



GOING THE EXTRA MILE WITH 360-VERIFIED

OUR COMMITMENT

As America's Premier Beef Company, National Beef® is committed to leading the way with stringent processes that ensure the integrity of our Natural Angus Beef program while providing assurance we are meeting the highest standards of animal welfare and care.

National Beef's philosophy to "do the right thing" has guided us to establish systems for ourselves and our rancher suppliers that confirm we are good stewards of the animals and land while making a positive impact in our local communities.

With this goal in mind, we are committed to the ongoing implementation of the industry's best practices and processes from a variety of leading industry and animal welfare professionals.

We want to ensure the integrity of our Natural Angus Beef program every day, not only during scheduled reviews. Ongoing Internal Audits are conducted by our own employees as an essential part of our program and its continued success.

We are determined to be the best. That means we need to be open to improvements and outside critique. We have partnered with a respected third-party auditor to review our processes and safeguard that our program is what we promise and what you and your customers expect.

360-VERIFIED

From start to finish, the National Beef Natural Angus Beef program follows stringent standards that are audited internally and have been verified independently by a third-party auditor.



QUALITY ASSURANCE



PROCUREMENT



INDEPENDENT 3RD PARTY AUDITOR

WHO

- Two full-time management level employees

- Twelve management level cattle buyers
- All buy Natural program cattle

- Trusted auditor for BRC and GFSI audits
- 20 auditors in field, all employees of FSNS (not contractors)
- PAACO* red meat certified auditors conduct the National Beef Natural Angus Beef audit

WHAT

- All Natural requirements
- Animal Welfare
- Plant Oversight of Processing, Fab Floor, Coolers, Grading and Transportation
- Employee Training
- Supplier Audits and Training

- All approved yards audited annually
- Carcass testing required for new suppliers through independent outside lab

- Adherence to National Beef Natural Angus Beef written program specifications

*Professional Animal Auditor Certification Organization

NATURAL PROGRAM

REQUIREMENTS

RAISED WITHOUT ANTIBIOTICS OR ADDED HORMONES

Cattle that qualify for the National Beef® Natural Angus Beef program grow and mature at a natural pace. Antibiotics, added hormones, steroids, beta-agonists or ionophores may not be fed or administered at any time.

Animal health is carefully monitored by our rancher suppliers, veterinarians, and by National Beef personnel. Any animal that becomes ill and needs antibiotics is treated and removed from the program.

ANGUS BREED, LIFE STAGES & DIET

All National Beef Natural Angus Beef cattle are born in the United States and raised by rancher-families and operators who share our core values. Affidavits that state conforming cattle meet all listed requirements are signed by participating suppliers.

Eligible cattle must qualify as Black Angus or Red Angus breed based on genotype or phenotype characteristics. Cattle exhibiting characteristics from non-Angus breeds are not eligible.

Throughout all phases, qualified cattle must have access to clean water and feed ingredients must be of natural origin and 100% vegetarian. Animal by-products, such as beef tallow, are expressly prohibited.

Cattle life cycle begins at source ranches. These ranchers maintain a herd of mother cows and raise calves. Newborn calves spend the first few months grazing and nursing with their mothers. Source ranches for the Natural program are required to keep accurate birth records and identification for the young cattle.

In the growing phase (approximately 9 to 18 months of age) many young cattle are sent to backgrounders or stocker operators. Here, the cattle continue to thrive and gain weight; they may also receive vitamins and supplements to help meet all nutritional needs. The grower-operators must also maintain records of cattle identification, feeding practices, and ingredient quality, as well as any treatments received.

During the finishing phase (approximately 20 to 24 months of age), cattle continue to be fed an all-natural, 100% vegetarian diet. This includes a corn-based ration for a minimum of 120 days prior to harvest which contributes to flavor and marbling.

Natural Angus Beef supplier ranches, and each subsequent operator, must complete a chain of custody document, attesting that all cattle represented by the affidavit meet all program requirements.

TRACEABILITY

All National Beef Natural Angus Beef cattle are traceable to the source of origin by lot through documentation and cattle identification. Qualifying cattle are sorted and identified by visual tag at the time of harvest.

Trace-back audits are randomly conducted annually by National Beef. Trace-back audits include verification of each operator phase from the source ranch to grower-operator to finishing feed yard. All program requirements pertaining to the type of operation are reviewed during an audit.



HUMANELY RAISED & HANDLED

The National Beef® animal welfare process applies requirements and procedures developed by industry professionals to ensure our cattle are handled in a humane, gentle fashion throughout development.

All program cattle must be handled in accordance with National Beef's Humanely Raised and Handled Policies. National Beef defines Humanely Raised and Handled as cattle raised and fed at operation(s) that provide a low-stress environment, as well as ensuring that if cattle become disabled or non-ambulatory they are still cared for in a humane manner.

National Beef Natural Angus Beef cattle are born and raised by family producers in the United States, and humane treatment is verified by on-site audits. National Beef evaluates that cattle are humanely raised and handled according to the program's requirements by the following approach:

- Each feed yard intended for the program is audited on-site prior to approval.
- Random trace-back audits conducted for supplier(s) to our approved feed yards.
- Any egregious act of cruelty to cattle is unacceptable.

PROCESSING FACILITIES

National Beef Natural Angus Beef is harvested and fabricated at our own processing facility in Liberal, Kansas. Designated Quality Assurance technicians at our Liberal plant are responsible for verifying, sorting, and segregating qualifying Natural Angus Beef cattle. National Beef conducts training for employees handling natural cattle to ensure our processes are meticulously applied.

Fabrication occurs on specific days and times as a secluded, separate grade change assuring program identity is maintained.

Further processing occurs at Liberal and Dodge City, Kansas, as well as at National Beef's Consumer Ready facilities. Processing of Natural Angus Beef is segregated, and production employees are trained in procedures to maintain and secure identity throughout processing and package labeling.

BEEF QUALITY

National Beef Natural Angus Beef is minimally processed with no artificial ingredients, additives or preservatives.

Natural raising practices and our prescribed corn-based finishing diet deliver tender, flavorful natural beef with exceptional flavor and consistency. In-plant USDA graders assign USDA Choice and USDA Prime grade stamps to this high-quality natural beef program. An Upper Choice sort is also available.

Marbling Scores for National Beef Natural Angus Beef:

CHOICE Small 00 and greater

UPPER CHOICE Modest 00 and greater

PRIME Slightly Abundant 00 and greater

FOOD SAFETY

At National Beef, food safety is a top priority. Our proprietary Biologic® Food Safety System is fully integrated and meets or exceeds worldwide standards established by the Global Food Safety Initiative.

The Biologic Food Safety System employs a "clean room" mindset and is a three-tiered system that includes:

- Comprehensive Training
- Leading Interventions
- Innovative Procedures





Certificate

FSNS Certification & Audit, LLC., performed a third party validation of National Beef's processes and procedures meeting the standards outlined in the National Beef Natural Angus Beef Program



National Beef®

Liberal
1501 East 8th Street
Liberal, KS 67901

Scope of Verification:

Review of National Beef's Natural Angus Beef Program processes and documentation at the Liberal facility including; Cattle receiving and harvesting, segregation of carcasses, fabrication, and grinding. Review program compliance at a feedlot supplier and at a ranch supplier.

Authorized by: _____

A handwritten signature in blue ink, appearing to be "J. K. F.", written over a horizontal line.



Granted: September 25, 2020