

TYSON FOODS 2012
SUSTAINABILITY REPORT

EXECUTIVE SUMMARY

ABOUT TYSON FOODS

Tyson Foods, Inc., with headquarters in Springdale, Arkansas, is one of the world's largest processors and marketers of chicken, beef, and pork. The company provides products and services to customers throughout the United States and more than 130 countries. Its business model is diversified across the three leading proteins, all major distribution channels, product types, and geographies of production and distribution.

The company operates four main business segments including chicken, beef, pork, and prepared foods, and is:

- Dedicated to developing a best-in-class, value-added product portfolio that meets the needs of its customers and consumers,
- Well positioned to provide the products people want, from the most basic cuts of meat to fully-prepared meals, and
- The only company selling chicken, beef, and pork through all major distribution channels including consumer products, foodservice, and international.

Tyson Foods employs approximately 115,000 Team Members at hundreds of facilities and offices in the United States and around the world. Through its Core Values, Code of Conduct, and Team Member Bill of Rights, the company strives to operate with integrity and trust and is committed to creating value for its shareholders, customers, and Team Members. Tyson Foods is dedicated to making great food while making a positive and sustainable difference.

FINANCIALS

SALES \$33.287 billion

TOTAL ASSETS \$11.896 billion

DEBT TO CAPITALIZATION RATIO 28.7%

NET DEBT TO CAPITALIZATION RATIO 18.4%

AVERAGE PRODUCTION

CHICKEN 41,000,000/week

BEEF 132,000 head/week

PORK 403,000 head/week

NUMBER OF PLANTS

60 CHICKEN

12 BEEF (includes case ready)

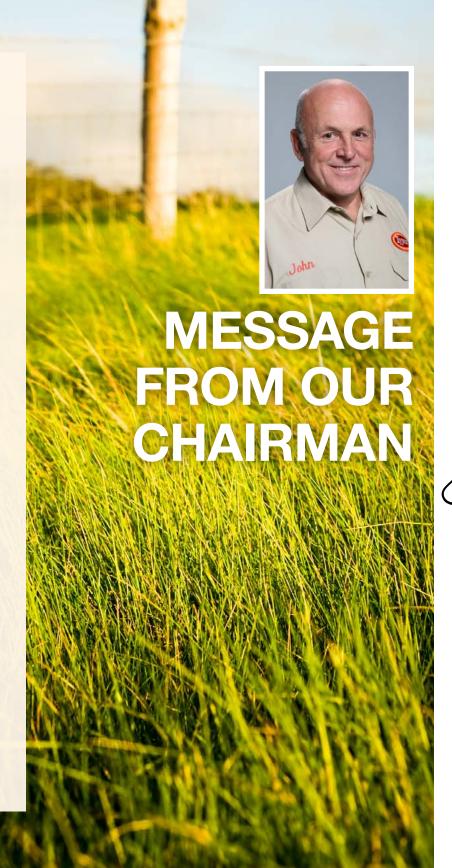
9 PORK (includes case ready)

23 PREPARED FOODS

PEOPLE

TEAM MEMBERS 115,000

INDEPENDENT FAMILY
FARMERS MORE THAN 11,000



TYSON FOODS' SUSTAINABILITY MISSION STATEMENT

Tyson Foods, Inc., recognizes the importance of being a responsible corporate citizen. Our Core Values – which define who we are, what we do, and how we do it – are the foundation of corporate sustainability at Tyson. We are committed to making our company sustainable – economically, environmentally, and socially.

Our progress in this endeavor will be measured by how we develop and market our products, how we care for the animals, land, and environment entrusted to us, and how we treat people, including our Team Members, consumers, suppliers, and the communities in which we live and operate.

John Tyson Chairman

John Tyson



HAVE YOU EVER BUILT something using bricks and mortar? The combination is essential to construct something that is solid and strong. Each component is just as important as the other, with the bricks providing substance and the mortar offering strength.

At Tyson Foods, we look at the elements of our strategic plan as the bricks or building blocks of our future, while our principles of sustainability are the mortar holding the bricks together.

We've worked hard to stabilize our business in the face of challenging market conditions in recent years. Our strategy calls for us to build on our commitment to fundamentals and balance sheet strength, by focusing on ways to "accelerate, innovate, and cultivate."

We're accelerating growth by producing more value-added chicken and prepared foods and by expanding our international presence.

Our company is innovating by working with customers and consumers to create products, packaging solutions, and other services that enable us to make a sustainable difference in the way we do business.

We're cultivating our Team Members through talent development. Whether it's training our sales force, manufacturing teams, or support staff, we're working to ensure we have the people with the technical and leadership skills we need to maintain growth.

But none of these strategic building blocks will lead to long-term success unless our business is also sustainable.

Sustainability is about doing the right thing in all aspects of our business so the company can stand strong for many years to come. At Tyson Foods, sustainability includes such important areas as food safety, environmental protection, animal well-being, ethical business practices, and worker health and safety. It also involves maintaining a strong bottom line since we must manage our financial resources first in order to pay for our social, environmental, and product-related efforts.

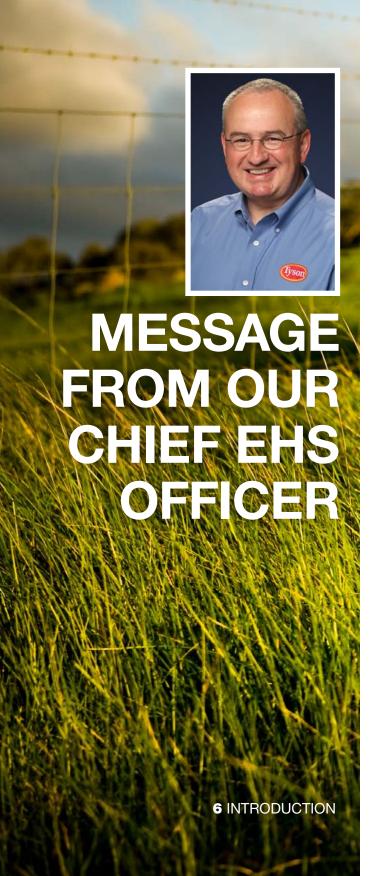
Sustainability at Tyson Foods consists of four key areas: people, planet, profit, and products. These are not optional aspects of our business. They are each fundamental, uncompromising areas that require our continuous commitment and care.

These sustainability efforts also cradle
Tyson Foods' purpose statement:

Making Great Food. Making a Difference.™

We believe this simple message conveys
who we are as a company. It reflects our
passion and commitment to safe, innovative
food production as well as our desire to
make a difference in people's lives through
efforts like community involvement,
hunger relief, and disaster assistance.

Donnie Smith
President and CEO



WHILE PRODUCING FOOD may sound like a rather simple process, it actually is quite complex. In some ways, it's like a finely tuned watch, with many cogs and other minute mechanisms that must be synchronized to function properly.

In the food business, there are hundreds of procedures and production systems that must be managed daily to ensure our operations are effectively producing the safe, high-quality products our customers expect. We at Tyson Foods believe sustainability is about understanding how these systems work together and what it looks like when things are done well. It's about asking ourselves, "How do I make it better?"

Feeding the world with trusted food products, serving as stewards of the environment, providing a safe workplace, operating with integrity and trust, creating value for our shareholders, and supporting the communities in which we operate. are some of the elements of our Core Values. Each element requires attention to detail and the management of people, equipment, processes, and procedures. In addition, there are multitudes of applicable regulatory requirements and company policies embedded inside the daily routines of our workforce. To be successful in carrying out our responsibilities and achieving sustainable outcomes, we must find clear, succinct, and simple methods for aligning our goals with our day-today performance, communicating our expectations, and measuring our results.

Success in our business requires this alignment. We've spent a great deal of time in recent years implementing a program called Functional Excellence, which requires us to define our job responsibilities and ensure they are in line with management's expectations and our company's strategic plan. We've found this to be an extremely important exercise. As management and quality expert Dr. W. Edwards Deming once said, "It is not enough to just do your best or work hard. You must know what to work on."

Our effort to align our job responsibilities with Tyson Foods' strategy extends to sustainability and our desire to do the right thing in every aspect of our business. Our focus on "People, Planet, Profit, and Products" must be in line with our business practices and strategies, or the desired outcomes will simply not be achieved.

For example, our people are our most valued resource and are a primary focus of both our sustainability efforts and our strategic plan. We must have a strong team to compete in today's global marketplace, which is why we're cultivating our Team Members through talent development.

Likewise safe, nutritious products are vital to Tyson Foods' ability to remain a sustainable business. Systems that enable us to protect the safety and health of our Team Members and conserve water and energy are important to our goals of zero injuries and shrinking our environmental footprint, and can also benefit our bottom line. Such products and conservation systems require innovation, which is also one of our company's strategic objectives.

Our efforts to operate in a sustainable, responsible way are not independent from our individual job assignments or our corporate strategic plan – they are aligned. In fact, our desire is that they complement each other so closely that they operate together like the movement of a fine watch.

Kevin Igli

Chief EHS Officer



\$10 MILLION

IN DONATIONS TO COMMUNITY CHARITIES SINCE 2010



495

TEAM MEMBERS RECEIVED EDUCATIONAL ASSISTANCE SINCE 2010



89 MILLION

POUNDS OF PROTEIN DONATED TO HUNGER RELIEF AGENCIES SINCE MAY 2000



OUR QUADRUPLE **BOTTOM LINE**

PRODUC

7.8%

REDUCTION IN GREENHOUSE GAS EMISSIONS FROM 2010 TO 2011



145 MILLION

TRUCK (OVER THE ROAD) **MILES ELIMINATED SINCE 2011**



11%

REDUCTION IN WATER CONSUMPTION **AT TYSON FOODS PLANTS SINCE**



More Than **11,000**

INDEPENDENT FAMILY **FARMERS SUPPLY THE COMPANY WITH** LIVESTOCK AND



11.5%

INCREASE IN SPENDING WITH MINORITY-OWNED **SUPPLIERS IN**



3.1%

INCREASE IN SALES FROM FISCAL YEAR 2011 TO FISCAL YEAR 2012



\$43 MILLION

SPENT ON RESEARCH AND DEVELOPMENT **IN FISCAL YEAR**



73

TYSON FOODS' U.S. -**BASED FACILITIES HAVE RECEIVED THEIR GFSI** AS OF DEC

NEW PRODUCTS LAUNCHED IN 2012 THAT MEET



TANAJO 8 INTRODUCTION

UPDATED SCHOOL LUNCH STANDARDS



At Tyson Foods, "we strive to be a company of diverse people working together to produce food." We strive to be "honorable people" and to be a "faith-friendly company." Additionally, "we care about one another."

ETHICAL BUSINESS IS EVERYDAY BUSINESS

Tyson Foods maintains a Code of Conduct that applies to one-hundred percent of our board members and domestic Team Members, business divisions, and subsidiaries. In addition, all Tyson Foods' Team Members, including the Board of Directors, attend approximately one-hour of Ethics and Code of Conduct training annually.

HIRING PRACTICES

In January 2011, Tyson Foods became the first major food company to become a full member of the IMAGE program with U.S. Immigration and Customs Enforcement (ICE). The program enables businesses, if they meet rigorous standards, to voluntarily partner with the federal government to ensure they are employing people who are legally authorized to work in the United States.

COMPENSATION

The majority of Tyson Foods' Team Members are compensated at an hourly rate and support our company by preparing food products in processing plants. During fiscal year 2012, our average hourly rate was 69 percent higher than the federal minimum wage at \$12.27 per hour.

EDUCATIONAL ASSISTANCE

Tyson Foods' Educational Assistance Program encourages and enables Team Members to further their education. During fiscal years 2010, 2011, and 2012, 495 Team Members took advantage of this program, with the company's overall investment in the program during this time totaling more than \$1.4 million dollars.



TEAM MEMBER HEALTH AND SAFETY

Team Member safety is a Core Value of Tyson Foods. We measure our health and safety performance using the traditional Occupational Safety and Health Administration's (OSHA) incident calculations for Lost Time Incident Rate, Total Recordable Incident Rate, and Days Away, Restricted, and Transfer Rate. Beginning in fiscal year 2010, the company has seen great improvements in eliminating work-related injuries and illnesses, though we recognize there is still work to be done to ensure the safest workplace possible for our Team Members. Unfortunately, we experienced the death of one Team Member in fiscal year 2010, three deaths in fiscal year 2011, and two Team Member deaths in fiscal year 2012. These incidents are felt by our entire organization and serve as a constant reminder of why nothing should stand in the way performing our work safely.

| OUR SAFETY PERFORMANCE | | | |
|---|-------|-------|------|
| | 2010 | | 2012 |
| Lost Time Incident Rate ¹ | 1.44 | 1.41 | 1.20 |
| Total Recordable Incident Rate ² | 10.60 | 10.01 | 9.85 |
| Days Away, Restricted, and Transfer Rate ³ | 7.30 | 7.00 | 6.71 |

- Number of work-related injury and illnesses that result in one or more days away from work per 100 Team Members.
- ² Number of work-related injury and illnesses per 100 Team Members.
- ³ Number of work-related injuries and illnesses resulting in a Team Member missing work, having restricted work activity, or being transferred from their regular work assignment per 100 Team Members.

HUNGER RELIEF

In support of our national philanthropic mission, hunger relief, Tyson Foods donated more than 18 million pounds of food – the equivalent of \$23 million – to hunger relief agencies in fiscal years 2010 through 2012. Collectively, Tyson Foods has donated more than 89 million pounds of food to hunger relief agencies since officially adopting the cause in 2000.

CHARITABLE GIVING

During fiscal years 2010, 2011, and 2012 Tyson Foods corporate giving provided monetary contributions totaling \$10 million, both in the company's corporate hometown areas of Northwest Arkansas and Dakota Dunes, South Dakota, and throughout our plant communities.

DISASTER RESPONSE

Tyson Foods' Team Members have always been quick to respond when disaster strikes in or near their communities. In April 2012, we unveiled a new tool for use in disaster response. As part of Tyson Foods' *Meals that Matter*™ program, the company outfitted a 53-foot semi-trailer with enough refrigerated space to store up to 20,000 pounds of chicken, beef, and pork; a 5,500-watt generator; and satellite communications. The trailer will serve as a central supply unit at disaster sites.



HONORING OUR VETERANS

With support from Tyson Foods and the Walmart Foundation, more than 80 World War II veterans were able to participate in the fifth Northwest Arkansas Honor Flight on Saturday, May 5, 2012. Traveling to Washington, D.C., the veterans visited the memorial built in their honor. Tyson Foods and Walmart have been the lead sponsors for Northwest Arkansas Honor Flights since October 2009.

FOR MORE INFORMATION

Scan the code to the right or use the URL below: www.tysonsustainability.com/Section-3



PEOPLE 12 13 PEOPLE



WATER TREATMENT

Tyson Foods is committed to protecting the water bodies that we discharge to as evidenced by the results of our water quality performance data. We operate 34 full-treatment and 43 pretreatment wastewater facilities in North America, and our long-term goal is to eliminate Notices of Violations (NOVs) and permit exceedances related to the operation of these facilities. From the end of fiscal year 2010 to the end of fiscal year 2012, the company decreased its wastewater-related permit exceedances by 48 percent. During this same time frame, the company's NOVs related to wastewater decreased by 86 percent.

WATER CONSERVATION

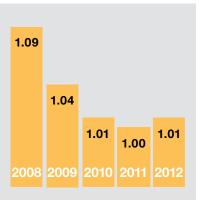
Water conservation has been an important area of focus for Tyson Foods for many years. Our first priority, however, is to ensure the wholesomeness and safety of our food products. Accordingly, we will never reduce water usage in situations where food safety and quality could be compromised.

As a result of our water conservation practices, along with several facility closures, we have reduced water usage by 10.9 percent since October 2004, the equivalent to a 21-percent reduction overall in the number of gallons used per pound of finished product.

A BETTER UNDERSTANDING OF OUR WATER FOOTPRINT

In fiscal year 2011, Tyson Foods launched a partnership with the University of Arkansas to perform a two-stage assessment of water scarcity and usage across our facilities. Stage one evaluated the geographic characteristics of each location based upon seven water-scarcity indices. Stage two created an assessment based on local water supply, water consumption, discharge, and total sector impact.

WATER USAGE PER POUND OF FINISHED PRODUCT (IN GALLONS)



15 PLANET

At the close of fiscal year 2012, stage two has been completed for eight Tyson Foods' facilities within the United States. The assessment also indicated that Tyson Foods' "blue water footprint" (blue water footprint = total incoming water - water discharged per permit conditions) is relatively small with only 13 percent of total water usage actually being consumed. During fiscal year 2013, the stage two assessment will be extended to additional facilities.

OUR GREENHOUSE GAS FOOTPRINT

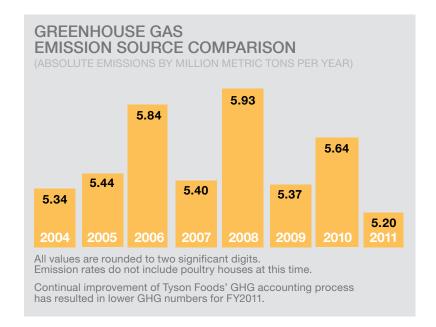
Our GHG footprint during calendar year 2004 was 5.35 million metric tons. This baseline inventory includes data related to facility fuel and electricity usage, transportation fuels, refrigeration usage, and anaerobic biogas production. Based on this inventory, the company is evaluating its energy profile and considering a process for establishing energy metrics tied to GHG emissions. We believe any approach selected must provide a consistent framework for measurement to align with future regulatory and policy expectations related to carbon management.

SUSTAINABLE AND RESPONSIBLE TRANSPORTATION

For more than eight years, Tyson Foods has been a voluntary member of the EPA *SmartWay®* Transportation partnership to help reduce the impact of our fleet of over-the-road freight vehicles. Approximately 99 percent of Tyson Foods' refrigerated shipments are transported by *SmartWay* Carriers. By prioritizing efforts such as reducing transportation miles, increasing railway usage, operating eco-friendly equipment, and shipping direct to customers, we have successfully eliminated more than 64 million over-the-road truck miles during fiscal year 2012. In recognition of these efforts, the *SmartWay* Transport Partnership recognized Tyson Foods in October 2012.

FINES AND PENALTIES

Tyson Foods incurred environmental penalties totaling \$89,701 in fiscal year 2010, \$154,016 in fiscal year 2011, and \$18,631 in fiscal year 2012. In addition, the company experienced 11 reportable chemical releases in fiscal year 2010, 25 reportable chemical releases in fiscal year 2011, and 24 reportable chemical releases in fiscal year 2012. Tyson Foods remains committed to operating its facilities in compliance and eliminating potential opportunities for regulatory officials to issue notices of violation, environmental exceedances, and monetary penalties.



GREENHOUSE GAS (GHG) EMISSIONS

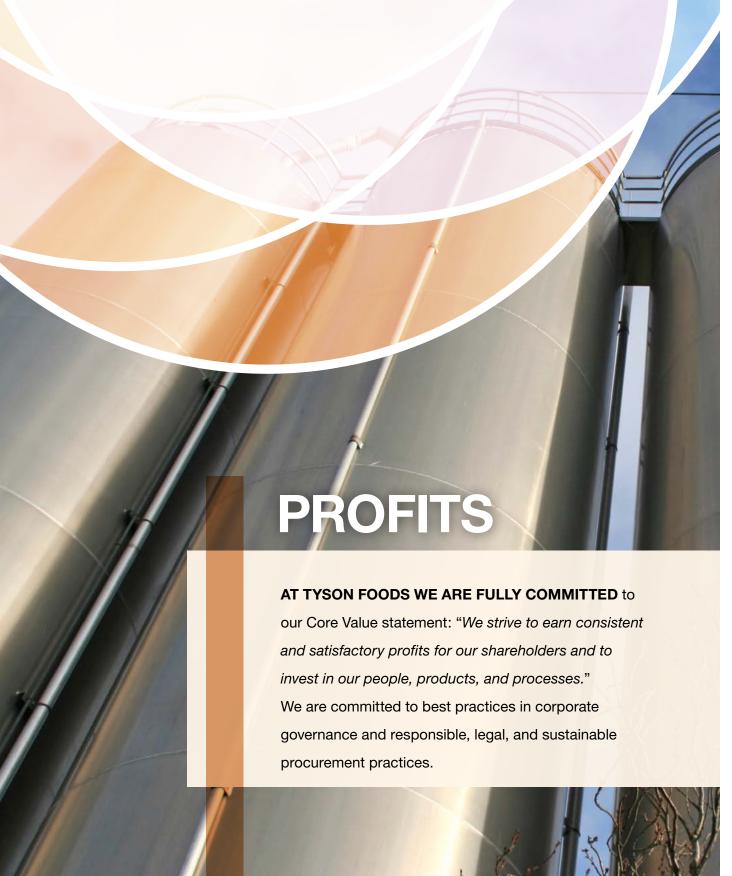
Tyson Foods completed its corporate-wide GHG inventory in accordance with the Climate Leaders Greenhouse Gas Inventory Protocol. This inventory includes GHG emissions from our U.S. chicken, beef, pork, and prepared foods operations as well as our hog buying stations and transportation operations. Additionally, it includes information from our U.S.-based Cobb Vantress and Pork Group subsidiaries.

FOR MORE INFORMATION

Scan the code to the right or use the URL below: www.tysonsustainability.com/Section-4



PLANET 16 17 PLANET



We are finding innovative ways to convert animal byproducts into high-margin commercial products, and are establishing a culture of lean thinking, operational excellence, and continuous improvement. We are committed to building a multinational enterprise and view our engagement in the policy and political process as an important part of corporate sustainability.

BOARD INDEPENDENCE

We believe maintaining qualified, independent directors on our Board is an integral part of effective governance. The Board has appointed a lead independent director to preside over executive sessions of the independent, non-management directors and, of nine directors, seven are independent. To learn more about our Board and corporate governance practices, visit Tyson Foods' Investor Relations website.

CONSISTENT EARNINGS POWER

Over the past three fiscal years, we have demonstrated strength and stability by achieving consistent earnings power, averaging nearly \$2 annually in adjusted earnings per share. Our accomplishments have been many, even in a sluggish economy with unfavorable market dynamics and staggering input cost increases.

Specifically, over the past three years we produced consecutive record sales with an 8-percent compounded annual growth rate, generated \$3.7 billion in operating cash flows while funding \$600 million in working capital increases, invested nearly \$2 billion back into our company through capital expenditures, and paid down debt by \$1.1 billion.





SUPPLIER CODE OF CONDUCT

In 2010, Tyson Foods finalized its Supplier Code of Conduct. The supplier code sets forth the principles and high ethical standards we expect our supply partners to work toward throughout the course of our business relationship. Acknowledgement of the supplier code is one of the required documents when setting up the initial agreements, procedures, and paperwork for a new supplier.

MINORITY SUPPLY PARTNERS

Tyson Foods continues to seek opportunities to partner with minority-owned and women-owned businesses. In fiscal year 2012, the company's spending with womenowned businesses increased more than five percent over fiscal year 2011. Additionally, our fiscal year 2012 spending with minority-owned businesses increased approximately 11.5-percent over our fiscal year 2011 spending.

SUPPORTING FAMILY FARMERS

Tyson Foods depends primarily on independent Family Farmers to supply our plants with chicken, beef, and pork. Currently, Tyson Foods contracts with more than 4,200 independent poultry producers who operate 5,285 farms and buys cattle and hogs from more than 6,900 independent producers.

Raising protein for Tyson Foods can provide a steady source of income for farms that otherwise have to deal with the uncertainty of fluctuating prices for agricultural crops and produce. Tyson Foods paid independent poultry producers over \$1.4 billion during fiscal years 2011 and 2012. To purchase cattle and hogs to supply our processing plants, Tyson Foods spent over \$27 billion in fiscal years 2011 and 2012.

PUBLIC POLICY

Tyson Foods provides support for regulatory and legislative policy issues that can have an impact on our business through our own involvement as an individual company as well as through membership in industry associations. Representatives from all parts of our company impact public policy through direct interaction with policymakers, as well as through participation on industry committees and advisory boards. We believe this interaction ensures our views on key issues are heard and help shape sound public policy. Balanced food and fuel policies, immigration reform, environmental improvement, food safety, and

international trade are among the most significant recent public policy issues for our company.

INTERNATIONAL GROWTH – A WORLD OF FLAVOR

Given today's global economy with growing and emerging markets, as well as an increasing demand for safe, high-quality food products, expanding business outside of the U.S. has become a key strategic priority for Tyson Foods. We produce and brand international products for local customers and consumers around the world. In fiscal year 2012, we sold protein products to approximately 130 countries. Our major sales markets include Brazil, Canada, Central America, China, the European Union, Japan, Mexico, the Middle East, Russia, South Korea, Taiwan, and Vietnam. We also maintain in-country poultry operations in Mexico, China, India, and Brazil.



FOR MORE INFORMATION

Scan the code to the right or use the URL below: www.tysonsustainability.com/Section-6



PROFITS 20

21 PROFITS



We produce safe, nutritious food products, use state-of-the-art food safety systems, provide education and information that helps our customers and consumers use our products safely, continuously improve our product safety, and demand safe raw materials and ingredients from our suppliers. Our company is fully committed to our Core Values statement "We feed our families, the nation, and the world with trusted food products." Nothing is more important to our business than maintaining the confidence customers and consumers have in the Tyson® brand.

AT THE FARM

Ensuring the safety and quality of our food products begins at the farm. Independent family farmers raise the majority of our chickens and we buy cattle and hogs on the open market from independent livestock producers. (Read more about the *FarmCheck*™ Program to the right.)

ANIMAL WELL-BEING

Tyson Foods has a long-standing commitment to the well-being and proper handling of the animals used in its food products. This is not only the right thing to do; it is also an important moral and ethical obligation we owe to our suppliers, customers, ourselves, and most importantly, to the animals we depend on for our products and our livelihood. As part of our commitment to animal well-being, we established the Office of Animal Well-Being in 2000. In addition, we have developed and implemented animal well-being programs and practices for all segments of our business. The programs consist of training for Team Members that handle and work with live animals; ongoing process monitoring; and internal and third-party audits and reviews. While these programs and practices differ based on the animal, we believe they demonstrate our proactive commitment to the proper rearing, handling, and slaughter of chickens, and the handling and slaughter of cattle and hogs.



PROGRAM LAUNCH

In October 2012, Tyson Foods announced the launch of the $FarmCheck^{TM}$ Program.

Through this program, we audit the treatment of animals at the livestock and poultry farms that supply the company. Auditors focus on proper human-animal interactions, checking the overall well-being of the animals, looking at things such as animal access to food and water, appropriate animal-handling procedures, and worker training and certifications.

GFSI CERTIFICATION

The Global Food Safety Initiative (GFSI) focuses on the "continuous improvement in food safety management systems to ensure confidence in the delivery of safe food to consumers."

The GFSI-benchmarked British Retail Consortium (BRC) Global Standard for Food Safety audit is an all-inclusive, internationally recognized validation process for all things related to food safety and quality. As of December 2012, 73 of Tyson Foods' U.S. facilities have achieved certification against the BRC Global Standard for Food Safety, Issue 5, with 95 percent of those facilities receiving an "A" grade.



Chefs in a test kitchen at the The Discovery Center at Tyson Foods World Headquarters

GFSI CERTIFICATION

In July 2008, we began pursuing our Global Food Safety Initiative (GFSI) certification. The GFSI is a partnership between food safety experts from retailer, manufacturer, and foodservice companies. (Read more about GFSI Certification to the left.)

PRODUCT RESPONSIBILITY

Product recalls can happen for many reasons, such as product mislabeling, the addition of an incorrect ingredient in a product, nonconformance to customer specifications, or contaminated products. In these situations, immediate action may be essential for protecting the health of the consumer. It is for this reason Tyson Foods maintains an effective recall policy that provides guidelines for initiating, investigating, and conducting product recalls. In addition, we conduct mock recalls with our processing facilities and our distribution teams, which provide a methodology for practicing and evaluating our ability to recall finished products, ingredients, and packaging materials in a thorough and timely manner. During fiscal years 2010, 2011, and 2012, we initiated five voluntary product recalls.

PRODUCT RESEARCH AND DEVELOPMENT – A WORLD OF DISCOVERY

Tyson Foods is dedicated to developing a best-in-class, product portfolio that meets the needs of today's changing market. With our 100,000-square-foot Discovery Center, which includes a 40,000 square-foot multi-protein, USDA-inspected pilot plant, we are continuously improving our product research and development efforts to develop innovative food solutions and bring them to market faster.

PROMOTING HEALTH AND NUTRITION

At Tyson Foods, we recognize health and wellness are also important to our customers and consumers as attentions turn to issues such as childhood obesity, weight control, and heart health. To meet this demand, we remain focused on providing food products that contribute to a healthy lifestyle and offer great taste and convenience for our customers and consumers, including products that are all natural, lower in sodium, and contain whole grains. In addition, at www.tyson.com we offer consumers the ability to search for meal ideas and recipes that are low fat (less than or equal to 10 grams), calorie smart (less than or equal to 30 grams), and sodium sensible (less than or equal to 720 milligrams).

STEPPING UP FOR BACK TO SCHOOL

At Tyson Foods, we put our hearts into creating the safest, most wholesome products available, including those we produce for our Food Service K-12 school business. The fall of 2012 brought forth new government nutrition standards for schools. (Read more about our Food Service K-12 school business to the right.)

We are continuously working to develop new products that meet the new USDA regulations and plan to have additional products available early in 2013. For example, we are currently moving forward with the removal of egg, a listed allergen, from our K-12 products.

OUR FOOD SERVICE K-12 SCHOOL BUSINESS EFFORTS

The Healthy Hunger-Free Kids Act of 2010 marks the most comprehensive changes to school nutrition in more than 15 years. Enacted by the Food and Nutrition Service of the U.S. Department of Agriculture, the purpose of the act is to ensure school breakfast and lunch programs offer healthy food options that align with the Dietary Guidelines for Americans, while creating an environment that encourages students to make healthy meal choices.

In July 2012, we launched nine new products that not only meet the new nutritional regulations but also taste great. You can learn more about these and other products that are part of our K-12 program at www.tysonfoodservice.com/K-12.

FOR MORE INFORMATION

Scan the code to the right or use the URL below: www.tysonsustainability.com/Section-5



PRODUCTS 24 25 PRODUCTS



Understanding and addressing these issues is consistent with the Core Values of our company.

We believe our quadruple bottom line success will continue as we strive to do the right thing with respect to people, planet, profit, and products. Sustainability touches every aspect of our company and our operations. Accordingly, we define sustainability in a way that brings responsibility and accountability into every business activity and process. Our Core Values and focus on sustainability guide our actions on important issues such as hunger relief, food safety, environmental protection and resource conservation, animal well-being, ethical business practices, the health and safety of our Team Members, and returning a profit to our shareholders. We are committed to making great food while making a positive and sustainable difference.

The Tyson Foods 2012 Sustainability Report, our fourth sustainability report, offers a comprehensive and transparent review of our commitment to continued social progress, environmental excellence, economic growth, and responsible food production for fiscal year 2012, with select highlights from fiscal years 2010 and 2011. We referenced the Global Reporting Initiative (GRI) 2006 G3 Sustainability Reporting Guidelines and its Food Processing Sector Supplement during the development of this report. For the report, both Tyson Foods and GRI confirm that the GRI "A" application level was met.

We invite stakeholders to review the full Tyson Foods 2012 Sustainability Report at www.tysonsustainability.com.

For more information about Tyson Foods' sustainability efforts and performance, email us, visit our website, call us, or write us.



Kevin J. Igli SVP and Chief EHS Officer

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