



## Putting transparency out in the open

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

### The Trusted Path Program, Step by Step

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



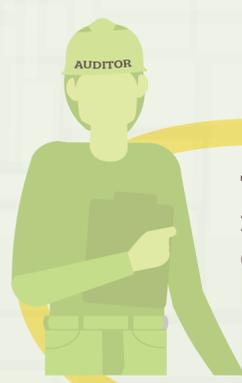
Producers must provide affidavits at different points in each animal's life, from the **birth farm** to the **finishing barn or feedyard** to the **plant** for harvest.



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

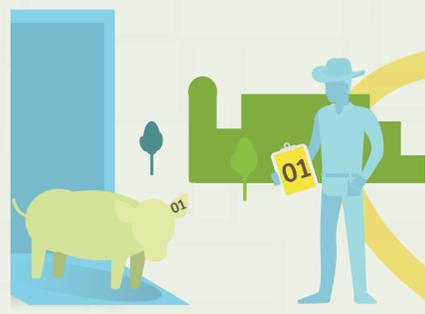


These affidavits are **legally binding** documents.



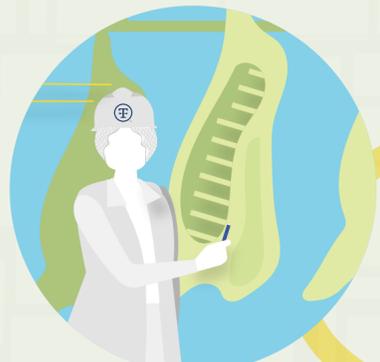
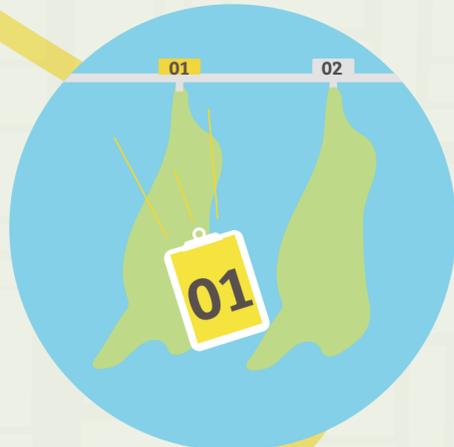
Third-party auditors also visit each farm and ranch to **verify our animal well-being standards** and production claims are met.

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



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

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



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

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



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

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



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