

Prioritizing Food Safety

AT EVERY STEP OF THE PROCESS

Food Safety is an Integral Part of Our Culture

We are working every day to set a new industry standard in food safety, and we are taking action to ensure consumers can continue to enjoy Boar's Head products confidently.

Boar's Head has made significant progress in safety and quality, with several interventions and innovations implemented **across our organization**:



Upgraded to Processes that Provide Additional Layers of Protection as Part of Our Transition to USDA's Alternative 2 *Listeria* Control Requirements

- Boar's Head utilizes high-pressure pasteurization, water pasteurization, and, in some cases, the addition of natural ingredients proven to inhibit the growth of food-borne pathogens.
- These processes bring the company to a higher food safety standard and are very effective in controlling microorganisms without compromising the quality or taste you expect.



Intensified Environmental Monitoring and Analysis Technologies

- We increased *Listeria* sampling across all our facilities and invested in cutting-edge laboratory testing and analysis technologies. These advancements allow for rapid detection and swift response to help maintain high sanitation standards.



Strengthened Sanitation Protocols

- Our sanitation team has undergone additional third-party training, and we've bolstered daily cleaning and sanitation procedures. This includes hours each day dedicated to top-to-bottom cleaning and sanitizing of all manufacturing equipment, surfaces, and plant environments. Regular audits ensure the effectiveness of these practices.



Retrained Teams

- Starting last summer, we retrained team members at all facilities on updated and comprehensive food safety procedures and protocols to ensure employees are equipped to operate with the utmost care and attention to detail.



Piloting Advanced Supply Chain Visibility

- We are piloting battery-free smart tags that transmit critical safety and compliance information such as temperature, location, and product sequencing throughout the supply chain.



Established the Independent Food Safety Advisory Council

- We benefit from the expertise of an independent Food Safety Advisory Council. Led by Frank Yiannas, MPH, as Chief Food Safety Advisor, the Council includes three other distinguished food experts who provide a wealth of collective expertise.



Fostering a Strong Safety Culture

- Our entire team at all levels continues to promote a culture of safety, and respect for the brand and each other. We embrace the high standards and values that have driven Boar's Head for 120 years.



Frank Yiannas, MPH

Former Deputy Commissioner, U.S. Food and Drug Administration and Chief Food Safety Advisor at Boar's Head

"From sourcing to production to delivery, Boar's Head is implementing proactive safety measures at every step in making safe, high-quality food, and today everyone at Boar's Head is doubling down on this promise to consumers. Since last year's recall and the examination into its cause, Boar's Head has employed a series of leading-edge interventions and programs to further strengthen food safety protocols and to maintain the trusted quality that customers expect from the Boar's Head brand. These enhancements build upon the Company's 120-year commitment to quality and care, and position Boar's Head to be at the forefront of food safety standards."

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