

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Alatrade Foods, LLC</b> 695 W. Henderson Road Boaz, AL 35957</p> <p>Contact: Michael Barnwell Phone: (256) 473-2760 Email: <a href="mailto:mbarnwell@alatrade.com">mbarnwell@alatrade.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> <li>• 100% Vegetable Diet:               <ul style="list-style-type: none"> <li>○ Diet will consist of 100% vegetable sources and include no animal by-products.</li> </ul> </li> <li>• USA Source Verified</li> <li>• Responsible Use of Antibiotics (RUA):               <ul style="list-style-type: none"> <li>○ 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.</li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ <u>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</u></li> <li>○ No Antibiotics Used for Growth Promotion.</li> </ul> </li> <li>• Raised Cage Free</li> <li>• Naturally Tender               <ul style="list-style-type: none"> <li>○ Aged on the bone at least 8 hours from kill to produce a tender, high quality product.</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Alatrade Foods, LLC Boaz, AL, Est. P-20699A</i></li> <li>▪ <i>Alatrade Foods, LLC Albertville, AL, Est. P-32174</i></li> <li>▪ <i>Alatrade Foods, LLC Phenix City, AL, Est. P-34453</i></li> </ul>	<p>PVP Certificate No.: PV5092WCA</p> <p>Issue Date: April 16, 2025</p> <p><i>Original Approval Date: January 23, 2018</i></p>
<p><b>American Jerky Company</b> 2400 East Francis Street Ontario, CA 91761</p> <p>Contact: Lu Wisniewski Phone: (909) 545-8650 ext. 202 Email: <a href="mailto:lu.wisniewski@americanjerkyus.com">lu.wisniewski@americanjerkyus.com</a></p>	<ul style="list-style-type: none"> <li>• <b>Human Grade</b> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <u>21 CFR part 117</u> and all other applicable federal human food law as required by ingredient, process and/or facility type.</li> </ul>	<p><b>Products:</b> <i>Human Grade Pet Food</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p>	<p>PVP Certificate No. PV5079JBA</p> <p>Issue Date April 28, 2025</p> <p><i>Original Approval Date: February 15, 2024</i></p>

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<p><b>Amick Farms, LLC</b> 2079 Batesburg Highway Batesburg, SC 29006</p> <p>Contact: Bethany Ellison Phone: (803) 307-1400 ext. 1332 Email: <a href="mailto:bellison@amickfarms.com">bellison@amickfarms.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Responsible use Animal Antibiotics Only</li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• <u>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</u></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Amick Farms, LLC Batesburg, SC, Est. P-7987</li> <li>▪ Amick Farms, LLC Laurel, MS, Est. P-519</li> <li>▪ Amick Farms, LLC Hurlock, MD, Est. P-7927</li> </ul>	<p>PVP Certificate No.: PV4107MMA Rev02</p> <p>Issue Date: April 27, 2024</p> <p><i>Original Approval Date:</i> May 19, 2015</p>
<p><b>Amick Farms, LLC</b> 525 N Mississippi Avenue Laurel, MS 39440</p> <p>Contact: Alana Thurmond Phone: (803) 674-6874 Email: <a href="mailto:athurmond@amickfarms.com">athurmond@amickfarms.com</a></p>	<ul style="list-style-type: none"> <li>• RWA 1 = <u>No antibiotics critically important to human health/medicine;</u> <ul style="list-style-type: none"> <li>○ Responsible Use of Antibiotics                             <ul style="list-style-type: none"> <li>○ <u>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</u></li> <li>○ <u>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</u></li> </ul> </li> </ul> </li> <li>• RWA 2 = No antibiotics ever</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facilities</p> <ul style="list-style-type: none"> <li>▪ Amick Farms, LLC Laurel, MS, Est. P-519</li> </ul>	<p>PVP Certificate No.: PV4135MMA</p> <p>Issue Date: May 23, 2024</p> <p><i>Original Approval Date:</i> March 26, 2020</p>
<p><b>Aviagen, Inc.</b> 3002 Northside Drive Crossville, TN 38555</p> <p>Contact: Clara Goldman Phone: (931) 484-4808 Email: <a href="mailto:cgoldman@aviagen.com">cgoldman@aviagen.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever - all birds produced do not receive antibiotics at any step in the program.</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers</p>	<p>PVP Certificate No.: PV4198BAA</p> <p>Issue Date: August 27, 2024</p> <p><i>Original Approval Date:</i> June 25, 2020</p>



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<p><b>Bord Bia – Irish Food Board</b>                      140 Pembroke Road                      Dublin 4, Ireland D04 NV3</p> <p>Contact: Emma O’Gorman                      Phone: +35 316142258                      Email: <a href="mailto:Emma.OGorman@bordbia.ie">Emma.OGorman@bordbia.ie</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">Irish Grass Fed Beef</a> – Irish produced beef fed a diet greater than 90% grass (fresh weight) and at pasture for more than 220 days per year.</li> <li>• <a href="#">Pasture Raised Beef</a> – At pasture for more than 220 days per year (with a 40-day tolerance allowed where weather conditions, soil type, and other environmental conditions are determined as an impeding factor to grazing outdoors.)</li> <li>• From Certified Sustainability Scheme – Verified sustainability programme from farmers to processors.</li> <li>• <a href="#">Raised on Family Farms</a></li> <li>• <a href="#">Raised without use of growth hormones</a></li> <li>• <a href="#">Responsible use of Antibiotics</a></li> <li>• <a href="#">Full Farm to Fork Traceability</a></li> <li>• <a href="#">Certified Quality Assured Farms</a></li> </ul>	<p><b>Livestock:</b> <i>Cattle (Beef)</i></p> <p><b>Location(s):</b> <i>Producers &amp; Meat Processing Facilities</i></p> <p><b>Service(s):</b></p>	<p>PVP Certificate No.: PV4085ZZA</p> <p>Issue Date: July 25, 2024</p> <p><i>Original Approval Date: June 14, 2017</i></p>
<p><b>Boyd Station, LLC</b>                      557 Elysburg Road                      Danville, PA 17821</p> <p>Contact: Russ Cotner                      Phone: (570) 275-6000                      Email: <a href="mailto:rcotner@boydstation.com">rcotner@boydstation.com</a></p>	<p>Soy products (<a href="#">soybean meal</a> and <a href="#">soybean oil</a>) manufactured at Boyd Station’s expeller and refinery facilities are produced:</p> <ul style="list-style-type: none"> <li>• Without the use of hexane (free of hexane)</li> <li>• Without the use of solvents (free of solvents)</li> </ul>	<p><b>Grain:</b> <i>Soy Products</i></p> <p><b>Location(s):</b> <i>Expeller Facilities</i></p>	<p>PVP Certificate No. PV5069KHA</p> <p>Issue Date: April 10, 2025</p> <p><i>Original Approval Date: March 23, 2018</i></p>


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<p><b>Brakebush Hartwell LLC</b> 355 Industrial Park Road Hartwell, GA 30643</p> <p>Contact: Reba Woytasczyk Phone: (214) 704-9779 Email: <a href="mailto:rwoytasczyk@brakebush.com">rwoytasczyk@brakebush.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics               <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</a></li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ No Antibiotics Used for Growth Promotion</li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• All Vegetarian Diet</li> <li>• No Animal By-Products</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Brakebush Hartwell LLC Hartwell, GA, Est. P-45379</i></li> </ul>	<p>PVP Certificate No.: PV5052WCA</p> <p>Issue Date: March 05, 2025</p> <p><i>Original Approval Date: September 05, 2024</i></p>
<p><b>Brakebush Irving, Inc.</b> 2230 E. Union Bower Road Irving, TX 75061</p> <p>Contact: Ruth Melendez Phone: (972) 554-0590 Email: <a href="mailto:rmelendez@brakebush.com">rmelendez@brakebush.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> <li>• <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</a></li> <li>• <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Brakebush Irving, Inc. Irving, TX, Est. P-20088</i></li> </ul>	<p>PVP Certificate No. PV4220ZZA</p> <p>Issue Date: August 27, 2024</p> <p><i>Original Approval Date: December 13, 2018</i></p>
<p><b>Butterball, LLC</b> One Butterball Lane Garner, NC 27529</p> <p>Contact: Stephen Williams Phone: (919) 802-6759 Email: <a href="mailto:swilliams@butterball.com">swilliams@butterball.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Poultry Export Verification (EV) Program for Korea and South Africa (Est. P-7345 only)</a></li> </ul>	<p><b>Poultry:</b> <i>Turkeys</i></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Butterball, LLC Mount Olive, NC, Est. P-7345</i></li> <li>▪ <i>Butterball, LLC Raeford, NC, Est. P-46870</i></li> </ul>	<p>PVP Certificate No.: PV4205TSA</p> <p>Issue Date: July 24, 2024</p> <p><i>Original Approval Date: October 27, 2017</i></p>

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<p><b>Cargill Meat Solutions Corporation</b> 1001 Smith Street California, MO 65018</p> <p>Contact: Katie Volkenant Phone: (763) 271-5615 Email: <a href="mailto:Katie_Volkenant@cargill.com">Katie_Volkenant@cargill.com</a></p>	 <ul style="list-style-type: none"> <li>• Raised by independent farmers - all farm producers are contract farmers and are not employees of Cargill Meat Solutions.</li> <li>• Producers are trained in animal handling practices - all contracted producers with Cargill Meat Solutions are trained annually on Animal Handling Practices.</li> <li>• No antibiotics used for growth promotion – antibiotics only used for treatment &amp; prevention of illness.</li> </ul>	<p><b>Poultry:</b> <i>Turkeys</i></p> <p><b>Location(s):</b> <i>Brooding, Feed Mill, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Cargill Meat Solutions Corp. California, MO, P-961</i></li> <li>▪ <i>Cargill Meat Solutions Corp. Springdale, AR, Est. P-963</i></li> </ul>	<p>PVP Certificate No. PV4347BFA</p> <p>Issue Date: December 12, 2024</p> <p><i>Original Approval Date: June 30, 2016</i></p>
<p><b>Cargill Meat Solutions Corporation</b> 135 Huffman Drive Dayton, VA 22821</p> <p>Contact: Katie Volkenant Phone: (763) 271-5615 Email: <a href="mailto:Katie_Volkenant@cargill.com">Katie_Volkenant@cargill.com</a></p>	 <ul style="list-style-type: none"> <li>• Raised by independent farmers - all farm producers are contract farmers and are not employees of Cargill Meat Solutions.</li> <li>• Producers are trained in animal handling practices - all contracted producers with Cargill Meat Solutions are trained annually on Animal Handling Practices.</li> <li>• No antibiotics used for growth promotion – antibiotics only used for treatment &amp; prevention of illness.</li> </ul>	<p><b>Poultry:</b> <i>Turkeys</i></p> <p><b>Location(s):</b> <i>Brooding, Feed Mills, Growers, Production and Processing Facilities, and Cold Storages</i></p> <ul style="list-style-type: none"> <li>▪ <i>Cargill Meat Solutions Corp. Dayton, VA, Est. P-18</i></li> <li>▪ <i>Cargill Meat Solutions Corp. Timberville, VA, Est. P-7935</i></li> <li>▪ <i>Sugar Creek Cambridge City, IN Est. P-19349E</i></li> </ul>	<p>PVP Certificate No. PV5056TSA</p> <p>Issue Date: February 26, 2025</p> <p><i>Original Approval Date: September 17, 2014</i></p>

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<p><b>Cargill Meat Solutions Corporation</b> 730 East Randall Wobbe Lane, Springdale, AR 72764</p> <p>Contact: Katie Volkenant Phone: (763) 271-5615 Email: <a href="mailto:Katie_Volkenant@cargill.com">Katie_Volkenant@cargill.com</a></p>	 <ul style="list-style-type: none"> <li>• Raised by independent farmers - all farm producers are contract farmers and are not employees of Cargill Meat Solutions.</li> <li>• Producers trained on animal handling practices - all contracted producers with Cargill Meat Solutions are trained annually on Animal Handling Practices.</li> <li>• No antibiotics used for growth promotion – antibiotics only used for treatment &amp; prevention of illness.</li> </ul>	<p><b>Poultry:</b> <i>Turkeys</i></p> <p><b>Location(s):</b> <i>Brooding, Feed Mills, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Cargill Meat Solutions Corp. Springdale, AR, Est. P-963</i></li> </ul>	<p>PVP Certificate No. PV5014HTA</p> <p>Issue Date: January 15, 2025</p> <p><i>Original Approval Date: June 25, 2014</i></p>
<p><b>Cargill Meat Solutions Corporation</b> 300 W. 1<sup>st</sup> St. N. Wichita, KS 67202</p> <p>Contact: Katie Volkenant Phone: (763) 271-5615 Email: <a href="mailto:Katie_Volkenant@cargill.com">Katie_Volkenant@cargill.com</a></p>	<ul style="list-style-type: none"> <li>• Cargill <a href="#">Human Grade</a> Pet Food</li> <li>• Cargill <a href="#">Human Grade</a> Pet Treats</li> </ul>	<p><b>Products:</b> <i>Human Grade Pet Food</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Cargill Meat Solutions Corp. Albert Lea, MN, Est. P-2133</i></li> <li>▪ <i>Cargill Meat Solutions Corp. Fort Worth, TX, Est. P-21171</i></li> </ul>	<p>PVP Certificate No. PV3332BFA Rev01</p> <p>Issue Date November 28, 2023</p> <p><i>Original Approval Date: June 01, 2022</i></p>

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<p><b>Cargill Meat Solutions Corporation</b> 300 W. 1<sup>st</sup> St. N. Wichita, KS 67202</p> <p>Contact: Katie Volkenant; Glen Dolezal Jr. Phone: (763) 271-5615; (316) 291-2738 Email: <a href="mailto:Katie_Volkenant@cargill.com">Katie_Volkenant@cargill.com</a> <a href="mailto:Glen_Dolezal@cargill.com">Glen_Dolezal@cargill.com</a></p>	<p><b>Cargill Beef Tenderness Program</b></p> <ul style="list-style-type: none"> <li>• Certified Tender</li> <li>• Certified Very Tender</li> </ul> <p>Based on <a href="#">ASTM Standard F2925-11</a>, <i>Standard Specification for Tenderness Marketing Claims Associated with Meat Cuts Derived from Beef</i></p>	<p><b>Livestock:</b> <i>Cattle (Beef)</i></p> <p><b>Location(s):</b> <i>Harvest and Fabrication Facilities, Distribution Centers, and Retail Facilities</i></p> <p><i>Harvest/Fabrication Facilities:</i> Cargill Friona, TX, Est. 86E; Cargill Dodge City, KS, Est. 86K; Cargill Schuyler, NE, Est. 86M; Cargill Fort Morgan, CO, Est. 86R; Tyson Fresh Meats dba Tyson Foods Sherman, TX, Est. 244S.</p> <p><i>Distribution Centers/Retail Facilities:</i> Brookshire Grocery – Reasor’s retail stores; Harris Teeter® (Sterling Silver Brand), Country Mart, United Supermarkets, SpartanNash Distribution Center, Family Fare, Glen’s Market, D&amp;W Fresh Market, VG’s Food and Pharmacy, Marsh Supermarkets, and Kroger Houston Division &amp; Kroger Dallas Division (Nolan Ryan Brand).</p>	<p>PVP Certificate No.: PV4247ZZA</p> <p>Issue Date: November 30, 2024</p> <p><i>Original Approval Date: February 4, 2014</i></p>

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<p><b>Carolina Precision Foods, LLC</b> 2109 West Darlington Street Florence, SC 29501</p> <p>Contact: Andrew Downey Phone: (843) 731-9019 Email: <a href="mailto:andrew_downey@carolinaprecisionfoods.com">andrew_downey@carolinaprecisionfoods.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics                             <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</a></li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ No Antibiotics Used for Growth Promotion</li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• All Vegetarian Diet</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Carolina Precision Foods, LLC Florence, SC, Est. P-47981</i></li> </ul>	<p>PVP Certificate No.: PV5050TSA</p> <p>Issue Date: April 02, 2025</p> <p><i>Original Approval Date: October 05, 2023</i></p>
<p><b>Case Farms, Inc.</b> 1925 30<sup>th</sup> Street Canton, OH 44705</p> <p>Contact: Larry Epling Phone: (704) 528-2738 Email: <a href="mailto:lepling@casefarms.com">lepling@casefarms.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> <li>• <a href="#">No Antibiotics Important to Human Medicine (NAIHM) as defined by the World Health Organization.</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Case Farms Processing, Inc. Canton, OH, Est. P-44826</i></li> <li>▪ <i>Case Farms of Ohio, Inc. Winesburg, OH, Est. P-15724</i></li> </ul>	<p>PVP Certificate No. PV4338BAA</p> <p>Issue Date: December 17, 2024</p> <p><i>Original Approval Date: October 19, 2018</i></p>
<p><b>Case Farms, Inc.</b> 330 Pecan Road Dudley, NC 28333</p> <p>Contact: Larry Epling Phone: (704) 528-2738 Email: <a href="mailto:lepling@casefarms.com">lepling@casefarms.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization.</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Case Farms of North Carolina, Inc. Dudley, NC, Est. P-19128</i></li> </ul>	<p>PVP Certificate No. PV4289TSA</p> <p>Issue Date: December 06, 2024</p> <p><i>Original Approval Date: April 05, 2018</i></p>



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<p><b>Chef's Fresh Foods</b> 181 Naples Street Mendota, CA 93640</p> <p>Contact: Troy Becker Phone: (559) 818-0385 Email: <a href="mailto:troy@chefsfreshfoods.com">troy@chefsfreshfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <b>Human Grade</b> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <a href="#">21 CFR part 117</a> and all other applicable federal human food law as required by ingredient, process and/or facility type.</li> </ul>	<p><b>Products:</b> <i>Human Grade Pet Food</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p>	<p>PVP Certificate No. PV4290JBA</p> <p>Issue Date November 12, 2024</p> <p><i>Original Approval Date: November 12, 2024</i></p>
<p><b>Chobani, LLC</b> 669 County Road 25 New Berlin, NY 13411</p> <p>Contact: Matthew Graziose, PhD Phone: (917) 475-9748 Email: <a href="mailto:Matthew.Graziose@chobani.com">Matthew.Graziose@chobani.com</a></p>	<ul style="list-style-type: none"> <li>• Gluten-Free (two labeling claims made) <ul style="list-style-type: none"> <li>○ Gluten-Free; or</li> <li>○ No Gluten</li> </ul> </li> <li>• Non-GMO Ingredients (two labeling claims made) <ul style="list-style-type: none"> <li>○ Only Non-GMO Ingredients; or</li> <li>○ No GMO Ingredients</li> </ul> </li> </ul>	<p><b>Dairy:</b> <i>Yogurt</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p>	<p>PVP Certificate No. PV4235ZZA</p> <p>Issue Date: September 07, 2024</p> <p><i>Original Approval Date: March 07, 2023</i></p>
<p><b>Chobani, LLC</b> 3450 Kimberly Road E Twin Falls, ID 83301</p> <p>Contact: Matthew Graziose, PhD Phone: (917) 475-9748 Email: <a href="mailto:Matthew.Graziose@chobani.com">Matthew.Graziose@chobani.com</a></p>	<ul style="list-style-type: none"> <li>• Gluten-Free (two labeling claims made) <ul style="list-style-type: none"> <li>○ Gluten-Free; or</li> <li>○ No Gluten</li> </ul> </li> <li>• Non-GMO Ingredients (two labeling claims made) <ul style="list-style-type: none"> <li>○ Only Non-GMO Ingredients; or</li> <li>○ No GMO Ingredients</li> </ul> </li> </ul>	<p><b>Dairy &amp; Dairy-Free:</b> <i>Yogurt and other food products</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p>	<p>PVP Certificate No. PV4190ZZA</p> <p>Issue Date: September 07, 2024</p> <p><i>Original Approval Date: March 07, 2023</i></p>

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<p><b>Clemens Food Group (CFG)</b>                      2700 Clemens Road                      Hatfield, PA 19440</p> <p>Contact: Melissa Wehr                      Phone: (215) 368-2500 ext. 8317                      Email:  <a href="mailto:mboess@clemensfoodgroup.com">mboess@clemensfoodgroup.com</a></p>	<ul style="list-style-type: none"> <li>• <b><u>Never Fed Beta Agonists/ Ractopamine Free Diet</u></b> - Pigs are Raised without Growth Promotants: No growth hormones, including natural hormones, synthetic hormones, estrus suppressants, beta agonists, or other synthetic growth promotants (e.g. Ractopamine) administered through feed, water, or by injection, from birth to slaughter.</li> <li>• <b><u>PQA Plus Pork Export Verification (EV) Program</u></b> – Pigs are raised under the PQA+ Program.</li> </ul>	<p><b>Livestock:</b> <i>Pork</i></p> <p><b>Location(s):</b> <i>Producers (Nursery's, Growers, &amp; Finishers), Feed Mills, and Processing facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Clemens Food Group Hatfield, PA, Est. 791</i></li> <li>▪ <i>Clemens Food Group, Coldwater, MI, Est. 791C</i></li> <li>▪ <i>Clemens Food Group Hatfield North Hatfield, PA, Est. 791N</i></li> </ul>	<p>PVP Certificate No.: PV4177BAA</p> <p>Issue Date: June 27, 2024</p> <p><i>Original Approval Date: January 4, 2013</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Consolidated Catfish Producers, LLC</b> 299 South Street Isola, MS 38754</p> <p>Contact: Yvonne Robinson Phone: (800) 228-3474 Email: <a href="mailto:yrobinson@countryselect.com">yrobinson@countryselect.com</a></p>	<ul style="list-style-type: none"> <li>• <b>Fishmeal and fish oil conservation</b> - Processors will require that farmers provide copies of the signed statement from feed mill(s) specifying the percent of wild fishmeal and fish oil used in the feeds for the past year prior to purchase of fish.               <ul style="list-style-type: none"> <li>○ <i>The standard is designed to ensure the formulation of all feeds produced/purchased for a year have a combined total of less than 5% wild caught fish meal/fish oil.</i></li> </ul> </li> <li>• <b>Protection of wild fish stocks by using only domesticated, farm-raised fry and fingerlings</b> - Processors will require that farmers provide copies of signed statements from vendors who supply fry and fingerlings to grow-out farms that the fish sold were raised on farms and not captured from the wild.</li> </ul>	<p><b>Poultry:</b> <i>Catfish</i></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Farm Ponds (Growers), and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Consolidated Catfish Producers Isola, MS, Est. M-45776</i></li> <li>▪ <i>Consolidated Catfish Producers Eutaw, AL, Est. M-45767</i></li> </ul>	<p>VVP Certificate No.: PV4339MDA</p> <p>Issue Date: December 20, 2024</p> <p><i>Original Approval Date: June 20, 2024</i></p>
<p><b>Cooper Farms</b> 1 Cooper Farms Drive St. Henry, OH 45883</p> <p>Contact: Doris Siefing Phone: (419) 678-4853 Email: <a href="mailto:doriss@cooperfarms.com">doriss@cooperfarms.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#"><u>Raised by independent farmers</u></a></li> <li>• <a href="#"><u>Producers are trained in animal handling practices</u></a></li> <li>• No antibiotics used for growth promotion. Antibiotics only used for treatment and prevention of illness.</li> <li>• No antibiotics ever</li> <li>• Vegetarian diet</li> <li>• No animal by-products</li> </ul>	<p><b>Poultry:</b> <i>Turkeys</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Cooper Farms St. Henry, OH, Est. P-2130</i></li> </ul>	<p>VVP Certificate No.: PV4142FA</p> <p>Issue Date: May 24, 2024</p> <p><i>Original Approval Date: February 19, 2019</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Corteva Agriscience™</b>                      9330 Zionsville Road                      Indianapolis, IN 46268</p> <p>Contact: Roydean Armstrong                      Phone: (800) 258-3033                      Email: <a href="mailto:CortevaPVP@corteva.com">CortevaPVP@corteva.com</a></p>	<p><b>Utrisha™ N and BlueN® biostimulants:</b></p> <ul style="list-style-type: none"> <li>• Confirm the identity of bacteria claimed on label                              (*) <i>Methylobacterium symbioticum</i> SB23.</li> <li>• Confirm quantity of bacteria claimed on label                              (*) 3x10 to the 7th CFU/g</li> <li>• Confirm presence of contaminant bacteria and heavy metal contaminants equal to or below stated limits                              (*) Heavy metals assays – Inorganic Arsenic (≤40 ppm), Cadmium (≤1.5 ppm), Cobalt (total) (≤1.0 ppm), Copper (≤600 ppm), Lead (≤120 ppm), Mercury (≤1.0 ppm), Molybdenum (≤1.0 ppm), Nickel (≤50 ppm), Selenium (≤0.5 ppm), and Zinc (≤1500 ppm).                              (*) Microbial pathogens – Salmonella spp. (Absence in 25g), Listeria monocytogenes (Absence in 25g), Escherichia coli (Absence in 1g), and Staphylococcus aureus (≤10 CFU/g).                              (*) Total Aromatic Hydrocarbons – Polycyclic Aromatic Hydrocarbon (PAH) – (≤ 6.0 ppm).</li> <li>• Confirm mechanism of action/activity of bacteria</li> </ul> <p>*Methodologies follow already accepted methods such as EPA, ISO, or AOAC</p>	<p><b>Plant Biostimulant:</b> <i>Crops and Grasses</i></p> <p><b>Location(s):</b> <i>Manufacturing and Warehouse Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Murcia, Spain</i></li> <li>▪ <i>Ankeny, Iowa</i></li> </ul>	<p>PVP Certificate No.: PV4080ZZA</p> <p>Issue Date: October 03, 2024</p> <p><i>Original Approval Date:</i>                      April 21, 2023</p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>CreaFill Fibers Corp.</b> 10200 Worton Road Chestertown, MD 21620</p> <p>Contact: Amy Myers Phone: (410) 810-0779 Email: <a href="mailto:amyers@creafill.com">amyers@creafill.com</a></p>	<ul style="list-style-type: none"> <li>• Non GE fiber food ingredients.</li> <li>• All raw materials derived from non-GE plants.</li> </ul>	<p><b>Products:</b> <i>Cellulose and Soluble Fiber Materials</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p>	<p>PVP Certificate No.: PV4095TSA Rev01</p> <p>Issue Date: April 14, 2024</p> <p><i>Original Approval Date: February 19, 2016</i></p>
<p><b>Custom Cut Solutions</b> 102 Crow Street Albertville, AL 35950</p> <p>Contact: Bettyjo Hubble Phone: (256) 400-7339 Email: <a href="mailto:bettyjo@customcutsolutions.com">bettyjo@customcutsolutions.com</a></p>	<ul style="list-style-type: none"> <li>• Responsible Use: <ul style="list-style-type: none"> <li>○ <u>No antibiotics important to human medicine (NAIHM): Antibiotics used medically important to human medicine as defined by the World Health Organization</u></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• No antibiotics used for growth promotion</li> <li>• All vegetarian diet</li> <li>• No animal by products</li> <li>• USA Source Verified</li> <li>• Cage Free</li> <li>• No Antibiotics Ever or Raised with No Antibiotics Ever, Includes: <ul style="list-style-type: none"> <li>○ Raised with No Antibiotics Ever</li> <li>○ Raised with No Antibiotics</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Custom Cut Solutions Albertville, AL, Est. P-46689</i></li> </ul>	<p>PVP Certificate No. PV5091WCA</p> <p>Issue Date: April 16, 2025</p> <p><i>Original Approval Date: February 06, 2020</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Dakota Provisions, LLC</b> 40253 US Highway 14 Huron, SD 57350</p> <p>Contact: Randall Pete Phone: (605) 353-9601 Email: <a href="mailto:RandallP@dakotaprovisions.com">RandallP@dakotaprovisions.com</a></p>	<ul style="list-style-type: none"> <li>• Raised by independent farmers - growers/producers are contracted and not employees of the company.</li> <li>• Producers are trained in animal handling practices – Those involved in handling live animals are trained by a PAACO certified instructor to handle turkeys in an appropriate manner.</li> <li>• Limited Antibiotic Use (LAU) through judicious and responsible use practices – antibiotics used are not for growth promotion.</li> </ul>	<p><b>Poultry:</b> <i>Turkeys</i></p> <p><b>Location(s):</b> <i>Brooding, Feed Mills, Growers, Production and Processing Facility, and Cold Storages</i></p> <ul style="list-style-type: none"> <li>▪ <i>Dakota Provisions, LLC Huron, SD, Est. P-32130</i></li> <li>▪ <i>Dakota Provisions, LLC Huron, SD, Est. P-46205</i></li> <li>▪ <i>Dakota Gobblers Huron, SD, Est. P-3505</i></li> </ul>	<p>PVP Certificate No. PV4169CPA Rev01</p> <p>Issue Date: August 07, 2024</p> <p><i>Original Approval Date: August 07, 2024</i></p>
<p><b>Dallas USA Foods</b> 1880 Lone Star Drive Dallas, TX 75212</p> <p>Contact: Lila Aguillon Phone: (214) 970-1023 Email: <a href="mailto:lila.aguillon@dallasusafoods.com">lila.aguillon@dallasusafoods.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> <li>• Responsible Use of Antibiotics               <ul style="list-style-type: none"> <li>○ No antibiotics critically important to human health/medicine.</li> <li>○ <a href="#"><u>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</u></a></li> <li>○ <a href="#"><u>No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</u></a></li> <li>○ Ionophores used on program birds as necessary.</li> </ul> </li> <li>• Cage Free</li> <li>• USA Source Verified</li> <li>• All Vegetarian Diet</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Dallas USA Foods Dallas, TX, Est. P-20106</i></li> </ul>	<p>PVP Certificate No. PV4114ZZA</p> <p>Issue Date: May 09, 2024</p> <p><i>Original Approval Date: December 12, 2018</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>DG Foods, LLC</b> 1095 Industrial Drive Hazlehurst, MS 39083</p> <p>Contact: Jeff Davis Phone: (601) 892-0333 Email: <a href="mailto:jeffdavis@dgfoods.net">jeffdavis@dgfoods.net</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization</a></li> <li>• No Antibiotics Ever</li> <li>• Vegetarian Fed</li> <li>• Raised Caged Free</li> <li>• USA Source Verified</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>DG Foods, LLC, Hazlehurst, MS, Est. P-31881</i></li> <li>▪ <i>DG Foods, LLC, Bastrop, LA, Est. P-44097</i></li> </ul>	<p>PVP Certificate No.: PV4193DEA</p> <p>Issue Date: July 12, 2024</p> <p><i>Original Approval Date: February 5, 2019</i></p>
<p><b>Emmaus Foods, LLC</b> 661 Railroad Avenue Albertville, AL 35951</p> <p>Contact: Brenda Trujillo Phone: (256) 894-5934 Ext. 102 Email: <a href="mailto:btrujillo@emmausfoods.com">btrujillo@emmausfoods.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Emmaus Foods, LLC, Albertville, AL, Est. P-32145</i></li> </ul>	<p>PVP Certificate No.: PV4201DEA</p> <p>Issue Date: July 19, 2024</p> <p><i>Original Approval Date: February 9, 2021</i></p>
<p><b>Farbest Foods, Inc.</b> 1155 W. 12<sup>th</sup> Ave. Jasper, IN 47546</p> <p>Contact: Todd Hurst Phone: (812) 683-4200 Email: <a href="mailto:thurst@farbestfoods.com">thurst@farbestfoods.com</a></p>	<ul style="list-style-type: none"> <li>• Upon completion of brooding raised by Independent Farmers. "Independent Farmers" is defined as not employed by Farbest Farms or Farbest Foods.</li> <li>• Producers are trained in animal handling practices.</li> <li>• No antibiotics used for growth promotion. Antibiotics responsibly used only when needed for treatment and prevention of illness.</li> <li>• <a href="#">QAD 1030Y requirements for Export Verification to South Africa and Korea</a> – turkeys are hatched and raised in the United States.</li> </ul>	<p><b>Poultry:</b> <i>Turkeys</i></p> <p><b>Location(s):</b> <i>Brooding, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Farbest Foods, Inc. Huntingburg, IN, Est. P-7769</i></li> <li>▪ <i>Farbest Foods, Inc. Vincennes, IN, Est. P-45131</i></li> </ul>	<p>PVP Certificate No.: PV4108BAA</p> <p>Issue Date: May 23, 2024</p> <p><i>Original Approval Date: April 18, 2018</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Farm Fresh Foods, LLC</b>                      5016 Grimes Drive                      Guntersville, AL 35976</p> <p>Contact: Jennifer Browning                      Phone: (256) 264-9180                      Email:  <a href="mailto:jbrowning@farmfreshfoodsllc.com">jbrowning@farmfreshfoodsllc.com</a></p>	<ul style="list-style-type: none"> <li>• Responsible Use:                             <ul style="list-style-type: none"> <li>○ 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>. (3<sup>rd</sup> Revision). ISBN 978 92 4 150448 5. (<a href="https://www.who.int/publications/i/item/9789241595742">https://www.who.int/publications/i/item/9789241595742</a>)</li> <li>○ Use of Ionophores</li> </ul> </li> <li>• USA Source Verified</li> <li>• No Antibiotics Used for Growth Promotion</li> <li>• All Vegetarian Diet</li> <li>• No Animal By Products</li> <li>• Cage Free</li> <li>• No Antibiotics Ever or Raised with No Antibiotics Ever, Includes:                             <ul style="list-style-type: none"> <li>○ Raised with No Antibiotics Ever</li> <li>○ Raised with No Antibiotics</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Farm Fresh Foods, LLC Guntersville, AL, Est. P-45565</i></li> <li>▪ <i>M&amp;E Processing, LLC Guntersville, AL, Est. P-51350</i></li> </ul>	<p>PVP Certificate No.: PV5063DEA</p> <p>Issue Date: April 16, 2025</p> <p><i>Original Approval Date: May 8, 2017</i></p>



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<p><b>Fieldale Farms, Corp.</b> 555 Broiler Blvd. Baldwin, GA 30511</p> <p>Contact: Anne Vann Phone: (706) 778-5101 Ext. 8222 Email: <a href="mailto:annevann@fieldale.com">annevann@fieldale.com</a></p>	<ul style="list-style-type: none"> <li>• <b>No Antibiotics Ever (NAE)</b> – FFC produces poultry products that are hatched, raised, and harvested without the use of antibiotics ever.</li> <li>• <b>Raised without any Antibiotics Important to Human Medicine</b> - FFC produces poultry products that are hatched, raised, and harvested without the use of antibiotics ever.</li> <li>• <b>No Antibiotics Administered</b> - FFC produces poultry products that are hatched, raised, and harvested without the use of antibiotics ever.</li> <li>• <b>Locally Raised and Processed</b> – All broilers produced by FFC are locally hatched, raised, and processed within a 250 mile radius of the plants and/or feed mills.</li> <li>• <b>Raised Cage Free</b> – All broilers produced by FFC are raised cage free in open floor housing units.</li> <li>• <b>All Vegetarian Diet</b> – All feeds/diets supplied to FFC broilers chickens are a vegetarian diet with no animal by-products incorporated in the broiler feed formulas.</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Fieldale Farms, Corp. Cornelia, GA, Est. P-1250</i></li> <li>▪ <i>Fieldale Farms, Corp. Murrayville, GA, Est. P-1257</i></li> </ul>	<p>PVP Certificate No.: PV4289WCA</p> <p>Issue Date: October 17, 2024</p> <p><i>Original Approval Date: March 12, 2018</i></p>
<p><b>Foster Farms</b> 6648 Hwy 15 North Farmerville, LA 71241</p> <p>Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <a href="mailto:Grace.Mountainspring@fosterfarms.com">Grace.Mountainspring@fosterfarms.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#"><u>No Antibiotics Ever (NAE)</u></a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Foster Farms Farmerville, LA, Est. P-33900</i></li> </ul>	<p>PVP Certificate No.: PV5056CKA</p> <p>Issue Date: March 10, 2025</p> <p><i>Original Approval Date: September 06, 2019</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Foster Farms Pacific Northwest Division</b> 1700 South 13<sup>th</sup> Avenue Kelso, WA 98626</p> <p>Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <a href="mailto:Grace.Mountainspring@fosterfarms.com">Grace.Mountainspring@fosterfarms.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Foster Farms Kelso, WA, Est. P-6164A</li> </ul>	<p>PVP Certificate No.: PV5042BLA</p> <p>Issue Date: March 10, 2025</p> <p><i>Original Approval Date: January 12, 2017</i></p>
<p><b>Foster Farms South Division</b> 2960 Cherry St. Fresno, CA 93706</p> <p>Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <a href="mailto:Grace.Mountainspring@fosterfarms.com">Grace.Mountainspring@fosterfarms.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> <li>• <a href="#">All Vegetarian Fed</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</p> <ul style="list-style-type: none"> <li>▪ Foster Farms Fresno, CA, Est. P-6137A</li> <li>▪ Foster Farms Fresno, CA, Est. P-7632</li> <li>▪ Foster Farms Livingston, CA, Est. P-6137</li> </ul>	<p>PVP Certificate No.: PV5070JBA</p> <p>Issue Date: April 28, 2025</p> <p><i>Original Approval Date: December 16, 2016</i></p>
<p><b>Foster Farms North Division</b> 1000 Davis Street Livingston, CA 95334</p> <p>Contact: Grace Ricci Phone: (209) 394-6914 ext. 6715 Email: <a href="mailto:Grace.Mountainspring@fosterfarms.com">Grace.Mountainspring@fosterfarms.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> <li>• <a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization (NAIHM)</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</p> <ul style="list-style-type: none"> <li>▪ Foster Farms Livingston, CA, Est. P-6137</li> <li>▪ Foster Farms Fresno, CA, Est. P-6137A</li> <li>▪ Foster Farms Fresno, CA, Est. P-7632</li> </ul>	<p>PVP Certificate No.: PV5072JBA</p> <p>Issue Date: April 28, 2025</p> <p><i>Original Approval Date: October 10, 2019</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Gemstone Foods, LLC</b>            805 McEntire Lane            Decatur, AL 35601</p> <p>Contact: Mary Miller            Phone: (240) 550-2151            Email: <a href="mailto:mmiller@gemstonefoods.com">mmiller@gemstonefoods.com</a></p>	<ul style="list-style-type: none"> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization (NAIHM).</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Health as defined by the World Health Organization (NAIHH).</a></li> </ul> </li> <li>• <a href="#">No antibiotics used for growth promotion</a></li> <li>• <a href="#">Use of Ionophores</a></li> <li>• <a href="#">No Antibiotics Ever or Raised with No Antibiotics Ever</a></li> <li>• <a href="#">Veterinary use of antibiotics allowed</a></li> <li>• <a href="#">USA Source Verified</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">Free Range</a></li> <li>• <a href="#">Raised Cage Free</a></li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Gemstone Foods, LLC Decatur, AL, Est. P-1174</i></li> <li>▪ <i>Gemstone Foods, LLC Decatur, AL, Est. P-1174B</i></li> <li>▪ <i>Gemstone Foods, LLC Florence, AL, Est. P-46255</i></li> </ul>	<p>PVP Certificate No.: PV5071DEA</p> <p>Issue Date: April 28, 2025</p> <p><i>Original Approval Date: November 30, 2018</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>George's, Inc.</b>  <b>Arkansas/Missouri Complexes</b>                      402 W. Robinson Avenue                      Springdale, AR 72764</p> <p>Contact: Erin Johnson                      Phone: (479) 927-7312                      Email: <a href="mailto:Erin.Johnson@georgesinc.com">Erin.Johnson@georgesinc.com</a></p>	<ul style="list-style-type: none"> <li>• Responsible Use of Antibiotics - No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</li> <li>• Veterinary Use Only Antibiotics Allowed</li> <li>• No Antibiotics Used for Growth Promotion</li> <li>• Ionophores used on program birds, as necessary</li> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> <li>• Cage Free</li> <li>• All Vegetarian Diet</li> <li>• No Animal By-products</li> <li>• Animal Welfare Handling according to the <a href="#">National Chicken Council's Animal Welfare Guidelines</a></li> <li>• Raised with Non-GMO/Non-GE Grains</li> <li>• Raised with No Antibiotics Ever</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>George's Processing, Inc. Springdale, AR, Est. P-208</i></li> <li>▪ <i>George's Processing, Inc. Cassville, MO, Est. P-13369</i></li> <li>▪ <i>George's Processing, Inc. Springdale, AR, Est. P-13584</i></li> </ul>	<p>PVP Certificate No.: PV4023BFA Rev01</p> <p>Issue Date: February 15, 2024</p> <p><i>Original Approval Date: October 22, 2017</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>George's, Inc.</b>  <b>Virginia Complexes</b>                      19992 Senedo Road                      Edinburg, VA 22824</p> <p>Contact: Kathy Bushong                      Phone: (540) 325-4622                      Email: <a href="mailto:kathy.bushong@georgesinc.com">kathy.bushong@georgesinc.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever or Raised with No Antibiotics Ever</li> <li>• USA Source Verified</li> <li>• All Vegetarian Diet (medium birds only)</li> <li>• No Animal By-products (medium birds only)</li> <li>• Cage Free</li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <u>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</u></li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ No Antibiotics Used for Growth Promotion.</li> <li>○ Ionophores used on program birds, as necessary.</li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>George's Foods, LLC Edinburg, VA, Est. P-1249</i></li> <li>▪ <i>George's Chicken, LLC Harrisonburg, VA, Est. P-2186</i></li> </ul>	<p>PVP Certificate No.: PV4282TSA</p> <p>Issue Date: November 09, 2024</p> <p><i>Original Approval Date: October 22, 2017</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Gold Creek Foods, LLC</b> 2063 Memorial Park Drive Gainesville, GA 30501</p> <p>Contact: Oscar Duran Phone: (678) 928-7031 Email: <a href="mailto:oscar.duran@goldcreekfoods.com">oscar.duran@goldcreekfoods.com</a></p>	<ul style="list-style-type: none"> <li>• Raised in USA</li> <li>• Raised Cage Free</li> <li>• No Antibiotics Ever (NAE)</li> <li>• No Animal Protein/Vegetarian Diet</li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <u>No antibiotics used important to human health as defined by the World Health Organization;</u></li> <li>○ <u>No antibiotics used medically important to human health as defined by the World Health Organization;</u></li> <li>○ 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;</li> <li>○ Veterinary use only antibiotics allowed;</li> <li>○ No antibiotics used for growth promotion.</li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised without antibiotics</li> <li>• No antibiotics administered</li> <li>• Locally raised and processed</li> <li>• <u>No antibiotics used important to human medicine as defined by the Food and Drug Administration</u></li> <li>• Raised with Non-GMO/Non-GE Grains</li> <li>• Verified Animal Welfare Program</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Gold Creek Foods, LLC Dawsonville, GA, Est. P-27505</i></li> <li>▪ <i>Gold Creek Foods, LLC Gainesville, GA, Est. P-27505A</i></li> <li>▪ <i>Gold Creek Foods, LLC Gainesville, GA, Est. P-44935</i></li> <li>▪ <i>Gold Creek Foods, LLC Gainesville, GA, Est. P-34805</i></li> <li>▪ <i>Gold Creek Foods, LLC, Gainesville, GA, Est. P-31979</i></li> <li>▪ <i>Gold Creek Foods, LLC, Gainesville, GA, Est. P-40124</i></li> <li>▪ <i>Gold Creek Foods, LLC, Gainesville, GA, Est. P-46027</i></li> <li>▪ <i>Gold Creek Foods, LLC Gainesville, GA, Est. P-9165</i></li> <li>▪ <i>Gold Creek Foods, LLC Caryville, TN, Est. P-2260T</i></li> </ul>	<p>PVP Certificate No.: PV5007WCA</p> <p>Issue Date: February 01, 2025</p> <p><i>Original Approval Date: June 22, 2017</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Harrison Poultry, Inc.</b> 107 E. Star Street Bethlehem, GA 30620</p> <p>Contact: Diamond Watson Phone: (770) 867-7511 ext. 339 Email: <a href="mailto:dwatson@harrisonpoultry.com">dwatson@harrisonpoultry.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• <a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Harrison Poultry, Inc. Bethlehem, GA, Est. P-910</i></li> </ul>	<p>PVP Certificate No. PV5077WCA</p> <p>Issue Date: March 28, 2025</p> <p><i>Original Approval Date: March 30, 2022</i></p>
<p><b>Hodie Meats, Inc.</b> 2850 Gainesville Highway Alto, GA 30510</p> <p>Contact: Dilan Garcia Phone: (404) 500-7077 Email: <a href="mailto:dilan@hodiemeats.com">dilan@hodiemeats.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• NAHIM WHO - <a href="#">No antibiotics used are important to human medicine as defined by the World Health Organization</a></li> <li>• NAHIM FDA – <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> <li>• <a href="#">Locally Raised and Processed</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Free Range</a></li> <li>• <a href="#">Non-GMO</a></li> <li>• <a href="#">American Humane Certification</a></li> <li>• <a href="#">Verified Animal Welfare Program</a></li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Hodie Meats, Inc. Alto, GA, Est. P-1012</i></li> </ul>	<p>PVP Certificate No. PV4082WCA Rev01</p> <p>Issue Date: March 22, 2024</p> <p><i>Original Approval Date: May 30, 2023</i></p>
<p><b>Holmes Foods, Inc.</b> 101 S. Liberty Avenue Nixon, TX 78140</p> <p>Contact: Shelia Newman Phone: (830) 582-1551 ext. 244 Email: <a href="mailto:snewman@holmesfoods.com">snewman@holmesfoods.com</a></p>	<ul style="list-style-type: none"> <li>• USA Source Verified</li> <li>• <a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization.</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Holmes Foods Nixon, TX, Est. P-1294</i></li> </ul>	<p>PVP Certificate No. PV5091JZA</p> <p>Issue Date: May 01, 2025</p> <p><i>Original Approval Date: January 14, 2021</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>House of Raeford</b> 3867 2<sup>nd</sup> Street Arcadia, LA 71001</p> <p>Contact: Linda Evans Phone: (318) 579-7004 Email: <a href="mailto:linda.evans@houseofraeford.com">linda.evans@houseofraeford.com</a></p>	<ul style="list-style-type: none"> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</a></li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford Arcadia, LA, Est. P-19865</i></li> </ul>	<p>PVP Certificate No. PV4303BFA</p> <p>Issue Date: November 28, 2024</p> <p><i>Original Approval Date: January 18, 2017</i></p>
<p><b>House of Raeford</b> 1354 Rutherford Road Greenville, SC 29609</p> <p>Contact: Dawn Lynch Phone: (910) 463-7068 Email: <a href="mailto:dawnlynch@houseofraeford.com">dawnlynch@houseofraeford.com</a></p>	<ul style="list-style-type: none"> <li>• USA Source Verified</li> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</a></li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford Greenville, SC, Est. P-1309</i></li> </ul>	<p>PVP Certificate No. PV4191TSB</p> <p>Issue Date: August 27, 2024</p> <p><i>Original Approval Date: May 14, 2019</i></p>
<p><b>House of Raeford</b> 1344 Battery Park Road Nesmith, SC 29580</p> <p>Contact: Bonnie Baumbach Phone: (910) 463-7068 Email: <a href="mailto:Bonnie.Baumbach@houseofraeford.com">Bonnie.Baumbach@houseofraeford.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> </ul>	<p><b>Poultry: Chicken</b></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford Nesmith, SC, Est. P-9136</i></li> </ul>	<p>PVP Certificate No. PV4115BFA Rev01</p> <p>Issue Date: April 24, 2024</p> <p><i>Original Approval Date: October 28, 2020</i></p>



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Company	Process Verified Points	Program Scope	Verification Information
<p><b>House of Raeford Wallace Division</b> 253 Butterball Road Teachey, NC 28464</p> <p>Contact: Dawn Lynch Phone: (910) 463-7068 Email: <a href="mailto:dawnlynch@houseofraeford.com">dawnlynch@houseofraeford.com</a></p>	<ul style="list-style-type: none"> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• No Antibiotics Ever</li> <li>• <a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization.</a></li> <li>• <a href="#">No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</a></li> <li>• <a href="#">No Antibiotics Important to Human Medicine as defined by the Food and Drug Administration.</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford Teachey, NC, Est. P-737</i></li> <li>▪ <i>House of Raeford Rose Hill, NC, Est. P-510</i></li> <li>▪ <i>Filet of Chicken Forest Park, GA, Est. P-19871</i></li> </ul>	<p>PVP Certificate No. PV5021TSA</p> <p>Issue Date: March 05, 2025</p> <p><i>Original Approval Date: October 28, 2020</i></p>
<p><b>House of Raeford</b> 1151 E. Pine Street Vienna, GA 31092</p> <p>Contact: Dawn Lynch Phone: (910) 463-7068 Email: <a href="mailto:dawnlynch@houseofraeford.com">dawnlynch@houseofraeford.com</a></p>	<ul style="list-style-type: none"> <li>• USA Source Verified</li> <li>• Cage Free</li> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</a></li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford Vienna, GA, Est. P-2894</i></li> </ul>	<p>PVP Certificate No. PV4324WCA</p> <p>Issue Date: December 09, 2024</p> <p><i>Original Approval Date: August 29, 2024</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>House of Raeford Columbia Division</b> 410 Sunset Blvd. West Columbia, SC 29169</p> <p>Contact: Uzair Lateef Phone: (803) 794-8440 Email: <a href="mailto:uzair.lateef@houseofraeford.com">uzair.lateef@houseofraeford.com</a></p>	<ul style="list-style-type: none"> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Medically Important to Human Health as defined by the World Health Organization.</a></li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>House of Raeford West Columbia, SC, Est. P-687</i></li> </ul>	<p>PVP Certificate No. PV4114BFA Rev01</p> <p>Issue Date: April 24, 2024</p> <p><i>Original Approval Date: November 24, 2020</i></p>
<p><b>Instituto Nacional de Carnes (INAC)</b> CERTICARNES National Meat Institute of Uruguay Rincón 545 CP - 11000 Montevideo URUGUAY website: <a href="http://www.inac.uy">www.inac.uy</a></p> <p>Contact: Patricia Morón Phone: 005982-9160430 Fax 005982-9162071 Email: <a href="mailto:pmoron@inac.uy">pmoron@inac.uy</a></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><a href="#">Points Verified</a></p>	<p><b>Livestock: Cattle (Beef)</b></p> <p><b>Location(s):</b> <i>Producers and Meat Processing Facilities</i></p> <p><b>Service(s):</b></p>	<p>PVP Certificate No. PV4106ZZA Rev01</p> <p>Issue Date: April 19, 2024</p> <p><i>Original Approval Date: July 23, 2004</i></p>

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<p><b>JBS USA, LLC</b> 1770 Promontory Circle Greeley, CO 80634</p> <p>Contact: Rinara Kiel; Tenaya Hinshaw Phone: (970) 506-7427 Email: <a href="mailto:Rinara.Kiel@jbssa.com">Rinara.Kiel@jbssa.com</a>; <a href="mailto:Tenaya.Hinshaw@jbssa.com">Tenaya.Hinshaw@jbssa.com</a></p>	<ul style="list-style-type: none"> <li>• White Marble Farms (Est. 85O &amp; 3W):               <ul style="list-style-type: none"> <li>○ Produced by Certified <a href="#">Pork Quality Assurance</a> (PQA) producers;</li> <li>○ Selected for Quality - based on customer specific product specifications;</li> </ul> </li> <li>• <a href="#">PQA Plus Pork Export Verification (EV) Program</a> (Est. 85O);</li> <li>• <a href="#">Never Fed Beta Agonists (Ractopamine)</a> (Est. 3S, 3W, 85B, 85O, 995 &amp; 8934);</li> <li>• No Antibiotics Ever (NAE) Program (Est. 85B &amp; 8934):               <ul style="list-style-type: none"> <li>○ Pigs never given antibiotics.</li> <li>○ Pigs never given artificial growth stimulants (Ractopamine) - Artificial growth stimulants haven't been added to feed nor given to program pigs.</li> <li>○ Pigs never given hormones or steroids.</li> <li>○ Fed a Grain-based diet</li> <li>○ Source Verified by JBS</li> <li>○ Born, raised and harvested in USA</li> <li>○ 100% Socially Raised - Pigs are housed in group pens allowing them to interact and socialize in a spacious setting.</li> <li>○ Raised on Family Farms - Raised on farms that are owned and operated by individuals or families.</li> </ul> </li> </ul>	<p><b>Livestock:</b> <i>Pork</i></p> <p><b>Location(s):</b> <i>Producers (Farrowing, Nurseries, Growers &amp; Finishers), Feed Mills, Co-Packers, and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Swift Pork Company Marshalltown, IA, Est 3S</i></li> <li>▪ <i>Swift Pork Company Worthington, MN, Est. 3W</i></li> <li>▪ <i>Swift Pork Company Beardstown, IL, Est 85B</i></li> <li>▪ <i>Swift Pork Company Ottumwa, IA, Est. 85O</i></li> <li>▪ <i>Swift Pork Company Louisville, KY, Est. 995</i></li> <li>▪ <i>Swift Pork Company Pipestone, MN, Est. 8934</i></li> </ul> <p><i>Co-Packers (Never Fed Beta Agonists only):</i></p> <ul style="list-style-type: none"> <li>▪ <i>Coldpoint Logistics Warehouse, LLC Edgerton, KS, Est. 48205</i></li> <li>▪ <i>Quality Refrigerated Services, Inc. Spencer, IA, Est. 31690</i></li> </ul>	<p>PVP Certificate No.: PV4100HTA</p> <p>Issue Date: June 27, 2024</p> <p><i>Original Approval Date: August 06, 2002</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Keith Smith Company, Inc.</b> 12530 N Hwy 59 Cedarville, AR 72932</p> <p>Contact: Thomas Glover Phone: (501) 760-9170 Email: <a href="mailto:Thomas.Glover@keith-smith.com">Thomas.Glover@keith-smith.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery</i></p>	<p>PVP Certificate No.: PV4339BFA</p> <p>Issue Date: January 16, 2025</p> <p><i>Original Approval Date:</i> <i>January 16, 2019</i></p>
<p><b>Kemin Proteins, LLC</b> 633 N. 3<sup>rd</sup> Street Verona, MO 65769</p> <p>Contact: Jack Norgaard Phone: (515) 559-5368 Email: <a href="mailto:jack.norgaard@kemin.com">jack.norgaard@kemin.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine: antibiotics used medically important to human medicine as defined by the World Health Organization</a></li> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• 100% Vegetarian Diet or All Vegetarian</li> </ul>	<p><b>Poultry: Chicken</b></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Kemin Products, LLC Verona, MO, Est. P-1638</i></li> </ul>	<p>PVP Certificate No.: PV4207BFA</p> <p>Issue Date: August 27, 2024</p> <p><i>Original Approval Date:</i> <i>July 10, 2023</i></p>
<p><b>Keystone Foods, LLC</b> 2294 KY Highway 90W Albany, KY 42602</p> <p>Contact: Jake Miller Phone: (479) 290-8498 Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine (NAIHM) as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Keystone Foods Albany, KY, Est. P-20245</i></li> </ul>	<p>PVP Certificate No.: PV4121VAA Rev01</p> <p>Issue Date: May 10, 2024</p> <p><i>Original Approval Date:</i> <i>September 30, 2015</i></p>

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<p><b>Keystone Foods, LLC</b>  <b>Eufaula Complex</b>                      57 Melvin Clark Road                      Bakerhill, AL 36027</p> <p>Contact: Jake Miller                      Phone: (479) 290-8498                      Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> <li>• Responsible Use of Antibiotics:                             <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine (NAIHM) as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Keystone Foods Bakerhill, AL, Est. P-20322</i></li> <li>▪ <i>Keystone Foods Bakerhill, AL, Est. P-20322A</i></li> </ul>	<p>PVP Certificate No.: PV4121WCA Rev01</p> <p>Issue Date: May 03, 2024</p> <p><i>Original Approval Date: September 22, 2015</i></p>
<p><b>Koch Foods, LLC</b>                      4404 W. Berteau Avenue                      Chicago, IL 60641</p> <p>Contact: Pettit Ewing                      Phone: (601) 732-3035                      Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>• Environmental Enrichments</li> </ul>	<p><b>Poultry: Chicken</b></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Koch Foods, LLC Chicago, IL, Est. P-18554</i></li> </ul>	<p>PVP Certificate No.: PV5099KPA</p> <p>Issue Date: April 16, 2025</p> <p><i>Original Approval Date: December 19, 2018</i></p>
<p><b>Koch Foods, LLC</b>                      764 George Cagle Dive                      Collinsville, AL 35961</p> <p>Contact: Pettit Ewing                      Phone: (601) 732-3035                      Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>JCG Foods of Alabama, LLC Collinsville, AL, Est. P-548</i></li> </ul>	<p>PVP Certificate No. PV4233WCA</p> <p>Issue Date: September 06, 2024</p> <p><i>Original Approval Date: October 18, 2019</i></p>
<p><b>Koch Foods, LLC</b>                      221 Meadow Drive                      Cumming, GA 30040</p> <p>Contact: Pettit Ewing                      Phone: (601) 732-3035                      Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Chicken</b></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Koch Foods, LLC Cumming, GA, Est. P-19378</i></li> </ul>	<p>PVP Certificate No.: PV4088WCA</p> <p>Issue Date: May 08, 2024</p> <p><i>Original Approval Date: December 19, 2018</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Koch Foods, LLC</b> 2153 Rose Street Franklin Park, IL 60131</p> <p>Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>• No Antibiotics Ever</li> <li>• Environmental Enrichments</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s): Processing Facility</b></p> <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC Franklin Park, IL, Est. P-18554A</li> </ul>	<p>PVP Certificate No.: PV5100KPA</p> <p>Issue Date: April 16, 2025</p> <p><i>Original Approval Date:</i> November 26, 2019</p>
<p><b>Koch Foods, LLC</b> 123 South Fairmont Avenue Morristown, TN 37815</p> <p>Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>• Cage Free</li> <li>• Environmental Enrichments</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations: Hatchery, Feed Mill, Growers, and Production and Processing Facilities</b></p> <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC Morristown, TN, Est. P-509</li> <li>▪ Koch Foods, LLC Morristown, TN, Est. P-19152</li> <li>▪ Koch Foods, LLC Chattanooga, TN, Est. P-7487</li> </ul>	<p>PVP Certificate No. PV4316WCA</p> <p>Issue Date: January 13, 2024</p> <p><i>Original Approval Date:</i> October 18, 2019</p>
<p><b>Koch Foods, LLC</b> 162 Magnolia Street Morton, MS 39117</p> <p>Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> <li>• No Antibiotics Ever</li> <li>• Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations: Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</b></p> <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC Morton, MS, Est. P-308</li> <li>▪ Koch Foods, LLC Forest, MS, Est. P-9141</li> </ul>	<p>PVP Certificate No. PV4141WCA</p> <p>Issue Date: June 25, 2024</p> <p><i>Original Approval Date:</i> November 05, 2019</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Koch Foods, LLC</b> 14075 Hwy 116 Pine Mountain Valley, GA 31823</p> <p>Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ Koch Foods of Ashland, LLC Ashland, AL, Est. P-1254</li> <li>▪ Koch Foods, LLC Pine Mountain Valley, GA Est. P-646</li> </ul>	<p>PVP Certificate No. PV4309WCA</p> <p>Issue Date: November 28, 2024</p> <p><i>Original Approval Date: December 19, 2018</i></p>
<p><b>Koch Foods of Alabama, LLC</b> 3500 West Blvd Montgomery, AL 36108</p> <p>Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC Montgomery, AL, Est. P-6529</li> </ul>	<p>PVP Certificate No.: PV5056WCA</p> <p>Issue Date: March 10, 2025</p> <p><i>Original Approval Date: December 19, 2018</i></p>
<p><b>Koch Foods of Cincinnati, LLC</b> 4100 Port Union Road Fairfield, OH 45014</p> <p>Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>• No Antibiotics Ever</li> <li>• <a href="#">One World Health Certified</a> - KFCL sources raw materials from PVP certified harvest facilities to cook/further process that are raised, slaughtered, and cut according to One Health Certified (OHC) 5 core principles managed by the National Institute of Antimicrobial Resistance Research and Education.</li> <li>• Gluten Free - KFCL sources ingredients that are certified "Gluten Free" to be able to produce "Gluten Free" products for our customers.</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC Fairfield, OH, Est. P-20795</li> <li>▪ Koch Foods, LLC Fairfield, OH, Est. P-20795C</li> </ul>	<p>PVP Certificate No.: PV5084JZA</p> <p>Issue Date: April 10, 2025</p> <p><i>Original Approval Date: December 19, 2018</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Koch Foods of Gadsden, LLC</b> 501 Paden Road Gadsden, AL 35903</p> <p>Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> <li>• Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC Gadsden, AL, Est. P-6666</li> </ul>	<p>PVP Certificate No.: PV4135WCA</p> <p>Issue Date: May 23, 2024</p> <p><i>Original Approval Date: December 19, 2018</i></p>
<p><b>Koch Foods of Gainesville, LLC</b> 950 Industrial Boulevard Gainesville, GA 30501</p> <p>Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Chicken</b></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ Koch Foods of Gainesville Gainesville, GA, Est. P-9181</li> </ul>	<p>PVP Certificate No.: PV4087WCA</p> <p>Issue Date: May 09, 2024</p> <p><i>Original Approval Date: October 18, 2019</i></p>
<p><b>Koch Foods of Mississippi, LLC</b> 410 Koch Drive, Suite 100 Morton, MS 39117</p> <p>Contact: Pettit Ewing Phone: (601) 732-3035 Email: <a href="mailto:pettit.ewing@kochfoods.com">pettit.ewing@kochfoods.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> <li>• No Antibiotics Ever</li> </ul>	<p><b>Poultry: Chicken</b></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ Koch Foods, LLC–Morton Par-Fry Morton, MS, Est. P-34296</li> </ul>	<p>PVP Certificate No.: PV4145WCA</p> <p>Issue Date: June 25, 2024</p> <p><i>Original Approval Date: December 19, 2018</i></p>



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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Lopez Foods, Inc./Dorada Foods, Inc.</b> 9500 NW 4<sup>th</sup> Street Oklahoma City, OK 73127</p> <p>Contact: Jeff Olander Phone: (405) 499-0186 Email: <a href="mailto:jolander@lopezfoods.com">jolander@lopezfoods.com</a></p>	<ul style="list-style-type: none"> <li>• Responsible Use: <ul style="list-style-type: none"> <li>○ 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>. (3<sup>rd</sup> Revision). ISBN 978 92 4 150448 5. (<a href="https://www.who.int/publications/i/item/9789241595742">https://www.who.int/publications/i/item/9789241595742</a>)</li> <li>○ Use of Ionophores</li> </ul> </li> <li>• USA Source Verified</li> <li>• No antibiotics used for growth promotion</li> <li>• All vegetarian diet</li> <li>• No animal by products</li> <li>• Cage Free</li> <li>• No Antibiotics Ever or Raised with No Antibiotics Ever, Includes: <ul style="list-style-type: none"> <li>○ Raised with No Antibiotics Ever</li> <li>○ Raised with No Antibiotics</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Dorada Foods, Inc. Ponca City, OK, Est. P-44164</i></li> <li>▪ <i>Dorada Foods, Inc. Reidsville, NC, Est. P-7361</i></li> <li>▪ <i>Lopez Foods, Inc. Oklahoma City, OK, Est. P-20AE</i></li> </ul>	<p>PVP Certificate No. PV5056MDA</p> <p>Issue Date: March 10, 2025</p> <p><i>Original Approval Date: May 6, 2016</i></p>
<p><b>Mar-Jac Poultry, Inc.</b> 1301 James Street Hattiesburg, MS 39401</p> <p>Contact: Joe Colee Phone: (601) 544-3141 Email: <a href="mailto:jcolee@marjacpoultryms.com">jcolee@marjacpoultryms.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#"><u>No Antibiotics Important to Human Medicine as defined by the World Health Organization (NAIHM).</u></a></li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Mar-Jac Poultry, Inc. Hattiesburg, MS, Est. P-517</i></li> </ul>	<p>PVP Certificate No. PV4163DEA</p> <p>Issue Date: July 03, 2024</p> <p><i>Original Approval Date: June 13, 2019</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Marcho Farms</b> 519 Allentown Road Souderton, PA 18964</p> <p>Contact: Herb Nicolo Phone: (215)-721-7131 Fax: (215) 721-9719 Email: <a href="mailto:hnicolo@marchofarms.com">hnicolo@marchofarms.com</a></p>	<p><b>Requirements for Veal:</b></p> <ul style="list-style-type: none"> <li>• Calves are raised by Wayne A Marcho Certified Growers;</li> <li>• Calves are raised without hormonal implants/injections (once placed with certified grower);</li> <li>• Calves are transported to slaughter facility by drivers trained specifically in animal handling criteria utilizing the NAMI Training Program;</li> <li>• Carcass weight from 250-340 pounds;</li> <li>• Rib-eye size is between 6.5-8.5 square inches;</li> <li>• 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</li> <li>• Carcasses are graded USDA Choice or higher.</li> </ul> <p><b>Requirements for Lamb:</b></p> <ul style="list-style-type: none"> <li>• Raised by Marcho Farms certified growers;</li> <li>• Source verified;</li> <li>• Carcass weight from 60-85 pounds;</li> <li>• Carcasses are graded USDA Choice or higher; &amp;</li> <li>• Carcasses yield grade 3 or better.</li> </ul>	<p><b>Livestock:</b> <i>Veal &amp; Lamb</i></p> <p><b>Location(s):</b> <i>Producers, Feedyards, and Meat Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Marcho Farms, Inc. Souderton, PA, Est. 7857;</i></li> <li>▪ <i>Colorado Lamb Processors Brush, CO, Est. 47194</i></li> </ul> <p><b>Service(s):</b> <i>Carcasses are certified by a USDA AMS Agent to meet the carcass requirements.</i></p>	<p>PVP Certificate No.: PV3223JSA Rev02</p> <p>Issue Date: October 06, 2023</p> <p><i>Original Approval Date: January 10, 2005</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Martin Foods, LP</b> 2017 White Street, Suite F Houston, TX 77007</p> <p>Contact: Kayla Hendricks Phone: (713) 358-3391 Email: <a href="mailto:kaylan@martinfoods.com">kaylan@martinfoods.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever (NAE)</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Martin Foods, LP Houston, TX, Est. P-13432A</i></li> </ul>	<p>PVP Certificate No.      PV5029CKA</p> <p>Issue Date:                      July 30, 2025</p> <p><i>Original Approval Date: July 30, 2024</i></p>
<p><b>Meat &amp; Livestock Australia</b> Level 1, 40 Mount Australia North Sydney NSW 2060 Australia</p> <p><b>Meat Standards Australia™ Process Verified Program</b> 8/2 Upper Dairy Hall 45 King Street Bowen Hills, QLD 4006 Australia</p> <p>Contact: Nicki Bleakley Phone: +61 427 345 703 Email: <a href="mailto:nbleakley@mla.com.au">nbleakley@mla.com.au</a></p>	<p><u>Beef &amp; Sheepmeat certified by MSA™ as Eating Quality Assured for: Tenderness, Juiciness, and Flavor.</u></p> <ul style="list-style-type: none"> <li>• <u>Sheepmeat Eating Quality</u> <ul style="list-style-type: none"> <li>○ Pathways developed to reduce the variation in sheepmeat eating quality.</li> </ul> </li> <li>• <u>Beef Eating Quality</u> <ul style="list-style-type: none"> <li>○ Beef grading program developed to predict the eating quality of beef.</li> </ul> </li> </ul>	<p><b>Livestock:</b> <i>Cattle (Beef) &amp; Sheep (Lamb)</i></p> <p><b>Location(s):</b> <i>Harvest and Processing Facilities</i></p> <p>beef facilities:</p> <ul style="list-style-type: none"> <li>▪ <i>Oakey Beef, Est. 558 Oakey, QLD, Australia</i></li> <li>▪ <i>Stanbroke Beef, Est. 203 Grantham, QLD, Australia</i></li> </ul>	<p>PVP Certificate No.:      PV5062ZZA</p> <p>Issue Date:                      March 24, 2025</p> <p><i>Original Approval Date: October 21, 2012</i></p>
<p><b>Mountaire Farms, Inc.</b> 29005 John J. Williams Highway Millsboro, DE 19966</p> <p>Contact: Carl Heeder, DMV Phone: (302) 245-1884 Email: <a href="mailto:cheeder@mountaire.com">cheeder@mountaire.com</a></p>	<p><u>One Health Certified™</u></p>	<p><b>Poultry: Chicken</b></p> <p><b>Location(s):</b> <i>Hatcheries, Growers, Feed Mills and Harvest/Processing facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Mountaire Farms, Inc., Millsboro, DE, Est. P-3;</i></li> <li>▪ <i>Mountaire Farms, Inc., Selbyville, DE, Est. P-667;</i></li> <li>▪ <i>Mountaire Farms, Inc., Lumber Bridge, NC, Est. P-7470</i></li> <li>▪ <i>Mountaire Farms, Inc., Siler City, NC, Est. P-123</i></li> </ul>	<p>PVP Certificate No.:      PV5069TSA</p> <p>Issue Date:                      March 28, 2025</p> <p><i>Original Approval Date: December 03, 2019</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Naturally Recycled Proteins of Indiana, LLC</b> 4 McGeath Boulevard Montpelier, IN 47359</p> <p>Contact: Jimmy Watters Phone: (765) 728-2510 Email: <a href="mailto:jwatters@nrpin.com">jwatters@nrpin.com</a></p>	<p>Naturally Recycled Proteins utilizes an enzyme based process to break down proteins into a pet food ingredient.</p>	<p><b>Poultry:</b> Animal Feed Processed from Spent Egg Layers</p>	<p>PVP Certificate No. PV5029BFA Issue Date: January 29, 2025 <i>Original Approval Date:</i> <i>August 09, 2013</i></p>
<p><b>Naturally Recycled Proteins</b> 58555 Hwy 35 Wakefield, NE 68784</p> <p>Contact: Brian Boeshart Phone: (402) 287-9176 Email: <a href="mailto:bboeshart@webild.com">bboeshart@webild.com</a></p>	<p>Naturally Recycled Proteins utilizes an enzyme based process to break down proteins into a pet food ingredient.</p>	<p><b>Poultry:</b> Animal Feed Processed from Spent Egg Layers</p>	<p>PVP Certificate No. PV5037BAA Issue Date: March 10, 2025 <i>Original Approval Date:</i> <i>January 09, 2009</i></p>
<p><b>NRP of Iowa, LLC</b> 33460 170<sup>th</sup> Street Steamboat Rock, IA 50672</p> <p>Contact: Ronnie Mullins Phone: (641) 868-2691 Email: <a href="mailto:rmullins@webild.com">rmullins@webild.com</a></p>	<p>Naturally Recycled Proteins utilizes an enzyme based process to break down proteins into a pet food ingredient.</p>	<p><b>Poultry:</b> Animal Feed Processed from Spent Egg Layers</p>	<p>PVP Certificate No. PV4080HTA Rev01 Issue Date: April 23, 2024 <i>Original Approval Date:</i> <i>August 07, 2013</i></p>
<p><b>Norman W. Fries, Inc. dba Fries Farms, LLC and Claxton Poultry Farms</b> 8816 Highway 301 Claxton, GA 30417</p> <p>Contact: Allen Boudet; Paul Stavriotis Phone: (912) 739-3181; (912) 654-1624 Email: <a href="mailto:allen_boudet@claxtonpoultry.com">allen_boudet@claxtonpoultry.com</a>; <a href="mailto:p_stavriotis@claxtonpoultry.com">p_stavriotis@claxtonpoultry.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• Georgia Grown</li> <li>• <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Claxton Poultry Farms Claxton, GA, Est. P-6505</i></li> <li>▪ <i>Claxton Poultry Farms Sylvania, GA, Est. P-46672</i></li> </ul>	<p>PVP Certificate No. PV4303WCA Issue Date: October 31, 2024 <i>Original Approval Date:</i> <i>January 03, 2017</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>OK Foods, Inc.</b> 4201 Reed Lane P.O. Box 1787 Fort Smith, AR 72902</p> <p>Contact: Melissa Harris; Alissa Leding Phone: (479) 784-1144; (479) 259-6557 Email: <a href="mailto:mharris@okfoods.com">mharris@okfoods.com</a>; <a href="mailto:alissa.leding@okfoods.com">alissa.leding@okfoods.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Vegetarian Fed</li> <li>• Responsible Use of Antibiotics                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul> </li> <li>• Responsible Use:                             <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics important to human medicine (NAIHM): Antibiotics used medically important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• USA Source Verified</li> <li>• No antibiotics used for growth promotion</li> <li>• All vegetarian diet</li> <li>• No animal by products</li> <li>• Cage Free</li> <li>• No Antibiotics Ever or Raised with No Antibiotics Ever, Includes:                             <ul style="list-style-type: none"> <li>○ Raised with No Antibiotics Ever</li> <li>○ Raised with No Antibiotics</li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ OK Foods, Inc. Fort Smith, AR, Est. P-165S;</li> <li>▪ OK Foods, Inc. Heavener, OK, Est. P-165H;</li> <li>▪ OK Foods, Inc. Fort Smith, AR, Est. P-165;</li> <li>▪ OK Foods, Inc. Muldraw, AR, Est. P-165M</li> <li>▪ OK Foods, Inc. Albertville, AL, Est. P-11509</li> <li>▪ OK Foods, Inc. Albertville, AL, Est. P-21838</li> <li>▪ OK Foods, Inc. Oklahoma City, OK, Est. P-7092</li> </ul>	<p>PVP Certificate No. PV4099BFA Rev01</p> <p>Issue Date: April 11, 2024</p> <p><i>Original Approval Date:</i> May 15, 2018</p>
<p><b>Ozark Mountain Poultry, Inc.</b> <b>dba Forester Farmer's Market</b> 1810 South St. Louis Batesville, AR 72501</p> <p>Contact: Amanda Vazquez Phone: (870) 569-2549 Email: <a href="mailto:Amanda.Vazquez@georgesinc.com">Amanda.Vazquez@georgesinc.com</a></p>	<p><a href="#">Points Verified</a></p>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, Grain Elevator, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ Ozark Mountain Poultry, Inc. Batesville, AR, Est. P-46091</li> <li>▪ Ozark Mountain Poultry, Inc. Rogers, AR, Est. P-21498</li> </ul>	<p>PVP Certificate No.: PV4162BFA</p> <p>Issue Date: June 27, 2024</p> <p><i>Original Approval Date:</i> July 18, 2016</p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Pearl River Foods</b> 1012 Progress Drive Carthage, MS 39051</p> <p>Contact: Pamela Huling Phone: (601) 741-8032 Email: <a href="mailto:PHuling@pearlriverfoods.net">PHuling@pearlriverfoods.net</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization.</a></li> <li>• Responsible use of animal antibiotics only</li> <li>• No Antibiotics Ever</li> <li>• All Vegetarian Diet</li> <li>• No animal by-products</li> <li>• USA source verified</li> <li>• Raised cage free</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pearl River Foods, Carthage, MS, Est. P-51345</i></li> </ul>	<p>PVP Certificate No.: PV4299DEA</p> <p>Issue Date: October 25, 2024</p> <p><i>Original Approval Date: July 21, 2020</i></p>
<p><b>Peco Foods, Inc.</b> 625 S. Allen St. Batesville, AR 72501</p> <p>Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <a href="mailto:TMilligan@pecofoods.com">TMilligan@pecofoods.com</a></p>	<ul style="list-style-type: none"> <li>• No antibiotics will be used on program birds (NAE)</li> <li>• All Vegetarian Diet</li> <li>• Cage Free</li> <li>• USA Source Verified</li> <li>• Peco Plus</li> <li>• Responsible Use of Antibiotics (includes <a href="#">CRAU</a>) <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ Ionophores used on program birds as necessary.</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Peco Foods, Inc. Batesville, AR, Est. P-468</i></li> </ul>	<p>PVP Certificate No.: PV5077BFA</p> <p>Issue Date: April 10, 2025</p> <p><i>Original Approval Date: March 3, 2017</i></p>

## Official Listing of Approved USDA Process Verified Programs




Company	Process Verified Points	Program Scope	Verification Information
<p><b>Peco Foods, Inc.</b> 95 Commerce Drive Bay Springs, MS 39046</p> <p>Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <a href="mailto:TMilligan@pecofoods.com">TMilligan@pecofoods.com</a></p>	<ul style="list-style-type: none"> <li>• No antibiotics will be used on program birds (NAE)</li> <li>• All Vegetarian Diet</li> <li>• Cage Free Broilers</li> <li>• USA Source Verified</li> <li>• Peco Plus</li> <li>• Responsible Use of Antibiotics (includes CRAU)                             <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ Ionophores used on program birds as necessary.</li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Peco Foods, Inc. Bay Springs, MS, Est. P-6510</i></li> <li>▪ <i>Peco Foods, Inc. Tuscaloosa, AL, Est. P-6504</i></li> </ul>	<p>PVP Certificate No.: PV5022DEA</p> <p>Issue Date: January 24, 2025</p> <p><i>Original Approval Date: September 06, 2017</i></p>
<p><b>Peco Foods, Inc.</b> 1039 West Fulton Street Canton, MS 39046</p> <p>Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <a href="mailto:TMilligan@pecofoods.com">TMilligan@pecofoods.com</a></p>	<ul style="list-style-type: none"> <li>• No antibiotics will be used on program birds (NAE)</li> <li>• All vegetarian diet</li> <li>• Cage Free Broilers</li> <li>• USA Source Verified</li> <li>• Peco Plus</li> <li>• Responsible Use of Antibiotics (includes CRAU)                             <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ Ionophores used on program birds as necessary.</li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Peco Foods, Inc. Canton, MS, Est. P-890</i></li> <li>▪ <i>Peco Foods, Inc. (Featherlane) Canton, MS, Est. P-20659</i></li> <li>▪ <i>Peco Foods, Inc. West Point, MS, Est. P-46379</i></li> </ul>	<p>PVP Certificate No.: PV5022DEB</p> <p>Issue Date: January 24, 2025</p> <p><i>Original Approval Date: January 11, 2016</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Peco Foods, Inc.</b> 4114 Highway 67 S Pocahontas, AR 72455</p> <p>Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <a href="mailto:TMilligan@pecofoods.com">TMilligan@pecofoods.com</a></p>	<ul style="list-style-type: none"> <li>• No antibiotics will be used on program birds (NAE)</li> <li>• All Vegetarian Diet</li> <li>• Cage Free Broilers</li> <li>• USA Source Verified</li> <li>• Peco Plus</li> <li>• Responsible Use of Antibiotics (includes <a href="#">CRAU</a>)               <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ Ionophores used on program birds as necessary.</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Peco Foods, Inc. Pocahontas, AR, Est. P-45483</i></li> </ul>	<p>PVP Certificate No.: PV5077BFA</p> <p>Issue Date: April 10, 2025</p> <p><i>Original Approval Date: July 20, 2017</i></p>
<p><b>Peco Foods, Inc.</b> 15292 Highway 21 South Sebastopol, MS 39359</p> <p>Contact: Tabatha Milligan Phone: (205) 771-0598 Email: <a href="mailto:TMilligan@pecofoods.com">TMilligan@pecofoods.com</a></p>	<ul style="list-style-type: none"> <li>• No antibiotics will be used on program birds (NAE)</li> <li>• All Vegetarian Diet</li> <li>• Cage Free Broilers</li> <li>• USA Source Verified</li> <li>• Peco Plus</li> <li>• Responsible Use of Antibiotics (includes <a href="#">CRAU</a>)               <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> <li>○ Veterinary Use Only Antibiotics Allowed.</li> <li>○ Ionophores used on program birds as necessary.</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Peco Foods, Inc. Sebastopol, MS, Est. P-6616</i></li> </ul>	<p>PVP Certificate No.: PV5035DEA</p> <p>Issue Date: March 10, 2025</p> <p><i>Original Approval Date: April 12, 2017</i></p>



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Perdue Foods LLC</b> 22520 Lankford Highway Accomac, VA 23301</p> <p>Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b>Perdue Brand</b></p>   <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">Animal Protein Free</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> <li>• <a href="#">Free Range</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mills, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Accomac, VA, Est. P-7903</i></li> </ul>	<p>PVP Certificate No. PV4093TSA</p> <p>Issue Date: May 23, 2024</p> <p><i>Original Approval Date: May 11, 2010</i></p>
<p><b>Perdue Foods LLC</b> 100 Quality Street Bridgewater, VA 22812</p> <p>Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b>Perdue Brand</b></p>  <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Animal Protein Free</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Further Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Bridgewater, VA, Est. P-369</i></li> </ul>	<p>PVP Certificate No. PV5065TSA</p> <p>Issue Date: April 02, 2025</p> <p><i>Original Approval Date: August 8, 2012</i></p>
<p><b>Perdue Foods LLC dba Beef Jerky Factory</b> 125 E. Laurel Street Colton, CA 92324</p> <p>Contact: Rosa Cordero Phone: (704) 787-0329 Email: <a href="mailto:Rosa.Cordero@perdue.com">Rosa.Cordero@perdue.com</a></p>	<p><b>Human Grade</b> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <a href="#">21 CFR part 117</a> and all other applicable federal human food law as required by ingredient, process and/or facility type.</p>	<p><b>Products:</b> <i>Human Grade Pet Food</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p>	<p>PVP Certificate No. PV3129JBA Rev03</p> <p>Issue Date: May 09, 2023</p> <p><i>Original Approval Date: September 10, 2021</i></p>




## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Perdue Foods LLC</b> 862 Harris Street, NW Concord, NC 28025</p> <p>Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b><u>Perdue Brand</u></b></p>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Further Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Concord, NC, Est. P-9099</i></li> </ul>	<p>PVP Certificate No. PV5062TSA</p> <p>Issue Date: April 02, 2025</p> <p><i>Original Approval Date: December 6, 2012</i></p>
<p><b>Perdue Foods LLC Cromwell Complex</b> 489 Cromwell Road Cromwell, KY 42333</p> <p>Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b><u>Perdue and Harvestland Brand</u></b></p>   <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Free Range/Outdoor Access</a></li> <li>• <a href="#">Raised in the USA</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers, Roasters</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Cromwell, KY, Est. P-19112</i></li> </ul>	<p>PVP Certificate No. PV4071BAA Rev01</p> <p>Issue Date March 16, 2024</p> <p><i>Original Approval Date: May 2, 2008</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Perdue Foods LLC</b> 2047 Highway 9 West Dillon, SC 29536</p> <p>Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b>Perdue Brand</b></p>  <ul style="list-style-type: none"> <li>• <a href="#">Poultry Care 1/</a> <ul style="list-style-type: none"> <li>○ Better Chicken Commitment</li> </ul> </li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Perdue Foods LLC Dillon, SC, Est. P-18285</li> </ul>	<p>PVP Certificate No. PV4023JSA Rev01</p> <p>Issue Date: January 24, 2024</p> <p><i>Original Approval Date:</i> <i>July 22, 2011</i></p>
<p><b>Perdue Foods LLC</b> 20621 Savannah Road Georgetown, DE 19947</p> <p>Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b>Perdue Brand</b></p>  <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Free Range</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<p><b>Poultry: Roasters</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Perdue Foods LLC Georgetown, DE, Est. P-2178</li> <li>▪ Eastern Shore Poultry Georgetown, DE, Est. P-18491</li> </ul>	<p>PVP Certificate No. PV3240JSA Rev01</p> <p>Issue Date: August 30, 2023</p> <p><i>Original Approval Date:</i> <i>April 29, 2010</i></p>



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Perdue Foods LLC</b> 3539 Governor's Road Lewiston, NC 27849</p> <p>Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b><u>Perdue and Harvestland Brand</u></b></p>   <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Free Range/Outdoor Access</a></li> <li>• <a href="#">Raised in the USA</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Lewiston, NC, Est. P-9197</i></li> </ul>	<p>PVP Certificate No. PV3346JSA Rev02</p> <p>Issue Date: December 15, 2023</p> <p><i>Original Approval Date: April 19, 2010</i></p>
<p><b>Perdue Foods LLC</b> 255 North Rehoboth Boulevard Milford, DE 19963</p> <p>Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b><u>Perdue Brand</u></b></p>  <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Raised in the USA</a></li> <li>• <a href="#">Free Range</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Milford, DE, Est. P-1318</i></li> </ul>	<p>PVP Certificate No. PV4002JSA Rev01</p> <p>Issue Date: January 06, 2024</p> <p><i>Original Approval Date: May 11, 2010</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Perdue Foods LLC</b>                      1000 Jason Lane                      Mount Vernon, WA 98237</p> <p>Contact: Rita Harkless                      Phone: (410) 543-3015                      Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b><u>Perdue Brand</u></b></p>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Tenderness Guaranteed 2/</a></li> <li>• <a href="#">Raised in the USA</a> <ul style="list-style-type: none"> <li>• <a href="#">Northwest Grown 4/</a></li> </ul> </li> <li>• <a href="#">Free Range</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mills, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Draper Valley Farms                      Mount Vernon, WA, Est. P-6058</i></li> </ul>	<p>PVP Certificate No. PV4309JBA</p> <p>Issue Date: November 08, 2024</p> <p><i>Original Approval Date:                      March 8, 2016</i></p>


## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Perdue Foods LLC</b>                      250 Georgia Highway 247 Spur                      Perry, GA 31069</p> <p>Contact: Rita Harkless                      Phone: (410) 543-3015                      Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b><u>Harvestland Brand</u></b></p>  <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Poultry Pasture Raised 3/</a></li> <li>• <a href="#">Raised in the USA</a></li> <li>• <a href="#">Raised Cage Free</a></li> </ul> <p><b><u>Perdue Brand</u></b></p>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Poultry Pasture Raised 3/</a></li> <li>• <a href="#">Raised Cage Free</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Perry, GA, Est. P-21234</i></li> </ul>	<p>PVP Certificate No.: PV4267WCA</p> <p>Issue Date: September 26, 2024</p> <p><i>Original Approval Date: March 20, 2012</i></p>

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<p><b>Perdue Foods LLC</b>                      240 Georgia Highway 247 Spur                      Perry, GA 31069</p> <p>Contact: Rita Harkless                      Phone: (410) 543-3015                      Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b><u>Harvestland Brand</u></b></p>  <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Made with Chicken Raised in the USA</a></li> </ul> <p><b><u>Perdue Brand</u></b></p>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Made with Chicken Raised in the USA</a></li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Further Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Perry, GA, Est. P-33944</i></li> </ul>	<p>PVP Certificate No.: PV4269WCA</p> <p>Issue Date: September 25, 2024</p> <p><i>Original Approval Date: March 20, 2012</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Perdue Foods LLC</b>  <b>Petaluma Poultry</b>                      2700 Lakeville Highway                      Petaluma, CA 94955</p> <p>Contact: Rita Harkless                      Phone: (410) 543-3015                      Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b><u>Perdue Brand</u></b></p>  <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Free Range</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mills, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Petaluma, CA, Est. P-2882</i></li> </ul>	<p>PVP Certificate No.            PV4127JBA</p> <p>Issue Date:                            May 10, 2024</p> <p><i>Original Approval Date: February 26, 2018</i></p>
<p><b>Perdue Foods LLC</b>                      416 South Long Drive                      Rockingham, NC 28379</p> <p>Contact: Rita Harkless                      Phone: (410) 543-3015                      Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b><u>Perdue Brand</u></b></p>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised in the USA</a></li> </ul>	<p><b>Poultry:</b> <i>Roasters</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Rockingham, NC, Est. P-1243</i></li> </ul>	<p>PVP Certificate No.            PV4317TSA</p> <p>Issue Date:                            November 14, 2024</p> <p><i>Original Approval Date: October 13, 2010</i></p>



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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Perdue Foods LLC</b> 521 Willow Street Salisbury, MD 21802</p> <p>Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b>Perdue Brand</b></p>  <ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">Poultry Care 1/</a></li> <li>• <a href="#">Raised Cage Free</a></li> <li>• <a href="#">Raised in the USA</a></li> <li>• <a href="#">Free Range</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers, Cornish Hens</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mills, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Salisbury, MD, Est. P-764</i></li> </ul>	<p>PVP Certificate No. PV3213JSA Rev02</p> <p>Issue Date: August 02, 2023</p> <p><i>Original Approval Date: May 11, 2010</i></p>
<p><b>Perdue Foods LLC</b> 65 South 200 West Washington, IN 47501</p> <p>Contact: Rita Harkless Phone: (410) 543-3015 Email: <a href="mailto:Rita.Harkless@perdue.com">Rita.Harkless@perdue.com</a></p>	<p><b>Perdue Brand</b></p>  <ul style="list-style-type: none"> <li>• <a href="#">All Vegetarian Diet</a></li> <li>• <a href="#">No Animal By-Products</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">Raised Cage Free</a> (Chicken Only)</li> </ul>	<p><b>Poultry:</b> <i>Turkeys, Chicken (Further Processing Only)</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Perdue Foods LLC Washington, IN, Est. P-286</i></li> </ul>	<p>PVP Certificate No. PV4075BAA Rev01</p> <p>Issue Date: April 20, 2024</p> <p><i>Original Approval Date: March 25, 2013</i></p>
<p><b>Pilgrim's Pride Corporation</b> 209 North 3<sup>rd</sup> Street Arcadia, WI 54612</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Arcadia, WI, Est. P-529</i></li> </ul>	<p>PVP Certificate No. PV3220JSA Rev02</p> <p>Issue Date: August 09, 2023</p> <p><i>Original Approval Date: March 1, 2021</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Pilgrim's Pride Corporation</b> 898 Barber Street Athens, GA 30601</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ Pilgrim's Pride Corporation Athens, GA, Est. P-855</li> <li>▪ Pilgrim's Pride Corporation Athens, GA, Est. P-855D</li> </ul>	<p>PVP Certificate No. PV4282WCA Rev01</p> <p>Issue Date: November 09, 2024</p> <p><i>Original Approval Date:</i> November 6, 2017</p>
<p><b>Pilgrim's Pride Corporation</b> 654 Univeter Road Canton, GA 30115</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ Pilgrim's Pride Corporation Canton, GA, Est. P-1284</li> </ul>	<p>PVP Certificate No. PV4352WCA</p> <p>Issue Date: January 15, 2025</p> <p><i>Original Approval Date:</i> January 13, 2017</p>
<p><b>Pilgrim's Pride Corporation</b> 616 Kingsbridge Road Carrollton, GA 30117</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ Pilgrim's Pride Corporation Carrollton, GA, Est. P-476</li> </ul>	<p>PVP Certificate No. PV5049WCA</p> <p>Issue Date: March 01, 2025</p> <p><i>Original Approval Date:</i> October 5, 2018</p>
<p><b>Pilgrim's Pride Corporation</b> 1591 Broad Street Chattanooga, TN 37408</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ Pilgrim's Pride Corporation Chattanooga, TN, Est. P-1353</li> <li>▪ Pilgrim's Pride Corporation Chattanooga, TN, Est. P-6719</li> </ul>	<p>PVP Certificate No. PV4338WCA</p> <p>Issue Date: December 01, 2024</p> <p><i>Original Approval Date:</i> March 3, 2017</p>

## Official Listing of Approved USDA Process Verified Programs

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<p><b>Pilgrim's Pride Corporation</b> 113 McNeal Drive Douglas, GA 31533</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Douglas, GA, Est. P-1272</i></li> </ul>	<p>PVP Certificate No. PV4037WCA Rev01</p> <p>Issue Date: February 23, 2024</p> <p><i>Original Approval Date: April 18, 2018</i></p>
<p><b>Pilgrim's Pride Corporation</b> 1129 Old Middleton Road Elberton, GA 30635</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>• Animal Protein-Free Diet or 100% Vegetable Diet or All Vegetarian Diet</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Elberton, GA, Est. P-184</i></li> </ul>	<p>PVP Certificate No. PV4227WCA</p> <p>Issue Date: August 24, 2024</p> <p><i>Original Approval Date: October 02, 2020</i></p>
<p><b>Pilgrim's Pride Corporation</b> 125 Industrial Blvd. Ellijay, GA 30540</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Ellijay, GA, Est. P-40</i></li> </ul>	<p>PVP Certificate No. PV4177VAA</p> <p>Issue Date: August 18, 2024</p> <p><i>Original Approval Date: January 29, 2021</i></p>
<p><b>Pilgrim's Pride Corporation</b> 4693 Country Road 636 Enterprise, AL 36330</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Enterprise, AL, Est. P-6638</i></li> </ul>	<p>PVP Certificate No. PV5084WCA</p> <p>Issue Date: April 10, 2025</p> <p><i>Original Approval Date: August 23, 2018</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Pilgrim's Pride Corporation Mayfield Complex</b> 2653 State Route 1241 Hickory, KY 42051</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Hickory, KY, Est. P-17340</i></li> </ul>	<p>PVP Certificate No. PV5077JZA</p> <p>Issue Date: April 16, 2025</p> <p><i>Original Approval Date: February 19, 2017</i></p>
<p><b>Pilgrim's Pride Corporation</b> 129 Potomac Avenue Moorefield, WV 26836</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Moorefield, WV, Est. P-810</i></li> </ul>	<p>PVP Certificate No. PV5042TSA</p> <p>Issue Date: March 10, 2025</p> <p><i>Original Approval Date: December 04, 2018</i></p>
<p><b>Pilgrim's Pride Corporation</b> 7088 Hwy 1 Bypass Natchitoches, LA 71457</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Natchitoches, LA, Est. 5787</i></li> </ul>	<p>PVP Certificate No. PV4312DEA</p> <p>Issue Date: December 17, 2024</p> <p><i>Original Approval Date: December 17, 2024</i></p>
<p><b>Pilgrim's Pride Corporation Mount Pleasant Complex</b> 110 South Texas Street Pittsburg, TX 75686</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Mount Pleasant, TX, Est. P-584</i></li> <li>▪ <i>Pilgrim's Pride Corporation Mount Pleasant, TX, Est. P-7091</i></li> <li>▪ <i>Pilgrim's Pride Corporation Mount Pleasant, TX Est. P-7091A</i></li> </ul>	<p>PVP Certificate No. PV3234ZZA Rev02</p> <p>Issue Date: August 23, 2023</p> <p><i>Original Approval Date: December 19, 2018</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Pilgrim's Pride Corporation</b> 2045 Highway 244 Russellville, AL 35654</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Russellville, AL, Est. P-17500</i></li> </ul>	<p>PVP Certificate No. PV3263BFA Rev02</p> <p>Issue Date: September 22, 2023</p> <p><i>Original Approval Date: October 05, 2018</i></p>
<p><b>Pilgrim's Pride Corporation</b> 2050 Highway 15 South Sumter, SC 29150</p> <p>Contact: Brad Tipton Phone: (423) 762-0750 Email: <a href="mailto:brad.tipton@pilgrims.com">brad.tipton@pilgrims.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>• All Vegetarian Diet or 100% Vegetable Diet</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pilgrim's Pride Corporation Sumter, SC, Est. P-17980</i></li> </ul>	<p>PVP Certificate No. PV4128WCA Rev01</p> <p>Issue Date: May 16, 2024</p> <p><i>Original Approval Date: November 16, 2023</i></p>
<p><b>Pitman Farms</b> 1078 North Avenue Sanger, CA 93657</p> <p>Contact: Ben Pitman Phone: (559) 904-0484 Email: <a href="mailto:ben@marychicken.com">ben@marychicken.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Vegetarian Diet/No Animal by-products</li> <li>• Cage Free</li> </ul>	<p><b>Poultry: Broilers, Ducks, Turkeys</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pitman Farms Sanger, CA, Est. P-27389</i></li> </ul>	<p>PVP Certificate No. PV5084JBA</p> <p>Issue Date: April 28, 2025</p> <p><i>Original Approval Date: October 21, 2024</i></p>
<p><b>Pitman Farms, Inc.</b> 350 South 300 West Moroni, UT 84646</p> <p>Contact: Luke Freeman Phone: (435) 436-8211 Ext. 13028 Email: <a href="mailto:lfreeman@norbest.com">lfreeman@norbest.com</a></p>	<ul style="list-style-type: none"> <li>• Turkey raised by independent farmers</li> <li>• Turkey producers trained in animal handling practices</li> <li>• No antibiotics used for growth promotion – Antibiotic Free (ABF)</li> </ul>	<p><b>Poultry: Turkeys</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Pitman Farms Moroni, UT, Est. P-1049</i></li> </ul>	<p>PVP Certificate No. PV5084RSA</p> <p>Issue Date: April 03, 2025</p> <p><i>Original Approval Date: May 21, 2020</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Salmon Creek Farms Marketing Association</b>                      2072 Orchard Drive East                      Twin Falls, ID 83301</p> <p>Contact: Rachel Tesconi                      Phone: (208) 733-0980                      Email: <a href="mailto:rachel@fallsbrand.com">rachel@fallsbrand.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">All market hogs can be source verified to Salmon Creek Farms Marketing Association (SCFMA) partner farms.</a></li> <li>• Use of the Beta-adrenergic agonist, Paylean (Ractopamine) is prohibited in the production of hogs.</li> <li>• No rendered animal proteins including meat meal, bone meal, or blood meal are used in the production of hogs.</li> <li>• All hogs are sourced from <a href="#">PQA Plus</a> certified producers.</li> <li>• SCFMA performs meat quality evaluations.</li> </ul>	<p><b>Livestock:</b> <i>Pork</i></p> <p><b>Location(s):</b> <i>Producers (Nursery's, Growers, &amp; Finishers)</i></p> <p><b>Facilities including:</b></p> <ul style="list-style-type: none"> <li>▪ <i>Independent Meat Company Twin Falls, ID, Est. 226</i></li> </ul>	<p>PVP Certificate No.: PV4180JZA</p> <p>Issue Date: September 30, 2024</p> <p><i>Original Approval Date: December 12, 2006</i></p>
<p><b>Sanderson Farms</b>                      13111 Highway 190 West                      Hammond, LA 70401</p> <p>Contact: David Dahlke                      Phone: (256) 486-1304                      Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Sanderson Farms, Inc. Hammond, LA, Est. P-7264</i></li> </ul>	<p>PVP Certificate No. PV4093MMB Rev01</p> <p>Issue Date: April 20, 2024</p> <p><i>Original Approval Date: March 30, 2021</i></p>
<p><b>Sanderson Farms</b>                      28163 Highway 28 East                      Hazlehurst, MS 39083</p> <p>Contact: David Dahlke                      Phone: (256) 486-1304                      Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Sanderson Farms, Inc. Hazlehurst, MS, Est. P-247</i></li> </ul>	<p>PVP Certificate No. PV4093MMA Rev01</p> <p>Issue Date: April 19, 2024</p> <p><i>Original Approval Date: March 02, 2022</i></p>

## Official Listing of Approved USDA Process Verified Programs


Company	Process Verified Points	Program Scope	Verification Information
<p><b>Sargento Cheese, Inc.</b> 1 Persnickety Place Plymouth, WI 53076</p> <p>Contact: Jennifer Weber Phone: (920) 876-3848 Email: <a href="mailto:jennifer.weber@sargento.com">jennifer.weber@sargento.com</a></p>	<p>Natural Cheese – <a href="#">point definition</a></p>	<p><b>Dairy: Cheese</b></p> <p><b>Location(s): Processing Facilities</b></p> <ul style="list-style-type: none"> <li>▪ Sargento Cheese, Inc. Hilbert, WI, 55-271 &amp; 55-1011</li> <li>▪ Sargento Cheese, Inc. Kiel, WI, 55-3377</li> <li>▪ Sargento Cheese, Inc. Plymouth, WI, 55-4911</li> <li>▪ Sargento Cheese, Inc. Saint Cloud, WI, 55-4288</li> <li>▪ Truvant Foods, LLC Boscobel, WI, Est. 20758</li> </ul>	<p>VVP Certificate No. PV4128BFA Rev01</p> <p>Issue Date: May 23, 2024</p> <p><i>Original Approval Date: December 27, 2022</i></p>
<p><b>Seaboard Foods</b> 2700 NE 28<sup>th</sup> Street Guymon, OK 73942</p> <p>Contact: Cheryl Flachs Phone: (913) 904-3619 Email: <a href="mailto:cheryl.flachs@stfmail.com">cheryl.flachs@stfmail.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">Meat Quality</a></li> <li>• <a href="#">Animal Handling</a></li> <li>• <a href="#">Source Verification</a></li> <li>• <a href="#">PQA Plus Pork Export Verification (EV) Program</a></li> <li>• <a href="#">Never Fed Beta Agonists Program</a></li> </ul>	<p><b>Livestock: Pork</b></p> <p><b>Location(s): Producers (Nursery's, Growers, &amp; Finishers)</b></p> <p><b>Facilities:</b></p> <ul style="list-style-type: none"> <li>• Seaboard Foods Guymon, OK, Est. 13597;</li> <li>• Triumph Foods St. Joseph, MO, Est. 31965</li> <li>• Seaboard Triumph Foods Sioux City, IA, Est. 46071</li> </ul> <p><b>Co-Packers:</b></p> <ul style="list-style-type: none"> <li>▪ Americold Logistics Sioux City, IA, Est. 17202A</li> <li>▪ ColdPoint Logistics Warehouse Edgerton, KS, Est. 48205</li> <li>▪ Quality Refrigerated Services Spencer, IA, Est. 31690</li> </ul>	<p>VVP Certificate No.: PV4044HTA Rev01</p> <p>Issue Date March 29, 2024</p> <p><i>Original Approval Date: June 22, 2004</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Simmons Prepared Foods, Inc.</b>                      601 N. Hico                      Siloam Springs, AR 72761</p> <p>Contact: Chantell Jernigan                      Phone: (479) 220-8890                      Email: <a href="mailto:chantell.jernigan@simfoods.com">chantell.jernigan@simfoods.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Raised without the use of antibiotics or chickens raised without the use of antibiotics</li> <li>• <u>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</u></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Simmons Prepared Foods, Inc. Gentry, AR, Est P-1949</i></li> <li>▪ <i>Simmons Prepared Foods, Inc. Southwest City, MO, Est. P-727</i></li> <li>▪ <i>Simmons Prepared Foods, Inc. Siloam Springs, AR, Est. P486</i></li> <li>▪ <i>Simmons Prepared Foods, Inc. Van Buren, AR, P-5837</i></li> <li>▪ <i>Simmons Prepared Foods, Inc. Van Buren, AR, P-20287</i></li> <li>▪ <i>Simmons Prepared Foods, Inc. Fort Smith, AR, Est P-5840</i></li> </ul>	<p>PVP Certificate No. PV5070BFA</p> <p>Issue Date: April 16, 2025</p> <p><i>Original Approval Date: March 03, 2017</i></p>



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Smithfield</b> 200 Commerce Street Smithfield, VA 23430</p> <p>Contact: Ann Stahly Phone: (515) 986-0637 Email: <a href="mailto:astahly@smithfield.com">astahly@smithfield.com</a></p>	 <ol style="list-style-type: none"> <li>1. <u>All pigs are traceable to farm of origin.</u></li> <li>2. All pigs are raised in the United States of America/Product of USA.</li> <li>3. <u>Pigs are managed using an On-Farm Food Safety Based Control System (PQA+).</u></li> <li>4. Use of an Animal Handling Program at plants, Transport to Plants (<u>TQA</u>) and <u>PQA+</u> Site Status certification, on-farm animal care assessment.</li> <li>5. <u>ISO 14001 Certificates of Registration for Environmental Management Systems at Plants.</u></li> <li>6. <u>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.</u></li> <li>7. Tenderness is guaranteed through the implementation and verification of Smithfield's "Tenderness Best Practice." (This only applies to products carrying the 'Guaranteed Tender Claim'.)</li> <li>8. <u>Pigs intended for Export to the European Union will comply with FSIS PFEU Program.</u></li> </ol>	<p><b>Livestock:</b> <i>Pork</i></p> <p><b>Location(s):</b> <i>Producers (Nursery's, Growers, &amp; Finishers)</i></p> <p><i>Smithfield Processing Facilities include:</i></p> <p><i>Est. 17D, Sioux Falls, SD</i> <i>Est. 320M, Milan, MO</i> <i>Est. 221A, Smithfield, VA</i> <i>Est. 413, Clinton, NC</i> <i>Est. 717, Denison, IA</i> <i>Est. 717CR, Crete, NE</i> <i>Est. 717M, Monmouth, IL</i> <i>Est. 2044I, Salt Lake City, UT</i> <i>Est. 18079, Tar Heel, NC</i></p> <p><i>Kansas City Sausage Company, LLC further processing facility</i> <i>Est. 760, Des Moines, IA</i></p> <ul style="list-style-type: none"> <li>• <i>Est. 717, 717CR, 320M and 413 are approved for PV points 1-7.</i></li> <li>• <i>717M and 17D are approved for PV points 1-6.</i></li> <li>• <i>Est. 18079 is approved for PV points 1-8.</i></li> <li>• <i>Est. 221A and 760 are approved for PV point 6.</i></li> <li>• <i>Est. 2044I is approved for PV point 7.</i></li> </ul>	<p>PVP Certificate No.: PV4213HTA Rev01</p> <p>Issue Date                      October 12, 2024</p> <p><i>Original Approval Date:</i> <i>March 31, 2014</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>SoulShine Farms, LLC</b>                      2411 White Sulphur Road                      Gainesville, GA 30501</p> <p>Contact: Jodie Stone; Cristina Yebra                      Phone: (706) 949-9166; (706) 968-1226                      Email: <a href="mailto:jodie.stone@soulshinefarms.net">jodie.stone@soulshinefarms.net</a>;  <a href="mailto:cristina.yebra@soulshinefarms.net">cristina.yebra@soulshinefarms.net</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• <u>No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</u></li> <li>• <u>No antibiotics used medically important to human health as defined by the World Health Organization</u></li> <li>• Responsible use of Animal Antibiotics Only</li> <li>• No Antibiotics will be used on program birds except for Ionophores, but only in a manner describe by the label for control of coccidiosis</li> <li>• Veterinary use only antibiotics allowed</li> <li>• Only veterinary use antibiotics allowed</li> <li>• No antibiotics used for growth promotion</li> <li>• Growth promoting antibiotics are not used</li> <li>• No antibiotics, including Ionophores</li> <li>• <u>No Antibiotics Important to Human Medicine as defined by the Food and Drug Administration</u></li> <li>• All Vegetarian Diet</li> <li>• No Animal By-Products</li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>SoulShine Farms, LLC                      Gainesville, GA, Est P-48471 &amp;                      P-47629</i></li> </ul>	<p>PVP Certificate No.: PV4296WCA</p> <p>Issue Date: November 12, 2024</p> <p><i>Original Approval Date:                      April 15, 2020</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Southeast Poultry, Inc.</b> 220 Town West Drive Rogers, AR 72756</p> <p>Contact: Joseph Nuckols Phone: (479) 636-3600 x232 Email: <a href="mailto:jnuckols@southeastpoultry.com">jnuckols@southeastpoultry.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• All Vegetarian Diet</li> <li>• Fed an All-Vegetable Diet</li> <li>• USA Source Verified</li> <li>• Non-GMO Verified</li> <li>• Fed Non-GMO Grains</li> <li>• Raised without Antibiotics</li> <li>• Raised without the use of antibiotics important to human medicine as defined by the World Health Organization.</li> <li>• Chickens raised without the use of antibiotics important to human medicine as defined by the World Health Organization.</li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ Veterinary Use Only Antibiotics Allowed</li> <li>○ No Antibiotics Used for Growth Promotion</li> <li>○ Ionophores Used on Program Birds as Necessary.</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Southeast Poultry, Inc. Rogers, AR, Est. P-2676</i></li> </ul>	<p>PVP Certificate No.: PV5105MDA</p> <p>Issue Date: May 06, 2025</p> <p><i>Original Approval Date: September 21, 2018</i></p>
<p><b>Stampede Culinary Partners, Inc.</b> 7351 S. 78<sup>th</sup> Avenue Bridgeview, IL 60455</p> <p>Contact: Ann Clarton Phone: (708) 552-8310 Email: <a href="mailto:ann.c@gostampede.com">ann.c@gostampede.com</a></p>	<ul style="list-style-type: none"> <li>• <b>Human Grade</b> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <a href="#">21 CFR part 117</a> and all other applicable federal human food law as required by ingredient, process and/or facility type.</li> </ul>	<p><b>Products:</b> <i>Human Grade Pet Food</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Stampede Meat, Inc. Bridgeview, IL, Est. 19113</i></li> <li>▪ <i>Stampede Meat, Inc. Oaklawn, IL, Est. 19113A</i></li> </ul>	<p>PVP Certificate No.: PV4338JZA</p> <p>Issue Date: December 03, 2024</p> <p><i>Original Approval Date: November 09, 2023</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Stampede Culinary Partners, Inc.</b> 5700 McNutt Road Sunland Park, NM 88008</p> <p>Contact: Ann Clarton Phone: (708) 552-8310 Email: <a href="mailto:ann.c@gostampede.com">ann.c@gostampede.com</a></p>	<ul style="list-style-type: none"> <li>• <b>Human Grade</b> - every ingredient and the resulting product must be stored, handled, processed, and transported in a manner that is consistent and compliant with <a href="#">21 CFR part 117</a> and all other applicable federal human food law as required by ingredient, process and/or facility type.</li> </ul>	<p><b>Products:</b> <i>Human Grade Pet Food</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Stampede Meat, Inc. Sunland Park, NM, Est. 19113N</i></li> </ul>	<p>PVP Certificate No.: PV4239JZA</p> <p>Issue Date: June 17, 2025</p> <p><i>Original Approval Date: March 14, 2024</i></p>
<p><b>Tecumseh Poultry, LLC</b> 13151 Dovers Street Waverly, NE 68462</p> <p>Contact: Jared McKeever Phone: (402) 786-1033 Email: <a href="mailto:jmckeever@smartchicken.com">jmckeever@smartchicken.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">Pure Air Chilled, No Added Water 1/</a></li> <li>• <a href="#">No Antibiotics Ever</a></li> </ul> <p>1/ Defined as using cold, HEPA-filtered, forced air to chill product without the use of water.</p>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Tecumseh Poultry, LLC Tecumseh, NE, Est. P-20251</i></li> <li>▪ <i>Tecumseh Poultry, LLC Waverly, NE, Est. P-20251W</i></li> </ul>	<p>PVP Certificate No. PV4219HTA</p> <p>Issue Date: August 08, 2024</p> <p><i>Original Approval Date: January 07, 2014</i></p>
<p><b>Trilogy Foods, LLC</b> 1445 John Pirkle Road Braselton, GA 30517</p> <p>Contact: Amy Arellano Phone: (470) 881-1288 Email: <a href="mailto:amy@trilogyfoodsllc.com">amy@trilogyfoodsllc.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization</a></li> <li>• Responsible use of animal antibiotics only</li> <li>• All Vegetarian Diet</li> <li>• No Animal By-Products</li> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Trilogy Food, LLC Braselton, GA, Est.45638</i></li> </ul>	<p>PVP Certificate No.: PV4299WCA</p> <p>Issue Date: November 06, 2025</p> <p><i>Original Approval Date: March 10, 2022</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Twin Rivers Foods, Inc.</b>                      201 North 2<sup>nd</sup> Street                      Fort Smith, AR 72901</p> <p>Contact: Heather Stacy                      Phone: (479) 228-8269                      Email: <a href="mailto:hstacy@2river.com">hstacy@2river.com</a></p>	<ul style="list-style-type: none"> <li>• TRF intends to produce raw poultry products for its customers that have been hatched, raised, and produced without the use of antibiotics ever, i.e., No Antibiotics Ever (NAE).</li> <li>• TRF intends to process raw poultry products for customers and under its own brands that have been produced under a PVP program in a manner that allows the finished products (WIP for further processing or finished product intended for distribution) to continue to carry the incoming PVP program claim(s).                             <ul style="list-style-type: none"> <li>○ Examples: NAE, NAIHM, All Vegetarian Diet, Cage Free, PVP claim combinations, etc.</li> <li>○ Any products that contain ingredients other than water could alternately be labeled as: Chicken/Turkey Raised as [wording to meet the particular PVP label claim from the incoming WIP product].</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Chicken &amp; Turkey</i></p> <p><b>Location(s):</b> <i>Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Twin Rivers Foods, Inc. Fort Smith, AR, Est. P-19719</i></li> <li>▪ <i>Twin Rivers Foods, Inc. Fort Smith, AR, Est. P-19719E</i></li> <li>▪ <i>Twin Rivers Foods, Inc. Atkins, AR, Est. P-31877</i></li> </ul>	<p>PVP Certificate No.: PV5049BFA</p> <p>Issue Date: March 10, 2025</p> <p><i>Original Approval Date: February 06, 2020</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Foods, Inc.</b> 6600 Highway 431 S Albertville, AL 35950</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> <li>• <a href="#">Vegetarian Fed Diet</a> – For further processing labeling only.</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Albertville, AL, Est. P-559</li> <li>▪ Keystone Foods Gadsden, AL, Est. P-17341</li> </ul>	<p>PVP Certificate No.: PV4253WCA</p> <p>Issue Date: September 23, 2024</p> <p><i>Original Approval Date:</i> <i>January 13, 2017</i></p>
<p><b>Tyson Foods, Inc.</b> 67240 Main Street Blountsville, AL 35031</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Blountsville, AL, Est. P-6</li> </ul>	<p>PVP Certificate No.: PV4253WCB</p> <p>Issue Date: September 23, 2024</p> <p><i>Original Approval Date:</i> <i>January 13, 2017</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Foods, Inc.</b> Highway 259 South Broken Bow, OK 74728</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• <a href="#">100% Vegetarian Diet</a></li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Broken Bow, OK, Est. P-7085</li> </ul>	<p>PVP Certificate No.: PV4198MDA</p> <p>Issue Date: August 02, 2024</p> <p><i>Original Approval Date:</i> May 03, 2016</p>
<p><b>Tyson Foods, Inc.</b> 7220 US Highway 19 North Camilla, GA 31730</p> <p>Contact: Jake Miller Phone: (479) 290-8498 Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever (NAE)</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine (NAIHM) as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facilities</p> <ul style="list-style-type: none"> <li>▪ Keystone Foods, Camilla, GA, Est. P-2686 &amp; Est. P-20385</li> </ul>	<p>PVP Certificate No.: PV4324VAA</p> <p>Issue Date: December 20, 2024</p> <p><i>Original Approval Date:</i> August 18, 2015</p>
<p><b>Tyson Foods, Inc.</b> 3865 Highway 35 North Carthage, MS 39051</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• USA Source Verified</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatcheries, Feed Mills, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Carthage, MS, Est. P-758</li> </ul>	<p>PVP Certificate No.: PV2102MMB Rev05</p> <p>Issue Date: April 12, 2022</p> <p><i>Original Approval Date:</i> October 27, 2016</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Foods, Inc.</b> 1484 NE Loop Carthage, TX 75633</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• USA Source Verified</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Carthage, TX, Est. P-7044</li> </ul>	<p>PVP Certificate No.: PV5063JBA</p> <p>Issue Date: April 23, 2025</p> <p><i>Original Approval Date: March 09, 2022</i></p>
<p><b>Tyson Foods, Inc.</b> 1019 Shelbyville Street Center, TX 75935</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Center, TX, Est. P-325</li> </ul>	<p>PVP Certificate No.: PV5063JBB</p> <p>Issue Date: April 23, 2025</p> <p><i>Original Approval Date: December 13, 2016</i></p>
<p><b>Tyson Foods, Inc.</b> 301 E. Cherry Street Clarksville, AR 72830</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• 100% Vegetarian Diet</li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Clarksville, AR, Est. P-7101</li> </ul>	<p>PVP Certificate No.: PV4282BFA</p> <p>Issue Date: October 08, 2024</p> <p><i>Original Approval Date: November 04, 2016</i></p>



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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Foods, Inc.</b> 340 West Maple Street Cumming, GA 30040</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> <li>• No Antibiotics Important to Human Medicine/Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc., Cumming, GA, Est. P-243</li> </ul>	<p>PVP Certificate No.: PV4214WCA</p> <p>Issue Date: August 09, 2024</p> <p><i>Original Approval Date: December 13, 2016</i></p>
<p><b>Tyson Foods, Inc.</b> 1291 North Highway 7 Dardanelle, AR 72834</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• No Antibiotics Ever</li> <li>• USA Source Verified</li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Dardanelle, AR, Est. P-72</li> <li>▪ Tyson Foods, Inc. Russellville, AR, Est. P-5839</li> </ul>	<p>PVP Certificate No. PV5056DEA</p> <p>Issue Date: April 02, 2025</p> <p><i>Original Approval Date: December 02, 2016</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Foods, Inc.</b> 1225 Jack Lee Drive Forest, MS 39074</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• USA Source Verified</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Forest, MS, Est. P-164</li> <li>▪ Tyson Foods, Inc. Vicksburg, MS, Est. P-17728</li> </ul>	<p>PVP Certificate No.: PV2102MMA Rev05</p> <p>Issue Date: April 12, 2022</p> <p><i>Original Approval Date: January 12, 2017</i></p>
<p><b>Tyson Foods, Inc.</b> 601 Tyson Drive Green Forest, AR 72638</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Green Forest, AR, Est. P-112</li> <li>▪ Tyson Foods, Inc. Green Forest, AR, Est. P-112A</li> <li>▪ Tyson Foods, Inc. Berryville, AR, Est. P-7211</li> </ul>	<p>PVP Certificate No. PV3242BFA Rev02</p> <p>Issue Date: August 31, 2023</p> <p><i>Original Approval Date: November 18, 2016</i></p>
<p><b>Tyson Foods, Inc.</b> 275 County Road 278 Hope, AR 71801</p> <p>Contact: Jake Miller Phone: (479) 290-8498 Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Hope, AR, Est. P-7156</li> </ul>	<p>PVP Certificate No.: PV4310ZZA</p> <p>Issue Date: November 06, 2024</p> <p><i>Original Approval Date: March 23, 2016</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Foods, Inc.</b> 550 Tyson Boulevard Humboldt, TN 38343</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine: antibiotics used medically important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Humboldt, TN, Est. P-47579</li> </ul>	<p>PVP Certificate No. PV3256BAA Rev02</p> <p>Issue Date: September 14, 2023</p> <p><i>Original Approval Date:</i> March 22, 2021</p>
<p><b>Tyson Foods, Inc.</b> 800 County Road Monett, MO 65708</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Monett, MO, Est. P-1315</li> </ul>	<p>PVP Certificate No. PV4261BFA</p> <p>Issue Date: September 23, 2024</p> <p><i>Original Approval Date:</i> December 29, 2016</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Foods, Inc.</b> 2023 Hasty Street Monroe, NC 28110</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facilities</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Monroe, NC, Est. P-622</li> </ul>	<p>PVP Certificate No. PV4352TSA</p> <p>Issue Date: December 18, 2024</p> <p><i>Original Approval Date: December 02, 2016</i></p>
<p><b>Tyson Foods, Inc.</b> 100 East Cassady Nashville, AR 71852</p> <p>Contact: Jake Miller Phone: (479) 290-8498 Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Feed Mill, Growers, and Production and Processing Facilities</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Nashville, AR, Est. P-7100</li> </ul>	<p>PVP Certificate No.: PV4311ZZA Rev01</p> <p>Issue Date: November 07, 2024</p> <p><i>Original Approval Date: March 23, 2016</i></p>
<p><b>Tyson Foods, Inc.</b> 403 South Custer Avenue New Holland, PA 17557</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> <li>• <a href="#">CRAU-Certified Responsible Antibiotic Use</a></li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatcheries, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. New Holland, PA, Est. P-1325</li> </ul>	<p>PVP Certificate No.: PV4296BFA</p> <p>Issue Date: October 24, 2024</p> <p><i>Original Approval Date: February 23, 2017</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Foods, Inc.</b> 5505 Jefferson Parkway Pine Bluff, AR 71602</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facilities</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Pine Bluff, AR, Est. P-13456</li> <li>▪ Custom Craft Poultry Little Rock, AR, Est. P-47591</li> </ul>	<p>PVP Certificate No.: PV5043BFA</p> <p>Issue Date: February 28, 2025</p> <p><i>Original Approval Date:</i> May 03, 2016</p>
<p><b>Tyson Foods, Inc.</b> 14660 US Highway 41 South Robards, KY 42452</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Robards, KY, Est. P-19514</li> </ul>	<p>PVP Certificate No. PV4184BAA</p> <p>Issue Date: July 30, 2024</p> <p><i>Original Approval Date:</i> December 02, 2016</p>
<p><b>Tyson Foods, Inc.</b> 19571 Whitfield Road Sedalia, MO 65301</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Sedalia, MO, Est. P-13556</li> </ul>	<p>PVP Certificate No.: PV4269BFA</p> <p>Issue Date: October 10, 2024</p> <p><i>Original Approval Date:</i> May 03, 2016</p>


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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Foods, Inc.</b> 1200 West Kingsbury Street Seguin, TX 78130</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>• <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Seguin, TX, Est. P-1137</li> </ul>	<p>PVP Certificate No. PV4325ZZA</p> <p>Issue Date: November 21, 2024</p> <p><i>Original Approval Date:</i> <i>December 29, 2016</i></p>
<p><b>Tyson Foods, Inc.</b> 907 W. Jackson Street Shelbyville, TN 37160</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Shelbyville, TN, Est. P-6651</li> </ul>	<p>PVP Certificate No. PV5028WCA</p> <p>Issue Date: January 30, 2025</p> <p><i>Original Approval Date:</i> <i>December 02, 2016</i></p>
<p><b>Tyson Foods, Inc.</b> 600 N. Berry Street Springdale, AR 72762</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> <li>• 100% Vegetarian Diet</li> <li>• Responsible Use of Antibiotics: <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Springdale, AR, Est. P-5842</li> <li>▪ Tyson Foods, Inc. Rogers, AR, Est. P-7221</li> <li>▪ Tyson Foods, Inc. Rogers, AR, Est. P-607</li> <li>▪ Tyson Foods, Inc. Springdale, AR, Est. P-549</li> </ul>	<p>PVP Certificate No. PV3243BFA Rev03</p> <p>Issue Date: September 01, 2023</p> <p><i>Original Approval Date:</i> <i>November 18, 2016</i></p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Foods, Inc.</b> 671 Randall Wobbe Lane Springdale, AR 72765</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• <a href="#">100% Vegetarian diet or all vegetarian</a></li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Springdale, AR, Est. P-481</li> </ul>	<p>PVP Certificate No.: PV4226BFA</p> <p>Issue Date: August 14, 2024</p> <p><i>Original Approval Date:</i> July 21, 2016</p>
<p><b>Tyson Foods, Inc.</b> 11224 Lankford Highway Temperanceville, VA 23442</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> <li>• Raised Cage Free</li> <li>• USA Source Verified</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Temperanceville, VA, Est. P-806</li> </ul>	<p>PVP Certificate No. PV4345TSA</p> <p>Issue Date: January 31, 2025</p> <p><i>Original Approval Date:</i> December 02, 2016</p>
<p><b>Tyson Foods, Inc.</b> 2800 East Tyson Drive Union City, TN 38261</p> <p>Contact: Jake Miller Phone: (479) 290-8498 Email: <a href="mailto:Jake.Miller@tyson.com">Jake.Miller@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Union City, TN, Est. P-19636</li> </ul>	<p>PVP Certificate No.: PV3213MLA Rev02</p> <p>Issue Date: August 02, 2023</p> <p><i>Original Approval Date:</i> March 08, 2016</p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Foods, Inc.</b> 442 Plant Street Waldron, AR 72958</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> </ul> </li> <li>• USA Source Verified</li> <li>• Raised Cage Free</li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatchery, Feed Mill, Growers, and Production and Processing Facilities</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Waldron, AR, Est. P-768</li> <li>▪ Tyson Foods, Inc. Fort Smith, AR, Est. P-7255</li> </ul>	<p>PVP Certificate No. PV5022BFA</p> <p>Issue Date: January 23, 2025</p> <p><i>Original Approval Date:</i> <i>December 02, 2016</i></p>
<p><b>Tyson Foods, Inc.</b> 704 Factory Street Wilkesboro, NC 28697</p> <p>Contact: John Elliott Phone: (479) 290-3392 Email: <a href="mailto:John.Elliott@tyson.com">John.Elliott@tyson.com</a></p>	<p><b><u>Nature Raised Farms Brand</u></b></p>  <ul style="list-style-type: none"> <li>• Raised Cage Free</li> <li>• <a href="#">No Antibiotics Ever</a></li> <li>• USA Source Verified</li> <li>• No Growth Promoting Antibiotics, Antibiotics Responsibly used only when needed for treatment or prevention of illness</li> <li>• Responsible Use of Antibiotics:               <ul style="list-style-type: none"> <li>○ <a href="#">No antibiotics used important to human medicine as defined by the World Health Organization</a></li> <li>○ Use of Ionophores</li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul> </li> </ul>	<p><b>Poultry: Broilers</b></p> <p><b>Location(s):</b> Hatcheries, Feed Mill, Growers, and Production and Processing Facility</p> <ul style="list-style-type: none"> <li>▪ Tyson Foods, Inc. Wilkesboro, NC, Est. P-1</li> <li>▪ Tyson Foods, Inc. Wilkesboro, NC, Est. P-1AA</li> </ul>	<p>PVP Certificate No. PV3171MMA Rev03</p> <p>Issue Date: June 22, 2023</p> <p><i>Original Approval Date:</i> <i>January 04, 2013</i></p>



## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Tyson Fresh Meats</b>                      2200 Don Tyson Parkway                      Springfield, AR 72762</p> <p>Contact: Brian Bonertz                      Phone: (319) 728-5246                      Email: <a href="mailto:Brian.Bonertz@tyson.com">Brian.Bonertz@tyson.com</a></p>	<p>Ractopamine-free products are produced under a Quality Management System meeting the requirements outlined in <a href="#">QAD 1007 Quality Systems Verification Program (QSVP) Never Fed Beta-Agonist Program</a></p>	<p><b>Livestock:</b> <i>Pork</i></p> <p><b>Location(s):</b> <i>Meat Processing Facilities</i></p> <p><i>Tyson Fresh Meats</i></p> <ul style="list-style-type: none"> <li>▪ <i>Storm Lake, IA, Est. 244</i></li> <li>▪ <i>Columbus Junction, IA, Est. 244L</i></li> <li>▪ <i>Madison, NE, Est. 244M</i></li> <li>▪ <i>Waterloo, IA, Est. 244W</i></li> </ul> <p><i>Co-Packers:</i></p> <ul style="list-style-type: none"> <li>▪ <i>Crystal Distribution Services, Inc. Waterloo, IA, Est. 17262 &amp; 17262A</i></li> <li>▪ <i>Tyson Fresh Meats Emporia, KS, Est 245D</i></li> <li>▪ <i>Amity Packing Co., Inc. Chicago, IL, Est. 6916</i></li> <li>▪ <i>AdvancePierre Foods, Inc. Enid, OK, Est. 19692</i></li> <li>▪ <i>ColdPoint Logistics Warehouse Edgerton, KS, Est. 48205</i></li> <li>▪ <i>Fremont Beef Company Fremont, NE, Est. 13415</i></li> <li>▪ <i>Americold Logistics Sioux City, IA, Est. 17202A</i></li> <li>▪ <i>Lineage Logistics Des Moines, IA, Est. 3149</i></li> </ul>	<p>PVP Certificate No.: PV5050BAA</p> <p>Issue Date: March 04, 2025</p> <p><i>Original Approval Date:</i>                      June 19, 2019</p>

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Company	Process Verified Points	Program Scope	Verification Information
<p><b>VPGC, LLC</b> 6349 Rawley Pike Hinton, VA 22831</p> <p>Contact: Keith Carter Phone: (540) 867-4203 Email: <a href="mailto:kcarter@vapgc.com">kcarter@vapgc.com</a></p>	<ul style="list-style-type: none"> <li>• Raised by Independent Farmers</li> <li>• Producers are trained on animal welfare practices</li> <li>• No antibiotics used for growth promotion</li> <li>• No antibiotics ever</li> <li>• Fed vegetarian diet</li> <li>• <a href="#">Export Verification (EV) Program for export to Korea and South Africa</a></li> </ul>	<p><b>Poultry:</b> <i>Turkeys</i></p> <p><b>Location(s):</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>VPGC, LLC Hinton, VA, Est. P-1096A</i></li> </ul>	<p>PVP Certificate No. PV4295TSA</p> <p>Issue Date: November 07, 2024</p> <p><i>Original Approval Date: December 29, 2016</i></p>
<p><b>Wayne Sanderson Farms</b> 802 E. Atkins St. Dobson, NC 27017</p> <p>Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a>; <a href="mailto:shaina.attoh@waynesanderson.com">shaina.attoh@waynesanderson.com</a></p>	<ul style="list-style-type: none"> <li>• RWA 1 = <a href="#">No antibiotics critically important to human health/medicine</a>; <ul style="list-style-type: none"> <li>○ Responsible Use of Antibiotics <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> </ul> </li> </ul> </li> <li>• RWA 2 = No antibiotics ever; and/or</li> <li>• RWA 3 = No antibiotics ever and all vegetarian diet</li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatchery, Feed Mills, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Wayne Farms LLC Dobson, NC, Est. P-445</i></li> </ul>	<p>PVP Certificate No. PV5077TSA</p> <p>Issue Date: April 16, 2025</p> <p><i>Original Approval Date: August 31, 2016</i></p>
<p><b>Wayne Sanderson Farms East Mississippi</b> 4110 Continental Drive Oakwood, GA 30566</p> <p>Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a>; <a href="mailto:shaina.attoh@waynesanderson.com">shaina.attoh@waynesanderson.com</a></p>	<ul style="list-style-type: none"> <li>• <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration</a></li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatchery, Feed Mill, Growers, and Production and Processing Facility</i></p> <ul style="list-style-type: none"> <li>▪ <i>Sanderson Farms, Inc. Collins, MS, Est. P-320</i></li> <li>▪ <i>Sanderson Farms, Inc. Laurel, MS, Est. P-320</i></li> </ul>	<p>PVP Certificate No. PV4227DEA Rev01</p> <p>Issue Date: August 15, 2024</p> <p><i>Original Approval Date: March 24, 2022</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Wayne Sanderson Farms North Alabama</b> 4110 Continental Drive Oakwood, GA 30566</p> <p>Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a>; <a href="mailto:shaina.attoh@waynesanderson.com">shaina.attoh@waynesanderson.com</a></p>	<ul style="list-style-type: none"> <li>• RWA 1 = <a href="#">No antibiotics critically important to human health/medicine</a>; <ul style="list-style-type: none"> <li>○ Responsible Use of Antibiotics <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> </ul> </li> </ul> </li> <li>• RWA 2 = No antibiotics ever; and/or</li> <li>• RWA 3 = No antibiotics ever and all vegetarian diet</li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mill, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Wayne Farms LLC Decatur, AL, Est. P-1235</i></li> <li>▪ <i>Wayne Farms LLC Albertville, AL, Est. P-1317</i></li> </ul>	<p>PVP Certificate No.      PV5119WCA</p> <p>Issue Date:                      May 02, 2025</p> <p><i>Original Approval Date: August 31, 2016</i></p>
<p><b>Wayne Sanderson Farms South Alabama</b> 4110 Continental Drive Oakwood, GA 30566</p> <p>Contact: David Dahlke; Shaina Attoh Phone: (256) 486-1304; (706) 676-1827 Email: <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a>; <a href="mailto:shaina.attoh@waynesanderson.com">shaina.attoh@waynesanderson.com</a></p>	<ul style="list-style-type: none"> <li>• RWA 1 = <a href="#">No antibiotics critically important to human health/medicine</a>; <ul style="list-style-type: none"> <li>○ Responsible Use of Antibiotics <ul style="list-style-type: none"> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the World Health Organization.</a></li> <li>○ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration.</a></li> </ul> </li> </ul> </li> <li>• RWA 2 = No antibiotics ever; and/or</li> <li>• RWA 3 = No antibiotics ever and all vegetarian diet</li> </ul>	<p><b>Poultry:</b> <i>Broilers</i></p> <p><b>Locations:</b> <i>Hatcheries, Feed Mills, Growers, and Production and Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Wayne Farms LLC Dothan, AL, Est. P-7342</i></li> <li>▪ <i>Wayne Farms LLC Union Springs, AL, Est. P-912</i></li> <li>▪ <i>Wayne Farms LLC Jack, AL (Enterprise) Est. P-7485</i></li> </ul>	<p>PVP Certificate No.      PV5069WCA</p> <p>Issue Date:                      March 28, 2025</p> <p><i>Original Approval Date: August 31, 2016</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Wayne Sanderson Farms Prepared Foods</b>                      4110 Continental Drive                      Oakwood, GA 30566</p> <p>Contact: David Dahlke; Shaina Attoh                      Phone: (256) 486-1304; (706) 676-1827                      Email:  <a href="mailto:david.dahlke@waynesanderson.com">david.dahlke@waynesanderson.com</a>;  <a href="mailto:shaina.attoh@waynesanderson.com">shaina.attoh@waynesanderson.com</a></p>	<ul style="list-style-type: none"> <li>• RWA 1 = <a href="#">No antibiotics critically important to human health/medicine</a>;                             <ul style="list-style-type: none"> <li>○ Responsible Use of Antibiotics:                                     <ul style="list-style-type: none"> <li>▪ <a href="#">No Antibiotics Used Important to Human Medicine Antibiotics Used Medically Important to Human Medicine as defined by the World Health Organization (NAIHM-WHO)</a></li> <li>▪ <a href="#">No Antibiotics Used Important to Human Medicine as defined by the Food and Drug Administration (NAIHM FDA)</a></li> </ul> </li> </ul> </li> <li>• RWA 2 = No antibiotics ever; and/or</li> <li>• RWA 3 = No antibiotics ever and all vegetarian diet</li> <li>• Use of Ionophores</li> <li>• USA Source Verified</li> <li>• No Antibiotics Used for Growth Promotion</li> <li>• All Vegetarian Diet</li> <li>• No Animal By Products</li> <li>• Cage Free</li> <li>• No Antibiotics Ever or Raised with No Antibiotics Ever, Includes:                             <ul style="list-style-type: none"> <li>○ Raised with No Antibiotics Ever</li> <li>○ Raised with No Antibiotics</li> </ul> </li> </ul>	<p><b>Poultry:</b> <i>Chicken</i></p> <p><b>Locations:</b> <i>Further Processing Facilities</i></p> <ul style="list-style-type: none"> <li>▪ <i>Wayne Farms LLC Decatur, AL Est. P-20214</i></li> <li>▪ <i>Wayne Farms LLC Decatur, AL Est. P-33885</i></li> <li>▪ <i>Wayne Farms LLC Pendergrass, GA, Est. P-170</i></li> <li>▪ <i>Sanderson Farms Flowood, MS, Est. P-671</i></li> </ul>	<p>PVP Certificate No. PV5105WCA</p> <p>Issue Date: May 01, 2025</p> <p><i>Original Approval Date: August 31, 2016</i></p>

## Official Listing of Approved USDA Process Verified Programs

Company	Process Verified Points	Program Scope	Verification Information
<p><b>Wenger Feeds, LLC</b>                      101 West Harrisburg Avenue                      Rheems, PA 17570</p> <p>Contact: Kim Raczka                      Phone: (717) 366-1154                      Email:  <a href="mailto:kim.raczka@thewengergroup.com">kim.raczka@thewengergroup.com</a></p>	<p>Design, manufacture, and delivery of animal feed products for customers with approved USDA Process Verified Programs.</p>	<p><b>Products:</b> <i>Animal Feeds</i></p> <p><b>Location(s):</b> <i>Feed Mills</i></p> <ul style="list-style-type: none"> <li>▪ <i>Rheems Mill-Rheems, PA</i></li> <li>▪ <i>Mount Joy Mill-Mount Joy, PA</i></li> <li>▪ <i>Hempfield Mill-Lancaster, PA</i></li> <li>▪ <i>Muncy Mill-Muncy, PA</i></li> <li>▪ <i>Shippensburg Mill-Shippensburg, PA</i></li> <li>▪ <i>Spring Glen Mill-Lykens, PA</i></li> </ul>	<p>PVP Certificate No.                      PV4297BFA</p> <p>Issue Date:                                  November 05, 2024</p> <p><i>Original Approval Date:</i>  <i>December 30, 2016</i></p>

# Official Listing of Approved USDA Process Verified Programs

## 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 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.

## Ozark Mountain Poultry, Inc. dba Forester Farmer's Market – 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 and Never Fed Animal By-products** – 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.
- **No Antibiotics Used for Growth Promotion** - Requires no use of any antibiotics in feed or water.
- **Cage Free** – Broilers are allowed to roam in the barns, not confined to cages.
- **USA Source Verified** – All eggs/chicks will derive from the USA.
- **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.
- **Verified Animal Welfare Program** – claim is based on the principles outlined in the National Chicken Council's Animal Welfare Guidelines. [https://www.nationalchickencouncil.org/wp-content/uploads/2018/07/NCC-Animal-Welfare-Guidelines\\_Broilers\\_July2018.pdf](https://www.nationalchickencouncil.org/wp-content/uploads/2018/07/NCC-Animal-Welfare-Guidelines_Broilers_July2018.pdf)

# Official Listing of Approved USDA Process Verified Programs

## **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. [https://www.nationalchickencouncil.org/wp-content/uploads/2018/07/NCC-Animal-Welfare-Guidelines\\_Broilers\\_July2018.pdf](https://www.nationalchickencouncil.org/wp-content/uploads/2018/07/NCC-Animal-Welfare-Guidelines_Broilers_July2018.pdf)

2/ Tenderness is Guaranteed through the implementation and verification of Perdue’s “Tenderness Best Practices”.

3/ Poultry Pasture Raised are chickens that have spent at least 51% of their life cycle on pasture.

4/ Northwest Grown are birds raised in the states of Oregon and Washington only.

5/ Electrical Stimulation is using electricity to tenderize poultry in its basic form is to reduce the amount of chemical energy available in the muscle after slaughter as quickly as possible. This reduction allows faster onset of rigor to occur by reducing the time required in the delay phase.

6/ Aged for Tenderness are boneless breast products that has been aged on the bone for a minimum of 6 hours after slaughter to ensure tenderness of the product.

## **American Jerky Company – Human Grade Points Verified**

## **Chef’s Fresh Foods – Human Grade Points Verified**

## **Perdue Foods LLC – Human Grade Points Verified**

In order for the facility to meet “human grade” claim on pet food finished product, the facility must maintain and make available upon request, the following documentation:

- a. All ingredients, raw materials and packaging materials supplied to the facility that are further utilized in the manufacture of human grade pet food, are fit for human consumption.
- b. All ingredients, raw materials and finished product are stored, handled, processed, and transported in a manner that is consistent and compliant with [21 CFR part 117](#) and finished product is ready-to-eat.
- c. The Pet Food manufacturing facility must be an USDA inspected facility.

## Official Listing of Approved USDA Process Verified Programs

### **Sargento Cheese, Inc. – Natural Cheese Point Verified**

Natural Cheese is defined as: Cheeses that are ripened/un-ripened, soft, semi-soft, or hard products, that is produced by:

1. coagulating wholly or partly the protein of milk, skimmed milk, partly skimmed milk, cream, whey cream, or buttermilk (or any combination of such ingredients) through the action of lactic-acid-producing bacteria, rennet or other suitable coagulating agents, and by partially draining the resulting whey, while respecting the principle that cheese-making results in a concentration of milk protein (in particular, the casein portion), and that consequently, the protein content of the cheese will be distinctly higher than the protein level of the blend of the above milk materials from which the cheese was made; **or**
2. processing techniques involving coagulation of the milk protein obtained from milk to produce an end-product with similar physical, chemical, and organoleptic characteristics as the product described above. Cheeses are not made by techniques typically utilized for making process cheeses namely by grinding and mixing natural cheese(s) and heating the mix with the addition of emulsifiers and acidifiers to create a pliable, homogenous melted cheese product and is not cold pack cheese.

### **Stampede Meat, Inc. – Human Grade Points Verified**

In order for the facility to meet “human grade” claim on pet food finished product, the facility must maintain and make available upon request, the following documentation:

- a. All ingredients, raw materials and packaging materials supplied to the facility that are further utilized in the manufacture of human grade pet food, are fit for human consumption.
- b. All ingredients, raw materials and finished product are stored, handled, processed, and transported in a manner that is consistent and compliant with [21 CFR part 117](#) and finished product is ready-to-eat.
- c. The Pet Food manufacturing facility must be an USDA inspected facility.