



Food Safety at Cargill

At Cargill, safe food is fundamental to our business. Our customers rely on us for quality and our ability to safeguard the wholesomeness and integrity of the products we produce and sell. We are committed to providing safe food and animal feed products and services.

Food safety is an increasingly important public health issue. Governments are intensifying their efforts to improve food safety in response to an increasing number of food safety problems and rising consumer concerns.

A simple definition of food safety is protecting people from illness or injury from handling or consuming food. But providing safe food can be complex. Efforts must be applied at every step in the process from where foods are produced through where they are consumed. Yet food safety practices, legislation and regulatory oversight vary between and even within nations. These differences can affect the integrity of local, regional and global food supply chains. That's why we are working to achieve global food systems that are more transparent, harmonized and science-based in order to enhance public health outcomes and strengthen food security.

Building public-private partnerships

Collaborative public-private partnerships built on mutual trust can improve public health outcomes, enhance food safety education, training and outreach, develop leadership and build animal health, food safety and public health capacity. Among other activities:

- We engage with private industry, government, academia, consumers, inter-governmental organizations and non-governmental groups. Cargill is a founding member of Safe Supply of Affordable Food Everywhere (SSAFE), a non-profit organization that is officially recognized by the Food and Agricultural Organization (FAO) of the United Nations and the World Organization for Animal Health (OIE). SSAFE works to foster public-private partnerships that support the adoption of international science-based food safety, animal health and plant protection standards.
- We are a founding member of the Global Initiative on Food Systems Leadership (GIFSL), which is an international consortium of educational institutions working toward global food security and sustainability. GIFSL partners with intergovernmental organizations, food industry companies and non-governmental organizations. It focuses on training to develop the next generation of worldwide food system leadership committed to global food security. As part of the initiative, Cargill established in 2006 an endowed chair for Global Food System Leadership at the University of Minnesota, which provides the training and serves as the Secretariat for GIFSL. In 2009, GIFSL delivered the second of a five-year food safety program for Chinese officials who traveled to Europe and the United States to see and experience first-hand the implementation of food safety systems and to learn from intergovernmental agencies, academics, and food companies.
- Related to harmonization efforts, we are leading the global food industry in supporting and adopting the Global Food Safety Initiative (GFSI), which is coordinated by The Consumer Goods Forum. GFSI's mission is continuous improvement in food safety management systems to ensure confidence in the delivery of safe food to consumers.
- With funding and support from Cargill, Feeding America has been able to dedicate a staff person to strengthen its food-safety training and evaluation efforts throughout its national food bank network. Feeding America is a network of food banks that serve thousands of people in every U.S. state and some provinces in Canada.

Focusing on science-based standards

We believe that food safety systems should be founded on science and risk-based, internationally recognized standards that improve public health. To that end:

- Cargill is building food safety systems based on the standards and principles of Codex Alimentarius, animal health systems based on the World Organization for Animal Health (OIE) principles, and plant health issues based on the International Plant Protection Commission



(IPPC) principles for plant health issues. These systems are based on prevention, intervention and response to enhance public health issues and, if used in a consistent, global fashion throughout the food industry and by governments will create transparent, harmonized, science-based, global food safety systems.

- Cargill is implementing these standards and principles through programs, such as good hygiene protocols, and the Hazard Analysis Critical Control Points (HACCP) systems. HACCP is a systematic, preventive, approach to food safety that addresses physical, chemical and biological hazards.

Promoting Innovation

Food safety involves continuous improvement and Cargill innovations have helped food safety.

- Through significant investments in science and innovation, Cargill is working to eliminate E. coli and other naturally occurring pathogens that can lead to food-borne illnesses. Many cattle carry E. coli O157:H7, which does not affect animal health. In the United States, Cargill has joined EpiTox and the National Cattlemen's Beef Association on a cattle vaccine project, which is aimed at reducing E. coli in cattle before they reach Cargill processing plants. Cargill is working with about a dozen feedlots near our packing plant in Ft. Morgan, Colorado as part of a study in which approximately 100,000 cattle will be vaccinated twice at the feedlots and tested for E. coli O157:H7 at several points at the plant. The data will then be compared on a day-by-day basis with cattle that were not vaccinated.
- We co-developed steam pasteurization to reduce E. coli in the meat industry in the 1990s. We shared this innovation with the industry, rather than keep it secret for our own competitive advantage. More recently, we adopted lactic acid washes, steam vacuuming and UV scans in our meat facilities. We also introduced a hide-on carcass wash.
- We taught thousands of small poultry farmers in Thailand and China to recognize avian influenza and protect themselves, their families and their flocks from it. Cargill trained Thai government officials to conduct real-time polymerase-chain reaction (PCR) testing for avian influenza H5N1, a strain that can be deadly for humans. We also donated testing kits until the government could secure its own supply.

Fostering food safety

Ultimately, food safety comes down to people. We maintain a dedicated Corporate Food Safety & Regulatory Affairs (CFSRA) group, which provides global leadership in food safety, regulatory affairs, animal health and quality assurance for Cargill businesses. Food safety coordinators positioned in our business units are accountable for implementing CFSRA policies, procedures, and continuous improvement in these areas. We seek to foster a food safety culture in which every employee takes personal responsibility for food safety.

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