Tyson™

Investor Fact Book

Fiscal Year 2019

Purpose

Raising the world's expectations for how much good food can do

Strategy

Grow

our business by delivering superior value to consumers and customers.

Deliver

fuel for growth and returns through commercial, operational and financial excellence.

Sustain

our company and our world for future generations.

Team Behaviors

We are a **caring** team that puts the customer first.

We listen, assume positive intent, then speak with **candor**.

We embrace **creativity** to get better every day.

We are inclusive, and through intentional **collaboration**, we win.

We make a **commitment** daily, to deliver results the right way.

Core Values

We strive to be honorable and operate with integrity.

We strive to be faith-friendly and inclusive.

We strive to serve as stewards of the resources entrusted to us.

We strive to provide a safe work environment.

Our Customer Promise

We partner with customers to delight consumers in the **constant pursuit of growth**.

Every day we take the opportunity to strengthen our customer relationships by **working together as a team**.

As **consumers demand our products,** we promise to be indispensable to our customers as our customers are indispensable to us.

We will **remain externally focused**, agile and constantly educated in consumer insights.

We are **optimistic and solutions driven**, turning challenges into opportunities and finding ways to keep growing together.

About Tyson Foods

Tyson Foods, Inc. (NYSE: TSN) is one of the world's largest food companies and a recognized leader in protein. Founded in 1935 by John W. Tyson and grown under three generations of family leadership, the company has a broad portfolio of products and brands like *Tyson®*, *Jimmy Dean®*, *Hillshire Farm®*, *Ball Park®*, *Wright®*, *Aidell's®*, *ibp®* and *State Fair®*. Tyson Foods innovates continually to make protein more sustainable, tailor food for everywhere it's available and raise the world's expectations for how much good food can do. Headquartered in Springdale, Arkansas, the company has 141,000 team members. Through its Core Values, Tyson Foods strives to operate with integrity, create value for its shareholders, customers, communities and team members and serve as a steward of the animals, land and environment entrusted to it.

Contents

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Tyson Foods Websites
Corporate www.tysonfoods.com
Investor Relations ir.tyson.com
Brands www.tysonfoods.com/our-brands

The terms "Tyson," "Tyson Foods," "the Company," "our," "we" and "us" refer to Tyson Foods, Inc., to one or more of its consolidated subsidiaries or to all of them as a whole. These terms are used for convenience only and are not intended as a precise description of any of the separate companies, each of which manages its own affairs.

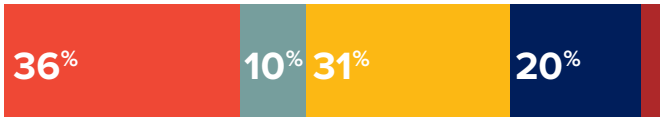
Who We Are

Tyson Foods is a modern, multi-national, protein-focused food company producing approximately 20% of the beef, pork and chicken in the United States in addition to a portfolio of foods under the *Tyson*®, *Jimmy Dean*®, *Hillshire Farm*®, *Ball Park*®, *Wright*®, *Aidells*®, *ibp*® and *State Fair*® brands.

FISCAL YEAR 2019 SALES

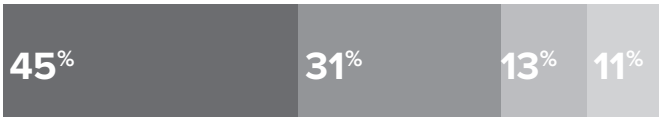
$42.4 Billion

SALES BY SEGMENT



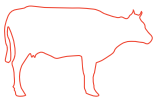
- BEEF
- PORK
- CHICKEN
- PREPARED FOODS
- 3% INTERNATIONAL/OTHER

SALES BY DISTRIBUTION CHANNEL



- CONSUMER PRODUCTS
- FOODSERVICE
- INTERNATIONAL
- INDUSTRIAL/OTHER

BEEF

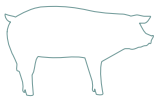


155,000 HEAD PER WEEK CAPACITY[1]

85% AVERAGE CAPACITY UTILIZATION

12 FACILITIES[2]

PORK

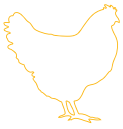


461,000 HEAD PER WEEK CAPACITY

90% AVERAGE CAPACITY UTILIZATION

6 FACILITIES

CHICKEN

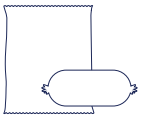


45,000,000 HEAD PER WEEK CAPACITY

87% AVERAGE CAPACITY UTILIZATION

183 FACILITIES[3]

PREPARED FOODS



76,000,000 POUNDS PER WEEK CAPACITY

86% AVERAGE CAPACITY UTILIZATION

40 FACILITIES[4]

141,000 TEAM MEMBERS[5]

42 DISTRIBUTION CENTERS AND OUTSIDE COLD STORAGE FACILITIES

2 RESEARCH AND DEVELOPMENT CENTERS

Facilities totals do not include livestock grower farms. Some facilities make products that are reported in multiple segments. For presentation purposes, facilities are reflected in the segment that had the majority of the facility's production. Capacity per week is based on the following: Beef and Pork (six day week) and Chicken and Prepared Foods (five day week). Capacity per week at year end is affected by acquisitions and divestitures during fiscal 2019. Average capacity utilization is based on capacity available throughout the year. **1:** Beef facilities include one plant temporarily idled due to a fire. **2:** The Beef segment includes 3 case-ready locations that share facilities with the Pork segment. **3:** Chicken facilities include processing plants, rendering plants, blending mills, feed mills, grain elevators and broiler hatcheries. The Chicken segment includes 2 locations that share facilities with the Prepared Foods segment. **4:** Prepared Foods facilities include a pet treat production plant and a vertically-integrated turkey operation. The Prepared Foods segment includes 5 locations that share facilities with the Chicken segment. **5:** On September 28, 2019. See our Annual Report on Form 10-K for additional details.

Retail Core Business Lines

Our Retail Core comprises products that are the #1 or #2 brands in their categories, plus emerging brands demonstrating rapid growth.

#1 Frozen Prepared Chicken

#1 Breakfast Sausage

#1 Frozen Protein Breakfast

#1 Hot Dogs

#1 Smoked Sausage

#2 Branded Lunchmeat

#1 Branded Stacked Bacon

#1 Corn Dogs

#1 Super Premium Smoked Sausage

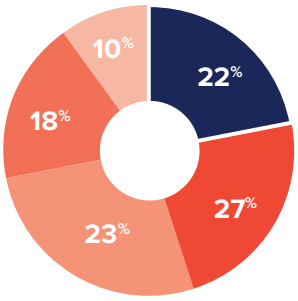
Emerging Brands

Source: Nielsen, Total US All Outlets Combined (xAOC), 52 weeks ending 12/28/2019

By the numbers

Leading U.S. Protein Producers

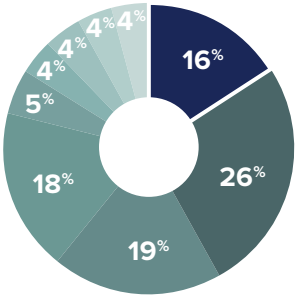
BEEF



- 22% **TYSON FOODS**
- 27% **OTHER**
- 23% **JBS**
- 18% **CARGILL**
- 10% **LEUCADIA**

Source: Cattle Buyers Weekly, 2019. Based on maximum U.S. capacity (head per day).

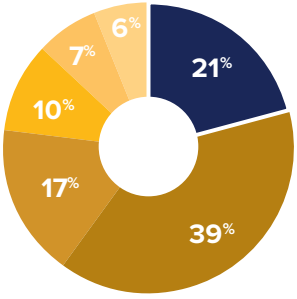
PORK



- 16% **TYSON FOODS**
- 26% **SMITHFIELD**
- 19% **OTHER**
- 18% **JBS**
- 5% **HATFIELD QUALITY MEATS**
- 4% **TRIUMPH FOODS**
- 4% **SEABOARD FOODS**
- 4% **TRIUMPH-SEABOARD**
- 4% **HORMEL**

Source: Steve Meyer of Kerns and Associates, September 2019. Based on estimated daily U.S. capacity (head per day).

CHICKEN



- 21% **TYSON FOODS**
- 39% **OTHER**
- 17% **PILGRIM'S PRIDE**
- 10% **SANDERSON FARMS**
- 7% **PERDUE FARMS**
- 6% **KOCH FOODS**

Source: Watt Poultry USA, March 2019. Based on ready-to-cook pounds produced.

Portfolio Roles and Business Models

Branded and Value Added

RETAIL

Grow more than the industry by investing in brand building, innovation and customer development.

FOODSERVICE

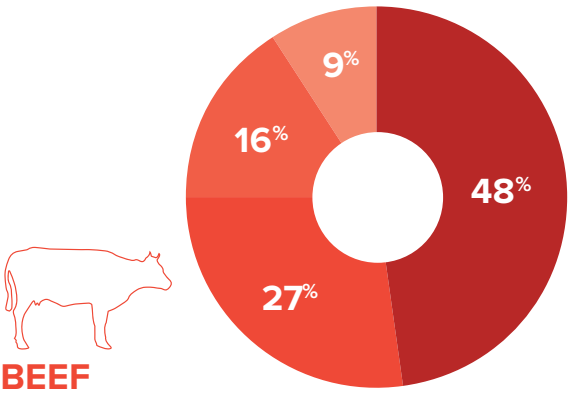
Grow more than the industry and expand margins through customer partnerships, differentiation and competitive costs.

Commodity

ALL CHANNELS

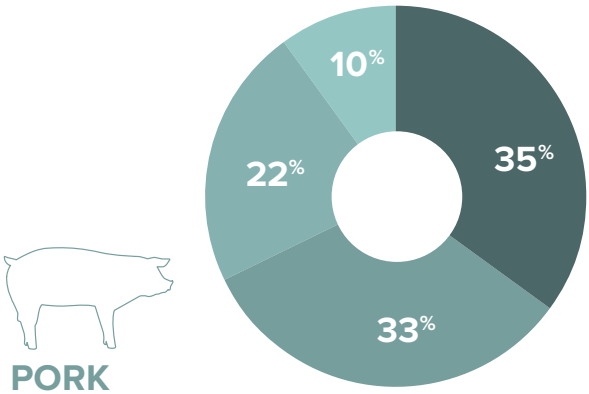
Leverage throughput and efficiency to generate cash.

Fiscal 2019 Segment Sales* by Distribution Channel



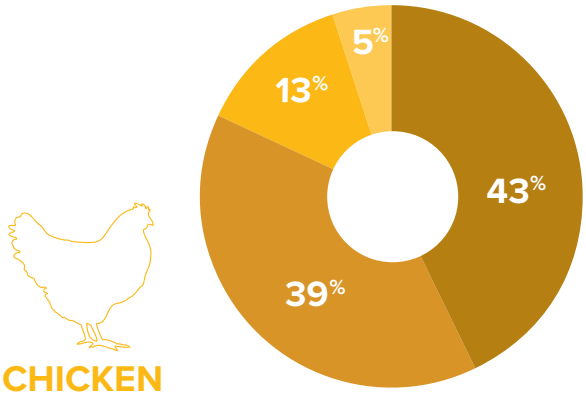
BEEF

- 48% **CONSUMER PRODUCTS**
- 27% **FOODSERVICE**
- 16% **INTERNATIONAL**
- 9% **INDUSTRIAL/OTHER**



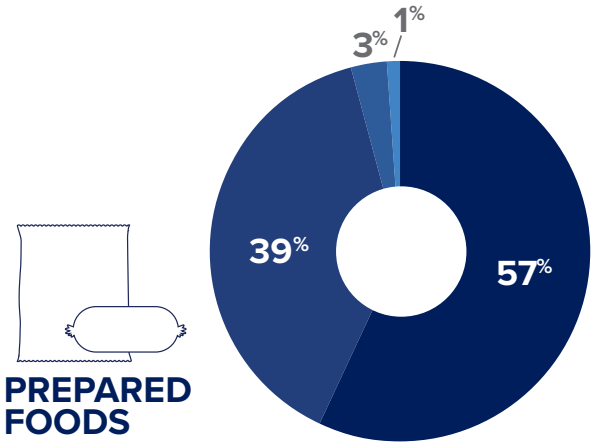
PORK

- 35% **CONSUMER PRODUCTS**
- 33% **INDUSTRIAL/OTHER**
- 22% **INTERNATIONAL**
- 10% **FOODSERVICE**



CHICKEN

- 43% **CONSUMER PRODUCTS**
- 39% **FOODSERVICE**
- 13% **INDUSTRIAL/OTHER**
- 5% **INTERNATIONAL**



PREPARED FOODS

- 57% **CONSUMER PRODUCTS**
- 39% **FOODSERVICE**
- 3% **INDUSTRIAL/OTHER**
- 1% **INTERNATIONAL**

* Includes exports and in-country production

Fiscal 2019 International Sales

TOTAL COMPANY INTERNATIONAL SALES

~$5.4 Billion*

- 25% **CHINA****
- 31% **OTHER**
- 16% **JAPAN**
- 11% **MEXICO**
- 10% **SOUTH KOREA**
- 4% **CANADA**
- 3% **UNITED KINGDOM**

* Includes exports and in-country production
**People's Republic of China (including Hong Kong, Macau and Taiwan)

U.S. Operations

ALABAMA
3,900 Team Members

- Albertville (Chicken, Animal Nutrition)
- Blountsville (Chicken)
- Eufaula (Chicken)
- Gadsden (Chicken)
- Hanceville (Animal Nutrition)

ARIZONA
70 Team Members

- Tolleson (Distribution Center)

ARKANSAS
24,800 Team Members

- Berryville (Chicken, Animal Nutrition)
- Clarksville (Chicken, Animal Nutrition)
- Dardanelle (Chicken, Animal Nutrition)
- Fayetteville (Prepared Foods)
- Fort Smith (Chicken)
- Grannis (Chicken)
- Green Forest (Chicken, Animal Nutrition)
- Hope (Chicken, Animal Nutrition)
- Nashville (Chicken)
- North Little Rock (Chicken)
- Pine Bluff (Chicken, Animal Nutrition)
- Rogers (Chicken, Distribution Center)
- Russellville (Chicken, Distribution Center)
- Scranton (Animal Nutrition)
- Siloam Springs (Cobb Vantress Headquarters)
- Springdale (World Headquarters, Chicken, Animal Nutrition)
- Texarkana (Animal Nutrition)
- Van Buren (Chicken)
- Waldron (Chicken)

CALIFORNIA
560 Team Members

- Rancho Cucamonga (Prepared Foods)*
- San Lorenzo (Prepared Foods)

FLORIDA
200 Team Members

- Jacksonville (Beef Further Processing)

GEORGIA
6,350 Team Members

- Alma (Animal Nutrition)
- Camilla (Chicken)
- Cumming (Chicken, Animal Nutrition)
- Cuthbert (Animal Nutrition)
- Dawson (Chicken)
- Macon (Distribution Center)
- Rome (Prepared Foods)
- Vienna (Chicken)

ILLINOIS
4,500 Team Members

- Caseyville (Prepared Foods)
- Chicago (Corporate Office, Beef Further Processing)
- Joslin (Beef)
- Ottawa (Distribution Center)
- Rochelle (Distribution Center)

INDIANA
3,100 Team Members

- Corydon (Chicken)
- Logansport (Pork)
- Portland (Prepared Foods)

IOWA
11,100 Team Members

- Council Bluffs (Case-Ready Beef and Pork, Prepared Foods)
- Independence (Animal Nutrition)
- Louisa County (Pork)
- Perry (Pork)
- Storm Lake (Pork, Prepared Foods - Turkey)
- Waterloo (Pork, Prepared Foods)

KANSAS
5,700 Team Members

- Emporia (Beef Further Processing)
- Finney County (Beef)
- Hutchinson (Prepared Foods)
- Kansas City (Prepared Foods)
- Olathe (Distribution Center)
- South Hutchinson (Prepared Foods)

KENTUCKY
3,900 Team Members

- Albany (Chicken)
- Claryville (Prepared Foods)
- Robards (Chicken, Animal Nutrition)

MAINE
400 Team Members

- Portland (Chicken)

MICHIGAN
1,250 Team Members

- Warren (Prepared Foods)
- Zeeland (Prepared Foods)

MISSISSIPPI
3,700 Team Members

- Carthage (Chicken, Animal Nutrition
- Forest (Chicken, Animal Nutrition)
- Vicksburg (Chicken)

MISSOURI
5,700 Team Members

- Concordia (Prepared Foods)
- Dexter (Chicken, Animal Nutrition)
- Monett (Chicken, Animal Nutrition)
- Noel (Chicken)
- Sedalia (Chicken, Animal Nutrition)
- St. Joseph (Prepared Foods)

NEBRASKA
10,700 Team Members

- Dakota City (Beef)
- Lexington (Beef)
- Madison (Pork, Prepared Foods)
- Omaha (Prepared Foods)
- Tecumseh (Chicken)
- Waverly (Chicken)

NEW JERSEY
250 Team Members

- Vineland (Prepared Foods)

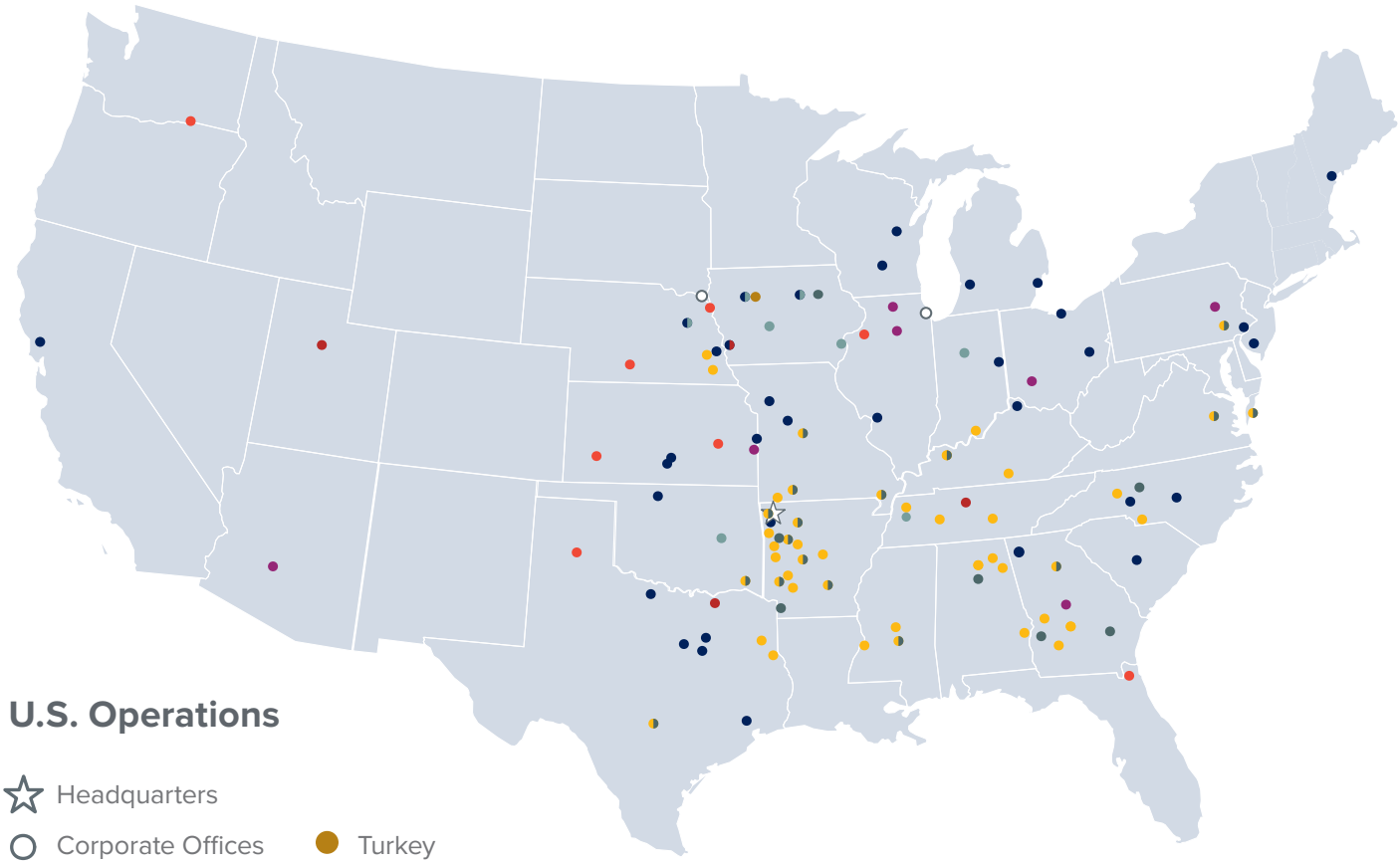
NORTH CAROLINA
6,000 Team Members

- Claremont (Prepared Foods)
- Harmony (Animal Nutrition)
- Monroe (Chicken)
- Sanford (Prepared Foods)
- Wilkesboro (Chicken)

OHIO
1,300 Team Members

- Amherst (Prepared Foods)
- Cincinnati (Prepared Foods)
- Mason (Distribution Center)
- West Chester (Prepared Foods)

*Announced sale of plant post-fiscal 2019 year end.



U.S. Operations

- Headquarters
- Corporate Offices
- Chicken
- Beef
- Pork
- Prepared Foods
- Turkey
- Case-Ready Beef & Pork
- Animal Nutrition
- Distribution Center

OKLAHOMA
3,500 Team Members

- Broken Bow (Chicken, Animal Nutrition)
- Enid (Prepared Foods, Chicken, Distribution Center)
- Holdenville (Swine Farrowing)

PENNSYLVANIA
1,400 Team Members

- New Holland (Chicken, Animal Nutrition)
- Philadelphia (Prepared Foods)
- Pottsville (Distribution Center)

SOUTH CAROLINA
400 Team Members

- Columbia (Prepared Foods)
- Easley (Prepared Foods)*

SOUTH DAKOTA
600 Team Members

- Dakota Dunes (Tyson Fresh Meats Headquarters)

TENNESSEE
5,750 Team Members

- Goodlettsville (Case-Ready Beef and Pork)
- Humboldt (Chicken)**
- Newbern (Prepared Foods)
- Union City (Chicken)
- Shelbyville (Chicken, Animal Nutrition)

TEXAS
12,100 Team Members

- Amarillo (Beef)
- Carthage (Chicken)
- Center (Chicken)
- Dallas (Prepared Foods)
- Haltom City (Prepared Foods)
- Houston (Prepared Foods)
- North Richland Hills (Prepared Foods)
- Seguin (Chicken, Animal Nutrition)
- Sherman (Case-Ready Beef & Pork)
- Vernon (Prepared Foods)

UTAH
- Eagle Mountain City (Case-Ready Beef & Pork)**

VIRGINIA
2,000 Team Members

- Glen Allen (Chicken, Animal Nutrition)
- Temperanceville (Chicken, Animal Nutrition)

WASHINGTON
1,450 Team Members

- Pasco (Beef)

WISCONSIN
1,000 Team Members

- New London (Prepared Foods)
- Jefferson (Fish)

*Plant closure announced post-fiscal 2019 year end.
**Under construction.

International Operations*

AUSTRALIA
170 Team Members

Tyson Australia, Coominya (beef)

BRAZIL
Grupo Vibra, Montenegro (chicken joint venture, minority partner)

CHINA
4,100 Team Members

Tyson Dalong Complex, Shandong Sheng (chicken)

Tyson Rizhao Complex, Shandong Sheng (chicken)

Tyson Nantong Complex, Jiangsu (chicken)

Tyson Binxi, Heilongjiang (multi-protein)

INDIA
Maharastra, India
(chicken joint venture, minority partner)

Bangalore, India
(chicken joint venture, minority partner)

MALAYSIA
1,500 Team Members

Tyson Malaysia, Selangor (multi-protein)

NETHERLANDS
200 Team Members

Tyson Netherlands, Oosterwolde (chicken)

SOUTH KOREA
140 Team Members

Sejong (multi-protein)

THAILAND
11,000 Team Members

Tyson Chonburi, Chon Buri (chicken)

Tyson Lamluka, Bangkok (chicken)

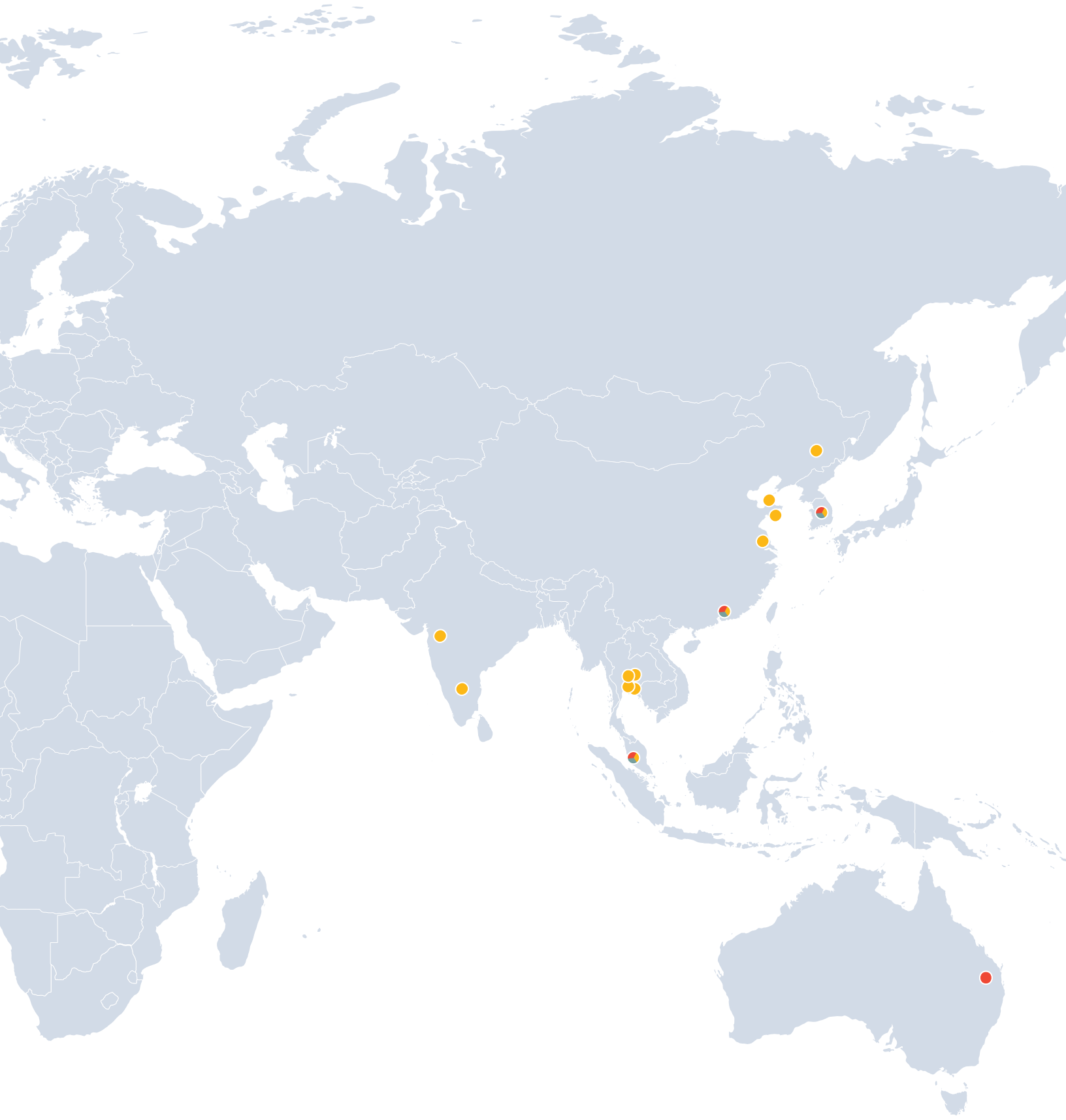
Tyson Ongkharak, Pathum Thani (chicken)

Tyson Samuthprakarn, Samuthprakarn (chicken)

UNITED KINGDOM
200 Team Members

Tyson U.K., Wrexham (chicken)

*Does not include Cobb-Vantress, Inc.'s operations or its 1,600 team members.



Mergers
Acquisitions
Divestitures

Presented in calendar years.

1958

Built the company's first new poultry processing plant in Springdale, Ark.

1962

Acquired an Oklahoma City poultry and egg distribution facility.

1963

Acquired Garrett Poultry, a poultry processing plant, feed mill and hatchery in Rogers, Ark.

1966

Acquired Washington Creamery Corp., a poultry marketing organization in Hempstead, Long Island, N.Y., and a turkey processing plant in Terre Haute, Ind.

1967

Acquired Franz Food Products, a poultry processing plant and freezer facility in Green Forest, Ark.

1969

Acquired Prospect Farms, Inc. of North Little Rock, Ark., a poultry further-processing plant specializing in food service products.

Acquired a poultry processing/ further-processing plant in Monett, Mo.

1972

Acquired Krispy Kitchens, a poultry further-processing plant in Bentonville, Ark.

Acquired Ocoma Foods Division of Consolidated Foods Corporation consisting of poultry processing plants in Shelbyville (Dixie Home Foods) and Humboldt, Tenn., and a poultry processing/further-processing plant in Berryville, Ark.

Built a new poultry processing plant in Nashville, Ark.

1973

Acquired Cassady Poultry Co. in Nashville, Ark.

1974

Acquired interest in Vantress Pedigree, Inc., a leading supplier of poultry breeding stock and successor to Vantress Farms, Inc. of Georgia.

1975

Acquired a further-processing plant in Springhill, La., from Mountaire Poultry, Inc. for producing chicken bologna and hot dogs.

1977

Acquired swine production facilities from First Colony Farms of Creswell, N.C.

1978

Acquired Wilson Foods Broiler Division with four integrated broiler facilities in Arkansas, Georgia and North Carolina.

Sold two North Carolina poultry operations originally acquired from Wilson Foods.

1981

Acquired Honeybear Foods, Inc., a poultry processing/ further-processing plant in Neosho, Mo.

1982

Sold commercial egg division to Cargill, Inc.

1983

Acquired Mexican Original, Inc., a corn and flour tortilla processing plant in Fayetteville, Ark.

1984

Acquired Valmac Industries, Inc., including its Tastybird division, with poultry facilities in Bloomer, Clarksville, Dardanelle, Pine Bluff, Russellville and Waldron, Ark., and Carthage, Texas.

1986

Acquired Heritage Valley, a poultry further-processing plant in Van Buren, Ark.

Acquired Lane Processing, Inc. and its poultry facilities in Arkansas, Alabama, Oklahoma and Texas.

Cobb-Vantress is formed as a joint venture between Tyson Foods and The Upjohn Co., establishing it as an international leader in poultry breeding.

1988

Poultry joint venture with Trasgo of Mexico, 18% interest.

1989

Acquired Holly Farms Corporation consisting of seven poultry complexes in North Carolina, Texas and Virginia, as well as Quik-to-Fix and Harker's beef facilities in Texas and Iowa and Henry House pork further-processing facility in Michigan.

1990

Sold by-products, flour, bakery and pie filling operations that had been subsidiaries of Holly Farms.

1992

Acquired Arctic Alaska Fisheries Corp.

Acquired Louis Kemp Seafood Company.

Acquired a pork slaughter facility in Marshall, Mo.

Acquired Brandywine Foods, Inc., consisting of two poultry further-processing plants in Pennsylvania and Mississippi

1993

Acquired a facility and built a poultry complex in Sedalia, Mo.

1994

Acquired Gorges Foodservice, Inc., consisting of two beef processing/further-processing facilities in Harlingen, Texas.

Acquired remaining interest in Cobb-Vantress, Inc. poultry breeding operations based in Siloam Springs, Ark.

Acquired a majority interest and managerial control of Trasgo of Torreon, Mexico (Tyson de Mexico).

Acquired Culinary Foods, Inc. of Chicago, Ill., manufacturer and processor of value-added specialty frozen foods.

1995

Acquired Star of Kodiak, and 22% partnership interest in a fishmeal plant from All Alaskan Seafoods, Inc.

Acquired Multifoods Seafood, Inc. and JAC Creative Foods, Inc.

Acquired the U.S. broiler operations of Cargill, Inc. with processing plants in Buena Vista and Vienna, Ga., a processing facility in Jacksonville, Fla., two further processing plants in Dawson, Ga., and several feed mills and hatcheries.

Acquired McCarty Farms, Inc., including two processing and three further-processing plants, two feed mills and three hatcheries in Mississippi.

1996

Sold Gorges/Quik-To-Fix beef processing plants.

1997

Acquired Mallard's Food Products, Inc., producer of shelf-stable, pre-packaged foods.

Built a poultry complex in Obion County, Tenn.

1998

Acquired Hudson Foods, Inc. of Rogers, Ark., the nation's sixth largest poultry processor.

Sold Pierre Foods, Caryville, Tenn., meat processing facility, Willow Brook Foods and National Egg Products, which had been owned by Hudson Foods.

1999

Sold Tyson Seafood Group.

2001

Acquired remaining interest in Tyson de Mexico.

Acquired IBP, inc., the world's largest supplier of premium beef and pork products, and its Foodbrands prepared foods division.

2002

Purchased Millards Bacon processing plant in Omaha, Neb.

Sold Mallard's Foods processing plants.

Sold Specialty Brands, Inc., acquired in the IBP acquisition.

2003

Closed Stilwell, Okla., and Jacksonville, Fla. poultry operations.

Phased out poultry operations in Berlin, Md.

Consolidated Pine Bluff, Ark., poultry processing facilities.

Acquired Choctaw Maid Farms, Inc. of Mississippi.

Closed Augusta, Maine, and Manchester, N.H., prepared foods facilities.

2004

Consolidated manufacturing operations in Jackson, Miss., into the Carthage, Miss., facility.

Closed facilities in Portland, Maine.

2005

Sold the Tushinsky hot dog production plant in Russia.

Expanded the Russellville, Ark., poultry plant.

Closed the Bentonville, Ark., poultry plant.

Consolidated poultry operations in Forest, Miss.

2006

Closed the Independence and Oelwein, Iowa, deli plants.

Built a new case-ready beef and pork plant in Sherman, Texas.

Consolidated beef operations in northeast Nebraska by closing the beef processing plant in Norfolk and the beef slaughter plant in West Point. Production was shifted to Dakota City.

Closed the beef slaughter plant in Boise, Idaho, and scaled back operations at the Pasco, Wash., beef processing plant.

2007

Heflin, Ala., poultry plant destroyed by fire; did not rebuild.

Entered into a joint venture with Cactus Feeders, Inc. and Cresud S.A.C.I.F.yA. to create the first vertically integrated beef operation in Argentina.

Built the Tyson Discovery Center™, a research and development facility for product innovation and consumer insights.

Sold poultry plants in Ashland and Gadsden, Ala., to Koch Foods.

Created Dynamic Fuels, LLC, a joint venture to produce synthetic fuels made from animal by-products.

2008

Restructured beef operations in Emporia, Kan. The plant ceased slaughter operations but continued further processing as well as a cold storage and distribution warehousing.

Ceased operations at a prepared foods plant in York, Neb., and shifted production to Emporia, Kan.

Jiangsu Tyson Foods formed in the Jiangsu Province of China to produce chicken under the Tyson brand for sale in eastern China.

Acquired a 51% ownership of Godrej Foods, one of the leading poultry processing businesses in India.

Announced joint venture involving vertically integrated poultry operations in eastern China. Tyson to hold a 60% share in Shandong Tyson Xinchang Foods Company.

Closed Wilkesboro, N.C. cooked poultry plant.

Entered the poultry business in South America by acquiring Macedo, Avita and Frangobrás chicken companies in southern Brazil.

2009

Sold Lakeside Packers beef processing operation in Canada.

Closed Ponca City, Okla., prepared foods plant.

Finalized a 60% joint venture for Shandong Tyson Xinchang Foods Company.

2011

Sold the Harrisonburg, Va., poultry complex to George's, Inc.

Acquired remaining interest in the poultry operation in the Shandong province of China. Now known as Tyson Shandong.

2012

Exited vertically integrated beef joint venture in Argentina.

2013

Acquired assets of Don Julio Foods of Utah.

Acquired assets of California-based Circle Foods.

Sold assets in Weifang, China.

2014

Acquired assets of Bosco's Pizza Co.

Sold interest in Dynamic Fuels, LLC to Renewable Energy Group, Inc.

Acquired The Hillshire Brands Company of Chicago, a packaged meats and prepared foods company.

Closed Cherokee, Iowa, Buffalo, N.Y., and Santa Teresa, N.M., prepared foods plants.

Sold Brazilian poultry business to JBS S.A.

Sold Don Julio prepared foods operation in Clearfield, Utah.

2015

Closed Buena Vista, Ga., poultry plant.

Sold Tyson de Mexico poultry business to Pilgrim's Pride, a subsidiary of JBS S.A.

Closed Denison, Iowa, beef plant.

2016

Closed a pepperoni plant in Jefferson, Wisc.

Closed a prepared foods plant in Chicago.

Took a 5 percent ownership stake in plant-based protein producer Beyond Meat.

2017

Acquired AdvancePierre Foods.

Sold Circle Foods prepared foods operations in San Diego to Ajinomoto Windsor.

Sold Kettle Cooked Foods prepared foods to Kerry Group.

Acquired Original Philly Holdings, Inc., one of the nation's leading producers of Philly-style sandwich steak and cheesesteak appetizer products.

Announced that a new chicken complex would be built in Humboldt, Tenn.

2018

Invested in Memphis Meats, a leader in cultured meat produced from animal cells.

Invested in Tovala, a Chicago-based food startup that makes smart countertop steam ovens with fresh ready-to-cook meals.

Acquired five commercial grain elevators in western Tennessee from The Andersons, Inc.

Acquired poultry rendering and blending assets of American

Proteins, Inc. and AMPRO Products, Inc.

Sold *SaraLee*® and *Van's*® prepared foods businesses to Kohlberg & Company.

Acquired Tecumseh Poultry LLC, including its *Smart Chicken*® brand.

Sold TNT pizza crust business to Peak Rock Capital.

Acquired Keystone Foods poultry processing from Marfrig Global Foods.

2019

Acquired the Thai and European operations of BRF S.A.

Invested in the foods division of Grupo Vibra, a Brazilian producer and exporter of poultry products.

Invested in New Wave Foods®, which is focused on producing plant-based shellfish.

Broke ground on the site of a new case-ready beef and pork facility in Eagle Mountain City, Utah.

Signed an agreement with the Republic of Kazakhstan and private holding company Kusto Group to collaborate on a project that, in its initial phase could lead to the construction of a modern beef processing plant in Kazakhstan, with an anticipated harvest capacity of 2,000 head per day.

The Basics

How beef, pork and chicken get to your table.

Beef

There are four primary stages in cattle and beef production:

- Cow/calf operation
- Stocker operation
- Feedlot operation
- Packer/processor

Cow/calf operators are traditional ranchers and farmers in the business of breeding cows and producing calves. A cow's gestation period is approximately 283 days. The calves are weaned at six to 10 months. After reaching a weight of 300 to 600 pounds, calves are sold to stocker operators or direct to the feedlot operator.

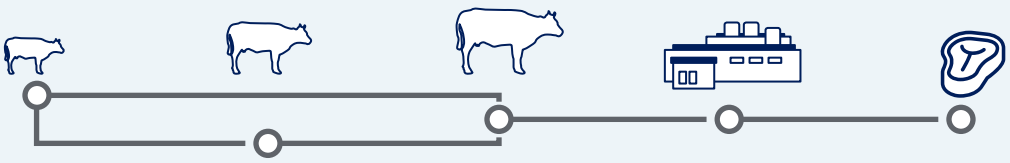
Stocker operators put additional weight on the calves to bring them to 600 to 800 pounds before they go into feedlots at an age of eight to 14 months. The cattle, at this point called feeder cattle, are purchased by feedlot operators and raised to a harvest weight of 900 to 1,400 pounds.

When the cattle reach harvesting weight at 12 to 22 months, they are referred to as fed cattle and sold to packers/processors for harvesting. The processed carcasses are sold as boxed beef to purveyors who fabricate the boxed beef into cuts that are sold to consumers at retail and in foodservice operations. Processors may add additional value by producing case-ready beef, seasoned or marinated cuts, or branded fully cooked beef items.

The U.S. beef cattle industry is not vertically integrated. It comprises more than 700,000 individual farms or ranches marketing approximately 30 million head of cattle a year along with more than 30,000 feedlots, 90% of which have a capacity of 1,000 head or less. Feed is the major production input of the beef production process, accounting for more than 80% of the cost of finishing fed beef.

The standards for grading livestock and meat have evolved in response to changing consumer preferences. To create a uniform class and naming system to be used for market reporting, the U.S. Department of Agriculture (USDA) began to develop grading standards for livestock in 1916. These initial standards were improved and modified periodically for years. In 1946, Congress passed the Agricultural Marketing Act that authorized federal grading of agricultural products. USDA currently grades more than 92% of beef produced from fed cattle and more than 80% of all beef produced in the United States. (Beef from mature beef cows, dairy cows and bulls is sold on a percent

Beef Supply Chain



Cow/calf Operations

Cow/calf operators breed cows and produce calves. Gestation period is approximately 283 days. Calves are weaned at six to 10 months and between 300 and 600 pounds.

Stocker Operation

Stocker operators buy weaned calves and graze them for two to four months until they reach feeder weight of 600 to 800 pounds.

Feedlot Operation

Feedlots buy feeder cattle and finish them to harvest weight of 900 to 1,400 pounds over three to six months. Finished cattle are commonly called live cattle.

Packers and Processors

Live cattle are sold to packers/processors who harvest the animals and process the carcasses into wholesale cuts.

Wholesale/Retail/Foodservice

Wholesale cuts are sold as boxed beef to further processors, retailers or foodservice operators who further process the meat into retail cuts or value-added products, which are sold to consumers.

Cattle (39 Months)

Heifer to Cow	Gestation	Wean	Stocker	Feedlot
13 Months	10 Months	8 Months	3 Months	4.5 Mos.

Cattle producers need about 39 months to alter supply once a decision has been made to increase or decrease production. At more than three years, cattle production has the slowest response time of the three major proteins.

lean basis and is not normally graded by USDA.)

Meat grading and meat inspection are separate processes. Meat inspection is a mandatory program paid for by taxpayers and conducted by the Food Safety Inspection Service (FSIS) of USDA. FSIS inspects cattle, ensuring production of safe and wholesome meat products for consumers. Meat grading is a voluntary service paid for by meat processors and performed by the Agricultural Marketing Service (AMS) of USDA. AMS groups carcasses into homogenous groups based on expected taste, appeal of cooked meat and the quantity of the meat from the carcass.

There are eight grades of beef: Prime, Choice, Select, Standard, Commercial, Utility, Cutter and Canner. Only three are used for marketing: Prime, Choice and Select. Quality grades are assigned to beef carcasses by AMS officials based on relationships between marbling and the age of an animal. Marbling is the fat dispersed within the muscle.

Prime meat comes from young animals with at least slightly abundant marbling. Choice meat comes from young animals with moderate, modest or small marbling. Select comes from young animals with slight marbling.

Sources: National Cattlemen's Beef Association, Informa Economics, USDA Economic Research Service and Tyson Foods, Inc.

BEEF INDUSTRY TERMINOLOGY

Beef Forequarter – the front half or section of a side of beef; includes ribs 1-12, chuck or shoulder section, brisket, shank and plate

Beef Hindquarter – the back half or section of a side of beef; includes the round, loin, flank and kidney

Bovine – of or related to cattle

Bovine Spongiform Encephalopathy (BSE) – frequently called "mad cow disease," BSE is a degenerative neurological disease affecting the central nervous system in cattle. BSE affects older cattle, typically more than 30 months of age. The vast majority of the cattle going to market in the United States are younger than 24 months

Boxed Beef – cuts of beef put in boxes for shipping from packing plants to retailers. These primal (round, loins, ribs and chuck) and subprimal cuts are intermediate cuts between the carcass and retail cuts

Bull – an adult uncastrated male

Bullock – a young bull, typically less than 20 months of age

By-product – also referred to as "the drop" or "the drop credit," by-products comprise non-meat items derived from harvest including the hide, cheek meat, liver and tripe, among others

Calf – an animal that has not yet reached sexual maturity, usually under one year of age

Canner – lowest USDA grade designation for beef, not sold at retail; used primarily in canned meats, sausage and ground meat

Carcass – the two sides of the same harvested animal with or without the kidneys and after other viscera, hide, head, feet and tail are removed

Feed Conversion

It takes approximately 11 bushels of corn to produce 100 pounds of boneless, skinless beef

Of the three major protein species, cattle are the least efficient in converting grain to meat.

Carcass Merit – desirability of a carcass relative to quantity of components (muscle, fat and bone), USDA quality grade and potential eating quality

Carcass Quality Grade – an estimate of palatability based primarily on marbling and maturity and, to a lesser extent, on color, texture and firmness of lean

Case-ready – pre-cut, pre-packaged meats received by the retailer that do not require further processing. Case-ready products can go directly to the retail meat case for selling

Choice – USDA grade designation immediately below Prime for beef, veal and lamb

Commercial – one of the lower USDA grade designations for beef; usually sold as ground meat

Commercial Producers – producers whose primary goal is to produce animals for herd replacement, feeding and harvest rather than for breeding stock

Cow – a mature female

Cut-Out – quantity of saleable meat obtained from a wholesale cut

Cutter – second lowest USDA grade designation for beef; used in canned meat, sausage and ground meat; below utility grade

Dressing Percentage – percentage of the live animal weight that becomes the carcass weight at harvest. It is determined by dividing the carcass weight by the live weight then multiplying by 100 (also referred to as yield)

Fat Thickness – depth of fat in tenths of inches over the rib eye muscle at the 12th rib

Federally Inspected Slaughter – required and provided at government expense for all packing plants from which meat or meat products move in interstate trade. Federal inspectors examine animals before harvest, supervise sanitation during harvesting and processing, inspect carcasses and internal organs for disease and certify carcasses and products as to wholesomeness

Feed Efficiency (Feed Conversion Ratio) – the amount of feed consumed to produce a pound of meat

Feeder Cattle – calves that have reached 600 to 800 pounds and are sold to feed lots

Feeder Cattle Grading – grades introduced in 1979 based on frame size and thickness; relates to the end weight normally required before an animal can be expected to grade Choice; thickness is related to yield size and muscle-to-bone ratio

Finished Cattle – fed cattle whose time in the feedlot is completed and are ready for harvest; also known as live cattle

Frame Score – a score based on subjective evaluation or actual hip height measurement; relates to harvest weights at which cattle should grade Choice or at which different groups of cattle should have comparable amounts of fat

Futures Market – electronic market through which buyers and sellers trade contracts on commodities or raw materials; used as a risk management tool or as a speculative venture

Grades – designation for cattle and carcasses to indicate value and palatability; determined primarily by marbling and age of an animal

Harvest – to slaughter an animal

Hedge – risk management strategy to lock in a price for a given commodity at a specified time

Heifer – a young female that has not had a calf

Hot Weight – weight of a carcass before it is chilled

Intramuscular Fat – fat within the muscle or marbling

Live Cattle – finished cattle of harvest weight

Loin – cuts from the animal's back between the ribs and hip

Marbling – specks of fat (intramuscular fat) distributed in muscular tissue; evaluated in the rib eye between the 12th and 13th rib; a major factor in assigning USDA quality grade of a beef carcass

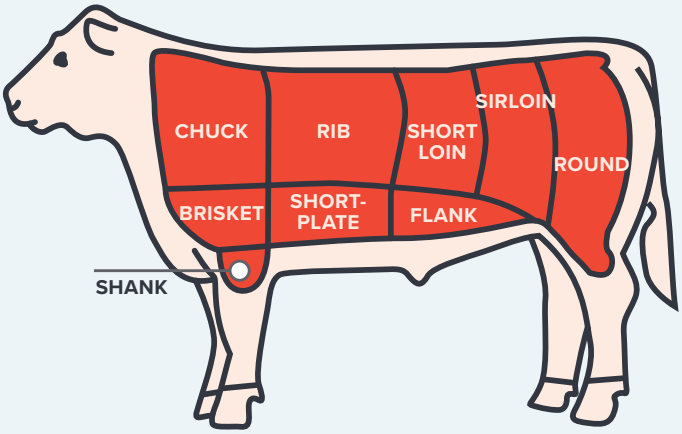
Middle Meats – rib and loin of a beef carcass; these primal cuts generally yield the highest-priced beef cuts

Palatability – characteristics of the lean; "eatability"

Primal Cuts – chuck, rib, loin or round

Prime – highest USDA grade designation for beef, veal and lamb; the best grade for

Cuts of Beef



At a market weight of 1,250 pounds and a yield of 62.2%, the typical steer would produce approximately 777 pounds of beef.

Chuck 228 pounds 29% of carcass	Chuck 7 Bone Pot Roast, Chuck Pot Roast, Chuck Steak, Chuck Eye Steak, Shoulder Top Blade Steak, Flat Iron Steak, Shoulder Pot Roast, Shoulder Steak, Ranch Steak, Petite Tender, Petite Tender Medallions, Boneless Short Ribs
Rib 72 pounds 9% of carcass	Rib Roast, Rib Steak, Ribeye Roast, Ribeye Steak, Back Ribs
Short Loin and Sirloin 126 pounds 16% of carcass	Short Loin – Porterhouse Steak, T-Bone Steak, Top Loin Steak, Tenderloin Roast, Tenderloin Steak Sirloin – Tri-Tip Roast, Tri-Tip Steak, Top Sirloin Steak
Round 169 pounds 22% of carcass	Top Round Steak, Bottom Round Roast, Bottom Round Steak (Western Griller), Eye Round Roast, Eye Round Steak, Round Tip Roast, Round Tip Steak, Sirloin Tip Center Roast, Sirloin Tip Center Steak, Sirloin Tip Side Steak
Thin Cuts: Brisket, Shortplate, Flank, Shank 146 pounds 19% of carcass	Brisket Flat Cut, Skirt Steak, Flank Steak, Shank Cross Cut
Other 36 pounds 5% of carcass	Ground Beef, Cubed Steak, Stew Meat, Beef for Kabobs, Beef for Stir Fry

Source: National Cattlemen's Beef Association and Tyson Foods, Inc.

special aging and most often served in finer restaurants

Quarter – each of two portions that result from ribbing (cutting) a side between the 12th and 13th ribs

Retail Cuts – cuts of beef in sizes that are purchased by the consumer

Ribs – cuts from the rib area along the back of the animal, usually includes portions of the backbone and rib bone

Round – cuts from the back leg of the animal, slightly less than one-fourth of the total beef carcass located in back of the loin

Select – USDA grade designation below Choice for beef, veal and lamb

Side – each of the two parts resulting from splitting a carcass lengthwise through its approximate median plane

Stag – a male castrated after reaching sexual maturity

Standard – USDA grade designation below Select for beef and veal

Steer – a castrated male (within the first six months after birth); may be a steer calf or a feeder steer ranging in age from three months to two years

Sweetbreads – thymus gland located in the neck; popular in Europe and Argentina

Thin Cuts – fore shank, brisket, short plate or flank

Tripe – rubbery lining of the stomach

Utility – one of the lowest USDA designations for meat; below commercial grade

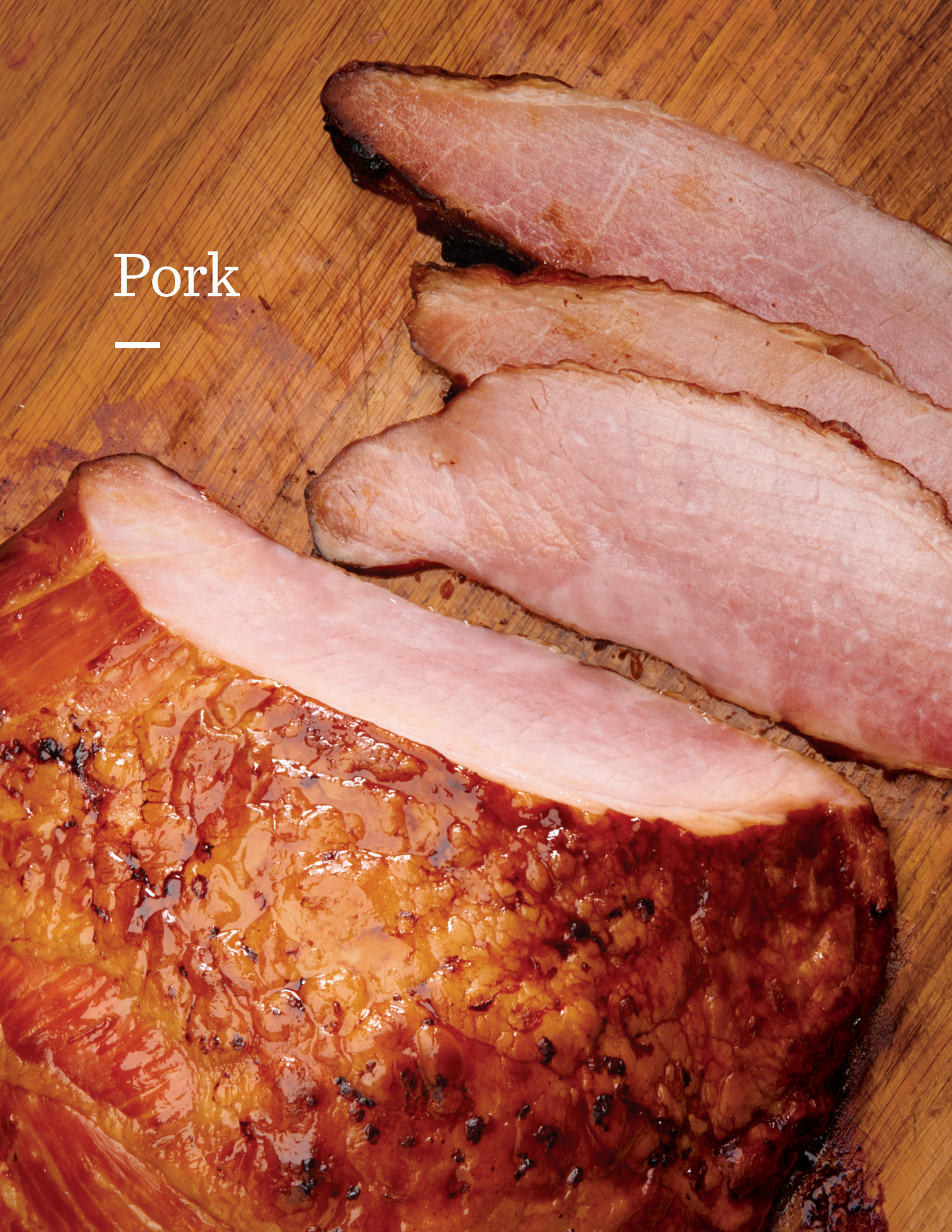
Variety Meats – liver, heart, tongue, tripe, sweetbreads and brains

Veal – meat from very young calves (under 3 months of age); typically comes from dairy bull calves

Wholesale Cut – cuts sold to a supermarket where a butcher breaks them down to meat counter cuts

Yield Grade or Cutability – indicates the proportionate amount of saleable retail cuts that have been obtained from a carcass

Sources: National Cattlemen's Beef Association and Tyson Foods, Inc.



Pork

There are four primary stages in hog and pork production:

- Sow/farrowing barns
- Nurseries
- Finishing farms
- Packer/processor

The gestation period for hogs is approximately 114 days. Farrowings range from six to 13 pigs per litter, with the average being about 10. The number of pigs weaned averages nine pigs per litter. Pigs are generally weaned at three to four weeks when they weigh 10 to 15 pounds. At this time, they are moved to either a nursery, a grower or directly to a finishing building modified to meet the needs of young pigs. Most housing for newly weaned pigs has slotted floors that allow the pigs' waste to fall through into a holding pit or gutter. This keeps the floors drier and cleaner and makes it easier to provide the correct environment to keep pigs comfortable and productive.

When pigs reach approximately 270 pounds, producers sell them on either a live-weight or carcass-weight basis to livestock exchanges, producer-owned marketing networks or directly to packers. Once the hogs are harvested, the processed carcasses are sold as boxed pork to purveyors who fabricate the boxed pork into cuts sold to consumers at retail and in foodservice operations. Processors may add additional value by producing branded, case-ready pork as well as fully cooked pork items.

Feed is the major production input to the pork production process, accounting for about two-thirds of production costs. The average whole-herd feed conversion ratio (pounds of feed required per pound of live weight produced) for the U.S. pork industry is approximately 3.5.

Pork producers use purebred seed stock of nine major swine breeds (Yorkshire, Duroc, Hampshire, Landrace, Berkshire, Spotted, Chester White, Poland China and Pietrain) or synthetic lines derived from these breeds by breeding companies.

Pig prices vary cyclically and seasonally. Cyclical variation is caused by the time lags inherent to biological production. When prices are high, more sows are bred and more pigs are produced; however, these pigs will not reach the market for about a year after they are conceived. When they do, supplies increase and prices fall, thus causing a price cycle. Seasonal variation is caused by changes in production efficiency due to weather and by consumer demand.

Processors may acquire hogs through direct negotiated purchases with producers using a variety of methods, primarily a formula (a reported price plus some amount), the spot market, a fixed

Pork Supply Chain

Gestation
Gestation period is approximarely 114 days.

Weaning
Sows are bred and farrowed, and piglets are nursed in sow barns. Piglets are weaned after three weeks.

Nursery
Weaned pigs are sent to nurseries and raised to growing weight of 40 to 60 pounds.

Finishing
After eight weeks in the nursery, feeder pigs are sent to finishing farms for about 18 weeks where they reach market weight of 270 pounds.

Processing
Processors harvest the hogs and divide them into wholesale cuts.

Wholesale
Wholesale cuts are sold as boxed pork to further processors, retailers or foodservice operators who further process the meat into retail cuts or value-added products, which are sold to consumers.

Breeding Sows
A new female to the sow herd can be bred at six months. A sow can be bred again three days after the pigs are weaned. Sows are culled after several years or when supplies should be limited.

Hogs (20 Months)

Gilt to Sow	Gestation	Wean	Nursery	Finish
8 Months	4 Months	1 Month	2 Mos.	4.5 Months

Hog producers need about 20 months to alter supply once a decision has been made to increase or decrease production.

price tied to feed or a fixed price tied to a futures market. Hogs are purchased on a daily basis, generally a few days before the animals are required for processing. Payment for the hogs may be made on a live-weight basis or on a grade and yield basis. Grade and yield payments are paid on carcass weights generally paying a premium for preferred carcass grades and discounting undesirable grades. Grade premiums or discounts are applied using a predetermined formula grid method.

Source: www.pork.org, Informa Economics and Tyson Foods, Inc.

PORK INDUSTRY TERMINOLOGY

Back Fat – amount of fat over a pig's back; an indicator of the overall fat content of the animal; used in selection of breeding stock and in carcass grading

Barrow – a male castrated before it reaches sexual maturity

Boar – a male used for breeding purposes

Boston Butt – upper part of a pork shoulder

Boxed Pork – cuts of pork put in boxes for shipping from packing plants to retailers. These cuts are intermediate cuts between the carcass and retail cuts

Carcass – the two sides of the same harvested animal with or without the kidneys and after other viscera, skin, head, feet and tail are removed

Case-ready – pre-cut, pre-packaged meats received by the retailer that do not require further processing. Case-ready products can go directly to the retail meat case for selling

Cut-Out – quantity of saleable meat obtained from a wholesale cut

Farrow – to give birth to piglets

Federally Inspected Slaughter – required and provided at government expense for all packing plants from which meat or meat products move in interstate trade. Federal inspectors examine animals before harvest, supervise sanitation during harvesting and processing, inspect carcasses and internal organs for disease and certify carcasses and products as to wholesomeness

Feed Conversion

It takes approximately 8 bushels of corn to produce 100 pounds of boneless, skinless pork

Of the three major protein species, hogs are in the middle of the pack in their efficiency of converting grain to meat.

Feed Efficiency (Feed Conversion Ratio) – the amount of feed consumed to produce a pound of meat

Feeder Pig – a pig weighing between 30 and 90 pounds

Finish – to feed a pig until it reaches a market weight, 250-270 pounds

Gilt – a young female that has not farrowed her first litter

Ham – cured and smoked meat from the hind leg of pork, excluding the shank

Hog – generic term, usually applied to growing swine

The Pork Group, Inc., a wholly owned subsidiary of Tyson Foods, Inc., produces finished hogs, feeder pigs and weaned pigs for sale to pork processors and finishers throughout the country. Tyson Foods' equity ownership of live hog operations represents less than 10% of the Company's total pork production.

Hot Weight – weight of a carcass before it is chilled

Nursery Pig – any pig not yet weaned

Palatability – characteristics of the lean; "eatability"

Picnic Shoulder – lower or shank part of a pork shoulder

Pig – term usually applied to a young, immature swine

Piglet – newborn pig

Porcine – of or related to swine

Pork Belly – lower side of a hog remaining after the loin and spareribs have been removed; the raw material for bacon

Quarter – each of two portions that result from ribbing (cutting) a side between the 12th and 13th ribs

Ribs – cuts from the rib area along the back of the animal, usually includes portions of the backbone and rib bone

Shoat – a growing pig (term largely replaced by nursery pig or grow-finish pig)

Side – each of the two parts resulting from splitting a carcass lengthwise through its approximate median plane

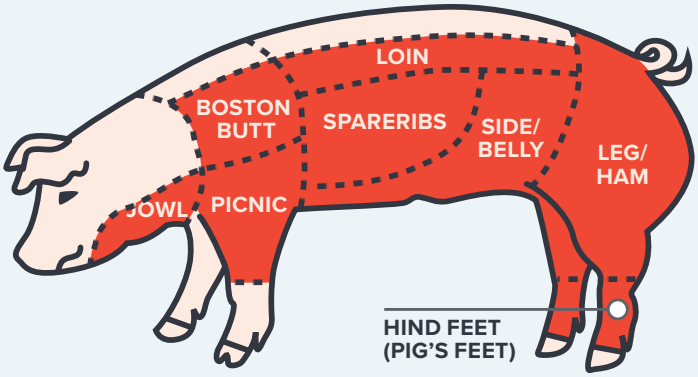
Sow – an adult female that has farrowed at least one litter

Wean – to separate pigs from the sow

Wholesale Cut – cuts sold to a supermarket where a butcher breaks them down to meat counter cuts

Yield Grade or Cutability – indicates the proportionate amount of saleable retail cuts that have been obtained from a carcass; 1 is the leanest and 5 is the fattest

Cuts of Pork



At a market weight of 265 pounds and a yield of 75.5%, a typical hog would produce a 200-pound carcass. The carcass would yield about 151 pounds of pork and 49 pounds of other products.

Leg 51 pounds 25% of carcass	Bone-in Fresh Ham, Smoked Ham, Leg Cutlets, Fresh Boneless Ham
Side (Belly) 28 pounds 14% of carcass	Spareribs, Slab Bacon, Sliced Bacon
Loin 46 pounds 23% of carcass	Sirloin Chop, Rib Chop, Loin Chop, Boneless Rib End Chop, Boneless Center Loin Chop, Butterfly Chop, Center Rib Roast (Rack of Pork), Bone-in Sirloin Roast, Boneless Center Loin Roast, Boneless Rib End Roast, Boneless Sirloin Roast, Tenderloin, Canadian-style Bacon, Country-style Ribs, Back Ribs
Picnic Shoulder 22 pounds 11% of carcass	Smoked Picnic, Arm Picnic Roast, Smoked Hocks
Boston (Shoulder) Butt 21 pounds 11% of carcass	Bone-in Blade Roast, Boneless Blade Roast, Blade Steak, Ground Pork, Sausage
Other 32 pounds, 16% of carcass	Jowls, Feet, Pork Rinds (Skin), etc.

Source: National Pork Board and Tyson Foods, Inc.

Source: National Pork Board


Chicken

There are seven stages in producing chicken for consumer:

- Breeder flock
- Pullet farm
- Breeder house
- Hatchery
- Broiler farm
- Processing/further-processing
- Distribution

Each of these stages was once a separate enterprise, but today, most of the chicken industry is vertically integrated, resulting in greater efficiencies and higher product quality.

Vertically integrated poultry companies operate feed mills to produce scientifically formulated feeds. Corn, soybean meal and other feed ingredients are major production costs in the poultry industry, representing 50-60% of the cost of growing a chicken depending on input prices. As a general rule, a $0.10 change in the price of corn per bushel or a $10 change in the price of soybean meal per ton will typically result in a $0.0025 change in cost per live-weight pound of chicken.

Chicken is the most efficient of the farm animals raised for food in converting feed to meat, and through the years the poultry industry has improved feed conversion efficiency to produce more meat with less grain for a growing world population. There has been continued progress to improve the health and welfare of chickens.

Even before a chick is hatched, it has a healthier start on life today than a chicken 30 years ago, being raised healthier and growing larger through:

- Improved, modern breeding with a focus on overall bird health
- Better living conditions through climate controlled barns, and protection from predators and extreme temperatures
- Up-to-date biosecurity practices to keep diseases out
- Healthier nutrition plans with feed tailored to each stage of a chicken's life
- Daily care by dedicated farmers
- Regular veterinarian oversight and the use of vaccines to prevent disease

It's also important to note what ***isn't*** making chickens bigger:

- **Added hormones or steroids.** No chicken sold in the United States contains added hormones or steroids, regardless of whether it's noted on the label. In fact, the use of hormones has been expressly forbidden by law since the late 1950s.
- **Genetic engineering.** No commercially available chickens are genetically modified for any purpose.

PRODUCT MARKETING

There are essentially three ways chicken products are marketed, ranging from bulk raw commodity at the lowest end to fully-cooked, value-added products on the high end. Of the three major proteins, chicken has provided the most opportunities for adding value.

Chicken Supply Chain

Feed Mill Scientifically formulated feed is produced for pullets, breeders and broilers.

Broilers (9 Months)

Pullet to Hen	Lay	Hatch	House
5 Months	1.5 Months	¾ Mo.	2 Months

Although the response time for chicken is the fastest of the major proteins, it still takes approximately nine months to alter supply once a decision has been made to increase or decrease production.

PRIMARY PROCESSING (COMMODITY, NON-VALUE ADDED)

Distributed for further processing by volume users. Fresh Ice Pack Bulk or Bulk Frozen.

- Whole birds
- Quarters
- Individual parts

CASE-READY TRAY PACK

Distributed primarily for direct consumer consumption and sold through retail markets. Fresh (refrigerated).

- Deboned parts
- Bone-in parts
- Whole birds
- Marinated specialty products

FURTHER VALUE-ADDED

Distributed for both in-home and foodservice applications in both bulk and convenient consumer packaging. Fresh (refrigerated) or Frozen.

- Deboned and trimmed
- Portioned and sized
- Marinated, seasoned and flavored
- Par-cooked
- Fully-cooked
- Battered and breaded
- Custom packaging
- No antibiotics ever and/or vegetarian fed
- Organic
- Kosher
- Halal Certified

Source: National Chicken Council;

More information about how chickens are bred is available at www.ChickenCheck.In.

Feed Conversion

It takes approximately 3.7 bushels of corn to produce 100 pounds of boneless, skinless meat

Of the three major protein species, chicken is the most efficient converter of grain to meat.

CHICKEN INDUSTRY TERMINOLOGY

Chickens are classified primarily by the size, weight and age of the birds when processed. Chickens are produced to meet specific requirements of the customer, which could be a retail outlet, fast food chain or institutional buyer, among others.

3s and Up – 3 to 4.75 pounds, usually with neck and giblets for retail grocery; whole or cut-up parts; 40 to 45 days old; typical retail size

All-Vegetable Diet – Poultry feed is made primarily from corn and soybean meal and may include some processed protein, fats and oils from animal by-products. If these ingredients are not used, the feed could be described as "all vegetable." The chickens that consume this type of feed are referred to as "veg fed"

Broiler – chicken raised for meat products

Broiler for Deboning – 5 to 6 pound males, usually 47 to 56 days old; deboned for nuggets, patties, strips and similar boneless products; most often sold without neck and giblets

Broiler-Roaster – 5 to 6 pound hens, usually 55 days old

Capon – surgically de-sexed male broiler weighing 7 to 9 pounds and 14 to 15 weeks old

Cornish Hen – less than 30 days old and about 2 pounds live weight

Enhanced – some raw chicken products are enhanced with chicken broth or a similar solution. The presence and percentage of the broth or other solution must be stated clearly and the actual

ingredients listed on the label. Both enhanced and non-enhanced products are currently available in the marketplace. Sodium is used in the broth or solution of some enhanced products, usually at very low levels. The presence of salt or sodium is noted on the label

Farm-Raised – chickens are raised on farms; therefore, virtually any chicken could be labeled "farm-raised"

Fast Food Size Broiler – 2.25 to 3 pounds, usually cut up, without neck and giblets; may have tail and leaf fat removed; less than 42 days old

Free Range – USDA generally permits the term to be used if chickens have access to the outdoors for at least some part of the day. Chicken labeled "organic" must also be free-range, but not all free-range chicken is also organic.

Heavy Hens – spent breeder hens that are no longer commercially productive for laying hatching eggs, usually 5 to 5.5 pounds, about 15 months old; used for cooked, diced or pulled meat

Heavy Young Broiler Roaster – 6 to 8 pounds, sold fresh or frozen through retail grocery, both whole and parts; less than 10 weeks old; typical "roaster"

Light Hens – produce table eggs; typically not used for meat

Natural – under USDA regulations, a "natural" product has no artificial ingredients and is minimally processed. Most ready-to-cook chicken can be labeled "natural"

New York Dressed – a whole broiler with head, feet and entrails intact

No Hormones Added – no artificial or added hormones are used in the production of any poultry in the United States. Regulations of the Food & Drug Administration prohibit the use of such hormones. Any brand of chicken can be labeled "no added hormones;" however, any package of chicken with that type of label must also state that federal regulations prohibit the use of hormones in poultry

Organic – the USDA has a very specific rule to define organic production and prohibits the use of the term "organic" on packaging of any food product not produced in accordance with its rule. According to USDA, the organic label does not indicate that the product has safety, quality or nutritional attributes that are any higher than conventionally raised product

Poultry – domesticated fowl raised for meat and/or eggs

Poussin – less than 24 days old and about 1 pound or less

Pullet – young female breeder chicken that produces fertile hatching eggs, which become broilers for the market

Raised without Antibiotics or No Antibiotics Ever – "Raised without Antibiotics" on a package of chicken indicates that the flock was raised without the use of products classified as antibiotics. Animal health products not classified as antibiotics may still be used. The term "antibiotic free" is not allowed to be used on a label. All chicken should be "antibiotic-free" in the sense that no antibiotic residues are

Cuts of Chicken

Cut-up Chicken (8 pcs.)	Whole chicken cut into two breast halves, two thighs, two drumsticks, two wings
Halves or Splits	Whole chicken cut lengthwise into two pieces of approximately equal weight
Breast Quarter	Breast, wing, back portion
Leg Quarter	Drumstick and thigh
Breast Halves or Splits	Chicken breasts cut in half along the breast bone
Drumstick	Portion of the leg below the knee joint
Thigh	Portion of the leg above the knee joint
Wing	Whole wing with all three sections – drummette, flat section and wing tip – intact
Drummette	Wing portion consisting of only the meatier first section; looks like a tiny drumstick
Mid-joint Wing	Wing portion consisting of only the flat, middle section
Tenders	Strips of meat located on either side of the breast bone, under the breast meat

Source: Tyson Foods, Inc.

present in the meat if the withdrawal periods and other precautions required by the government are observed by the chicken producer

Retained Water – USDA prohibits retention of moisture in meat and poultry except for the amount that results from essential safety procedures, such as chilling processed chickens in ice-cold water to reduce their temperature and retard the growth of spoilage bacteria and other microorganisms. If any moisture is retained by the product after this procedure, it must be stated on the label

WOG – a whole, dressed broiler without giblets; abbreviation for without giblets

Weights are ready-to-cook or dressed weight unless otherwise noted.

Source: National Chicken Council; Arkansas Livestock and Poultry Commission