



NEWS RELEASE

Tyson Foods Rolls Out High-Tech, High-Touch Animal Welfare Program

6/21/2017

Company leads with industry's most extensive video monitoring program, animal well-being specialists, and controlled atmosphere stunning

SPRINGDALE, Ark., June 21, 2017 (GLOBE NEWSWIRE) -- As part of its focus on sustainable food production, Tyson Foods (NYSE:TSN) has launched a broad, new animal well-being initiative that combines the latest technology with high-touch monitoring and training to improve the care of chickens.

Baby chicks raised by an independent farmer for Tyson Foods. The company has launched a new initiative to improve the care of chickens on the farm and at its processing plants.

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Photos accompanying this announcement are available at

<http://www.globenewswire.com/NewsRoom/AttachmentNg/6c6e997b-0231-4916-9a28-685e24811653>

<http://www.globenewswire.com/NewsRoom/AttachmentNg/14249a64-45fb-42f2-a62f-94ece3f4de8b>

The company has implemented the U.S. meat industry's most extensive third-party remote video auditing (RVA) system, is fielding what is believed to be the world's largest team of animal well-being specialists and is introducing a pilot project for controlled atmosphere stunning (CAS) at two of its poultry facilities this year.

"Ensuring the well-being of the animals in our care is a core part of our broader sustainability journey and these initiatives are the latest examples of our leadership in this important area," said Justin Whitmore, chief sustainability officer for Tyson Foods. "We're also piloting other potential innovations as we become the world's most sustainable producer of protein."

"Animal welfare is part science, part compassion, and it requires management commitment to learning, training and constant monitoring," said Dr. Temple Grandin, professor of animal science at Colorado State University and a member of Tyson Foods' Animal Well-Being Advisory Panel.

To help monitor live bird handling, the company has rolled out the industry's largest third-party RVA program in the U.S., covering 33 poultry plants. The company is using **Arrowsight**, a leading provider of remote video auditing technology and data analytics services, which has extensive animal welfare monitoring experience. Video from cameras in Tyson Foods' chicken plants is analyzed by trained off-site auditors and data feedback is provided daily, weekly and monthly to plant management to deliver excellence in animal welfare practices.

Tyson Foods also is launching an innovative RVA pilot project to assess on-farm catching of birds for transport to processing facilities. Video will be audited and analyzed by Arrowsight for adherence to humane treatment of animals, allowing immediate follow-up if any concerns are identified.

In addition to video monitoring, Tyson Foods is also the first in the industry to employ animal well-being specialists across all its beef, pork and poultry operations. The company has trained and deployed nearly 60 dedicated full-time animal well-being specialists. This includes at least one at every processing facility that handles live animals, to work collaboratively with our Office of Animal Well-Being and our plants to ensure best-in-class training and

practices. Half of the specialists are also involved in supporting animal well-being on the poultry farms that supply the company.

The specialists have experience in either processing plant or live chicken operations and will have continual training. They have participated in animal welfare webinars and a week-long summit. They are also taking a certification course through the Professional Animal Auditor Certification Organization (PAACO).

Tyson Foods also will launch two pilot projects within the next year to test a process called controlled atmosphere stunning. Support of the use of gas as a more humane way to render the bird unconscious before processing has increased over the past several years among scientists, veterinarians and animal welfare advocates, since it eliminates the handling of conscious birds. The company will evaluate the results of the pilot program to determine if CAS is a reasonable alternative to the existing method before it makes decisions about deploying it at other facilities.

Tyson Foods is also piloting research into chicken house lighting and enrichments for the birds (e.g. perches). In addition, the company continues to work with its poultry breeding suppliers on the important relationship between breeding and bird health. It has also conducted work on enhanced poultry nutrition and ventilation.

Tyson Foods will host a Facebook Live video session from a chicken farm on Thursday, June 22, at 10 a.m. CT on its **corporate Facebook page**. It will include a Tyson Foods animal well-being specialist, Tyson Foods veterinarian and a poultry farmer and will give viewers an opportunity to see first-hand how chickens are raised.

Tyson Foods' existing animal well-being initiatives, which encompass its beef, pork and poultry operations, include the Tyson FarmCheck® program. This program involves third-party animal well-being audits of farms that supply the company, as well as an external Animal Well-Being Advisory Panel that includes animal welfare experts, livestock producers and a physician. The company also operates CARE, which is a risk-based assessment program created by the company that helps plants identify and audit animal handling points. CARE also involves individual facility animal well-being committees, required animal well-being training and internal animal well-being audits by members of the plant management staff. For more information on Tyson Foods' commitment to healthier animals, click **here**.

To access downloadable b-roll and still photos for this story, click **here**.

About Tyson Foods

Tyson Foods, Inc. (NYSE:TSN), with headquarters in Springdale, Arkansas, is one of the world's largest food companies with leading brands such as Tyson®, Jimmy Dean®, Hillshire Farm®, Sara Lee®, Ball Park®, Wright®, Aidells® and State Fair®. It's a recognized market leader in chicken, beef and pork as well as prepared foods, including bacon, breakfast sausage, turkey, lunchmeat, hot dogs, pizza crusts and toppings, tortillas and desserts. The company supplies retail and foodservice customers throughout the United States and approximately 115

countries. Tyson Foods was founded in 1935 by John W. Tyson, whose family has continued to lead the business with his son, Don Tyson, guiding the company for many years and grandson, John H. Tyson, serving as the current chairman of the board of directors. The company currently has approximately 114,000 Team Members employed at more than 400 facilities and offices in the United States and around the world. Through its Core Values, Code of Conduct and Team Member Bill of Rights, Tyson Foods strives to operate with integrity and trust and is committed to creating value for its shareholders, customers and Team Members. The company also strives to be faith-friendly, provide a safe work environment and serve as stewards of the animals, land and environment entrusted to it.

Contact: Worth Sparkman, 479-290-6358, worth.sparkman@tyson.com

Source: Tyson Foods Inc