



Sustainability & Stewardship
Our never-ending commitment

"Our commitment to do the right thing makes Seaboard Foods a preferred supplier among our customers and has led to the overall success of our company. From the very beginning in the 1990s, Seaboard Foods has strived to be a good corporate citizen while building a sustainable company for our customers, employees and communities."

Rod K. Brenneman,
President & CEO, Seaboard Foods

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With its corporate offices located in a Kansas City suburb, Seaboard Foods feeds people throughout the world with its premium pork products.



10% post-consumer fiber

"Our core commitments are an integral part of Seaboard Foods' ongoing efforts to be the best in the industry."

Rod K. Brenneman,
Seaboard Foods President & CEO



Our Commitment: A Letter from the President

The success of Seaboard Foods as a leading integrated food company of premium pork products stems from a strong set of core commitments. The company's dedication to these commitments is intertwined in our daily activities and a significant reason why Seaboard Foods enjoys much success in the marketplace.

Our goal at Seaboard Foods is to be the best and this is what separates Seaboard Foods from other companies. To be the best, we must make a positive impact on everyone we touch, produce safe and wholesome products our customers want, create a safe workplace for our employees, protect and lessen our impact on the environment, treat animals humanely and enrich the communities in which we operate. These are the core commitments of Seaboard Foods.

In this report, you will learn how Seaboard Foods demonstrates its core commitments to employees, the environment, animal care, communities, quality and customers. Because of these core commitments, Seaboard Foods is able to minimize risk while maximizing the benefits from our business activities. And even more important, these core commitments shape our values and hold us accountable for our actions.

Seaboard Foods' values directly reflect those of our parent company, Seaboard Corporation. Since its beginning in 1918 with a flour mill, operating a responsible, sustainable business has been part of Seaboard Corporation's culture.

With great pride, I witness every day my fellow team members at Seaboard Foods going beyond the call of duty to fulfill these commitments. Although this report will only give you a glimpse of our business, I'm confident you will understand our core commitments are an integral part of Seaboard Foods' ongoing efforts to be the best in the industry.

Rod K. Brenneman
President & CEO
Seaboard Foods

Our Vision and Values

Seaboard Foods Vision Statement

- To be the industry's premier supplier of consistent, high quality, value-added pork products.

OUR CORE COMMITMENTS

QUALITY: We are committed to quality in all aspects of our business. We continually improve our processes, skills and products.

CUSTOMERS: We are committed to developing long-term relationships with our customers, by providing value through excellence in service, and supplying the most consistent, highest quality pork products.

EMPLOYEES: We are committed to our employees, who are the key to our success. We provide a healthy working environment and place a strong emphasis on training and professional development.

ENVIRONMENT: We are committed to producing the highest quality pork products while operating responsibly to sustain the environmental resources of the communities in which we work and live.

ANIMAL CARE: We are committed to proper animal care and have a moral and ethical obligation to the humane treatment of animals. We believe food animals can and should be raised, transported and processed using procedures that are safe and free from cruelty and neglect.

COMMUNITIES: We are committed to the communities in which we operate through civic involvement, cultural support and respect for the environment.



About Seaboard Foods

Seaboard Foods, an integrated food company, produces premium pork products for both domestic and international markets.

Fresh Pork

Seaboard Foods markets and sells fresh pork from the two newest, large-scale pork processing plants in the United States.

Plant Locations: Guymon, Okla., and St. Joseph, Mo. (Pursuant to an agreement, Seaboard Foods markets and sells all the products from the Triumph Foods St. Joseph plant).

- More than 4.9 million head processed annually at each plant*
- 2,000 production employees at each plant
- Combined, the two plants represent the fourth largest daily U.S. slaughter capacity for pork — representing about 9 percent of the U.S. slaughter volume

**Operating at full capacity*

Processed Meats

Processed meats from the Seaboard Foods integrated system are produced and marketed by Daily's[®] Premium Meats—a division of Seaboard Foods.

Plant Locations: Missoula, Mont., and Salt Lake City, Utah

- About 73 million pounds annually of raw bacon production capacity
- 400 employees
- Raw sliced bacon produced at each plant; precooked bacon produced in Salt Lake City

Live Production Operations Facts

Seaboard Foods Live Production supplies animals to the Guymon, Okla., processing plant with strict control over the production process, including but not limited to genetics, nutrition and animal welfare.

The Guymon pork processing plant opened in December 1995.



Seaboard Foods Live Production Locations: Oklahoma, Kansas, Colorado, Texas

- More than 4 million hogs produced annually
- 1,650 farm employees
- More than 250 farms
- More than 210,000 sows

Feed Mills

The live production system maintains strict control of animal feeds and uses up to 14 proprietary rations throughout the animal's life.

Feed Mill Locations: Optima, Okla., Hugoton, Kan., Holyoke, Colo., Julesburg, Colo., Leoti, Kan., and Okeene, Okla.

- 1.5 million tons of animal feed produced annually
- 135 employees
- Seaboard Foods procures most of its grain from local farmers who deliver to area grain elevators. Seaboard Foods currently uses approximately 40 million bushels of locally grown corn and grain sorghum each year.

Renewable Energy

High Plains Bioenergy, a wholly owned subsidiary of Seaboard Foods, is a renewable energy company focused on producing alternative energy from the Seaboard Foods integrated system.

Biodiesel Plant Location: Guymon, Okla. This biodiesel plant is located next to Seaboard Foods' Guymon pork processing plant.

- 30 million gallons of biodiesel produced annually
- 30 employees
- Uses multiple feedstocks, including pork fat from the Guymon pork processing plant, and vegetable oils

Our Food Brands

International

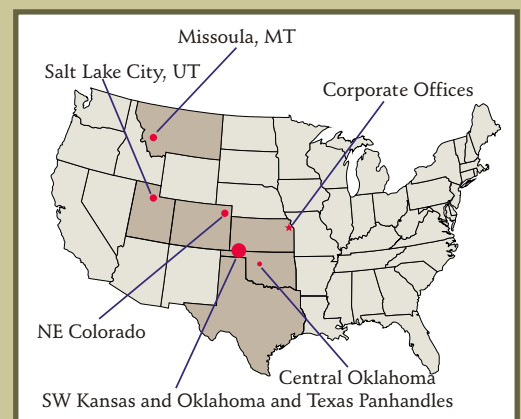
Seaboard Farms®
St. Joe Pork™
Daily's® Premium Meats

Domestic

PrairieFresh® Premium Pork
PrairieFresh Prime™ Pork
Daily's® Premium Meats
Daily's® Buffet Brand®
Daily's Pioneer Brand™
Del Pueblo™

Our Energy Brand

High Plains Bioenergy™



In an annual customer satisfaction survey, Seaboard Foods asks customers to rate product quality on a 7-point scale, with 7 being excellent.

Attribute	Ave. Score
Has delicious, high-quality pork	6.54
Has products that look and taste the same every time	6.15
Delivers the same trim specs every time	6.04
Delivers the same product size every time	6.04

Source: 2007 Seaboard Foods Customer Satisfaction Research

The Quality Circle represents the Seaboard Foods integrated system's commitment to quality.



Commitment to Quality

“We are committed to quality in all aspects of our business. We continually improve our processes, skills, and products.” *Core Commitments*

Our beliefs and values

Our dedication to quality is a never-ending commitment to continuous improvement. We value superb quality and the Seaboard Foods integrated system is designed to produce premium pork products with unsurpassed quality control and food safety.

Our approach

Our commitment to quality is represented by the Seaboard Foods Quality Circle. The Quality Circle begins where it ends ... with the end consumer in mind. Eleven quality control points make up the Quality Circle and represent the entire Seaboard Foods integrated system. The points are:

- Top-of-the-Line Genetics
- Multi-Site Pork Production
- Proprietary Nutrition
- Residue-Free Pork
- Animal Handling
- State-of-the-Art Processing
- Food Safety
- Product Packaging
- Employee Training
- Customer Service
- Consumer-Driven Products

Top-of-the-Line Genetics

Our concern for pork quality begins even before conception. Our internal genetic experts constantly conduct in-depth research and maintain the strictest control of genetics. This emphasis on science results in consistent tenderness and flavor in our pork.

Multi-Site Production

As part of our multi-site production system, Seaboard Foods strategically selects farm sites to optimize management, health and nutrition, which ultimately leads to higher-quality pork products. The segregation of our genetic farms, farrowing units, nursery locations and finishing sites in tandem with our comprehensive biosecurity program protects pigs from disease transmission and greatly reduces the need for wide-spread antibiotic use.

Proprietary Nutrition

Feeding pigs from our proprietary nutrition system is another way to ensure the finest pork available. Controlled feed manufacturing facilities produce grain-based proprietary rations designed by post-graduate degreed nutritionists. These rations maximize nutrition at every stage of the animal's growth while optimizing pork color, texture and flavor.

Our nutritionists have developed a special vitamin/mineral pack to create nutrient-rich pork for consumers that also improves shelf life, moisture-holding capacity and color.

Residue-Free Pork

We take our promise of residue-free pork very seriously and achieve it through a variety of practices. Our Pork Quality Assurance (PQA) Plus certified farm managers ensure proper animal health practices, including careful documentation and use of animal medications.

Withdrawal periods exceed industry standards and government regulations—ensuring 100 percent antibiotic residue-free pork. But better yet, a combination of healthy diets and better animal health throughout the production process results in a system less dependent on animal medications.

Animal Handling

Treating our animals humanely is a moral and ethical obligation everyone at Seaboard Foods takes seriously. We use the most humane practices throughout the animal's life. Not only is this the right thing to do, but it's scientifically proven to provide better pork quality.

USDA Process Verified

Our Quality Circle control points that are USDA Process Verified make sure you receive only the finest fresh pork products.

Seaboard Foods USDA Process Verified points include:

- Meat Quality
- Source Verification
- Animal Handling

Meat Quality

Seaboard Foods continuously evaluates its pork products for meat quality attributes. A proprietary plant process improves meat quality attributes like color, texture and moisture-holding capacity.

Source Verification

Pork products can be traced back to source farms through a source verification system.

Animal Handling

Seaboard Foods is committed to the proper in-plant handling of animals prior to slaughter for both animal welfare and meat quality reasons. Ongoing, daily animal handling plant audits and employee training ensure proper animal treatment.



“We will understand the requirements of our customers and develop processes to achieve these requirements the first time, 100% of the time.” Seaboard Foods Quality Policy

Our fresh pork processing plants are USDA Process Verified for animal handling. This process includes ongoing daily animal handling plant audits and employee training. Third-party audits of our farms and processing plants ensure the most advanced, science-based animal handling practices throughout the entire system. A minimum two-hour rest period, as well as our humane CO₂ stunning system at the processing plant is an essential step in reducing stress and PSE.

State-of-the-Art Processing

We achieve unsurpassed quality control and food safety with state-of-the-art processing at our production plants. We've created an integrated system of manual and automatic processes perfectly balanced to ensure product consistency. Lasers guide our cutting processes for concise product cuts. Automatic loin and butt pulling meets product specifications time after time. And, our shell boning process eliminates bone chips, reduces purge and increases shelf life. We also use state-of-the-art technology as part of our USDA Process Verified program. We can trace fresh pork products from our plants to source farms using unique serial numbers on each box.

Quick chill technology reduces temperatures quickly and creates an optimum pH and extended shelf life, while enhancing meat color and texture. Our use of this practice is USDA Process Verified.

Food Safety

Ultimate food safety is a top priority and our strict HACCP protocols and practices exceed all government and industry standards. Our food safety practices begin long before processes in our plants. We implemented needle-free vaccination and treatments to eliminate the risk of needle fragments in pork.

Scientifically proven high pressure hot water wash cabinets significantly reduce microbial activity adding to shelf life. The mean level of aerobic plate counts on pork carcasses is lower than the USDA FSIS national baseline by more than 90 percent.



A combination of food safety technology and more than 50 quality assurance inspectors review product quality throughout the plants to ensure food safety from beginning to end.

In our on-site laboratories, we perform continuous shelf-life testing on our pork products to further ensure safety. Our further processed products go through microbial testing before we release the products for sale to ensure wholesomeness.

Product Packaging

Package testing and selection of the best mil strength helps eliminate package leaks. The best-suited box strength eliminates crushing, protects product and ensures employee safety.

Employee Training

Our employees receive thorough training in pork quality from humane handling to food safety. We conduct monthly training sessions to keep employees up-to-date on the latest industry information and food safety issues. Each line employee is trained and empowered to stop the line when necessary to protect food safety.

Customer Service & Delivery

We commit to unsurpassed customer service. We promise the assistance of our professional sales representatives, access to top management, and regular in-market visits to help our customers build their pork business.

Consumer-Driven Products

The Seaboard Foods Quality Circle ends where it begins with the end consumer in mind. We develop our product lines on what's important to today's domestic and international consumers.

"Our dedication to quality is a never-ending commitment to continuous improvement."

Seaboard Foods

Commitment to Customers

“We are committed to developing long-term relationships with our customers by providing value through excellence in service and supplying the most consistent, highest quality pork products.” *Core Commitments*

Customer Commitment Highlights

- Annual survey of customer satisfaction
- Farm and plant customer tours and audits
- Customer satisfaction guarantee

Our values and beliefs

From the very beginning the Seaboard Foods integrated system was built with the end customer in mind. Our entire system is dedicated to producing pork products that will meet our customer's needs and to provide 100 percent customer satisfaction.

Our approach

We understand our business is about relationships with our customers. We view our customers as part of our integrated system and meeting their needs is pivotal to the long-term success of Seaboard Foods and our customers.

Relationships

Relationships only thrive when there is a high degree of trust, and our customers demonstrate their trust in Seaboard Foods by doing business with us every day. To build trust, we must develop and deliver products of high quality and value. In simple terms, we must live up to the expectations of our customers.

We encourage open and honest feedback from our customers and direct contact with our sales representatives. We survey our customers at least once a year to provide feedback on everything from product quality to on-time delivery to customer service. From these surveys, we adjust our practices for continuous improvement, even when we're exceeding our customers' expectations.

Seaboard Foods strives to provide customers with top-notch customer service.



With a unique integrated system, we encourage our customers to tour our farms and plants to understand how our integrated system works. We often have domestic and international customers visit, as well as audit, our plants and farms.

Product Development and Research

We encourage our customers to be active participants in the product development process. Both international and domestic customers come to our plants and contribute to the product development process. This allows Seaboard Foods to develop products that will truly meet their specific needs.

Ongoing research on our farms and in our plants is shared and often a result of a specific customer need or request.

Satisfaction Guarantee

When our customers receive a product from Seaboard Foods, they know they are receiving the best pork products available. We guarantee our customers and their customers will be satisfied or we'll replace the product.

Customer Service and Delivery

We guarantee 100 percent order fill commitment for program customers, as well as a promise of on-time delivery, access to top management and professional sales representatives committed to building their business.

Seaboard Foods consistently scores high on customer relationship factors in its annual customer satisfaction research. Customers were asked to rate several factors about their relationship with Seaboard Foods on a 7-point scale with 7 meaning excellent.

Attribute	Ave Score
Is a trusted name	6.46
Does what is promised	6.35
Has personable sales representatives	6.31
Treats you like a valued customer	6.27
Provides excellent customer service	6.23
Resolves problems quickly	6.15
Listens and responds to my needs	6.04

Source: 2007 Seaboard Foods Customer Satisfaction Research

Fresh pork is sold under the PrairieFresh® Premium Pork brand in the United States and the Seaboard Farms® brand internationally. Processed meats are sold under the Daily's® Premium Meats brand both domestically and internationally.



Commitment to Employees

“We are committed to our employees, who are the key to our success. We provide a healthy working environment and place a strong emphasis on training and professional development.” *Core Commitments*

Our values and beliefs

Seaboard Foods success is largely attributed to the efforts of all 4,500 employees. As a company, Seaboard Foods is only as strong as the team members who make the integrated food system work each day. For that reason, Seaboard Foods strives to treat employees with respect, fairness and integrity. By doing this, Seaboard Foods can be the employer of choice in the communities in which we operate.

Our approach

The company provides innovative compensation and benefits to employees. These include:

Compensation

As a company that's focused on adding value to the integrated food system, Seaboard Foods believes that every employee contributes to the success of the company. For this reason, Seaboard Foods provides competitive pay and many rewarding career opportunities.

Educational Assistance

Seaboard Foods' tuition refund plan provides reimbursement of tuition for job-related educational courses. These courses are intended to improve and broaden the employee's ability to perform job assignments or to prepare for future and more responsible assignments.

Career Advancement

Seaboard Foods believes strongly in employee development and career advancement. The company has an 80 percent internal promotion rate.

Seaboard Foods provides ongoing employee training.



Worker Safety

Providing our employees with a safe working environment is a top priority for Seaboard Foods. We strive to reduce accidents and have applied rigorous safety systems and practices, combined with ongoing employee training.

Health Care Program

Seaboard Foods provides employees with affordable medical, dental, vision and prescription drug coverage.

Retirement Savings Program

Seaboard Foods offers full-time, active employees retirement savings plans.

Paid Time Off

Qualifying employees receive annual periods of time off in recognition of services performed. This program encourages ownership of time off and allows Seaboard Foods to effectively manage paid absence. In addition, employees receive paid time off for holidays each year.

Product Sales

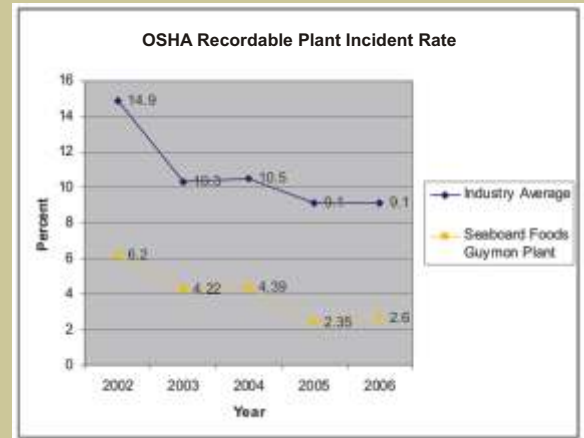
Employees may purchase Seaboard Foods pork products for their personal or family use through employee sales several times a year.

Seaboard Foods Scholarship Program

Children of Seaboard Foods employees who are graduating high school seniors and will enter college as a first-term freshman for the following fall are eligible to apply for one of two \$1,000 scholarships awarded annually by Seaboard Foods. Winners may use the non-renewable award at any accredited college or university in the United States, regardless of the field of study.

Recognition for Service

Through the Recognition for Service program, Seaboard Foods honors long-term employees for their loyal and dedicated service. Awards are based on years of service beginning with the completion of five years.



In the Seaboard Foods Guymon plant, the OSHA recordable plant incident rate has remained significantly lower than the industry average.

The American Meat Institute has recognized Seaboard Foods with an Award of Honor for this accomplishment.

The company provides a variety of career opportunities for employees from animal scientists to environmental auditors to accounting specialists to international sales.



Commitment to the Environment

“We are committed to producing the highest quality pork products while operating responsibly to sustain the environmental resources of the communities in which we work and live.” *Core Commitments*

Environmental Commitment Highlights

- Whole farm environmental audits two times a year
- Enhanced Environmental Management System
- Use pork fat to make biodiesel
- Use technologically advanced equipment and practices for odor control
- Wildlife habitats around farms

Our beliefs and values

At the heart of Seaboard Foods' environmental stewardship is the fundamental belief that our day-to-day operations must go beyond minimizing any negative impact from our operations, and we should strive to create a positive impact on the environment around us.

Our approach

Our environmental programs govern how we purchase land, build and operate farms and plants, and conserve natural resources. To do this, Seaboard Foods:

- Establishes policies and procedures designed to ensure our operations meet or exceed all applicable environmental requirements.
- Implements technologically and economically feasible practices to prevent pollution and reduce or reuse waste.
- Works to continuously improve our environmental performance through employee training, operational controls, community relations and regular environmental inspections and audits.
- Documents the development, implementation and compliance efforts with these principles.

Farm sites are strategically selected with a major emphasis on environmental stewardship.



Environmental Management System

Our Environmental Management System (EMS) demonstrates our dedication to environmental stewardship on farms. Based on the ISO 14001 standard, the EMS program is tailored to address specific needs of our operations. The goal of this program is to proactively identify opportunities on our farms and practices for modification, repair and, most important, continuous environmental improvement.

The program specifically addresses:

- Waste management
- Soil conservation
- Water quality and conservation
- Air quality
- Land application planning and oversight
- Weekly monitoring of farm lagoons
- Whole farm audit program

A similar EMS program is under development for our processing plants.

Animal Waste Management

We use a variety of systems tailored specifically to each farm for animal waste management. For example, Wakefield Farm uses a seven-stage waste treatment, including microbial treatment, high-density polyethylene (HDPE)-lined and covered solids settling basins, mechanical solids separator, HDPE-lined psychrophillic anaerobic digester with permeable cover, HDPE-lined aeration lagoon for the nitrification/denitrification process and HDPE-lined primary and secondary storage lagoons allowing for significant denitrification prior to land application. The nitrogen content of the effluent is reduced by approximately 70 percent from the barns to the land application area. In addition, nearly 700 tons of compost are made each year from the solids.

Soil Conservation

We plant grass vegetation around lagoons. These grass strips contribute to long-term soil quality improvement by increasing organic matter content and reducing soil erosion.

“Although a dedicated staff manages the Environmental Management System, environmental stewardship is the responsibility of all Seaboard Foods employees.” Jennifer Charno Nelson, Director of Environmental Affairs

The Environmental Management System includes a composting plant where nearly 700 tons of compost are made annually.



Seaboard Foods designates areas around farms for wildlife habitat.



Water Conservation

Our farms monitor and report weekly fresh water usage. Our goal is to conserve water whenever it's practical. Employees also inspect water system components on the farms to ensure proper working condition. From 2000 to 2005, Seaboard Foods reduced fresh water usage at the farms by 40 percent. With refinement of water use standards for each farm type (sow, nursery, finisher) and other programs to target and analyze high water usage farms, Seaboard Foods has set a goal to reduce farm water usage by another 10 percent.

Air Quality

We use best management practices to improve air quality and reduce odor and to continuously evaluate the latest technology. For example, the use of advanced biocurtains on some farms redirects odor and allows for cleaner, low-odor air for neighbors and our employees. The use of microbials in barn pits aids in the reduction of odors. Seaboard Foods also implements and audits for optimal barn housekeeping practices and pit management to ensure operational efforts are being made to reduce odors and improve air quality. We often hear from our neighbors that they do not smell any unpleasant odors near our farms.

Managed Nutrient Application

Effluent from the farms, a natural fertilizer, is precisely applied to surrounding farmland based on crop nutrient needs. Also, Seaboard Foods protects wet depressional areas (wet areas that are not jurisdictional wetlands). Land application maps clearly identify these areas, in addition to permanent field markers. This ensures effluent land application is applied only to cropped areas of the field.

Whole Farm Environmental Audits

As part of Seaboard Foods' continuous improvement program, a dedicated audit team inspects more than 250 farms two times a year for 76 environmental-related items. From these audits, work orders are issued and practices are modified as needed. In addition, the auditors conduct quarterly environmental farm audits for a smaller subset of environmental performance factors.

Composting

Seaboard Foods has a four-acre composting site. Separated solids from certain farms are used to make compost. The compost is sold and used for agronomic applications or gardening uses.

Farm Mapping

Seaboard Foods is currently enhancing the farm mapping program by dedicating a full-time employee to develop schematic farm maps that will indicate farm features and infrastructure, including elevations, barns, lagoons, land application areas, fresh water lines, effluent lines, land application lines, gas lines, septic systems, lift stations, clean-out risers, monitoring wells, electrical systems and valves. This will aid in improving infrastructure management, preventative maintenance, emergency response and employee training programs.

Wildlife Habitat

We work to create wildlife habitats by planting trees and a mixture of grass and wheat around our farms. This provides accessible forage and cover for wildlife, such as Bobwhite quail, Blue quail and pheasant, with an added benefit of reducing soil erosion.

Needle-Free Vaccination and Treatment

As the first major pork producer in the United States to implement this technology, Seaboard Foods pioneered the use of needle-free vaccination and treatments on its farms. Because of the efficacy, Seaboard Foods uses less medication, which results in less medication packaging. Of even more significance, Seaboard Foods eliminated needles that would require biohazard disposal.

Employee Training

We provide extensive training to our environmental management department, as well as other employees, to ensure our environmental commitment is executed throughout the company. Seaboard Foods is developing a Web-based system containing all environmental policies and procedures, best management practices, checklists and other operational control documents. Employees will find training documents and links available to other environmental resources, such as the

Wakefield Farm 2007 Pork Industry Environmental Steward

The National Pork Board and *The National Hog Farmer* magazine named Seaboard Foods' Wakefield Farm as the 2007 Pork Industry

Environmental Steward. Animal manure generated by the Wakefield Farm is treated through a seven-stage system that deals with liquid and solid waste separately. The unique system creates two non-toxic, environmentally friendly products. The liquid becomes a type of liquid fertilizer, called effluent, and is used by local farmers, and the solids are also composted into fertilizer that can be used as an environmentally friendly potting soil. In addition, the farm plants grass and wheat around the perimeter, which provides cover and forage for wildlife.

Environmental specialists manage the daily environmental activities around each farmstead.



"Seaboard Foods' Wakefield Farm's commitment to make use of all the technologies and practices to protect soil and water quality while excelling in pork production is truly worthy of this award and serves as an example of what modern Oklahoma agriculture is all about."
Terry Peach, Oklahoma Secretary of Agriculture

Biocurtains, the black structures, maintain air quality in and around the barns.



internal environmental database and state environmental regulations. This will improve access to and implementation of the EMS program and enhance environmental awareness in the company.

Research and Development

We conduct research and development on our farms and plants to evaluate new technology and practices. For example, we constantly research pit and lagoon additives and since 2006, have been conducting a formal experiment with several additives at approximately 25 farms for effectiveness in reducing/digesting solids, and controlling gas and odor emissions. In conjunction with this, we are developing protocols to determine when a farm should be placed on a pit/lagoon additive.

Guymon Plant Pretreatment System

Seaboard Foods constructed and recently put into operation a multi-million dollar upgrade to the Guymon plant wastewater treatment system. This will significantly reduce levels of nitrogen, biological oxygen demand and other parameters in the wastewater that is discharged to the City of Guymon and eventually applied to agricultural land.

Missoula Plant Wastewater Improvement

Upon acquisition of the Missoula bacon processing plant, Seaboard Foods closed a third-party rendering facility on the property, closed the existing lagoon system, regraded the area and planted vegetation. Treated wastewater was redirected to the city's waste treatment system for additional treatment prior to discharge, significantly reducing the contaminant load on a local river, beautifying the plant appearance and reducing odor sources.

In addition, an ultraviolet brine recycling treatment system reduces the total amount of spent brine discharged to the municipal wastewater system.

Packaging

In our plants, we collect and bale nearly all recyclable corrugate and send it to an off-site recycling center. We use corrugate and film packaging suppliers with comprehensive environmental stewardship programs.

Biodiesel From Pork Fat

In 2008, Seaboard Foods began biodiesel production at the High Plains Bioenergy plant. High Plains Bioenergy, a subsidiary of Seaboard Foods, focuses on developing renewable energy from the Seaboard Foods integrated system. The biodiesel plant uses pork fat from the Guymon pork processing plant, as well as other feedstock, to make biodiesel. Biodiesel is better for the environment because it is made from renewable resources and has lower emissions compared to petroleum diesel. It is less toxic than table salt and biodegrades as fast as sugar.

Biogas from Wastewater Treatment

Through a biogas recovery system at the Guymon pork processing plant's wastewater treatment system, Seaboard Foods powers one of the plant's boilers. Because of this system, Seaboard Foods is able to reduce by one-third its reliance on natural gas to fuel the plant's boiler system.

Sales & Broker Online Training

Seaboard Foods developed an online eLearning system for Seaboard Foods sales representatives, broker representatives and distributor representatives. The online system eliminated the need for large training notebooks, and allows for quick updates, while reducing the need for additional paper.

The High Plains Bioenergy biodiesel plant uses pork fat to make biodiesel—a renewable, clean-burning fuel.



Commitment to Animal Care

“We are committed to proper animal care and have a moral and ethical obligation to the humane treatment of animals. We believe food animals can and should be raised, transported and processed using procedures that are safe and free from cruelty and neglect.” *Core Commitments*

Animal Care Commitment Highlights

- Employees sign a commitment to animal care
- USDA Process Verified for Animal Handling
- Third-party unannounced animal welfare audits of our farms and plants
- Transport Quality Assurance (TQA) certification
- Pork Quality Assurance (PQA) Plus certification

Our beliefs and values

Our extensive animal care program is based on the fundamental belief that food animals should and can be treated humanely. As caretakers, we follow a comprehensive animal care program that has been hailed by industry experts.

Our approach

A full-time staff of veterinarians, veterinary technicians, nutritionists and animal scientists oversees this program. Keeping on top of the latest science-based practices, we implement the latest technology and practices to ensure our animals remain calm and comfortable.

Our barns are designed to give pigs adequate room to eat, drink, rest, sleep and move without injury. Trained staff keep a watchful eye for sick animals, injuries or malfunctioning equipment by regularly checking barns and pens. Graduate-degreed nutritionists prepare up to 14 different proprietary grain-based diets to meet the changing energy, protein, mineral and vitamin needs

Employees walk the pens often to check on the well-being of the pigs.



“Seaboard deserves credit for its animal welfare program which is far and away the best in the United States. No one else in the pig industry is conducting this degree of audits. Seaboard staff conducts intensive internal audits, and when they identify issues, their timely resolution is documented. Seaboard Foods is a leader and should be proud of its accomplishments. Customers can be extremely comfortable with Seaboard's animal handling practices and audit process, and the Seaboard animal welfare oversight program goes well beyond any other integrated program in the world.”

Dr. John McGlone, animal welfare expert; FACTA chief scientific officer and chief executive officer; and professor of animal science and director of the Pork Industry Institute at Texas Tech University.



welfare audits. Many of the audits are conducted on the farms unannounced. FACTA, with a scientific advisory board that includes animal welfare experts Dr. John McGlone and Dr. Temple Grandin, also evaluates the employee training program and provides recommendations for continuous improvement.

Seaboard Foods has received perfect audit scores for plant animal handling by third-party auditors and customer audit teams. Our plant animal handling practices focus on keeping animals comfortable and calm. This includes a minimum two-hour rest period after animals arrive, which reduces animal stress, as does humane CO₂ stunning.

USDA Process Verified for Animal Handling

As an added assurance, our plants are USDA Process Verified for animal handling. On-going, daily animal handling audits and employee training ensure proper animal treatment.

Commitment to Community

“We are committed to the communities in which we operate through civic involvement, cultural support and respect for the environment.” *Core Commitments*

Community Commitment Highlights

- Supports local economic development projects
- Civic organization support
- Creates visible, active businesses in the community

Our beliefs and values

Seaboard Foods has a deep commitment to the communities in which we operate, which range from small farming communities in rural Oklahoma and Colorado to large metropolitan areas in Kansas and Utah. We must be contributing corporate citizens of our communities and support community involvement. By doing this, our communities remain vibrant and successful, leading to ideal places for our business and for our employees to live and work.

Our approach

With more than 250 farms located in Oklahoma, Kansas, Colorado and Texas, and processing plants in Oklahoma, Montana and Utah, we employ nearly 4,500 people. These employees live and work in the communities where we operate, pay taxes, do business with local suppliers and support community investment programs. They represent Seaboard Foods and are the face of our company in these communities.

Seaboard Foods contributes to the economic success of the communities through our day-to-day business, by providing jobs in our own operations as well as creating opportunity for businesses we touch along the way. In communities, like Guymon, Okla., or Holyoke, Colo., we positively affect and expand businesses that do business with us.

“Seaboard Foods’ success and contributions lead to a healthy strong community. And a vibrant community contributes to the success of Seaboard Foods. Everyone wins when our local communities are thriving.”

Rod K. Brenneman,
Seaboard Foods President & CEO

Seaboard Foods employees provided a high school graduation meal for Greensburg, Kan., residents after a tornado demolished the town.



Since its beginning, Seaboard Foods has supported community activities and development projects, including:

- American Cancer Society Relay for Life
- American Royal Veterinary Scholarship
- Greensburg Tornado Relief Fund
- Guymon Pioneer Days
- Guymon YMCA
- Kansas State Fair Grand Drive Reserve Champion Hog
- Leoti School District Grant
- Oklahoma FFA Foundation State Officer Scholarship
- Oklahoma State University Swine Education and Research Center
- Oklahoma Youth Expo
- Panhandle Area Sheltered Workshop
- Ronald McDonald House®

Seaboard Foods supports employees who participate in the American Cancer Society Relay for Life.



Financial Support

In its short history, Seaboard Foods has contributed more than \$1.5 million to local civic groups, economic development councils, culture and art programs, education, environment, and health and social services.

For example, a Seaboard Foods donation to The Chester Historical Society, Chester, Okla., allowed the group to upgrade and replace old playground equipment in the city's Heritage Park. Now, Chester residents can take their children to play safely at the local park.

In Seiling, Okla., Seaboard Foods' donation allowed the public works department to plant trees around the city lagoon. The trees provide a wind break and reduce soil erosion.

Involvement in the Community

As a company we do more than contribute financially to local communities. We encourage action by our employees. Many employees serve as youth sport team coaches, local school board members, civic group volunteers, city council persons and economic development board members.

In our rural areas, we support programs to attract new families to our communities. Since the early 1980s, Wichita County, Kan., experienced a 24 percent population decrease. Seaboard Foods participates in an economic development program to attract new employees to the county.

Whether it's sponsoring a team in a local American Cancer Society Relay for Life or building a Habitat for Humanity home in an urban city, we encourage company and individual support. This benefits Seaboard Foods, our employees and most important our local communities.

"Because of our dedicated employees, we make our commitments come to life and operate Seaboard Foods in a way that has made the company an industry leader."

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