

## PCR for Poultry - Orkla Foods Sweden

### 1. Introduction

This Product Category Requirement (PCR) document sets out Orkla Foods Sweden's requirements on Animal Welfare. The requirements in this document shall be read in conjunction with Orkla's Animal Welfare Policy.

It is crucial that you as a supplier ensures that our requirements go through the whole supply chain back to the farmers. It is mandatory that your suppliers and sub suppliers are aware of Orkla Foods Sweden's requirements and demonstrate compliance with Orkla's Animal Welfare Policy.

The compliance with the requirements will be demonstrated via third-party auditing and annual public reporting on progress towards this commitment.

#### 1.1 Objective

The PCR for Poultry clearly sets out requirements for suppliers supplying poultry (i.e. broiler chickens and turkeys) and poultry products to Orkla Foods Sweden. Under no circumstances does the PCR document replace the need for compliance to all relevant legal standards in the country of cultivation, breeding, production, etc. The products supplied must comply with the requirements of all relevant EC and national legislation for the products delivered including the EC directive on hygiene of foodstuffs.

#### 1.2 Continuous Improvement

We strongly encourage you as our supplier to improve animal welfare performance based upon the Five Animal Freedoms. We will ask you to establish action plans to ensure compliance with our requirements. The plans should include not only steps to eliminate unacceptable practices, but also steps to establish practices that are in line with the Five Animal Freedoms.

#### 1.3 Level of requirement (see below matrix)

Within this section the words "mandatory requirement", "must" and "should" are used. They are defined as following:

<b>a) Mandatory requirement</b>	Non-compliance with these requirements is unacceptable to Orkla Foods Sweden.
<b>b) Must</b>	Practice that is obligatory, unless there are exceptional circumstances. Any non-compliance must be temporary and addressed in an action plan agreed with Orkla Foods Sweden.
<b>c) Should</b>	Strongly advice. These requirements will be mandatory at the latest in 2025.

## 1.1 Requirements for Poultry

Element	Area	Level of requirement	Details	Yes	No	Comments
1.	Minimum requirements	<b>Mandatory requirement</b>	The supplier shall have documented information about origin for all poultry and poultry products sold to Orkla Foods Sweden. Origin is defined as the countries where the birds are hatched, raised and slaughtered.			
2.	Minimum requirements	<b>Mandatory requirement</b>	Antibiotics shall only be used therapeutically and on veterinary prescription. The EU ban on prophylactic use of antibiotics in farming that will come into force in 2022 shall apply			
3.	Minimum requirements	<b>Mandatory requirement</b>	Ritual slaughter without prior stunning is not permitted (eg. halal, kosher). The supplier must guarantee that all meat delivered is derived from birds that have been stunned prior to killing.			
4.	Minimum requirements	<b>Mandatory requirement</b>	Animals must be treated in a respectful and gentle way and protected from unnecessary suffering and illness.			
5.	Minimum requirements	<b>Mandatory requirement</b>	Animals must be given sufficient feed and water.			
6.	Minimum requirements	<b>Mandatory requirement</b>	Animals must be kept in a good environment which promotes their health and gives them the opportunity to behave naturally.			
7.	Minimum requirements	<b>Mandatory requirement</b>	Animals should be frequently monitored (minimum twice on a daily basis) in order to detect injuries or disease early on. When required, the animal must be treated by a veterinarian.			
8.	Minimum requirements	<b>Mandatory requirement</b>	Animals should not be kept isolated but must have social contact with other animals.			
<b>SPECIFIC POULTRY</b>						
9.	Specific requirements for poultry	<b>Should</b>	Beak trimming is not allowed. This also applies to the parent generation. Producers should have a management plan to prevent and address feather pecking.			
10.	Specific requirements for poultry	<b>Must</b>	During unloading and placement in the transport crates or in the barn, the animals must be handled carefully and by competent and educated personnel. The animals should never be lifted in the feet or be handled in such a way as to cause them unnecessary pain or suffering.			
11.	Specific requirements for poultry	<b>Must</b>	The stalls shall be cleaned and disinfected between each installation of new stock, in order to promote good animal health, and prevent contamination between the flocks.			
12.	Specific requirements for poultry	<b>Must</b>	The birds shall be tested for salmonella several times during one production cycle to ensure that the flock is salmonella free.			

13.	Specific requirements for poultry	<b>Should</b>	The birds shall have access to objects to stimulate natural behaviour. This could include roughage, (saw-dust) bales, straws, elevated platforms etc.			
14.	Specific requirements for poultry	<b>Must</b>	No cages or multi-tier systems are allowed.			
15.	Specific requirements for poultry	<b>Must</b>	Stocking density shall be in accordance with national laws, however the following minimum limits to apply: <ul style="list-style-type: none"> <li>• Broilers: the maximum animal density shall never exceed 42kg/m<sup>2</sup>. Please refer to EU directive 2007/43/EC of 28 June 2007.</li> <li>• Turkeys: the maximum animal density shall never exceed 38 kg when live weight &lt;7 kg and 44 kg/m<sup>2</sup> when live weight &gt; 7 kg.</li> </ul>			
16.	Specific requirements for poultry	<b>Must (ECC)</b>	The ventilation system should, regardless of stocking density, work in such a way that: <p>(a) the concentration of ammonia (NH<sub>3</sub>) does not exceed 20 ppm and the concentration of carbon dioxide (CO<sub>2</sub>) does not exceed 3 000 ppm measured at the level of the chickens' heads</p> <p>(b) the inside temperature, when the outside temperature measured in the shade exceeds 30 °C, does not exceed this outside temperature by more than 3 °C</p> <p>(c) the average relative humidity measured inside the house for 48 hours does not exceed 70 % when the outside temperature is below 10 °C.</p>			
17.	Specific requirements for poultry	<b>Must</b>	A lighting programme that takes into consideration the age of the birds and other relevant parameters must be in place. The birds are recommended to be provided with a continuous period of darkness of at least eight hours per day, and the stable must be provided with adequate lighting during daytime.			
18.	Specific requirements for poultry	<b>Must</b>	Culling of sick or injured birds must include immediate death or stunning prior to culling. (Methods such as the "helicopter method" or neck dislocation do not result in instant death, and therefore the birds must be stunned with a hard blow to the head, e.g. using a hammer prior to culling.) The culling should always be carried out in a humane manner.			
19.	Specific requirements for poultry	<b>Should</b>	Floors should be covered with dry litter to encourage the animals to perform natural behaviour and avoid hock burn, pododermatitis and cleanliness issues.			
20.	Specific requirements for poultry	<b>Should (ECC)</b>	There shall be adequate lightning in the stalls, at least 50 lux of light, including natural light.			
21.	Specific requirements for poultry	<b>Should (ECC Sweden)</b>	Minimum 20% of the chickens should have access to outdoor areas to encourage natural behaviour.			

22.	Specific requirements for poultry	<b>Should (ECC)</b>	Stocking density for chickens should be maximum of 30kg/m <sup>2</sup> . Thinning is discouraged and if practiced must be limited to one thin per flock. There should be at least two metres of usable perch space and two pecking substrates per 1000 birds.			
23.	Specific requirements for poultry	<b>Should (ECC)</b>	Breeds that demonstrate higher welfare outcomes should be adopted: either the following breeds, Hubbard Redbro (indoor use only); Hubbard Norfolk Black, JA757, JACY57, 787, 957, or 987, Rambler Ranger, Ranger Classic, and Ranger Gold, or others that meet the criteria of the RSPCA Broiler Breed Welfare Assessment Protocol.			
<b>TRANSPORT</b>						
24.	Specific requirements for transport	<b>Must</b>	The transport vehicles must protect the animals from heat and cold and be designed to prevent any injuries.			
25.	Specific requirements for transport	<b>Must</b>	The transport time must not exceed eight hours at day time or twelve hours at night. Transport time means the time from which the first animal is loaded on the vehicle until the last animal has been unloaded.			
26.	Specific requirements for transport	<b>Must</b>	The birds must be fit for transport from loading to unloading. Animals that have been injured during the transport must be slaughtered or killed as soon as possible in a humane manner			
27.	Specific requirements for transport	<b>Must</b>	Loading in shall be done in a gentle way for animals. Birds should never be handled with only one leg or wing. All personnel who handle animals during capture, crating and loading are responsible that the animals are handled with extreme care. (see examples in criteria 10)			
28.	Specific requirements for transport	<b>Must</b>	The number of birds placed in each tray or fixed crates should be controlled to ensure they are not over-stocked.			
<b>ABATOIR</b>						
29.	Specific requirements at the abattoir	<b>Must</b>	The supplier must have a system that follows and documents health and animal welfare parameters for each flock. The system shall minimum include: 1) Mortality at farms level 2) Total numbers of veterinary treatments 3) Monitoring the foot pad health 4) The use of antibiotics or other medicines. Documentations on these parameters should be made available on request. The information of non-conformities at inspection at slaughter house compared to the average at the slaughter house shall be given to the farmer.			<u>If yes, please state which parameters:</u>
30.	Specific requirements at the abattoir	<b>Must</b>	All transport trays or fixed crates must be examined on arrival at the slaughterhouse to identify any birds suffering from injury, heat or cold stress. If there are any problems related to this, immediate action must be taken to prevent further suffering.			

31.	Specific requirements at the abattoir	<b>Must</b>	The animals must be completely stunned (electrically or by a CAS (Controlled Atmosphere Stunning) system) before they reach the bleeding area. This shall be controlled on a regularly basis on at least 50 animals. The Council Regulation (European Community) No 1099/2009 shall be followed.			
32.	Specific requirements at the abattoir	<b>Must</b>	Birds must be checked to ensure they have been culled before entering a scald tank or plucking machine.			
33.	Specific requirements at the abattoir	<b>Must</b>	Any staff undertaking the stunning and slaughter of animals, including casualty animals, must be properly trained and competent. The culling should always be carried out in a humane manner.			
34.	Specific requirements at the abattoir	<b>Should (ECC)</b>	The animals must be completely stunned using a CAS (Controlled Atmospheric Stunning) system using inert gas or multi-phase systems, or effective electrical stunning without live inversion.			

### 1.2 Requirements for organic poultry

Element	Area	Level of requirement	Details	Yes	No	Comments
1.	Minimum requirements	<b>Mandatory requirement</b>	The poultry product must meet the criteria set forth by Council Regulation (EC) 834/2007 on organic production and labelling of organic products. Verification must be performed by a third-party organization approved for organic certification. On request further national standards for organic products must be fulfilled.			

I hereby sign that all information given is correct and if anything changes according to the answers given, I will inform Orkla Foods Sweden as soon as possible.

\_\_\_\_\_  
Name, Title & Supplier

Date:

\_\_\_\_\_  
Signature