

Cargill Meats Europe



September 2014

Sustainability Strategy

At Cargill Meats Europe we take sustainability very seriously. As a food producer involved in handling and rearing animals, our consumers, customers, employees and local stakeholders want assurances that our products have been produced responsibly.

Sustainability is not always a straightforward issue and often it is more about finding a good balance between a variety of considerations such as ethics, maintaining the environment and economics. Our sustainability strategy has been developed to build on our progress and achievements so far and to enable us to follow the steps we want to take on our sustainability journey.

Our Commitment

Cargill Meats Europe is committed to conducting all aspects of our business with absolute integrity and providing safe, nutritious and affordable chicken. For us, sustainability is building responsible and sustainable supply chains from farm to fork. We will do this by minimising the environmental and social impacts of our operations and supply chains, respecting the animals in our care and improving welfare standards, as well as enriching our communities where we operate.



Our Strategy

Our sustainability strategy, focuses on three key areas most relevant to our European poultry activities: responsible supply chains and operations, high standards of animal welfare and enriching our communities.

Our Strategy

Responsible supply chain and operations

What's our ambition?	What we are doing	19%	19%
To produce our chicken products to the highest safety, environmental and social standards.	<ul style="list-style-type: none"> • Conducting annual third-party food safety audits at all our facilities • Maintaining best in class health and safety records – both by protecting our people and ensuring the safety of our products • Undertaking carbon and water footprinting of our European supply chains from farm to fork • Continuing efforts, year on year, to reduce the impact of our operations • Working together with the Nature Conservancy we are helping to prevent illegal deforestation and contribute to a more responsible soybean supply chain. 	reduction in water use at all our sites since 2010	reduction in energy use in our processing sites since 2010
		97%	1st
		of waste is recycled in our operations	chicken producer to carry out carbon footprinting from farm to fork

High standards of animal welfare

What's our ambition?	What we are doing	Award	100%
To always treat the animals in our supply chain with care and respect. To continually evaluate new practices and technologies to promote best animal welfare practice.	<ul style="list-style-type: none"> • Ensuring a robust animal welfare policy is in place that respects and protects the animals in our care • Achieving 100% Red Tractor (UK) or other recognised farm assurance scheme accreditation for our supply chains • Supporting Oxford University since 2011 to develop video motion equipment that facilitates early detection of certain potential health problems in flocks • Providing natural light and enriched environments in chicken houses in the UK to stimulate bird activity and natural behaviours 	winner for using green technology to improve leg health in chicken houses	Red Tractor (UK) and other assured schemes for our supply chain
		1st chicken supplier to install windows into all of its chicken houses in the UK	

Enriching our communities

What's our ambition?	What we are doing	£41,000	1,115Kg
To strengthen the communities in which we operate by supporting activities which focus on food security and nutrition, promoting education and by protecting the environment.	<ul style="list-style-type: none"> • Promoting access to food in our communities by working with food banks in the UK, France and Russia • Working with our customers to optimise recipes including salt reduction and removal of allergens • Engaging with local organisations through fundraising, volunteering and social activities 	provided to over 40 charities	food collected by employees for food banks
		3,000	£13,000
		employee volunteer hours	raised by employees' fundraising

Our achievements so far

Responsible supply chains and operations

At Cargill Meats Europe we have maintained a world-class performance for employee health and safety. The company has won Cargill's Global Safety Award eight times in succession and the British Safety Award from the British Safety Council twice with distinction. All our facilities are audited annually by independent third-party certification bodies against the British Retail Consortium (BRC) Global Food Safety Standard or equivalent accreditation system.

We were one of the first chicken producers to carry out a carbon footprint as well as a water footprint assessment of our European supply chain from hatchery to finished product to understand the environmental implications of our supply chain.



High standards of animal welfare

In 2014, Cargill was a McDonald's 'Best of Sustainable Supply Awards' winner for our research related to farm environmental controls and new environmentally friendly technology – helping to keep litter drier to optimise leg health and welfare.

We were one of the first chicken suppliers in Europe to provide natural light and an enriched environment (addition of perches, pecking objects and bales) to stimulate bird activity and natural behaviours.

Since 2011 we have supported animal welfare research being undertaken by scientists from Oxford University developing an innovative video motion detection system designed to provide early warning of potential health problems for chicken flocks.

Enriching the community

Every year, Cargill Meats Europe supports Earth Day and since 2013 has supported a global company campaign around World Food Day.

In 2013, Cargill Meats Europe employees based in Hereford, Newent and Orleans supported food banks in the UK and France by participating in food collection days. In Hereford, the employees collected 45 crates equivalent to over 20% of the annual volume of food distributed by its local food bank.

Our product development and innovation team won the McDonald's 2013 'Contribution to Food Development' Award as well as the McDonald's 'Teamwork' Award.

