

August 24

To whom it may concern,

This document covers information **on Poultry Welfare Standards** and **Statement of Intent for Halal** for products from Thailand

Poultry welfare standards - products from Thailand

The following brands of products:

- Meadow Vale
- Homestyle
- Goodness Me!
- American Ranch

manufactured from Thailand are produced using poultry which has been grown and slaughtered as per Thailand Department of Livestock Development (DLD) and EU approval requirements.

Meat processed in Thailand for Meadowvale Foods Ltd also conform to the following:

- Stocking density 30kgm² (lower number of birds per m²) vs Red Tractor 38kgm²
- At least two metres of usable perch space, and two pecking substrates per 1,000 birds
- Air quality - concentration of ammonia (NH₃) does not exceed 20 ppm
- Air quality - concentration of carbon dioxide (CO₂) does not exceed 3,000ppm
- Cages - do not use cage or multi-tier systems
- Antibiotics – medication is therapeutic use only and is prescribed by Veterinarian.

Why Thailand

- Breast fillets are a by- product as 80% of carcass is for Thailand, China, Japan and Korea
- Highly trained and skilled butchery staff
- BRCGS AA certificated suppliers
- Dedicated independent team performing QC checks

We are committed to sourcing all of our poultry from EU certified plants globally and work closely with suppliers and partners to drive improvements and encourage them towards Better Chicken Commitment (BCC) in line with the 2026 requirements.

Actions to achieve Better Chicken Requirements

- Regularly hold meetings with suppliers to understand where we are with reference to 2026.
- All BCC / ECC requirements are currently on target for 100% achievement except:
- Currently there are 2 stumbling blocks to achieve 2026
 - 1. Slower growing breed
 - 2. Stunning - effective electrical stunning without live inversion.



YOUR PARTNERS IN POULTRY

Meadow Vale Foods Ltd, Units 18 & 19 Wilkinson Court,
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Email: enquires@meadowvalefoods.co.uk Web: www.meadowvalefoods.co.uk
Company Registration No: 2420250 Registered Office: The Mill, Morton, Oswestry, Shropshire SY10 8HB
VAT No: 549 6316 15

With regard to certification, we are in discussions with our suppliers to look at the Good Chicken Award Scheme provided by Compassion in World Farming as part of the road map to achieving the BCC in 2026. For more information please refer to link below

<https://www.compassioninfoodbusiness.com/awards/good-chicken-award/>

How is this monitored and checked?

- Welfare is independently audited and certified eg LRQA Platinum (LRQA is a subsidiary of the Lloyd's Register Group Ltd).
- Ante-mortem inspection by DLD (Department of Livestock Development - Thailand).
- Post-mortem inspection by DLD (Department of Livestock Development - Thailand).

The feeding program:

- Plant based / vegetal.
- Certified non deforested Soy (traced).
- Minimal of 70% grains.

Details of the slaughter process.

- The slaughtering process is by Muslims.
- The birds are low voltage soft stunned prior to hand slaughtering.
- The Tasmiyah recited during hand slaughtering by Muslims (no taped recordings are used).
- A minimum of 4 lines are cut.
- Are de-feathered at 60°C.
- Staff and process are strictly controlled by a Halal Supervisor.
- Our producer's process is independently verified.
- If the bird does die prior to slaughter, it would be treated like a diseased bird and incinerated.

'EU certified' plants Factories we use from Thailand

- Approved by a combination of DLD inspection (to EU requirements) and with random EU inspection.
- BRCGS Food Safety certified.

How is the meat processed.

- Meat hand harvested from carcase.
- Hand trimmed meat.
- Bone inspected.
- Refrigerated <4°C

Other

- Fully coated, cooked product is IQF frozen in Thailand via Nitrogen Tunnel or Spiral Freezer.
- Fully coated, cooked and packed product is shipped in containers to the UK
- Typical vessel sailing time is 8 weeks.



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The Statement of Intent – Halal

Electrical waterbath stunning is the main method used globally for the slaughter of poultry. There are, however, significant animal welfare concerns with this method and in 2012 the European Food Safety Authority called for an end to its use¹. Effective electric alternatives *are yet to be developed*. However, recognising that under halal standards, Controlled Atmosphere Systems may not currently be accepted, it is a bare minimum that a stunning method which renders the animal insensible to pain, but still alive, is developed and adopted as soon as possible. We agree to:

- Actively engage with our suppliers to support the latest research and development to find alternatives to electrical water bath stunning, which are fully compliant with Thai CICOT HCP Controls.
- Continue to review the use of water bath stunning and monitor the research of new methods of a more humane system without conscious Inversion, which are commercially viable and compliant for the production methods of Halal poultry production for the European and Asian markets.
- Commit to Investing and adopting such stunning methods (without conscious Inversion) as soon it is commercially available and suitable to the Companies investment plans, and conforms with Halal HCP controls for all export markets.

1. *Basic statement:* "we're pleased to have conversations and discussions with companies who want to buy ECC-compliant chicken from Thailand."

¹ EFSA 2012 report, pg 35

A handwritten signature in blue ink, appearing to read "Jamie Payne".

Jamie Payne
Group Technical Manager



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