



# Our Welfare Promise

Animal Welfare at Foyle Food Group





# Animal Welfare at Foyle Food Group

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Foyle Food Group have a strong commitment to ensure the welfare of all farm animals within our supply chain and we recognise that the health and welfare of our animals is a founding principle of our business.

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We work with many beef farmers across the UK and Ireland and animal welfare standards on all our supplying farms is of utmost importance. We require our producers and suppliers to have the same commitment to animal health and welfare as we do at Foyle Food Group.

# Our Approach to Animal Welfare

Underpinning the Foyle Food Group Animal Welfare Policies are the following Five Freedoms as set out by the Animal Welfare Committee (AWC).



- Freedom from thirst, hunger and malnutrition
- Freedom from discomfort
- Freedom from pain, injury and disease
- Freedom to express normal patterns of behaviour
- Freedom from fear and distress

Beyond these foundations, Foyle Food Group also believe that all animals should experience a good life.





# Our Key Commitments

## one

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Compliance with legislative standards and where possible we will source from producers that are accredited to a recognized standard such as Red Tractor or Bord Bia Assured.

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Preventative antibiotic use is not permitted. Antibiotics to be administered responsibly and without comprising animal welfare.

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The use of HPCIA's (Highest Priority Critically Important Antibiotics) is not desired for use in animals destined for Foyle Food Group. Suppliers must declare if these have been used in cattle presented for slaughter and use must be under instruction from a veterinarian.

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Commitment to providing and maintaining living standards of all animals when on farms.

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The use of in – feed growth promoting substance (hormonal or antibiotic) is prohibited.

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Cloned animals or 1st generation progeny of cloned animals will not be used.

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All live animal transportation is kept to a minimum where possible. Maximum transport time from farm to abattoir is 8 hours.

## eight

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All animals are stunned prior to slaughter ensuring that they are unconscious and insensible to pain.

## nine

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Committed to finding the most innovative and sustainable methods in the beef supply chain through our partnership with industry body experts.

# Managing Animal Welfare

**Animal Welfare is a key priority for Foyle Food Group Agriculture and Technical team. The team are fully supported by the whole business in ensuring that all our policies are implemented effectively.**

The Agriculture and Technical team work closely with all industry bodies, and work collectively towards improving best practices across the industry.

Each site has several trained animal welfare officers who oversee the welfare of the animals in our supply chain. The dedicated agriculture team look after the procurement of all animals in the Foyle Food Group supply chain, and it is their knowledge and expertise that ensure our animal welfare standards are always at the forefront of decision making.

We strive to source beef from farms accredited to a recognised standard such as Red Tractor or Bord Bia, which ensures farms are independently audited.

It also through Foyle Food Group Farm of Excellence that we enforce our commitment to leading the industry on new innovative welfare standards and ensuring that our agriculture team can get first-hand training and experience.

**Animal welfare  
is at the core of  
what we do.**



**BORD BIA**  
IRISH FOOD BOARD

# Supply Chain

All our beef is sourced from the UK & Ireland. At Foyle Food Group we carry out our own audits, independent of any third-party body to ensure that our animal welfare standards are being adhered to across the supply base. All audits conducted by the Foyle Food Group are done in line with our risk assessment policy.

## FOYLE PRODUCERS CLUB

At the heart of the business is Foyle Producers Club which was established in 1996 in the wake of the BSE crisis. The underlying principles of the club are:

- Strengthen the link from Farm to Fork**

- Close working relationships with farmers**

- Improve consistency of cattle**

- Market requirements**

- Maintain high quality standards**

The Producers Club ensures that we can liaise directly with our farmers on legislation, animal health and best industry practices. Throughout the year the Producers Club organises several knowledge transfers events that promote the overall welfare of the animal. The events range from on farm nutrition advice to the carcass and steak competition.

At Foyle Food Group we are proud to say that we source from independent family farms where practices and husbandry techniques have been handed down through the generations.





# Our Sites

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All Foyle Food Group lairages employ state of the art technology and design. All our lairages focus on the principles set out by industry leading animal welfare expert Temple Grandin, which allows freedom to explore natural behaviours.

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All sites have CCTV to ensure that animal welfare standards can always be monitored, with footage retained for a minimum 3 months. Qualified Animal Welfare Officers are also present on site whose primary focus is to inspect the animals arriving at site and ensure that they are treated in the most humane way possible. All processing sites have a competent authority veterinary presence monitoring animal welfare. All floors are non-slip grooved, with a gentle slope at the side to promote draining and to ensure that any falls are minimised.

There is draft free ventilation, no sharp edges or protrusions and all lights are covered with diffusers to ensure that there is adequate light for inspection but not too much to dazzle the animal.

All animals are lairaged in peer groups, with all pens washed out regularly and noise kept to a minimum by using soft close gates.

Bedding and feed are provided if animals are in the lairage for more than 12 hours.

On the approach race there is brighter lighting, solid sides and a slight curve which encourages forward movement. There is an exit gate if required and the race is emptied before each break.

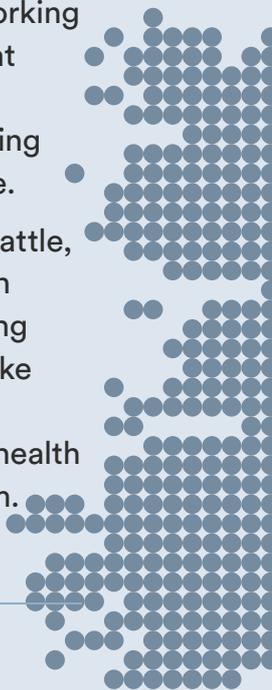
Our lairages are subject to unannounced welfare audits and we are always working on ways to improve animal welfare at the lairage stage, that is why we are committed to recording and publishing our outcome measures at the lairage.

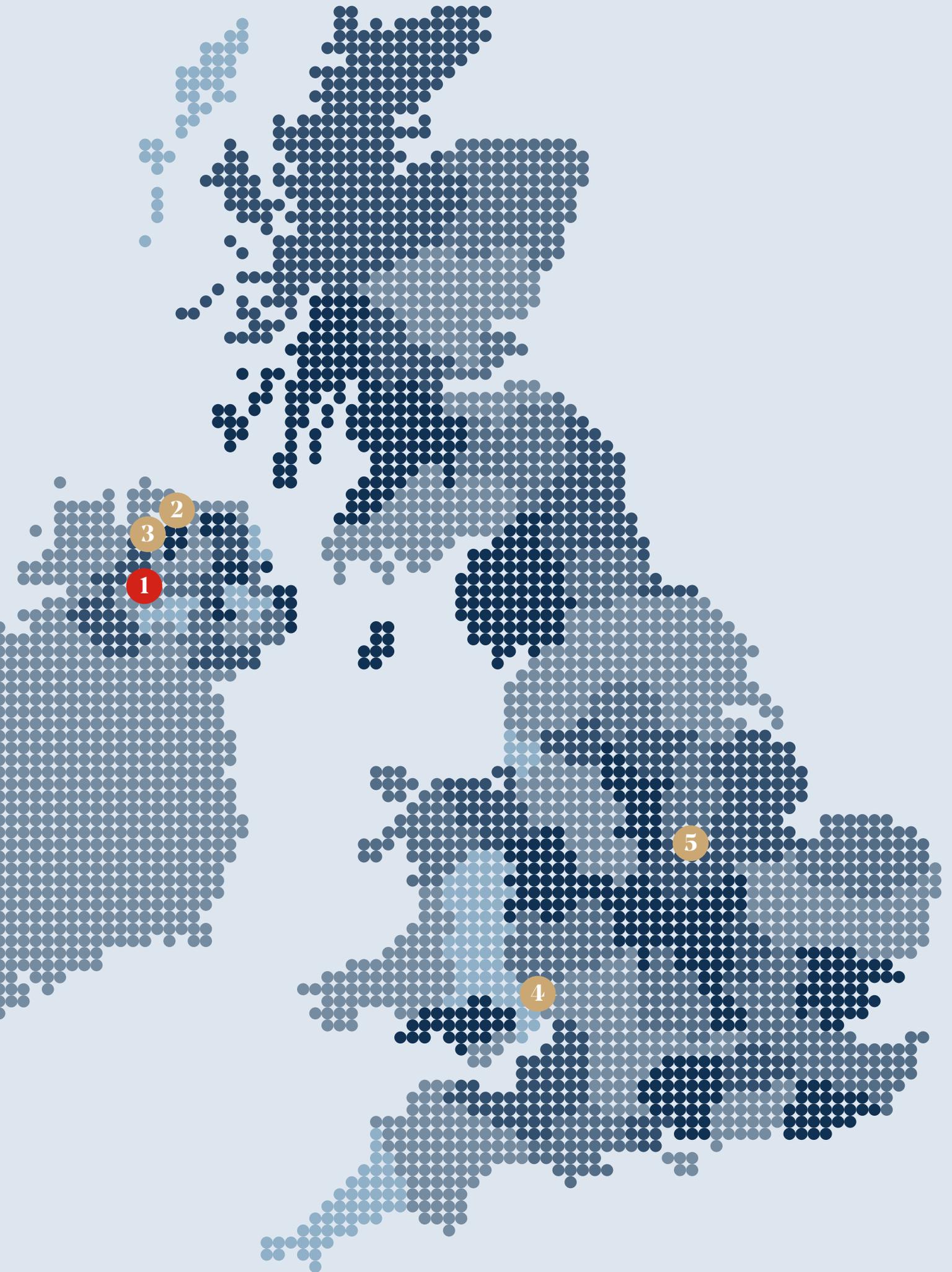
As part of post-mortem checks on cattle, feedback is available to all farmers in relation to liver condemnation. Having this information available on liver fluke infestations on each batch of cattle slaughtered allows for good animal health and welfare decision making on farm.

## The Foyle Group Family

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1. Foyle Omagh
2. Foyle Campsie
3. Foyle Donegal
4. Foyle Gloucester
5. Foyle Melton Mowbray







# Transportation

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**Foyle Food Group has processing sites spread across the UK & Ireland, which are all independently audited to Red Tractor or Bord Bia standard.**

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As part of these schemes all live animal transportation is kept to a minimum where possible. Maximum transport time from farm to abattoir is 8 hours. All vehicles being used for transportation must be fit for purpose with no sharp projections, holes in floor, broken/loose fixtures or slippery floors. Any hauliers and their equipment must be approved under an independently audited quality assurance scheme to ensure that their vehicle does not cause an animal welfare issue or concern.

Transporters must hold a valid driving license for the vehicle they are driving and must be authorized by the appropriate authority to transport animals. No animals should be transported that are unfit for the intended journey.

On arrival at the site the condition of the vehicle will be inspected by our on-site team and any issues dealt with in line with the Animal Welfare Policy.



## Stunning

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Foyle Food Group Animal Welfare policy requires all animals are stunned prior to slaughter ensuring that they are unconscious and insensible to pain. All stunning is carried out by highly trained operators with equipment that is rigorously tested each day.

## Antibiotic Use

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At Foyle Food Group we are committed to responsible use of antimicrobials, without comprising our animal welfare. We are members of UK Cattle Sustainability Platform (UKCSP) and are working with the industry to reduce the amount of antibiotics used through the supply chain, in line with Responsible Use of Medicines in Agriculture (RUMA) targets. We are also members of the Food Industry Initiative on Antimicrobials (FIIA) platform. Through our Producers Club we champion that antibiotics are only administered when necessary.

Where it is necessary to treat an animal, the appropriate antibiotic must be administered, or advice sought from a vet. All antibiotic usage must be recorded in an animal medicine book, which must be regularly reviewed by both the vet and farmer.

## Striving to reduce unnecessary antibiotic and hormone use.

Critically Important Antibiotics (CIA's) for Human Health should only be used as a last resort. It is also a condition of supply to Foyle Food Group that no producer can use in feed growth promoting substances, either hormonal or antibiotic.

## Cloned Animals

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As a condition of supply Foyle Food Group will not accept any livestock from our producers that have been subject to any genetic modification or from cloned animals.





## **Disease**

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We closely monitor disease outbreaks in the UK & Ireland and assess any potential risk to our supply chain.

## **Animal Welfare Breaches**

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Animal welfare is at the core of our business and our dedicated agricultural team will deal with an animal welfare breach swiftly through prompt and effective management.

## **Pioneering Projects**

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Through our Producer Club and agriculture team we review all aspects of animal welfare and are continuously working on projects to improve animal welfare. Some examples of these are

**Superior Genetics Project**

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**Higher Welfare Housing project**

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**Animal Nutrition Advice programme**

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# Environmental Responsibilities

Soy is an ingredient that can be occasionally used in animal feed during beef production. As a beef processor we are interested in raising awareness among our suppliers about the importance of using sustainable soy in cattle production where possible.



As part of this commitment we are active members of the RTRS (Round Table Responsible Soy) which allows us to be updated about production of sustainable soy and the impact of agricultural practices that guarantee zero deforestation in order to make the best decisions regarding sustainable soy for our business.

At Foyle Food Group farming and agriculture are central to our business and we are committed to promoting the practices that protect and regenerate the land around us, that is why through our Foyle Producers Club we actively promote alternative protein to soy, like rapeseed meal.



**At Foyle we are committed  
to promoting the practices  
that protect and regenerate  
the land around us.**







# **We are committed to our animal welfare responsibilities.**

**Get in contact to find out more:**

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