



January 2nd, 2025

Re: Beef Tallow Fats Oil Letter

To Whom It May Concern,

Beef Tallow, Fats Oils products from the plants listed at the end of this letter meet all USDA and FDA requirements for the Production, sale and distribution of meat derived products as applies to the product type.

Such requirements include, but are not restricted to the categories listed below.

Edible Beef Tallow, Fats and Oils.

Edible Tallow, Fats and Oils are derived only from animals slaughtered in the U.S. Each lot of animals goes through Antemortem inspection (9 CFR 309) performed by FSIS-USDA. Carcasses are then individually inspected and passed by FSIS-USDA post-mortem inspection (9 CFR 310) and are subsequently deemed fit for human consumption. Edible tallow Fats and Oils are produced under the FSIS Marks of Inspection are subject to FSIS regulated Sanitation Standard Operating Procedures (9 CFR, Part 416) and HACCP Programs (9 CFR, Part 417).

Tyson Foods, Inc. Edible Tallow, Fats and Oils operations are in full compliance with all applicable FSIS and FDA BSE

Related regulations, including verification activities and rules published in:

- Federal Register, published 6/5/97: 21 CFR Part 589.2000. *Substances Prohibited from Use in Animal Food or Feed; Animal Proteins Prohibited in Ruminant Feed*
 - In 1997, the FDA banned the use of “prohibited mammalian protein” in cattle finishing rations. All direct suppliers of cattle are required to certify to Tyson their compliance to the FDA ruminant feeding ban. This requirement applies to the owner/agent of cattle that are slaughtered at any Tyson Fresh Meats beef slaughter facility. Cattle feeders are required to keep invoices and labeling for all feed they receive that contains animal protein products, whether or not the animal protein is prohibited.
 - All Tyson Foods, Inc. cattle suppliers sign a Prohibited Feed/Antibiotic Affidavit. Adherence to the Tyson Prohibited Feed/Antibiotic Affidavit Program is monitored by Tyson officials at least twice per year.
- Federal Register, published 7/13/07: 9 CFR Part 309, 310 and 318 et al. *Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory disable Cattle; Prohibition of the Use of Certain Stunning Devices Use to Immobilize Cattle during Slaughter; BSE Final Rule*



- Edible Tallow, Fats and Oils are derived from animals which were not stunned with devices that inject compressed air into the cranial cavity, or with pithing process involving laceration [after stunning] of the animal's central nervous system tissue by means of an elongated rod-shaped instrument that is introduced into the animal's cranial cavity.
- Specified Risk Materials including skull, brain, trigeminal ganglia, eyes, spinal cord, dorsal root ganglia and vertebral column from animals aged 30 months of age and older, and the small intestine and tonsils from bovine animals of all ages are prohibited for use in **human food** and are not raw materials used in the **Edible Tallow, Fats and Oils** process.
- Federal Register, published 4/25/08: 21 CFR 589.2001. *Substances Prohibited from Use in Animal Food or Feed*
 - Carcasses of BSE- positive carcasses are not used as raw materials in the production of any Tyson Tallow, Fats or Oils.
 - Brains and spinal cords from cattle 30 months and older are prohibited in the manufacture of all animal feed. Systems are in place to remove and dispose of brains and spinal cords from cattle 30 months and older.
 - Tallow derivatives that do not contain materials prohibited by the Final Rule or contain no more than .15% Insoluble purities are not considered "cattle materials prohibited in animal feed" or "CMPAF".

Technical Grade Beef Tallow, Fats and Oils [Technical Tallow, Tallow For Industrial Use]

Technical Grade Tallow, Fats and Oils are derived only from animals slaughtered in the U.S. Each animal receives USDA Antemortem inspection (9 CFR 309) performed by FSIS-USDA inspectors. Carcasses are then individually inspected and passed by FSIS-USDA post-mortem inspection (9 CFR 310). Carcasses identified as 'US Condemned' by FSIS pathological inspections are not used as raw materials in the manufacture of Technical Grade Tallow, Fats and Oils. Parts, offal and other meat by-products associated with a FSIS 'US Condemned' carcass are batch condemned and diverted from the Technical System to the Inedible Rendering System.

Technical Grade Tallow, Fats and Oils are produced in full compliance of USDA-FSIS regulations and guidelines that require that 'uninspected' articles¹, such as Technical Tallow, Fats and Oils, are manufactured under similar sanitary conditions that would occur in edible departments.

Tyson Foods, Inc. Technical Tallow, Fats and Oils operations are in full compliance with all applicable FSIS and FDA BSE related regulations, including verification activities and rules published in:

- Federal Register, published 6/5/97: 21 CFR Part 589.2000. *Substances Prohibited from Use in Animal Food or Feed; Animal Proteins Prohibited in Ruminant Feed.*



- In 1997, the FDA banned the use of “prohibited mammalian protein” in cattle finishing rations. All direct Suppliers of cattle are required to certify to Tyson their compliance to the FDA ruminant feeding ban. This requirement applies to the owner/ agent of cattle that are slaughtered at any Tyson Foods, Inc. beef slaughter facility. Cattle feeders are required to keep invoices and labeling for all feed they receive that contains animal protein products, whether or not the animal protein is prohibited.
- All Tyson Foods, Inc. cattle suppliers sign a Prohibited Feed/ Antibiotic Affidavit. Adherence to the Tyson Prohibited Feed/ Antibiotic Affidavit Program is monitored by Tyson officials at least twice per year.
- Federal Register, published 4/25/08: 21 CFR 589.2001. *Substances Prohibited from Use in Animal Food or Feed*
 - Carcasses of BSE- positive carcasses are not used as raw materials in the production of any Tyson Tallow, Fats or Oils.
 - Brains and spinal cords from cattle 30 months and older are prohibited in the manufacture of all animal feed. Systems are in place to remove and dispose of brains and spinal cords from cattle 30 months and older.
 - Tallow derivatives that do not contain materials prohibited by the Final Rule or contain no more than .15% Insoluble purities are not considered “cattle materials prohibited in animal feed” or “CMPAF”.

Technical Tallow, Fats and Oils that are intended for use as Animal Feed or ‘Feed Fat’ will be accompanied by a Certificate of Analysis that identifies the corresponding container, load or rail car is ‘Protein- Free Tallow’ [contains no more than .15% soluble impurities].

Technical Tallow, Fats and Oils are shipped under FSIS permit that allows the shipment of articles that may have a food counterpart that is much alike in appearance, smell and texture. Each Tyson plant listed below has the applicable permits necessary to ship Technical Tallow without denaturing or otherwise visually marking the product itself as inedible. Technical Tallow, Fats and Oils are labeled as “technical animal fat not intended for human food” as directed by FSIS regulation (9 CFR 325.11). Technical Tallow does not contain coloring or other additives or ingredients beyond what is used during the fat rendering process.

Inedible Beef Tallow, Fats and Oils [Packers Beef Tallow]

Inedible Tallow, Fats and Oils are derived only from animals slaughtered in the U.S. Animals that become non-ambulatory prior to slaughter are not used for raw materials in the Tyson Inedible Tallow, Fats and Oils process.



Tyson Foods, Inc. Inedible Tallow, Fats and Oils operations are in full compliance with all applicable FSIS and FDA BSE Related regulations, including verification activities and rules published in:

- Federal Register, published 6/5/97: 21 CFR Part 589.2000. *Substances Prohibited from Use in Animal Food or Feed; Animal Proteins Prohibited in Ruminant Feed*
 - In 1997, the FDA banned the use of “prohibited mammalian protein” in cattle finishing rations. All direct suppliers of cattle are required to certify to Tyson their compliance to the FDA ruminant feeding ban. This requirement applies to the owner/ agent of cattle that are slaughtered at any Tyson Foods, Inc. beef slaughter facility. Cattle feeders are required to keep invoices and labeling for all feed they receive that contains animal protein products, whether or not the animal protein is prohibited.
 - All Tyson Foods, Inc. cattle suppliers sign a Prohibited Feed/ Antibiotic Affidavit. Adherence to the Tyson Prohibited Feed/ Antibiotic Affidavit Program is monitored by Tyson official at least twice per year.
- Federal Register, published 4/25/08: 21 CFR 589.2001. *Substances Prohibited from Use in Animal Food or Feed*
 - Carcasses of BSE- positive carcasses are not used as raw material in the production of any Tyson Tallow, Fats or Oils.
 - Brains and spinal cords from cattle 30 months and older are prohibited in the manufacture of all animal feed. Systems are in place to remove and dispose of brains and spinal cords from cattle 30 months and older.

¹‘Uninspected Articles’ references products that are not produced under an FSIS-USDA Mark of Inspection. The Mark of Inspection signifies that the product is eligible to enter interstate commerce as human food. Many of these products are subject to other FSIS-USDA and FDA regulations pertaining to labeling, sanitation and raw material usage.

- Tallow derivatives that do not contain materials prohibited by the Final Rule or contain no more than .15% insoluble purities are not considered “cattle materials prohibited in animal feed” or “CMPAF”.

Inedible Beef Tallow, Fats and Oils that are intended for use as Animal Feed or ‘Feed Fat’ will be accompanied by a Certificate of Analysis that identifies the corresponding container, load or rail car contains no more than .15% soluble impurities.

This information applies to the following slaughter, processing and rendering facilities in the Tyson Foods, Inc. group, as listed below.



TYSON FOODS, INC. BEEF PLANTS

<u>EST.</u>	<u>Location</u>
Est. 245E	Amarillo, TX
Est. 245C	Dakota City, NE
Est. 245J	Joslin, IL

<u>EST.</u>	<u>Location</u>
Est. 278	Holcomb, KS
Est. 245L	Lexington, NE
Est. 9268	Pasco, WA

Sincerely,

A handwritten signature in black ink, appearing to read "Alison Griffino".

Alison Griffino
Senior Director, Food Safety & Quality Assurance
Tyson Foods, Inc. – Beef Division