

Specific Species Reporting

PORK

Our direct supply pork meat is sourced from the UK & EU. Gelatine is sourced from outside of the EU.

- The welfare of all pigs used in our products is assured under EC Directive 2008/120/EC which lays down minimum standards for their protection. We will source pork meat from suppliers who are accredited to Red Tractor Farm Assurance (or equivalent EU standard) where possible

The following statements refer to the Direct pork meat purchased from our suppliers:

- We recognise that tail-biting can be an issue within pig groups and we will source material where ever possible from suppliers who provide suitable enrichment materials to allow rooting, pawing and chewing behaviours and thus reduce the need for tail docking and / or other routine mutilations
- 87% of our pork meat purchases are from suppliers who do not carry out routine tail docking
- 87% of our pork meat is sourced from suppliers free from close confinement & intensive production systems
- Growth promoters are not used within our supply chain
- No genetically modified or cloned pigs are used in any of our products
- 87% of our pork meat is sourced from suppliers with a commitment to reduce or avoid antibiotics for prophylactic use.
- 96% of pigs will be transported for less than the maximum live journey time of 8 hours, with typical journey times being under 4 hours
- 97% of pigs are stunned prior to slaughter
- 87% of pork meat is from suppliers who avoid using sow stalls and farrowing crates

BEEF

The majority of beef products that we purchase both Directly and Indirectly are in the form of beef fat. Most of our beef products are sourced from the UK with some from the EU. Beef gelatine is sourced from outside of the EU.

The following statements refer to both the Direct and Indirect beef product purchased from our supply chain. The measures detailed are the minimum known result. The actual figures are likely to be significantly higher but due to data limitations we cannot confirm the actual position at this stage:

- A minimum of 36% of beef cattle material will be fully compliant with EC and source country FAW directives and regulations in terms of proportion of animals free from close confinement & intensive production systems
- A minimum of 53% of beef cattle are stunned prior to slaughter
- A minimum of 52% of beef material complies with a maximum live journey time of 8 hours
- No genetically modified or cloned cattle are used within our supply chain
- Growth promoters are not used
- A proportion of our beef material will be certified under the Dutch 'Better Leven' (Better Life) Quality Mark

LAMB

We are a small purchaser of lamb meat and lamb stocks. New Zealand is the source of our Direct supply of lamb meat.

The following statements refer to the Direct lamb material purchased across our supply chain:

- 100% of lamb material is sourced from sheep raised in New Zealand
- All sheep & lambs will be fully compliant with EC and source country FAW directives and regulations
- Lambs are predominately reared outside and will be grass-fed, however, hay and silage may be used in winter months to make up for the slower pasture growth
- 100% of the sheep and lamb are stunned before slaughter
- 100% of material complies with EC Directive 1/2005/EC and local New Zealand legislation in terms of maximum live journey times
- No genetically modified or cloned sheep are used within our supply chain
- Growth promoters are not used
- Our lamb meat suppliers request that the New Zealand farmers comply with REG2377/90 relating to maximum level of veterinary medicinal products

BROILER POULTRY

Our Direct purchase of poultry meat typically uses spent-layer hens that may originate from a range of production systems. We also purchase chicken stock and fat. Our chicken is sourced from the UK & EU.

The following statements refer to the Direct Chicken material product purchased from our suppliers:

- All poultry meat will be fully compliant with EC and source country FAW directives and regulations
- 100% of poultry are stunned before slaughter
- 100% of poultry complies with EC Directive 1/2005/EC in terms of maximum live journey times.
- No genetically modified or cloned chickens are used within our supply chain
- Growth promoters are not used
- Growth promoting substances are not used
- A major supplier of poultry is routinely collecting data which reflects their progress and trends in their performance on FAW and are actively involved in industry initiatives directed at improving FAW, such as Compassion in World Farming (CIWF)
- One of our key meat suppliers has been awarded the CIWF, 'Good Chicken Award' and thus demonstrates their ongoing commitment to driving better FAW outcomes
- Our suppliers will source birds from various production systems and we are therefore currently unable to confirm the percentage of broiler chickens which are reared at lower than 30kg/m² at this stage

EGG LAYING HENS

We currently have a Direct purchase of c.800 tonnes of egg products a year with a further c.100 tonnes of Indirect purchase.

In 2012, we made a commitment to source only cage-free eggs by 2017, and we were awarded a Good Egg award from Compassion in World Farming as a result.

All of our Direct egg suppliers meet the high standards set by KAT (Association for Controlled Alternative Animal Husbandry), one of the leading European certifications for hen rearing systems. These standards limit the number of hens that can be kept in a barn and per square metre, require natural litter, sufficient perching area and nesting space. The availability of natural light must also be guaranteed. Our suppliers are inspected by KAT to maintain their certification, and we also audit our suppliers ourselves to check that high standards of quality and welfare are achieved.

The following statements refer to the Directly sourced egg purchased by us:

- 100% of egg laying hens are free from close confinement & intensive cage systems
- All of our egg is sourced from KAT accredited suppliers
- 100% of laying hens are caged free
- 100% of egg laying hens are free from routine mutilations such as beak trimming or tipping
- 100% of egg laying hens are subject to pre-slaughter stunning
- 100% of birds will be transported within the maximum live journey time of 8 hours. Indeed, many suppliers report that typical journey times range from 1.5 / 2 hours
- All of our Direct egg suppliers (or their farms) will measure or report FAW metrics across their supply chain. This will typically include recording mortality rates, environmental parameters such as temperature, humidity, water / feed consumption, plumage and quality of bedding
- No genetically modified or cloned chickens are used within our egg laying supply chain
- Growth promoters are not used
- Many of our egg laying or powder suppliers are actively involved in R&D or industry initiatives designed at improving FAW e.g. by supporting National Egg association initiatives
- Several of our suppliers have received awards and / or accreditations over the last two years which reflect the work they are doing in improving FAW outcomes e.g M&S certificate, KAT & CIWF

The following statements refer to the Indirectly sourced egg purchased by us:

- 96% of egg laying hens are free from close confinement & intensive cage systems which means that 99% of all eggs purchased in our entire supply chain are source from cage free systems
- No genetically modified or cloned chickens are used within our egg laying supply chain
- Growth promoters are not used

DAIRY

Milk and dairy ingredients are amongst the most important materials we buy. Every year we use around 55 million litres of fresh milk, 2,000 tonnes of butter and 3,500 tonnes of milk powder.

We also use a range of other dairy ingredients such as cream, yogurt, condensed milk and whey in a wide range of products such as Ambrosia rice pudding, Mr Kipling cakes and Homepride cooking sauces.

Currently, 73% of all the milk and dairy ingredients we buy are sourced from British suppliers and farmers. All the milk used in the dairy products we buy from UK suppliers comes from farms accredited to the Red Tractor Dairy Assurance Scheme.

This means that animals have adequate space, safe and comfortable housing or shelter as well as unlimited access to fresh, clean drinking water and appropriately nutritious meals.

All farmers who keep livestock must keep a written health plan and medicine records so they can monitor the health of their animals and prevent them from becoming unwell.

To help drive high standards, we're working with our liquid milk suppliers to establish monitoring and evaluation systems to improve welfare outcomes further. Specifically, we sent out a welfare questionnaire to around 550 UK farmers via our top two milk suppliers. The data is enabling us to benchmark across a number of key welfare areas, including access to pasture, transport times and housing systems. During 2017 we also completed joint visits with our two major milk suppliers to dairy farms. This has allowed us to establish a direct relationship with key farmers, improve our own knowledge of different production systems and also better understand the challenges they may face. During 2018 we were among a small number of pioneers contracting liquid milk on a long term fixed price basis with a defined group of farmers furthering the development of relationships.

The following statements refer to the Direct purchases of dairy products sourced by Premier Foods:

- 98% of dairy cows are free from close confinement
- We specify that all farm animals are humanely pre-stunned prior to slaughter. However, due to the limitations of data we can only confirm that a minimum of 67% of dairy cows are stunned prior to slaughter. Pre-slaughter stunning is common practice within our supply chain and the actual figure is expected to be significantly higher than 67%
- 100% of dairy cows complies with EC Directive 1/2005/EC in terms of maximum live journey times. We are continuing to improve our data recording of live transport times. With limited data available we can only report that a minimum of 66% of dairy cattle is transported in a maximum of 8 hours. The actual proportion is likely to be significantly higher
- No genetically modified or cloned dairy cows are used within our supply chain
- Growth promoters are not used



- 99% of dairy cows are free from tethering
- 97% of dairy cows are free from tail docking
- Our dairy comes from Red Tractor, Bord Bia Sustainable Dairy Assurance Scheme, Origin Green and Organic assurance schemes



FISH

We purchase a small quantity of fish in the form of fish stock and fish paste. All Fish sourced by Premier whether directly or indirectly purchased are wild caught. Currently no farmed fish are purchased

- 75% of all fish purchased in our supply chain are from Marine Stewardship Council (MSC) sources