

SPECIFIC SPECIES REPORTING

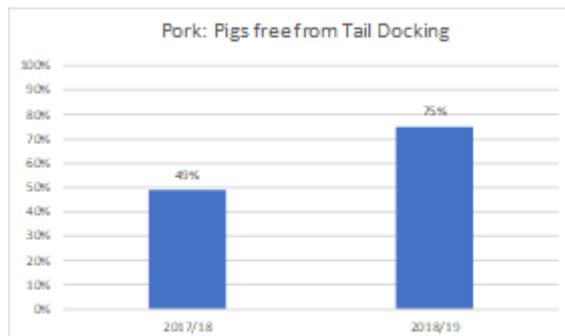
PORK

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.

Outcome Measures



- All Pigs: Free from tail docking 75% minimum
- All Pigs: Free from Sow Stalls 75% minimum
- UK Pigs: Mortality Rate 6.4%
- UK Pigs: Assured to Red Tractor 100%
- ALL Pigs: Commitment to reduce antibiotics 78%

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. Beef gelatine is sourced from outside of the EU.

We have been working with our suppliers of beef meat and fats with the collection of data which has led to significantly improved outcome measures.

Outcome Measures

- All Beef: 62% of all Beef products is known to be free from close confinement
- All Beef: 100% of Beef meat is free from close confinement
- UK & Irish Beef: All of our purchases are assured to either Red Tractor (UK) or Bia Bord (Ireland) standards
- All Beef: Commitment to reduce antibiotics 78%
- All Beef: Where data is available 100% live journey times are within 8 hours
- All Beef: Where data is available 100% beef is subject to pre-slaughter stunning



LAMB

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

Outcome Measures

- Lambs are reared outside and will be grass fed
- 100% of Lamb meat is subject to pre-slaughter stunning
- Live journey times of Lamb complies with New Zealand legislation

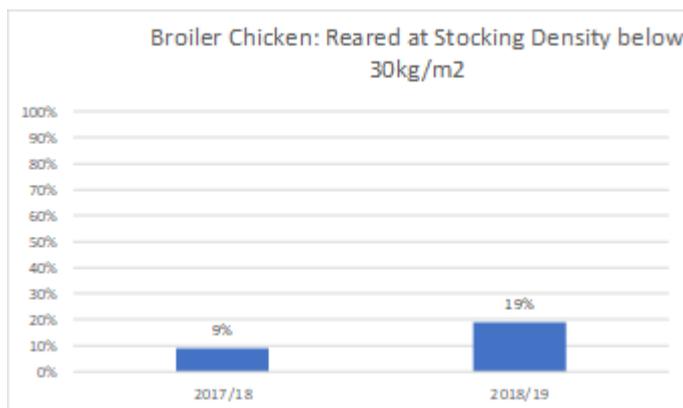
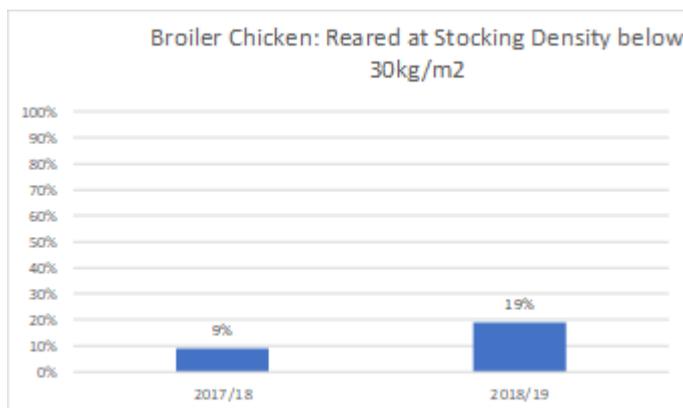
BROILER POULTRY

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.

Outcome Measures



- Where data is available, 100% Chicken products are subject to pre-slaughter stunning



TURKEY

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

Outcome Measures

- 100% Turkey subject to pre-slaughter stunning
- 100% Turkey is free from Close Confinement

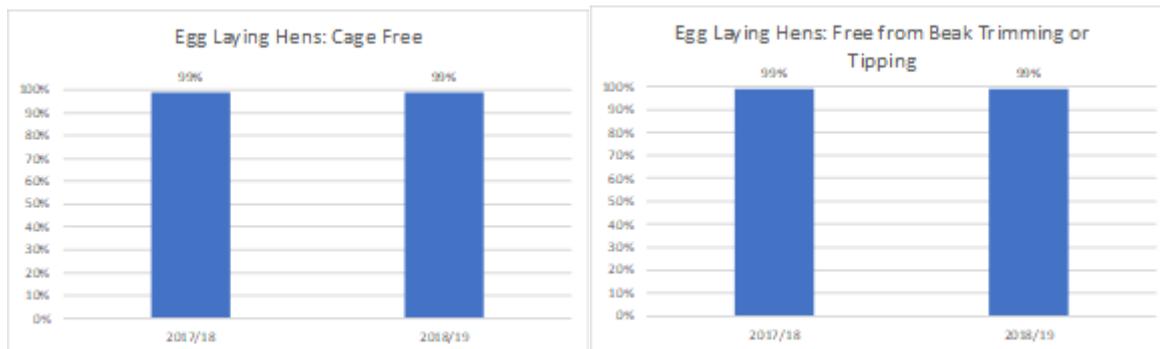
EGG LAYING HENS

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.

In 2018/19, of our Direct egg purchases (which make up 99% of our total egg purchases) we have achieved 100% against all the selected performance measures.

Outcome Measures



- All our purchased eggs are sourced to the KAT accreditation, a higher welfare system
- 100% directly sourced eggs are from cage free systems
- 100% directly sourced eggs are from egg laying hens free from routine mutilation
- 100% directly sourced eggs are from egg laying hens that are subject to pre-slaughter stunning
- 100% directly sourced eggs are from egg laying hens that are subject to live transportation of less than 8 hours

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

- All our directly sourced egg suppliers (or their farms) will measure or report FAW metrics across their supply chain. This will typically include recording mortality rates, environmental parameters such as temperature, humidity, water / feed consumption, plumage and quality of bedding



- Many of our egg laying or powder suppliers are actively involved in R&D or industry initiatives designed at improving FAW e.g. by supporting National Egg association initiatives
- Several of our suppliers have received awards and / or accreditations over the last two years which reflect the work they are doing in improving FAW outcomes e.g M&S certificate, KAT & CIWF

DAIRY

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

Currently 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 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.

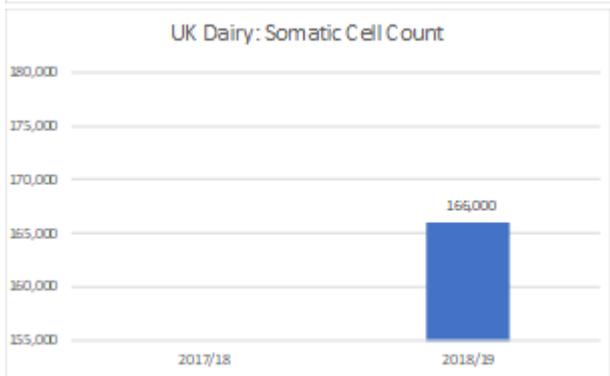
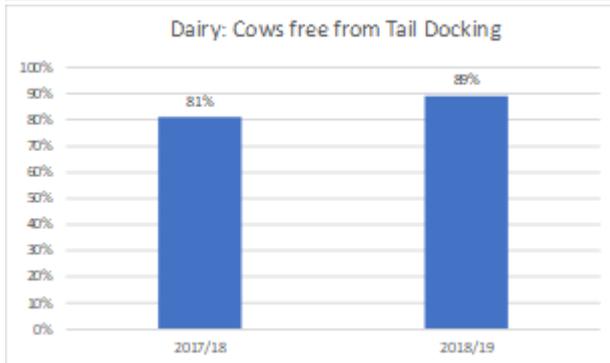
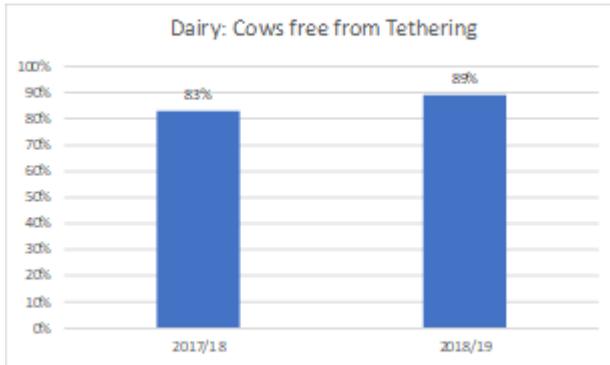
To help drive high standards, we're working with our liquid milk suppliers to establish monitoring and evaluation systems to improve welfare outcomes further. We are benchmarking across a number of key welfare areas, including access to pasture, transport times and housing systems. We plan to introduce a number of performance measures with Somatic cell count introduced in 2019.

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 their 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 for benchmarking and 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.

Outcome Measures



- 100% directly sourced liquid milk, cream, butter and yoghurt are from confinement free systems
- 100% directly sourced liquid milk, cream, butter and yoghurt are from dairy herds free from routine mutilation
- 100% directly sourced liquid milk, cream, butter and yoghurt are from dairy herds that are subject to pre-slaughter stunning
- 100% directly sourced liquid milk, cream, butter and yoghurt are from dairy herds that are subject to live transportation of less than 8 hours
- Our dairy comes from Red Tractor, Bord Bia Sustainable Dairy Assurance Scheme, Origin Green and Organic assurance schemes



FISH

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

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