



Our Mission for Animal Care and Providing Affordable Food

At Seaboard Foods, we raise pigs to feed families and we are committed to making sure they're cared for humanely. Like many of our customers, Seaboard Foods plays a key role in producing food in a way that is respectful of animals, sustainable for the planet and affordable for consumers. While we have made consistent progress on all three of these fronts, we know our job is not done. As science and technology changes and consumer interests shift, it is our role to evolve with it and be open about what we do, how we do it and why we do it.

Seaboard Foods recognizes that the comfort and proper care of animals is not only the humane thing to do, but paramount to producing quality pork. Our customers and consumers rightly want to know that we are doing all we can to supply pork that is not only safe, but produced in a way that aligns with consumer values and choice. We reaffirm our commitment to you:

Animal Care: We have not and will not tolerate animal abuse. We follow our own strict protocols and the National Pork Board's Pork Quality Assurance Plus (PQA Plus) guidelines on the proper handling, transport, feeding and caring for our pigs. Lack of adherence to those policies is a fireable offense and we have terminated employees for lack of compliance. And we maintain a comprehensive animal care program, developed and overseen by our team of veterinarians and carried out by our farm managers and barn employees, which helps keep our pigs as healthy and comfortable as possible.

Auditing and Transparency: Seaboard Foods offers our customers an open invitation to tour our farms and our plants; an offer that many of our domestic and international customers take us up on as they regularly audit our operations. In addition to our own internal animal welfare auditors, we also use an independent third-party service to audit farms annually, and we are committed to providing the results of those audits to any customer that requests it. In addition, we recently added a video surveillance component to our audits so that our process can be more transparent to our customers. Through audit and surveillance, we are also committed to using information received to implement corrective action or improvements on our protocols to ensure that if mistakes are made, they are not repeated.

Sow Housing: When it comes to sow housing, animal welfare experts, academics, professional groups and our staff of veterinarians agree – the individually housed gestation sow methods we have today are good, but no one method is perfect. No matter the sow housing type, comfort of the pigs remains top of mind throughout our connected food system for our team members working on our farms. Our veterinarians train our team members, who are in the barns every day, to watch the sows to ensure they are comfortable.

Our customers and consumers rightly want to know that we are doing all we can to supply pork that is not only safe but raised with care, and provides a choice in the pork they purchase from Seaboard Foods

We use both open group pens and individual stalls to house gestating sows on our farms, and can segregate our pigs in our current farm production practices to provide our customers pork raised from sows gestating in individual stalls or open pens. This allows our customers a choice of pork to align with consumer preference.

In our food system, we will continue evaluating sow housing types for better ways for us to provide pig comfort while providing choices to align with customers' and consumers' values.

Pain Management: Seaboard Foods recognizes the importance of reducing pain for our pigs whenever possible during procedures, such as castration and tail docking. That is why we use pain medication following these procedures and continue to evaluate and research other ways to reduce discomfort following procedures.

Euthanasia: When treatment fails or an animal is not likely to respond to care and treatment, trained farm employees will euthanize using humane practices. Since 2008, we have not allowed the practice of "blunt force trauma" to euthanize baby piglets on our farms. For smaller piglets, employees are trained to safely use CO₂ for small piglets and captive bolt for larger pigs.

Antibiotic Use: Raising healthy pigs so we can deliver safe pork to our customers is at the foundation of what we do. Our goal is to keep our pigs healthy, but there are occasions when we need to use antibiotics. We use antibiotics to treat an individual sick pig, to control the spread of disease among pigs in a barn together if one or more has shown signs of illness, or to prevent the spread of sickness where there may have been exposure or sickness is likely to occur. Preserving the efficacy of antibiotics is important to us, so we limit our use of antibiotics that are used in both human and animal health (medically important antibiotics). We do not use medically important antibiotics for human health to promote growth or for improved feed efficiency in our animals, and we ensure proper dosages of antibiotics when needed at specific times in the animal's life. We maintain detailed records of all antibiotics used on our farms and adhere to and generally exceed the mandated withdrawal times.

The commitment we make to our customers is that this is an evolving and transparent process. We will always keep an open mind to innovation and new methods if they can help us improve care for our animals while still producing quality, affordable pork for those who need it. And we will share our learnings through this journey with customers and our consumers, including through our "Doing Better By Knowing Better" video series, so our customers and consumers can understand the decisions we have made and can see the passion behind everything we do to care for our animals.