

# Status Update: Protein PACT Data Collection



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# **2022 Continuous Improvement Report**

**Theme: “Framing Our Ambitious Vision”**

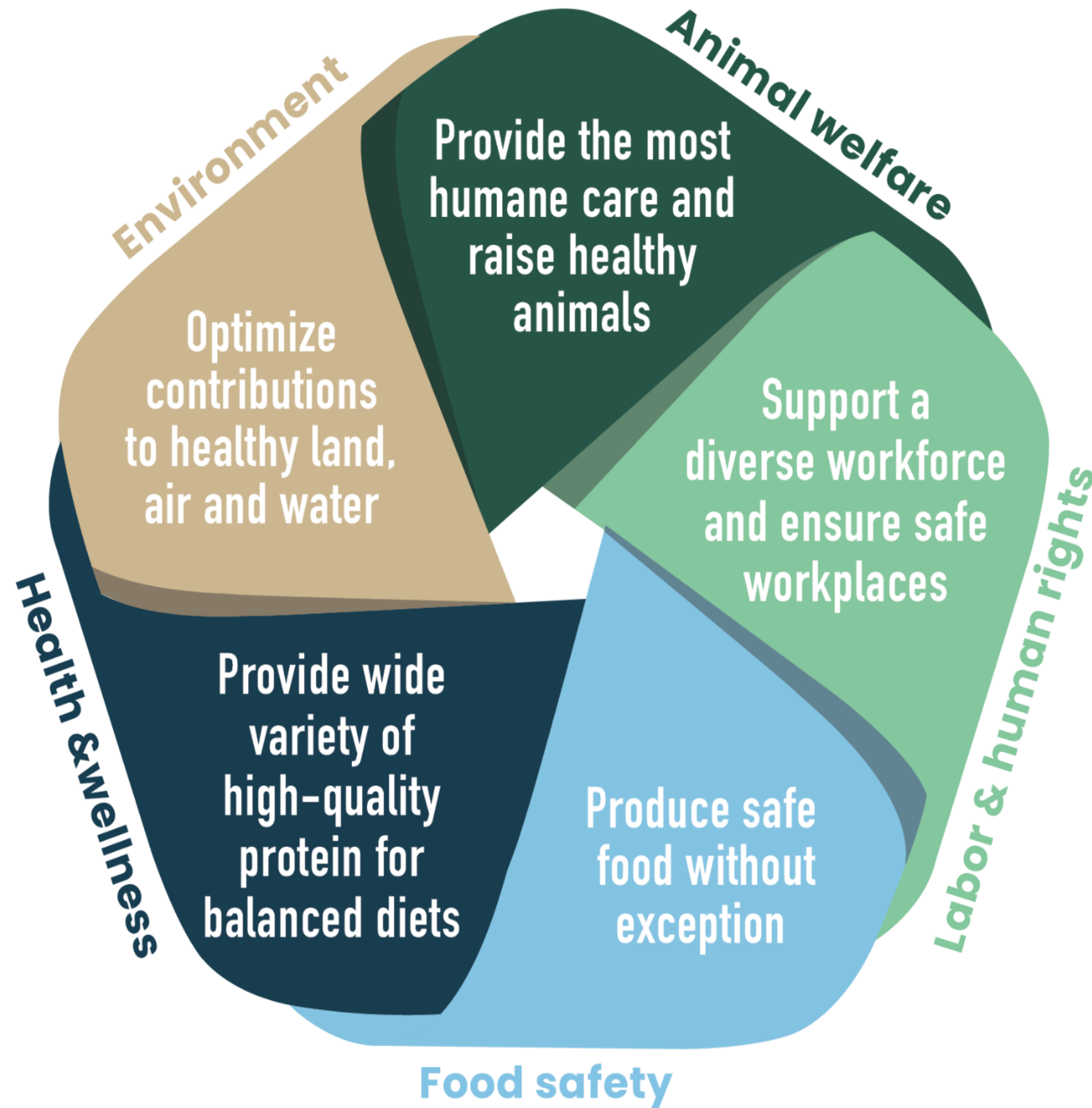
# Members Reporting

American Foods Group  
Boar's Head Provisions Co., Inc.  
Bob Evans Farms  
Branding Iron Holdings  
Broadleaf Specialty Meats  
Brown Packing Company  
Brush Meat Processors  
Cargill  
Caviness Beef Packers  
Certified Meat Products  
Clemens Food Group  
Coast Packing Company  
CS Beef Packers  
CTI Foods  
Dietz & Watson, Inc.  
empirical foods  
Florida Beef, Inc.  
FPL Food LLC  
Fresh Mark, Inc.  
Golden State Foods

Gourmet Ranch, LLC  
Greater Omaha Packing  
Hormel Foods  
HRR Enterprises, Inc.  
Indiana Packers Corporation  
IRP Meat & Seafood Co.  
JBS USA  
Johnsonville Sausage  
Jones Dairy Farm  
JTM Foods Group  
Kayem Foods  
Kenosha Beef International  
Land O'Frost  
Lopez-Dorada Foods  
Maple Leaf Foods  
Miniat Companies, Inc.  
National Beef Packing  
Nueske's  
Omaha Steaks International, Inc.  
OSI Group

Perdue Premium Meat Co.  
Pineland Farms Natural Meats  
Rocky Mountain Natural Meats  
Salm Partners  
Seaboard Foods  
Sierra Meat & Seafood Company  
Sigma  
Smithfield Foods  
Sonoma County Meat Co.  
Strassburger Meats/Suzy Sirloin  
SugarCreek Packing Co.  
SuKarne  
Superior Farms  
Swaggerty Sausage Co.  
Thomas Foods International USA  
Triumph Foods  
Tyson Foods  
Wasatch Meats, Inc.  
Washington Beef  
Wholestone Farms

# Vision for 2030



## Ambitious targets to verify progress

90% of NAMI members' production volume is reporting on metrics to set a baseline in 2022. 100% of membership is reporting on ALL metrics in 2030.

By 2025, 100% of NAMI members who handle animals will pass third-party animal transport and handling audits and all members will require all suppliers to implement mandatory employee training and follow species-specific standards for animal care.

By 2030, we will further reduce workplace injuries by 50% (2019 baseline), on top of the 75% reduction achieved from 1999-2019.

By 2025, working with the U.S. Department of Agriculture and Feeding America, we will measure and help fill the protein gap to ensure families in need have enough high-quality protein to meet U.S. dietary guidelines.

By 2030, 100% of NAMI members will have an SBTi-approved (Science-based Target Initiative) greenhouse gas reduction target.

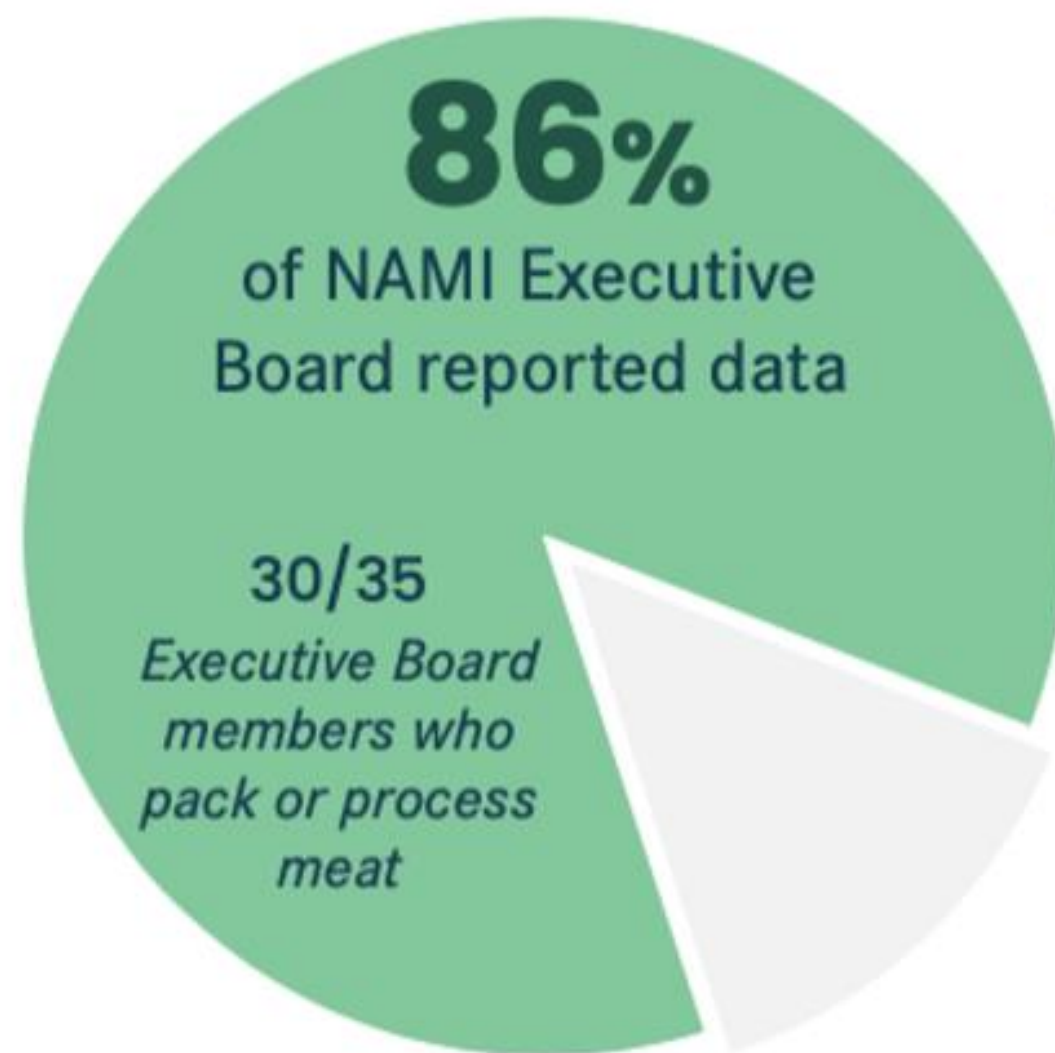
# First-ever sector wide dataset & transparent baselines

## Target

By 2030, 100% of NAMI members will be reporting on all metrics.



## Achievement snapshot:



100% of Board officers 5/5

69% of full NAMI Board reported data, committed to report, or are sponsoring 48/70



44% of total establishments operated by Meat Institute members



# Optimizing contributions to healthy land, air, and water

## Target

By 2030, 100% of NAMI members will have an approved Science-Based Target to reduce emissions in line with the Paris Climate Agreement goals.

**84%** of reporting establishments are covered by a company commitment to **measure scope 1 and 2 emissions**

**81%** of reporting establishments are covered by a company commitment to **measure scope 3 emissions**

Achievement snapshot:

# 11

## Companies have set or committed to set SBTs

**81%** of reporting establishments are covered by a company commitment to **reduce GHG emissions**

Have set SBT



Have publicly committed to set SBT



## Additional indicators:



**36%** of reporting establishments have a land use program that includes policies to mitigate impacts on natural resources

**25%** of reporting establishments have a land use program that addresses land conversion and/or deforestation



**83%** of reporting establishments have established a water withdrawal program with goals by source that is tracking water use intensity and minimizing withdrawal from areas with water stress.

**73%** of reporting establishments have a watershed-based risk assessment



# Providing the best animal care and raising healthy animals

## Target

By 2025, 100% of Meat Institute members who handle animals will pass third-party animal transport and handling audits, and 100% of members will require all suppliers to implement mandatory employee training and follow species-specific standards for animal care.

### Achievement snapshot:

**72%** of reporting establishments that handle live animals have a **comprehensive animal welfare program** based on the Meat Institute's Animal Handling Guidelines



**71%** of reporting establishments that handle live animals **pass third-party animal handling audits**, at minimum annually



**38.5%** of reporting establishments that handle live animals require suppliers to implement **employee training and species-specific standards** for animal care



**96%** of reporting establishments that conduct further processing require suppliers to maintain a **written animal welfare program** based on NAMI Animal Handling Guidelines



**70%** of reporting establishments that handle live animals participate in **country- and species-specific transportation programs**



**62%** of reporting establishments (live animal and further processing) participate in **species-specific stakeholder initiatives** to improve animal well-being







# Supporting a diverse workforce and ensuring safe workspaces

## Target

We will further reduce workplace injuries by 50% (2019 baseline), on top of the 75% reduction achieved from 1999 to 2019.

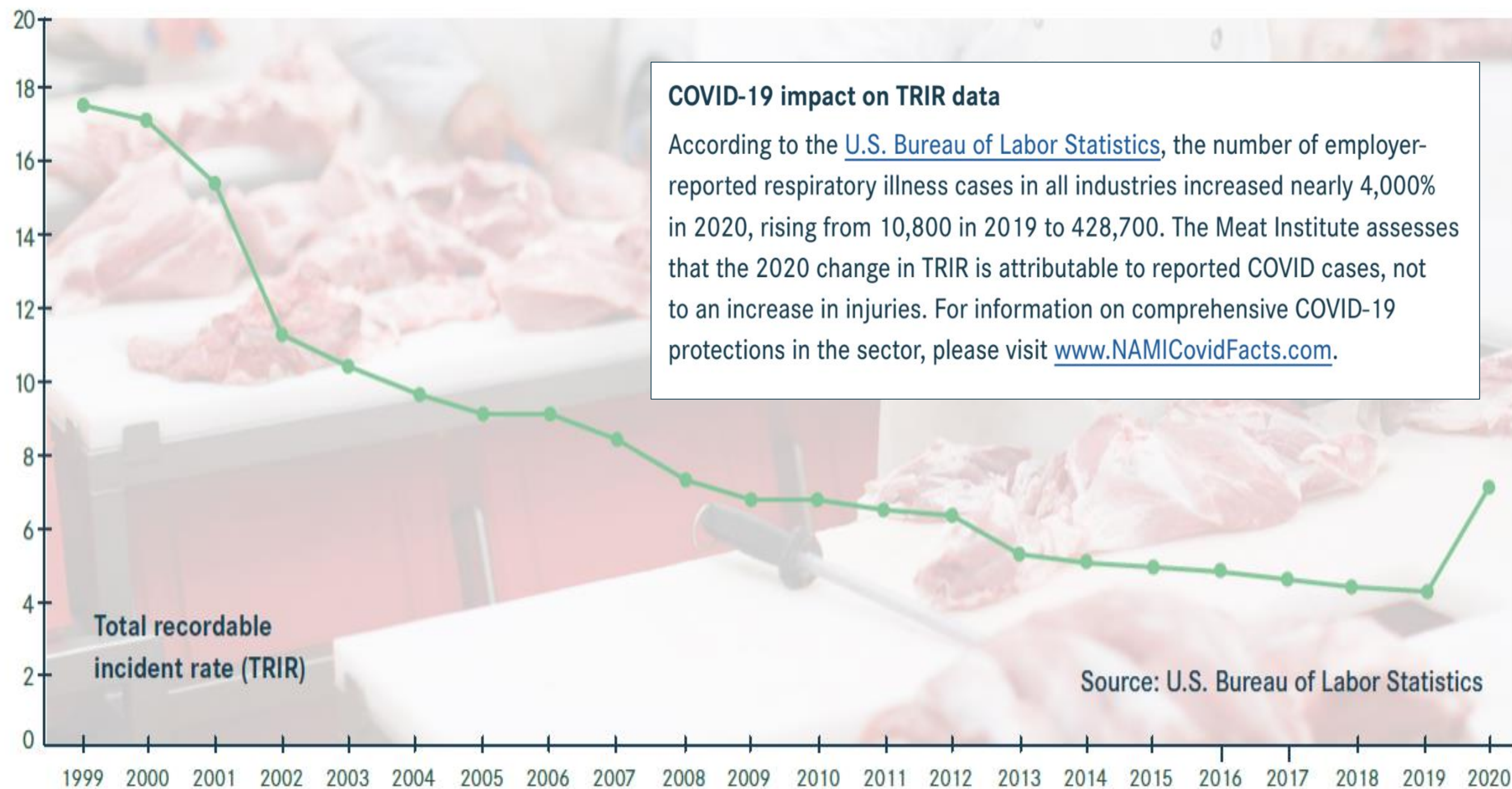
## Additional indicators:

**100%** of reporting establishments have a **written worker safety program** in place

**94%** of reporting establishments **inspect** all departments, lines, and areas for **potential hazards** at least monthly

**97%** of reporting establishments **analyze injury data** at least annually and use data to set company goals and objectives

## Achievement snapshot:



## Additional indicators:

### Workplace diversity

**57%** of reporting establishments are covered by a **company mission statement** that addresses diversity, equity, and inclusion



**91%** of reporting establishments are covered by a company commitment to **implement diversity goals in salaried workforce**

- 87% are tracking progress
- 58% are delivering progress
- 26% report progress publicly



**59%** of reporting establishments are covered by a company commitment to **implement diversity goals in hourly workforce**

- 56% are tracking progress
- 45% are deliver progress
- 3% report progress publicly



**41%** of reporting establishments are covered by a company commitment to **implement retention rate goals by demographic** (gender, race, age, tenure, etc.)

- 34% are tracking progress
- 13% are delivering progress
- 5% report progress publicly





# Producing safe food without exception

**Food safety is not a target; it is our culture.**

Achievement snapshot:



**98%** of reporting establishments have a multidisciplinary team that periodically **reviews food safety programs** and takes improvement action in response to available data.

**99%** of reporting establishments are covered by a company commitment to **embed food safety into the company culture** through communications and initiatives.



**99%** of reporting establishments conduct an accredited **third-party food safety audit** annually, at minimum.

**72%** of reporting establishments are covered by a company commitment to establish a **continuous improvement goal** on top of passing a third-party food safety audit.





## Providing a wide variety of high-quality protein for balanced diets

### Target

Working with the U.S. Department of Agriculture and Feeding America, we will measure and help fill the protein gap by 2025 to ensure families in need have enough high-quality protein.



Achievement snapshot:

**78%** of reporting companies make donations (cash or products) to food banks

**71%** of reporting companies make food security-related donations to other charities

The Meat Institute contributed to the October 2022 **White House Conference on Hunger, Nutrition, and Health**, including by convening a stakeholder listening session and submitting our commitment to the [CDC Foundation](#).

"The Protein PACT allows us to establish and promote our priorities as an industry while allowing us as an individual company to evaluate where to focus our resources in order to reach the same end goals.



- Therese Borneman,  
Director of Quality Assurance,  
Jones Dairy Farm

"Protein PACT is a user-friendly program that allows a company to identify areas of opportunity within their departments to meet defined goals."



- Amber Larson,  
Corporate FSQA Manager of Science & Technology,  
American Foods Group

**"We view Protein PACT as a tool for growth, education, and improvement within the meat industry. The framework created through Protein PACT provides a consistent method for data sharing and will continue to help us excel as a company in the areas of corporate responsibility."**



**- Alicia Pucky**  
**Vice President, Chief People &**  
**Corporate Responsibility Officer**  
**Fresh Mark, Inc**

# How to Get Involved

- Now – Contact Kristi Block [kblock@meatinstitute.org](mailto:kblock@meatinstitute.org) to report or be involved on editing and clarifying metrics for 2023.
- October 19 – Start of another opportunity to report if you haven't
- May 2023 – July 2023: Annual Reporting Period on 2022 Calendar Year