

BETTER CHICKEN COMMITMENT POLICY - MEADOWVALE FOODS LIMITED

Meadow Vale Foods is committed to ensuring that by 2032, all chicken meat supplied to Meadow Vale Foods for Goodness Me brand will come from farms that meet the criteria outlined in the European Chicken Commitment to strengthen our standards for the welfare of Broiler chickens.

By 2032, we will require our suppliers to meet the following requirements 100% for the processed chicken used to produce our Goodness Me Brand: -

- Comply with all EU animal welfare laws and regulations, regardless of the country of production.
- Implement a maximum stocking density of 30kg/m² or less.
- Adopt slower growing breeds with improved welfare outcomes
- Provide a least 50 lux of light (including natural light) and an enriched environment (with 2m of usable perch space and two pecking substrates per 1,000 birds) to enable expression of natural behaviours
- Adopt Controlled Atmosphere Stunning (CAS) using inert gas or multi-phase systems, or effective electrical stunning without conscious inversion.
- Demonstrate compliance with the above criteria via third-party auditing and annual public reporting on progress towards this commitment.

Our Welfare Promise

- As part of our Welfare roadmap with our Thailand factories we are working on 100% Farm First Certified product by 2028 for all Meadowvale Foods Branded product.

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.
- To assist in compiling a supplier list (something we are currently working on), we offer the following recommendations of public statements to be used by producers/distributors expressing their readiness to supply ECC-compliant chicken:

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



YOUR PARTNERS IN POULTRY

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