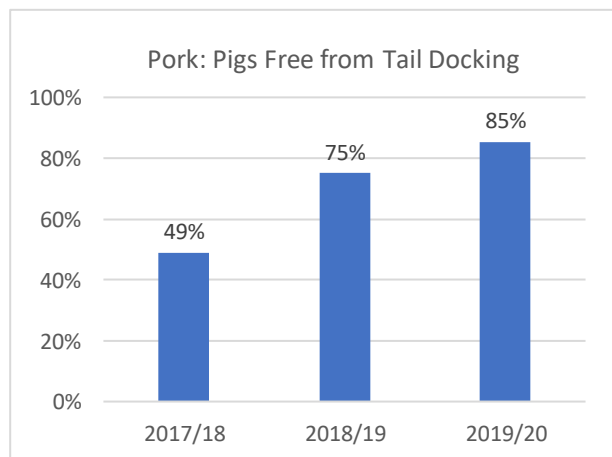
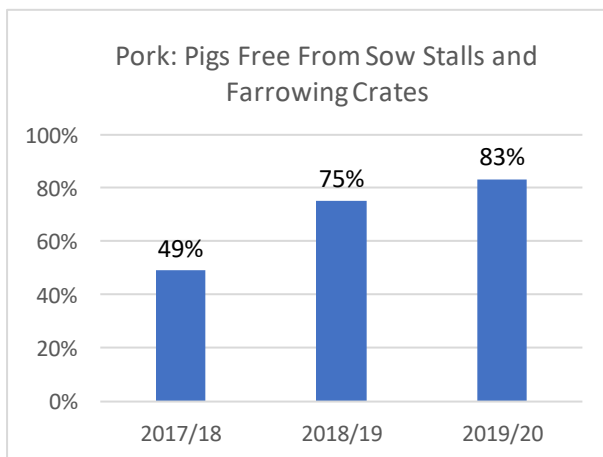
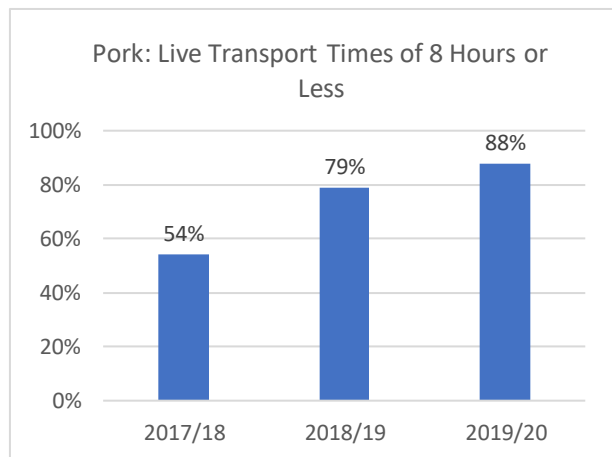
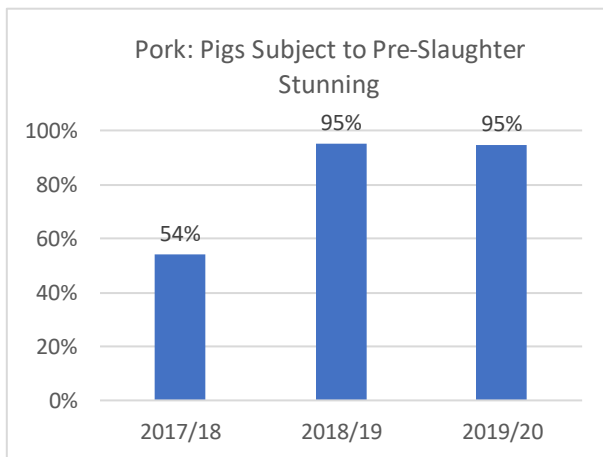
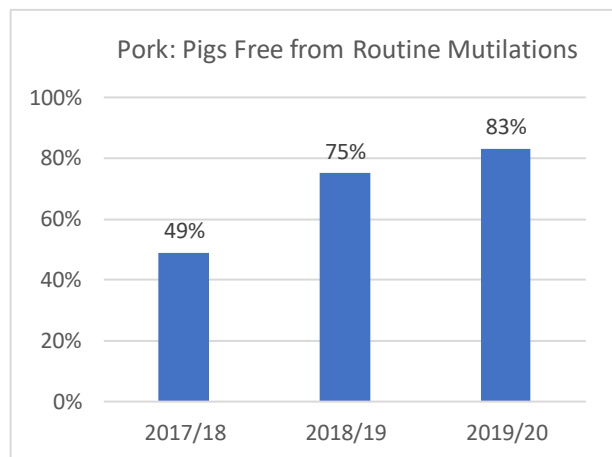
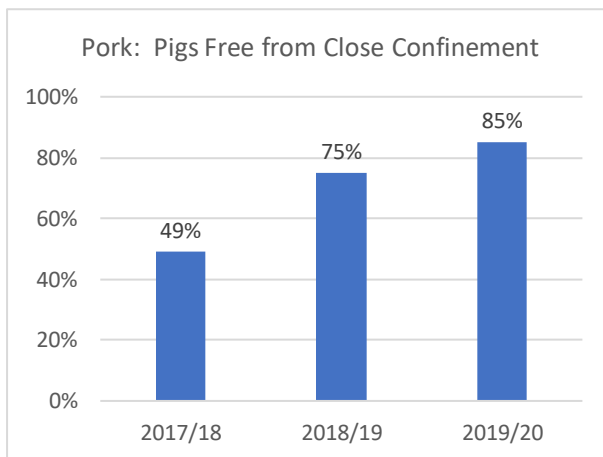


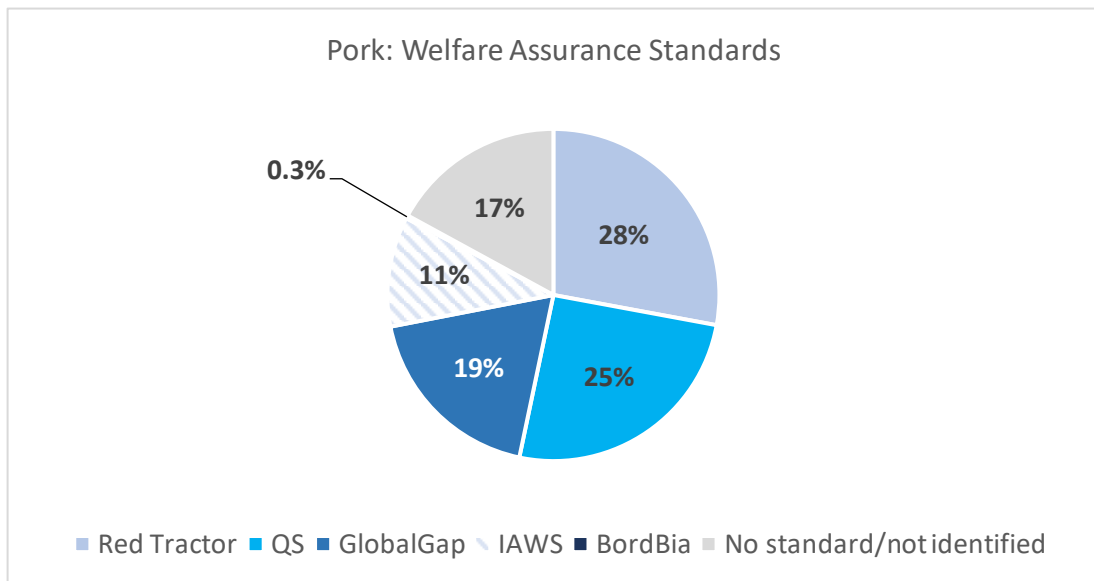
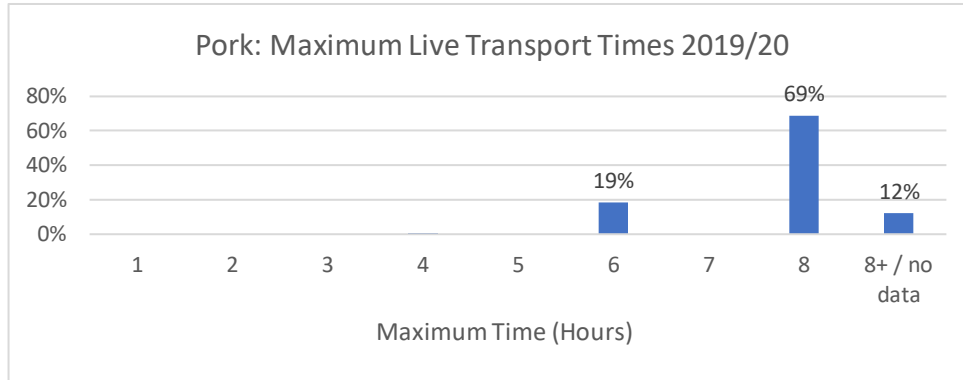
ANIMAL WELFARE

SPECIFIC SPECIES REPORTING 2020

All below data is based on a minimum position of audited feedback from suppliers based on the annual questionnaires. Where no data is available, we have decided to attribute the lowest performance.

PORK





All of our pork products are sourced from the UK and EU.

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

We recognise that tail-biting can be an issue within pig groups and we will continue to identify source material wherever possible from suppliers who provide suitable enrichment materials to allow rooting, pawing and chewing behaviours and thus reduce the need for tail docking and / or other routine mutilations.

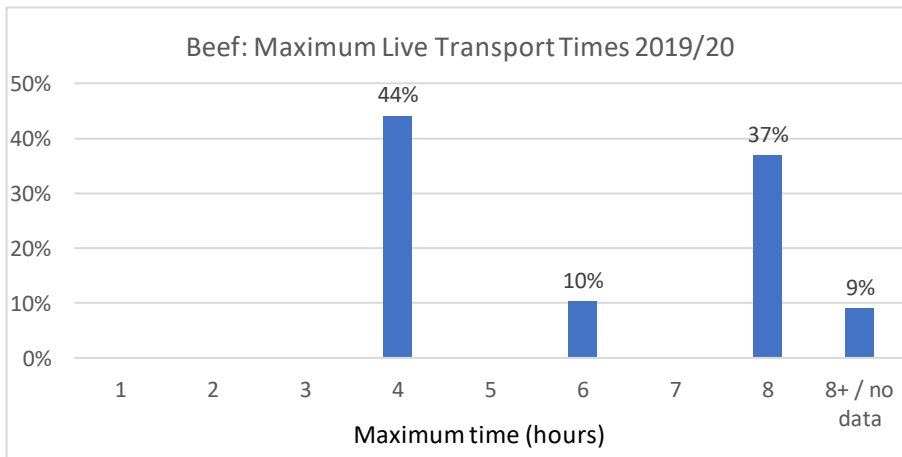
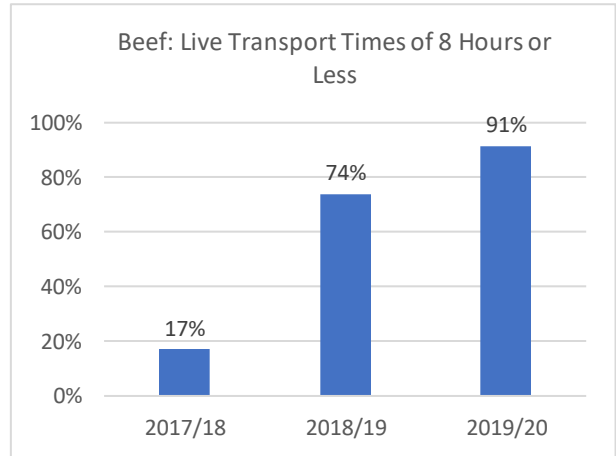
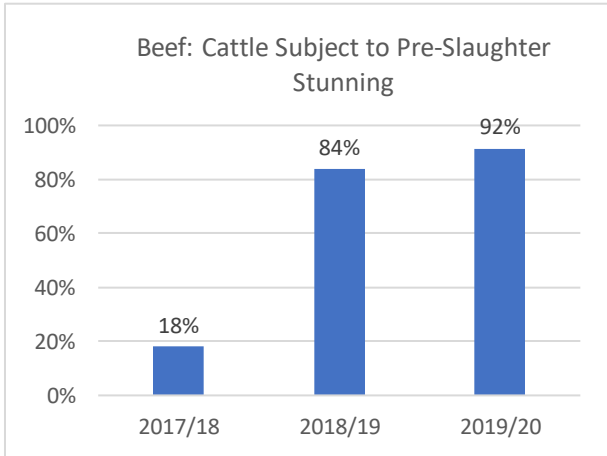
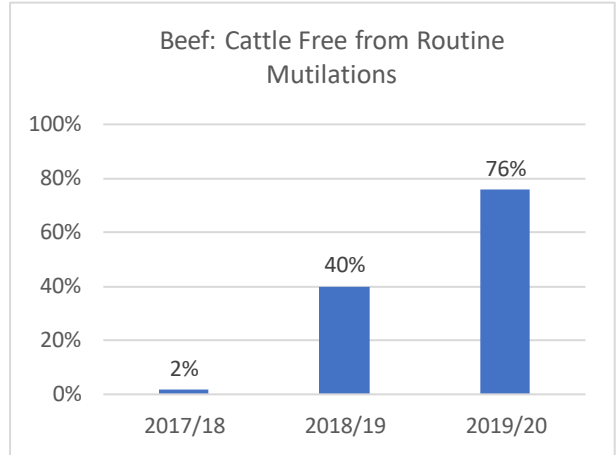
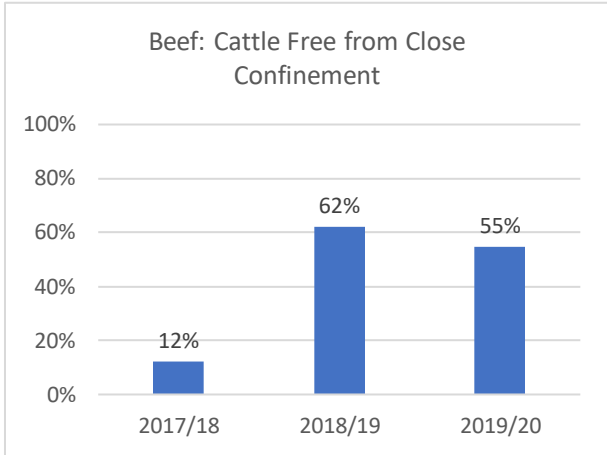
Additional outcome measures

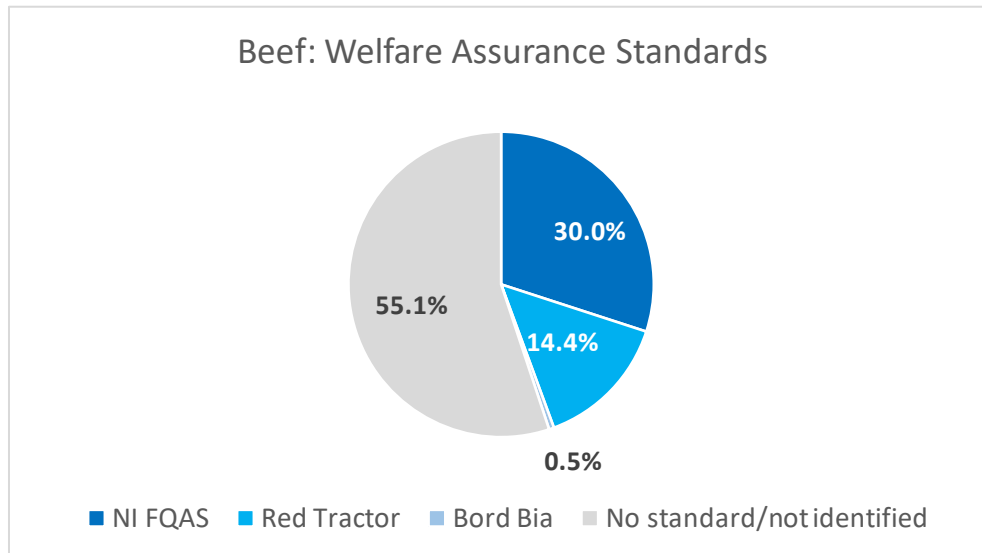
- A minimum of 89.8% of our pork suppliers have a commitment to reduce antibiotic usage
- Our suppliers have confirmed that pre-slaughter stunning is mainly through electric or gas methods.
- Across 18.9% of pigs, 0.56% are back-up or repeat stunned.
- A minimum of 83.3% of pigs are provided with enriched environments, such as the provision of straw.



- The average mortality rate across 63.8% of pigs in our supply chain is 0%.
- Performance has further improved this year as we have extended our engagement on animal welfare across our supply chain.

BEEF





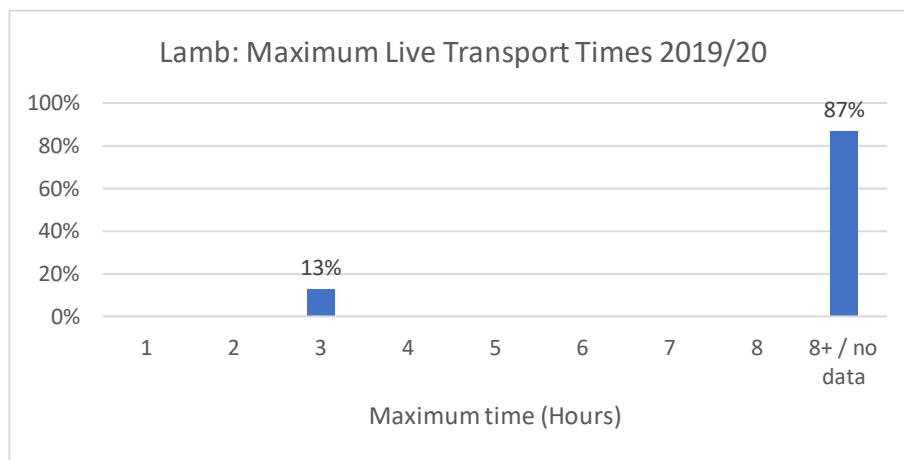
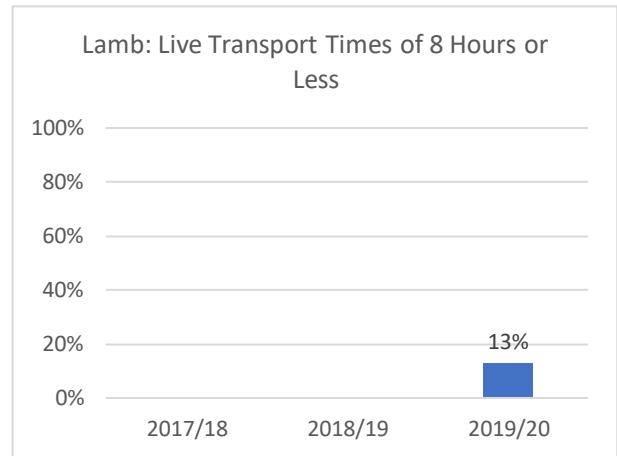
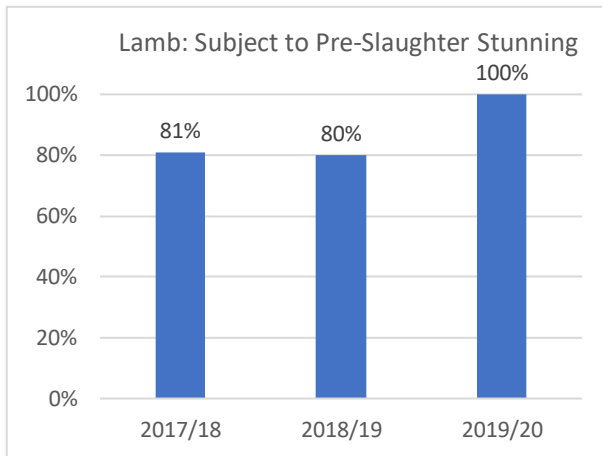
The majority of beef products that we purchase are in the form of beef fat and beef stock. Most of our beef products are sourced from the UK with some from the EU & South America. Beef gelatine is currently sourced from outside of the EU.

We have extended our Animal Welfare programme to suppliers of beef meat and fats. This new collection of data has led to significantly improved measures.

Additional outcome measures

- A minimum of 91.5% of our beef suppliers have a commitment to reduce antibiotics for prophylactic use
- Our suppliers have confirmed that pre-slaughter stunning is mainly through captive bolt, electric and stun box methods.
- Across 55% of beef cattle in our supply chain, a maximum of 1.35% are back-up or repeat stunned.
- A minimum of 10% of beef cattle in our supply chain are provided with enriched environments, such as the provision of brushes.
- Across 76% of beef cattle in our supply chain, the mortality rate is 0.7%
- A minimum of 76% of beef cattle in our supply chain are outdoor reared for at least the summer months
- The main reason for the improvement in performance this year is an increase in the volume of data we have been able to acquire due to closer communication with suppliers.

LAMB

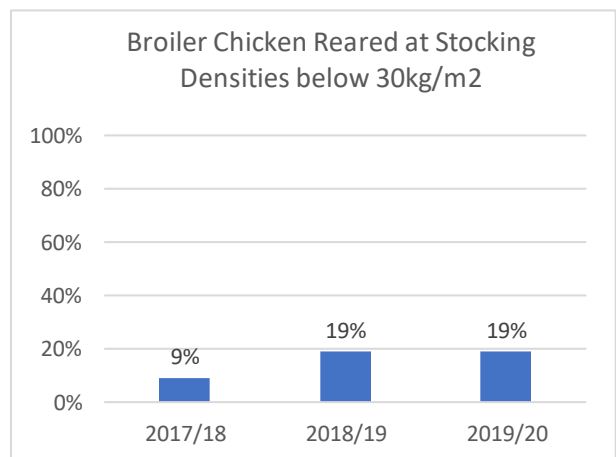
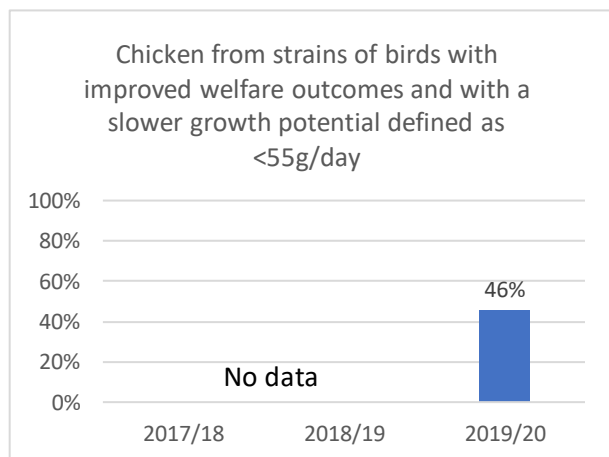
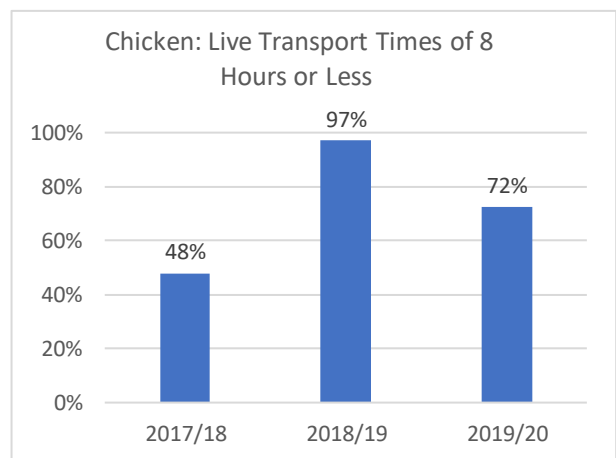
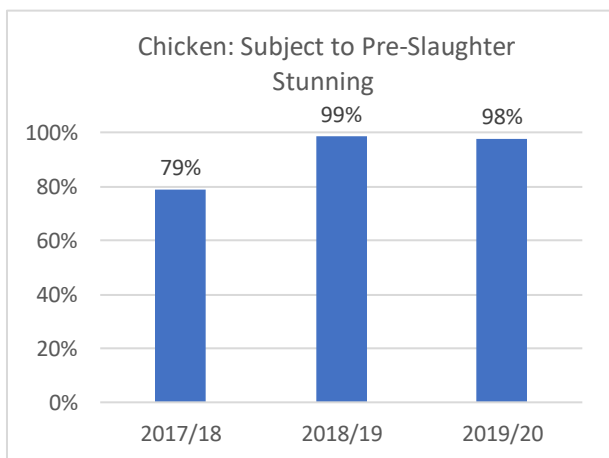
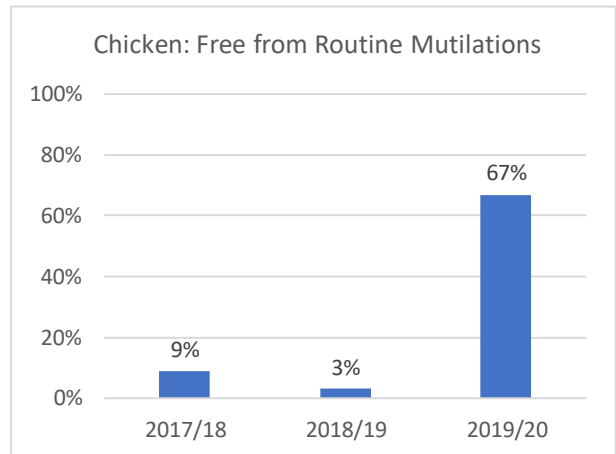
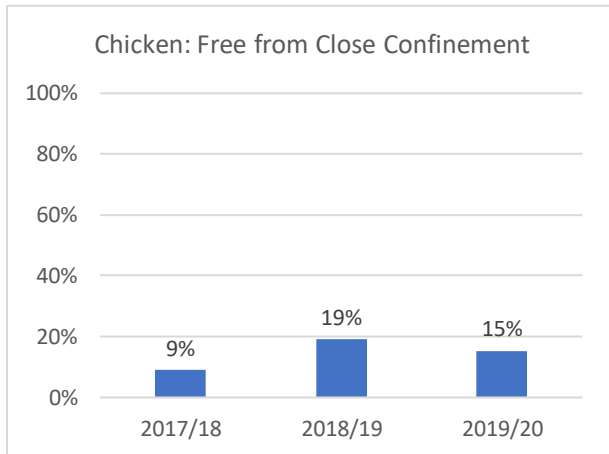


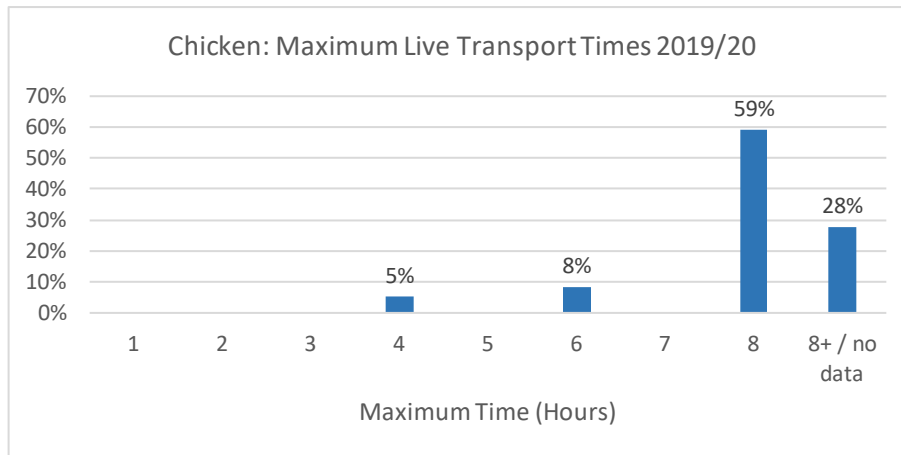
We are a very small purchaser of lamb meat and lamb stocks. All our lamb is either from New Zealand or Ireland.

Additional outcome measures

- 13% of our lamb suppliers have a commitment to reduce the use of antibiotics of prophylactic use
- It is not known what proportion of these are back-up stunned as our suppliers do not have this data.
- It is not known what proportion of sheep in our lamb supply chain is free from close confinement, free from routine mutilations, have enriched environments, or the mortality rate as unfortunately our suppliers do not have this data.
- The improvement in performance this year has been a result of closer communication with our suppliers of lamb products and greater visibility of the supply chain.

BROILER POULTRY/CHICKEN





Most of our Chicken purchases are in the form of dehydrated chicken, fats and extract. Our chicken is sourced from the UK & EU.

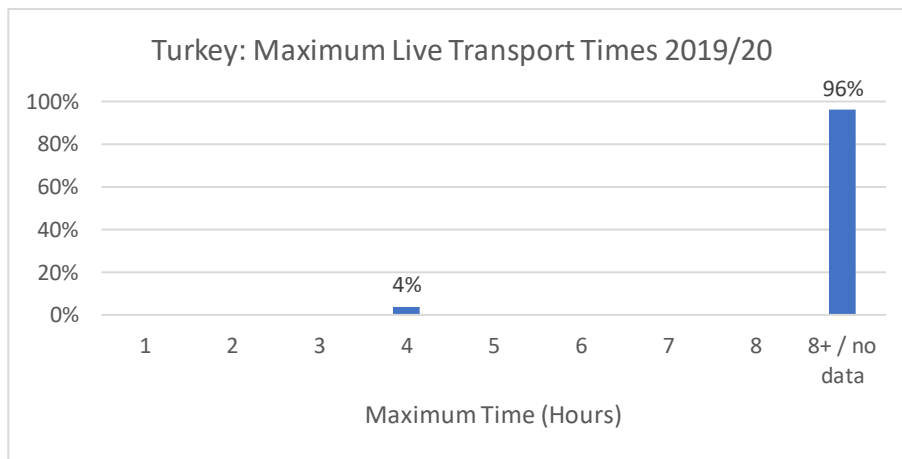
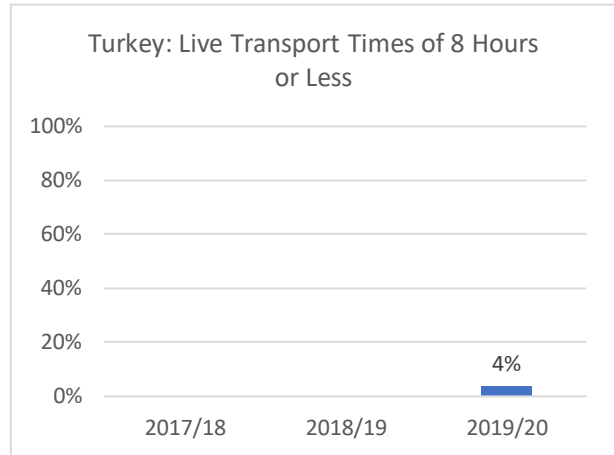
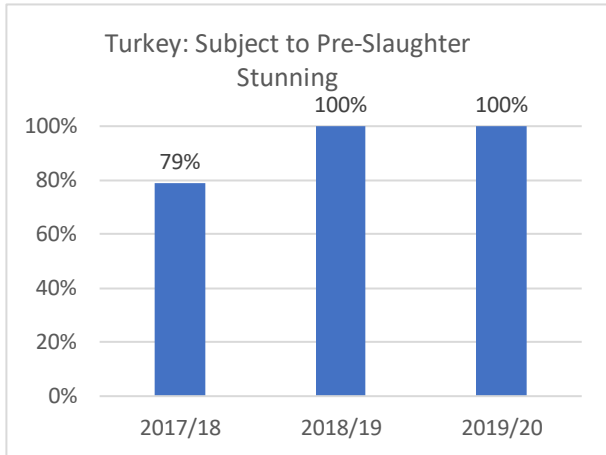
We are working with our suppliers to identify sources of chicken products which originate from farms with lower stocking densities, and to continue the improved proportion of chicken products sourced from these farms.

As the majority of our broiler chicken purchases are by-products of the chicken industry, the collection of performance data on farming practices is complex. We will however continue to work with our suppliers in the collection of data in order for us to progress improved outcome measures.

Additional outcome measures

- A minimum of 97.5% of our chicken meat suppliers have a commitment to reduce the use antibiotics for prophylactic use.
- Our suppliers have confirmed that pre-slaughter stunning is mainly by gas or electric methods.
- Across 67% of chickens, 0.25% are back-up or repeat stunned
- A minimum of 13% are kept in enriched environments which includes perches and pecking substrates.
- Across 8.27% of chickens used for meat in our supply chain, the mortality rate is 0.875%
- The improvement in performance this year has been a result of closer communication with our suppliers of chicken products and greater visibility of the supply chain.

TURKEY

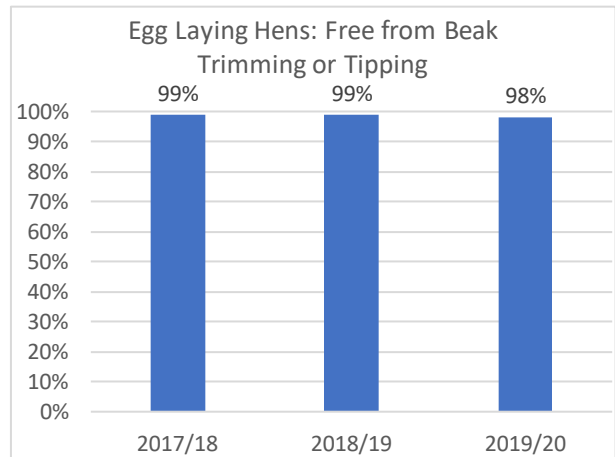
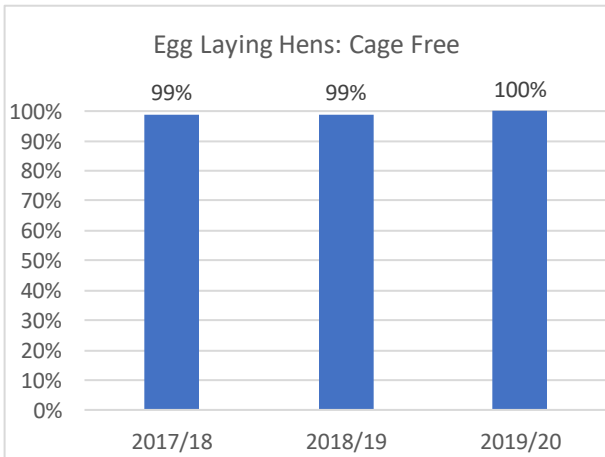
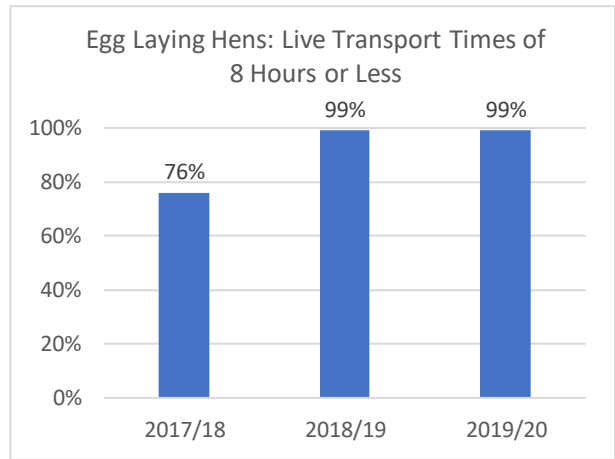
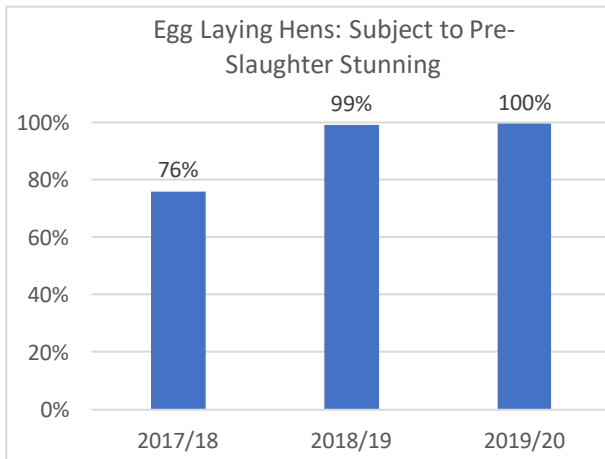
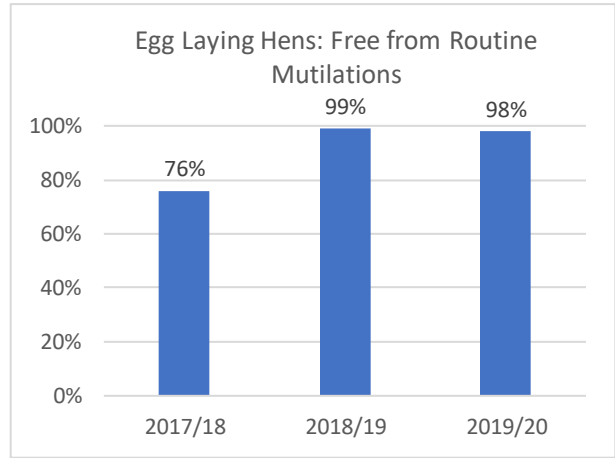
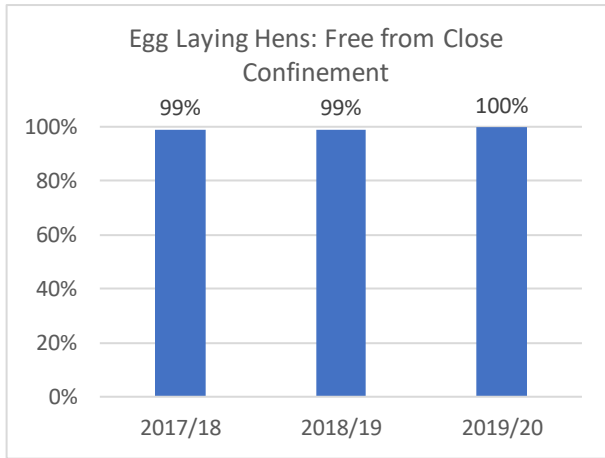


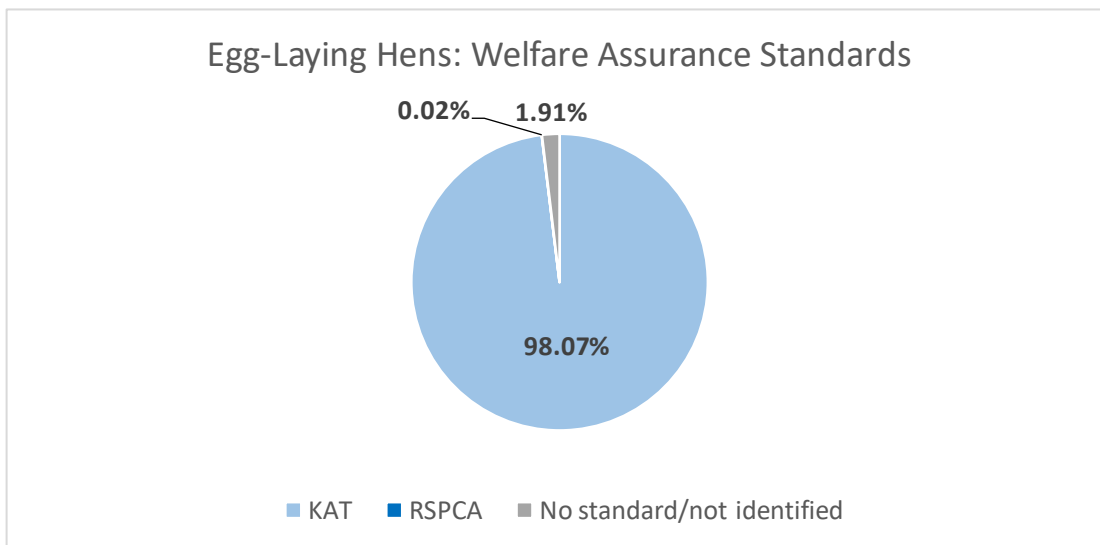
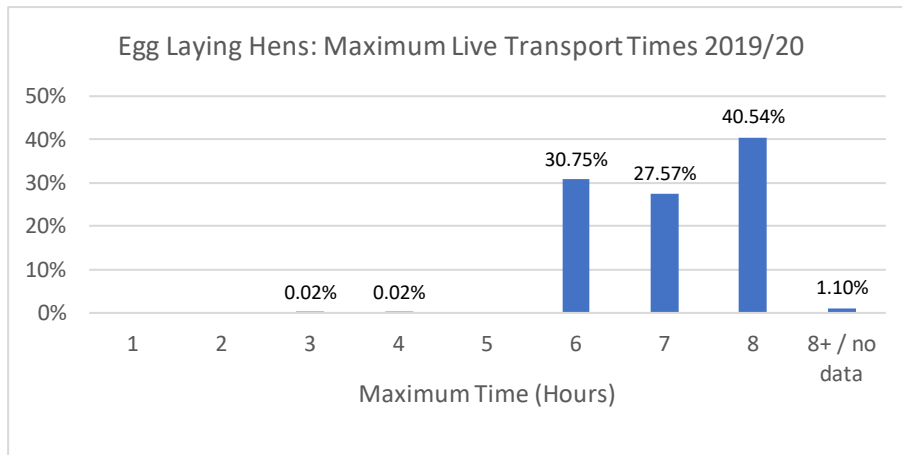
We are a small very purchaser of Turkey product. 100% of Turkey is sourced from the EU.

Additional outcome measures

- 100% of our turkey suppliers have a commitment to reduce the use of antibiotics for prophylactic use
- Our suppliers have confirmed that pre-slaughter stunning is mainly by electric or gas methods.
- It is not known what proportion of turkeys in our supply chain are subject to back-up stunning as our suppliers do not have this data.
- It is not known what proportion of turkeys in our supply chain are free from close confinement, free from routine mutilation, are provided with enriched environments, or the mortality rate, as our suppliers do not have this data.
- The improvement in performance this year has been a result of closer communication with our suppliers of turkey products and greater visibility of the supply chain.

EGG LAYING HENS





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

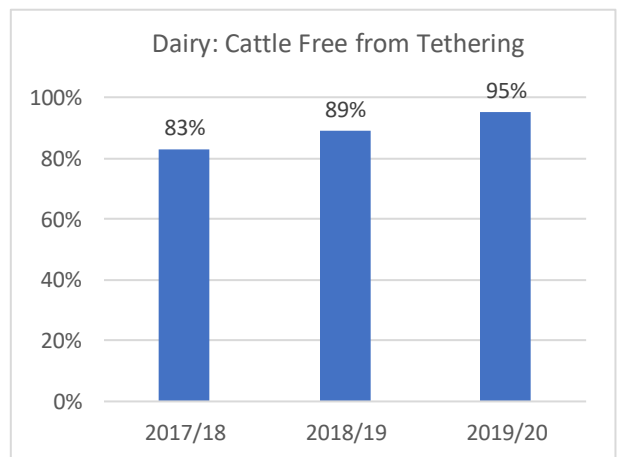
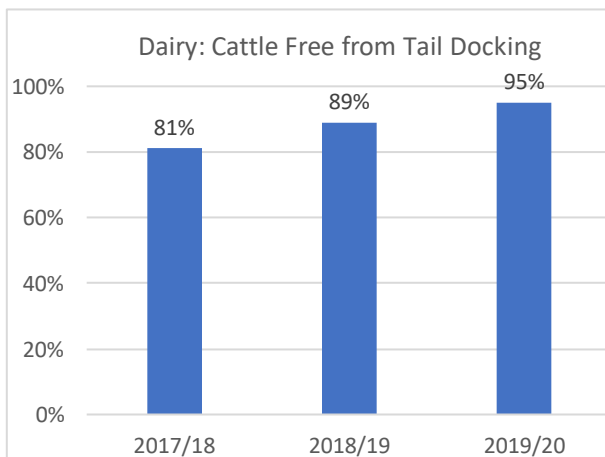
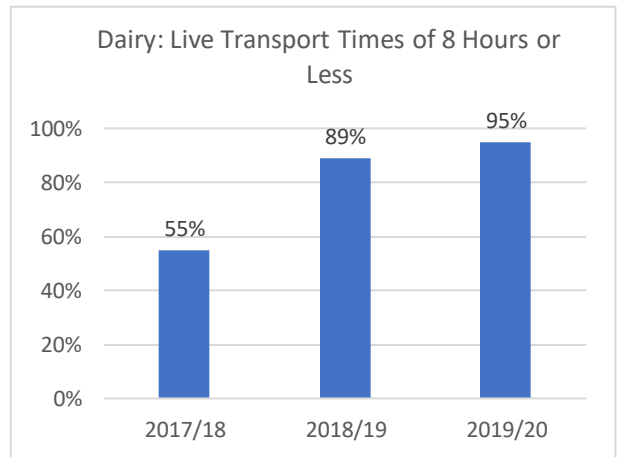
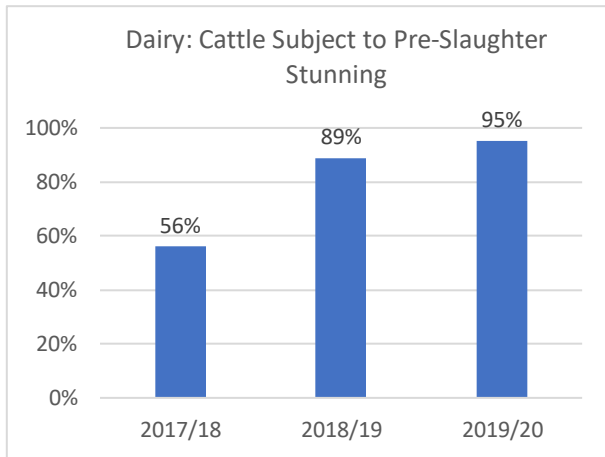
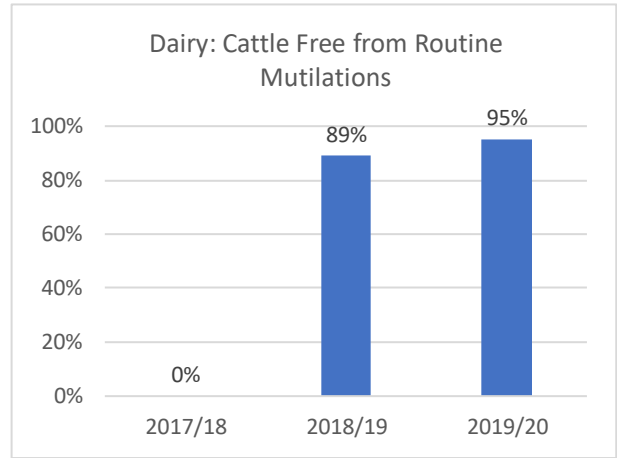
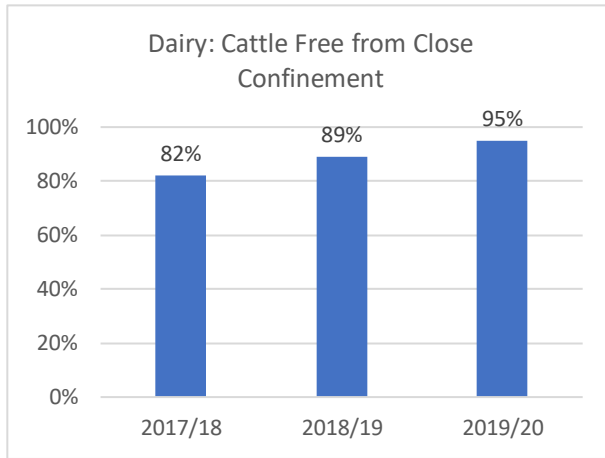
All of our Direct egg suppliers meet the high standards set by KAT (Association for Controlled Alternative Animal Husbandry), one of the leading European certifications for hen rearing systems. These standards limit the number of hens that can be kept in a barn and per square metre, require natural litter,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

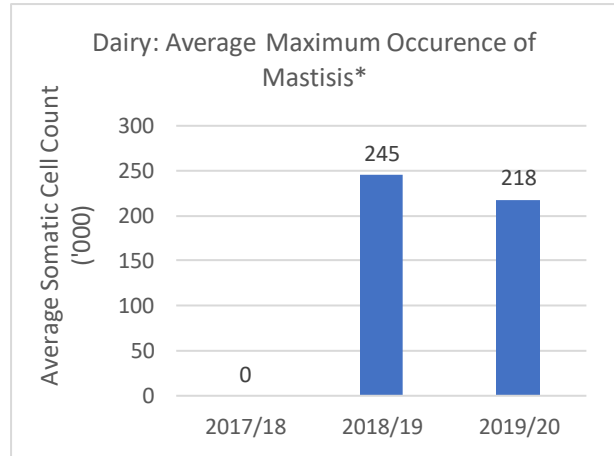
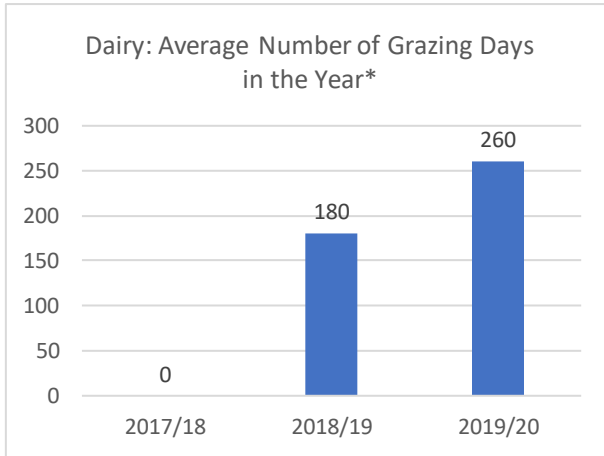
Additional outcome measures

- A minimum of 99.14% of all our egg suppliers have a commitment to reduce the use of antibiotics for prophylactic use
- Our suppliers have confirmed that pre-slaughter stunning is mainly through electric or gas methods.
- Across 70.52% of hens, 0% are back up or repeat stunned, due to gas stunning

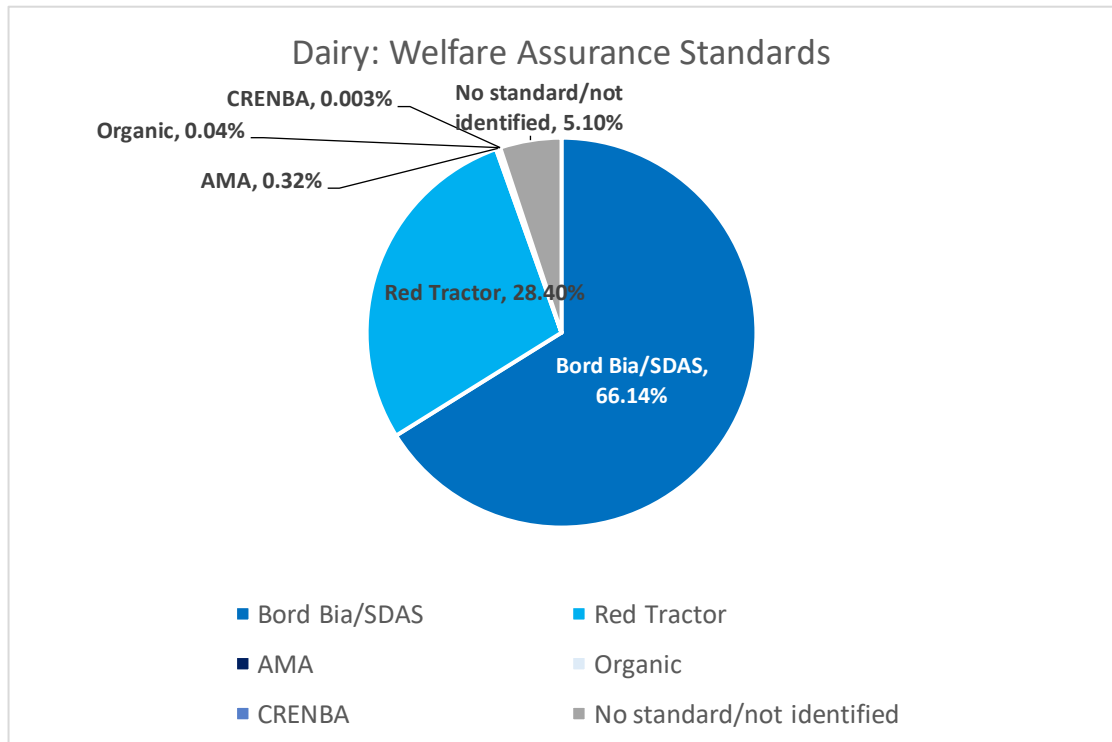
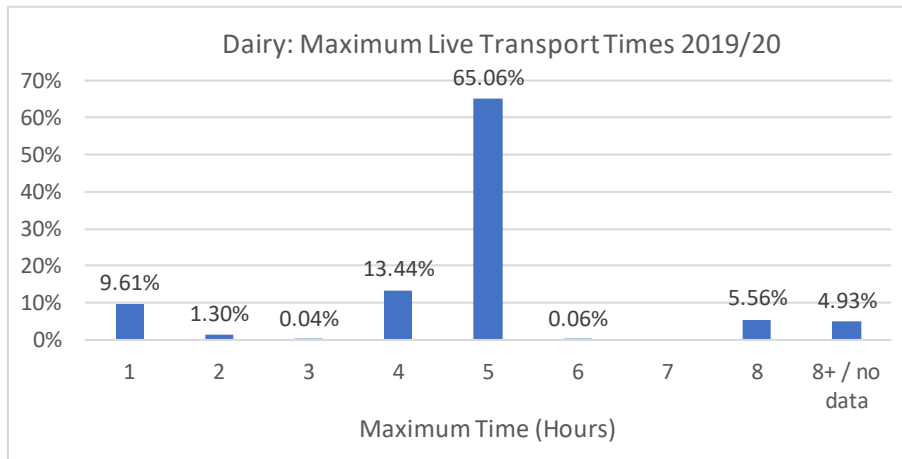
- A minimum of 98.8% of egg-laying hens in our supply chain are provided with enriched environments, including perches and pecking substrates,
- Across 68.4% of egg-laying hens in our supply chain, the mortality rate is 4.9%
- 100% of egg-laying hens in our supply chain are cage free: 98% are barn hens and 2% are free range
- Across 31.58% of hens, the end of lay feather coverage is an average of 84.84%
- We are close to achieving our Goals across the main measures. The gaps are on minor volumes of egg derivatives where we have yet to validate the measures
- The improvement in performance this year has been a result of closer communication with our suppliers of egg products and greater visibility of the supply chain.

DAIRY





*For the two graphs above, the data is limited to the responses we could obtain from suppliers, therefore the 2018/19 figure is for 89% of dairy usage, and 2019/20 is for 95%.



Milk and dairy ingredients are amongst the most important materials we buy. Every year we use around 55 million litres of fresh milk, 2,000 tonnes of butter and 3,500 tonnes of milk powder. We also use a range of other dairy ingredients such as cream, yogurt, condensed milk and whey in a wide range of products such as Ambrosia rice pudding, Mr Kipling cakes and Homepride cooking sauces.

Currently all of our liquid dairy products (milk, butter, cream and yoghurt) are sourced from British suppliers and farmers. All the milk used in the dairy products we buy from UK suppliers comes from farms accredited to the Red Tractor Dairy Assurance Scheme as a minimum with a proportion from certified Organic systems. This means that animals have adequate space, safe and comfortable housing or shelter as well as unlimited access to fresh, clean drinking water and appropriately nutritious meals and all farmers who keep livestock must keep a written health plan and medicine records so they can monitor the health of their animals and prevent them from becoming unwell.

To help drive high standards, we're working with our liquid milk suppliers to establish monitoring and evaluation systems to improve welfare outcomes further. We are benchmarking across several key welfare areas, including access to pasture, transport times, somatic cell counts and housing systems. We plan to continue introducing new performance measures and have added no bull calf euthanasia in 2020.

Supporting dairy farmers

In order to support farmers with animal welfare, Premier Foods have agreed a fixed price milk deal for a percentage of our liquid milk. The price is fixed for a 2-year deal and is currently higher than the UK average. We have just started our second 2-year fixed price agreement and now work closely with the selected farmers to agree objectives on a range of topics such as animal welfare and sustainable feed.

UK Dairy Disease Management

All our liquid milk farmers have implemented health herd plans, the outcomes of which will be reviewed annually as a minimum by vets. Farmers must record the incidences such as lameness, mastitis, involuntary culling and calf mortality in their herds. Going forward this data will be used to measure continuous improvement.

Our liquid milk suppliers ensure that farmers participate in national disease control and management programmes such as Action Johne's - National Johne's Management Plan and BVD free initiatives.

Additional outcome measures

- All dairy from UK or EU
- A minimum of 95% of our dairy suppliers have a commitment to reduce the use of antibiotics for prophylactic use.
- Our suppliers have confirmed that pre-slaughter stunning is mainly through captive bolt or electric methods.

- Across 95.08% of dairy cattle, 0.48% are repeat or back up stunned
- A minimum of 74.67% of dairy cattle in our supply chain are provided with enriched environments including brushes for scratching.
- A minimum of 95.08% of our dairy supplier's measure, monitor and have plans to treat lameness
- 88.58% of our dairy suppliers do not euthanise bull calves
- The performance has continued to improve as we have extended our Animal Welfare Programme to more suppliers within our broader supply chain. We expect that a continuation of the Programme development will help to further improve our performance measures over the next few years



FIN FISH

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

Updated September 2020