SOURCING POLICY – BEEF CATTLE

The production of fresh and frozen beef for use within the Mitchells and Butlers business must meet the required standards that ensure the following welfare statements are adhered to at all times, regardless of the country of origin. Documentary evidence must be available on demand at all times to support these welfare statements.

Working closely with our suppliers, we aim to ensure complete compliance to these standards and are working towards full implementation on all beef purchased, from all countries of origin.

We are currently in the process of setting performance targets that will enable us to ensure beef produced for M&B meets the optimal welfare standards required, across all geographic regions and for all brands. Progress against these targets will form part of our future reporting process

**Welfare Statements Relating to the Production of Beef Cattle**

- All our cattle have constant access to food and fresh water, with a diet to maintain full health and vigour, throughout their life.

- All our cattle are proactively managed by competent people, to ensure they remain healthy, with good animal welfare promoted and monitored at all times

- Our beef farmers are trained to rapidly diagnose and treat any illness, using only the most appropriate medication. This is administered by trained competent persons and monitored by veterinary surgeons

- Our cattle are not subjected to long live journeys and these never exceed 12 hours

- Where possible and with particular regards to British beef supplies, live journeys do not exceed 8 hours.

- When loading cattle and unloading cattle, facilities are in place to minimise stress and the risk of injury to the livestock

- Where necessary husbandry procedures are required on farm, they are undertaken by trained stockmen, with maximum consideration given to the welfare of the animal at all times

- When housed, all our cattle are provided with safe and suitable bedding to lie on, in suitably lit and ventilated barns and cattle sheds.

- The housing provided is of sufficient size to allow our cattle to rest comfortably and move without difficulty, whilst keeping them together in their appropriate peer groups. The housing is also maintained in a manner that ensures our cattle are able to stay clean.

- Where possible, cattle kept outside have access to shelter and well drained lying areas, to allow them to rest comfortably and take shelter from adverse weather conditions
• M&B encourage supply from production systems, where calves are procured direct from farms and systems are in place to make sure that new born calves receive sufficient colostrum as soon as possible after birth, to support their immune system

• All beef from cattle produced for M&B can be traced back to the farms where they were finished (reared)

• Where possible M&B encourage suppliers to procure beef from cattle reared on farms that comply with recognised animal welfare standards, as accredited and monitored by leading welfare organisations. Cattle should have resided on an approved assured farm for at least the last 70 to 90 days of its life.

• The use of growth promoters (or anabolic agents) is not permitted in the production of any livestock used to produce beef for M&B

• It is M&B policy not to sell products made from cloned animals, and we only work with food suppliers that can meet this requirement

• It is M&B’s policy not to purchase any beef products that contain Genetically Modified Organisms, or to procure beef from genetically modified animals

• All beef used in our menus, regardless of origin, is procured from cattle stunned prior to slaughter, to ensure that all livestock are killed humanely

**Key Performance Indicators**

Performance measures and data collation must be in place to ensure compliance to the welfare standards that support the statements as detailed above. These measures include key performance indicators, some of which are listed below. Records will be assessed during audits conducted by third parties and M&B personnel, as relevant.

Key performance indicators include;

- Accessibility to feed bins and water
- Travel distance to feed and water
- Water consumption
- Recording of medicines administered and implementation of detailed health plans
- Body conditioning and gait scoring
- Humidity and airflow within the housing provided
- Transportation times from farm to abattoir

**Antibiotic Usage in Beef Production**

Mitchells and Butlers recognise the importance of maintaining the integrity of all classes of antibiotics to support human and animal health. In alignment with the principles set out by Responsible Use of Medicines in Agriculture alliance (RUMA) our beef suppliers only administer antibiotics under professional veterinary supervision and guidance
We do not support the routine prophylactic use of antibiotics and are working with our supplying farms to remove this practice.

**The four classes of antibiotics deemed by WHO to be most critically important to human medicine are 3rd and 4th Generation Cephalosporin’s, Macrolides, Glycopeptides, Fluroquinolones**

**British Beef**

The majority of British fresh, frozen or cooked beef supplied to Mitchells and Butlers is reared and produced in accordance with the Red Tractor Assurance scheme and we are working towards achieving 100% British Red Tractor assured supply.

The Red Tractor assurance scheme promotes robust practices that cover the supply chain from farm to fork, with standards focusing on animal health and welfare, food safety and hygiene, traceability and staff training.

By adhering to Red Tractor farm assurance standards, the British beef supplied to M&B is produced to higher welfare standards than the minimum EU legal requirement.

**Product range**

The welfare standards relate to all beef purchased for the use as a core dish component, or ingredient within a dish, as follows;

- Fresh joints, steaks, mince and diced beef
- Frozen joints, steaks, mince and diced beef
- Fresh and frozen burgers

Progress towards compliance on each of these categories will form part of our future reporting process.