

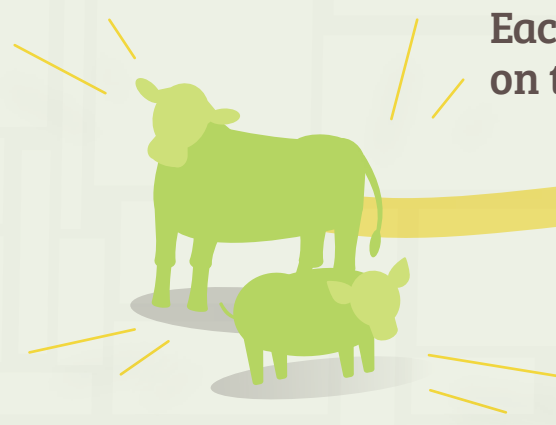


Putting transparency out in the open

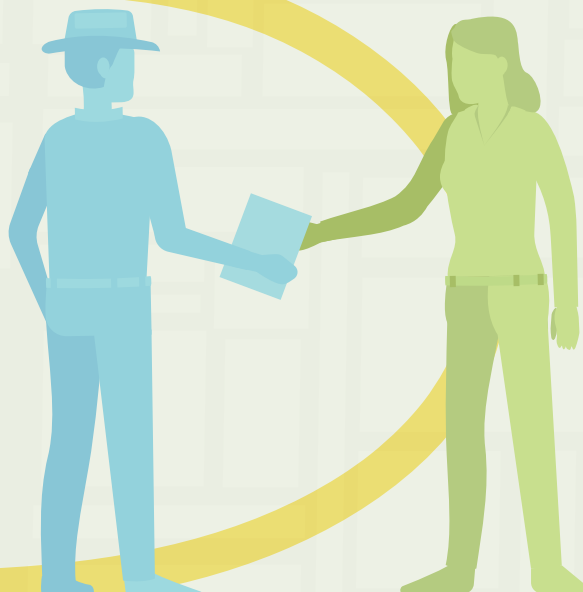
We all want to know and trust where our food comes from. That's why *Open Prairie*® Natural* Meats comes backed by the *Trusted Path*™ Program. We can trace each cut and grind of our pork and Angus beef all the way back to the animal's birthplace — and now, we're sharing that journey with you. That way, you can pass that trust to your consumers to ensure they feel good about feeding our meat to their families.

The Trusted Path Program, Step by Step

Each farmer and rancher maintains records on the animals' health, **starting from birth.**



Producers must provide affidavits at different points in each animal's life, from the **birth farm** to the **finishing barn or feedyard** to the **plant** for harvest.



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Affidavits guarantee the animals are raised according to the *Open Prairie* brand production standards – with **no antibiotics, added hormones or growth promotants**, and **fed a 100% vegetarian diet, except for milk.**

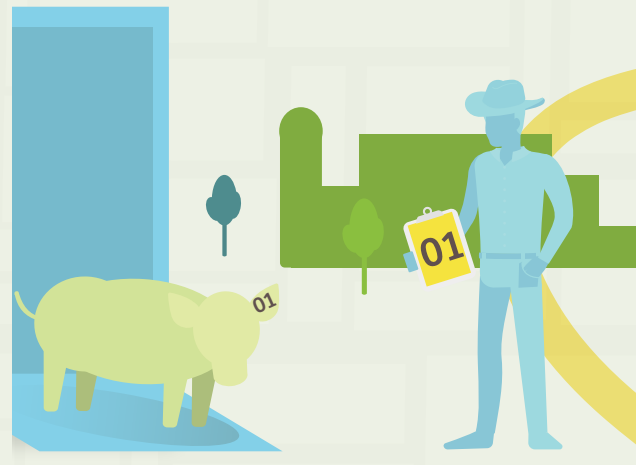


These affidavits are **legally binding** documents.



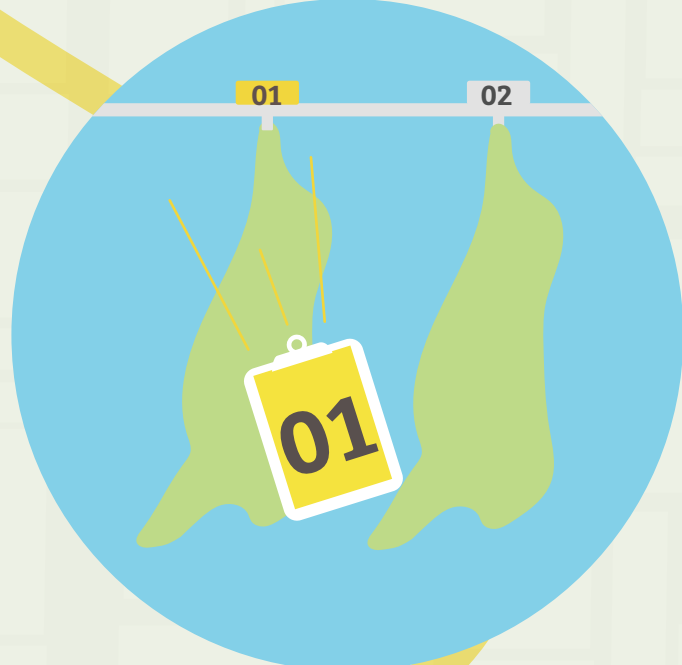
Third-party auditors also visit each farm and ranch to **verify our animal well-being standards** and production claims are met.

Audit paperwork is kept with health information during the animal's entire life, **from birthplace to harvest facility.**



When animals arrive at the harvest facility, plant employees compare each **animal's ID number** to its paperwork, ensuring all *Open Prairie* brand requirements are met.

And then at harvesting, each carcass is put on a trolley. The unique ID number is then linked to the trolley number.



Utilizing **DNA TraceBack**® technology, DNA samples are taken from each carcass and given a barcode, which is linked back to the trolley number for traceability.



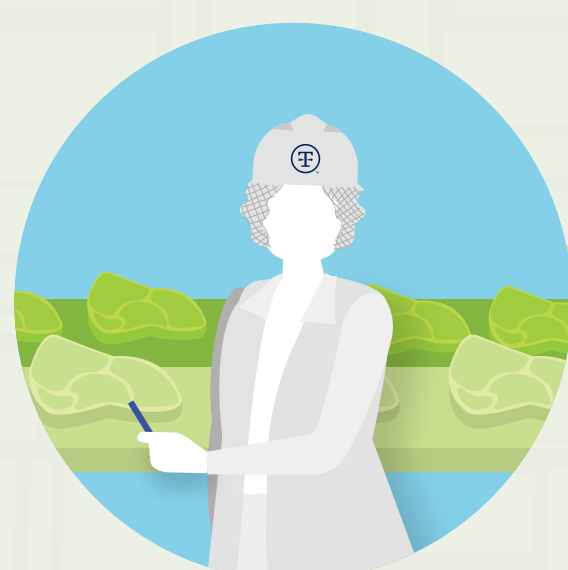
Samples of DNA are sent to the **IdentiGEN lab** for processing, quality control and traceability.



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DNA samples are also taken on the fabrication line, case ready line and during further processing.



Samples are analyzed by technicians who look for **genetic markers** ensuring the products originated from animals meeting **brand specifications.**



Meat arrives at stores, ready for customers – with all the **trust** from the traceability journey included.