Phone: (765) 728-2510 Email: dvogt@nrpin.com Contact: David Vogt	• Naturally Recycled Proteins	**Poultry:** Animal Feed Processed from Spent Egg Layers	PVP Certificate No. PV6168OOA Effective Date: June 30, 2016 Renewal Date: June 30, 2017
Naturally Recycled Proteins 33460 170th Street Steamboat Rock, Iowa 50672 Phone: (641) 868-2691 Email: rmullins@webild.com Contact: Ronnie Mullins	• Naturally Recycled Proteins	**Poultry:** Animal Feed Processed from Spent Egg Layers	PVP Certificate No. PV6132NNA Effective Date: May 26, 2016 Renewal Date: May 26, 2017
Naturally Recycled Proteins 58555 Hwy 35 Wakefield, Nebraska 68784 Phone: (402) 287-9176 Email: bboeshart@webild.com Contact: Brian Boeshart	• Naturally Recycled Proteins	**Poultry:** Animal Feed Processed from Spent Egg Layers	PVP Certificate No. PV6117NNA Effective Date: May 13, 2016 Renewal Date: May 13, 2017

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Ozark Mountain Poultry, Inc. 1810 South St. Louis Batesville, AR 72501 Contact: Tim Henderson Phone: (479) 878-4219 Email: thenderson@ompfoods.com	Points Verified	**Poultry:** *Broilers* **Location(s):** *Hatchery, Grow-out Farms, Feed Mill, Grain Elevator, and Processing Facility* ▪ *Ozark Mountain Poultry, Inc. (P-46091) Batesville, AR-harvest/processing* ▪ *Ozark Mountain Poultry, Inc. (P-21498), Rogers, AR-processing*	PVP Certificate No.: PV6165BAA Effective Date: July 18, 2016 Renewal Date: January 18, 2017
Peco Foods, Inc. 3701 Kauloosa Avenue Tuscaloosa, AL 35401 Contact: Curtis Stell Phone: (601) 670-9328 Email: cstell@pecofoods.com	• No antibiotics will be used on program birds (NAE) • All vegetarian diet • USA Source Verified	**Poultry:** *Broilers* **Location(s):** *Hatchery, Growers, Feed Mill and Harvest/Processing facility* Harvest/Processing Facility: *Peco Foods, Inc., Tuscaloosa, AL, Est. P-6504*	PVP Certificate No.: PV6011ACA Effective Date: January 11, 2016 Renewal Date: July 11, 2016
Perdue Foods LLC **Accomac Complex (P-7903)** 22520 Lankford Highway Accomac, Virginia 23301 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • Tenderness Guaranteed 2/ • No Antibiotics Ever	**Poultry:** *Broilers* **Location(s):** *Hatchery, Production and Processing Facilities*	PVP Certificate No. PVP5123BCF Effective Date: August 05, 2015 Renewal Date: August 05, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Perdue Foods LLC **Cromwell Complex (P-19112)** 489 Cromwell Road Beaver Dam, Kentucky 42333 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue and Harvestland Brand** • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • No Antibiotics Ever • Tenderness Guaranteed 2/	**Poultry:** *Broilers, Roasters* **Location(s):** *Hatchery, Feed Mill, Production and Processing Facilities*	PVP Certificate No. PV6032BAA Effective Date: February 23, 2016 Renewal Date: February 23, 2017
Perdue Foods LLC **Dillon Complex (P-18285)** 2047 Highway 9 Dillon, South Carolina 29536 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • Poultry Care 1/ • Raised Cage Free • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever	**Poultry:** *Broilers* **Location(s):** *Hatchery, Production and Processing Facilities*	PVP Certificate No. PV6144BAB Effective Date: June 14, 2016 Renewal Date: June 14, 2017
Perdue Foods LLC **Draper Valley Farms (P-6058)** 1000 Jason Lane Mount Vernon, WA 98237 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Poultry Care 1/ • Raised Cage Free • Tenderness Guaranteed 2/	**Poultry:** *Broilers* **Location(s):** *Hatchery, Feed Mill, Production and Processing Facilities*	PVP Certificate No. PV6039BBA Effective Date: March 8, 2016 Renewal Date: September 8, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Perdue Foods LLC **Georgetown Complex (P-2178)** 20621 Savannah Road Georgetown, Delaware 19947 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • No Antibiotics Ever • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free	**Poultry:** *Roasters* **Location(s):** *Hatchery, Production and Processing Facilities*	PVP Certificate No. PV6200ACB Effective Date: August 11, 2016 Renewal Date: August 11, 2017
Perdue Foods LLC **Lewiston Complex (P-9197)** 3539 Governors Road Lewiston, North Carolina 27849 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue and Harvestland Brand** • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • No Antibiotics Ever • Tenderness Guaranteed 2/	**Poultry:** *Broilers* **Location(s):** *Hatchery, Feed Mill, Production and Processing Facilities*	PVP Certificate No. PV6123BAA Effective Date: May 13, 2016 Renewal Date: May 13, 2017
Perdue Foods LLC **Milford Complex (P-1318)** 255 North Rehobeth Boulevard Milford, Delaware 19963 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • No Antibiotics Ever	**Poultry:** *Broilers* **Location(s):** *Hatchery, Production and Processing Facilities*	PVP Certificate No. PVP5131ER Effective Date: May 27, 2015 Renewal Date: August 05, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Perdue Foods LLC **Perry Complex (P-21234)** 250 Georgia Highway 247 Spur Perry, Georgia 31069 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Harvestland Brand** • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • No Antibiotics Ever **Perdue Brand** • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free	**Poultry:** *Broilers* **Location(s):** *Hatchery, Production and Processing Facilities*	PVP Certificate No. PV5257JLH Effective Date: October 02, 2015 Renewal Date: October 02, 2016
Perdue Foods LLC **Rockingham Complex (P-1243)** 416 South Long Drive Rockingham, North Carolina 28379 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • No Antibiotics Ever	**Poultry:** *Roasters* **Location(s):** *Hatchery, Feed Mill, Production and Processing Facilities*	PVP Certificate No. PV6144BAA Effective Date: June 14, 2016 Renewal Date: June 14, 2017

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Perdue Foods LLC **Salisbury Complex (P-764)** 521 Willow Street Salisbury, Maryland 21802 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • No Antibiotics Ever • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free	**Poultry:** *Broilers, Cornish Hens* **Location(s):** *Hatchery, Production and Processing Facilities*	PVP Certificate No. PV6200ACA Effective Date: August 11, 2016 Renewal Date: August 11, 2017
Perdue Foods LLC **Washington Complex (P-286)** 65 S. 200 W. Washington, IN 47501 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Raised Cage Free (Chicken Only)	**Poultry:** *Turkeys, Chicken (Further Processing Only)* **Location(s):** *Hatchery, Production and Processing Facilities*	PVP Certificate No. PV6103BAA Effective Date: May 3, 2016 Renewal Date: May 3, 2017
Perdue Foods LLC **Bridgewater Facility (P-369)** 100 Quality Street Bridgewater, Virginia 22812 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Raised Cage Free • Made with Chicken Raised in the USA	**Location(s):** *Further Processing Facility*	PVP Certificate No. PV6195BAA Effective Date: July 28, 2016 Renewal Date: July 28, 2017

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Perdue Foods LLC **Concord Facility (P-9099)** 862 Harris Street, NW Concord, North Carolina 28025 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Raised Cage Free • Made with Chicken Raised in the USA	**Location(s):** *Further Processing Facility;*	PVP Certificate No. PV6196BAA Effective Date: July 31, 2016 Renewal Date: July 31, 2017
Perdue Foods LLC **Gainesville Complex (P-2617)** 1155 Candler Road, Gainesville, Georgia 30504 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Raised Cage Free • Made with Chicken Raised in the USA	**Location(s):** *Further Processing Facility;* Gold Creek Foods (P-27505A), Gainesville, GA- RTC Processing	PVP Certificate No. PV5280JLH Effective Date: October 20, 2015 Renewal Date: October 20, 2016
Perdue Foods LLC **Monterey Facility (P-11507)** 2300 Industrial Drive Monterey, Tennessee 38574 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Perdue Brand** • All Vegetarian Diet • No Animal By-Products • No Antibiotics Ever • Raised Cage Free • Made with Chicken Raised in the USA	**Location(s):** *Further Processing Facility*	PVP CertificateNo.PV5302BAA Effective Date: November 02, 2015 Renewal Date: December 31, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Perdue Foods LLC **Perry Facility (P-33994)** 240 Georgia Highway 247 Spur Perry, Georgia 31069 Phone: (410) 543-3309 Email: Bruce.Stewart-Brown@Perdue.com Contact: Dr. Bruce Stewart-Brown	**Harvestland Brand** • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • No Antibiotics Ever • Tenderness Guaranteed 2/ • Made with Chicken Raised in the USA **Perdue Brand** • All Vegetarian Diet • No Animal By-Products • Poultry Care 1/ • Raised Cage Free • Made with Chicken Raised in the USA	**Location(s):** *Further Processing Facility*	PVP Certificate No. PV5257JLH Effective Date: October 02, 2015 Renewal Date: October 02, 2016
Pilgrims Corporation 1591 Broad Street Chattanooga, TN 37408 Contact: Brad Tipton Phone: (903) 767-6402 Email: brad.tipton@pilgrims.com	• No Antibiotics Ever	**Poultry** - Broilers **Locations-** *Hatcheries, Grow-out Farms, Feed Mill, Production, Processing and Further Processing Facilities.*	PVP Certificate No. PV6208BAA Effective Date: August 11, 2016 Renewal Date: February 11, 2017

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information

Safeway Inc.
5918 Stoneridge Mall Road
Pleasanton, California 94588
 	
Contact: Jim Sheeran, Vice President – Meat
Phone: (925) 467-3579
Email: Jim.Sheeran@Safeway.com
	• Aging
	  ○ 95% of covered middle meats (on an annual average) are to be aged at least 11 days from day of pack.
	• Tenderness
	  ○ Statistically verified (P<0.05) to meet the specifications of the ASTM International Standard, ASTM 2925-11 or product provided by a vendor that is labeled "USDA Certified Tender".
	• Tenderness Validation Process
	• Humane Animal Handling Audit Program
	  ○ Humane Animal Handling audits are conducted annually.
	  ○ Audits pass per American Meat Institute Standards.
		Livestock: *Cattle (Beef)*
		
		Location(s): *Harvest and Fabrication Facilities, Distribution Centers, and Retail Facilities*
			PVP Certificate No: PV4125DDA Rev 03
			
			Effective Date: July 23, 2013
			
			Renewal Date June 1, 2015
			Extension Date: June 1, 2016

Safeway Inc. Tenderness Laboratory 6900 S. Yosemite St. Centennial, CO 80112 Contact" Cathy East, Group Director Perishables Phone: (303) 843-7645 Email: Cathy.East@Safeway.com	• Tenderness ○ Certified tender to *ASTM Standard F2925-11, Standard Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef* • Tenderness Validation Process	**Livestock:** Cattle (Beef) **Service(s):** *tenderness testing*	PVP Certificate No: PV4125DDA Rev 03 Effective Date: July 23, 2013 Renewal Date June 1, 2015 Extension Date: June 1, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Salmon Creek Farms Marketing Association 2072 Orchard Drive East Twin Falls, ID 83301 Contact: Beth Patten, Executive Director Phone: (208) 733-0980 Email: beth@salmoncreekfarms.com	• 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.	**Livestock:** *Pork* **Location(s):** *Producers (Nursery's, Growers, & Finishers)* *Facilities including:* *Independent Meat Company, Twin Falls, ID, Est. 226*	PVP Certificate No.: PV5153ADA Rev 01 Effective Date December 12, 2006 Renewal Date: June 12, 2016 Extension Date: September 30, 2016
Seaboard Foods 2700 NE 28th Street Guyman, OK Triumph Foods Packing Company St. Joseph, MO Contacts: David Eaheart, Headquarters Coordinator Phone: (913) 261-2600 Email: processverified@seaboardpork.com Dr. Robert Elder, Director HACCP & Food Safety Phone: (913) 338-9601 Email: Rob_Elder@seaboardfoods.com	• Meat Quality • Animal Handling • Source Verification • EV Program for Pork to the Russian Federation • Never Fed Beta Agonists Program	**Livestock:** *Pork* **Location(s):** *Producers (Nursery's, Growers, & Finishers)* *Facilities:* • *Seaboard Foods, Guymon, OK, Est. 13597;* • *Triumph Foods, St. Joseph, MO, Est. 31965*	PVP Certificate No.: PV5230AJA Effective Date June 22, 2004 Renewal Date: August 18, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Smithfield-Farmland 11500 N.W. Ambassador Drive Kansas City, MO 64153 Contact: Ann McDonald, Management Representative Phone: (515) 986-0637 Email: ammcdonald@farmland.com	• All pigs are traceable to farm of origin. • All pigs are raised in the United States of America. • 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 Good Production Practice (GPP) #9 — provide proper swine care to improve swine well-being. • 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 residues from this compound.	**Livestock:** *Pork* **Location(s):** *Producers (Nursery's, Growers, & Finishers)* *Meat Processing Facilities including:* *Est. 717, Denison, IA;* *Est. 717CR, Crete, NE;* *Est. 320M, Milan, MO;* *Est. 717M, Monmouth, IL;* *Est. 17D, Sioux Falls, SD;* *Est. 221A, Smithfield, VA*;* *Est. 18079, Tar Heel, NC*;* *Est. 413, Clinton, NC** **Only Est. 18079, 413 and 221A are approved for the Pork to Russia QAD 1030V Program*	PVP Certificate No.: PV6075ACA Effective Date March 31, 2014 Renewal Date: May 13, 2017
SunOpta Grains and Foods, Inc. 7301 Ohms Lane, Suite 600 Edina, MN 55439 website: www.sunopta.com Contact: Lisa Robinson Phone: (952) 838-3243 Email: Lisa.Robinson@sunopta.com	• Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum).	**Services:** Specializing in the sourcing, processing and packaging of non-GMO/Non-GE food products, integrated from seed through packaged products.	PVP Certificate No.: PV5286DDA Rev 03 Effective Date: February 23, 2015 Renewal Date: April 13, 2016 Extension Date: August 15, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
SunOpta Grains and Foods, Inc. 3824 SW 93rd Street Hope, MN 56046 Contact: Lisa Robinson Phone: (952) 838-3243 Email: Lisa.Robinson@sunopta.com	• Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum). Additional Information on SunOpta's PVP Points at the Hope facility	**Grains:** *Corn and Soybeans* **Location(s):** *Grain Handling & Processing Facility*	PVP Certificate No.: PV5286DDA Rev 03 Effective Date: February 23, 2015 Renewal Date: April 13, 2016 Extension Date: August 15, 2016
SunOpta Grains and Foods, Inc. 601 3rd Avenue West Alexandria, MN 56308 Contact: Lisa Robinson Phone: (952) 838-3243 Email: Lisa.Robinson@sunopta.com	• Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum).	**Products:** *Soy Base, Soy Powder, and Soy Fiber* **Location(s):** *Processing Facility*	PVP Certificate No.: PV5286DDA Rev 03 Effective Date: February 23, 2015 Renewal Date: April 13, 2016 Extension Date: August 15, 2016
SunOpta Grains and Foods, Inc. 3915 Minnesota Street Alexandria, MN 56038 Contact: Lisa Robinson Phone: (952) 838-3243 Email: Lisa.Robinson@sunopta.com	• Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum).	**Products:** *Soymilk* **Location(s):** *Processing Facility*	PVP Certificate No.: PV5286DDA Rev 02 Effective Date: February 23, 2015 Renewal Date: April 13, 2016 Extension Date: August 15, 2016
SunOpta Grains and Foods, Inc. 616 6th Avenue W Cresco, IA 52136 Contact: Lisa Robinson Phone: (952) 838-3243 Email: Lisa.Robinson@sunopta.com	• Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum).	**Grains:** *Corn* **Location(s):** *Processing Facility*	PVP Certificate No.: PV5328EEA Rev 02 Effective Date: November 24, 2015 Renewal Date: May 24, 2016 Extension Date: August 15, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
SunOpta Grains and Foods, Inc. 555 Mariposa Road Modesto, CA 95354 Contact: Lisa Robinson Phone: (952) 838-3243 Email: Lisa.Robinson@sunopta.com	• Products verified as Non-GMO are made from ingredients that were not produced using genetic engineering (GE) and meet SunOpta's standard of 99.1% Non-GMO/Non-GE minimum (or testing specification 0.9% GMO/GE Maximum).	**Products:** *Soymilk* **Location(s):** *Processing Facility*	PVP Certificate No.: PV6012DDA Effective Date: January 12, 2016 Renewal Date: July 12, 2016
Tecumseh Poultry, LLC 13151 Dovers Street Waverly, Nebraska 68462 Phone: (402) 786-1000 Email: ebarth@smartchicken.com Contact: Eric Barth	• Pure Air Chilled, No Added Water 1/ 1/ Defined as using cold, HEPA-filtered, forced air to chill product without the use of water.	**Poultry:** *Broilers* **Location(s): P***rocessing Facility*	PVP Certificate No. PV6039LLA Effective Date: January 7, 2014 Renewal Date: April 14, 2017
Tyson Foods, Inc. Highway 259 South Broken Bow, OK 74728 Phone: (479) 290-3876 Email: Joe.Harmon@tyson.com Contact: Joe Harmon	• No Antibiotics used important to human medicine as defined by the World Health Organization • Use of Ionophores • USA Source Verified	**Poultry:** *Broilers* **Location(s):** *Hatchery, Growers, Feed Mill and Production and Processing Facilities* Harvest/Processing Facility: *Tyson Foods, Inc., Broken Bow, OK, Est. P-7085*	PVP Certificate No.: PV6096BFA Effective Date: May 3, 2016 Renewal Date: November 3, 2016
Tyson Foods, Inc. 1001 East Stoddard Street Dexter, MO 63841 Phone: (479) 290-3876 Email: Joe.Harmon@tyson.com Contact: Joe Harmon	• No Antibiotics used important to human medicine as defined by the World Health Organization • Use of Ionophores • USA Source Verified	**Poultry:** *Broilers* **Location(s):** *Hatchery, Growers, Feed Mill and Production and Processing Facilities* Harvest/Processing Facility: *Tyson Foods, Inc., Dexter, MO, Est. P-7089*	PVP Certificate No.: PV6110BAA Effective Date: May 3, 2016 Renewal Date: November 3, 2016
Tyson Foods, Inc. **Glen Allen Complex** 13264 Mountain Road Glen Allen, Virginia 23059 Phone: (804) 798-8357 Email: Allison.henry@tyson.com Contact: Allison Henry	• No Antibiotics Ever	**Poultry:** *Broilers* **Location(s):** *Processing Facility*	PVP Certificate No. PV5013JGS Effective Date: February 02, 2015 Renewal Date: February 02, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Tyson Foods, Inc. 275 County Road 278 Hope, AR 71801 Phone: (479) 290-3876 Email: Joe.Harmon@tyson.com Contact: Joe Harmon	• No Antibiotics used important to human medicine as defined by the World Health Organization • Use of Ionophores • USA Source Verified	**Poultry:** *Broilers* **Location(s):** *Hatchery, Growers, Feed Mill and Production and Processing Facilities* Harvest/Processing Facility: *Tyson Foods, Inc., Hope, AR, Est. P-7156*	PVP Certificate No.: PV6074BAA Rev 01 Effective Date: March 23, 2016 Renewal Date: September 23, 2016
Tyson Foods, Inc. 100 East Cassady Nashville, AR 71852 Phone: (479) 290-3876 Email: Joe.Harmon@tyson.com Contact: Joe Harmon	• No Antibiotics used important to human medicine as defined by the World Health Organization • Use of Ionophores • USA Source Verified	**Poultry:** *Broilers* **Location(s):** *Hatchery, Growers, Feed Mill and Production and Processing Facilities* Harvest/Processing Facility: *Tyson Foods, Inc., Nashville, AR, Est. P-7100*	PVP Certificate No.: PV6075BFA Rev 01 Effective Date: March 23, 2016 Renewal Date: September 23, 2016
Tyson Foods, Inc. 5505 Jefferson Parkway Pine Bluff, AR 71602 Phone: (479) 290-3876 Email: Joe.Harmon@tyson.com Contact: Joe Harmon	• No Antibiotics used important to human medicine as defined by the World Health Organization • Use of Ionophores • USA Source Verified	**Poultry:** *Broilers* **Location(s):** *Hatchery, Growers, Feed Mill and Production and Processing Facilities* Harvest/Processing Facility: *Tyson Foods, Inc., Pine Bluff, AR, Est. P-13456*	PVP Certificate No.: PV6103BFA Effective Date: May 3, 2016 Renewal Date: November 3, 2016
Tyson Foods, Inc. 19571 Whitfield Road Sedalia, MO 65301 Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott	• No Antibiotics Ever • USA Source Verified	**Poultry:** *Broilers* **Location(s):** *Hatchery, Growers, Feed Mill and Production and Processing Facilities* Harvest/Processing Facility: *Tyson Foods, Inc., Sedalia, MO, Est. P-13556*	PVP Certificate No.: PV6117BFA Effective Date: May 3, 2016 Renewal Date: November 3, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Tyson Foods, Inc. 671 Randall Wobbe Lane Springdale, AR 72765 Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott	• No Antibiotics Ever • 100% Vegetarian diet or all vegetarian • Raised Cage Free • USA Source Verified	**Poultry:** *Broilers* **Location(s):** *Hatchery, Growers, Feed Mill and Production and Processing Facilities* Harvest/Processing Facility: *Tyson Foods, Inc., Springdale, AR, Est. P-481*	PVP Certificate No.: PV6180BFA Rev 01 Effective Date: July 21, 2016 Renewal Date: January 21, 2017
Tyson Foods, Inc. 2800 East Tyson Drive Union City, TN 38261 Phone: (479) 290-3876 Email: Joe.Harmon@tyson.com Contact: Joe Harmon	• No Antibiotics used important to human medicine as defined by the World Health Organization • Use of Ionophores • USA Source Verified	**Poultry:** *Broilers* **Location(s):** *Hatchery, Growers, Feed Mill and Production and Processing Facilities* Harvest/Processing Facility: *Tyson Foods, Inc., Union City, TN, Est. P-19636*	PVP Certificate No.: PV6047BAA Rev 01 Effective Date: March 8, 2016 Renewal Date: September 8, 2016
Tyson Foods, Inc. **Wilkesboro Complex** 1600 River Street Wilkesboro, North Carolina 28697 Phone: (479) 290-3392 Email: John.Elliott@tyson.com Contact: John Elliott	**Nature Raised Farms Brand** USDA PROCESS VERIFIED • Humanely Raised 1/ • 100% Vegetarian Diet • Raised Cage Free • No Antibiotics Ever	**Poultry:** *Broilers* **Location(s):** *Hatchery, Production and Processing Facilities*	PVP Certificate No. PV5320BAA Effective Date: November 16, 2015 Renewal Date: November 16, 2016
Tyson Fresh Meats 800 Stevens Port Drive Dakota Dunes, SD 57049 Contact: Lora Wright, Regional Manager FSQA Phone: (605) 235-3734 Email: lora.wright@tyson.com	• 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	**Livestock:** *Pork* **Location(s):** *Facilities:* *Tyson Fresh Meats* ▪ *Columbus Junction, IA, Est. 244L* ▪ *Logansport, IN, Est. 244I* ▪ *Madison, NE, Est. 244M* ▪ *Perry, IA, Est 244P* ▪ *Storm Lake, IA, Est. 244* ▪ *Waterloo, IA, Est. 244W*	PVP Certificate No.: PV5243NNA Rev 01 Effective Date March 9, 2010 Renewal Date August 31, 2016

Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
Wenger Feeds, LLC 101 West Harrisburg Avenue Rheems, PA 17570 Contact: Clay Henry Phone: (717) 361-4225 Email: chenry@wengerfeeds.com	• Design, manufacture, and delivery of animal feed products for customers with approved USDA Process Verified Programs.	**Products:** *Animal Feeds* **Location(s):** *Feed Mills* ▪ *Rheems Mill-Rheems, PA* ▪ *Mount Joy Mill-Mount Joy, PA* ▪ *Hempfield Mill-Lancaster, PA* ▪ *Muncy Mill-Muncy, PA* ▪ *Shippensburg Mill-Shippensburg, PA* ▪ *Spring Glen Mill-Lykens, PA*	PVP Certificate No. PV6165JSA Effective Date: June 30, 2016 Renewal Date: December 30, 2016

Clemens Food Group (CFG) – Points Verified

- **Free to Roam® (FTR) Program:**
  - A group housed sow gestation program based on the Ohio Livestock Care Standards for swine. Once confirmed pregnant, sows are transferred to pens allowing freedom of movement and socialization with other pregnant sows. The CFG System for raising market hogs is crate free. The Free to Roam® Program is also known as Group Housed.
  - Certified Standard of Care
  - Pigs are Source Assured®
- **No Antibiotics Ever (NAE) Program:**
  - No Antibiotics Ever
  - Pigs are Raised without Antibiotics
  - Pigs are Raised without Growth Promotants
  - Pigs are fed a Vegetarian Diet
  - Pigs are Raised without Animal By-Products
  - Free to Roam®
  - Pigs are Source Assured®
  - Certified Standard of Care (PQA+)
- **Russia Export Program:**
  - **EV Program for Pork to the Russian Federation**
- **Ractopamine Free Diet (RFD) Program (Never Fed Beta-Agonist Program):**
  - Free to Roam®
  - Pigs are Raised without Growth Promotants.
  - Certified Standard of Care
  - Pigs are Source Assured®
- **Pork for the European Union (PFEU) Program** with approval number PV3111ACA
  - EV Program for Pork to the European Union.
- **PQA Plus Pork Export Verification Program** (PQA Plus Program)**:**
  - Free to Roam®
  - Certified Standard of Care
  - Pigs are Source Assured®

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Instituto Nacional de Carnes (INAC) – Points Verified

Certified Natural Meat Program of Uruguay (CNMPU):

- **Source Verified.** All animals and products can be fully traced from ranch to harvest, fabrication and packaging. Identification of animals is by means of individual plastic eartags.
- **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.
- **Never Ever 3 Program** (no antibotics, no growth promotants, and no animal by-products).

Ozark Mountain Poultry, Inc. – Points Verified

- **Raised with No Antibiotics Ever –** Requires no use of any antibiotics in feed, water, antibiotics in Ovo/or Ionophores in feed.
- **Fed an All Vegetable Diet –** Requires no use of any animal by products including, but not limited to: animal fats and shortenings, blood meal, feather meal, poultry by products, meat and bone meat, bakery meal, and in certain cases dried distillers grains.
- **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.

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Perdue Foods LLC – Points Verified

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

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

Poultry Care Program claim is based on the principles outlined in the National Chicken Council's Animal Welfare Guidelines to ensure the proper care, management, and handling of broiler chickens. 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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<u>SunOpta – Points Verified at Hope, MN Facility</u>

The SunOpta Standard is 99.1% Non-GMO or Non-GE maximum and the testing specification is 0.9% GMO maximum.

Product Sampling and Testing

SunOpta Hope uses the Quantitative ELISA Lateral Flow Strip test method.

Corn will be analyzed for:
YieldGard Corn Borer (Cry1Ab/Bt11)
Roundup Ready (NK603)
YieldGard Rootworn (Cry3Bb)
Herculex I (Cry1F)
LibertyLink (T25)
Herculex RW (Cry34)
Agrisure RW (mCry3A)
Viptera (Vip3A)

Soybeans will be analyzed for:
Roundup Ready (CP4 EPSPS protein)
LibertyLink (PAT/*pat* protein)

SunOpta Hope uses an ISO 17025 certified lab for external laboratory analysis by PCR for verification/validation.

Corn will be analyzed for:
35S
GA21
MIR604
MIR162

Soybeans will be analyzed for:
35S
MON89788

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
- Heath 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