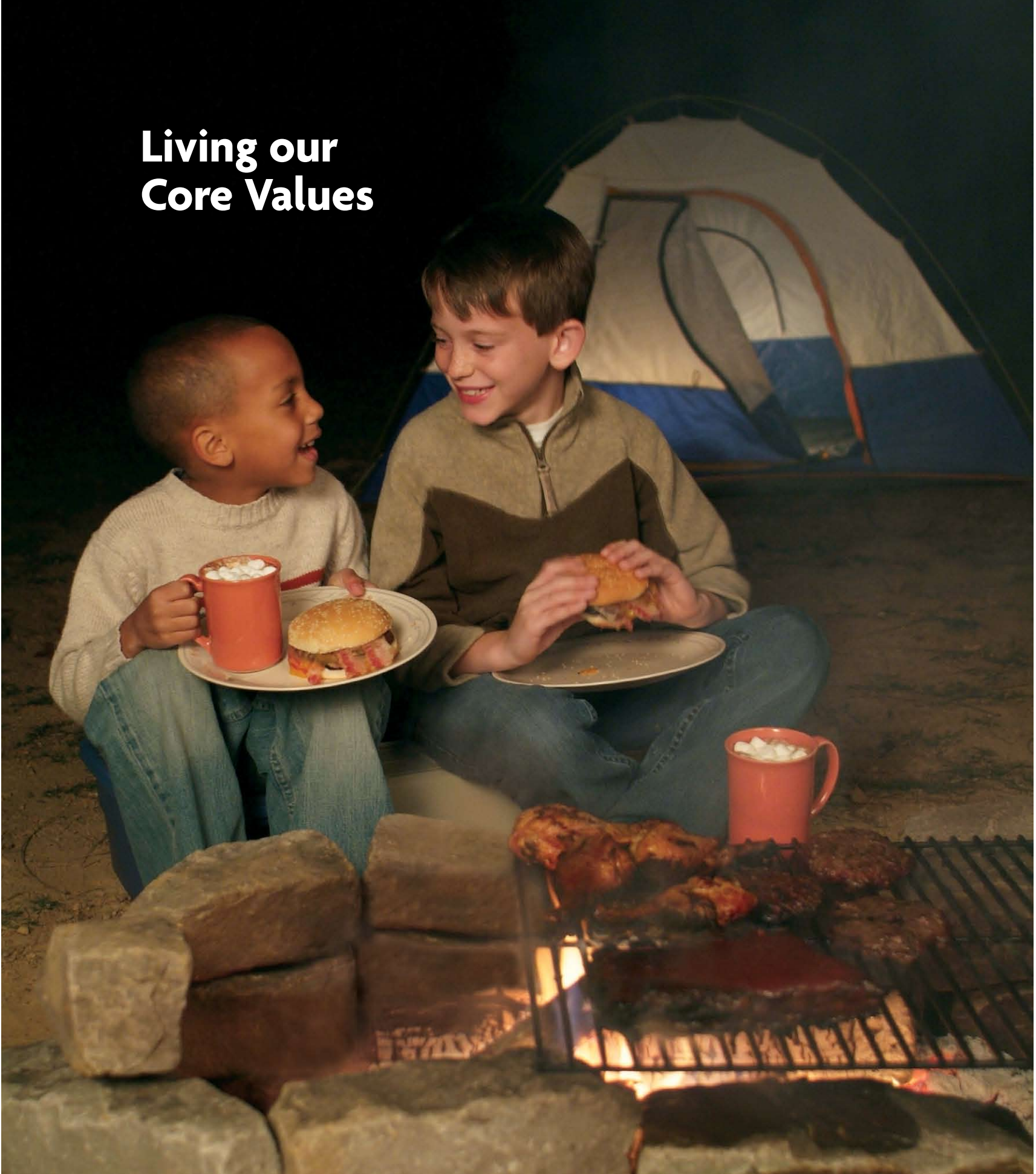


Living our Core Values



Sustainability is an important part of the culture at Tyson Foods, and we take very seriously the company's responsibilities to customers, shareholders, Team Members, and the communities where we live and work.

This document provides an overview of the company's efforts to support environmental stewardship, social progress, and economic growth. The information in this report, unless otherwise noted, covers fiscal year (FY) 2005 (October 3, 2004 to October 1, 2005). It primarily focuses on Tyson operations within the United States, with some additional information provided on international operations.

We encourage you to read this report to learn more about what Tyson Foods is doing now, and what we plan to do in the future, to strive toward sustainability.

Visit our Web site for more information. www.tysonfoodsinc.com

Global Reporting Initiative

One of the tools used in the development of this report was the Global Reporting Initiative (GRI) Sustainability Reporting Guidelines. For details on which GRI indicators have been addressed, see the index at the end of this report.

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From the CEO

From our humble origins in 1935, when my grandfather, John Tyson, sold his first chickens, Tyson Foods has become the largest branded protein company, reaching far beyond chicken. From a one-family food supply business, we have grown to be an international presence. Our Team Members and their families, our producers, suppliers, shareholders, and customers are all an integral part of Tyson's success. As we have grown over the years, we have tried to maintain our founder's values of doing what is right for our extended family. We understand that as we have grown, so too have our responsibilities.

Tyson's Core Values are central to our efforts to do what is right. These Core Values — embedded into our company culture — define who we are and what we stand for. They are the foundation for sustainability at Tyson. As the world's leading processor and marketer of chicken, beef, and pork, we feed our families, the nation, and the world with trusted food products. We are stewards of the animals, land, and environment entrusted to us and provide a safe workplace for our Team Members. We invest in our people, our products, and the community while striving to provide consistent and satisfactory returns for our shareholders.

In 2005, we celebrated our 70th anniversary as a company. If my grandfather were alive today, he would be proud of what we have accomplished. Through a lot of hard work by many talented people, we are living our Core Values every day to guide Tyson Foods to be a more sustainable company.

I am proud to introduce Tyson Foods' sustainability report, describing our company's performance in addressing our responsibilities to society, the environment, our independent producers, and our Team Members. We have organized this report to align with our Core Values: who we are, what we do, how we do it. This report and our Web site chart our progress as we seek to do what's right and strive to meet the challenges we face going forward. I invite you to read this report and share your comments with us.

John Tyson
Chairman and Chief Executive Officer



John Tyson

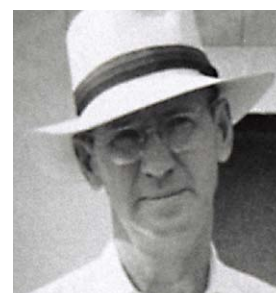
THE LEGACY CONTINUES

After nearly seven decades of providing trusted quality food products to health conscious consumers, we at Tyson Foods often look back at a proud heritage that began when John Tyson drove a truckload of Arkansas chickens to Chicago for a \$235 profit. Thirty-five years later, Don Tyson began building Tyson Foods to be the number one chicken company in the world.

The standards our founders set for innovation and customer service have made Tyson Foods the world's largest protein producer. Today, John Tyson, Chairman of the Board and CEO, is following in his grandfather's and father's steps by growing our company and applying the same high standards.



Don Tyson



John W. Tyson

Company Vision and Core Values

COMPANY VISION

Tyson Foods' vision is to be the world's first choice for protein solutions while maximizing shareholder value.

Fundamental to our company are these Core Values that shape and direct Tyson's strategy and inspire us daily.

Our values are integral to the way we do business. They guide the company's relationships with Team Members, customers, suppliers, and independent producers. Our goals, programs, and metrics are derived from and support the Tyson Core Values.

TYSON CORE VALUES

We are a company of people engaged in the production of food, seeking to pursue truth and integrity, and committed to creating value for our shareholders, our customers, and our people in the process.

Who we are:

- We strive to be a company of diverse people working together to produce food.
- We strive to be honorable people.
- We strive to be a faith-friendly company.

What we do:

- We feed our families, the nation, and the world with trusted food products.
- We serve as stewards of the animals, land, and environment entrusted to us.
- We strive to provide a safe work environment for our Team Members.

How we do it:

- We strive to earn consistent and satisfactory profits for our shareholders and to invest in our people, products, and processes.
- We strive to operate with integrity and trust in all we do.
- We strive to honor God and be respectful of each other, our customers, and other stakeholders.

Sustainability Mission Statement

“Tyson Foods recognizes the importance of being a responsible corporate citizen. Our Core Values — which define who we are, what we do, and how we do it — are the foundation of corporate sustainability at Tyson. We are committed to making our company sustainable — economically, environmentally, and socially. Our progress in this endeavor will be measured by how we develop and market our products, how we care for the animals, land, and environment entrusted to us, and how we treat people, including our Team Members, consumers, suppliers, and the communities in which we live and operate.”

— John Tyson, Chairman and CEO

SUSTAINABILITY

The Core Values are the centerpiece of our approach to sustainability. We have organized this report to align with the elements of our Core Values:

- The first section of this report, **Who We Are**, discusses ethics and people at Tyson Foods.
- The second section, **What We Do**, addresses food safety, animal well-being, environment, and safety and health.
- The final section, **How We Do It**, provides information on shareholders, supply chain, and the community.



Key Stakeholders

Numerous individuals and organizations are interested in Tyson Foods and our economic, environmental, and social performance. The most significant stakeholders include:

- Team Members
- Shareholders and potential investors
- The Board of Directors
- Local communities near our operations
- Customers and consumers of our products
- Multi-cultural organizations
- Nongovernmental organizations
- Local, state, and federal government
- Independent producers

This sustainability report is designed to provide information about our company's efforts to these stakeholders.

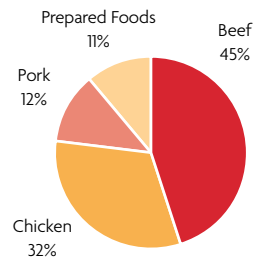
Company Profile

Tyson Foods, Inc. [NYSE: TSN], founded in 1935 with headquarters in Springdale, Arkansas, is the world's largest processor and marketer of chicken, beef, and pork, the second-largest food company in the *FORTUNE 500* and a member of the S&P 500. The company produces a wide variety of protein-based and prepared food products, which are marketed under the "Powered by Tyson™" strategy. Tyson is the recognized leader in the retail and foodservice markets it serves, providing products and service to customers throughout the United States and more than 80 countries. The company has approximately 114,000 Team Members employed at more than 300 facilities and offices in the United States and around the world. Through its Core Values, Code of Conduct, and Team Member Bill of Rights, Tyson

strives to operate with integrity and trust and is committed to creating value for its shareholders, customers, and Team Members. The company also strives to be faith-friendly, provide a safe work environment, and serve as stewards of the animals, land, and environment entrusted to it.

Tyson Foods' vision is to be the world's first choice for protein solutions while maximizing shareholder value. Tyson's mission is to produce and market trusted quality food products that fit today's changing lifestyles and to attract, reward, and retain the best people in the food industry. The company's business strategy is to create more value-added products, improve operational efficiencies, and expand its international business.

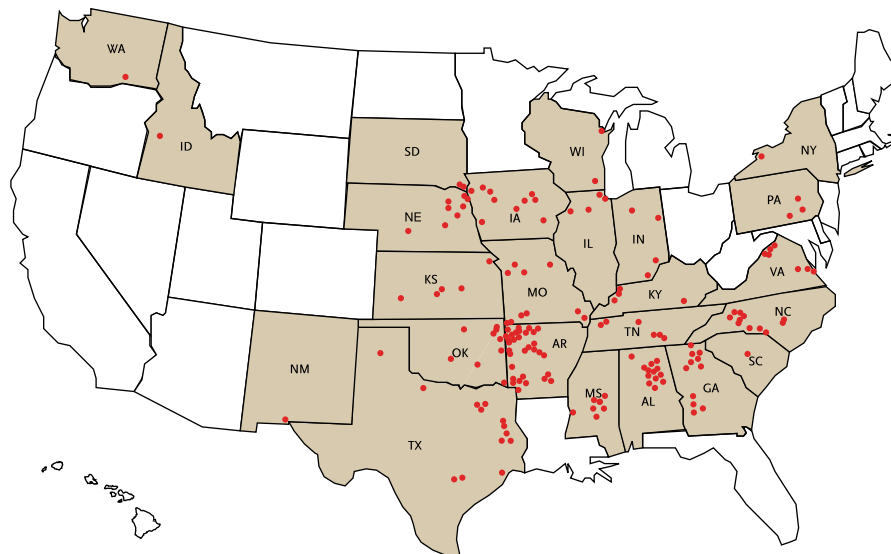
2005 Sales by Segment \$26 billion



Tyson Foods is the world's largest protein company. Tyson powers America by producing nearly one out of every four pounds of chicken, beef, and pork Americans eat. Tyson is the only company selling all three proteins through all major distribution channels. The company leads domestic chicken production and domestic beef production with a 26 percent share in each market. Tyson holds the number two position in pork production with an 18 percent market share.*

** Chicken market share is based on average weekly slaughter. Beef and pork market share is based on reported processing numbers.*

Tyson Foods Major Locations



-  Production facilities
-  Tyson Foods, Inc. states and countries

International Locations





VALUE-ADDED PRODUCTS

In the 1980s, Tyson Foods pioneered value-added chicken by creating convenience foods for retail and foodservice customers. Tyson is using that expertise to add value to beef and pork by enhancing current product lines, expanding existing categories, and creating new categories. The company is working aggressively to increase sales of value-added products in all three proteins.

Tyson Foods is the leading marketer of:

- value-added chicken, beef, and pork to retail grocers, broad line foodservice distributors, and national restaurant chains
- fresh beef and pork
- frozen and fully cooked chicken, beef, and pork products
- case-ready chicken, beef, and pork
- supermarket deli chicken products
- meat toppings for pizza chains and retail frozen pizza
- club store chicken, beef, and pork
- ground beef
- value-added and frozen chicken to military commissaries
- flour tortillas to the foodservice industry

Powered by Tyson™

In September 2004, Tyson Foods launched a marketing campaign in which we promised to Proudly Power the World. Since then, Tyson has been spreading its Powering message and making great strides toward the goal of branding Tyson as the world's leading protein provider.

The brand continues to grow in consumers' minds with top of mind brand awareness increasing for the 11th straight year. Tyson Foods communicated to consumers how important protein is for adding energy to their lives. Consumers responded by adding more Tyson products to their shopping carts and deepening their loyalty to the Tyson brand.

OPERATIONAL EFFICIENCIES

Striving to operate more efficiently and maintain best cost management practices is an essential element of Tyson Foods' strategy. On going improvement programs make processing plants and products safer, increase efficiencies, improve yields, improve Team Member safety, and control operating costs.

INTERNATIONAL

Tyson Foods' international strategy is to support its global customers' international growth, diversify sales in all markets, and increase in-country production. International business represents approximately 11 percent of Tyson's sales revenue.



Partnering To Alleviate Hunger

Tyson Foods is committed to the fight against hunger. Since 2000, the company has provided more than 27 million pounds of chicken, beef, and pork — or more than 100 million meals — in cooperation with Share Our Strength, a national nonprofit that inspires and organizes individuals and businesses to share their strengths to help end hunger, benefiting more than 400 hunger relief organizations across the United States. Within 18 months of partnering with Share Our Strength, the company exceeded its initial 3-year commitment to donate 6.5 million pounds of high-quality protein.

“As the world’s largest protein company, our donation efforts with Share Our Strength focus on ensuring that this

essential component of a healthful diet is available to those who might otherwise go without,” says John Tyson, Chairman and CEO of Tyson Foods. “[W]e will remain strong in our efforts to support organizations ... that work constantly on the frontlines for solutions to end hunger.”

“The level of generosity and support Tyson and its Team Members provide to help feed our nation’s hungry is astounding,” says Bill Shore, founder and Executive Director of Share Our Strength. “With the help of corporations like Tyson, we can raise the awareness and understanding of this important issue to a new level and make a difference in both short-term and long-term solutions.”

In addition to the hundreds of donations made each year, Tyson Foods has been the national sponsor of Share Our Strength’s Operation Frontline®, a nutrition education program, which operates in 15 states and Washington, D.C., covering more than 200 communities nationwide. Classes provide low-income individuals and families with the cooking, nutrition, and food budgeting skills they need to make healthful and economical food choices. The company provides financial, product, and volunteer support for the program. The Operation Frontline® program has expanded by 50 percent since Tyson Foods became involved.

For more information on how to get involved in the fight against childhood hunger in your area, call 1-800-969-4767 or visit the Share Our Strength® Web site at www.strength.org.

SHARE OUR STRENGTH – GREAT AMERICAN BAKE SALE™

Tyson Foods played a key role in the third annual Great American Bake Sale™, a joint effort by *PARADE*™ magazine and the anti-hunger organization Share Our Strength. The company has been involved each year in this fundraising initiative. During the first two years, one million people baked, bought, or sold cookies, cakes, and brownies, raising \$2.7 million to help feed the nation's hungry children. In 2004, Tyson Foods and its Team Members donated more than \$100,000.

The Oklahoma City, Oklahoma, facility earned top honors within the company for the most money raised per person — an average of \$54.74 per Team Member. “We had a blast,” said liability claims adjustor Teri Thompson. Fundraising efforts were not limited to baking. Team Members at the Berryville, Arkansas, facility won a prize for their creative costumes and rendition of “The Chicken Mash” in a skit at the annual Poultry Federation festival in 2004 and donated the money earned to the Great American Bake Sale™. The Cobb-Vantress facility in Siloam Springs, Arkansas, held a team horse roping event to raise donations.



“The level of generosity and support Tyson and its Team Members provide to help feed our nation’s hungry is astounding.”

– Bill Shore,
founder and Executive Director of
Share Our Strength



Who We Are

Ethics and Tyson

The foundation for ethical behavior is in our Core Values. We work hard to nurture a culture of integrity throughout the company. We have established an ethics department that provides a quarterly report to the Board of Directors, with an expanded report to the board's governance committee.

Code of Conduct

As a central element of our corporate integrity and culture, the Tyson Foods Code of Conduct provides a set of ethical standards that we strive to uphold. It applies to all Team Members, including the Board of Directors. The Code of Conduct fosters the ethical and equitable treatment of Team Members, suppliers, and customers, as well as responsible stewardship of animals and the environment. Specific topics include:

- animal well-being
- conflicts of interest
- environment
- food safety
- fraud
- gifts
- harassment and discrimination
- human dignity and respect
- international issues
- labor unions
- social responsibility

We take our Code of Conduct seriously, and we require every Team Member to read, acknowledge, and comply with the code. A violation of the code may result in disciplinary action against the Team Member, the severity of which depends on the nature of the breach. Team Members can be dismissed for a breach of the code. In addition, all Team Members are required to report any suspected violations of the law or of our Code of Conduct.

International versions of our Code of Conduct are under development, with the first three, for Mexico, Canada, and China, completed in 2005. Tyson Foods reviews the Code of Conduct periodically to ensure it remains current and relevant.

We also share our code with key business partners and expect from them a similar level of commitment to ethical behavior.

Ethics Training

Every Team Member, and the board, receives annual ethics training to ensure the Code of Conduct is understood and followed. The training conveys why it is important to do the right thing and explains our ethics culture. It encompasses sessions for hourly and management Team Members. We customize the training material and delivery for different segments of our workforce, review it annually, and update it as needed.

During the summer of 2004, Tyson Foods introduced a new course entitled "Selling Ethically." Other specialized courses in ethical decision making are under development. Moving forward, we will continue to assess and improve our training programs.

"Thank you for doing such a wonderful job!! You really made the presentation interesting. I have sat through ethics presentations that were dull and insincere. I am so glad that I now work for a company that really seems to think of the impact on the community around us, instead of merely profit for the company!"

– Tyson Team Member after attending an ethics training session

Ethics Help Line

Tyson provides Team Members with a toll-free Ethics Help Line, first established in 1998, to call with questions or concerns regarding ethics or to report potential ethics violations. The call-in number operates around the clock, and is staffed by operators who can communicate in more than 150 languages. The nature of calls and complaints is captured in a database so we can identify systemic problems and address the causes. Each quarter, a report on the calls is provided to the governance committee of the Board of Directors.



GOVERNANCE

Tyson Foods' Board of Directors has established Corporate Governance Principles covering:

- the role and qualifications of our directors
- board meeting agendas
- the roles of the board committees
- director orientation and continuing education
- selection of the chairman and CEO
- management succession

Board of Directors

Since 1998, when John Tyson assumed the role of chairman of the board, the size of the board has been reduced while its percentage of independent and diverse directors has increased. This has been a deliberate change to drive board independence. Ten directors currently serve on the board, five of whom are independent. There are three board committees, which only independent board members serve on. These committees and their responsibilities are listed below.

- **Audit committee.** Primary function is to assist the board in fulfilling its responsibilities by regular review and oversight of the company's financial reporting, audit, and accounting processes.
- **Compensation committee.** Responsible for overseeing executive compensation, employee benefit plans, and compensation policies
- **Governance committee.** Responsible for reviewing and approving related-party transactions, the Corporate Governance Principles, and the Code of Conduct

See our Web site for more information. www.tysonfoodsinc.com

SHARING KNOWLEDGE

We share our knowledge and experiences in ethics with others in the broader community. The director of our ethics department gives presentations on our work to academia and others in industry. In addition, Tyson Foods benchmarks its ethics programs and practices with those of other companies to keep abreast of best practices across industry.



People

Everyone employed by Tyson Foods is a member of the same team. The company strives to foster a sense of teamwork by providing a work environment that is respectful and supportive. We demonstrate this, in part, by calling each other Team Members.

We expect Team Members to treat each other with dignity and respect — to be fair, reasonable, and courteous in all interactions with each other. We demonstrate a commitment to the personal and professional growth, safety, and well-being of each Team Member by providing education and training.

The Team Member Bill of Rights includes the right to freely associate. In 2005, 25 percent of our Team Members were represented by a labor union and 26 percent were so represented in 2004.

Team Member Bill of Rights

Based on suggestions and input from our Team Members, Tyson Foods developed a Team Member Bill of Rights in 2005. This outlines the rights, benefits, and responsibilities of Team Members and covers the right to:

- a safe workplace
- state and federal benefits
- be free from discrimination and retaliation
- compensation for work performed
- information
- freely associate
- receive job-related training
- adequate equipment and facilities

Team Members are encouraged to Tell Tyson First, using the Ethics Help Line (see page 9) we established for Team Members to report problems and complaints.

SUPPORTING DIVERSITY AND INCLUSION

At Tyson Foods, our Core Values state “we strive to be a company of diverse people working together to produce food.” We believe valuing and managing diversity is a cornerstone that has supported the growth of our business throughout our history, especially in the past decades. We also believe diversity will be a major factor in helping us grow in the future.

In our workplace, there is a wide variety of similarities and differences that exist among us. Therefore, it is the responsibility of management to effectively manage and serve all of our Team Members by respecting their unique backgrounds, knowledge, attributes, and experience.

The role of Tyson’s Executive Diversity Business Council (EDBC) is to design and implement initiatives to develop and maintain a workforce environment that fosters the inclusion of all Team Members. The ultimate goal is to ensure all Team Members are treated with dignity and respect, consistent with our Core Values. John Tyson, Chairman and CEO, serves as chairman of the EDBC.

DID YOU KNOW?

The Hispanic Association on Corporate Responsibility (HACR) released its first Corporate Index in May 2005, ranking Tyson Foods 18th for Hispanic inclusion among *FORTUNE 100* companies. The HACR assessment measured the inclusion of Hispanics in such areas as executive leadership, corporate governance, workforce representation, Hispanic community reciprocity, and Hispanic supplier outreach and development.

Business Case for Diversity at Tyson Foods

Diversity Increases Innovation

Promoting a culture that values and capitalizes on individual and collective talents, opinions, perspectives, and ideas will make us a more creative company. We believe constructive interaction provided by diverse teams will ultimately yield superior results, far beyond the capabilities of teams comprised of people who all think, work, talk, and behave alike.

Diversity Enhances Consumer and Investor Confidence

Our diversity business case at Tyson Foods is based on the fundamental belief that all consumers are important. Given the fact that the combined buying power of all minority groups in the United States is more than \$1.8 trillion, it is quite clear to us that we must work hard and smart to increase our understanding of the lifestyles, preferences, and buying habits of these consumer groups. Furthermore, we also believe investors respond more favorably to companies that show stability and competence with respect to addressing diversity and inclusion concerns and opportunities both in the workplace and community.

Effective Diversity Management Helps Us Maintain Our Competitive Advantage

There are several ways we proactively leverage the richness of the diversity that we are fortunate to have represented throughout our business.

- We provide a robust series of management development courses, activities, and assignments to ensure our talent base remains highly competitive.
- We incorporate what we learn about the cultural values, traditions, lifestyles, and eating preferences of our multicultural consumer markets into our core marketing and business strategies.
- We work very hard to respect and honor the traditions, values, and contributions of both our multicultural Team Members and the communities we serve.

DIVERSITY AT PASCO, WASHINGTON

The Tyson plant in Pasco, Washington, is one of the most diverse in the Tyson system. Its 1,750 Team Members come from Mexico, Bosnia, Vietnam, Laos, and the United States. The Pasco team represents a successful, vibrant blend of national identities held together by a common dedication to the Tyson Core Values.

“When you dissect the Core Values, it comes down to creating harmony in an environment. We believe in providing an environment in which everyone understands their importance, and everyone understands their value.”

– Ray McGaugh, Pasco Complex Manager

Diversity Helps Attract and Retain the Best of All Groups

By valuing, managing, and respecting differences and similarities in the workplace, we create an environment that more people want to join. Likewise, our Team Members must be capable of marketing and selling, as well as delivering, products to a diverse customer base both globally and domestically. Therefore, as a company, we must exercise every opportunity to attract, develop, and retain a global talent pool, which is inherently quite diverse on multiple dimensions. More importantly, we will continue to enhance and sustain a business culture where everyone feels welcomed and wants to stay with the company. This is what we refer to as “inclusion.” Our Team Members must believe their short- and long-term career objectives can be achieved here at Tyson Foods.

PARTNERING TO STRENGTHEN HISPANIC COMMUNITIES

Tyson Foods celebrated five years of working with the League of United Latin American Citizens (LULAC) in 2005, a partnership that was highlighted during the 76th Annual LULAC National Convention and Exposition in Little Rock, Arkansas. Tyson is an active sponsor of LULAC, the largest and oldest Hispanic organization in the United States, and is partnering with LULAC to resolve social and economic challenges facing Hispanics today. Tyson was a co-host of the 2005 convention, as well as a sponsor.



A MESSAGE FROM THE LULAC PRESIDENT

Kudos to Tyson Foods, John Tyson, top management, and all staff who participated at the National LULAC Convention in Little Rock, Arkansas. Your volunteer efforts, financial support, guidance, and counsel helped make the annual convention a great success. We look forward to working with Tyson Foods and staff to continue help to build the “New South” with a “Latino Flavor,” like the Tyson spicy chicken jerky.



En las palabras de Don Pedrito Vargas, “muy agradecido, muy agradecido, muy agradecido.”

¡Espero verlos a todos en la próxima!

¡Gracias mil!

Hector M. Flores, President
National LULAC

Storm Lake, Iowa

The faces of kindergarten children in Storm Lake, Iowa, are not the same as they were in the 1950s and 1960s. Neither are the songs the kids sing, the languages they speak, or the books they read. Most are from farm families with ancestors dating back to the original pioneers, but others are from Mexico, Laos, and Sudan. Diversity is a natural part of their lives.

Iowa First Lady Christie Vilsack visited South Elementary School in Storm Lake near the Tyson pork processing facility, promoting her statewide reading program. She gave out a bilingual book entitled *Quadros de Familia/ Family Pictures* and sat in on kindergarten classes, listening to the children expertly roll their Spanish *rrrs* in their bilingual, multicultural classes. Tyson Foods is a major sponsor of the First Lady's reading program, and the company has donated \$10,000 toward this important effort.



Alpha Kappa Alpha Partnership

Since 2001, Tyson Foods and Alpha Kappa Alpha Sorority, Inc. (AKA), America's first Greek-letter organization for African-American women, have partnered to provide leadership training for some of the country's best and brightest minority female college students. More than 40 undergraduate members of AKA traveled from more than 35 different colleges and universities across the country to Russellville, Arkansas, to participate in AKA's 2005 Leadership Fellows Program at the Tyson Management Development Center.

The AKA program, which began in 1979, provides leadership training and helps undergraduates develop the skills necessary to assume job responsibilities in the workplace.



HIRING PRACTICES

Tyson Foods benefits from a workforce comprised of people with diverse backgrounds. We use a rigorous process for hiring that prohibits discrimination. From recruitment advertising to interviewing and hiring, our integrated processes and procedures help us treat people fairly and hire Team Members who are adequately trained and qualified to do the work required. Child labor is not tolerated. Tyson complies with all child labor laws, locally and internationally.

Tyson Foods has long participated in the federal government's Basic Pilot program, to help verify a job applicant's documentation of being legally authorized to work in the United States. The company has spent millions of dollars in recent years on internal procedures and training programs to ensure we are in full compliance with all laws and government regulations pertaining to our hiring practices.

The vast majority of Team Members hold full-time, permanent positions. Our entry-level positions pay well above minimum wage and include comprehensive health care and benefits (see page 13).

Many people born in the United States trace their backgrounds to immigrant ancestors who helped build this country by working on its farms and in its factories. Like earlier immigrants, today's generation of newcomers is striving to build a new and better life in this country. At Tyson Foods, we are committed to assisting them in becoming successful American citizens. For example, in 2004, Tyson launched a \$50 million Workforce Home Benefit program to help Team Members become homeowners. The Tyson Credit Union provides second mortgages that average \$3,000 for down payment and closing cost assistance. These mortgages are forgiven over five years of employment. We also provide expert homeownership counseling in both English and Spanish.

Reducing Turnover

We work hard to provide a good working environment and to retain our people through competitive wages, fair treatment, training, benefits, and safe working conditions. The dramatic improvement in our turnover rates in the past four years demonstrates the company is making great progress. Whenever turnover rates rise, we conduct an analysis to identify and remedy the cause.

Turnover Rate Reduction

change from 2000 baseline

Year	2001	2002	2003	2004	2005
Reduction	-1%	-33%	-30%	-41%	-42%

Discrimination

Tyson Foods does not tolerate discrimination on the basis of race, sex, sexual orientation, age, religion, veteran status, color, national origin, disability, or any other legally protected status. We are committed to equal opportunity in all aspects of employment, including hiring, promoting, training, compensation, termination, and disciplinary action.

WAGES AND BENEFITS

We believe in sharing our success with Team Members. After all, they are critical to the company's success. To ensure we provide a competitive wage to each Team Member, we conduct periodic nationwide surveys of wages within the industry and review cost of living indices and community norms. Our hourly pay is among the highest in the industry. Tyson pays hourly Team Members an average of \$10 per hour, compared to the national minimum wage of \$5.15. Each position has an assigned grade and salary range, and we make this information available to Team Members to ensure transparency and build trust.

We offer one of the best benefits packages, not just in the industry, but also in the nation.

Insurance: Tyson Foods provides affordable insurance for Team Members. We have health, life, dental, vision, and prescription drug benefits to protect our Team Members and their families. All full-time Team Members are required to have health insurance.

Retirement: Team Members may set aside from 2 to 60 percent of their paychecks to save for the future, up to IRS annual limits. After a year of service, the company will match, dollar for dollar, their contribution up to 3 percent of their pay. Plus, the company will match half of their further contributions up to the next 2 percent of their pay.

Stock Purchase: We provide an opportunity for Team Members to own a piece of the company. After a year of service, Team Members can contribute up to 20 percent of their salaries

Military Family Support



Across the United States, a number of Team Members serve our country in the National Guard and military reserves. We recognize and appreciate the sacrifice these soldiers make when called to active duty.

To support them, Tyson Foods has a differential pay policy for all Team Members called to active duty since September 11, 2001. The company will make up the difference between the military duty pay and the normal salary or wages the Team Member earned before being called to active duty. Differential pay is awarded to all Team Members deployed either stateside or internationally for the full length of their deployment, including encampment and annual training. For more information on Military Support, see page 42.

"We are proud and grateful to have Tyson Team Members ready to make incredible sacrifices to serve our country. I believe we owe a great debt to the veterans who have paid a high price to serve on our behalf. We believe they should not have to worry about their financial well-being while they are spending time away from their homes and families."

—John Tyson, Chairman and CEO

toward stock purchase. The company matches half of the first 10 percent contributed.

Other Benefits: At some facilities, Team Members have access to company stores where they can purchase Tyson products at discounted prices. Team Members also can take advantage of a full-service credit union and a free financial planning service.

INVESTING IN TEAM MEMBERS

Leadership Development

The strength and caliber of leadership in our company is the bedrock of our future. Organizations with high-performing leadership talent and development strategies will build and sustain a competitive advantage. To manage an organization with the size and speed of change at Tyson Foods, we created a comprehensive talent management and succession planning program. This program identifies, develops, and retains leaders within the organization and is helping us build a formalized succession plan.

Emerging Leaders Program

The Emerging Leaders Program is for Team Members who have demonstrated a commitment to our Core Values, have exhibited consistently strong performance and leadership, and are willing to take on new challenges. Team Members must apply for acceptance into this program. The goal of the program is to develop world-class talent by rapidly increasing the number of leaders with the right complement of skills, abilities, and

experiences to assume our most challenging management roles. The program provides accelerated development paths for participants by giving them opportunities to deepen their leadership and technical skills, collaborate with peers across Tyson Foods, and broaden their business and financial savvy. Mentoring is a key part of this initiative. We have approximately 150 Team Members in this program.

Educational Assistance Program

Tyson Foods has a well-established program to help Team Members who want to further their education. The company pays up to \$3,500 per year toward books and tuition for each Team Member furthering his or her studies. Management must approve the tuition reimbursement, and Team Members must maintain a C grade to qualify. The company also provides online education opportunities. Through this program, Team Members can pursue their degrees in an affordable manner and at their own pace.

“We view the Educational Assistance Program as an added benefit for our Team Members as well as the company. We’re helping Team Members who want to expand their knowledge and skills. This plan not only provides the opportunity for personal growth, it also improves their chances for advancement within Tyson and helps ensure we have the right people in place for the future.”

—Ken Kimbro,
Senior Vice President, Human Resources

Tyson Leadership College

Tyson Leadership College, initiated in 2000, provides training to develop management, to create future leaders, and to support professional growth among Team Members. Classes at five regional locations are open to all Team Members and help our people develop focus, resilience, communication, and problem-solving skills. An average of 2,000 to 2,500 Team Members take advantage of the Leadership College annually.

BUILDING TRUST

Minimizing Harassment and Maximizing Respect

Harassment of Team Members, sexual or otherwise, is not tolerated at Tyson Foods from anyone, whether supervisors, co-workers, managers, suppliers, or customers. We consider harassment a serious issue and have invested considerable resources to prevent it. The Code of Conduct specifically addresses harassment and treatment of others.

We require all Team Members to attend annual training on preventing harassment in the workplace (see also ethics training discussed on page 8). In addition, we introduced a training course for Team Members on how to treat others with dignity and respect, and how they should expect to be treated by others at work. Our goal is to have dignity and respect training at all of our plants completed by the end of 2006.

Tell Tyson First

Tyson has established a call-in number, “Tell Tyson First,” for Team Members with concerns or complaints regarding employment, workplace issues, discrimination, or harassment. The aim is to allow Team Members to raise their concerns early and to resolve them promptly and appropriately. The majority of calls are related to issues surrounding a Team Member’s separation from the company, work authorization, workplace treatment, or policy interpretation. All calls are responded to within 15 days.

Mediation and Dispute Resolution

In September 2004, Tyson signed a National Universal Agreement to Mediate with the U.S. Equal Employment Opportunity Commission (EEOC) to resolve workplace disputes. When a workplace dispute arises, Tyson Foods is given the opportunity to mediate the situation prior to it entering litigation. Typical resolutions of workplace mediation include an apology, work accommodation, job placement services, or one-on-one career development counseling.

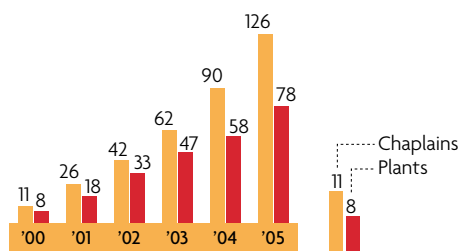
Mediation usually results in much faster resolution of cases. Lawsuits and litigation can take years, while mediation usually reaches resolution within 90 days. In addition, mediation is usually more satisfactory to all parties. One recent EEOC study showed that 96 percent of employers and 91 percent of employees would use EEOC mediation again, regardless of the mediation’s outcome (see www.EEOC.gov for full survey).

In conjunction, we have also put in place an Alternative Dispute Resolution (ADR) process. When Team Members have complaints concerning the company, workplace conditions, or treatment, they can opt to resolve this internally with a panel of their peers. Under the ADR process, the internal panel evaluates the grievance in good faith.

We know our efforts to reduce discrimination and harassment and to improve Team Members’ trust in our governance are working. The number of internal complaints has greatly declined since we instituted our call-in number, the mediation agreement with the EEOC, and the ADR process.

Chaplaincy Program

John Tyson initiated this unique benefit in 2000 because, in his words, "I felt it was the right thing to do for our Team Members." Our chaplains provide confidential pastoral care and counseling for personal, family, or spiritual needs of our Team Members and their families, regardless of their religious affiliations or beliefs. We have 124 part-time and 2 full-time chaplains who work in 78 of our production plants and 159 other locations in the United States, Mexico, and Canada. Reflecting ethnic as well as religious diversity, our chaplains represent 34 different faith group affiliations. Many of our chaplains provide cultural support and help integrate new immigrant workers who may be struggling to adapt to the U.S. or Canadian culture. Chaplains are on call 24 hours a day, 365 days a year for crisis intervention or in the event of an emergency. They make weekly worksite visits as well as home and hospital visits. Team Members talk with our chaplains about many issues, including health concerns, divorce, separation, parenting, spouse or child abuse, finances, grief and death, anger, and drug and alcohol abuse.



Chaplaincy Program Growth
Numbers of chaplains/plants

Dear Tyson Foods,

A couple of months ago, my mother and father were both in the hospital at the same time. My father was very, very ill. We thought that Dad may not make it through this illness. I took off work for a week to stay with them in the hospital during this time, due to the very serious nature of the illness.

During this time, Chaplain Dan Swarengin from the Sedalia, Missouri, plant came to the hospital several times to comfort my family during this very difficult time.

When the plant first got chaplains, I really had a hard time understanding why. Now that my family has gone through this difficult time, I'm very thankful that Tyson Foods has this benefit for me and the other Team Members at the plant.

Chaplain Dan went way beyond the call of duty to offer my family comfort during this period of illness. I would just like to thank Tyson Foods for having chaplains at the plant for Team Members during times such as this.

By the way, Mother and Father are home and doing just fine.

David D. Smith
Sedalia, Missouri





What We Do

Food Safety

Food safety is — and will remain — one of the company's top priorities. Our Core Values demand that we feed our families, the nation, and the world with trusted food products. We must earn and maintain consumer trust and confidence in our products, each and every day.

A highly integrated system at Tyson Foods includes policies and procedures covering all aspects of food safety, from animals on the farm to our processing facilities and the consumer's home. Tyson's world-class network includes nearly 3,000 Team Members in 62 food safety and quality assurance (FSQA) plant locations as well as 18 FSQA corporate and regional laboratories. The primary responsibility of these food safety professionals is to verify controls are properly implemented and continue to be effective in preventing food safety hazards in finished products.

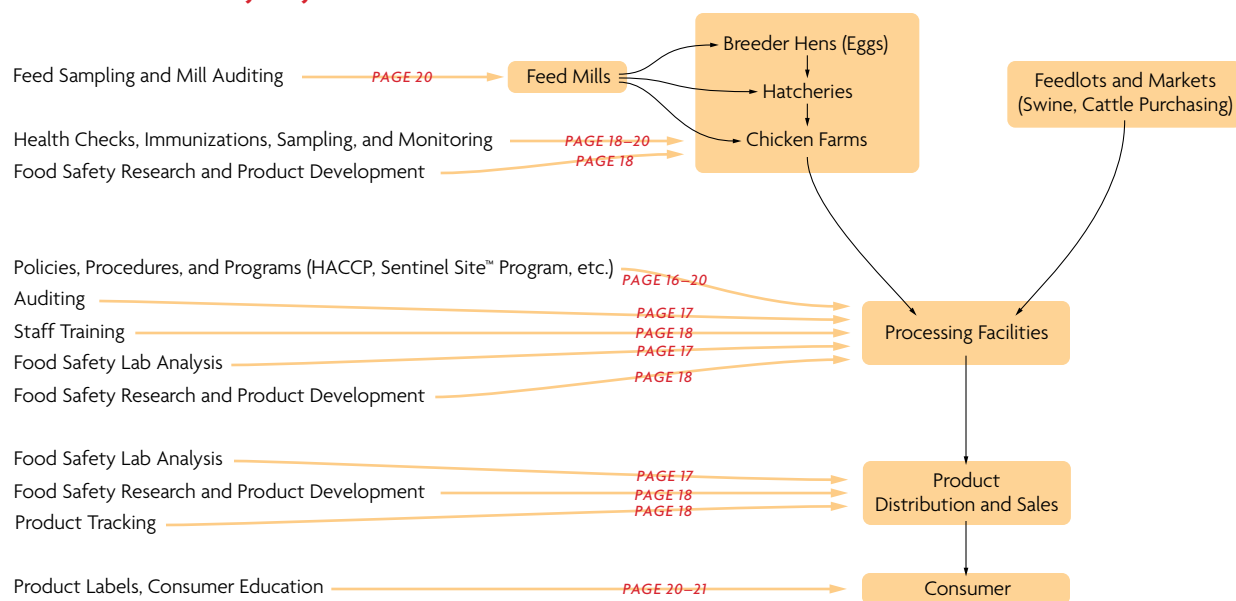
Policies and procedures are under constant scrutiny and refinement, leading to continuous improvement in our control systems.

The food safety and product quality department works closely with research and development to establish integrated systems that build food safety into product development (e.g., identifying and labeling products containing allergens).

MANAGING FOOD SAFETY

As part of our ongoing efforts, we identify, develop, and implement control measures to address potential threats to food safety. All Tyson facilities must comply with applicable government regulations and standards, including the Poultry Products and Inspection Act, the Meat Inspection Act, and the Food, Drug, and Cosmetic Act. Company requirements frequently go beyond these regulations and industry standards.

Elements of Food Safety at Tyson



Hazard Analysis and Critical Control Point Approach

Working closely with the U.S. Department of Agriculture (USDA) in the early 1990s, Tyson Foods was one of the pilot facilities for the use of Hazard Analysis and Critical Control Point (HACCP) systems. The HACCP approach ensures controls for product quality and safety are in place at all critical processes in our facilities. Tyson Foods required facilities to implement HACCP in 1992, six years before USDA. Every Tyson food processing facility has a HACCP coordinator and staff with responsibility for implementing food safety controls and monitoring the production process.

Laboratory Certification

Our food safety and research laboratory in Springdale, Arkansas, is dual certified under the International Organization for Standardization (ISO) quality management system standard ISO 9001:2000 and the ISO/IEC 17025 standard for the competence of testing and calibration laboratories. In addition, seven other Tyson Foods regional and corporate laboratories are certified under the same ISO/IEC 17025 standard. To obtain such certification, laboratories must undergo an extensive and continuous process, including third-party assessment. See our Web site for more information. www.tysonfoodsinc.com

Internal Food Safety Audits

Each facility undergoes a comprehensive series of quarterly audits conducted by representatives of the Tyson Foods corporate FSQA staff, including regional and divisional FSQA managers, corporate HACCP specialists, and our division FSQA directors. These compliance audits ensure every facility has fully implemented our standard practices for product safety and quality.

Through a separate auditing program, research and laboratory services professionals help ensure food safety at our plants through regularly scheduled audits of food production facilities and labs. These audits verify compliance with Tyson laboratory verification procedures as well as government regulations on food safety testing.

“For a company gathered together in the production of food, the safety of our products is of paramount importance to us. In my opinion, food safety should always be the driving factor when making business decisions at any level within Tyson. The millions of families who rely on us to provide protein-rich, good-tasting meals deserve no less.



“Every day, I see Team Members fulfilling this commitment. Production, quality assurance, and maintenance personnel consistently follow Food Safety and Quality Assurance procedures. We work hard to make sure that process temperatures are properly maintained, that products remain free from any contamination, and that no one is exposed to an undeclared food allergen. These are just a few of the food safety areas on which we focus.

“I believe that we are helping our customers get the most enjoyment and value from their food by giving them confidence in our products.”

— Anthony Sumlin,
Regional Quality Assurance Manager

Independent Inspection

The USDA Food Safety Inspection Service (FSIS) regularly inspects domestic beef, pork, and chicken processing facilities. All 97 Tyson Foods processing facilities have USDA-FSIS inspectors stationed on site full-time. The USDA-FSIS presence may range from one inspector per production shift to more than two dozen, depending upon the complexity of the processing operation. A small portion of these facilities fall under the joint jurisdiction of the Food and Drug Administration (FDA) and USDA based on the types of products manufactured at the location. These facilities are subject to regular inspections by FDA and local health departments in addition to USDA-FSIS. Tyson Foods has five non-meat processing facilities that fall solely under FDA jurisdiction and are subject to routine inspections by that authority.

In addition, the vast majority of our food processing facilities are subject to the intense scrutiny of third-party auditors — generally representing major customers. Like Tyson Foods,

these customers have a fervent desire to ensure the safety of these products. Third-party audits are typically conducted by well-known independent organizations, such as the Food Products Association FPA-SAFE program, the National Sanitary Foundation International, the Food Marketing Institute's Safe Quality Foods International, the American Institute of Baking, and Siliker Food Safety and Quality Solutions, among others. These audits are comprehensive verification checks not only of the systems in place at a particular processing facility but also of the food safety systems companywide.

Training Programs

We provide ongoing training to keep Team Members up to date on the latest food safety issues and technology.

- Tyson Foods has developed a unique distance-learning program for Team Members in collaboration with the University of Arkansas. The Food Safety Training and Education Initiative provides courses on food safety management, HACCP, food processing, food law, and statistical process control so students can become HACCP-certified and pursue a bachelor's or master's degree in food safety management.
- We offer one of the few industry-sponsored and advanced training programs approved by the International HACCP Alliance at Texas A&M University. The Alliance, funded by USDA, provides a uniform program to assure safer meat and chicken products. Tyson Foods has delivered these HACCP training programs to approximately 5,000 salaried Team Members.
- Team Members may participate in a comprehensive array of training on best practices, auditing, preparation for the American Society for Quality's Certified Quality Engineer certification, and more.
- The company's involvement with the ServSafe® program (see page 21) offers Team Members the opportunity to become certified by the National Restaurant Association Educational Foundation in food safety.

Product Tracking Capabilities

Tyson Foods has developed a state-of-the-art system to label and track product from the processing plant to the customer's receiving dock. Our SLAP system — Supply Labels Applied Promptly — electronically tracks inventory with bar codes that include the plant name, processing line, time of day processed, and other vital information. With SLAP, we will be able to pinpoint the location of any case of product in the event a stock recovery is required. Currently, 36 facilities utilize the SLAP system.

DEVELOPING INNOVATIVE APPROACHES THROUGH RESEARCH

The company's research and laboratory services group conducts extensive research into ways to improve the safety of food products, reduce the threat of contamination, and ensure a healthful environment in our facilities. Research trials are often

conducted in collaboration with government, academia, trade associations, and other industry members. Our commitment to the safety of the food supply and our Core Values dictate that we share the fruits of our research labor and dollars. Trial results are frequently published and are available to anyone interested in improving the safety of the food supply. Food safety is not a point of competition between manufacturers.

Through our active support of industry associations, government, and academic researchers, we sponsor research covering BSE, avian influenza, *Campylobacter* control, and other public health issues within the food industry. We make substantial contributions to national beef, pork, chicken, and food industry projects aimed at reducing food-borne bacteria and enhancing consumer education about food safety.

ENSURING HEALTHY FOOD SOURCES

Tyson Foods has implemented comprehensive programs and control initiatives to protect the safety of food.

E. Coli O157:H7

Our commitment to food safety is evident in the work we have done to keep *Escherichia coli* O157:H7 (*E. coli*) out of ground beef. Tyson food safety professionals developed Carcass PREP™, the Carcass Pathogen Reduction Enhancement Program, which incorporates the use of steam vacuums, steam pasteurization/hot water, and antimicrobial rinses to treat beef carcasses and ensure beef products are safe for consumption. In addition, our Total N60™ trim sampling program to detect the presence of *E. coli* O157:H7 in beef trimmings destined for ground beef is recognized as the gold standard within the industry.

E. coli O157:H7 is one of hundreds of strains of the bacterium *Escherichia coli*. Although most strains are harmless and co-exist within healthy humans and animals, this strain produces a powerful toxin and can cause severe illness. Through collaborative industry research and the identification of control mechanisms, Tyson Foods is reducing the prevalence of *E. coli* O157:H7 in ground beef. What was once considered an emerging cause of food-borne illness is now showing marked declines; national data for 2004 demonstrate a 47 percent reduction in human illness associated with this pathogen, according to the U.S. Centers for Disease Control and Prevention.

Listeria

Our **Sentinel Site Program**™ is recognized internationally as a model program for the control of *Listeria monocytogenes* in ready-to-eat (RTE) processing facilities. Tyson designed and implemented this program in 1999. It involves a comprehensive system of sampling, requiring each facility producing RTE products to test every processing line every week for *Listeria*. Through our laboratory information management system, each facility is independently alerted to which equipment or environmental sites must be sampled each week. Samples are collected on randomly selected days and times to ensure an



unbiased and representative view of the operating conditions at the facility. These practices ensure Tyson RTE products provide the highest degree of consumer safety.

In addition to this monitoring program, validation work is currently being done for various ingredients, topical treatments, and post-process packaging treatments that can be applied to refrigerated, fully cooked product to inhibit growth of *Listeria* for the duration of the product shelf life.

BSE

Tyson Foods has a rigorous safety and quality system in place to prevent bovine spongiform encephalopathy (BSE, also known as mad cow disease) from entering food products and the human food supply chain. We carefully inspect all cattle prior to purchase for signs of disease. In line with current best practice and USDA regulations, tissue potentially harboring this disease is carefully removed and properly disposed. All equipment that could come into contact with such tissue is thoroughly sanitized before other cattle are processed.

Campylobacter

Campylobacter is a bacterium commonly found in non-frozen, raw (fresh) chicken. It is a major cause of food-borne diarrheal illnesses in the United States according to the Centers for Disease Control, but is easily destroyed by freezing and cooking processes. Tyson Foods is participating in nationwide studies sponsored by the U.S. Poultry and Egg Association (USPEA) to establish baseline numbers for *Campylobacter* incidence industry-wide. To date, considerable progress has been made in reducing the incidence of *Campylobacter* in fresh chicken.

FOOD SAFETY RESEARCH SPONSORSHIP

To foster research opportunities, Tyson Foods endowed the Donald "Buddy" Wray Chair of Food Safety at the University of Arkansas Dale Bumpers College of Agricultural, Food, and Life Sciences. Named for the retired president and chief operating officer of Tyson Foods, the Wray Chair of Food Safety will support areas such as food processing. Research sponsored through this endowment will help ensure the quality of processes and products.

Salmonella

For several years, Tyson Foods has been actively involved in monitoring programs designed to detect potential food safety hazards attributed to *Salmonella*. Work is being done to find and eliminate potential sources of *Salmonella* introduction into the flocks, and raw chicken production is monitored daily at every processing facility for incidence of *Salmonella*. Finished product is also routinely tested before it is released to the customer. Tyson scientists and production personnel work closely with corporate statisticians to develop validation studies to help determine the most effective, economical, and environmentally friendly intervention strategies that can be applied in processing facilities for control and prevention of *Salmonella*.

Avian Influenza

Avian influenza (AI) has been monitored at Tyson for many years. We have a rigorous AI surveillance program in place which focuses on both breeders and broilers. Breeder flocks are monitored many times over the course of their life, and broilers are randomly monitored prior to processing. By the end of January 2006, all broilers processed at Tyson Foods facilities will be tested for AI to confirm negative status. In addition, Tyson has two laboratory facilities that are National Poultry Improvement Plan (NPIP) authorized laboratories for AI testing.

While there are many forms of AI, not all are common in commercial chickens; however, some forms do appear occasionally. When this happens, Tyson works cooperatively with federal, state, and local authorities to contain and eradicate the disease. Tyson Foods has implemented a comprehensive plan that includes biosecurity drills, and regularly audits the effectiveness of the program. Tyson Foods chicken health and occupational health experts will continue ensuring the most effective programs are in place to prevent and eradicate AI in Tyson flocks.

Flock Protection

As a fully integrated chicken producer, Tyson Foods owns chicken throughout its life cycle. Our chicks undergo a thorough health check and immunization program at the hatchery to protect against disease at the farm. We vaccinate the mother hens against infection and monitor the immune levels of birds to ensure they are disease free. Several thousand serum tests are run every week on samples from farms throughout the company to confirm animals are healthy. To preserve the long-term effectiveness of antibiotics, we use these medicines only when needed to prevent disease or transmission of disease. In our hatcheries, we sanitize the buildings to minimize disease transmission as chicks hatch. Through a demanding biosecurity program, we limit the movement of people and animals between farms to minimize the spread of diseases.

We test every flock to ensure it is pesticide free. We routinely monitor for pesticide residue in samples of feed ingredients, finished feed, litter, and soil from each farm. Pesticides that could leave residue in and around chicken houses and feed supplies are absolutely prohibited.

DID YOU KNOW?

Tyson Foods has never used, nor do we currently use, growth hormones or steroids in our chicken. Federal regulations prohibit the use of growth hormones or steroids in any chicken product.

Safe Feed Is Safe Food

Food safety starts with safe feed for the animals. We produce chicken feed at our 34 feed mills using grains from approved suppliers — members of the Animal Protein Producers Industry — with systems in place to control *Salmonella*. The typical diet of a Tyson Foods bird primarily consists of corn, sorghum, and wheat, plus a mixture of vegetable proteins. We audit all feed mills to ensure the quality of feed is maintained throughout the company.

DID YOU KNOW?

Tyson Foods is one of the largest users of grain feed in the world and the largest producer of animal grain feed for chicken. All Tyson Foods feed mills are licensed and inspected by FDA, all are members of the American Feed Industry Association, and all follow industry best practices for handling feed.



COMMUNICATING WITH CONSUMERS

Food Safety for Customers and Consumers

Raising customer and consumer awareness is a key component of food safety. For example, our products are labeled with information on how they should be stored and cooked. Tyson Foods, in partnership with others, sponsors several initiatives to promote safe handling of food.

foodWISE®

For more than 65 years, we have collaborated with industry partners and consumer associations to ensure the entire food chain



is safe. Our foodWISE® program is specifically designed to help educate customers and consumers on the comprehensive food safety practices that exist within Tyson Foods and to bring food safety techniques into the home. We spread this message through consumer events, on our packaging, and through our Web site.

Fight BAC!®

Tyson is a sponsor of the Food Marketing Institute Foundation and its educational efforts on food safety and handling. The company has made significant contributions to Fight BAC!® through the foundation. This consumer education effort was initiated by the

Partnership for Food Safety Education, a coalition of industry, government, and consumer groups. Tyson Foods also contributes to Total Food Safety Management, a program focusing on education and adoption of food safety best practices at the retail level.

ServSafe®

Our food service division sponsors the International Food Safety Council (IFSC), which is part of the National Restaurant Association Educational Foundation. The council aims to heighten awareness of the importance of food safety education. We are a founding member of the IFSC ServSafe® program, which is one of the premier training vehicles used by food service operators to teach employees about safe food handling.

Allergen Labeling

To improve consumer education and awareness of potential food allergens, in 2001 — well ahead of the Food Allergen Labeling and Consumer Protection Act of 2004 — Tyson proactively initiated labeling of packaged products that contain allergens. Although there was no government mandate or directive to do so, it was and is vitally important to protect consumers' health to the best of our ability, and this included the growing concern over allergic reactions to undeclared proteins in food products. In addition, whenever a product formulation changes, we send an alert to our facilities to ensure allergen food labeling is properly updated. Our food allergen guidelines were adapted from the Food Allergy and Anaphylaxis Network (available at www.foodallergy.org).

Healthy Eating

Lifestyles and nutritional needs vary from country to country and change over time. Today, many people in the United States and Europe are battling obesity. Our efforts to promote well-balanced eating include offering a variety of protein-rich foods that can be used in low-fat and low-carbohydrate diets. The company also makes products for customers watching their intake of calories, sodium, trans-fats, and carbohydrates. As lifestyles and needs evolve, Tyson Foods will continue to respond with innovative product offerings.

Consumers are becoming more aware of the nutritional content of foods. In 2004, Tyson Foods removed trans-fats from fully cooked retail and school foodservice products. We also made product labels more informative. Packaging labels convey key nutritional information that helps consumers make more informed choices.

Listening to Others

Consumers can reach us through a 24-hour food quality and complaints hotline (1-800-24-Tyson). We treat each call seriously and promptly. If a question or concern cannot be answered immediately, we will address it within 48 hours. The hotline is staffed by food quality experts who can answer questions about nutritional content, packaging, shelf life, storage, preparation, and new product lines. In 2005, the hotline received approximately 122,000 calls, of which 36 percent were complaints while 64 percent were questions regarding product quality and related topics.





Animal Well-Being

Millions of people around the world depend on chicken, beef, and pork as an important source of protein. We do our best to ensure the handling of animals is carried out as humanely as possible, and expect all Team Members to respect and serve as stewards of the animals entrusted to them.

ANIMAL WELL-BEING PROGRAMS AND PRACTICES

We have developed and implemented animal well-being programs for our chicken, beef, and pork businesses. The programs cover:

- internal audits by veterinarians, live production, and QA professionals
- training and monitoring of Team Members as they work with the animals
- inspection of facilities used for housing, staging, and handling of animals
- independent third-party validation and review of operations and facilities

In addition to plant site functions and activities, we also cooperatively engage and train our live-haul personnel and independent chicken producers to further promote and provide conditions that support animal well-being.

Because we purchase beef and most of our pork from independent suppliers, we have less control of these animals' well-being prior to processing. However, we still strive to ensure their well-being is maintained from the farm to our facilities. For example:

- We are assisting the National Pork Board with developing an animal well-being program for producers.
- We buy only healthy animals.
- We provide manuals that outline good management and well-being practices to the drivers who transport livestock to our plants.

Our Commitment: Mission Statement on Animal Well-Being

"Tyson Foods is committed to the well-being, proper handling, and humane slaughter of all the animals that are used in our food products. This is a long-standing commitment, and we pledge our diligence in leading the industry pursuit of new and improved technology and methods to further enhance animal well-being. This is not only the right thing to do, but is an important moral and ethical obligation we owe to our suppliers, to our customers, to ourselves, and, most of all, to the animals we depend on for our products and our livelihood. All Tyson Team Members, as well as our chicken producers and beef and pork suppliers, are expected to respect and serve as stewards of the animals we work with every day, treating them in a proper manner at all times."

— John Tyson, Chairman and CEO

Acting on this commitment, Tyson Foods established an Office of Animal Well-Being. This office advises company executives and management regarding animal well-being issues and works directly with customers and trade groups. It audits animal handling practices at Tyson Foods facilities and develops training materials. The office also provides technical guidance and insight on antibiotic and hormone issues as related to animal well-being and animal production agriculture.

- We have management positions certified to train swine truckers in the Trucker Quality Assurance program developed and managed by the National Pork Board.

Although we do not always hire or control these transporters directly, we do inspect the hogs and cattle as they arrive at the facility, and we investigate any concerns.

Training Programs

Educating Team Members on the company's expectations, standards, and practices is a key component of our approach to animal well-being. Team Members who routinely work with live birds in Tyson chicken processing and hatchery facilities must complete initial training and be recertified every 12 months by attending a review session. The training covers proper handling of birds during transport, maintaining adequate ventilation and temperatures for bird well-being, effective stunning of birds, and avoiding injuries to birds, among other topics. To demonstrate understanding, Team Members must pass a written test and sign an agreement to comply with the company's bird well-being requirements.

In our beef and pork division, Team Members who work with live animals, as well as managers and supervisors working in these areas, are required to be Tyson Foods certified Trained Animal Handlers. Certification requires successful completion of a class in animal handling and stunning practices, a written test to demonstrate mastery of the class material, and signing an agreement to comply with the company's animal well-being requirements. Handlers must be recertified every six months.

Posters and signs throughout Tyson facilities constantly remind Team Members of our commitment to proper animal handling.

Audits

To evaluate the effectiveness of our animal well-being training and to ensure Team Members are following procedures and practices correctly, we routinely audit all Tyson plants. For chicken processing facilities and hatcheries, bird well-being audits are conducted using protocols developed in conjunction with the National Chicken Council animal well-being guidelines. Auditors inspect birds for injury during transportation and handling, and observe handlers to ensure humane treatment of birds. Audits are performed on a weekly basis by the plant manager and Team Members, and monthly by our quality assurance staff (processing facilities) or live production managers (hatcheries). Once a year, a Tyson veterinarian audits all chicken plants. We also are training our in-house veterinarians on auditing techniques for animal well-being in chicken houses so we can extend our auditing programs to our independent producers and Tyson-owned farms.

For beef and pork processing plants, Tyson has developed an audit program using the American Meat Institute animal well-being guidelines. The plant manager performs an in-depth animal well-being audit twice yearly. Yard supervisors conduct quarterly yard condition and trucker transportation audits. In addition, USDA evaluates our well-being practices on a routine basis.

Several customers conduct independent audits of animal well-being at our chicken, beef, and pork facilities.

ANIMAL WELL-BEING AT BROILER FARMS

Cages are not used in broiler houses at Tyson Foods or our independent producers. Our birds are raised indoors in barns where they can move freely and where we can protect them from inclement weather, temperature extremes, predators, and parasites. The typical broiler house is about 16,000 square feet, and the birds are allowed to move throughout this entire space for a majority of their lives. The houses are kept warm in the winter and well ventilated in the summer.

We do not use forced molting techniques, as is sometimes done in the chicken industry to increase the productive life of laying hens. (Molting is a natural process that allows hens to replace their feathers during which no eggs are produced.) None of our birds undergo this practice.

We do not practice debeaking or toe trimming in our broiler houses. Bird flocks naturally establish a "pecking order" and, at times, experience instances of aggressive behavior. To counteract this, some independent producers trim the beaks and the middle toes of birds. However, this is not done by Tyson Foods or our independent producers. The conditions in broiler houses owned by or contracted with Tyson are carefully controlled to minimize stress on our birds, and instances of aggression are so low that beak or toe trimming is not necessary.

Automated Catching of Chicken

Each of our chicken processing facilities maintains five or six catching crews, who catch the birds and load them onto trucks for transportation to our processing plants. To protect worker health and safety and reduce stress on birds involved when hand caught, we — along with the chicken industry as a whole — are moving towards mechanical catching. Approximately 50 percent of our chickens are currently caught using mechanical catchers, and this percentage is increasing.

Promoting Research

As an industry leader, Tyson Foods sponsors considerable research at universities on methods for animal handling and well-being. These studies cover topics such as litter quality, lighting in chicken houses, lameness prevention in birds, and optimal methods for stunning animals. Tyson, key food retailers, and a charitable foundation jointly support a full-time research chair position at the University of Arkansas to study chicken and livestock behavior and well-being.

Team Members also spend considerable time speaking to university and college students and working with industry associations (including the American Meat Institute, the National Pork Board, and the National Chicken Council) to improve the collective understanding and management of animal well-being issues.

Cobb-Vantress

Chicken Breeding Research and Development

Besides growing broilers and processing beef, pork, and chicken food products, Tyson breeds its own birds through its wholly-owned subsidiary, Cobb-Vantress, a world-renowned chicken research and development company.

Preserving Genetic Diversity

Cobb-Vantress uses only natural breeding methods and does not sell any genetically engineered products. We conduct research to ensure the birds we breed have superior musculoskeletal and cardiovascular strength and disease resistance. Further, Cobb-Vantress maintains a genetic library of chicken breeds to help sustain the genetic diversity of chickens around the globe.

Biosecurity

To preserve our pedigree stock, Cobb-Vantress maintains four geographically isolated pedigree farms. If disease or disaster were to hit one of our pedigree farms, the gene pool would be preserved. Further, to protect the valuable genetic stock at these pedigree farms, Cobb-Vantress operates a state-of-the-art, environmentally controlled feed mill to carefully control what is fed to our pedigree birds. We do not feed animal byproducts to our birds. The pedigree farms restrict access to keep out disease. Not even feed trucks enter the premises, and movement of Team Members is strictly controlled within and between pedigree farms to prevent transfer of disease. For example, a Team Member may have to spend up to two weeks away from pedigree stock if he or she has visited other farms.

Cobb-Vantress has breeder stock in the United States, Brazil, and Europe to ensure all our producers and customers maintain uninterrupted supplies of premium chicken.

Husbandry Practices at Cobb-Vantress

The animal well-being culture at Cobb-Vantress is strong. Its executive animal well-being group (composed of senior management, scientific experts, and veterinarians) meets monthly to keep current with new and emerging animal well-being practices and research to ensure Cobb-Vantress employs the latest and best animal husbandry practices.

Cobb-Vantress provides technical support services to breeding farms and hatcheries in the United States and overseas. Staff members provide advice regarding flock health and care. They visit these farms regularly and provide on-site training. Further, the company audits breeding farms and hatcheries specifically for bird health and well-being.





Environment

Tyson Foods is committed to conducting business in a manner that respects and preserves natural resources. Team Members have always been fortunate to live and work in some of the most beautiful and scenic areas of our country. It is a privilege we do not take lightly. In our Core Values, we affirm our role as stewards of the environment.

In 2004, after extensive internal stakeholder input, the company developed a new, comprehensive environmental policy (see following page). The new policy serves as the foundation for how we protect the environment throughout our global operations.

We demonstrate a commitment to stewardship each and every day. Tyson applies proven environmental technologies and works with other companies on new advances. We encourage independent producers to take good care of the land, and each year at our annual shareholders' meeting, we recognize those who are outstanding environmental stewards.

ENVIRONMENTAL MANAGEMENT

Standards

Achieving environmental excellence begins with setting clear expectations, establishing procedures, measuring progress, and holding ourselves accountable. Building on our environmental policy, we have a comprehensive set of standards and procedures governing all environmental aspects of our business, from air emission control to waste oil management. An example of these procedures is our companywide capital improvement request process that requires an environmental review as

part of the approval process for projects that have potential environmental impacts.

EMS Development

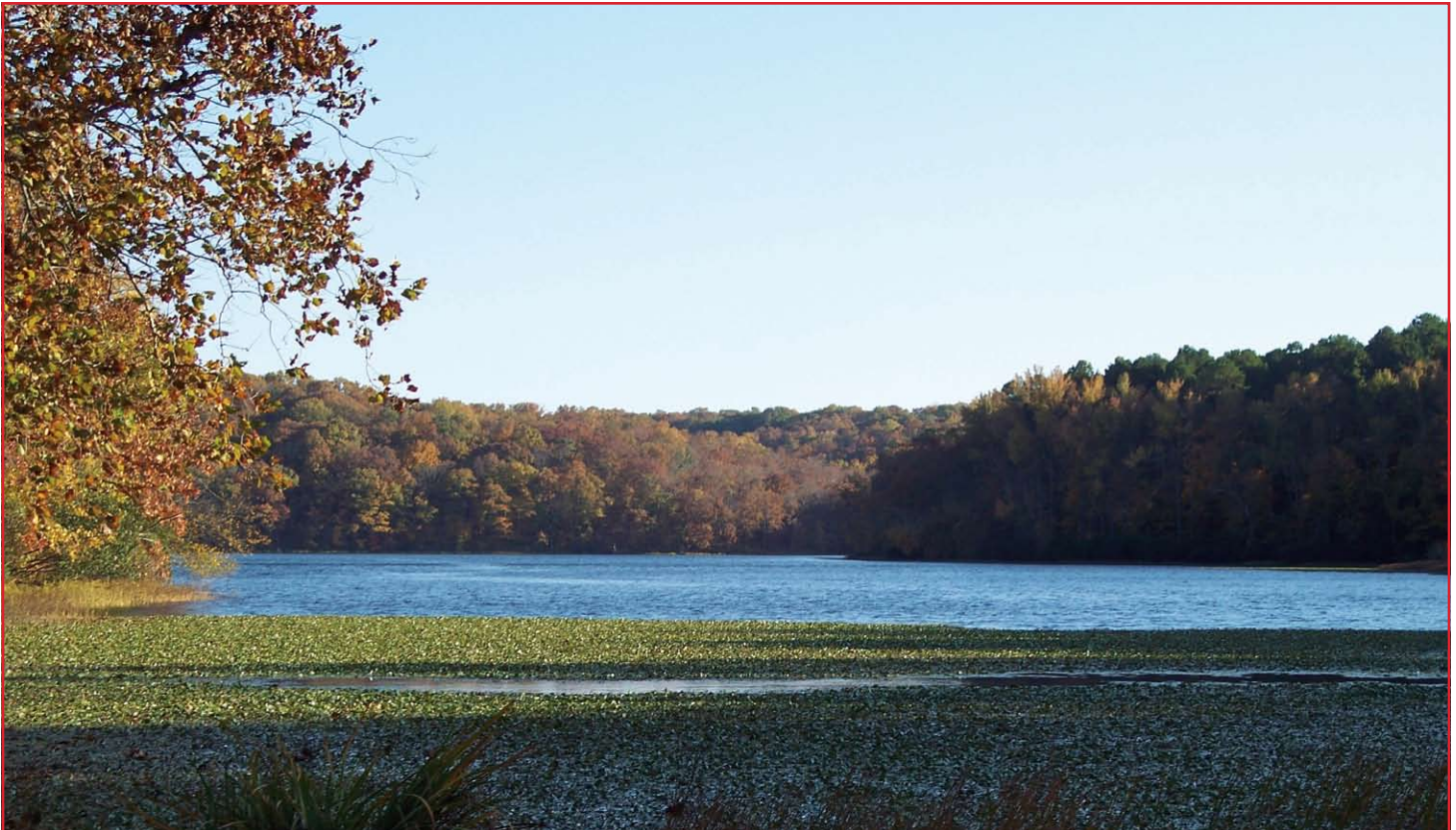
As part of our commitment to continual environmental improvement, we are implementing an environmental management system (EMS) at all our domestic facilities. Modeled after the international standard ISO 14001, our EMS enhances existing environmental practices and establishes a performance-based program for the organization.

Our first EMS was implemented in 2004 at the Sedalia, Missouri, facility as a requirement of an EPA compliance agreement. The Sedalia EMS served as the model for other facilities. As of August 2005, an EMS was in place at two additional facilities: Noel, Missouri, and Dakota City, Nebraska. Implementation is underway at eight other "pilot" facilities. The successful establishment of the EMS at these 11 facilities will form a solid foundation for a companywide program. Our goal is to have this framework in place throughout our U.S. operations, and to incorporate health and safety performance into each EMS, by December 2008.

By taking what we already do best and blending it into a new, focused management strategy, we can better protect the health of our Team Members, uphold Team Member safety, protect the environment, and significantly reduce our environmental, health, and safety risks. The implementation of this management system will guide our efforts in these areas and keep us on track as we address ongoing challenges.

INTEGRATING ENVIRONMENTAL, HEALTH, AND SAFETY MANAGEMENT

At Tyson Foods, we believe integrating environmental, health, and safety activities makes good sense. Providing a safe and healthful work environment for Team Members requires similar programs, practices, and systems for protecting the natural environment around our facilities. During 2005, we completed the integration process and are working to identify opportunities to further leverage these synergies. Through integration, we expect to improve the way we manage environmental, health, and safety issues, leading to a safer workplace and a cleaner environment.



Tyson Foods Environmental Policy

Environmental stewardship is a vital Core Value of Tyson Foods' business philosophy because we believe protecting natural resources is essential to achieving clean air, water, and land for our world. We continuously strive to achieve the highest level of environmental excellence in all of our company operations so that we are exemplary stewards of the animals, land, and environment entrusted to us.

Tyson Team Members embrace an evolving environmental management system that focuses on setting environmental goals, measuring success, and achieving continual improvement. Tyson management expects significant achievements in environmental excellence and holds Team Members accountable for their individual roles in the environmental management process.

To achieve our environmental excellence goals, Tyson will:

- Manage all operations in an environmentally-responsible manner with emphasis on pollution prevention, conservation, recycling, and operational efficiency
- Require Team Members to meet or exceed the requirements of all environmental laws and regulations
- Require a statement from its contractors and supplier partners of their commitment to compliance with all environmental laws and regulations
- Participate in the development of responsible state and federal environmental standards by contributing sound scientific information that supports our positions
- Conduct detailed multi-media (land, air, and water) audits on a minimum three-year cycle to measure, evaluate, and continually improve environmental programs and facility performance
- Perform annual environmental assessments of production facilities to evaluate key target areas for environmental performance
- Establish clear roles and responsibilities throughout the company for communicating and managing environmental compliance programs
- Perform periodic management reviews of the environmental process to evaluate performance and support continual improvement
- Provide environmental training for Team Members
- Commit resources to ensure appropriate capital and staffing to support environmental requirements
- Include environmental compliance as part of the business performance criteria for each operating location
- Include an environmental review as part of the capital improvement process for production projects that are determined to have environmental impacts
- Evaluate new and emerging technologies with application for pollution prevention, conservation, and sustainable operation
- Manage all environmental business interactions in accordance with the Tyson Core Values

— John Tyson, Chairman and CEO

Staffing and Training

We employ more than 30 corporate environmental professionals, 40 complex/facility environmental managers, and 250 wastewater environmental support staff across the company. The success of our environmental mission is directly related to the knowledge, skills, and experience of our Team Members. To this end, Tyson Foods designed an environmental training and development program to ensure that Team Members have a clear understanding of their environmental roles and responsibilities and the company's expectations.

Auditing Program

Tyson Foods has a formal environmental audit program to review regulatory compliance and facilitate improvements. Company operations are audited against:

- applicable federal, state, and local environmental regulations
- internal environmental standards
- site-specific environmental permits and programs

The environmental audit program is designed and managed such that all domestic operations are audited once every three years. All processing plants, rendering plants, wastewater treatment operations, tanneries, feed mills, hatcheries, truck service centers, and distribution centers are included in this three-year rotation. Since July 2000, we have conducted 308 facility audits, including 48 facilities audited in 2005.

Facility involvement is essential to ensuring audit issues are addressed. Following an audit, site staff are responsible for developing a site-specific corrective action plan within two weeks and must address findings within 60 days. In special cases, some items may require more than 60 days to complete (e.g., permitting or construction projects). Facilities collaborate with members of the corporate environmental department to ensure corrective action plans satisfy the intent of each finding. The environmental department offers technical support while facilities address audit findings. Once a facility has resolved all issues, facility managers are responsible for verifying and certifying that all corrective actions are complete. In 2005, we closed out 95 percent of audit issues on time. The remaining 5 percent were delayed due to construction projects, regulatory interpretations, and recordkeeping delays. The facilities did, however, close all audit issues within 20 days of their original closure date.

STEWARDSHIP

Water Use

For many years, Tyson Foods has worked to conserve water to reduce our environmental impacts and operational costs. We collect water volume data from our larger processing facilities, which represent the vast majority of Tyson water use. Small volumes used at small processing plants, hatcheries, and Cobb-Vantress facilities are not currently tracked but will be in the

DID YOU KNOW?

Tyson operations in the United States must comply with hundreds of federal and state environmental regulations. We document compliance with, and audit our performance against, the Clean Air Act, Clean Water Act, Emergency Planning and Community Right-To-Know Act, Resource Conservation and Recovery Act, and the Safe Drinking Water Act, to name a few. Many aspects of our environmental programs go beyond regulatory requirements, to meet the expectations of our Core Values and environmental policy.

CONSERVING WATER

Water is a vital natural resource for the sustainability of our business and our country. In 2001, Tyson's chicken plants began an intensive water conservation and reuse program at many of our processing plants. As a result, we have seen sustained reductions in water use from 25 to 35 percent at many of these facilities. This effort has saved millions of gallons of water as well as produced substantial cost savings.

For example, Tyson's Corydon, Indiana, production facility reduced its water use by 27 percent in 2004, cutting its average weekly consumption from 2.4 million gallons to 1.7 million gallons. In addition to the positive impact on the environment, the facility saved more than \$156,000 in water costs that year.

USING A WATERSHED APPROACH TOWARD WATER QUALITY PROTECTION

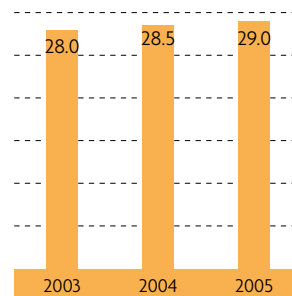
Tyson Foods supports efforts to protect water quality in the Elk River watershed, which serves parts of Oklahoma, Missouri, and Arkansas. We donated \$60,000 to the Elk River Watershed Improvement Association (ERWIA) to help the nonprofit group design and implement an improvement and management plan for the entire basin, which drains 870 square miles of land.

"We're thankful for Tyson's donation as well as the help the company's Noel [Missouri] chicken complex has provided since our group was formed. Through this support, the organization will be able to make a real improvement in the Elk River watershed, which will benefit many communities."

— Joseph Pease,
President of ERWIA
and an environmental manager for Tyson Foods

future. Due to increased production and sanitation requirements at certain facilities, overall water use increased from 28.5 billion gallons in 2004 to 29 billion gallons in 2005.

Comparatively, we use more water than non-food industries because maintaining sanitation and food safety is of paramount importance to us, and this constrains our ability to reduce water consumption. Our goal is to conserve water where possible while maintaining the highest food safety standards.



Water Use
billions of gallons

Water Quality Near Farms

Tyson Foods also strives to protect and improve water quality in local watersheds. We have applied significant resources to protect local water bodies through proper management of chicken litter and hog manure. We strongly encourage independent chicken and swine producers to develop and implement nutrient management plans addressing land application of chicken litter and hog manure; company farms are required to develop such plans. Proper management of these materials can provide soil benefits while also protecting local waterways.

OKLAHOMA SCENIC RIVERS COMMISSION

Tyson, along with five other chicken companies that have contracts with northeastern Oklahoma farmers, presented the Oklahoma Scenic Rivers Commission (OSRC) with \$275,000, the first installment of a \$1.1 million commitment, to further the commission's mission of preserving and protecting the Illinois River and other scenic waterways.

"This is indeed a historic time to be serving on the Oklahoma Scenic Rivers Commission," said Rick Stubblefield, Chairman of the OSRC. "Many thanks are due to the gracious generosity of the poultry companies, the commitment of the OSRC Commissioners, and the hard work of Administrator Ed Fite and the OSRC staff — all working together to improve water quality and the quality of life for landowners along our scenic streams."

Wastewater Management

Wastewater from our facilities is treated through various processes before it is either sent to a city treatment plant or meets government-approved levels and is discharged into a nearby waterway. The treatment processes typically include flow equalization, pH control, separation of solids, oxygenation, and chlorination/dechlorination.

Returning clean water to the natural environment is one of Tyson's most important stewardship responsibilities. With 38 full-treatment plants and 32 partial treatment plants in the United States, we spend more than \$100 million every year on wastewater treatment, handling more than 79 million gallons per day. We work hard to comply with our permits. The number of permit exceedances decreased by approximately 50 percent from 2003 to 2005.

DAKOTA CITY, NEBRASKA

Biogas or methane is generated as a by-product of our wastewater treatment process at Dakota City, Nebraska. The biogas is captured and used as an alternative fuel source to natural gas for steam generating boilers. The process not only conserves a natural resource but it saves the complex approximately \$1 million per year.

Waste Management

Hazardous and Universal Waste

Tyson Foods generates only a small amount of hazardous waste, generally consisting of waste from food safety laboratory and wastewater laboratory tests. Through the years, we have minimized practices that require the use or disposal of hazardous chemicals, and we continue working to reduce hazardous materials from our operations. Most Tyson facilities are conditionally exempt small quantity generators, a U.S. EPA classification for sites that dispose less than 220 pounds of hazardous waste per month.

Our facilities also produce common industrial waste such as light bulbs, batteries, and aerosol cans. These materials are classified as universal waste in the United States. Tyson Foods disposes of or recycles these wastes in accordance with regulatory requirements.

Biohazardous Wastes

Tyson facilities generate biohazardous waste from activities such as vaccinating sows and chicks, foodservice laboratories, and nursing stations. This waste is handled with care and stored safely. Tyson Foods manages these wastes by using an autoclave or disposes of it through a professional contractor. We meet or exceed applicable regulatory requirements.

RECYCLING AT MONETT, MISSOURI

The Monett, Missouri, chicken complex, which consists of a processing plant, hatchery, and feed mill, has recently focused on improving waste management. Monett's goal was to reduce the cost of solid waste disposal by half. They not only met their goal, but as of May 2005, they had reduced their trash costs by more than 50 percent at the processing plant and by 61 percent at the hatchery. These reductions primarily were obtained through assessing inefficiencies within the disposal processes, setting up a system to collect recyclables, and educating Team Members on items that could be recycled. This location is becoming a model complex on how to recycle.

"Working together, our complex has made an environmental impact on our community through this recycling effort."

— Becky Thomas,
Monett Complex Environmental Manager

Solid Waste

The company generates solid waste, generally consisting of paper, metal, and plastic. Metal is recycled or reused whenever possible. We also are implementing plastics recycling practices at facilities, where feasible. Tyson Foods is partnered with Waste Management, Inc., and the Weyerhaeuser Company to reduce the amount of trash and corrugated material sent to landfills. Efforts are underway to further increase recycling and to educate facility managers on its importance.

Litter Management

We work closely with independent chicken producers to help promote proper management of chicken litter (the manure and other organic material collected from chicken houses). We have developed a chicken farm environmental management manual, which we give to our farmers and independent producers to help in the day-to-day management of their farms. The manual covers best management practices and regulatory requirements for aspects of chicken management, including litter management, odor control, land application of litter, and protection of water bodies.

Tyson Foods is committed to evaluating new and alternative technologies for litter management that will benefit the environment. One of our major focuses is assessing innovative technologies for using litter as a component of improved fertilizers or as a fuel source.

Air Emissions

Tyson Foods is preparing a baseline air emissions inventory for all facilities, scheduled for completion by January 2006. An

emissions database will allow a better understanding of the potential air quality impacts of our operations and help us prioritize future reductions. Based on the information collected, we will evaluate opportunities for reducing emissions of greenhouse gases, ozone-depleting substances, and other air pollutants.

Climate Leaders/Climate Resolve

Greenhouse gas (GHG) emissions are important due to their potential impact on the global climate. In early 2004, Tyson Foods joined Climate RESOLVE, a voluntary GHG reduction program developed by the Business Roundtable.

Also in 2004, we became a Climate Leaders Partner with the U.S. Environmental Protection Agency (EPA). This program is a national voluntary effort that targets the reduction of GHG emissions. As a Climate Leaders Partner, Tyson Foods will develop and maintain credits for GHG reductions. Currently, we are completing a companywide GHG inventory as part of developing the overall air emissions database. Tyson Foods, in collaboration with EPA, will then set GHG reduction goals for the next 5 to 10 years.



SmartWay Transport Partnership

Tyson Foods maintains a large fleet, including refrigerated trucks and other vehicles. We are working to reduce the environmental impact of our long-haul fleet of trucks. In October 2004, we partnered with EPA in a program called SmartWay™, a national, voluntary environmental and energy conservation program for companies that ship freight. Tyson Foods' transportation group worked with EPA to develop measurable goals to reduce GHGs and pollution and to improve fuel efficiency. To meet these goals, we are investing in new, lower-emission engine technologies, and we are putting aluminum wheels on our tractors to reduce drag and increase fuel efficiency. In addition, our trucks are equipped with software that monitors engine diagnostic information, which has resulted in a reduction of overall fleet idle time by nearly 15 percent in the last two years.



Ammonia in Refrigeration

Tyson Foods is one of the largest users of ammonia in refrigeration systems in the United States. In such systems, some releases of ammonia to the atmosphere can occur during regular operations or as a result of repairs or replacements. We use approximately 6.5 million pounds of ammonia across nearly 100 facilities. By properly inspecting and maintaining refrigeration systems across the company, Tyson Foods strives to minimize ammonia releases.

Ammonia Generated on the Farm

Ammonia is naturally emitted from chicken manure. Tyson Foods has agreed to implement an ammonia monitoring project as part of the settlement of a 2002 lawsuit over emissions reporting issues involving more than 80 chicken houses in western Kentucky. In return, the Sierra Club and the other plaintiffs have agreed to resolve their suit against the company. Tyson has hired environmental researchers from Iowa State University to

measure ammonia emissions from two company-owned chicken houses. The information may help increase knowledge regarding air emissions from chicken growing operations.

"We're pleased to reach this cooperative agreement and believe this science-based approach is the best way to proceed," said Kevin Igli, Vice President and Chief Environmental, Health, and Safety Officer of Tyson Foods. "This settlement is also consistent with EPA's recently announced Air Quality Compliance Agreement program, which presents some positive ideas for advancing the science of air emissions from livestock and chicken farms."

BIODIVERSITY AND COMMUNITY OUTREACH

Biodiversity refers to the variety and variability of living organisms and ecosystems. It is important to people because we depend on other species for food, work, recreation, and the environmental conditions (clean water, air, and land) that sustain our lives. Through financial support and the efforts of Team Members, Tyson Foods is working to promote biodiversity at our sites and in the community.

Tyson Foods is supporting the preservation of a 2.5-acre urban wetland prairie in Fayetteville, Arkansas. In April 2005, we contributed \$25,000 toward the purchase of the property, and Audubon Arkansas will restore the land by replanting it with native species. The land will be open to the public as a recreational area and will provide an outdoor laboratory for ecology students. In addition, the prairie will help with local stormwater management.



Kevin Willis, the complex Environmental Manager at our Obion County, Tennessee, facility, received the 2004 Wildlife Professional of the Year award from the University of Tennessee at Martin (UT-Martin). The facility has designated 35 acres that are being planted with native warm-season grasses to create a more diverse wildlife habitat. This project is being conducted

through a partnership with UT-Martin that provides wildlife management students an opportunity to gain hands-on experience with habitat restoration projects. Kevin and other Team Members have created a small wetland area (see photo on page 30) that not only helps to manage the facility's stormwater, but it also provides a diverse wetland plant community teeming with reptiles and amphibians. This has worked so well that there are plans to construct additional wetlands in other areas of the property. The facility has also developed a "bluebird trail" around and throughout the property. Approximately 30 bluebird nest boxes have been installed to date. In the spring of 2005, there were at least 10 successful nests noted on the property, each of which fledged an average of 5 bluebirds.

CORYDON COMPLEX HELPS CLEAN UP COMMUNITY

Team Members at our Corydon, Indiana, complex, along with several other local businesses and the Harrison County Tourism Bureau, sponsored the Second Annual Harrison County Earth Day Sweep on April 23, 2005. Complex Environmental Manager Faith Lovett and Plant Human Resources Manager Erin Miles coordinated the event to honor this special day.

"The community-wide support helped us to complete several major projects," Faith said. "Projects included picking up trash on local highways, laying mulch in a local park, planting trees, cleaning up a local park, and beautifying the historic town square in downtown Corydon."

Tyson Foods celebrated Earth Day in 2004 and 2005 by involving Team Members and local community members in environmental stewardship. Team Members set up environmental information booths, adopted community service projects, and hosted other activities. In 2004, 30 facilities participated and in 2005, that number grew to 45.



COMPLIANCE

Tyson Foods strives to comply with environmental regulations and permits. It is the company's goal to significantly reduce the number of fines and notices of violations we receive. We expect to accomplish this goal by implementing our EMS companywide (see page 25), by communicating more effectively with facility and senior management, by identifying and quickly resolving potential compliance issues, and by continuing to improve our performance over time.

Penalties and Consent Agreements

We incurred several fines in 2005. The largest penalty was \$28,723 for a fine incurred by a facility. In addition, Tyson Foods facilities reported approximately 60 spills 2005, and we entered into four consent agreements with regulatory agencies to address specific environmental items. While we always strive to follow all laws and regulations, we accept responsibility for our mistakes and, when they occur, take steps to prevent recurrence.

Environmental Penalties Incurred in 2005

Amount	Description
\$28,723	Failure to submit a timely and complete facility Risk Management Plan
\$18,400	Civil penalty related to consent agreement for four wastewater exceedances, unpermitted stormwater discharge, and an additional permit exceedance
\$13,436	Administrative order on de minimis consent settlement regarding Superfund liability
\$7,000	Failure to contact the National Response Center in response to an ammonia release at a facility
\$4,250	Civil penalty due to several violations noted during an air inspection conducted in May 2003
\$1,125	Two alleged violations of risk management plan requirements
\$1,033	Result of five wastewater exceedances
\$1,000	Fine for a notice of violation concerning odor
\$340	Industrial wastewater exceedances
\$202	Industrial wastewater exceedances

SEDALIA, MISSOURI, SETTLEMENT

In June 2003, Tyson Foods settled a criminal investigation and subsequent lawsuit with EPA for issues from 1999 at the Sedalia, Missouri, complex. The company paid a total of \$7.5 million to resolve the case, including \$5.5 million to the United States, \$1 million to the Missouri Natural Resources Protection Fund, and \$1 million to the Pettis County, Missouri, School Fund. The company signed a five-year compliance agreement with EPA. All the requirements mandated under the agreement have been completed on schedule thus far, with two years remaining.

The lawsuit and subsequent settlement have brought significant positive change to Tyson Foods. We have taken a hard look at our practices including those that gave rise to the dispute, and have made changes to improve our performance. We are a better company today because of it, and our relationship with EPA regulators is now much stronger and more collaborative.

AWARDS AND RECOGNITION

External Awards

Tyson Foods has received public recognition for our environmental programs and performance. We are proud of our accomplishments and committed to improving what we do and how we do it.

Our Obion County, Tennessee, chicken plant won the U.S. Poultry and Egg Association Clean Water Award in the wastewater full treatment category in March 2005. This award recognizes outstanding water treatment facilities in the poultry industry. Our Team Members at the complex worked extremely hard not only to meet regulatory requirements but also to enhance the facility grounds and the community. Built in 1997, the facility processes 635,000 birds per week and produces 900,000 gallons of wastewater per day.

The Albertville, Alabama, facility received honorable mention in the pretreatment category of the U.S. Poultry and Egg Association 2005 Clean Water Awards. The facility produces an effluent that is consistently below permit limits. The plant has implemented a program to reduce the waste entering the treatment system, improve recovery control procedures for lost fryer oil, and enhance clean-up procedures in the breeding and battering areas.

The Tyson facility in Lexington, Nebraska, received the 2004 Scott Wilber Award from the Nebraska Water Environment Association. The award recognizes the outstanding operation and maintenance of an industrial wastewater treatment plant in Nebraska for the current year. Part of the honor is due to changing the existing biogas scrubbing system for removal of hydrogen sulfide from gas-generated by the anaerobic lagoons to the Paques Thiopaq® process. In addition, a system to recover scrubbed biogas as fuel was installed and is being prepared for startup. These upgrades resulted in both cost and energy savings for the plant, in addition to providing benefits to the environment. It is the ninth time the Lexington facility has received the award since its inception in 1992.

In March 2005, the Missouri Water Environmental Association presented the Gold Industrial Wastewater Pretreatment Compliance Award to the Tyson facility in Monett, Missouri. To receive this honor, Gold Award winners must be in full compliance with all Missouri wastewater discharge and reporting requirements, have an industrial wastewater treatment facility or pollution prevention program, and have a history of good relations with the nominating city or sewer district. This represents the 14th award earned by this facility over the past 13 years.

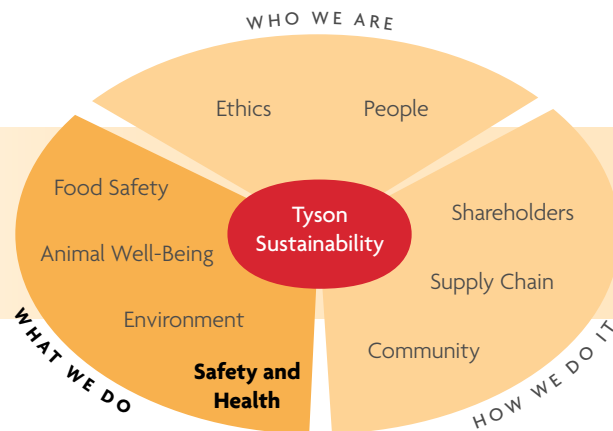
Internal Awards

Tyson Foods chicken complexes selected independent producers to receive local Environmental Stewardship Awards for 2005. Each winner received a trophy and \$500. Out of those winners, three were selected as national winners and, along with being recognized at the annual shareholders' meeting, each producer received a trophy, \$2,500, and a \$500 donation to his or her favorite environmental organization. The three national winners were from the following complexes: Elkins, Arkansas; Fulton, Kentucky; and Lancaster, Pennsylvania.

The Pork Group also awarded an environmental stewardship prize to a producer from Clavin, Oklahoma, and our beef segment presented an award to a cattle feedlot in Ohio, Nebraska, for exceptional environmental stewardship. These awards included the same monetary recognition as the three national winners mentioned above.

A new internal environmental award program to recognize exemplary facilities was implemented in 2005. Facility Environmental Stewardship Awards are presented to facilities that demonstrate excellence in the following areas: commitment to Tyson's environmental policy, environmental compliance, EMS efforts, waste reduction, water conservation, and community involvement. Eleven facilities received awards in 2005 based upon the fulfillment of specific objectives in the above areas.





Safety and Health

Every Team Member, regardless of position or job responsibilities, must take ownership in making our work environments as safe as possible. In the words of Gary Mohl, supervisor of the materials handling department at the Fresh Meats facility in Pasco, Washington, “Nothing is more important than the safety and well-being of our Team Members.” Gary and his team are examples that safety comes first. His facility is one of several around the company that reached the milestone of 365 days without a recordable injury in 2004. Clearly, safety is more than just a buzzword at Tyson Foods.

MANAGING WORKPLACE SAFETY

The Tyson Foods safety policy (see page 35) states our commitment to providing Team Members with the training and resources they need to work safely. Our policy articulates this commitment from the executive level of Tyson Foods, which confirms that the importance of workplace health and safety touches all Team Members. In addition to our safety policy, we have procedures in place that govern safety and health aspects of our operations. These are continually reviewed, and revised as needed. They cover a comprehensive set of safety topics, such as management responsibilities, visitor safety, welding, forklift safety, emergency response, and fire prevention.

Safety Core Mandates

In 2004, we undertook a detailed analysis of company safety data and identified opportunities for reducing risk of injury to Team Members. We developed and implemented core safety mandates for three safety areas: electrical and energy safety (lockout/tagout), fall protection, and permit-required confined space entry. These mandates provide our Team Members with a clear understanding of how important it is to follow these critical safety guidelines. They also provide management with a tool to enhance safety management through operations.

Health and Safety Staffing

At the corporate level, we have specialists for ergonomics, loss prevention, transportation, industrial hygiene, occupational health nursing, and workers compensation case management

who develop the policies and procedures that are implemented at facilities. Corporate staff also includes 17 full-time safety professionals, eight full-time occupational health professionals, and five transportation safety professionals who serve as resources throughout our operations.

At the plant level, approximately 350 occupational health nursing professionals and 130 safety professionals work to maintain good conditions and provide support to all Team Members. A majority of processing plants have full-time safety managers and most have registered nurses who monitor and help improve on-the-job wellness. Our sites also have Team Member groups to address issues such as general safety, hazardous materials, ergonomics, and emergency response.

To reinforce our commitment to safety, a new Core Values statement was developed in December 2004 for all Team Members in all positions: *We strive to provide a safe work environment for our Team Members.*

“This Core Values statement furthers our belief that mentoring our Team Members about practicing safe work behavior is the key to improvement, whether it’s related to ergonomics or another workplace safety opportunity.”

– Rick Hellinga,
Tyson Foods Director of Health and Safety Services

Auditing Program

Tyson Foods’ comprehensive health and safety auditing program supports compliance with U.S. Occupational Safety and Health Administration (OSHA) and Department of Transportation (DOT) requirements. During 2005, our corporate safety and health teams conducted 304 safety audits including 60 fleet and transportation safety audits and 66 occupational health audits.

The audit team discusses findings with facility management and develops collaborative action plans. Progress is tracked against the plans to ensure findings are addressed in a timely manner. The importance of safety and health is underscored by the fact that our safety and health staff report monthly on the audit results and closure of audit findings to the vice president of

In 2005, our Springdale, Arkansas, plant celebrated achieving 6 million safe work hours — 6 years without a work-related lost time injury. Within the past 5 years, 63 of our plants have topped 1 million consecutive hours worked with no lost workday accidents.

“I think our track record is beginning to speak for itself. I believe our company is more focused on safety than it has ever been. From our Core safety mandates to our weekly safety inspections, I believe the awareness of all of our Team Members is at an all time high. It is great to be recognized each time your facility passes another million milestone, but most importantly our Team Members are going home safely every day to their family. That is what makes me proud.”

— Greg Bohannon,
Randall Road Plant Manager

operations for each business unit. Our goal is to achieve a 100 percent closure rate for all audit findings within a year, and any critical findings are handled immediately.

In addition, the safety department collaborated with operations to develop key production indicator (KPI) audits. Operational groups manage this self-audit process and use it to examine safety practices and behaviors in 10 key safety areas. Every department within a facility conducts a weekly KPI audit during each shift, and the results are tabulated to provide a rating for each department. The process provides frequent and measurable feedback to all levels of management, enabling facilities to manage the safety process more effectively. Plans are underway to implement this process across Tyson plants.

For our fleet, hours of service audits for drivers are performed internally or by an outside party to ensure DOT compliance. Driver qualification compliance is constantly monitored with a typical overall compliance rate of greater than 98 percent.

Training Programs

Operations

Safety excellence and developing safe work habits in Team Members is essential to Tyson. We believe the key to this is education. All Team Members receive general safety and health awareness training when hired as well as specific job-related safety training each year. For example, Tyson Foods has an automatic external defibrillator (AED) program and has trained approximately 2,300 Team Members in cardiopulmonary resuscitation, first aid, and AED use.

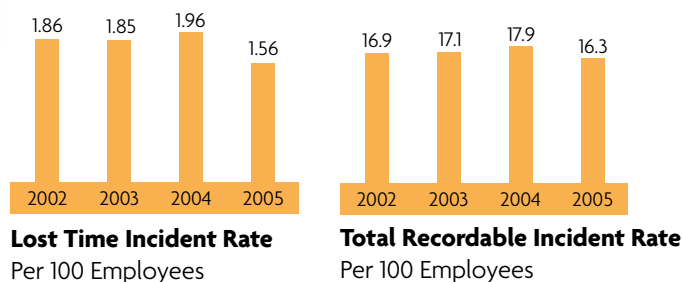
Fleet

For Tyson Foods' commercial motor vehicle operations, training is designed to protect Team Members and to meet our goal of safely sharing the roadways with the motoring public. In 2004, we introduced the Smith System Defensive Driving Training Course in a Web-based format to supplement ongoing defensive driver training programs. Our goal is to have every driver attend a formal defensive driving course every two years. Training to support DOT drug and alcohol compliance efforts includes breath alcohol technician training, breath alcohol testing device training, and a machine certification.

SAFETY PERFORMANCE

Incident Rates

Tyson Foods consistently monitors Team Member incident rates (number of recordable injuries and illnesses per 100 full-time employees) to determine the effectiveness of our safety and health programs. Incident rate reduction is a goal for all our operations managers, and overall job performance is linked to safety performance. The data below represent processing plants only.



Even while trying to avoid all mishaps, injuries can occur. The company experienced no fatalities in 2005, but unfortunately there were five Team Member fatalities in 2004 and one fatality in 2003. We are deeply saddened by these events and continually strive to train, mentor, and lead to provide a safe workplace and prevent these tragedies from occurring.

Safety Awards

The Tyson Foods safety department recognizes facilities with exemplary safety records by presenting awards during the annual meeting of shareholders. In 2005, the following awards were presented:

Award	Description	Number
Safety Achievement Award	For facilities that achieve one or more years without a lost time incident	78
Chairman's Safety Circle Award	For facilities that work one million (or more) consecutive safe work hours without a lost time injury	12
Chairman's Jacket Award	A one-time award given to a plant manager who operated his or her plant with one million safe work hours	3
Chairman's Gold Coin Award	An extension of the Chairman's Jacket Award; the coin is presented to plant managers for additional million safe work hours at their plants	9
Excellence in Safety Award	For chicken, prepared foods, distribution, and support operations achieving the best combined injury and illness results within their operational category	10
Safety Measurement Score Award	For fresh meat operations achieving the lowest safety measurement score below the divisional goal along with achieving reductions in year-over-year scores from the preceding year for each operational category	4
Best of the Best Award	For those production complexes whose combined operations had the best illness and injury rates for each corporate business channel	3



Tyson Foods Safety Policy

It is the goal of Tyson Foods, Inc. to provide and maintain our workplaces in such a manner as to protect safety and health. To this end, we strive to make every reasonable effort toward accident prevention, fire prevention, and toward elimination of recognized health hazards in our workplaces.

As the Chairman of the Board of Tyson Foods, Inc., I support fully our Safety and Loss Control Programs and delegate to

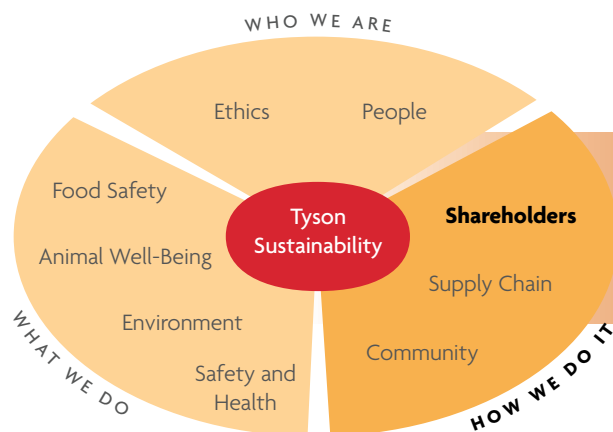
each facility manager the responsibility for carrying out these programs. The safety of our people is the first consideration in the operation of our business.

Tyson Team Members are expected to cooperate fully in our safety efforts by observing the rules of safety and by working actively to protect themselves, their fellow workers, and company property.

Safety Programs will be guided at corporate level by our Environmental, Health, and Safety Services Department and implemented at the facilities.

Joint efforts on the part of management and all Team Members toward observing this policy will result in a safer workplace ... *people are our most important asset, and their safety is our greatest responsibility.*

—John Tyson, Chairman, President, and CEO
Tyson Foods, Inc.



How We Do It

Shareholders

Tyson Foods began operating in 1935 and incorporated in Arkansas in October 1947 as Tyson Feed and Hatchery, Inc. In April 1963, Tyson made its initial public offering, selling 100,000 shares of common stock at \$10.50 each. Shareholders approved reincorporation of the company to the state of Delaware on February 28, 1986. The name of the company is now Tyson Foods, Inc., and Tyson stock is traded on the New York Stock Exchange under the symbol TSN. For information on proxy procedures and shareholder proposals, please refer to the company's proxy statement on our Web site.

www.tysonfoodsinc.com

COMPANY STRATEGY

The company has long-term goals to improve return on invested capital and associated shareholder value. To do this, we have in place a five-year, three-pronged strategy to:

- increase sales of value-added products
- improve operational efficiencies
- expand our international presence

Tyson Foods also is proud to be at the top of *FORTUNE*'s list of "America's Most Admired Companies." In the magazine's March 7, 2005 issue, we are ranked number one in the food production category for the second time in three years. The

Most Admired winners are determined by surveys taken from 10,000 executives, directors, and securities analysts who rate companies on innovation, quality of management, long-term investment value, social responsibility to the community and environment, ability to attract and retain talent, quality of products, and effectiveness in doing business globally.

Key Financial Indicators 2002–2005

	FY02	FY03	FY04	FY05	Change FY02–FY05
Sales (Millions)	\$23,367	\$24,549	\$26,441	\$26,014	11%
Operating Income (Millions)	\$887	\$837	\$925	\$765	-14%
ROIC	11.2%	11.0%	12.2%	10.0%	-11%
Dividends to Shareholders: Class A Shares	\$0.16	\$0.16	\$0.16	\$0.16	0%
Dividends to Shareholders: Class B Shares	\$0.144	\$0.144	\$0.144	\$0.144	0%
Earnings per share	\$1.08	\$0.96	\$1.13	\$0.99	-8%

DID YOU KNOW?

Tyson Foods is ranked 44th in *FORTUNE* magazine's 2004 list of the 100 fastest growing companies. *FORTUNE* cited our 49 percent revenue growth, 41 percent earnings per share growth, and 32 percent total market return during a three-year period. This performance is the result of a lot of hard work by many talented Team Members. We have built the foundation and created opportunities for growth now and in the future.



PROVIDING ASSURANCE

Tyson Foods prepares the company's financial statements with integrity and objectivity, in conformity with generally accepted accounting principles in the United States. We maintain a system of internal accounting controls and a program of internal auditing to provide assurance that transactions are executed appropriately and the company's assets are protected. We continually review and modify the system in response to changing business conditions and in response to recommendations made by independent and internal auditors.

We perform a quarterly evaluation, under the supervision and with the participation of company management, including the CEO and the Interim CFO, of the effectiveness of the design and operation of the company's disclosure controls and procedures. Based on that evaluation we have concluded that the company's disclosure controls and procedures were effective to ensure that information required to be disclosed in reports that the company issues has been accurately recorded, processed, summarized, and reported.

Financial Auditing

Tyson Foods has strong internal processes and robust financial accounting systems to assure the integrity of our financial statements. We ensure Team Members are accountable for providing accurate and honest data, from plant managers to the CEO.

Each year, we assess our financial risks and then develop specific internal audit projects for the upcoming year based upon risk assessment findings. Audit results are reported to plant or corporate management as appropriate and are summarized and reported regularly to the audit committee of the Board

of Directors. The board meets quarterly with the company's financial management and counsel, the company's internal auditors, and the independent third-party auditors engaged by Tyson Foods. The independent auditors and the internal audit department have free and independent access to the audit committee to discuss the results of their audits or any other matters relating to the company's financial affairs.

Sarbanes-Oxley Control Procedures

We strive to be transparent in our reporting of financial data to the government and to our shareholders. We have invested considerable energy to ensure compliance with the Sarbanes-Oxley Act of 2002 to meet the provisions addressing audits, financial reporting and disclosure, conflicts of interest, and corporate governance.

The company's internal control system was designed to provide reasonable assurance to management and the Board of Directors regarding the preparation and fair presentation of published financial statements. As of October 1, 2005, management conducted an evaluation of the effectiveness of the company's internal control over financial reporting. In making this assessment, the company used criteria set forth by the Committee of Sponsoring Organizations of the Treadway Commission (COSO) in Internal Control-Integrated Framework. Based on this evaluation under the framework, management concluded that the company's internal control over financial reporting was effective as of October 1, 2005.

Management's assessment of the effectiveness of the company's internal control over financial reporting as of October 1, 2005, has been audited by the company's independent auditors, who issued an attestation report on management's assessment of the company's internal control over financial reporting.



Supply Chain

We strive to respect our customers and other stakeholders by operating with integrity in all we do. This ethic is enshrined in our Core Values and is fundamental to how we work with our suppliers and contractors.

Our goal is to partner with key suppliers that hold similar values — people with integrity who respect others, the animals in their care, and the environment. We share our Core Values with contractors and suppliers and make sure they understand the company's expectations. For example, we require our major suppliers to have acceptable policies on child labor and meet all applicable environmental, health, and safety regulations. We also encourage them to use recyclable packaging.

The Tyson Foods environmental policy requires a statement from our contractors and supplier partners of their commitment to compliance with all environmental laws and regulations. We have more than 10,000 contractors and suppliers, so tracking this requirement entails significant effort. Work is underway to better manage this process, and we will provide updates in future reports.

RESPONSIBLE PROCUREMENT

The company's efforts to live our Core Values manifest themselves in tangible ways through our procurement practices. For example, to minimize environmental impacts, we ensure cleaning compounds are safe to use and dispose of before we purchase them. When purchasing light bulbs, we look for suppliers with strong recycling programs so we can be sure low-mercury bulbs are handled properly, without damaging the environment.

We continually refine our responsible purchasing practices and grapple with issues such as how to balance potentially increased costs with improved environmental and safety attributes. We are working on a more sophisticated life cycle analysis tool to help us address this challenge. We also are looking to increase partnerships with our suppliers on issues such as ergonomic

design of refrigeration units and other machinery, improved fuel efficiency for our vehicles, and lower emissions for our transportation fleet. To tie all these efforts together, Tyson is developing a system to better address supply chain sustainability issues. We expect to roll out portions of this system in 2006.

Respecting Our Suppliers

We put in place a system to help make sure we pay all commitments on time and fully honor the terms of our contracts, as a reflection of respect for our suppliers.

To monitor and improve delivery efficiency, product quality, and transaction processing efficiency, we also hold monthly or quarterly strategic meetings with our major suppliers. These measures help strengthen our partnerships by working together more transparently. We conduct supplier satisfaction surveys periodically to find ways to further improve our relationships.

TYSON FOODS HONORED FOR SUPPORTING MINORITY BUSINESSES

In 2005, Tyson was named "Corporation of the Year" by the Arkansas Regional Minority Supplier Development Council (ARMSDC) for "exceeding standards for corporate diversity and demonstrating leadership and genuine commitment to minority businesses." The award was presented to Tyson Foods during ARMSDC's 19th Annual Business Opportunity Fair. "Tyson Foods has truly earned the 'Corporation of the Year' title; they have not only met but also exceeded standards for corporate diversity," said Charles King, President and CEO of ARMSDC.

SUPPLY CHAIN DIVERSITY

Diversity is a key component of our Core Values, and we strive for a diverse supplier base. We do not discriminate based on company size or ethnicity. We use 1,200 suppliers owned by minorities, women, or veterans. It is a challenge to identify diverse suppliers, many of which are small or medium-sized, that meet our needs. Adding diverse suppliers is a target in our five-year strategic plan. We are actively working on this, for example:

- We are developing a policy on supplier diversity.
- We attend at least one trade show or diversity function each quarter to familiarize our sourcing managers with the types

of suppliers available, and to let these suppliers know that Tyson Foods is interested in doing business with them.

- We are partnering with our suppliers to encourage diversity in their supply chain.
- Tyson has joined national minority and women's organizations so we have access to their databases and can aggressively search for minority- and women-owned companies. These organizations include:
 - Arkansas Regional Minority Supplier Development Council
 - National Minority Supplier Development Council
 - Women's Business Council

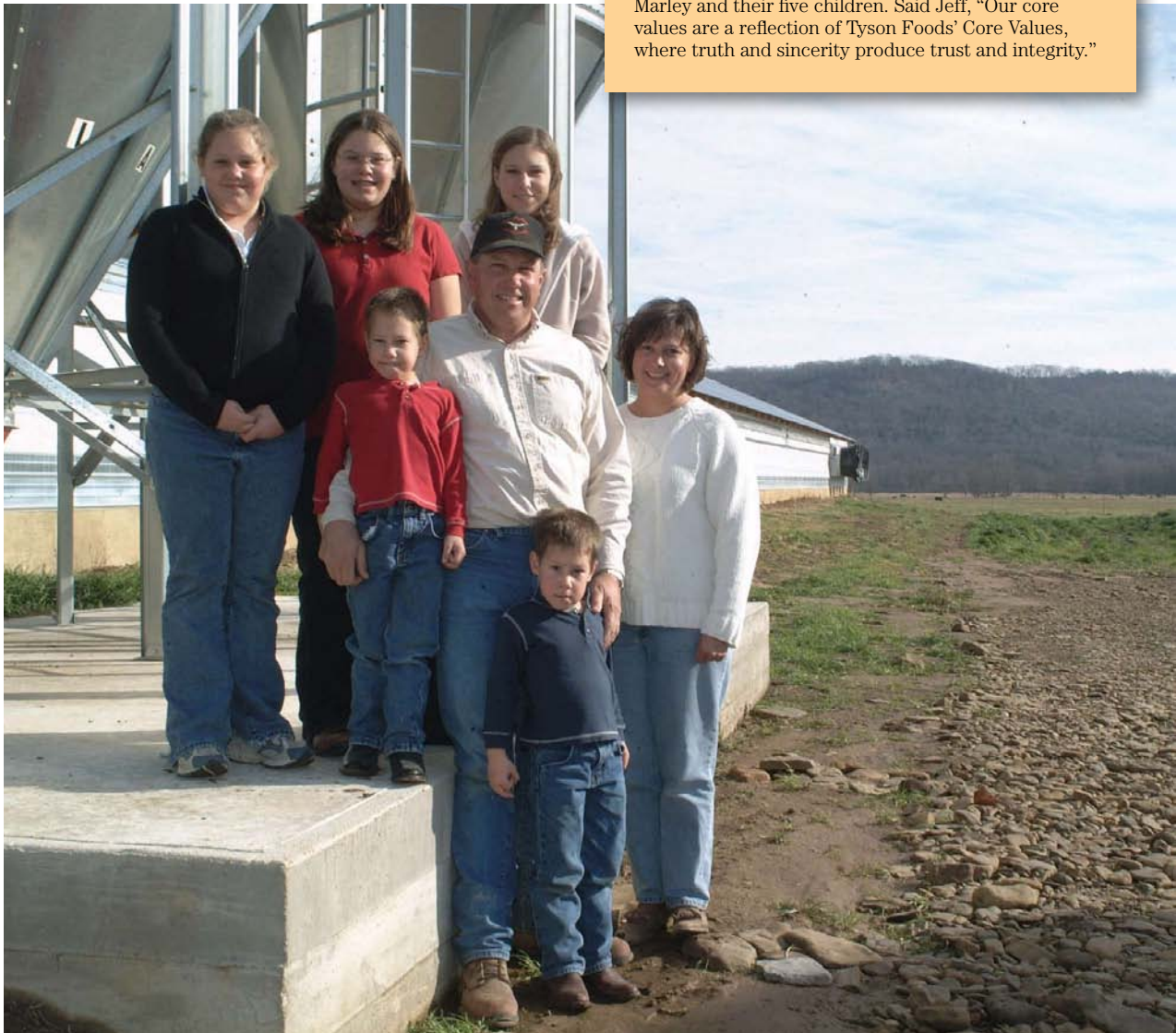
WORKING WITH FARMING FAMILIES

Most of our chicken is raised by independent producers. Currently, Tyson contracts with approximately 6,500 independent producers in 19 states, and 140 independent producers in Mexico. We also have 42 company-owned chicken farms.

Producing birds for Tyson is a steady source of income for farms that otherwise have to deal with the uncertainty of fluctuating prices for agricultural crops and produce. Our contractual relationships with producers enable families to remain on farms instead of potentially being forced off by economic pressures. We provide farmers with state-of-the-art veterinary support, scientifically formulated feed, and technical assistance, with Tyson technical advisors visiting farms typically on a weekly basis. We work with producers to educate them on litter management, optimal lighting and ventilation for chicken, and disease control. We also strongly promote animal well-being at all stages of the birds' lives. None of our broilers are raised in cages at any stage of their lives. Above all, we strive to help independent producers run their businesses wisely and to be independent and sustainable enterprises.

SUPPORTING THE TYSON CORE VALUES

The Marley family farm — a 2,300-acre farm in Elkins, Arkansas, which includes a dozen chicken houses and a mother-cow herd of 300 — is run by Jeff and Marsha Marley and their five children. Said Jeff, "Our core values are a reflection of Tyson Foods' Core Values, where truth and sincerity produce trust and integrity."





Community

Tyson Foods cares about our families and our communities, and we actively look for ways to support and strengthen them. Team Members across the country and around the globe work to make the world a better place.

In 2005, we asked our location managers about their community involvement to see how we could encourage and support their efforts. We also provided training to help local managers become directly involved in vital activities in their communities. Through assessment and training, we hope to increase the effectiveness of our outreach efforts.

SUPPORTING OUR CHILDREN

Education for Generations

Tyson Foods has established a five-year partnership with Johnson & Wales University, a college offering undergraduate and graduate degree programs in business, foodservice, hospitality, and technology. The partnership encompasses \$30,000 in scholarships awarded annually, cooperative education positions with Team Members, Tyson Leadership Network™ involvement,



and faculty-in-residence liaisons at each campus. Capital support will be used to build, restore, or modernize meat laboratory facilities. Tyson Foods Team Members also offer expert advice to students entering the foodservice industry through panel discussions and presentations.

Watch D.O.G.S.® Across America®

Tyson Foods is a national sponsor of Watch D.O.G.S.® (Dads Of Great Students), an innovative program focusing on the prevention of violence in our children's schools by using the positive influence of fathers for a two-fold purpose: to provide an unobtrusive security presence and to provide a positive and active role model for children at the school. Fathers, stepfathers, and grandfathers are asked to spend at least one day at school volunteering as security monitors, reading mentors, sports referees, or whatever needs to be done to plant seeds of success in the lives of children.

PRODUCT DONATIONS AND DISASTER RELIEF

The majority of Tyson's product donations go to Share Our Strength® (see program description on page 6), with a total of more than 27 million pounds of chicken, beef, and pork donated since 2000. Many of our facilities also contribute to local food banks and hunger relief organizations. In addition, Tyson has been quick to respond to natural and man-made disasters by providing food to devastated communities, whether next door or across the globe.

Tsunami and Hurricane Relief Efforts

Tyson Foods and Team Members have donated up to \$1 million in food and financial aid to help survivors of the December 2004 tsunami tragedy in Asia. We provided shelf-stable foods and matched Team Member donations, dollar for dollar. The food and funds were given through the American Red Cross®, Salvation Army®, Feed the Children®, UNICEF®, Islamic Relief™, and Catholic Relief Services®.

In the summer and fall of 2004, Tyson provided shipments of food to help the thousands affected by hurricanes. The company donated 87,000 pounds of chicken, ham, and lunch meats to relief agencies for distribution in Florida, Alabama, Jamaica, and the Cayman Islands in the wake of Hurricane Ivan. This includes contributions from individual Tyson Foods plants in the southern United States. For example, the company's Cumming, Georgia, chicken complex donated 23,000 pounds of chicken for distribution in Alabama. Meanwhile, the Tyson Foods chicken complex in Vicksburg, Mississippi, gave 650 pounds of chicken hot wings and chicken tenders to the Salvation Army for distribution through four Vicksburg area shelters.

These donations, combined with those previously made by the company after Hurricanes Charlie and Frances, provided approximately 750,000 meals to families and relief workers, valued at more than \$340,000.

TYSON FOODS FOUNDATION, INC.

The Tyson Foods Foundation, Inc., converted from the previous IBP Foundation, paid out over \$140,000 in installment payments in 2005 for multi-year pledges totaling \$630,000 to several community organizations and nonprofits:

- Arkansas Sheriff's Youth Ranches, Batesville, AR
- Community Clinic of Shelbyville, Shelbyville, TN
- Shore Memorial Hospital, Nassawadox, VA
- Northeast Community College, Norfolk, NE
- South Sioux City Public Library, South Sioux City, NE
- Lexington Community Foundation, Lexington, NE
- People's Community Health Clinic, Waterloo, IA
- Storm Lake Police Department, Storm Lake, IA
- Big Brothers Big Sisters of Siouxland, Sioux City, IA
- Make-A-Wish Foundation, Sioux City, IA

COMPANY DONATIONS AND OUTREACH

In 2005, Tyson Foods made in-kind donations of more than 6.3 million pounds of product, valued at approximately \$8.6 million, to food banks and other hunger relief programs nationally, as part of our philanthropic focus on hunger relief.

Additionally, Tyson Foods gave more than \$3 million in monetary corporate contributions to charities and nonprofit organizations, primarily in communities where Tyson Foods has operating

facilities. These contributions ranged from sponsorships and support of various nonprofit fundraisers and campaigns, schools, grass roots community efforts for education, families, and the environment, to unprecedented matching contributions for tsunami and hurricane disaster relief.

This does not include contributions made by individual Tyson Foods facilities or Team Members. Corporate donations supported hundreds of charities with more than 70 organizations receiving at least \$10,000 each. Some of the recipients of larger monetary donations are shown below.

Tyson Foods Corporate Donations FY 2005

*Share Our Strength, Washington, DC
*Jones Center for Families, Springdale, AR
*City of Sioux City, Sioux City, IA (Events Center)
America's Junior Miss, Mobile, AL
The Bridge School, Hillsborough, CA
Watch D.O.G.S. Across America, Springdale, AR
*Walden Woods Project, Lincoln, MA
VanJo Productions, New York, NY (National Council of Negro Women - Dr. Dorothy Height Musical Production)
Northwest Arkansas Community College, Bentonville, AR
Ducks Unlimited, Memphis, TN (Thorny Cypress Wetlands Environmental Project, Obion County, TN)
*Arkansas Athletes Outreach, Fayetteville, AR
*Botanical Garden Society of the Ozarks, Fayetteville, AR
*City of Storm Lake, Storm Lake, IA (Project Awaysis - Community Park)
*League of United Latin American Citizens (LULAC)
*Marshall Area YMCA, Marshall, MN
*Siouxland Y, Sioux City, IA
Tom Joyner Foundation, Dallas, TX (Scholarship Fund)
National FFA Foundation, Indianapolis, IN
National Conference for Community & Justice, Springdale, AR
*Fort Memorial Hospital, Fort Atkinson, WI
Komen Ozark Race for the Cure, Springdale, AR

** Denotes recipient of multi-year pledge*

Tyson Foods is also a major contributor to United Way® campaigns in communities in which we have operations. Our combined Team Member and company commitments for 2005 were approximately \$2.1 million.

CHILDREN'S FAIR IN AMARILLO, TEXAS

The Tyson location in Amarillo, Texas, was the main sponsor of the "Generation 2000 Children's Fair" held in 2005 at the Amarillo Civic Center. The weekend event drew more than 4,500 people, and kids of all ages enjoyed the 30 exhibits that were designed just for them. "This was the second year we've sponsored this event," says Amarillo human resources manager Marcy Carrasco. "It provides educational and entertainment activities for children."

RONALD MCDONALD HOUSE

A \$50,000 Tyson donation is helping McDonald's® Restaurants bring quality health care to children in need. The donation is helping the Ronald McDonald Care Mobile® program partner with local health care providers to bring cost-effective, high quality medical, dental, and educational services directly to underserved children.

"We appreciate the contribution Tyson Foods is making to the Care Mobile programs. With the support of corporate partners and citizens, we're able to make a positive impact on communities that would otherwise go without this type of care."

— Ken Barun,
Ronald McDonald House Charities President and CEO

Hurricane Katrina and Rita 2005 Response

TYSON PULLS TOGETHER TO MAKE RECOVERY A REALITY

Hurricane Katrina had a lifespan of only nine days, but in that short time, the killer storm claimed more than 1,300 lives (at last count) and caused more than \$30 billion dollars in insured damages (total damages could top \$200 billion). More than a million people were displaced, causing a humanitarian crisis on a scale unseen in this country since the Great Depression.

Although there were no known fatalities in the Tyson family that can be attributed to Katrina, our company did suffer substantial losses in the destruction of one million live birds and the spoilage of frozen products in Mississippi and Louisiana due to power outages. Our independent producers had about 200 chicken houses destroyed or damaged. Latest estimates suggest that our company lost approximately \$5 million. But that won't stop Tyson and our Team Members from making every effort to help the victims. Here are just a few of the many efforts we have made in Katrina's wake:

- Contributions of more than \$1.5 million in food products and financial assistance to the disaster relief efforts, including checks totalling more than \$455,000 to local representatives of the American Red Cross and Salvation Army.
- Immediately after Katrina left the Gulf Coast area, Tyson Foods dispatched four truckloads of fully cooked and shelf-stable protein products to Louisiana and Mississippi.
- Tyson Foods purchased four truckloads of ice that was shipped to the ravaged area.
- A cooking crew of Team Members from our Dardanelle and Pine Bluff, Arkansas, and Grannis/Broken Bow, Oklahoma, facilities fed Tyson products to more than 8,000 hungry people from the devastated area.
- Tyson also made a difference in Forest, Mississippi. Forest Mayor Nancy Chambers says, "What a difference a day makes!!! For us, the difference came when Tyson trucks rolled into Forest. Please allow me this means of expressing the gratitude of the people of Forest for the immediate aid that came from the Tyson team. We were a city of 6,000 people without electricity and water when trucks began arriving with ice, water, and food. The tireless efforts of those who volunteered to come to cook and help distribute the ice and water will always be remembered. We are indeed a blessed and grateful people! Hurricane Katrina has taught us the real, true meaning of 'Tyson team,' and it is one that will remain with us. Forest salutes the Tyson team!!!"
- Our company has established a toll-free telephone number (1-800-424-9675) for hurricane evacuees who may be interested in joining the Tyson team. They can also go to www.tysonfoodsinc.com to learn about our job opportunities. We are also interviewing refugees hoping to become new Team Members at job fairs in Houston and Dallas, Texas; Carthage, Mississippi; and Springdale, Arkansas.



The Arkansas National Guard was activated to assist in processing Hurricane Katrina evacuees. Among their duties was cooking meals for 4,000 to 6,000 people. Clarksville Team Members provided some relief to the National Guard cooks by giving them a break from their long ordeal.

"The troops and I that were activated to support the efforts of assisting those coming into Ft. Chaffee cannot express our gratitude for help feeding the troops on Wednesday and Thursday. Everyone had been stretched and spread thin, trying to do everything we could to help those in need. Your willingness to come in and help relieve some of the demand of the military cooks was extremely appreciated by all of the military personnel, state, county, city service workers, and individual volunteers that we were trying to feed. Everyone was so grateful for having a change from dehydrated food and ready to eat meals. Having fresh cooked chicken, hot dogs, and hamburgers was warmly received by everyone.

"Being a Tyson Team Member and a National Guard Soldier, I have always been so proud to be a part of both organizations. It is times like this that make me so proud to be part of the Tyson Team and to see my employer and Team Members step up to the challenge of those in need.

"Please accept my heartfelt 'thank you' for all that you do to support the community and the military."

*— Sgt. Darin Hahn,
manager of Tyson Foods Corporate Payment and Spending
Solutions*

SUPPORTING U.S. TROOPS

In 2003, Tyson Foods was recognized for outstanding support for the men and women who serve the United States in time of war and received the Secretary of Defense Employer Support Freedom Award.

In addition, in August 2004, the Enlisted Association of the National Guard of the United States presented the Al Schneider Award for the Employer of the Year to Tyson Foods, Inc., in honor of our support of the National Guard.

John Tyson signed a Statement of Support for the Guard and Reserve on Veteran's Day, November 11, 2002, noting that his signing of this declaration "recognized those branches [National Guard and Reserves] of the military as essential to the strength of our nation and to the well-being of our communities."

Since February 2003, Tyson has sent an average of 10 care packages weekly, which contain shelf-stable items, personal items, used laptop computers, and children's items for Iraqi children.

Other support services are provided to families of deployed Team Members, including e-mail access to contact their family members, product coupons, and emotional support.



In Memory

In October 2004, Tyson Foods lost its first deployed Team Member. Sgt. Russell Collier was a medic with the 39th Separate Infantry Brigade of the Arkansas Army National Guard. Sgt. Collier was killed as he rushed to the aid of a fellow soldier who had been hit by small arms fire near Baghdad. He worked at the Green Forest, Arkansas, plant. Collier was recognized as one of the Tyson Heroes at the annual shareholders' meeting.

A LETTER TO CLARKSVILLE, ARKANSAS

Dear Tyson Team Members,

My name is Suzanne Mears, and my husband is on leave from Tyson to serve his country in Iraq. David is a breeder hatchery manager at the Clarksville, Arkansas, Complex. The people from that complex have been wonderful to David. They call me to ask what David needs, and then they get a care package together and mail it to him. They continually send him one or two packages per month, and it truly brightens his day when he receives them.

David has been with Tyson Foods for nearly 16 years and has been in the National Guard for 23 years, working his way up to the rank of Major. Of course, I'm very proud of David and all he has accomplished.

We have two sons; the oldest graduated from high school in May and started college at Arkansas Tech University in Russellville, Arkansas. Because of David's devotion to his country, he missed his son's graduation and 18th birthday, which was very hard emotionally on our family.

I just want to say how caring and wonderful Chris Graves and the whole Clarksville team have been.

Suzanne Mears
Russellville, Arkansas

A TASTE OF HOME – MADISON, NEBRASKA

In October 2004, members of Tyson's Madison, Nebraska, plant decided to show one of their co-workers who had recently deployed to Iraq, Sgt. Stacy Nyberg, just how much they appreciated his commitment to his country. Donations for Sgt. Nyberg's care package resulted in five boxes, weighing 250 pounds and containing 547 items. Nyberg received the boxes in late October and was overwhelmed with the outpouring of support. He shared his care package with the other soldiers in his unit.

In addition to corporate donations, our plants raise money and donate to local community organizations.

- Team Members at Tyson Fresh Meats in Finney County, Kansas, gave more than \$193,000 to the United Way® in support of local and national charities during 2004. Tyson Foods also contributed a corporate match of \$48,000. In recognition of this substantial gift, the local United Way chapter granted its first ever Corporate Citizen Award, noting that Tyson makes efforts no other company does, such as scheduling monthly United Way visits with new Team Members. Plant manager Paul Karkiainen, who serves on the board of the Finney County United Way, credited the participation of the plant's Team Members for helping United Way® make a positive impact on the community.
- Groups of Team Members from the Grannis/Broken Bow plant in Oklahoma, the Randall Road plant in Springdale, Arkansas, and the vehicle accounting department at the corporate offices produced cookbooks to raise money for local charities. The Grannis/Broken Bow plant raised money

for the Mary Martha Center in DeQueen, Arkansas, and the SOS for Families/Domestic Violence in Broken Bow. Funds from the sale of the Randall Road's cookbook were donated to the March of Dimes®. The vehicle accounting department donated to the Relay for Life® events to benefit the American Cancer Society in its research, prevention, and education efforts against cancer.

- During 2005, we had more than 55 Relay for Life Teams throughout our locations, and they raised on average more than \$3,000 per team. The Logansport, Indiana, facility participated for the fourth year in a row. Team Members at Logansport who were not on the relay team helped with preparing and serving food (also donated by Tyson). In Dawson, Georgia, 27 Team Members formed the Tyson Relayers Against Cancer (TRAC), and the company served as a primary sponsor of the Relay for Life event. We will be a National Team for Relay for Life in 2006, which is a significant honor for us. There are only 30 companies across the United States that are considered "national teams."



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GRI Index

This index references the reporting elements and performance indicators of the 2002 Global Reporting Initiative (GRI) Guidelines. It includes all economic, environmental, and social core indicators as well as additional indicators that are covered in this report.

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PR3	Consumer privacy	--		



Tyson Foods, Inc.