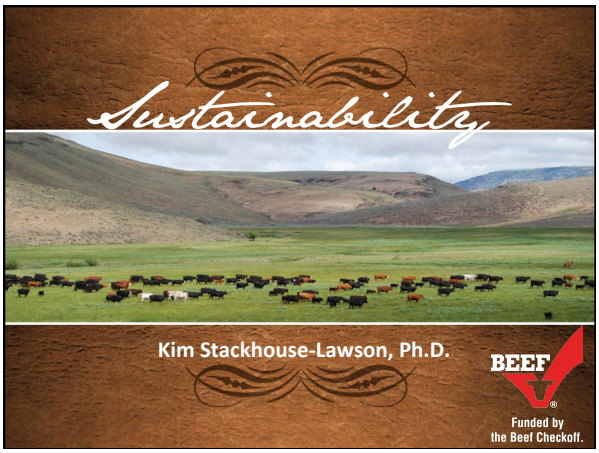
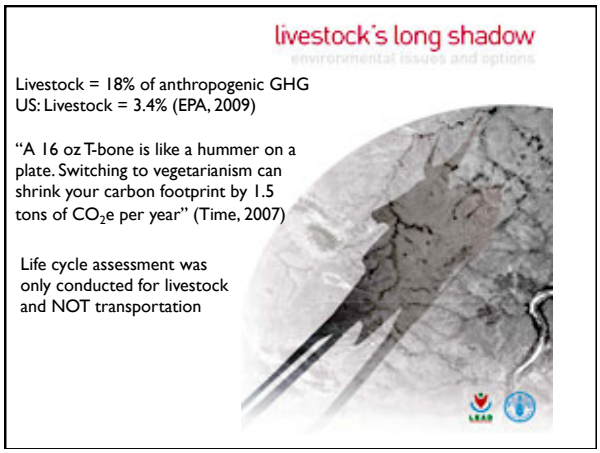




CONTINUOUS IMPROVEMENT

- Using fewer resources
- Beef is part of the solution to feeding the world
- Sustainability project

ZERO IMPACT IS NOT POSSIBLE

Important to remember that there are tradeoffs and food production will result in an impact – ***the goal is improvement over time***

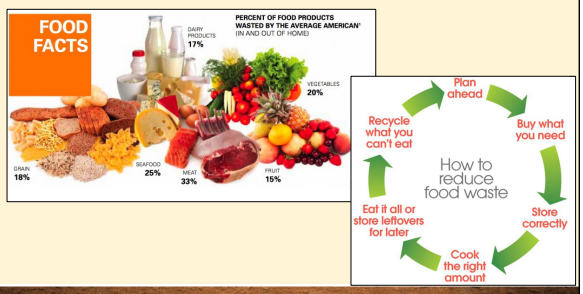
WHAT DID WE FIND?

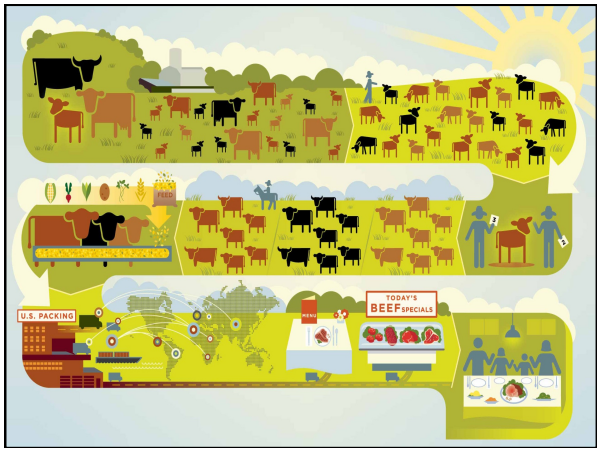
- Improved over time
  - 6 years we have improved 5% Environmental and social, 7%
- Innovations within the food system
  - Crop yields, machinery and irrigation technology, manure management, precision farming, and animal performance
  - Biogas capture, closed-loop water cooling systems, waste water recycling, and "right size" packaging

WHAT SURPRISED US?

- Vast definitions of sustainability
  - Lack of comments on GHGs, more on animal welfare, traceability, etc.
- Food waste

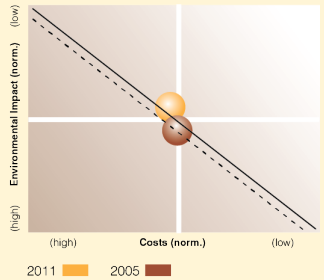
The United Nations estimates that 1/3 of the worlds food goes to waste.



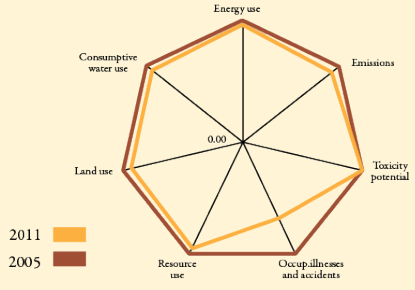


ECO-EFFICIENCY PORTFOLIO

Figure 4 | Eco-efficiency Portfolio: U.S. Beef – Phase 1

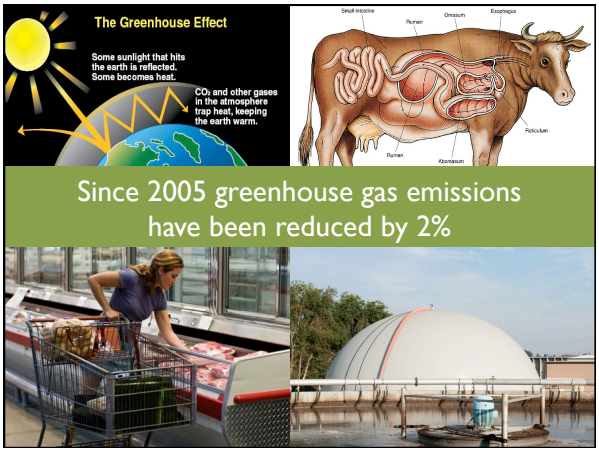


ENVIRONMENTAL FINGERPRINT



Since 2005 energy use has been reduced by 2%

Since 2005 emissions to soil have been reduced by 7%



Since 2005 greenhouse gas emissions have been reduced by 2%

Since 2005 emissions to water have been reduced by 10%

Since 2005 water use have been reduced by 3%

Since 2005 occupational illnesses and accidents have been reduced by 32%

OTHER BEEF SUSTAINABILITY EFFORTS

U.S. ROUNDTABLE FOR SUSTAINABLE BEEF

SUSTAINABILITY RESEARCH BENEFITS

- Tell our story
- Good science → baseline
- Supply chain focus in the right areas for improvement
- Effectively address the needs for more sustainable alternatives

KEEP IN MIND

- Continuous improvement over time
- A journey, NOT a destination
- Have a sustainable product today and we want a more sustainable product tomorrow