



Plan for
Better

2024
Animal Health
& Welfare Report

J Sainsbury plc

Welcome

We know that animal health and welfare is a key concern for our customers across all our different brands. Whether they're buying our Sainsbury's Brand food, our Tu clothing, or products from Argos and Habitat, they expect us to uphold the highest of standards and do what we can to improve animal health and welfare.

We continue to source with integrity and are committed to being a business that works on behalf of our customers to improve animal health and welfare within our supply chains.

Treating animals well and keeping them healthy is not just the right thing to do, it also makes good business sense. Healthy, well- managed animals are more likely to deliver better-tasting, higher- quality products that our customers enjoy buying and consuming. This report provides information about both Sainsbury's general approach to animal health and welfare, and our care for specific species across our supply chains – from farm to fork.

Our approach is built on – and often exceeds – best practice, making us one of the leaders in animal health and welfare in our industry.

For example:

We have invested substantially in our agriculture team to build internal expertise in animal welfare, veterinary medicine, and data science, which is enabling us to drive continuous improvement within our supply chains.

We monitor animal health and welfare outcome key performance indicators (KPIs) at abattoirs and on farms across all our species, which allows us to make an objective and scientific assessment of animal health and welfare.

We work with suppliers to identify actionable insights, and ensure future research priorities are based around what our outcome KPIs inform us is most important.

For more information on our overarching commitments and targets for animal health and welfare, as well as information on our sourcing of non-animal proteins, please read our latest [Plan for Better report](#).

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Welcome from our Chief Executive, Simon Roberts

Chief Executive Officer Simon Roberts reflects on a year which saw significant improvements to animal health and welfare in Sainsbury's supply chains, delivered through strong supplier partnerships and a shared commitment to continuous improvement.

Animal health and welfare is an absolute priority for us at Sainsbury's. We believe that consistently treating our animals well and with the highest possible standards of welfare is not just the right thing to do, but also makes for good business sense as healthy, well cared for animals are more likely to result in tastier, higher quality food products for all our customers to enjoy. Our [Plan for Better](#) sustainability strategy includes a dedicated plan and targets to improve animal health and welfare and promote the responsible use of antibiotics in our supply chains, ensuring we hold ourselves and our suppliers accountable for delivering improvements.

This report evidences the progress we have made in our most important supply chains, and as in previous years we report against an extensive suite of KPIs, based on industry and veterinary expertise.

Our sales of better welfare fresh meat, fish, poultry and dairy products increased significantly in the last year, from 48% in 2022/2023 to 62% in 2023/2024. This is due to the implementation of our improved chicken welfare standards in March 2023, which is delivering improved health and welfare to over 100 millions chickens each year.

This move was one of the most significant sourcing decisions Sainsbury's has made in a decade since moving to 100% cage free eggs in 2012, and our leadership has since led others in the wider UK retail market to adopt our better welfare stocking density requirement (i.e. 20% more space than the Red Tractor baseline).

This is the latest example underlining our longstanding commitment to better welfare standards, alongside other achievements such as improving the health and welfare of cows in our dedicated dairy group, and our support for higher welfare RSPCA Assured products. We have offered these products to our customers since 2004, and are proud to sell more RSPCA Assured products than any other business, having done so every year since 2011.

We continue to work with industry experts, the veterinary community and our suppliers to maintain our industry-leading, outcome based approach to animal health and welfare. Our approach focuses on understanding the performance of farms within our supply chains, and promoting continuous improvement of animal health and welfare outcome key performance indicators (KPIs). This year we reported an improvement in supplier performance, with 78% of our supplier KPIs meeting our "Good or Excellent" thresholds in 2023/2024 compared to 69% in 2022/2023.

This is evidence that our approach is working, and that close collaboration, data transparency and trusted supplier partnerships are resulting in healthier animals and more sustainable supply chains.

We also remain committed to leading industry efforts to tackle antibiotic resistance, using a precompetitive approach to foster collaboration and alignment across the food industry to tackle this issue. Our [Antibiotic Stewardship Report](#) demonstrates that we are making good progress, both in terms of promoting the responsible use of antibiotics and eliminating the use of those deemed critically important for human health (CIAs).

In summary, we have invested in internal expertise in agriculture, data science and animal welfare, and it is exciting to see this investment yielding some impressive results. Our supplier partnerships focus on delivering our shared long term vision to build more resilient and sustainable supply chains, which enables us to continue improving animal welfare standards and making investments in innovation and expertise which benefit animal health. This shared commitment to continuous improvement and doing things differently is how we will continue to make progress and influence the wider market, and offer good food at affordable prices to all Sainsbury's customers.



Simon Roberts

Chief Executive Officer J Sainsbury's plc
July 2024



Our policies

We have a number of overarching general policies that apply to all of our farmed species, covering important issues which are universal to our many supply chains. In addition, we also have species-specific standards, which allow us to maximise health and welfare through targeting the areas of greatest significance to each species. Both approaches are detailed in this report.

Food products

We never buy meat, eggs or dairy on the open market, sourcing directly from suppliers who ensure back-to-farm traceability. All British farmers who supply us with red meat, poultry and dairy products meet the Red Tractor Assurance standard as a baseline, with many of our products reaching higher standards. Overseas farmers must be accredited to one of our approved farm assurance standards, and meet additional requirements which demonstrate they are farming to standards we expect of British farmers. All our supply chains are fully audited to guarantee our high welfare expectations are met. In addition, we carry out complete audits against our bespoke dairy health and welfare standards, working closely with the Sainsbury's Dairy Development Group who produce the majority of our *by Sainsbury's* fresh liquid milk.

- All our farmed trout and farmed salmon are RSPCA Assured. We also offer RSPCA Assured products across a range of other species where a scheme standard exists, such as our Taste the Difference chicken, pork and turkey.
- All our shell eggs are RSPCA Assured and free range, providing hens with access to outdoor ranges.
- All our red meat, poultry and farmed fish is pre-stunned, ensuring loss of consciousness prior to slaughter.

- All our red meat, poultry, dairy and farmed fish suppliers must ensure responsible antibiotic use is adhered to, including but not limited to: no routine (automatic) prophylactic use, no use to promote growth, and no use of critically important antibiotics (as defined by the European Medicines Agency) unless needed as a last resort to safeguard animal welfare.

We prohibit the following across all our own brand Sainsbury's products:

- Shell and ingredient eggs from caged hens;
- Genetically modified or cloned animals, or the use of any genetically modified or cloned meat, milk or derivatives;
- Antibiotic or hormonal growth promoters;
- Ingredients that go against our welfare standards e.g. barbary duck, farmed rabbit;
- Endangered species e.g. giant clams.
- We are committed to not selling any own brand or branded Foie gras or using ingredients from Foie gras farms, such as meat or feathers.



Our policies

Welfare outcomes and key performance indicators (2023/24)

Own brand animals stunned prior to slaughter

Beef Cattle	Pigs	Chicken	Lamb	Ducks
✓	✓	✓	✓	✓
Turkeys	Farmed Venison	Laying Hens	Geese	Farmed Bass
✓	✓	✓	✓	✓
Farmed Bream	Farmed Salmon	Farmed Trout	Farmed Pangasius	
✓	✓	✓	✓	

100%

Highlight

>59%

of animals in our own brand and branded supply chains are stunned prior to slaughter. We are constantly improving our data robustness and are actively looking for ways to improve wild caught fish welfare

Proportion of own brand animals reared to Red Tractor standards (or in-country equivalent)



Proportion of own brand animals reared to higher welfare standards*

*RSPCA Assured or Organic Volume 2023/2024 or Sainsbury's Dairy Development Group independently verified higher welfare herd health plan.



% Free from close confinement

(defined as cages, tethering, permanent sow stalls)



Non-Food products



- All animal derived materials such as feather, down, leather and wool, are from conventionally farmed species and by-products of the meat industry
 - Our feather and down is sourced from farms certified to the Responsible Down Standard (RDS) or Downpass assurance schemes, birds are pre-slaughter stunned, and free from force feeding and live plucking practices
 - We do not allow the practice of mulesing for any of our sheep (meat or wool)
 - We are part of the fur free retailer programme
 - All Sainsbury's Brand personal care, cosmetic and formulated household products must be approved as cruelty free under the Leaping Bunny programme
- We prohibit the following across all our Sainsbury's, Tu, Habitat and Argos products:
- Animal fur, angora fibre (rabbit), mohair, karakul lambskin
 - Animal testing
 - Exotic or endangered species e.g. crocodile

Working in partnership with farmers and suppliers



Sainsbury's has a long standing commitment to source animal products in a responsible and ethical way, and we work hard to build sourcing models and supplier relationships which allow us to influence and improve animal health and welfare. We're proud of the improvements we've achieved across our supply chains but we know there's still some way to go. That's why we're committed to working with our farmers to continuously improve animal health and welfare across our supply chains.

We have farmer development groups covering our main agriculture value chains, enabling us to work directly with farmers we know and trust and who share our vision and values. The 2000+ members of our farmer development groups have access to training and resources to support improved animal health and welfare through efficient, sustainable management methods. This partnership approach allows farmers to remain profitable while delivering great quality meat, dairy and poultry reared or grown in the way our customers would expect.

This approach has allowed us to establish trusting relationships where we can share useful learnings. All our farmer suppliers have to meet the same animal health and welfare standards, whether or not they belong to one of our groups.

Making sure our standards are met

We implement our farm animal health and welfare policies by working with independent auditors, suppliers and processors, and directly with our farmers. All of our animal supply chains are independently audited. We take non-compliance with the relevant animal welfare requirements very seriously. Farms that do not meet our requirements can expect to be removed from our supply chains.

Health and welfare audits

Our suppliers are contractually obliged to follow all of our wide-reaching farm animal welfare policies and to comply with other product-specific policies and specifications, such as our position on cage-free eggs and our requirement to source various RSPCA Assured products.

We monitor compliance with these policies both through factory audits, carried out by our internal teams, and via on-farm audits undertaken by our agricultural consultants and third party assessors.

Some of our suppliers also carry out their own on-farm welfare assessments, which further assure that our standards are being met.

Training and support

We provide support and advice to our farmer groups, to ensure that farmers are compliant and animal welfare is safeguarded. We also work through our farmers' groups to provide education, collect valuable data, and run targeted species-specific projects to further the health and welfare of the animals in our supply chains. Some recent examples include:

- Placing temperature loggers in our cattle farmers vaccine fridges, helping them store vaccines correctly so they remain effective at protecting animals from disease;
- Trialling qualitative behavioural assessment (QBA) within our dairy group to understand its' value in assessing animal behaviour and expressive emotional traits;
- Running annual surveys to collect animal health and welfare and antibiotic usage data from our beef and lamb farmers. Our database is helping build up much needed industry data and providing farmers with a performance benchmark to compare themselves against peers;
- Assessing water quality and novel cleaning methods to optimise water quality across multiple species;
- Producing a bespoke best practice calf feeding farm poster for all our dairy farmers, to remind farm staff what they need to do to give calves the best start in life;
- Partnering with academics and technology companies on the Tail Tech project, which aims to identify early indicators of tail biting in pigs using camera technology. This forms part of our ongoing efforts to reduce tail biting and tail docking within our supply chains;
- Building pioneering health and welfare outcome KPI databases for all 9 of our key animal derived ingredients, which are now providing actionable insights back to suppliers so they can drive continuous improvement on their farms;
- Securing discounted fees exclusive to Sainsbury's farmers to complete a training course on antibiotic resistance, antibiotic stewardship and how to use antibiotics responsibly;
- Conducting customer insights research which revealed customers are concerned about antibiotic resistance but confused about antibiotic use in agriculture, and look to Sainsbury's to navigate the complexity of the issue and work with our farmers to drive responsible antibiotic use;
- Funding one on one veterinary consultancy visits, where farmers received tailored advice and support to improve animal health on their farm.

Animal health and welfare priorities

Our strategy of pro-actively and continuously improving health and welfare ensures we aim to do the right thing for both the animals in our care and for our customers. Our overarching animal health and welfare priorities underpin this strategy and apply to all farmed species and countries in our own brand supply chains.

They are summarised alphabetically, by subject, in the following pages.

Animal health and welfare outcomes

We have long been advocates of taking a data driven, outcome-based approach to drive continuous improvement in animal health and welfare performance. At the 2018 BBFAW launch event we were highlighted as a leader in this area, and our pioneering approach was celebrated for delivering measurable improvements in animal health and welfare outcome KPIs.

We rely on the professional judgement of our farmers and their vets to make the best animal health and welfare decisions day-to-day. However, good management can be difficult to define. To make sure we work with our farmers on their animals' most important health and welfare priorities – and to ensure we monitor these areas objectively – we measure outcomes across all types of production. Our key performance indicators (KPIs) enable us to measure and analyse different aspects of an animal's health, physical condition and behaviour. The results are reviewed regularly by our internal animal welfare team, and data is reported back to suppliers on a regular basis. Our agriculture managers work closely with our suppliers to develop tailored action plans focused on the areas identified as needing improvement, and progress is measured against the agreed action plan at regular intervals. This process of continuous review creates an environment for open discussions and working in partnership to find solutions which drive continuous improvement.

Examples of these KPIs include:

- Ambulatory measures: lameness and/or hock marking (all relevant species)
- Mastitis (dairy)
- Tail biting (pigs)
- Feather cover (laying hens)
- Transport and slaughter KPIs (all relevant species)

KPIs are increasingly measured through new technology on-farm. This 'measure and manage' approach allows us to share outcome information with other producers to benchmark performance and share best practice. We also provide leadership through our farmer groups by working with leading veterinary professionals to ensure our producers get access to the best expertise and knowledge.



Antibiotics

We recognise the link between irresponsible use of antimicrobial medicine and the increase in antibiotic resistance, and are at the forefront of industry efforts to ensure responsible antibiotic use to prevent further development of antibiotic resistance. We are using our influence to work collaboratively and pre-competitively across industry to ensure antibiotics are used responsibly, and those deemed critically important for human medicine are only used as a last resort when needed to safeguard animal welfare. We are a founding and active member of the Food Industry Initiative on Antimicrobials (FIIA), which is engaging stakeholders across the agricultural and food sectors to promote responsible antibiotic use, and improve the data available to businesses and government organisations. We also have very close links to the Responsible Use of Medicines in Agriculture Alliance (RUMA), with one of our agriculture managers sitting on the RUMA Board and Alliance, which ensures we are kept up to date with the latest developments and industry discussions.

To promote responsible antibiotic use in our own brand supply chains we focus on preventing the need for antimicrobial intervention in the first place, by improving the overall health status on our supplying farms. Where antibiotics are required we manage their use in a similar way to our health and welfare outcome KPIs and we do not permit routine prophylactic use of antimicrobials. However, we do recognise that controlled intervention may be required on a clinically-assessed risk basis to prevent the outbreak and spread of disease and to safeguard animal welfare. Our farmers only use antibiotics under the supervision of a vet, and then only to treat animals that are unwell or in pain.

Our approach to antimicrobials reflects the following principles

1. In line with veterinary advice, we focus on the use of preventative strategies, e.g. the use of vaccines and probiotics and the good health of our animals.

2. We work with our farmer groups to reduce antibiotic use, while protecting animal health and welfare.

3. We minimise the use of Critically Important Antimicrobials (CIAs) used in human health (as defined by the European Medicines Agency). - Suppliers must demonstrate a commitment to not using Colistin under any circumstances, as it is deemed to be the most critically important antibiotic for human health of all antibiotics. If due to exceptional circumstances a veterinary surgeon prescribes Colistin as an absolute last resort, Sainsbury's agriculture team must be notified alongside extensive justification of why Colistin is required instead of other available antibiotics

4. We back the development of new technologies and techniques to replace antimicrobial use, e.g. nutritional management of gut bacteria, and support more targeted treatments.

5. We foster R&D, knowledge-sharing and better technical capabilities within our value chains We are committed to reducing the use of antibiotics across our supply chains and recognise collaboration is key to achieving this. We work closely with the farmers in our farmer groups and they share information with us, including data on antibiotic use. Such information enables us to make more informed decisions, and equipped with accurate data on the current level of antibiotics in our supply chain we can move towards more responsible use.

Finally, in line with UK legislation under no circumstances must antibiotics in our supply chains be used to compensate for poor hygiene, farming practises or inadequate animal husbandry. At Sainsbury's we understand that improving animal welfare leads to lower antibiotic use, we recognise our farmers are facing the growing challenge of antibiotic resistance and we have an important role to play in promoting responsible use.

Since 1st October 2017 the farmers who supply our fresh milk – Sainsbury's Dairy Development Group (SDDG) – have not used third and fourth generation cephalosporins and fluoroquinolones. This milestone followed a decade of close partnership between us and the SDDG to improve herd health and animal welfare, and farmers voted for this policy change voluntarily recognising they no longer needed to use them. Similarly, these products can only be used as a last resort in our other supply chains, and we have seen significant reductions in the use of CIAs across all our supply chains in recent years.

Since we started collecting antibiotic data and working with suppliers to promote best practice we had made some great progress. For a comprehensive look at our overarching approach and the antibiotic reductions we have achieved please see our latest [Antibiotic Stewardship Report](#).

Close confinement

We recognise that close confinement of animals is a serious issue. We do not allow close confinement as a routine management practice in our dairy, beef, lamb, egg, chicken, duck, turkey or fish supply chains, where confinement is exclusively restricted to purposes of restraint for veterinary investigation or treatment.

15% of the pork we source (24% of fresh/frozen pork) is from outdoor bred and organic systems where sows are not confined, and we have a long standing history of supporting research into reducing confinement of pigs in indoor production. For example, we funded the FREESOW project, and have been on an ongoing journey of investigating commercial free-farrowing solutions through research at our Concept Pig Farm and at the Pig Innovation Centre. All of our British pork is sourced from farms where pigs are free from close confinement during gestation, and all our EU pork is sourced from farms which do not permanently house breeding pigs in sow stalls. Where close confinement occurs it is limited to a maximum of 28 days post insemination.

We are currently working to better understand close confinement of sows and other management practices within our EU supply chains.

CCTV

All our abattoirs have CCTV at critical welfare points such as at unloading, lairage, stun and slaughter to ensure our welfare standards are met and good welfare is maintained. Footage is independently reviewed on a regular basis.

Permissible mutilations

We are committed to reducing and eradicating the need for animal mutilations in all our supply chains:

- We do not take lamb or wool from sources where mulesing – the removal of strips of skin from around the buttocks of sheep to prevent fly strike – is practised. We allow castration and tail docking of lambs in our lamb supply chain by trained, competent staff using approved methods within defined timelines.
- Mutilations such as fin clipping are not permitted in our fish supply chains, for identification or any other purpose.
- We currently allow beak trimming in our egg supply chain but are committed to finding an evidence-based alternative that will avoid the need for beak trimming in our laying hens (the chickens we rear for meat do not have their beaks trimmed). Beak treatment is conducted in accordance with current industry best practice to ensure the minimum impact on overall beak integrity, and we do not permit the hot-blade method or interventions after one-day-old. All our birds are provided with environmental enrichment such as pecking blocks and manipulable materials to redirect their pecking focus, and we are working with suppliers to measure feather cover and identify best practice management.
- Deer for our venison does not undergo velvet removal/‘velvetting’ at any point of the production cycle.
- Desnooding, the removal of the fleshy growth on a turkey's head, does not occur in our turkey supply chain.
- All of our fresh pork is British and Red Tractor assured, so castration is not carried out. Castration is permitted in our EU pork supply chain, but we advise the use of analgesia or anaesthesia. We also allow the use of immunocastration where suppliers feel this provides benefits to animal welfare. Our Taste the Difference and SO organic pork ranges, which use outdoor bred pork, do not tail dock. On our indoor pig farms, on-farm plans for reducing tail docking must be in place, including records of tail-biting incidences, remedial actions, investigation into the cause and steps to prevent its repetition. Where tail docking is carried out, it is done by trained, competent staff using approved methods within defined timelines.
- We permit the castration and disbudding – horn removal – of cattle in our supply chains by trained, competent staff using approved methods within defined timelines. We promote early castration and disbudding, and have developed a bespoke Integrated Beef supply chain which uses Aberdeen Angus genetics where the majority of animals do not require disbudding at all.

Non-governmental organisations (NGOs)

We work closely with a number of NGOs to improve the health and welfare of animals in our supply chain.

These include:

- **RSPCA Assured:** we are proud to have been the number one retailer of RSPCA Assured products for many years, with over 24% of all RSPCA Assured products being sold through Sainsbury's in their latest annual report
- **The Woodland Trust:** we have planted over 5.2 million trees through our partnership with the Woodland Trust, and provide guidance to farmers around tree management on-farm to maximise environmental and animal welfare benefits
- **Responsible Use of Medicines in Agriculture Alliance (RUMA):** we work closely with RUMA on a number of issues, we sit on the RUMA board, and have hosted their annual conference since 2015
- **MSC (Marine stewardship council and ASC (Aquaculture stewardship council) awards:** we won both the MSC UK Supermarket of the year and the ASC UK retailer of the year in 2023. This is the first time a major retailer has won both awards in the same year, acknowledging our commitments towards sustainable seafood. We were the first UK retailer to commit to sourcing 100% ASC farmed seafood and in 2023 we became the only big four supermarket to sell 100% MSC certified, pole and line caught canned tuna across its own label and became the biggest importer of pole and line caught tuna. For more information, please see [here](#)
- We also engage with a wide range of stakeholders on issues associated with animal health and welfare and the use of antibiotics, including Compassion in World Farming (CIWF), World Animal

Protection (WAP), Alliance to Save Our Antibiotics (ASOA), and the National Farmers' Union (NFU)

Pre-slaughter stunning

100% of livestock and farmed salmon, trout, pangasius, bass and bream in Sainsbury's brand products are stunned before slaughter and according to both regulatory requirements and current best practice industry guidance. We do not accept meat for our own brand products that have been slaughtered without stunning. 100% of our British pigs, chickens, turkeys and laying hens are stunned-to-kill in controlled atmosphere (gas) systems. For these species the associated methods provide significant benefits in terms of minimising potential stress during live animal handling. In particular they eradicate the need for live shackling of poultry. Sheep, cattle and waterfowl are stunned by species-appropriate methods and in accordance with the requirements of Regulation 1099/2009 EC.

All animals, irrespective of method used, are treated humanely and with respect. We do not sell own brand halal or kosher meat. To meet customer demand, we do sell a range of branded halal and kosher meat in some stores. These are very clearly labelled as kosher and halal and any branded halal products are stunned prior to slaughter.

Research and development

Reflecting our commitment to continuously improve animal health and welfare throughout our supply chain, we are involved in a number of R&D projects with commercial and academic partners. These projects include: animal behaviour assessment, dairy calf health, free farrowing and higher welfare alternatives to conventional pork farming and tail docking in the pork supply chain. We have been running a project with the University of Bristol to ensure our birds are happier and healthier, using behavioural measurements alongside our health and welfare data to understand the

health and welfare benefits of our stocking density move. For more information on our Dairy QBA project with our SDDG, please read our [Plan for Better report](#).

TB reactors

We do not accept TB reactor cattle into our supply chain. In our suppliers' abattoirs, TB reactors must not be slaughtered on the same day as cattle destined for Sainsbury's.

Transport

We are committed to avoiding long-distance live transportation of animals across all species. 100% of animals are transported over land within 8 hours, except in exceptional circumstances outside the hauliers or processors control (e.g. weather events, traffic incidents).

Training

We ensure that all relevant internal colleagues receive training on our health and welfare

policies to guarantee their effective implementation. Recent examples include University of Bristol animal welfare courses, internal antimicrobial resistance training, and industry welfare conferences.

Our animal health and welfare team undergo annual continuous professional development, to ensure they remain upskilled and abreast of the latest developments in science and welfare policy. In addition, our team regularly attend industry seminars and conferences to learn and discuss important issues in animal health and welfare and antibiotic usage.

Our auditors are veterinary professionals who are at the forefront of the latest evidence-based veterinary research, and how this can be applied to our supply chains.





We adapt our animal health and welfare approach to meet each species' particular needs. The tailored approach we take for each of our species is summarised in the following pages.

In terms of animal health and welfare outcome KPIs the most important consideration is that we measure accurate and representative data, and this takes a lot of time, engagement and expertise to acquire. This means we are at different stages of our journey with different species, and have different priorities based on the specific relationships and processes we have in place. We can only collect objective and scientific data where it is available, and sometimes that means we need to work across the wider industry for many years until we are in a position to put our measure, monitor, and manage approach into action.

The best example of this is the Sainsbury's Dairy Development Group (SDDG) which provides us with 97-100% of our *by* Sainsbury's fresh milk throughout the year. Since 2007, we have

collected a huge amount of data and invested heavily in veterinary expertise to achieve the improvements we've made. You'll see that because of this long standing and close relationship we have the most information to share, and in terms of animal health and welfare have made some great progress. We are on a similar journey with our other supply chains, applying the same tried and tested principles so farmers get the benefit of the lessons we've learned from working with the SDDG for so many years.

Please read on to learn more about what we have achieved so far, and what we have planned for the future as we continue to evolve our animal health and welfare continuous improvement journey.

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How we care for specific species



Dairy



Sainsbury's Dairy Development Group

Year established:

2007

Products

Sainsbury's fresh milk

Certification

100% farms are Red Tractor assured and audited by our independent veterinary partners to ensure compliance with our unique Sainsbury's higher animal health and welfare scheme.

Working in partnership to improve animal health and welfare

We have been working with the farms in our Dairy Development Group since 2007, and in that time they have significantly improved cow health and productivity performance, and now produce a litre of milk more efficiently. After many years of working together we've established a high level of trust through our track record of listening to their concerns, and paying a fair price for their milk which reflects the average cost of producing a litre of milk plus a margin. This fair pricing mechanism, which the farmers voted for in 2012, has allowed them to invest in their farms to achieve our high standards of herd health and welfare.

We use qualified, independent vets that specialise in dairy to audit the farms that supply our *by* Sainsbury's milk.

These audits verify health and welfare outcomes to ensure compliance with our policies. Animal health and welfare outcomes are measured and submitted monthly via our online Herd Health portal and contribute towards a Herd Health and Efficiency Matrix bonus payment, which is reviewed on a regular basis. We use the Sainsbury's Dairy Development Group Herd Health and Efficiency Matrix to rate our individual farms with a score out of 100, and work closely with farmers to help them improve animal welfare. Any farmers who do not meet our standards are removed from our supply chain, and this protocol for

removing non-compliant farms is documented clearly in our Code of Practice.

Providing the right environment

Our cows

All our dairy farms have demonstrated high levels of cow comfort after an assessment by a specialist dairy vet. All farms have also received a unique Qualitative Behavioural Assessment (QBA) to assess cow emotion and behaviour. This assessment is a useful tool to aid discussion and identify management changes which can improve cow welfare and promote the expression of positive behaviours.

Our calves

100% of our farms are required to house calves in groups by 21 days of age, and we are working to encourage all farmers to group house calves by 7 days if possible. Due to the diverse range of farms within our dairy group and the complex factors which impact calf health, we know transitioning to group housing by 7 days can be challenging so are supporting farmers to achieve this without any negative impact on calf health. When housed individually, all calves have contact with other calves through sight, smell and touch as specified by the Red Tractor assurance scheme.

Promoting responsible antibiotic use

For a comprehensive look at our overarching approach please see our latest [Antibiotic Stewardship Report](#).

Ensuring humane slaughter

Transport

Our supplying farms are situated close to our abattoirs which minimises the time cattle spend in transit and any potential impact on health and welfare. We are working with our dairy farmers to limit all journey times to under 4 hours.

Slaughter

We prohibit the shooting of bull calves in our supply chains and prohibit the knowing sale of calves to buyers who slaughter them

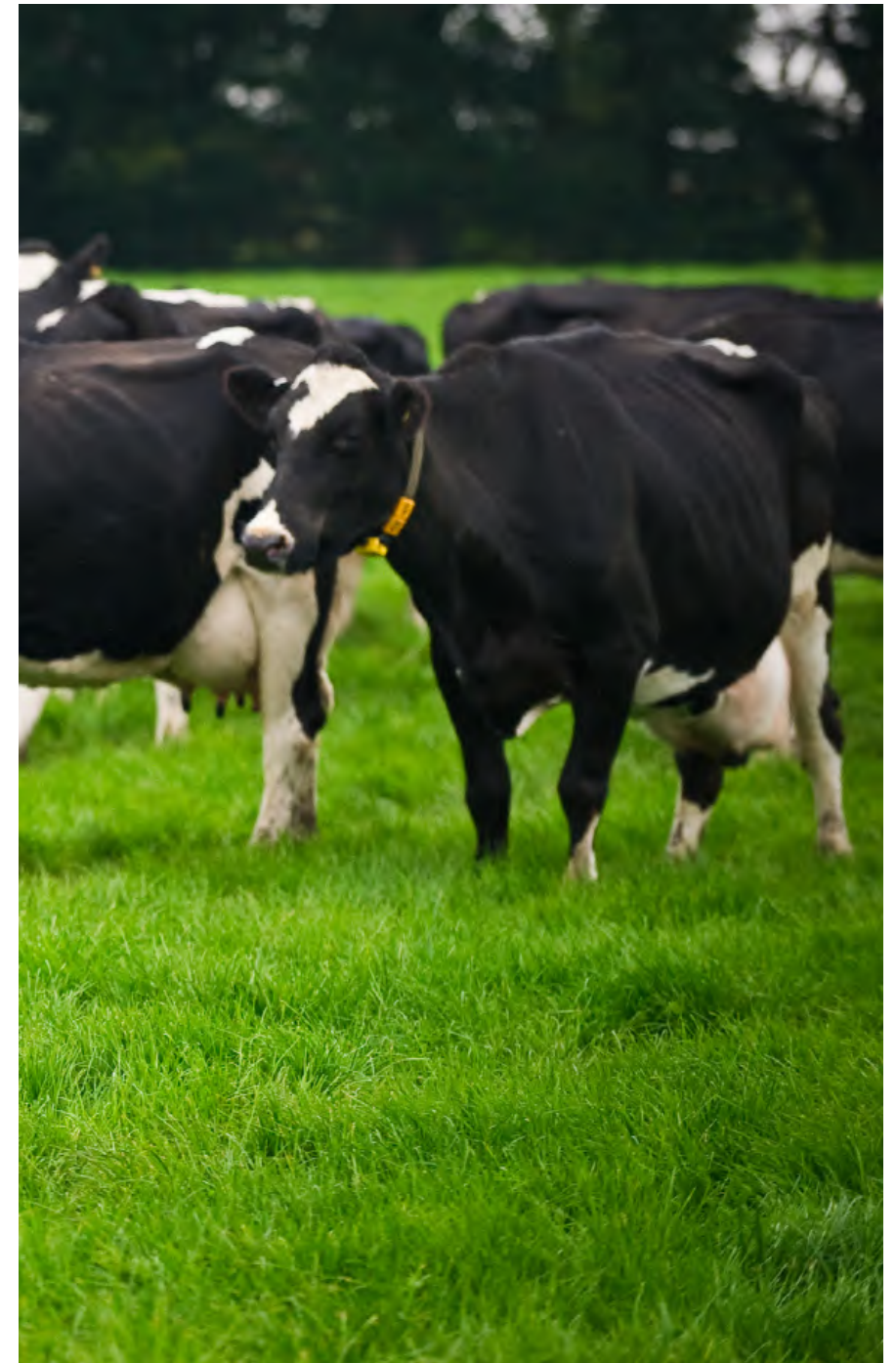
immediately, regardless of their economic value. If a farmer cannot meet this requirement because of animal health & welfare concerns, we speak to the farmer and our independent vet and deal with each issue on a case by case basis and approval must be given before any action is taken at farm level.

We have also created an innovative Integrated Beef scheme which provides a market for our SDDG calves to enter our beef supply chain. We are supporting farmers to use the latest genetic technologies to produce calves which are viable for either the beef or dairy supply chain, which eliminates the production of unviable male dairy calves and subsequent euthanasia.

Please see beef section for further information regarding how we ensure humane slaughter of our cattle.

Monitoring animal health

We monitor an extensive suite of KPIs on a monthly basis from all our dairy farms which our animal welfare team and veterinary partners monitor closely. We have an industry leading dairy health and welfare database which allows us to track performance and identify best practice which we share across our supply base. We have seen demonstrable improvements to many of our KPIs and incentivise farmers to focus on improving animal health by paying a bonus to top performers. We are committed to driving improvements through clear action plans, collaboration and innovation with our suppliers.



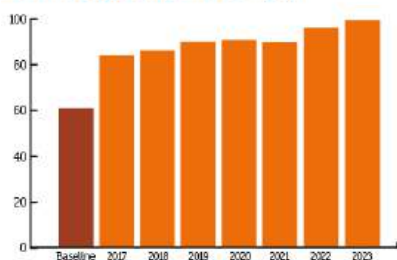
Dairy

Proactive disease prevention

We have committed to ensuring all farms achieve the following:

- **100%** of farms participate in National Johne's Management Plan
- **100%** of farms have veterinary led action plan for IBR, Leptospirosis and Neospora control
- **100%** of farms hold Bovine Viral Diarrhoea (BVD) free status

BVD Negative Status (%)



Organic milk

Our SO Organic milk comes from cows raised in Soil Association organic systems. They graze outdoors when field conditions allow, for a minimum of 180 days/6 months per year, and are sheltered in bright, airy barns in winter.

All our organic farms are asked to demonstrate measurable levels of improving health and welfare managed through natural diets and low stocking rates. Our accreditation to organic and Red Tractor standards provide independent confirmation of the animal welfare standards of our organic cattle farms.

British cheese

All our British cheese is certified to Red Tractor standards, and we are working closely with our suppliers to improve animal health and welfare. Our major supplier of British Cheddar launched a new Sustainability Pledge in March 2020 which 93% of farmers have signed up to so far. This includes the following animal health and welfare commitments:

- All cows will have access to grazing for minimum 120 days/year;
- Record, monitor and share total use of antibiotics;
- Guarantee no healthy animal, including calves, shall be euthanised on farm

Innovation priorities

- Continuous improvement of our health and welfare outcome KPIs
- Automated welfare assessment and KPI data capture
- Development of a reliable behavioural outcome KPI
- Calf environmental enrichment
- Ensuring all calves from our dairy group are suitable for either dairy or beef production, and encouraging those suitable for beef production to enter our Integrated Beef scheme

Metric	2011	2012	2013	2014	2015	2016	2017	2018	2019	2020	2021	2022	2023
Farm performance													
AAFC for home-grown animals (days)	880.61	869.43	859.36	864.96	851.12	842.73	833.95	827.53	826.90	819.29	800.98	789.39	776.00
Calving Interval (days)	426.00	423.45	420.08	416.93	413.17	409.21	404.90	401.58	401.01	401.41	400.00	396.63	377.00
% 1-28 calf mortality	4.62	3.55	2.33	2.15	5.67	7.06	7.06	7.14	6.77	5.84	2.34	2.05	2.05
% 29-182 calf mortality	—	—	3.35	3.86	4.13	4.27	4.61	4.62	3.92	3.20	3.38	3.28	3.78
Monitoring animal health													
% lameness score 2&3	13.07	9.10	6.82	5.37	5.28	5.59	6.18	6.61	7.47	6.69	6.23	6.37	5.76
% lameness score 3	2.88	1.63	0.99	0.66	0.64	0.70	0.76	0.69	0.82	0.58	0.34	0.43	0.34
Clinical mastitis cases/100 cows/year (12 month rolling average)	43.96	41.59	36.61	32.56	28.86	27.91	25.79	24.08	24.48	24.33	22.80	20.01	18.65
% milk fever	5.64	4.22	3.27	3.18	3.06	2.99	2.73	2.52	2.43	2.34	2.35	2.03	2.11
% displaced abomasa	1.60	1.28	0.95	0.92	0.88	0.87	0.80	0.78	0.90	0.82	0.77	0.54	0.51
% RFM	6.04	5.46	4.82	4.36	4.56	4.14	3.68	3.43	3.14	2.96	2.60	2.36	2.29
Somatic cell count	171.34	167.61	157.50	157.00	151.03	153.63	148.01	149.98	156.23	155.26	154.95	149.15	149.24
% cows SCC >200k	19.55	19.31	19.07	18.85	19.33	18.37	17.63	17.33	17.66	17.96	17.19	16.31	15.00
% cows scored thin	1.26	1.10	0.83	0.65	0.57	0.54	0.46	0.34	0.32	0.22	0.21	0.20	0.03
% cows meeting JS hock lesion target (<3%)	—	—	—	—	—	—	98.85	99.24	100	99.34	99.50	98.90	97.65
% cows meeting JS injuries target (<1%)	—	—	—	—	—	—	91.60	99.62	100	94.74	98.51	98.90	96.47
% cows meeting JS comfort score (>70%)	—	—	—	—	—	—	—	97.42	96.51	98.50	99.26	93.40	94.00

Highlights

100%

of farms are required to provide local anaesthetic and long acting pain relief when performing disbudding and castration procedures

100%

of farms perform selective dry cow therapy and do not feed waste milk to calves

100%

of farms are required to house calves in groups by 21 days of age, with many farms doing this within the first 7 days

86%

of farms provide cows with indoor environmental enrichment in the form of cow brushes


>86%

of dairy cows in our fresh supply chain are tether free, and we are working to collect more robust data on the remaining 14%

>63%

of dairy cows in our own brand supply chain are tether free (fresh, frozen and ingredient)

Beef



Fresh and Frozen Beef

All our fresh and frozen beef is 100% British or Irish and reared to Red Tractor or Bord Bia standards. Our range of organic beef also meets Soil Association (or equivalent) standards. We do not buy animals direct from livestock markets, instead sourcing through known and trusted suppliers who can ensure traceability back to farm. We limit the number of farm animal movements to a maximum of 4 to limit animal stress and health events following farm changes. Where we have most control over the supply chain, we ensure this is no more than 3 movements and that transition diets are managed accordingly to optimise health & welfare.

We engage with beef farmers using a range of approaches to suit the diversity of beef farmers in the UK:

- Farmer Development Groups tailored to different production systems and regions of the UK, such as our organic and suckler groups;
- Our Integrated Beef Scheme provides a market for our dairy calves to enter our beef supply chain. We are supporting farmers to use the latest genetic technologies to produce calves which are viable for either the beef or dairy supply chain, which eliminates the production of unviable male dairy calves and subsequent calf euthanasia. Our scheme promotes the production of Aberdeen Angus calves where the majority of calves do not require disbudding.

Innovation priorities

- Continuous improvement of our health and welfare outcome KPIs
- Improving availability of antibiotic usage data. For a comprehensive look at our overarching approach please see our latest [Antibiotic Stewardship Report](#).
- Ensuring all calves from our dairy group are suitable for either dairy or beef production, and encouraging those suitable for beef production to enter our Integrated Beef scheme

Monitoring animal health

We monitor an extensive suite of KPIs on a monthly basis from all our fresh and frozen beef suppliers, which our animal welfare team monitor closely. We have an industry leading beef health and welfare database which allows us to track performance and identify best practice which we share across our supply base. We are committed to driving improvements through clear action plans, collaboration and innovation with our suppliers.

Handling

Our abattoir facilities are all accredited to Red Tractor standards or above. All abattoir staff that work with cattle must be trained in welfare-friendly animal handling methods, demonstrate high levels of competence before handling cattle, and hold role-related certificates of competence as required by law. As a legal requirement and in common with the rest of our livestock supply chains, a vet inspects animals on arrival to ensure fitness from both animal welfare and food safety perspectives.

Providing the right environment

Our cows and calves

100% of cows and calves are free from close confinement such as tethering or veal crates.

100% of cows and calves are free from routine tail docking.

Ensuring humane slaughter

Transport

Our supplying farms are situated close to our abattoirs which minimises the time cattle spend in transit and any potential impact on health and welfare. Cattle travel directly to abattoirs using Red Tractor assured hauliers which ensures all drivers and vehicles meet the animal health and welfare standards we demand. Given the number of cattle we source each year a very small proportion die during transport from farm to abattoir. When this occurs our suppliers conduct a thorough investigation into the cause of death, and we monitor this closely through our dead on arrival (DOA) KPI.

The percentage of animals dead on arrival at abattoir has been 0 since 2022.

Journey times are always below 8 hours, with the vast majority of cattle in 2023 travelling less than 4 hours.

Slaughter

Our cattle are slaughtered using pre-stun methods regarded as the most humane method of slaughter for cattle. Our suppliers continually review CCTV footage and staff training to minimise the rare occurrence of ineffective stunning, and work closely with our animal welfare team to ensure animal welfare is not compromised at slaughter. We closely monitor specific outcome KPIs at slaughter which we review on a monthly basis, including seeking external expert advice for any incidents that may have affected welfare at slaughter.



Metric	2015	2016	2017	2018	2019	2020	2021	2022	2023
Ensuring humane slaughter									
% travelled under 4 hours	–	–	–	–	–	–	86.16	87.51	65.07
% travelled 4-8 hours	–	–	–	–	–	–	13.84	12.49	34.92
% travelled over 8 hours	–	–	–	–	–	–	0.00	0.00	0.00
% DOA	<0.01	<0.01	<0.01	<0.01	<0.01	<0.01	<0.01	0.00	0.00
% emergency slaughter	–	–	0.01	<0.01	0.01	0.01	0.03	0.03	0.11
% fall at unloading	<0.01	0.04	<0.01	<0.01	0.02	<0.01	0.01	0.00	0.01
% goad use	3.74	3.78	3.94	3.30	2.57	3.30	4.19	3.83	3.90
% fall in stun box	0.04	0.05	0.08	0.04	0.02	0.01	0.00	0.01	0.02
% vocalise in stun box	0.47	0.40	0.40	0.22	0.27	0.12	0.10	0.04	0.11
% ineffective stun (requiring a precautionary re-stun)	0.49	0.46	0.39	0.24	0.18	0.15	0.14	0.14	0.12
bleed rail recovery (animals)	–	–	–	–	–	–	0	0	0
Monitoring animal health									
% lameness (abattoir)	0.34	0.27	0.23	0.31	0.28	0.32	0.34	0.38	0.32
% liver fluke (abattoir)	12.11	10.48	12.14	12.86	7.60	8.90	7.68	5.06	4.30
% pneumonia (abattoir)	–	–	–	–	–	2.16	1.97	1.8	1.59

Lamb



Fresh and Frozen Lamb

All our fresh and frozen British lamb is reared to Red Tractor standards, and our range of organic lamb meets Soil Association standards (or equivalent). We do not buy animals direct from livestock markets, instead sourcing through known and trusted suppliers who can ensure traceability back to farm. We make sure that our lambs are reared as naturally as possible. They stay with their mothers, suckle freely and live in family groups until they are weaned. After that, lambs stay together as a group but their diet is based entirely on grass and forage. If grass is in short supply because of bad weather, they are fed other natural supplementary feeds to ensure the nutritional needs of the animal are met. Outside of the British season, we source lamb from selected farmers in New Zealand that are accredited to in-country standards that have equivalence with Red Tractor.

We engage with lamb farmers using a range of approaches to suit the diversity of lamb farmers in the UK:

- Annual Flock Health Management Survey to identify key areas within the supply chain where best practice can be promoted, and provide the basis for further communication and innovation projects;
- Taste the Difference Group working with over 900 Welsh farmers who receive a bonus payment for providing data and delivering high standards

Ensuring humane slaughter

Transport

Our supplying farms are situated close to our abattoirs which minimises the time sheep spend in transit and any potential impact on health and welfare. Sheep travel directly to abattoirs using Red Tractor assured hauliers which ensures all drivers and vehicles meet the animal health and welfare standards we demand. Given the number of sheep

we source each year a very small proportion die during transport from farm to abattoir. When this occurs our suppliers conduct a thorough investigation into the cause of death, and we monitor this closely through our dead on arrival (DOA) KPI. As a legal requirement and in common with the rest of our livestock supply chains, a vet inspects animals on arrival to ensure fitness from both animal welfare and food safety perspectives.

Slaughter

Our sheep are slaughtered using pre-stun methods regarded as the most humane method of slaughter for sheep. Our suppliers continually review CCTV footage and staff training to minimise the occurrence of ineffective stunning, and work closely with our animal welfare team to ensure animal welfare is not compromised at slaughter. We closely monitor specific outcome KPIs at slaughter which we review on a monthly basis, including seeking external expert advice for any incidents that may have affected welfare at slaughter.

Highlights

100%

of lambs from both the UK and New Zealand are free from mulesing

In our 2023 survey

15.98%

of farms did not carry out tail docking
*sample 363 farms

57.85%

of farms did not carry out castration
*sample of 363 farms

Innovation priorities

- Continuous improvement of our health and welfare outcome KPIs
- Improving availability of antibiotic usage data. For a comprehensive look at our overarching approach please see our latest [Antibiotic Stewardship Report](#)
- Reduce, refine and replace routine tail docking and castration where possible

Monitoring animal health

We monitor an extensive suite of KPIs on a monthly basis from all our fresh and frozen lamb suppliers, which our animal welfare team monitor closely. We have an industry leading sheep health and welfare database

which allows us to track performance and identify best practice which we share across our supply base. We are committed to driving improvements through clear action plans, collaboration and innovation with our suppliers outcome KPIs to benefit both farmers and their animals.

Sainsbury's flock health management survey

We work closely with a group of farmers to collect information about flock management and the health and welfare of their sheep.

This helps us identify key areas within the supply chain where best practice can be promoted, or where farmers could benefit



from support or an innovation project. It also provides a basis for regular communication and farmers to benchmark themselves against other farmers in our supply chain. We are at the forefront of industry efforts to improve the antibiotic data available to the lamb industry, and are monitoring health and welfare outcome KPIs to benefit both farmers and their animals.

Metric	2015	2016	2017	2018	2019	2020	2021	2022	2023
Farm performance									
Lambing %	–	–	–	–	140.80	158.00	150.00	139.62	137.50
Lambs weaned/ewe	–	–	–	–	1.26	1.21	1.30	1.26	1.25
% ewe lameness (median)	–	–	–	5.00	3.98	3.33	4.98	4.91	5.00
% ewe mastitis (median)	–	–	–	1.43	1.24	1.20	1.25	1.00	1.15
% ewe mortality (median)	–	–	–	3.29	2.58	2.50	2.00	1.40	2.59
% lamb mortality (median)	–	–	–	–	3.97	3.86	3.49	3.13	3.45
Proactive disease prevention									
% farms vaccinating against disease	–	–	–	–	–	–	88.89	89.83	91.18
% farms vaccinating against lameness	–	–	–	–	–	–	45.21	30.51	36.64
% farms vaccinating against abortion	–	–	–	–	–	–	–	45.28	53.72
Ensuring humane slaughter									
% travelled under 4 hours	–	–	–	–	–	–	–	54.22	54.95
% travelled 4-8 hours	–	–	–	–	–	–	–	44.03	45.05
% travelled over 8 hours	0.01	0.01	0.01	0.01	<0.01	<0.01	0.08	1.75	0.00
% DOA	–	–	–	1.43	0.14	0.02	<0.01	0.01	0.01
% emergency slaughter	–	–	–	–	–	–	–	0.05	0.01
% ineffective stun (requiring a precautionary re-stun)	–	–	–	–	–	–	0.03	0.03	0.02
Bleed rail recovery (animals)	–	–	–	–	–	–	0.00	0.00	0.00
Monitoring animal health									
% lameness (abattoir)	0.10	0.10	0.09	0.07	0.20	0.45	0.46	0.78	0.73
% liver fluke (abattoir)	1.74	2.36	2.96	2.76	1.31	1.61	1.19	0.76	0.50
% pneumonia (abattoir)	–	–	–	–	1.55	4.46	4.99	4.56	3.28

Pork



British Pork

We have a long history of providing a range of British pork products to meet the different needs and preferences of our customers. For example, we first introduced RSPCA Assured pork in 2008, and now all our Taste the Difference pork is RSPCA Assured. We are one of the largest retailers of higher welfare pork and we continue to focus on providing customers with a range of products they want to buy.

Our range of British pork products - There are some key differences within our range of fresh pork products which are outlined below:

by Sainsbury's - fresh and frozen pork, sausages and ham

Our *by Sainsbury's* fresh and frozen pork, sausages and ham is 100% British and sourced from farms certified by the Red Tractor assurance scheme. Our breeding sows are free from sow stall confinement throughout their gestation and loose housed in groups which provides them with social interaction and allows them to exhibit their natural behaviours.

They are moved into farrowing crate accommodation to give birth to ensure piglets are protected from the sow (they are very small compared to their mother). Piglets are born and reared indoors, which allows for greater biosecurity and control of disease. They are provided with enrichments such as straw, rope and chew toys so they can exhibit their naturally inquisitive behaviours. Castration is not permitted in our UK pork supply chain. Teeth clipping is permitted in indoor units to protect sows' udders from piglets' teeth. Tail docking is only permitted as part of an agreed plan to reduce tail biting, where other management interventions have not been wholly effective. It is only carried out by trained stock persons to best practice requirements.

Taste the Difference fresh and frozen pork, sausages and ham

Our Taste the Difference pigs are 100% British, outdoor bred and RSPCA Assured. The sows live outdoors for their whole lives and give birth in their own hut/arc' rather than being moved into a farrowing crate like in conventional farming. Piglets stay outdoors with their mother until they are weaned, when they are moved to spacious straw barns. Castration, teeth clipping and tail docking are not routinely carried out.

Ensuring humane slaughter Transport

Our supplying farms are situated close to our abattoirs which minimises the time pigs spend in transit and any potential impact on health and welfare. Given the number of pigs we source each year a very small proportion die during transport from farm to abattoir, but the number is well below industry norms and we monitor this closely through our dead on arrival (DOA) KPI. As a legal requirement and in common with the rest of our livestock supply chains, a vet inspects animals on arrival to ensure fitness from both animal welfare and food safety perspectives.

Slaughter

Our pigs are slaughtered using inert gas and/or multi-phase controlled atmospheric stunning (CAS), which is regarded as the most humane method of slaughter for pigs. One of the main benefits is pigs do not need to be handled or separated from the group, which can be very stressful for pigs. It is also a stun to kill method of stunning which minimises the occurrence of ineffective stunning, and eliminates the potential for operator error and fatigue associated with other stunning methods. None of our pigs are slaughtered using electrical or percussive methods of stunning.

Monitoring animal health

We monitor an extensive suite of KPIs on a monthly basis from all our British pork suppliers, which our animal welfare team monitor closely. We have an industry leading

pork health and welfare database which allows us to track performance and identify best practice which we share across our supply base. We are committed to driving improvements through clear action plans, collaboration and innovation with our suppliers.

Sainsbury's Pork Development Group

We work closely with a small group of trusted farmers in our Pork Development Group who supply us with enough volume of pork to fulfil our fresh pork supply. They have been providing us with a large amount of data since 2015 which has enabled them to benchmark their performance against each other and share learnings and best practice. We have seen significant improvements in the health and productivity of their farms so that they produce a kilogram of pork more efficiently. They've also made some great progress in reducing the amount of antibiotics they use, and minimising the use of critically important antibiotics including not using Colistin since 2017. After many years of working together we've established a high level of trust through our track record of listening to their concerns, and have a bespoke payment mechanism in place which removes price volatility and allows them to invest in their business to continue improving pig health and welfare.

Other Pork Products

Bacon, gammon and speciality meats

We source our *by Sainsbury's* bacon, gammon and speciality meats from the UK and overseas countries such as Denmark, the Netherlands, Italy and Spain. 100% of these products are certified to an in-country Red Tractor equivalent such as Danish Produktstandard, IKB, EFP or Interporc. 100% of our breeding sows are free from permanent sow stall confinement, but this is permitted up to 28 days post insemination in line with EU legislation.

Castration is permitted as is common practice in these countries, but we advise the use of anaesthesia or analgesia. We also allow the use

of immunocastration where suppliers feel this provides benefits to animal welfare.

Ingredient pork

All our British ingredient pork is Red Tractor assured and farmed to the standards we expect of our other British products, including no sow stall confinement or castration. We also source ingredient pork from the EU which is certified to an in-country Red Tractor equivalent such as Danish Produktstandard, IKB, EFP or Interporc. Breeding sows are free from permanent sow stall confinement, but this is permitted up to 28 days post insemination in line with EU legislation. Castration is permitted as is common practice in these countries, but we advise the use of anaesthesia or analgesia. We also allow the use of immunocastration where suppliers feel this provides benefits to animal welfare.

Innovation priorities

- Continuous improvement of our health and welfare outcome KPIs
- Encouraging the production of pigs free from routine castration, teeth clipping and tail docking
- Developing new technologies which facilitate early detection of tail biting
- Investigating the use of farrowing systems which allow temporary sow confinement or free farrowing
- Responsible antibiotic use. For a comprehensive look at our overarching approach please see our latest [Antibiotic Stewardship Report](#)



Metric	2019	2020	2021	2022	2023
Ensuring humane slaughter					
% travelled under 4 hours	–	–	–	65.34	72.59
% travelled under 4-8 hours	–	–	–	34.25	27.39
% travelled over 8 hours	–	–	–	0.41	0.02
% DOA	0.04	0.03	0.01	0.01	0.01
% CAS stunned	–	100	100	100	100
Monitoring animal health					
% tail bitten	0.77	0.73	0.72	1.07	0.92
% lameness i.e. emergency slaughter (abattoir)	0.06	0.03	0.06	0.07	0.15
% pleurisy (abattoir)	13.55	12.29	10.85	10.32	7.22
% hernias & abscesses (abattoir)	5.99	5.05	4.27	2.26	1.95
% milk spot (abattoir)	2.35	2.82	1.87	1.68	1.70
% pericarditis (abattoir)	3.66	3.49	2.72	2.95	2.30
% fight marks (abattoir)	0.34	0.27	0.21	0.29	0.23
% pneumonia (abattoir)	2.37	1.60	2.08	1.45	0.98

Highlights

24%

of our fresh pork in 2023/24, was:

- Free from confinement
- Raised outdoors or in straw bedded barns
- No routine teeth clipping
- No routine tail docking

100%

of UK sows are loose housed throughout their gestation and free from sow stall confinement

100%

of UK pigs are provided with environmental enrichment

100%

of UK pigs are free from castration

100%

of our British pork is stunned effectively ²⁰²³



Chicken

Fresh and frozen chicken

Our fresh and frozen chicken is 100% British and certified by an independent third party from hatch to slaughter. We've achieved some significant health and welfare improvements in recent years, such as providing birds with natural light and environmental enrichment, eliminating the use of critically important antibiotics, and ensuring all birds are slaughtered using the most humane methods available. However, we know there is still work to do, which is why we're working closely with our suppliers to better understand the outcome KPIs we collect and are focused on driving continuous improvement of these where required. We also have a long history of providing a range of chicken products to meet the different needs and preferences of our customers. For example, we first introduced RSPCA Assured chicken in 2004, and all our Taste the Difference range is now RSPCA Assured. We are one of the largest retailers of higher welfare chicken and we continue to focus on providing customers with a range of products they want to buy.

Our range of chicken products - There are some key differences within our range of fresh chicken products which are outlined below:



by Sainsbury's

Environment: Reared indoors in bedded barns with natural light

Enrichment: Bales, perches and platforms to encourage natural behaviours

Breed: Standard breed

Stocking Density: 30kg/m2 or less



by Sainsbury's RSPCA Assured

Environment: Reared indoors in bedded barns with natural light

Enrichment: Bales, perches and platforms to encourage natural behaviours

Breed: Slower growing breed

Stocking Density: 30 kg/m2 or less



Taste the Difference Woodland Free Range

Environment: Reared indoors, and given access to woodland ranges when they have developed enough feathers to regulate their body temperature (at least 50% of their lives)

Enrichment: Bales, perches, platforms, and outdoor access where the range is planted with trees and hedgerows to encourage exploration and natural behaviours

Breed: Slower growing breed

Stocking Density: 30 kg/m2 or less



So Organic Free Range

Environment: Reared indoors, and given access to outdoor ranges when they have developed enough feathers to regulate their body temperature (at least 75% of their lives)

Enrichment: Bales, perches, platforms, and outdoor access where the range is planted with trees and hedgerows to encourage exploration and natural behaviours

Breed: Slower growing breed

Stocking Density: 30 kg/m2 or less

Our commitment

Since March 2023, all fresh chicken that customers buy from us is grown at a reduced stocking density in bedded barns. This means that our customers can be confident that the chicken they purchase is grown under welfare conditions which are better than the UK standard. The change also includes increased stimuli for chickens such as additional bales, as well as pecking objects and platforms for perching, providing chickens with the freedom to express more natural behaviour. For more information, [please click here](#)

Ingredient chicken

All our ingredient chicken is certified by an independent third party from hatch to slaughter. All our British ingredient chicken is Red Tractor assured and therefore farmed to the same standards we expect of our fresh and frozen products. Where we source chicken from outside the UK it is certified to an in-country equivalent such as IKB, QS, Global Gap or Lloyd's Register Farm 1st (Gold or above). Our agriculture team continually review our health and welfare standards, and are working with overseas suppliers to collect outcome KPIs in the same way they do for our fresh and frozen chicken.

Innovation priorities

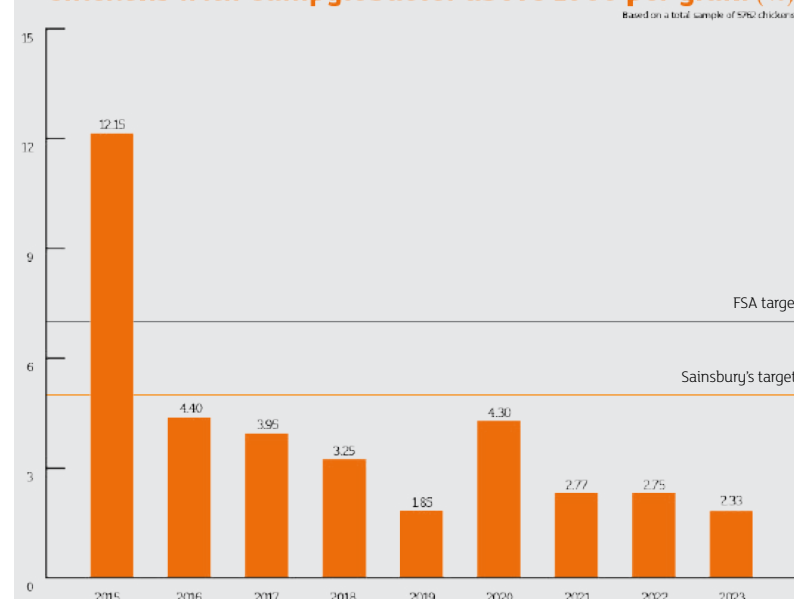
- Continuous improvement of our health and welfare outcome KPIs
- Accurate measurement of chicken behaviour and promoting the expression of positive behaviours

- Automated chicken welfare assessment
- Responsible antibiotic use. For a comprehensive look at our overarching approach please see our latest [Antibiotic Stewardship Report](#).

Maintaining food safety

We have seen significant reductions in the amount of Campylobacter found on our raw chicken since 2015. We report publicly on the results of quarterly testing on our website Tackling Campylobacter – Sainsbury's. The Food Standards Agency (FSA) set an industry recognised target of 7% but we have set ourselves a more ambitious target of 5%, and regularly achieve results below this stretching target.

Chickens with Campylobacter above 1000 per gram (%)



More information on Tackling Campylobacter can be found [here](#)

Ensuring humane slaughter

Transport

Our supplying farms are situated close to our abattoirs which minimises the time birds spend in transit and any potential impact on health and welfare. Given the number of birds we source each year a very small proportion die during transport from farm to abattoir, but the number is well below industry norms and we monitor this closely through our dead on arrival (DOA) KPI. As a legal requirement and in common with the rest of our livestock supply chains, a vet inspects animals on arrival to ensure fitness from both animal welfare and food safety perspectives.

Slaughter

100% of our fresh and frozen chickens are slaughtered using inert gas and/or multi- phase controlled atmospheric stunning (CAS), which is regarded as the most humane method of slaughter for chickens. One of the main benefits is birds do not need to be handled or undergo live inversion, both of which can be stressful to the birds. It is also a stun to kill method of stunning which minimises the occurrence of ineffective stunning, and eliminates the potential for operator error and fatigue associated with other stunning methods. None of our chickens are slaughtered using electric water bath stunning and/or live inversion.

Monitoring animal health

We monitor an extensive suite of KPIs on a monthly basis from all our fresh and frozen chicken suppliers which our animal welfare team monitor closely. We have an industry leading chicken health and welfare database which allows us to track performance and identify best practice which we share across our supply base. We are committed to driving improvements through clear action plans, collaboration and innovation with our suppliers.

Metric	2018	2019	2020	2021	2022	2023
Providing the right environment						
Stocking density kg/m2	34.98	35.31	33.88	34.31	33.79	30.03
Ensuring humane slaughter						
% travelled under 4 hours	–	–	–	71.00	73.54	92.14
% travelled 4-8 hours	–	–	–	28.00	26.01	7.69
% travelled over 8 hours	–	–	–	1.00	0.45	0.18
% DOA	0.09	0.07	0.07	0.07	0.06	0.05
% ineffective stun (requiring a precautionary re-stun)	–	–	–	0.00	0.00	0.00
% CAS stunned	–	–	100	100	100	100
Monitoring animal health						
% total mortality	5.48	4.92	5.08	5.22	5.04	4.68
% pododermatitis	17.02	27.37	20.39	18.00	13.52	23.43
% hock marking	15.97	20.87	16.96	16.36	20.02	14.51
% total rejects	1.30	1.28	1.25	1.52	1.68	1.07
% leg culls	1.11	0.94	0.92	1.06	0.97	0.95

Highlights

100%

of our fresh and frozen chicken is stunned effectively. In 2023 none of our birds required repeat stunning due to ineffective stunning

100%

of birds are provided with environmental enrichment

100%

of birds are provided with natural light via windows or outdoor access

100%

of birds are provided with environmental enrichment

100%

of flocks are thinned a maximum of once, or not at all

100%

of birds are free from close confinement, cages or multi-tier systems



Turkey

Fresh and frozen turkey

All our fresh turkey, and all our whole frozen turkey is 100% British and certified by an independent third party from hatch to slaughter. We have a long history of providing a range of turkey products to meet the different needs and preferences of our customers. For example, we first introduced RSPCA Assured turkey in 2010, and all our Taste the Difference range is RSPCA Assured. We are one of the largest retailers of higher welfare turkey and we continue to focus on providing customers with a range of products they want to buy.

Our range of turkey products
- There are some key differences within our range of fresh turkey products which are outlined below:



by Sainsbury's

Our by Sainsbury's turkeys are reared to the Red Tractor Assurance Standard, where turkeys are free to roam in the barns where they are reared.



Taste the Difference

Our Taste the Difference turkeys are free range Bronze and Norfolk Black Turkeys which are reared to RSPCA Assured standards. They are able to roam outside in ranges during the day, once their feathers have developed and they can regulate their body temperature.



So Organic Free Range

Our So Organic free range turkeys are reared to Soil Association (or equivalent) standards, where they have outdoor access similar to our RSPCA birds but are also fed a diet which meets organic regulations.

Providing the right environment

100% of birds are free from close confinement, cages or multi-tier systems.

100% of birds are provided with environmental enrichment

100% of birds are free from the practice of desnooding.

Ingredient turkey

All our ingredient turkey is certified by an independent third party from hatch to slaughter. All our British ingredient turkey is Red Tractor assured and therefore farmed to the same standards we expect of our fresh and frozen products. Where we source turkey from outside the UK it is certified to an in-country equivalent scheme.

Innovation priorities

Continuous improvement of our health and welfare outcome KPIs

Responsible antibiotic use. For a comprehensive look at our overarching approach please see our latest [Antibiotic Stewardship Report](#).

Ensuring humane slaughter Transport

Our supplying farms are situated throughout the UK and we are working with our suppliers to limit the time birds spend in transit to under 8 hours. Our suppliers closely monitor bird health and welfare and we do not see any impact on this where birds are transported for over 8 hours compared to under 8 hours. Given the number of birds we source each year a very small proportion die during transport from farm to abattoir, but the number is well below industry norms and we monitor this closely through our dead on arrival (DOA) KPI. As a legal requirement and in common with the rest of our livestock supply chains, a vet inspects animals on arrival to ensure fitness from both animal welfare and food safety perspectives.

Slaughter

Our turkeys are slaughtered using inert gas and/or multi- phase controlled atmospheric stunning (CAS), which is regarded as the most humane method of slaughter for turkeys. One of the main benefits is birds do not need to be handled or undergo live inversion, both of which can be stressful to the birds. It is also a stun to kill method of stunning which minimises the occurrence of ineffective stunning, and eliminates the potential for operator error and fatigue associated with other stunning methods. None of our turkeys are slaughtered using electric water bath stunning and/or live inversion.

Monitoring animal health

We have recently started to monitor an extensive suite of KPIs on a monthly basis from all our fresh and whole frozen turkey suppliers which our animal welfare team monitor closely. We have an industry leading turkey health and welfare database which allows us to track performance and identify best practice which we share across our supply base. We are committed to driving improvements through clear action plans, collaboration and innovation with our suppliers.



Metric	2020	2021	2022	2023
Providing the right environment				
Stocking density kg/m2	37.53	34.43	39.86	44.82
Ensuring humane slaughter				
% travelled under 4 hours	-	11.00	13.00	16.33
% travelled 4-8 hours	-	78.00	84.22	80.27
% travelled over 8 hours	11.15	11.00	2.78	3.40
% doa	0.04	0.02	0.03	0.04
% ineffective stun (requiring a precautionary re-stun)	0.00	0.00	<0.01	0.00
% CAS stunned	100	100	100	100
Monitoring animal health				
% average mortality	5.12	5.01	6.69	6.10
% pododermatitis	99.64	88.81	91.31	99.24
% breast blisters	4.66	3.40	4.91	6.49
% total rejects	0.40	0.40	0.55	0.64
% leg culls	0.62	0.49	0.84	0.40

Highlights

0.04%
of our turkeys were DOA ²⁰²³

100%
of our fresh and whole frozen turkey is stunned effectively ²⁰²³

96.60%
of our turkeys travelled <8 hours in 2023

Duck



Fresh and frozen duck

Our fresh and frozen duck is 100% British and certified to the Red Tractor assurance scheme from parent flocks to hatch to slaughter. Our duck farming approach is based on a 'brood and move' system, with birds arriving on the farm as day-old ducklings direct from the hatchery. After a carefully controlled brooding stage of about three weeks, they are moved to spacious, naturally-lit housing. The ducks have plenty of space in which to express their natural behaviours, and a constant source of fresh water for preening. Our farmers enrich the ducks' environment with amenities such as straw bales.

Ingredient duck

All our ingredient duck is certified by an independent third party from hatch to slaughter. All our British ingredient duck is Red Tractor assured and therefore farmed to the same standards we expect of our fresh and frozen products. Where we source duck from outside the UK it is certified to an in-country equivalent scheme.

Innovation priorities

- Continuous improvement of our health and welfare outcome KPIs
- Responsible antibiotic use. For a comprehensive look at our overarching approach please see our latest [Antibiotic Stewardship Report](#)

Providing the right environment

100% of birds are free from close confinement, cages or multi-tier systems

100% of birds are provided with environmental enrichment

100% of birds are free from routine beak trimming

Ensuring humane slaughter Transport

Our supplying farms are situated close to our abattoirs which minimises the time birds spend in transit and any potential impact on health and welfare. Given the number of birds we source each year a very small proportion die during transport from farm to abattoir, but the number is well below industry norms and we monitor this closely through our dead on

arrival (DOA) KPI. As a legal requirement and in common with the rest of our livestock supply chains, a vet inspects animals on arrival to ensure fitness from both animal welfare and food safety perspectives.

Slaughter

Our ducks are slaughtered using pre-stun methods regarded as the most humane method of slaughter for ducks. Our suppliers continually review CCTV footage and staff training to minimise the occurrence of ineffective stunning, and work closely with our animal welfare team to ensure animal welfare is not compromised at slaughter. We closely monitor specific outcome KPIs at slaughter which we review on a monthly basis, including seeking external expert advice for any incidents that may have affected welfare at slaughter.

Highlights

0.1%

of our ducks were DOA ²⁰²³

100%

of our birds were stunned effectively ²⁰²³

Metric	2020	2021	2022	2023
Providing the right environment				
Stocking density kg/m2	16.28	17.25	17.69	17.89
Ensuring humane slaughter				
% travelled under 4 hours	80.40	69.26	63.96	45.29
% travelled 4-8 hours	18.84	30.29	36.04	51.97
% travelled over 8 hours	0.76	0.45	0.00	2.74
% DOA	0.07	0.11	0.10	0.10
% ineffective stun	0.01	0.00	0.00	0.00
Bleed rail recovery (birds)	0.00	0.00	0.00	0.00
Monitoring animal health				
% total mortality	4.03	4.47	4.54	4.37
% pododermatitis	55.46	58.65	62.50	53.13
% hock marking	4.80	3.62	10.72	3.40
% total rejects	1.17	1.02	1.05	0.98
% leg culls	0.43	0.50	0.56	0.61





We have a long history of leading the way when it comes to sourcing higher welfare eggs. We first introduced RSPCA Assured eggs in 2009 when we became the first major UK retailer to source 100% cage free shell eggs. In 2012 we extended this to sourcing 100% cage free ingredient egg, and in 2020 we achieved yet another milestone in our hen welfare journey – we are proud to say 100% of our shell eggs are now free range.

All the hens producing our shell eggs have access to the outdoors, and those producing our *by Sainsbury's*, Taste the Difference and So Organic shell eggs have access to woodland ranges as part of our long standing partnership with the Woodland Trust. This tree planting partnership not only encourages birds to roam further and express more of their naturally inquisitive behaviours, but it's also having environmental benefits too, and is part of our commitment to improve the sustainability of our egg farms.

Sainsbury's Egg Group

We source all our shell eggs from British farms which are certified by both the Red Lion and RSPCA Assured schemes. In recent years we have worked closely with our suppliers to collate the data collected across the industry, and are now facilitating benchmarking between them and their peers. We are also working closely with the RSPCA Assured scheme to fully utilise the datasets available and share learnings on how best to achieve continuous improvement in key areas, such as maintaining feather cover.

Innovation priorities

- Continuous improvement of our health and welfare outcome KPIs
- Management of injurious pecking and alternatives to beak trimming
- Monitoring keel bone damage and identifying risk factors
- Maximising range use through optimal planting and range design

- Responsible antibiotic use.
For a comprehensive look at our overarching approach please see our latest [Antibiotic Stewardship Report](#)

Providing the right environment

Shell eggs

100% cage free since 2009

100% free range since 2020

Our ingredient eggs

100% cage free since 2012

100% of birds are provided with environmental enrichment

Beak trimming

We currently allow beak trimming but are committed to finding an evidence-based alternative that will avoid the need for beak trimming in our laying hens (the chickens we rear for meat do not have their beaks trimmed). Beak treatment is conducted in accordance with current industry best practice to ensure the minimum impact on overall beak integrity, and we do not permit the hot-blade method or interventions after one-day-old. All our birds are provided with environmental enrichment such as pecking blocks and manipulable materials to redirect their pecking focus, and we are working with suppliers to measure feather cover and identify best practice management.

Ensuring humane slaughter

Transport

Our supplying farms closely monitor the time birds spend in transit and minimise any potential impact on health and welfare. Given the number of birds we source each year a very small proportion die during transport from farm to abattoir, but the number is well below industry norms and we monitor this closely through our dead on arrival (DOA) KPI. As a legal requirement and in common with the rest of our livestock supply chains, a vet inspects animals on arrival to ensure fitness from both animal welfare and food safety perspectives.

Slaughter

Our hens are slaughtered in RSPCA Approved abattoirs using inert gas and/or multi-phase controlled atmospheric stunning (CAS), which is regarded as the most humane method of slaughter for hens. One of the main benefits is birds do not need to be handled or undergo live inversion, both of which can be stressful to the birds. It is also a stun to kill method of stunning which minimises the occurrence of ineffective stunning, and eliminates the potential for operator error and fatigue associated with other stunning methods. None of our hens are slaughtered using electric water bath stunning and/or live inversion.

Monitoring animal health

We have recently started to monitor an extensive suite of KPIs on a monthly basis from all our shell egg suppliers, which our animal welfare team monitor closely. We have an industry leading hen health and welfare database which allows us to track performance and identify best practice which we share across our supply base. We are committed to driving improvements through clear action plans, collaboration and innovation with our suppliers.

Highlights

8.16%

of our birds are free from routine beak trimming ²⁰²³

100%

of our laying hens are stunned effectively. All of our birds are CAS stunned, with suppliers monitoring effectiveness. ²⁰²³



Metric	2020	2021	2022	2023
Ensuring humane slaughter				
% travelled under 4 hours	–	78.94	67.78	87.60
% travelled 4-8 hours	–	19.95	31.98	12.40
% travelled over 8 hours	–	1.12	0.24	0.00
% DOA	–	0.21	0.23	0.28
% ineffective stun	–	0.00	0.00	0.00
% CAS stunned	100	100	100	100
% RSPCA Assured abattoir	100	100	100	100
Monitoring animal health				
% 70 week mortality	–	7.15	6.44	6.25
% 70 week feather score 0	–	56.31	65.80	71.43
% total rejects	0.66	0.99	0.97	1.26

Goose



Fresh and frozen goose

Our fresh and frozen goose is 100% British reared and free range. Our farming approach is based on 'brood and move'. Birds arrive on our farms as day-old goslings direct from the hatchery. They are then divided into the male and female groups in which they are reared. After a carefully controlled brooding stage of about three weeks, they are moved to paddocks where they are free to roam. The geese have plenty of space to express their natural behaviours. Our farmers enrich the birds' environment, for example, with grassy ranges and straw bales. From about four months old, the geese also have access to maize crop strips. Every farm has a veterinary health plan. Prescription-only medicines are only given in response to clinical challenges, never as a matter of course.

Innovation priorities

- Continuous improvement of our health and welfare outcome KPIs
- Responsible antibiotic use. For a comprehensive look at our overarching approach please see our latest [Antibiotic Stewardship Report](#)

Providing the right environment

100% of birds are free from close confinement, cages or multi-tier systems

100% of birds are free range with access to outdoor ranges

100% of birds are free from routine beak trimming

Ensuring humane slaughter

Transport

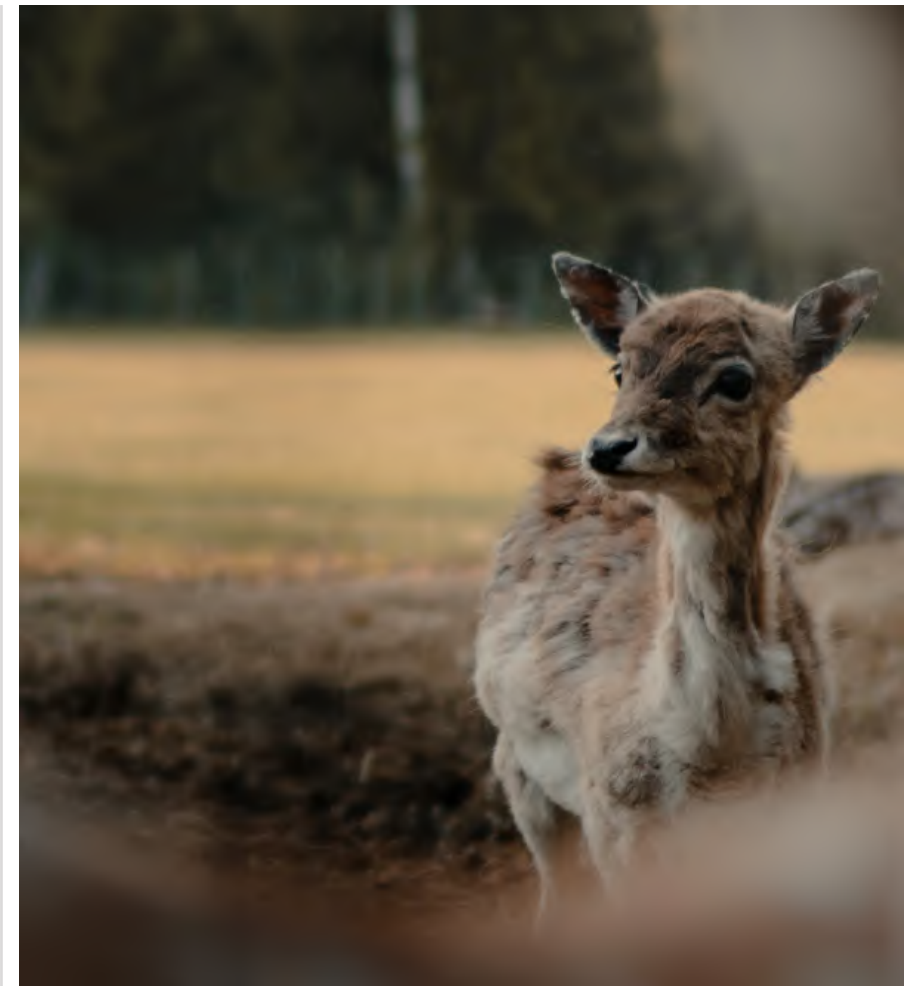
Our supplying farms are situated close to our abattoirs which minimises the time birds spend in transit and any potential impact on health and welfare. Journey times are limited to under 8 hours. Everyone who handles the geese are trained in poultry welfare, and as a legal requirement and in common with the rest of our livestock supply chains, a vet inspects animals on arrival to ensure fitness from both animal welfare and food safety perspectives.

Slaughter

Our geese are slaughtered using pre-stun methods regarded as the most humane method of slaughter for geese. Our suppliers continually review CCTV footage and staff training to minimise the occurrence of ineffective stunning.

Metric	2021
Ensuring humane slaughter	
% travelled under 4 hours	0.00
% travelled 4-8 hours	100
% travelled over 8 hours	0.00
% DOA	0.01
% ineffective stun	0.01
Bleed rail recovery (birds)	0.00

No own brand
fresh goose products were sold
in 2022 or 2023



Venison

Our venison is 100% British and sourced from parkland and the wild. Our wild deer roam free in Scottish estates that participate in the Scottish Quality Wild Venison Scheme. Our deer from traditional parks roam outside freely. Management to a point of processing is by trained and licensed professionals in the field. Our deer are fed a natural forage-based diet, most of which comes from grazed grass or clover-enriched pastures.

Innovation priorities

- Continuous improvement of our health and welfare outcome KPIs

Providing the right environment

100% of deer are free from close confinement, cages or multi-tier systems

100% of our deer are free from the practise of velvetting

Ensuring humane slaughter

100% of our deer were park or wild sourced in 2023, and therefore did not travel

Seafood

Fish and prawns

All our farmed fish are sourced from farms that are certified to one of the following globally recognised, independently-audited, best aquaculture practice standards: GLOBAL G.A.P., Global Aquaculture Alliance BAP or Aquaculture Stewardship Council (ASC). These certifications assess environmental impacts such as; effects on biodiversity around farms, biosecurity, predator interactions, animal welfare and husbandry, veterinary health planning and delivery, water quality, feeding and feedstuffs, transport and slaughter. We first introduced RSPCA Assured salmon in 2008, and RSPCA Assured trout in 2014 - all our farmed salmon and trout are now 100% RSPCA Assured. These include robust standards for stocking density, equipment design, health and welfare throughout hatchery, grow out, transport, pre-slaughter (fasting) and slaughter. We are active supporters of the International Fishmeal and Fish Oil Organisation (IFFO) global standard for responsible supply and its certification programme for fishmeal and oil

(IFFORS). This assures that marine ingredients used in aquaculture feeds are responsibly sourced and produced. We hold a position on the standard organisation's steering board. We have also been actively involved in developing the ASC feedstuffs standard as part of its multi-stakeholder steering board. Our policy prohibits the use of mutilation (such as fin clipping) for identification or any other purposes, genetically modified stock in aquaculture, hormones in supplied fish, and the prophylactic use of antibiotics (including for growth promotion). Our maximum stocking densities for salmon, trout, bass and bream are 15kg/m³; for pangasius, they are 38kg/m².

Innovation priorities

- Continuous improvement of our health and welfare outcome KPIs
- Vaccine development to enable reductions in antibiotic use. For a comprehensive look at our overarching approach please see our latest [Antibiotic Stewardship Report](#)
- Sea lice control strategies

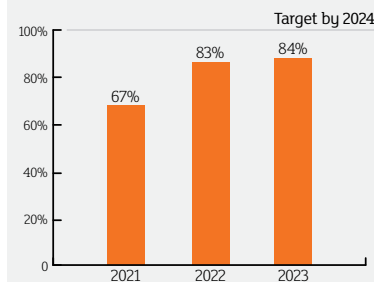
Providing the right environment

100% of our trout, bass, bream and pangasius are transported within 8 hours.

100% of trout, bass, bream and pangasius are free from routine fin clipping.

100% of prawns are free from eye stalk ablation, having successfully phased this out in 2024.

Prawns that are free from eye stalk ablation



Salmon

Ensuring humane slaughter

Transport

Our salmon are transported from farm to abattoir in well boats where suppliers ensure any potential impact on health and welfare is minimised. Given the number of fish we source each year a very small proportion die during transport, but the number is well below industry norms and we monitor this closely through our dead on arrival (DOA) KPI.

Slaughter

100% of farmed salmon in our own brand global supply chain are stunned using percussive stunning immediately prior to slaughter. Our suppliers continually monitor occurrence of ineffective stunning, and we closely monitor this specific outcome KPI.

Monitoring animal health

We have recently started to monitor an extensive suite of KPIs on a monthly basis from all our salmon suppliers which our animal welfare team monitor closely. We have an industry leading salmon health and welfare database which allows us to track performance and identify best practice which we share across our supply base. We are committed to driving improvements through clear action plans, collaboration and innovation with our suppliers.

Providing the right environment

100% of our salmon are free from routine fin clipping.

18.94% of our salmon travelled <8 hours in 2023

Highlights

98.74%

of salmon in our own brand supply chain are free from fasting for <72 hours 2023

98.74%

of salmon are stocked at <10kg/m³ 2023

Metric	2020	2021	2022	2023
Providing the right environment				
Site average stocking density kg/m ²	6.90	6.37	6.50	10.04
Adult female sea lice	–	0.83	0.63	0.47
Ensuring humane slaughter				
% travelled under 4 hours	–	35.00	29.00	1.62
% travelled 4-8 hours	–	48.00	38.00	17.32
% travelled over 8 hours	–	17.00	33.00	81.06
% DOA	–	0.29	0.41	0.43
% ineffective stun (i.e. re-stuns)	–	0.19	0.16	0.15
Monitoring animal health				
% total mortality	–	–	–	20.43
% eye damage (all KPIs combined)	–	1.25	0.51	0.23
% injuries (all KPIs combined)	–	21.00	8.65	17.53
% deformities (all KPIs combined)	–	0.77	0.26	0.37
% gill damage (all KPIs combined)	–	28.15	36.60	31.88

Data tables

Our global pork supply chain	UK pigs (fresh, frozen and ingredient)	EU pigs (fresh, frozen and ingredient)	Combined pigs (total own brand) (fresh, frozen and ingredient)
Free from permanent sow stall confinement	100%	100%	100%
Free from sow stall confinement up to 28 days	100%	>12%	>50%
Free from farrowing crates	>54%	Gathering further data	>15%
Free from tail docking	>54%	Gathering further data	>15%
Free from castration	100%	Gathering further data	>41%
Free from teeth reduction	>54%	Gathering further data	>15%



Our global chicken supply chain	Fresh, Frozen	Ingredient	Total own brand
Slower growing	>4.5%	>2%	>3.5%
<30kg/m2	100%	>14%	>62%
Natural light	100%	>14%	>62%
Enrichment	100%	100%	100%
CAS slaughter	100%	>14%	>62%
Farm assured	100%	100%	100%

