Label Application Summary

Report Date: **17-Aug-2023**

Label Application Summary

Application Number / Barcode: 91182001

Application Status: Sketch

Submission Date: 12/15/2022

Submission Type: WEB

Label Application Adjudication Information

Approval Number: 91182001

Adjudication Date: 12/19/2022

Adjudication Status: Sketch

Adjudicated By: BALLARD, TAMMIE

Establishment Information

Establishment Number	Establishment Name	Establishment Type	Organization Detail
M245L	Tyson Fresh Meats, Inc.	Domestic	1500 S. Plum Creek Pkwy Lexington Nebraska 68850
M31858-P31858	Tyson Fresh Meats, Inc.	Domestic	Customer Resource Center Dakota Dunes South Dakota 57049

Product Information

Name of Product: BRAZEN GRASS FED, GRAIN FINISHED, CLIMATE FRIENDLY, ENVIRONMENTALLY RESPONSIBLE BEEF (BLANKET APPROVAL REQUEST)

HACCP Process Category: 03C: Raw Product - not ground

Include a 'USDA-AMS Child Nutrition Program CN-Logo': No

CN Identification Number Assigned:

Type of Product: Meat

ExtraOrdinary Circumstances: No, I am not requesting extraordinary circumstances consideration.

Report Date: **17-Aug-2023**

Special Claims Information

- Animal Production/Breed/Raising
- Environmental/Green
- Other Claims : GRASS FED, GRAIN FINISHED CLIMATE FRIENDLY - 10% GREEN HOUSE GAS REDUCTION* ENVIRONMENTALLY RESPONSIBLE BEEF** ANIMAL WELFARE CARE PROGRAM***

Label Documentation Information

Document Name	Documentation Type	Upload Date	Uploaded By	Size
Brazen label 11-14-22.pdf	Label Image *	11/14/2022 12:56:33 PM	(b)(6)	128 KB
Tyson_Climate-Smart Beef Production and Data Management_10.20.22.pdf	Environmental/Green	11/14/2022 12:56:33 PM		829 KB
Tyson Climate-Smart Beef Accounting Methodology 10.06.22.pdf	Environmental/Green	11/14/2022 12:56:33 PM		1577 KB

Principal Display Panel Information

Area of Principal Display Panel: 40.00 (sq.Inches)

Total available labeling space for entire package: 80.00 (sq.Inches)

Formula Information

Unit Type: Percent

Added Ingredients **Calculated Total:100%**

Ingredient Name	Percentage
BEEF	100

Processing Information

Processing Procedures:

(b)(4)

Approval Information

Type of Approval Requested: Sketch

Conditions for Temporary Applications

This is not a Temporary Application

Previously Approved Label Information

Prior Approval Number:

Approval Date:

Number of Labels on Hand:

Number of Days Requested:

Report Date: **17-Aug-2023**

Submission Information

Firm Name: Tyson Fresh Meats, INC.

Contact Name: (b)(6)

Address: 800 Stevens Port Dr. Suite DD720

City: Dakota Dunes

State: South Dakota

ZipCode: 51104

Country: UNITED STATES

Phone: (b)(6)

Fax:

Email: (b)(6)@Tyson.com

This is not a submission by an Agent

Label Application Versions

Version Date	Version By
11/14/2022	External

Label Application Comments

Created By: MCNEELY, KRISTIN 11/21/2022 8:18:59 AM

Application Status: On Hold

Comment: question

Created By: BALLARD, TAMMIE 12/1/2022 9:07:01 AM

Application Status: Returned

Comment: The website address for www.BrazenMeats.com requires a password to login. Based on the FSIS Animal Raising Guidelines when websites are on the label there has to be access to the website without requiring a password.

Created By: (b)(6) 12/15/2022 4:33:26 PM

Application Status: Received

Comment: The password has been removed. Thanks

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

APPLICATION FOR APPROVAL OF LABELS, MARKING OR DEVICE

FSIS has determined that information provided in items 11,15, and 16 is exempt from mandatory disclosure under Freedom of Information Act 5 U.S.C. 552(b)(4)

APPLICANT: See Page 5 for instructions.

1. AGENT NAME, ADDRESS, TELEPHONE NO. *(If using an Agent, complete this block, otherwise leave blank.)*

2. FOR USDA USE ONLY

SKETCH APPROVED
SUBJECT TO COMPLIANCE WITH FMIA & PPIA & REGULATIONS
Dec 19, 2022
FSIS
U.S. DEPT. OF AGRICULTURE

3. FOR USDA USE ONLY

4. ESTABLISHMENT NO. / FOREIGN COUNTRY *(If applicable)*
M245L,M31858-P31858

4a. TYPE OF PRODUCT
Egg ✓ Meat
Poultry Other

5a. NAME OF PRODUCT
BRAZEN GRASS FED, GRAIN FINISHED, CLIMATE FRIENDLY, ENVIRONMENTALLY RESPONSIBLE BEEF (BLANKET APPROVAL REQUEST)

5b. HACCP PROCESS CATEGORY *(Select one)*
- 03J: Slaughter - all species
- 03B: Raw Product - ground
- ✓ 03C: Raw Product - not ground
- 03D: Thermally Processed - Commercially sterile
- 03E: Not heat treated - shelf stable
- 03F: Heat treated - shelf stable
- 03G: Fully cooked - not shelf stable
- 03H: Heat treated but not fully cooked - not shelf stable
- 03I: Product with secondary inhibitors - not shelf stable

6a. TYPE OF APPROVAL REQUESTED
✓ SKETCH TEMPORARY
EXTENSION OF TEMPORARY

6b. WAS THE LABEL PREVIOUSLY APPROVED?
YES → Date of approval: _____
✓ NO Prior approval number: _____
Number of labels on hand: _____
Number of days requested: _____

7a. AREA OF PRINCIPAL DISPLAY PANEL *(Square Inches)*
40.00

Tammie Ballard

7b. TOTAL AVAILABLE LABELING SPACE FOR ENTIRE PACKAGE *(Square inches):*
80.00

8. Does this label include a "USDA-AMS Child Nutrition Program CN-Logo? YES ✓ NO

9. **(FOR USDA-AMS USE ONLY) CN Identification Number Assigned**

10. Are there any special claims, guarantees, or foreign language on the label? ✓ YES NO *(If yes, check all that apply)*
- Allergen Statements
- ✓ Animal Production/Breed/Raising
- Certified/Verified
- ✓ Environmental/Green
- Export Only Labels w/deviations from Domestic Requirements
- Foreign Language
- Geographic/Undefined Style
- Grading Terms
- Guarantees
- Natural/Organic
- Nutrition/Health
- Religious Exemption
- ✓ Other Claims: Specify

GRASS FED, GRAIN FINISHED
CLIMATE FRIENDLY - 10% GREEN HOUSE GAS REDUCTION*
ENVIRONMENTALLY RESPONSIBLE BEEF**
ANIMAL WELFARE CARE PROGRAM***

11. NAME AND ADDRESS OF FIRM *(Below and between dots)*

Tyson Fresh Meats, INC.
800 Stevens Port Dr. Suite DD720
Dakota Dunes, South Dakota 51104
UNITED STATES

12. SIGNATURE OF APPLICANT OR AGENT
(b)(6)

13. DATE
12/15/2022

14. **(FOR USDA USE ONLY) CONDITIONS APPLYING TO USE OF LABELS OR DEVICE**

15. PRODUCT FORMULA	✓ PCT (No Fractions)	WEIGHT
BEEF	100	
See Continuation Sheet	**TOTAL** *(Percent must total 100%)*	100

16. PROCESSING PROCEDURES ***(Approval of the sketch does not convey approval of the processing procedures)***

(b)(4)

See Continuation Sheet

INSTRUCTIONS FOR PREPARATION OF FSIS FORM 7234-1

Note: *The following instructions should be typed unless otherwise noted.*

A. **PREPARATION OF APPLICATION**
Application must be typed or it will be returned without evaluation.
Submit two copies for each label application.

B. **TYPE OF APPROVAL REQUESTED**
Sketch: Self explanatory. (See 9 CFR 317.4 & 381.132)
Temporary and Extension of Temporary. Actual label or color litho take off to be used.

C. **FOREIGN LANGUAGE**
Labels printed in foreign languages must be accompanied by English language translation.

D. **ASSEMBLY OF APPLICATION**
Application Form, Product Formula, Processing Procedures, Continuation Sheet if applicable, Label, and any Supporting Documentation Staple with one or as few staples as possible. *(Do not use paper clips).*

E. **MAIL COMPLETED APPLICATION TO:**

USDA, FSIS, OPPD, LPDD
Labeling Distribution Unit
Stop Code 3786, Patriots Plaza III, 8-168
1400 Independence Avenue, SW
Washington, DC 20250-3700

The following instructions relate to numbered items on form.

1. If using an Agent, provide the company name, address, and telephone number, otherwise leave blank.

2 & 3. Leave blank, for USDA use only.

4. Establishment No./Foreign Country (if applicable) - Self Explanatory.

4a. Type of Product. Select one product type: Egg, Meat, Poultry, or Other (i.e. Exotic Species, Non-Amenable, Voluntary, etc.)

5a. Name of Product. Use common or descriptive product name, i.e., "Frankfurter, Cereal Added" or "Meat Patties in Gravy". (Do not use trade brand names or coined names, such as "Joe's Corn Dogs" or "Joe's Sloppy Joes.") If coined names such as "Corn Dogs" are used, also show true product name, such as "Batter Wrapped Wiener."

5b. Provide HACCP process category for the product. See 9 CFR 417.2(b) (1), Example, Heat Treated - shelf stable, Not heat treated-shelf stable etc. Select one.

6a & b. Type of Approval Requested. If temporary approval or extension, insert number of days requested and number of labels on hand. If previous approval, attach copy of application and label. Include specific reason(s) why requesting a temporary or extension and include information required.in 9 CFR 317.4(f) (1) or 381.132(f) (1) on the continuation sheet. Be sure to include product name and block item.

7a. Area of Principal Display Panel (PDP). The PDP is the entire side of the package to which the label is affixed. See 9 CFR 317.2 (d) and 381.116 (b).

7b. Total available labeling space in square inches for entire package.

8. USDA-AMS Child Nutrition Program Logo. Indicate if the product includes a USDA-AMS Child Nutrition Program Logo.

9. Leave Blank. For USDA-AMS use only.

10. Special claims, guarantees, or foreign language. Indicate if there are any special claims, guarantees, or foreign language on the label. Check all that apply. If Other Claims is selected, indicate specific claim(s) in space provided.

11. Name and Address of Firm. Insert Firm's name and mailing address. Use 2 letter symbol for State. Show postal zip code.

12 & 13. Signature and Date of Applicant or Agent. To be signed and dated by the applicant or agent representing the official establishment or plant.

14. Leave blank for USDA use only. Conditions Applying to Use of Label or Device. *(Any condition, modification or remarks applied to the application when approved are conditions governing use of the approved devices.)*

15. Product Formula. List the ingredients by percent or weight in order of their predominance. If product consists of several components, e.g., a frozen dinner, list each component separately and indicate the percentage or amount of each component in the product. If additional space is needed, check the box for "Continuation Sheet," and use the Continuation Sheet. Be sure to include the product name and number of the block item. Express all ingredients in the same units, i.e., do not list some in pounds and others in ounces.

Check whether weight or percent is used. It is preferred that percentages be used, and the total must equal 100 percent. If weights are used, show in pounds, kilograms or grams. (No gallons,pints,cups,teaspoons, etc.). The Total must equal the weights of the individual units. (Example: Crust + Cheese + Sauce + Meat = Total new weight of Unit.)

DO NOT use fractions. Express as decimals carried to two places, Example: 1-1/4 lbs., show as 1.25 lbs. Example: 3/4 lbs., show as .75 lbs.

16. Processing Procedures. Poultry Products provide complete processing procedures as required in 9 CFR 381.134. Meat Products, provide complete processing procedures as required. Note: Approval of the sketch does not convey approval of the processing procedures. If additional space is needed, check the box for "Continuation Sheet," and use the continuation sheet. Be sure to include the product name and number of the block item.

BRAZEN™
BEEF

BEEF

Grass-Fed, Grain Finished Beef
Climate Friendly- 10% Green House Gas Reduction*
Environmentally Responsible Beef**
Animal Welfare CARE Program***

*** Cattle used for Brazen Beef products are enrolled in Tyson Foods Climate e-Smart Beef Program for emission reduction from pasture to production | www.BrazenMeats.com**

**** Cattle are raised in accordance with the BEEFCARE© Producers Guidelines | www.wfcfcare.com**
***** Tyson Foods Inc. Animal Welfare CARE Program**

KEEP PRODUCT REFRIGERATED USA
INGREDIENTS: BEEF

DISTRIBUTED BY: TYSON FRESH MEATS, INC.
DAKOTA DUNES, SD 57049 U.S.A.

NET WT. 16 OZ (1 LB) 453g

Nutrition Facts

Serving Size 4 oz (112g)
Servings Per Container 4

Amount Per Serving	
Calories 160	Calories from Fat 80
	% Daily Value*
Total Fat 9g	14%
Saturated Fat 3.5g	18%
Cholesterol 55mg	18%
Sodium 55mg	2%
Total Carb	0%
Dietary	0%
Sugars	
Protein	

FPO

Vitamin A 0% • Vitamin C 0%
Calcium 0% • Iron 4%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.

Keep refrigerated or frozen. Thaw in refrigerator or microwave.

Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

Cook thoroughly.

Keep hot foods hot. Refrigerate leftovers immediately or discard.

U.S. INSPECTED AND PASSED BY DEPARTMENT OF AGRICULTURE EST.

Tyson Foods

Climate-Smart Beef Production & Data Management Plan

October 2022

Table of Contents

Preface

The intent of this document is to detail the end-to-end process that Tyson Foods has developed in partnership with key value-chain members and stakeholders to (i) produce climate-smart beef products with at least 10% or more reduction in greenhouse gas (GHG) emissions from the established baseline[1] and (ii) continue to work towards Tyson Foods' goal of achieving a 30% reduction of GHG intensity from production of poultry, pork, and beef by 2030. The established baseline was chosen from a lifecycle assessment (LCA) due to the study's comparability to Tyson Foods' operations and supply chain emissions, the study's publication date being most recent among those that cover the beef lifecycle, and the study's verification by ISO third-party standards. This document references materials developed by carbon accounting scientists, third-party assurance providers, and Tyson Foods personnel, and explains the processes followed to collect supply chain information from farmers, ranchers, feedlot operators, and processing facilities. We acknowledge that over time, the process to collect and transfer data about production practices from participating producers will become more streamlined. We will continue to advance enabling technologies to facilitate our Climate-Smart Beef Program's measurement, monitoring, reporting, and verification (MMRV) processes in order to validate the GHG emission reduction practices deployed in this program.

[1] Asem-Hiablie, S., Battagliese, T., Stackhouse-Lawson, K. R., & Alan Rotz, C. (2018). A life cycle assessment of the environmental impacts of a beef system in the USA. The International Journal of Life Cycle Assessment, 24(3), 441-455. https://doi.org/10.1007/s11367-018-1464-6.

Introduction

In 2018, Tyson Foods was the first U.S. protein company to have a recognized target by the Science Based Target initiative (SBTi) of a 30% absolute contraction of greenhouse gas (GHG) emissions in Scopes 1 and 2, and a 30% reduction in GHG intensity in Scope 3, by 2030.[2] With current estimates, approximately 75% of industry emissions for Scope 3 reside in beef production, with approximately 60% of these emissions from the source of origin known as the cow/calf operation.[3]

Recognizing the importance of working with cow/calf producers to reach established SBTi targets and goals, Tyson Foods made a public commitment in 2020 to improve grazing management practices on five million acres by 2025, initially through an independent third-party program known as BeefCARE™, established by Where Food Comes From, Inc. (WFCF). The initial versions of BeefCARE™ were principally focused on animal welfare. However, with a combination of support from Tyson Foods and The Nature Conservancy, BeefCARE™ became an independent on-farm standard and auditing program with specific criteria for the environment, animal welfare, and community (see Where Food Comes From's CARE™ standard).

Tyson Foods also contracted scientists from the University of Arkansas and the University of California, Davis to develop a model that could be used to both measure the impact of agricultural practice change and provide insight to a pathway to climate neutral beef.[4,5] While the model was a first step in developing the decarbonization pathway, implementing this model into the business operations on grain farms, cow/calf operations, feedlots, and processing facilities was required to operationalize the research. Thus, both technical and business project partners were identified to provide the resources needed to ensure credibility of the model and process.

With climate accounting expertise as a requirement, Deloitte was selected to provide in-depth knowledge and technical expertise. Deloitte took the original work of the aforementioned model and added critical producer-specific data nodes to account for agricultural practice change on cow/calf operations, in grain production, and in feedlots. Tyson's Climate-Smart Beef GHG Accounting Methodology, developed in consultation with Deloitte, details the approach and calculations to quantify the GHG emissions inventory across the beef value chain and implementation through a calculator that leverage

s data that is cataloged in CattleCom. This tool enables Tyson to make decisions on whether minimum GHG emissions thresholds have been met to segregate cattle accordingly. Additional technical expertise and advice was provided by The Nature Conservancy (TNC) and the Environmental Defense Fund (EDF). Both organizations reviewed the model from

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[2] Science Based Targets, "Companies Taking Action". https://sciencebasedtargets.org/companies-taking-action.
[3] Asem-Hiablie, S., Battagliese, T., Stackhouse-Lawson, K.R. *et al.* A life cycle assessment of the environmental impacts of a beef system in the USA. *Int J Life Cycle Assess* **24**, 441–455 (2019). https://doi.org/10.1007/s11367-018-1464-6.
[4] Climate neutral refers to net zero emissions through the reduction and removal of GHG emissions
[5] Liu et al. CABI Agric Biosci (2021) 2:22 Rethinking methane from animal agriculture, https://doi.org/10.1186/s43170-021-00041-y

end-to-end and provided subject matter expertise where they offered the greatest insights, at the cow/calf operation and row crop grain production, respectively.

Additionally, Tyson worked with independent feedlot supply partner(s) to develop a tool to calculate cradle-to-gate emissions on every animal harvested through the Climate-Smart Beef Program. Cattle raised through this program are eligible for Tyson Food's Brazen Beef brand, a new consumer climate-friendly brand that offers beef products sourced from cattle produced using the climate-smart agricultural and data management practices discussed in this program.

Scope

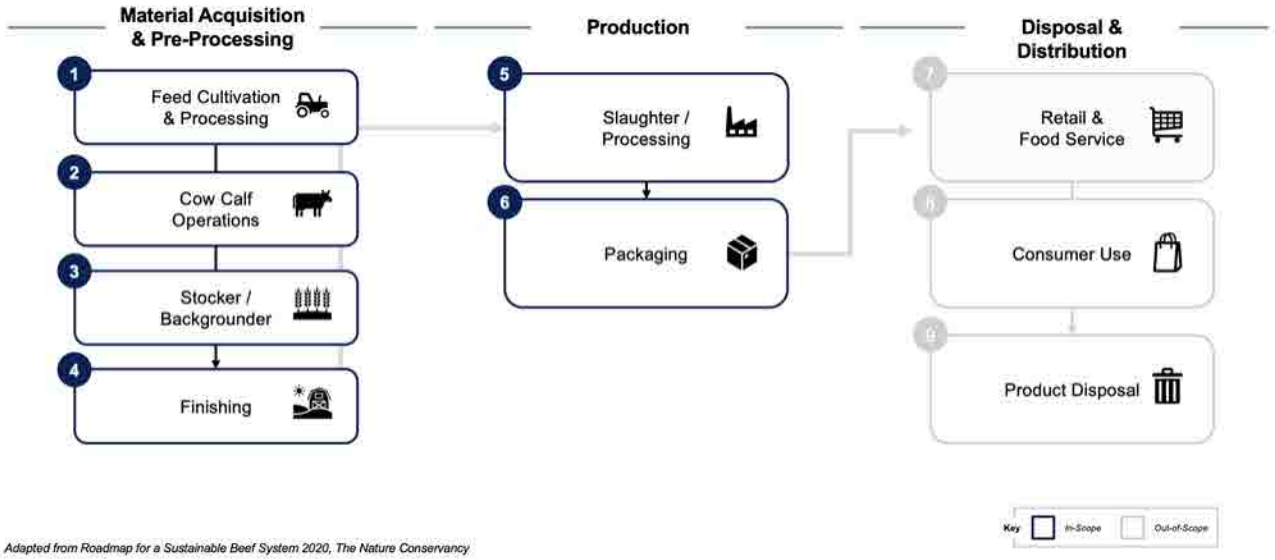
Tyson has coordinated with parties outlined in the Introduction to conduct a cradle-to-processing-gate analysis of GHG emissions associated with its climate-smart beef value chain. The nodes or stages of the beef value chain include:

1. **Feed Cultivation & Processing:** The production of feed (e.g., corn, hay, silage) consumed by cattle at feedlots
2. **Cow/Calf Operations:** Ranches where cows and bulls are bred to produce calves. Cattle graze on forage produced onsite on either rangelands or pasture
3. **Stocker/Backgrounder:** Operations where weaned cattle graze on forage produced onsite until they enter the finishing phase
4. **Finishing (Feedlots):** The final stage of cattle pre-processing where cattle typically spend four to six months in feedlots, or yarded areas, primarily consuming grain for rapid weight gain
5. **Slaughter/Processing:** Slaughterhouses (or processing facilities) where cattle are harvested and initial processing, or dressing, takes place
6. **Packaging:** Processing primal cuts of beef into consumer-ready cuts, packaging, and distributing and marketing to consumers
7. **Retail & Food Service:** Distribution and marketing of beef to consumers
8. **Consumer Use:** Transportation to retail stores and restaurants, beef preparation, and beef consumption in homes and restaurants
9. **Product Disposal:** Recycling and waste of product including operation of recycling facilities, packaging material impacts, disposal in landfills, and operation of incinerators

(b)(4)

(b)(4)

Figure 1. Overview of Beef Value Chain



(b)(4)

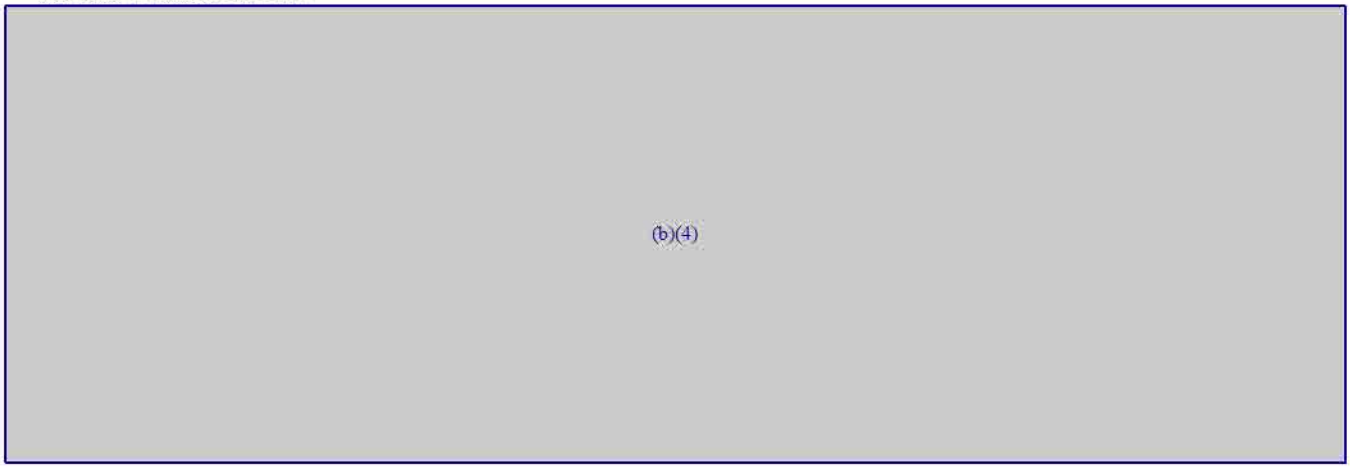
[6] Asem-Hiablie, S., Battagliese, T., Stackhouse-Lawson, K.R. *et al.* A life cycle assessment of the environmental impacts of a beef system in the USA. *Int J Life Cycle Assess* **24**, 441–455 (2019). https://doi.org/10.1007/s11367-018-1464-6.

Table 1: Emission Types and Sources

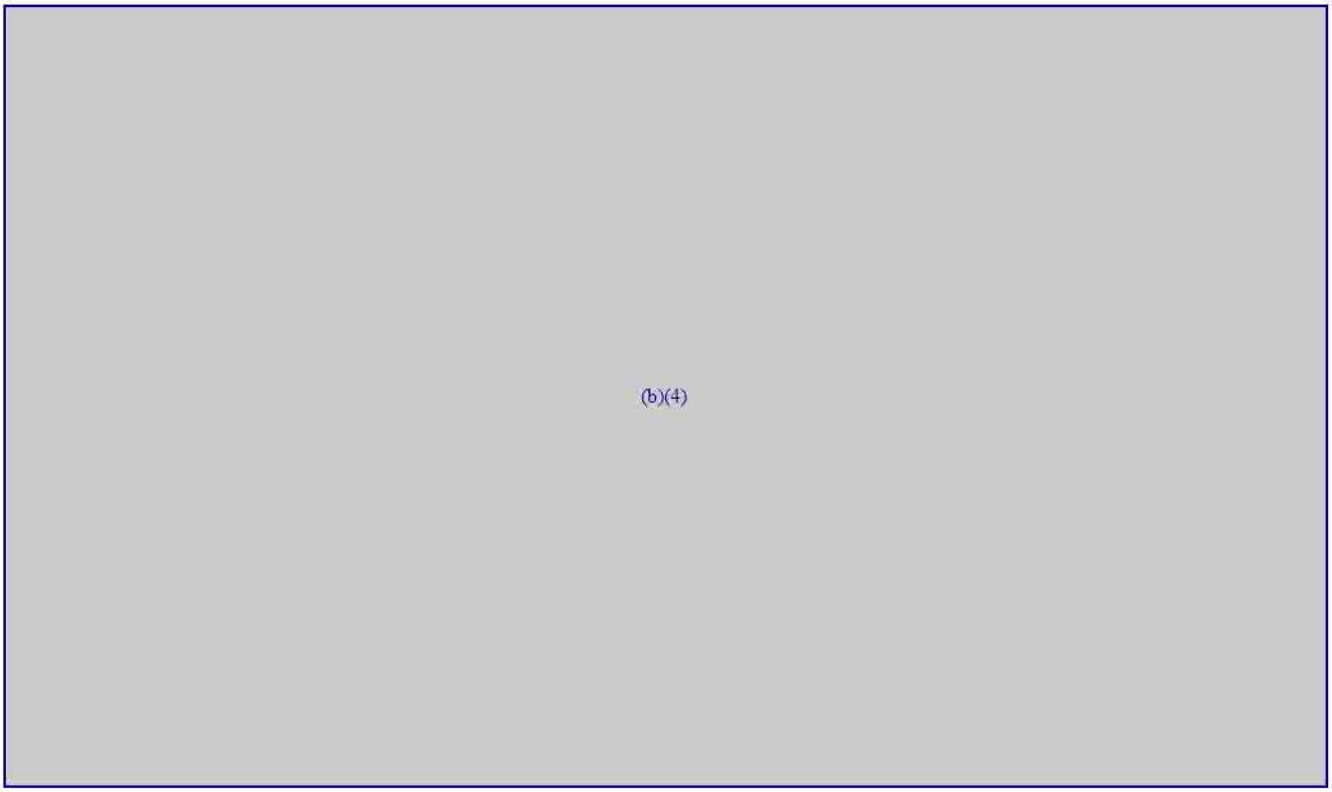
Emission Types and Relevant Sources	Feed Cultivation & Processing	Cow/Calf Operations	Stocker/ Backgrounder	Feedlot/ Finishing	Processing & Packaging
Energy	(b)(4)				
Industrial Processes and Product Use					
Agriculture, Forestry and Other Land Use					
Waste					
Supply chain					

Climate-Smart Beef Process from Cradle-to-Gate

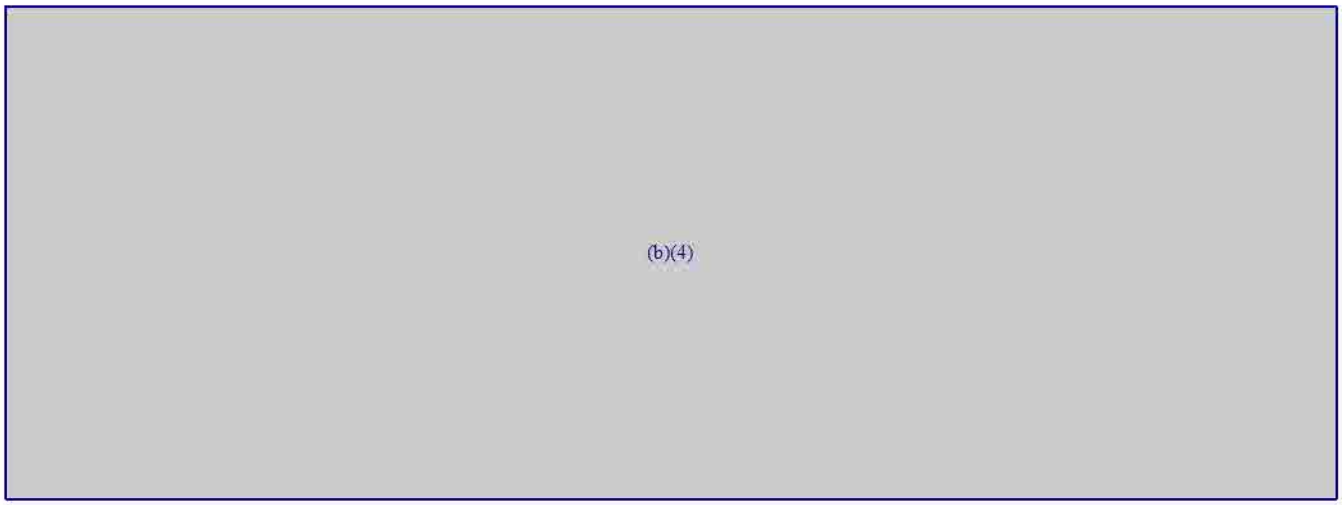
Cattle Procurement



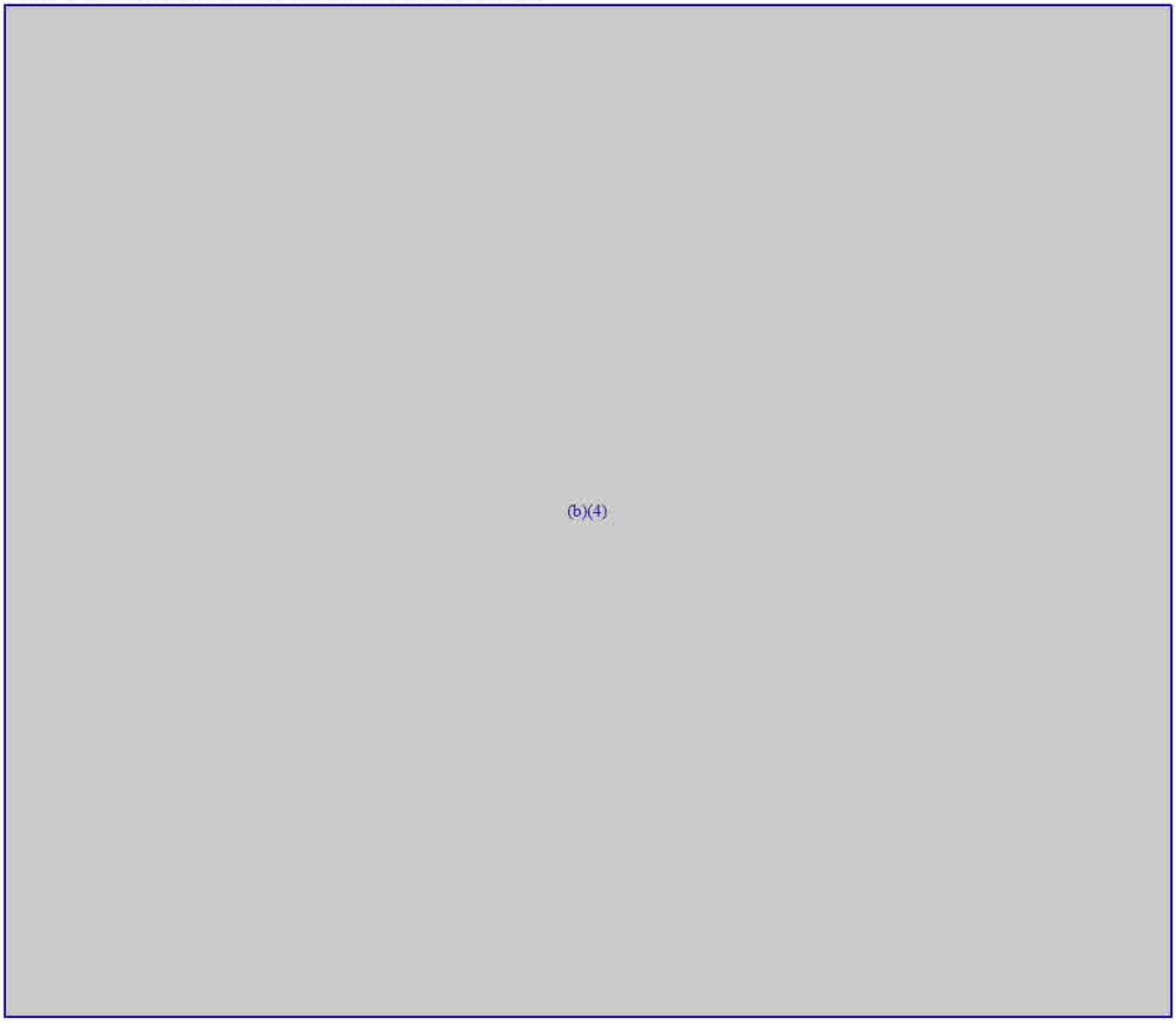
On-Farm Verification

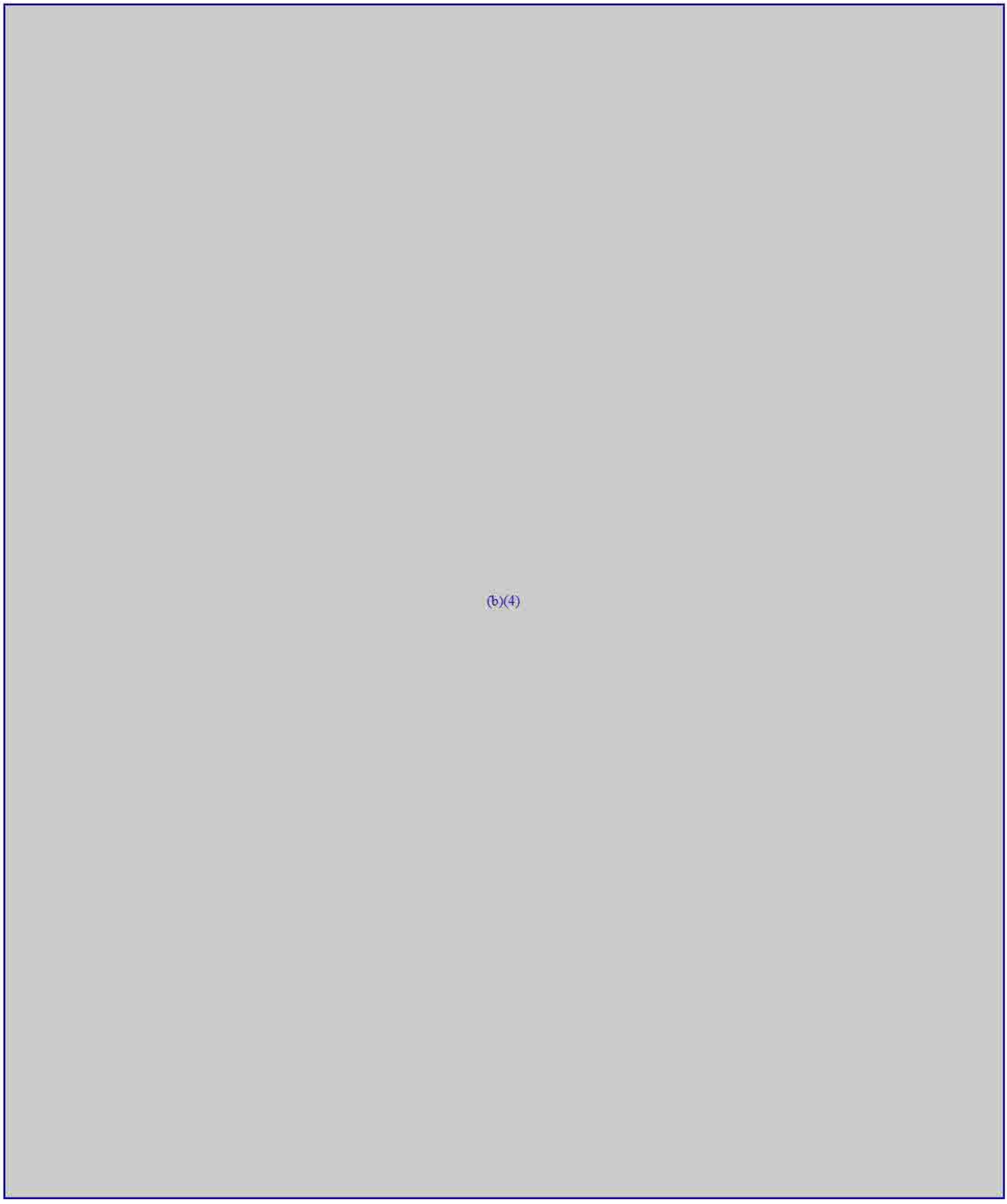


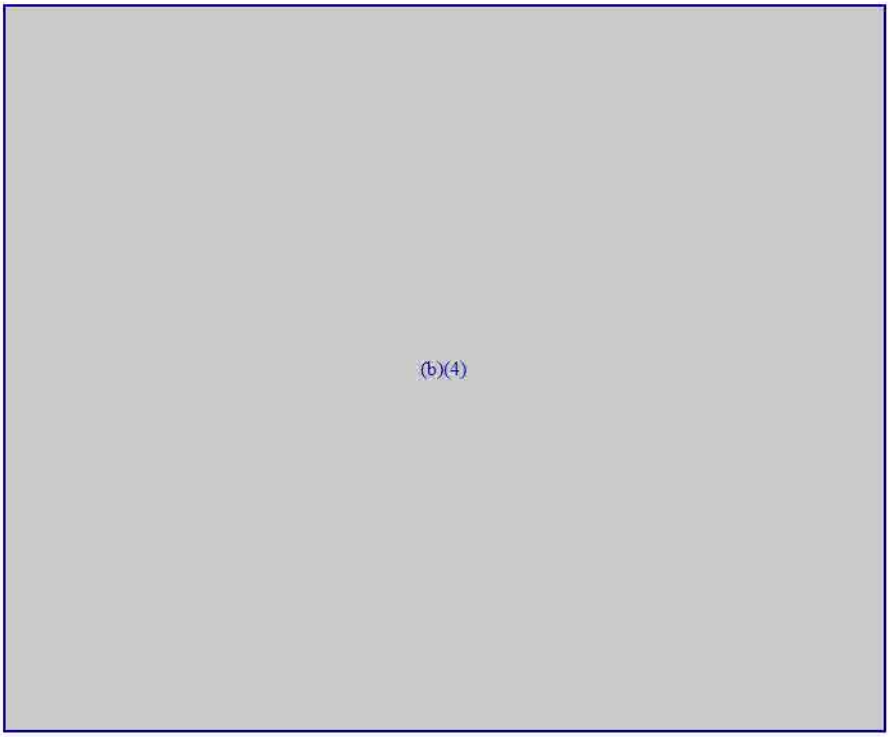
[7] ISO 14040: 2006. Environmental management – Life cycle assessment – Principles and framework. https://www.iso.org/standard/37456.html
[8] GHG Protocol: Product Life Cycle Accounting and Reporting Standard. https://ghgprotocol.org/product-standard
[9] IPCC, 2021: Climate Change 2021: The Physical Science Basis. Contribution of Working Group I to the Sixth Assessment Report of the Intergovernmental Panel on Climate Change.
[10] VM0041 Methodology for the Reduction of Enteric Methane Emissions from Ruminants through the Use of Feed Ingredients. 2021. https://verra.org/methodology/reduction-of-enteric-methane-emissions/
[11] WhereFoodComesFrom – CARE™: Cow/Calf & Stocker/Backgrounder Standards – BeefCARE® https://www.wfcfcare.com/_files/ugd/1c242f_e3e3e4b58bc942a0b5795f7310db9ea8.pdf



On-Farm Data Collection and Data Transfer

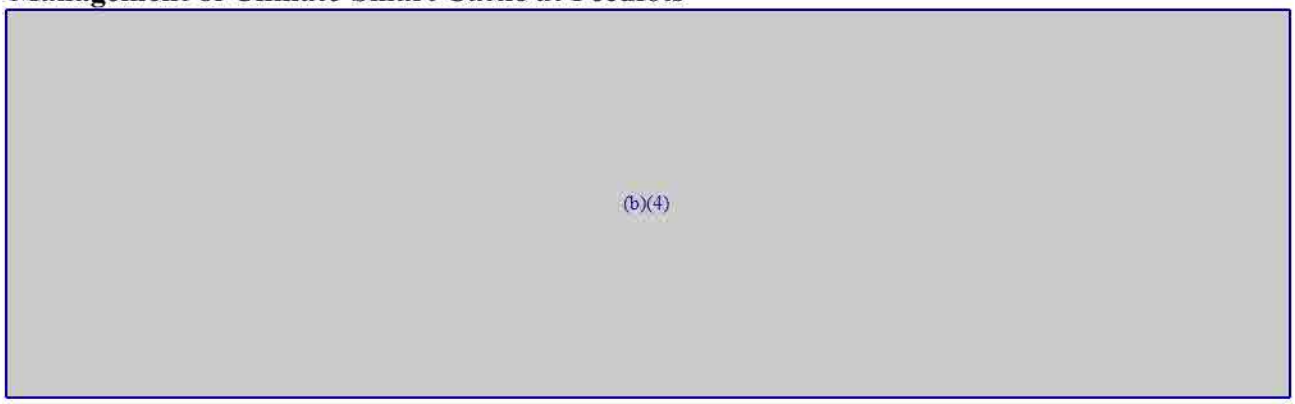



(b)(4)

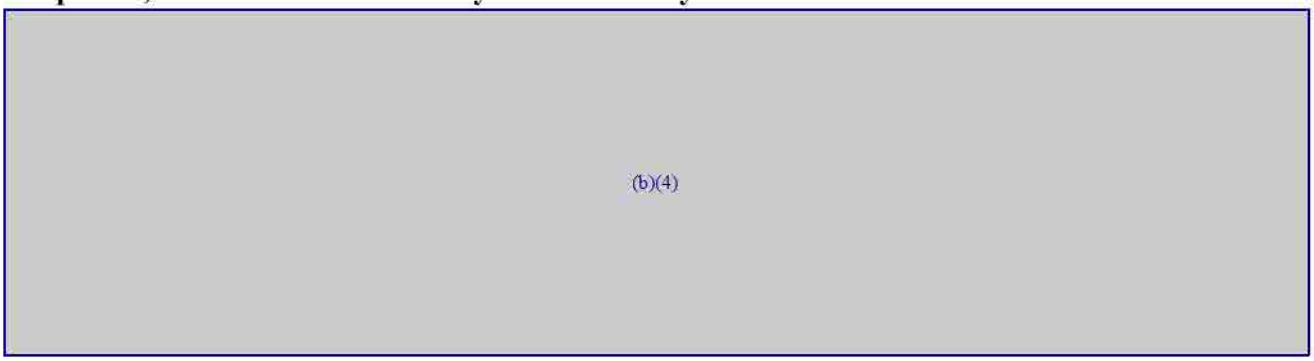


Tyson

Management of Climate-Smart Cattle at Feedlots



Shipment, Transfer & Traceability of Cattle to Tyson Foods



Harvest and Traceability of Climate-Smart Cattle

(b)(4)

Quality Assurance Management and Verification Procedures

(b)(4)

Data Management & Recordkeeping Practices

(b)(4)

Table 2 outlines these attributes for each stage in the value chain.

Table 2: Data Attributes

Feed Cultivation & Processing	Cow/Calf Operations	Stocker/ Backgrounder Operations	Feedlot/ Finishing	Processing & Packaging

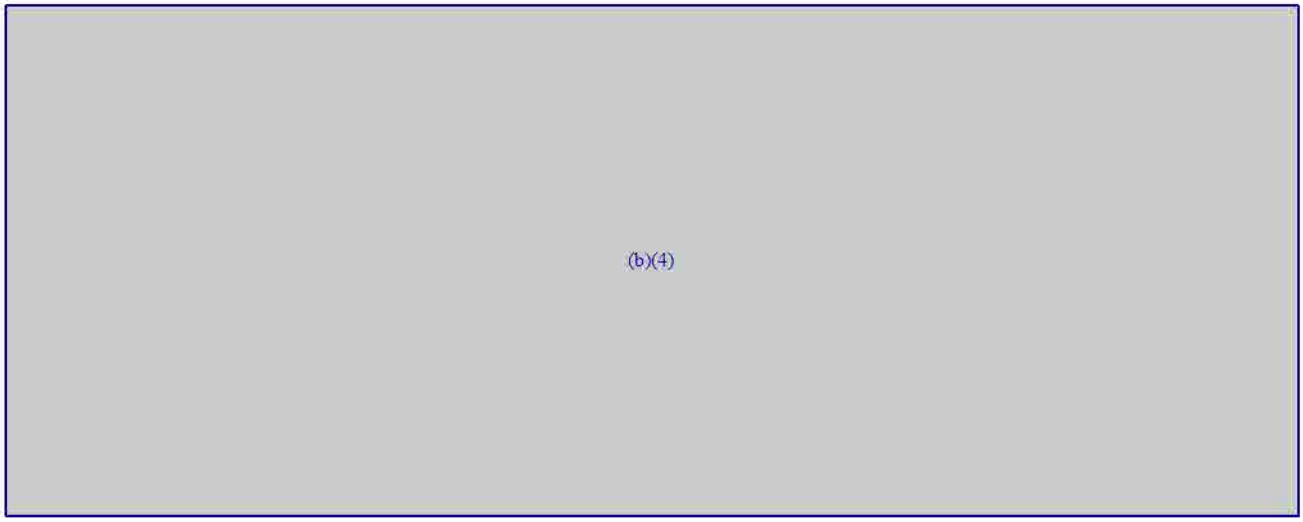
(b)(4)

Roles & Responsibilities

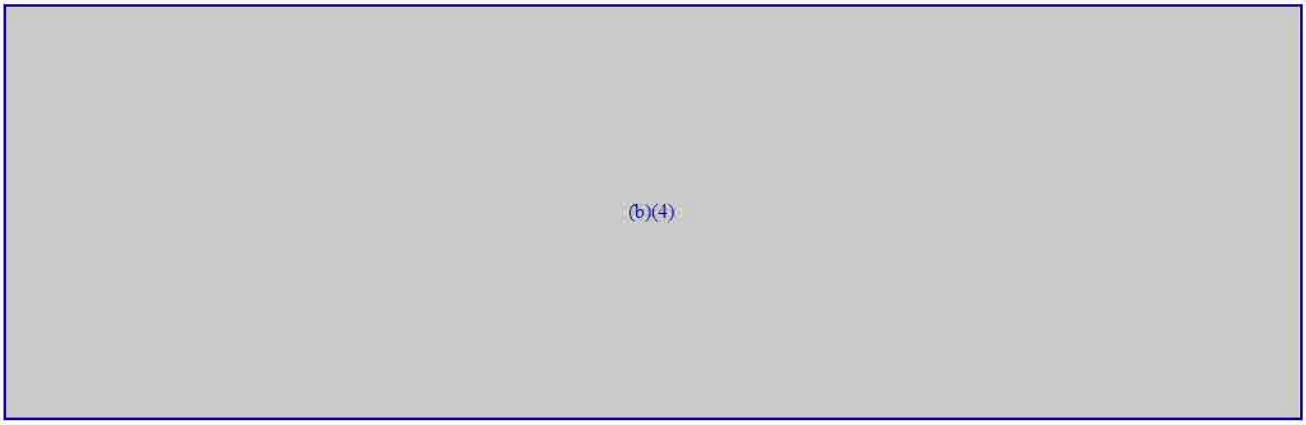
(b)(4)

Tyson Foods

(b)(4)

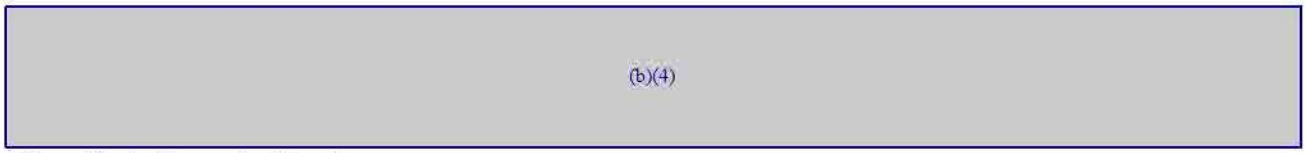


Tyson Foods FSQA

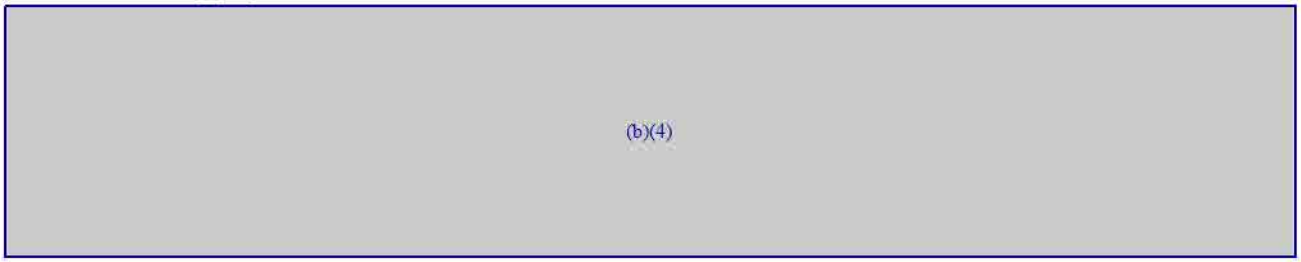


Adam's Land and Cattle (ALCC)

Cattle Ranchers



Feedlots Supply Partners



- ***Procurement:*** (b)(4)

  (b)(4)

- ***Cattle Management:*** (b)(4)

  (b)(4)

- ***Traceability:*** (b)(4)

  (b)(4)

- ***Data Management:*** (b)(4)

  (b)(4)

Independent Sustainability Auditing Firm

(b)(4)

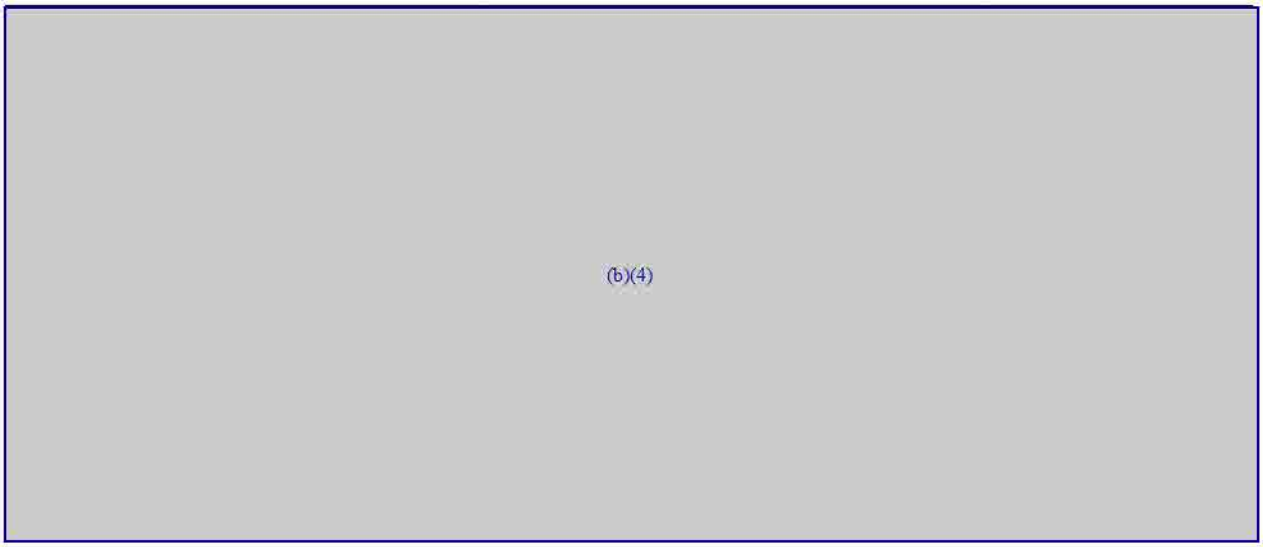
Where Food Comes From, Inc. (WFCF)

(b)(4)

Program Documents

(b)(4)

Document Name	Description	Link
(b)(4)		



Program History and Contact	
Document Contact	(b)(6) Sr. Director Sustainability
Business Area	Sustainability
Publication Date	October 6, 2022

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Deloitte.

Tyson

Greenhouse Gas Accounting Methodology for Tyson Foods Climate-Smart Beef Program

Tyson Foods, Inc.
October 6. 2022

Executive Summary

As part of Tyson's commitment to offering affordable, accessible and nutritious protein, we are working to build a food system that is more sustainable and equitable for future generations. In 2018, Tyson set aggressive 2030 goals to lower greenhouse gas (GHG) emissions by 30% in alignment with climate science. In 2021, Tyson enhanced its ambition to support combating climate change through a goal of achieving Net Zero GHG emissions by 2050. To achieve our ambition, we continue to seek opportunities to reduce our GHG footprint and adopt more sustainable business practices. As a leading protein company, Tyson also recognises our role within the agriculture industry is to support the production of climate-smart commodities and to accelerate the pace of climate-smart practice adoption through working collaboratively with farmers and ranchers in the supply chain.

This GHG accounting methodology was developed to capture cradle-to-gate lifecycle emissions across Tyson Foods Climate-Smart Beef Program to enable beef supply chain traceability and reporting of verifiable GHG emissions. This captures not only the emissions produced by Tyson, but also emissions from the inputs across its supply chain sourced from third-party farmers, ranchers, and feedlot producers. This report sets out the methodology, its boundary, scope and assumptions.

The GHG accounting methodology has been implemented with a model that was developed by leading third-party researchers to estimate the lifecycle emissions of cattle raising and was integrated into Tyson's supply chain partner's digital platform system on a proof-of-concept basis. We also collaborated with experts at leading environmental Non-Governmental Organizations (NGOs) to ensure our approach, methodology, and calculations align with leading practices. Tyson received technical support from the Environmental Defense Fund (EDF), which has helped to validate practical practices that could yield a scientifically robust measurement approach to assess nitrous oxide emissions in our value chain. Tyson has also partnered with The Nature Conservancy (TNC), with a focus on cow calf producer production practices that foster biodiversity and ecosystem balance through soil carbon sequestration and water quality initiatives. TNC also supported our assessment by framing technical and business questions to ask beef producers for the purpose of populating data in the GHG accounting model. To support data collection to enable implementation of the GHG accounting methodology, Tyson has worked with Where Food Comes From Inc.'s BeefCARE™ program to perform ranch-level audits[1] for sustainably raised cattle sourced from operations that have been BeefCARE™ certified.

This methodology seeks to document the key assumptions, calculations, and approaches to account for emissions and support credible claims on the climate benefits of beef produced pursuant to the Tyson Foods Climate-Smart Beef Program. The complete lifecycle of the beef value chain generally includes nodes[2] and GHG emissions post-harvesting and packaging. These nodes related to end-consumer distribution and disposal include processing of primal cuts of beef into consumer-ready packaged cuts, distribution and marketing to consumer, emissions from consumer consumption, and disposal of waste from the meat product and packaging. As nodes such as end-consumer distribution and disposal are currently outside the scope of this methodology, Tyson's Climate-Smart Beef Program is focused only on cradle-to-gate emissions. As a part of Tyson's commitment to continuous improvement, additional nodes in the beef value chain will be addressed in either future improvements to the model or other projects/programs. Tyson will update its Climate-Smart Beef Program and this accounting methodology in the event of those future improvements, projects, or programs.

[1] The purpose of these audits is to validate that ranchers are implementing the environmental stewardship, animal welfare, and people and community commitments required to be BeefCARE™ certified. To date, Where Food Comes From Inc. has enrolled over 200 ranches in this BeefCARE™ program.
[2] Nodes refer to the distinct and discrete processes across the cradle to gate lifecycle of cattle to which Tyson has categorized its emissions.

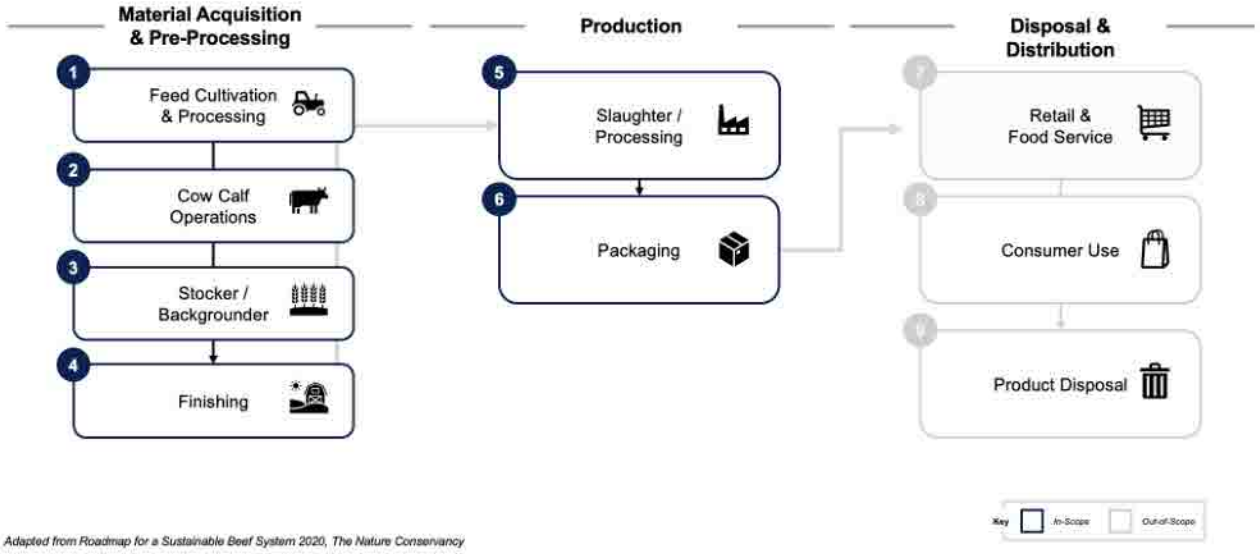

Figure 1 - Overview of beef value chain

More specifically, the methodology follows specific identifiable sections of the lifecycle, referred to as nodes, and the emissions sources associated with each node:

- Material acquisition and pre-processing nodes:

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- Production nodes:

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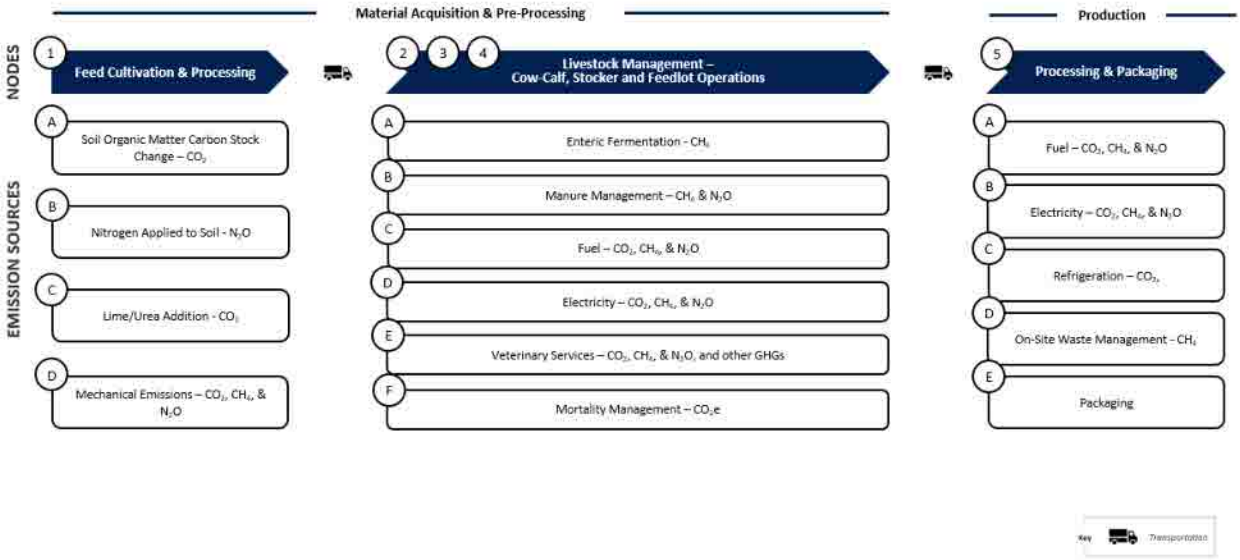

Figure 1: Map of cradle-to-gate lifecycle nodes and associated emissions included in Tyson's methodology

Table of contents

Section 1: Introduction

Purpose and objectives

The purpose of the greenhouse gas (GHG) accounting methodology is to capture cradle-to-gate[3] lifecycle emissions across Tyson Foods Climate-Smart Beef Program. The objectives of the methodology are to provide a consistent approach used to estimate emissions related to its products and serve as a tracker for opportunities that may exist across its value chain to further reduce emissions.

In support of Tyson's desire to transition to a sustainable supply chain, this methodology enables the measurement of emissions across the beef supply chain and help Tyson to accelerate supply producers' adoption of climate-smart practices, which will, in turn support Tyson's work to achieve climate goals. Tyson aims to reduce value chain greenhouse gas emissions 30% per ton of finished meat by 2030 against a 2016 baseline in line with the "30 by 30" Science Based Targets initiative (SBTi) approved target.

Overview of the methodology

Tyson developed this methodology specifically for its Lexington plant's beef supply chain, including GHG emissions from its supply chain partners. This document outlines Tyson's approach and methodology to quantify a greenhouse gas emissions inventory for qualifying beef products within our beef value chain from calf to harvest.

GHG Inventory Reporting Principles

This document was developed considering the most current Greenhouse Gas Protocol ("GHG Protocol") standards, protocols, and guidelines, as well as sector and industry-specific guidance and methodologies, including but not limited to:

Reporting standards

- World Resources Institute (WRI) and the World Business Council for Sustainable Development (WBCSD); GHG Product Life Cycle Accounting and Reporting Standard (2011)
- WRI/WBCSD; GHG Protocol Corporate Value Chain (Scope 3) Accounting and Reporting Standard (2011)
- ISO Standards (14040 & 14044).

Sector guidance and quantification methodology

- United States Department of Agriculture (USDA); Quantifying Greenhouse Gas Fluxes in Agriculture and Forestry: Methods for Entity-Scale Inventory (2014)
- Intergovernmental Panel on Climate Change (IPCC); 2019 Refinement to the 2006 IPCC Guidelines for National GHG Inventories (2019)
- GHG Protocol; Agricultural Guidance
- The Nature Conservancy; A Roadmap to a Sustainable Beef System (2020)
- Food and Agriculture Organization of the United Nations; Tackling Climate through Livestock (UN FAO2013)

Emerging industry guidance

[3] The cradle-to-gate value chain covers process nodes related to material acquisition and pre-processing of cattle and production of primal cuts of beef at Tyson's packing plant. The material-acquisition and pre-processing of cattle captures the GHG emissions related to feed cultivation, as well as cattle production cycle from cow-calf, stocker, and feedlot operations. The production nodes includes GHG emissions from the slaughtering of cattle, processing of primal cuts, and relevant packaging material used during meat packing.

- SBTi; Value Change Initiative: Best Practice for Scope 3 GHG in the value chain (2018)
- SBTi; Forest, Land, and Agriculture (FLAG) Science Based Target Setting Guidance (2022)
- Gold Standard™
- Verra Supply Chain Intervention GHG Program

The goal of this methodology is to align the emissions inventory with the following principals, taken from the GHG Protocol Corporate Accounting and Reporting Standard, Science-Based Targets Initiative (SBTi) criteria and recommendations, and industry best practices:

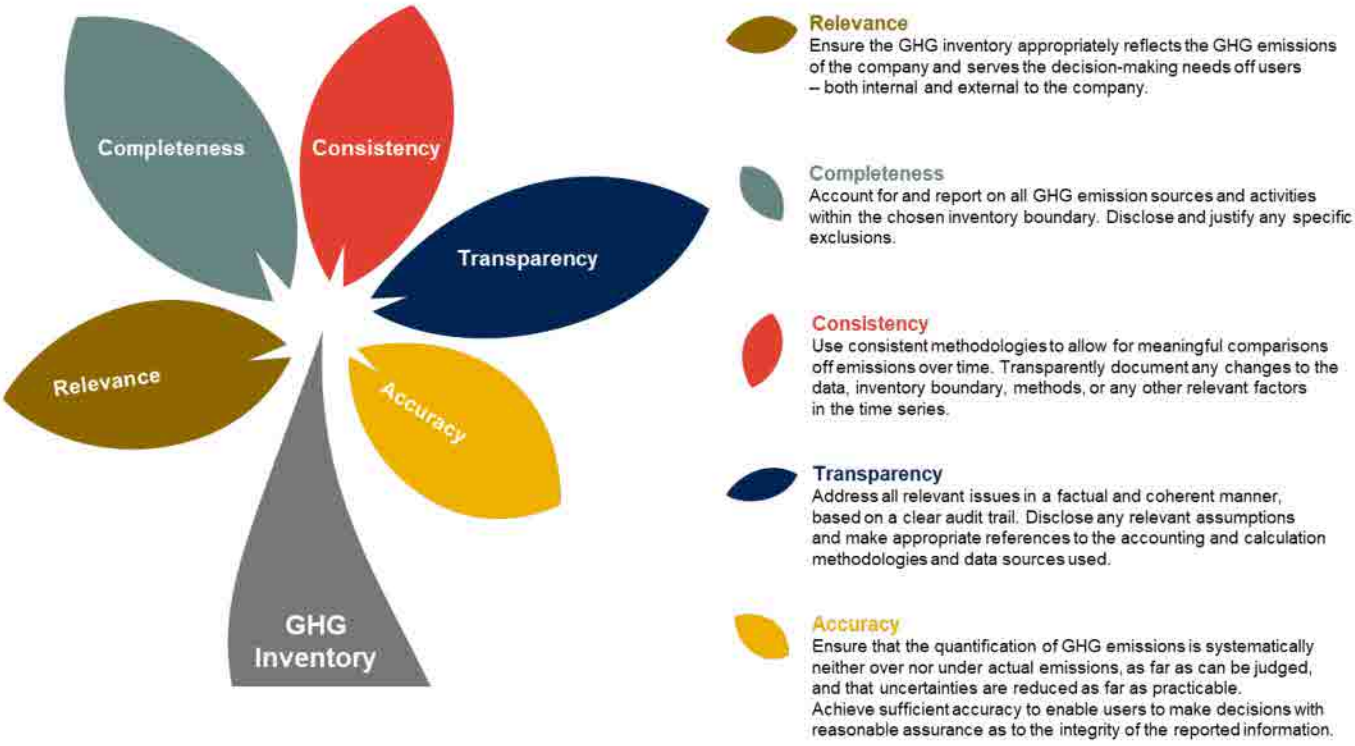

Figure 3 - Science-Based Targets Initiative (SBTi) considerations in line with the GHG Protocol requirements

Source: World Resources Institute (WRI) and the World Business Council for Sustainable Development (WBCSD) GHG Protocol Corporate Accounting and Reporting Standard (2015, revised edition).

While this methodology focuses on carbon emissions across the value chain, additional sustainability considerations, such as water, and land stewardship, are also relevant to Tyson's corporate environmental, social, and governance (ESG) objectives. As such, this methodology also aims to minimize any trade-offs in emissions reduction and other relevant ESG aspects because of the Tyson Foods Climate-Smart Beef Program.

Operational Boundary and Emission Sources

The following Figure 1 outlines the general beef value chain nodes covered under the methodology – cradle-to-gate. Please note emission sources attributable to distribution and disposal of the product are not covered under the framework. For the Tyson Foods Climate-Smart Beef Program, the stocker/backgrounder phase may not be applicable as part of the cattle production systems when the feedlot sources cattle directly from cow calf operators.

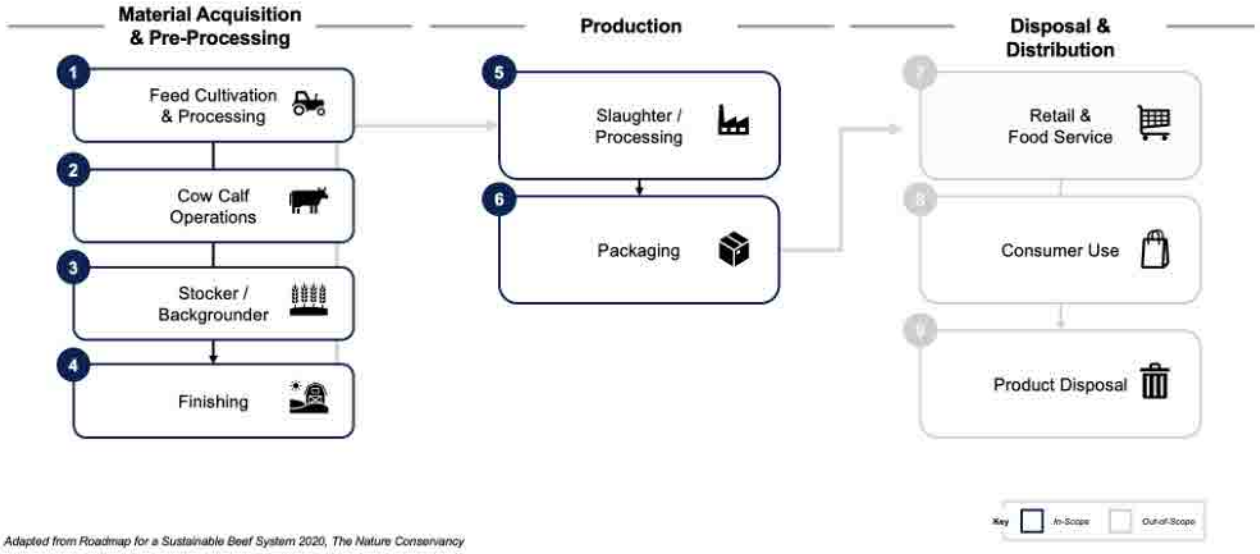

Figure 1 - Overview of beef value chain

The nodes or stages of the beef value chain include[4,5]:

1. **Feed Cultivation & Processing:** The production of feed (e.g., corn, hay, silage) consumed by cattle at feedlots and consumed by at cow-calf operations and stockers/backgrounders during non-grazing season
2. **Cow Calf Operations:** Ranches where cows and bulls are bred to produce calves. Cattle graze on forage produced onsite on either rangelands or pasture
3. **Stocker/Backgrounder:** Operations where weaned cattle graze on forage produced onsite until they enter the finishing phase
4. **Finishing (Feedlots):** The final stage of cattle pre-processing where cattle typically spend four to six months in feedlots, or yarded areas, primarily consuming grain for rapid weight gain
5. **Slaughter/Processing:** Slaughterhouses (or processing facilities) where cattle are harvested and initial processing, or dressing, takes place
6. **Packaging:** Processing primal cuts of beef into consumer-ready cuts, packaging, and distributing and marketing to consumers
7. **Retail & Food Service (out-of-scope):** Distribution and marketing of beef to consumers
8. **Consumer Use (out-of-scope):** Transportation to retail stores and restaurants, beef preparation, and beef consumption in homes and restaurants
9. **Product Disposal (out-of-scope):** Recycling and waste of product including operation of recycling facilities, disposal of packaging material, product disposal in landfills, and operation of incinerator

[4] Asem-Hiablie, S., Battagliese, T., Stackhouse-Lawson, K.R. et al. A life cycle assessment of the environmental impacts of a beef system in the USA. Int J Life Cycle Assess 24, 441–455 (2019).<https://doi.org/10.1007/s11367-018-1464-6>
[5] "U.S. Beef Supply Chain", The Nature Conservancy (TNC) (2016), <https://www.nature.org/content/dam/tnc/nature/en/documents/us-beef-supply-chain-report.pdf>

Figure 4 below outlines the emission sources of each node captured in this methodology.

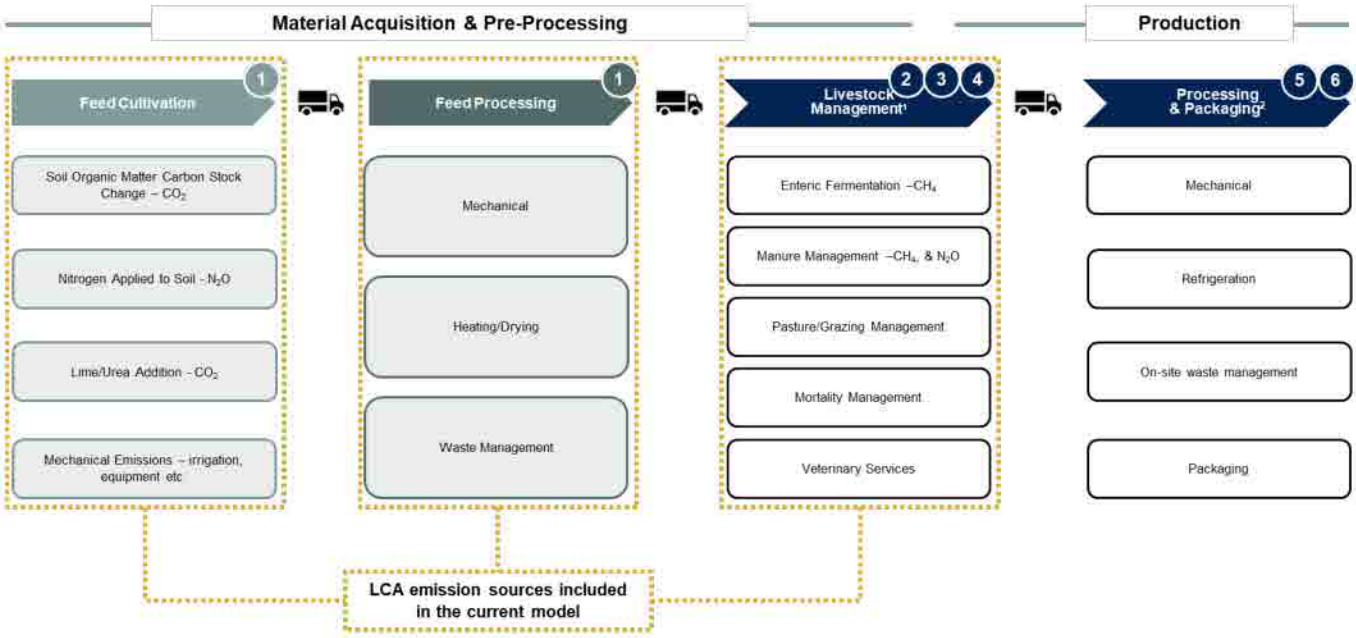

Figure 4 - Emission sources of each node across the cradle-to-gate lifecycle[6]

[6] Adapted from "A Roadmap to a Sustainable Beef System", The Nature Conservancy (TNC) (2020), < https://www.nature.org/content/dam/tnc/nature/en/documents/TNCBeefRoadmap_FINAL_April152020.pdf >

Emission Types and Sources

Emission Types and Relevant Sources	Feed Cultivation	Co w-calf	Stocker/Backgrounder	Feedlot/Finishing	Processing & Packaging
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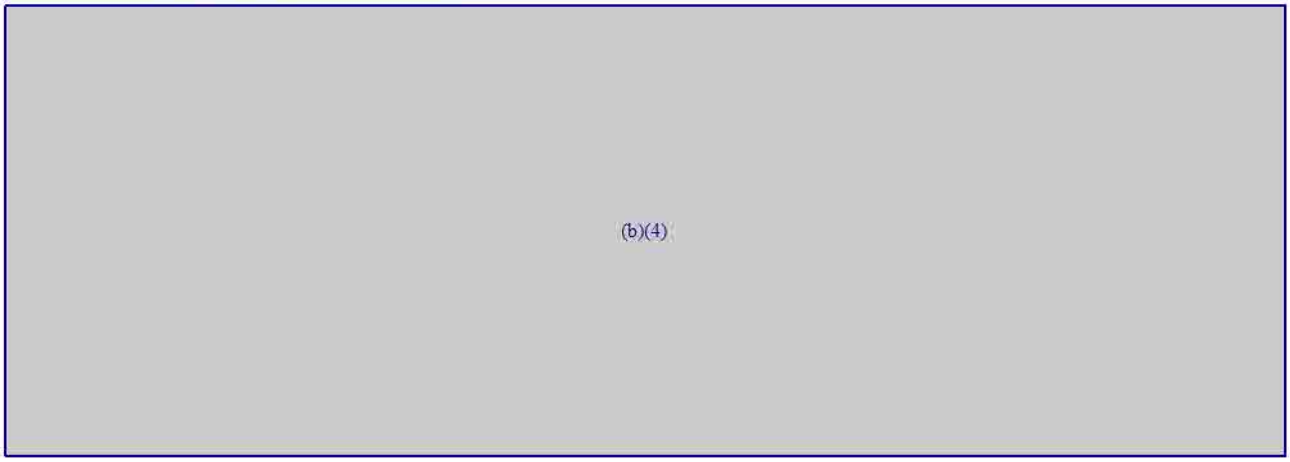
Baseline Beef Emissions



[7] Asem-Hiablie, S., Battagliese, T., Stackhouse-Lawson, K. R., & Alan Rotz, C. A life cycle assessment of the environmental impacts of a beef system in the USA. The International Journal of Life Cycle Assessment, 24, 441-455 (2019). <https://doi.org/10.1007/s11367-018-1464-6>

[8] United States Department of Agriculture (USDA); Integrated Farm System Model: <https://www.ars.usda.gov/northeast-area/up-pa/pswmru/docs/integrated-farm-system-model/>

[9] United States Meat Animal Research Center (USMARC): < https://www.ars.usda.gov/plains-area/clay-center-ne/marc/>

Section 2: Emissions Quantification

(b)(4)

Node 1: Feed Cultivation & Processing

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			
Calculated Value				
Output				

(b)(4)

[10] Please refer to sub-sections 2A, 3A, and 4A for relevant inputs and calculated to determine dry matter intake at the cow-calf/backgrounding, stocker operations, and feedlot nodes.

(b)(4)

1A: Soil Organic Matter Carbon Change – Cow-Calf

(b)(4)

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			
Output				
Additional Attributes				

(b)(4)

1A: Soil Organic Matter Carbon Change – Farmland

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			
Calculated Value				
Output				

(b)(4)

1B: Soil Nitrogen N_2O Emissions

(b)(4)

[11] N-VISIBLE, Environmental Defence Fund (2020 September), <https://www.edf.org/sites/default/files/documents/N-Visible-N-balance-framework-implementation-guide.pdf>

(b)(4)

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			

	Factor	Factor Description	Units	Allocation
Calculated Value	(b)(4)			
Output				
Additional Attributes				

(b)(4)

(b)(4)

1C: Lime/Urea Addition CO_2

(b)(4)

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			
Output				

(b)(4)

(b)(4)

1D: Mechanical Emissions and Fuel for Feed Processing

(b)(4)

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			
Calculated Values				
Output				

(b)(4)

(b)(4)

Livestock Management

(b)(4)

Node 2: Cow/Calf Backgrounder

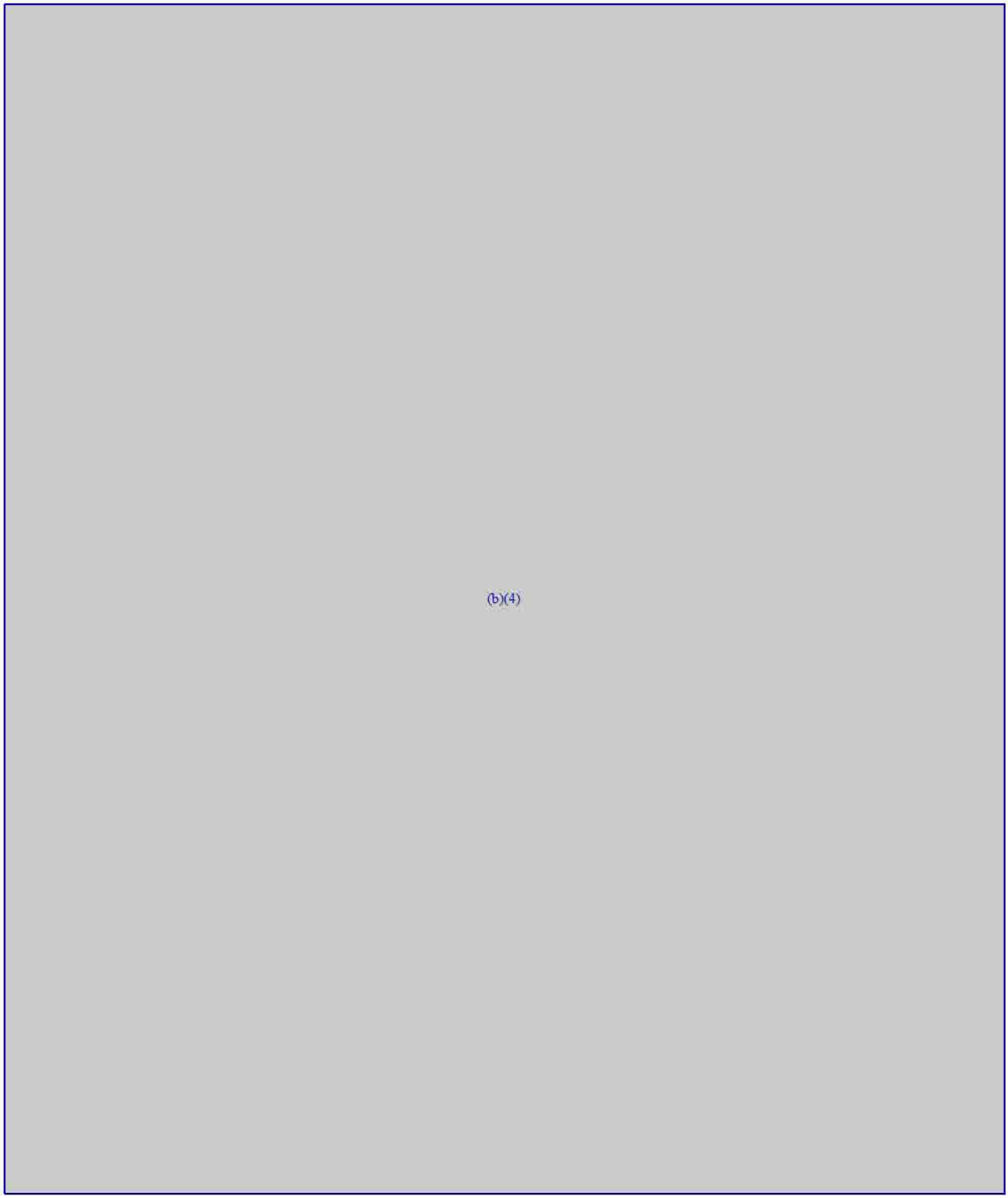
(b)(4)

2A: Enteric Fermentation Model

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			
Calculated Values				

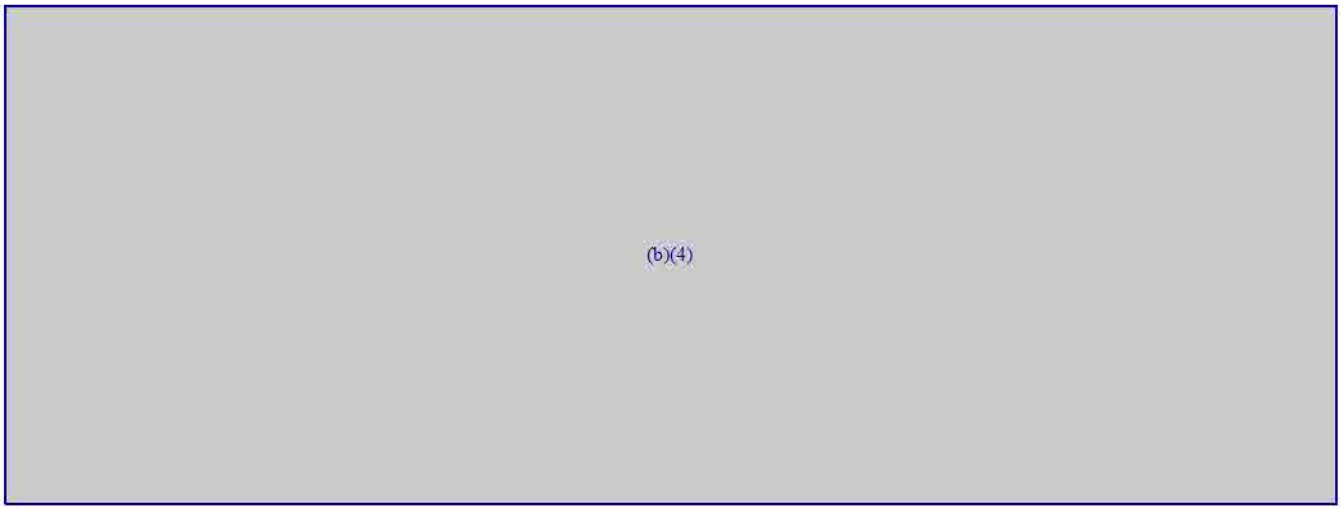
	Factor	Factor Description	Units	Allocation
	(b)(4)			
Output				

(b)(4)



[12] The United States Department of Agriculture (USDA), Quantifying Greenhouse Gas Fluxes in Agriculture and Forestry: Methods for Entity-Scale Inventory (USDA) <https://www.usda.gov/sites/default/files/documents/USDATB1939_07072014.pdf>

[13] Ellis, J.L., E. Kebreab, N.E. Odongo, B.W. McBride, et al. 2007. Prediction of Methane Production from Dairy and Beef Cattle. Journal of Dairy Science, 90(7):3456-3466.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2B: Manure Management

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			

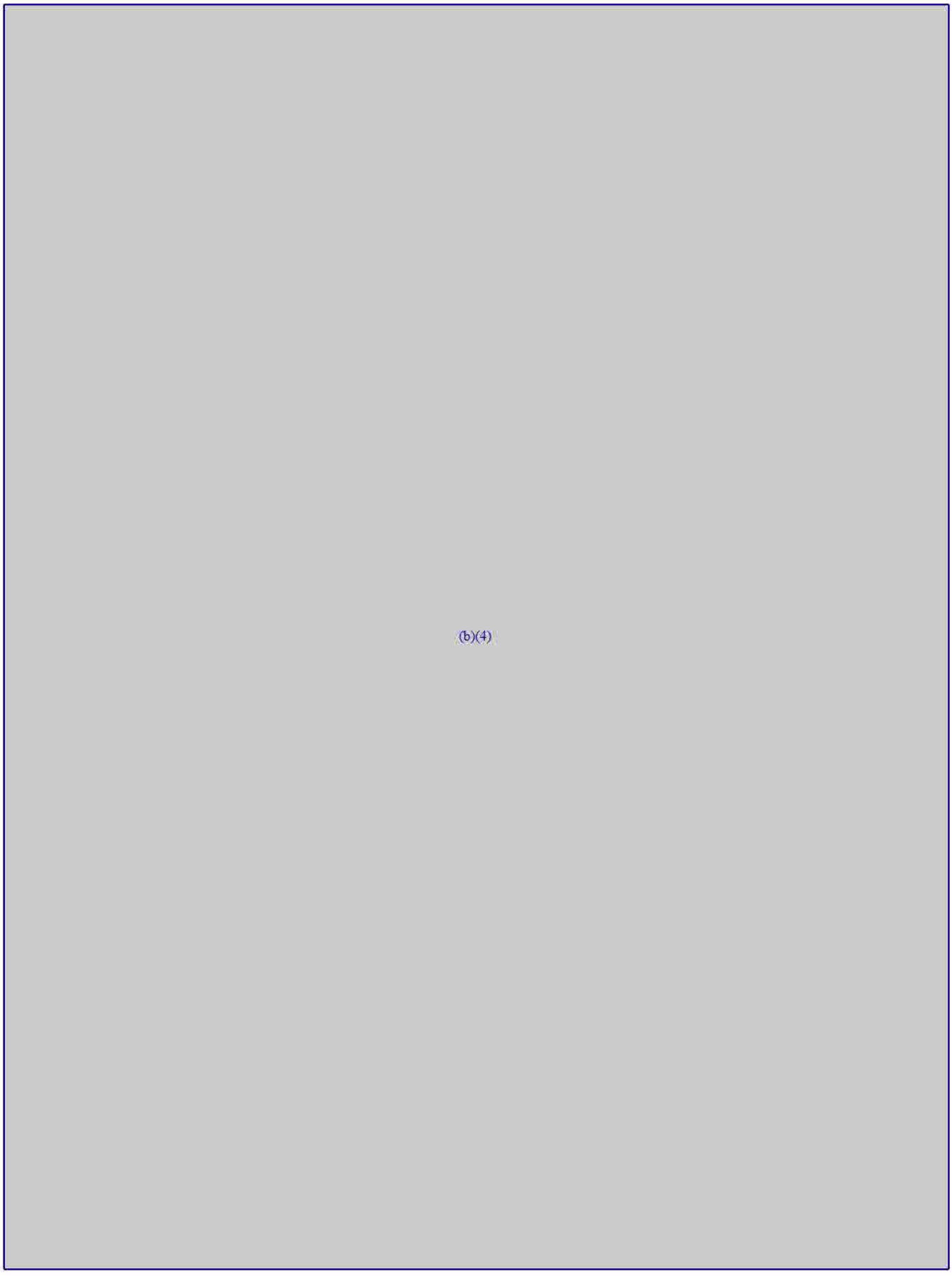
[14] Please refer to section on enteric fermentation model on additional inputs used to determine the dry matter intake, animal population, and days on feed/lactating/grazing

	Factor	Factor Description	Units	Allocation
Calculated Values	(b)(4)			

Factor	Factor Description	Units	Allocation
	(b)(4)		
Output			
Additional Attributes			

(b)(4)

[15] The Intergovernmental Panel on Climate Change (IPCC); 2019 Refinement to the 2006 IPCC Guidelines for National Greenhouse Gas Inventories: <https://www.ipcc.ch/report/2019-refinement-to-the-2006-ipcc-guidelines-for-national-greenhouse-gas-inventories>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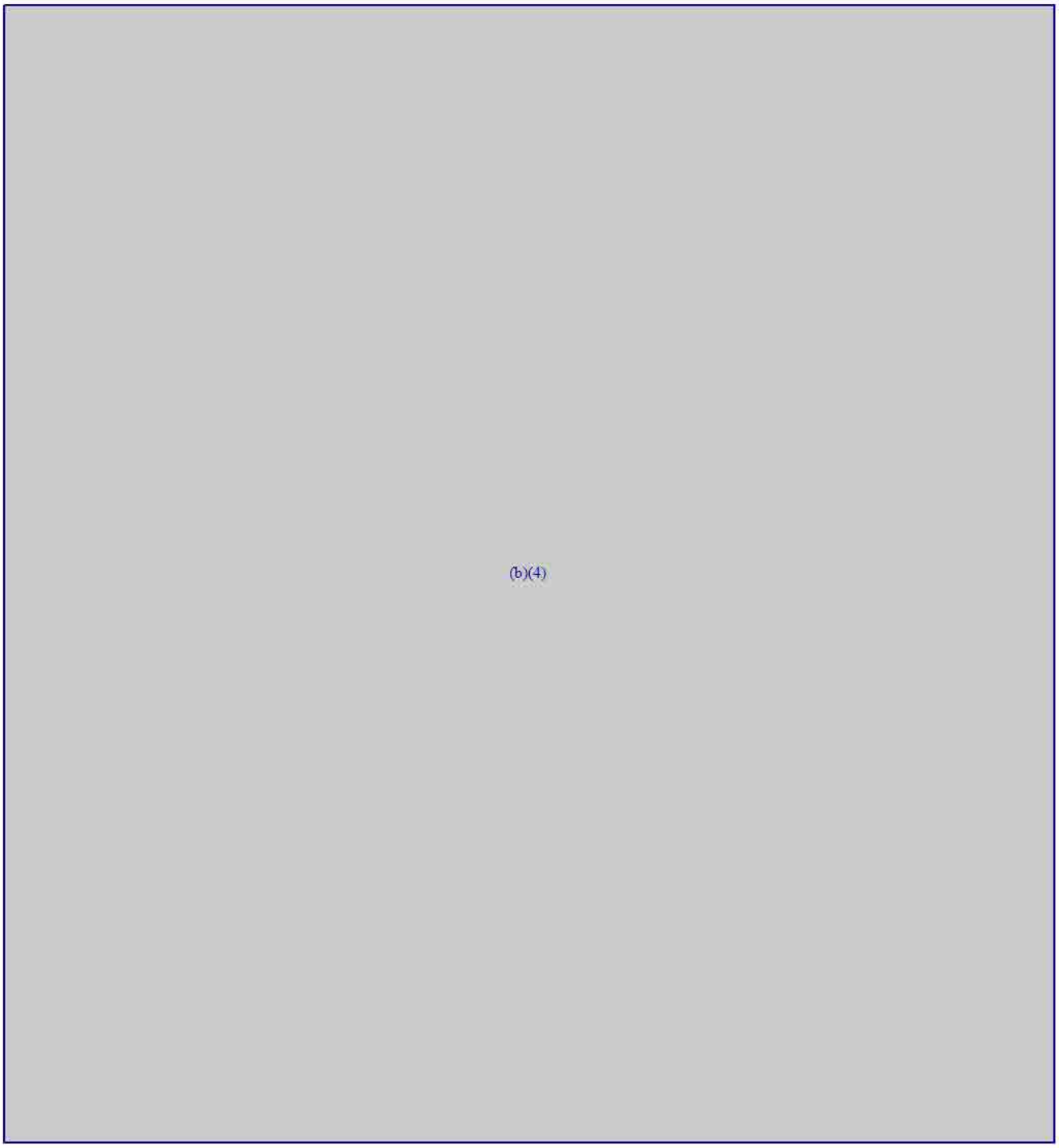

2C: Fuel

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			

	Factor	Factor Description	Units	Allocation
Calculated Values				
Output				

(b)(4)

(b)(4)

2D: Electricity

	Factor	Factor Description	Units	Allocation
Input				
Calculated Values				

(b)(4)

	Factor	Factor Description	Units	Allocation
Output				
Additional Attributes				

(b)(4)

(b)(4)

2E: Veterinary Services

Factor	Factor Description	Units	Allocation

(b)(4)

	Factor	Factor Description	Units	Allocation
		(b)(4)		
Calculated Value				
Output				

(b)(4)

2F: Mortality Management

	Factor	Factor Description	Units	Allocation
Input		(b)(4)		

[16] Carnegie Mellon [illegible] [Internet], Available from: <http://www.eiolca.net/>

[17] Emission Factors for Greenhouse Gas Inventories, Table 9 based on EPA, Office of Resource Conservation and Recovery (February 2016) Documentation for Greenhouse Gas Emission and Energy Factors used in the Waste Reduction Model (WARM). Factors from tables provided in the Management Practices Chapters and Background Chapters. WARM Version 15, November 2020 Update. Additional data provided by EPA, WARM-15 Background Data.

	Factor	Factor Description	Units	Allocation
Calculated Value	(b)(4)			
Output				

(b)(4)

Node 3: Stocker Operations – Case #1

(b)(4)

3A: Enteric Fermentation Model

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			

	Factor	Factor Description	Units	Allocation
Calculated Values	(b)(4)			
Output				

(b)(4)

(b)(4)

3B: Manure Management

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			

[18] The Intergovernmental Panel on Climate Change (IPCC); 2019 Refinement to the 2006 IPCC Guidelines for National Greenhouse Gas Inventories: <https://www.ipcc.ch/report/2019-refinement-to-the-2006-ipcc-guidelines-for-national-greenhouse-gas-inventories>

Factor	Factor Description	Units	Allocation
(b)(4)			

[19] Cornell Atkinson Center for Sustainability Project Gigaton Soil-Health Greenhouse-Gas Accounting Methodology, Table 20
[20] Source for Animal Population, Days on Feed/Grazing, Feed composition, and Body Weight: BeefCARE™ Questionnaire
[21] National Research Council (NRC); Nutrient Requirements of Beef Cattle, Seventh Edition 2000
[22] NRC Beef Cattle Nutrient Requirements Model and Beef Magazine; Feed Composition Table (2012);
< https://www.beefmagazine.com/datasheet/2012-feed-composition-tables>

	Factor	Factor Description	Units	Allocation
Calculated Values	(b)(4)			

management practices

	Factor	Factor Description	Units	Allocation
Output		(b)(4)		
Additional Attributes				

(b)(4)

(b)(4)

(b)(4)

3C: Fuel

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			
Calculated Values				
Output				

(b)(4)

3D: Electricity

	Factor	Factor Description	Units	Allocation
Input				
Calculated Values				
Output				
Additional Attributes				

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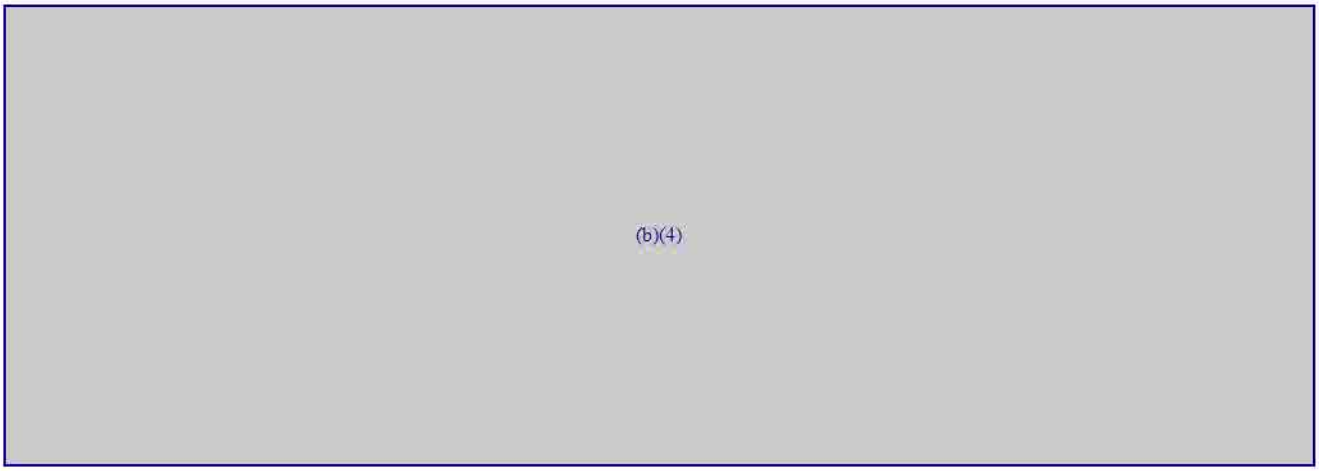
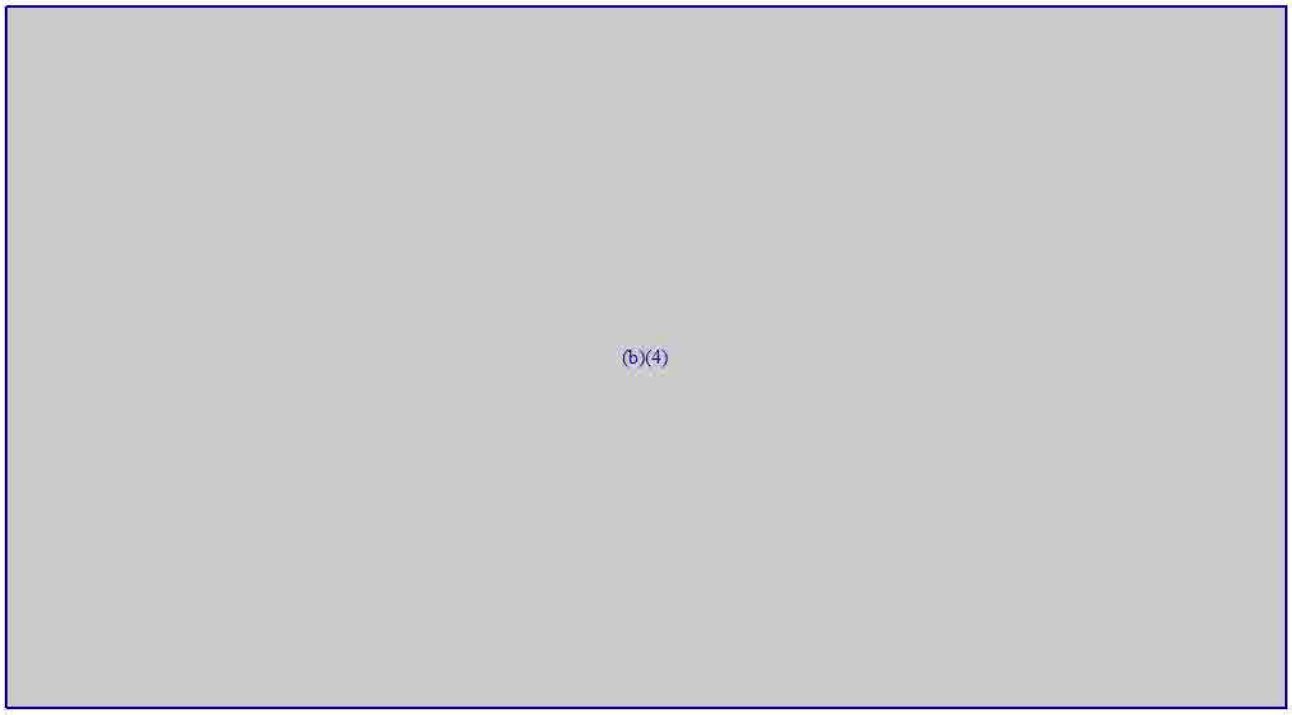


3E: Veterinary Services

	Factor	Factor Description	Units	Allocation
Input				
Calculated Value				
Output				



(b)(4)

3F: Mortality Management

	Factor	Factor Description	Units	Allocation
Input	(b)(4)			
Calculated Value				
Output				

(b)(4)

Node 3: Stocker Operations – Case #2

(b)(4)

Node 4: Feedlot/Finishing

(b)(4)

4A: Enteric Fermentation Model

(b)(4)

	Factor	Factor Description	Units	Allocation
Input				
Calculated Value				
Output				
Additional Attributes				

(b)(4)

(b)(4)

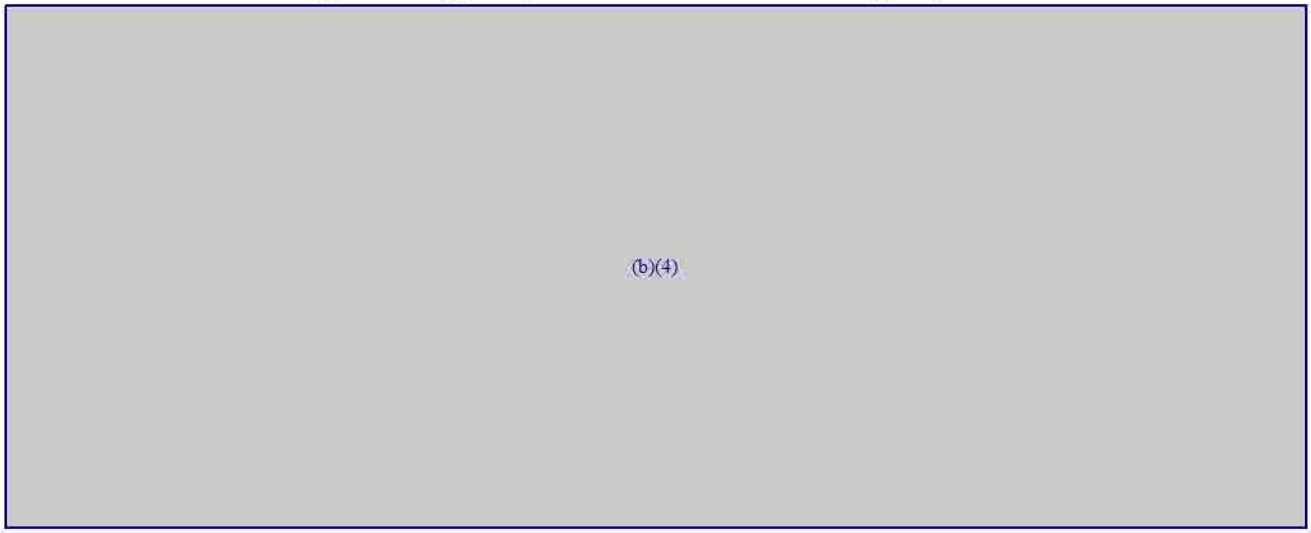
4B: Manure Management – Case #1

(b)(4)

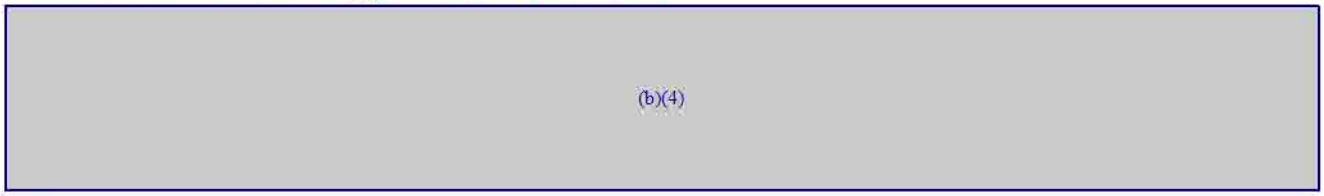
	Factor	Units	Allocation
Input	(b)(4)		
Calculated Values			

	Factor	Units	Allocation
	(b)(4)		
Output			

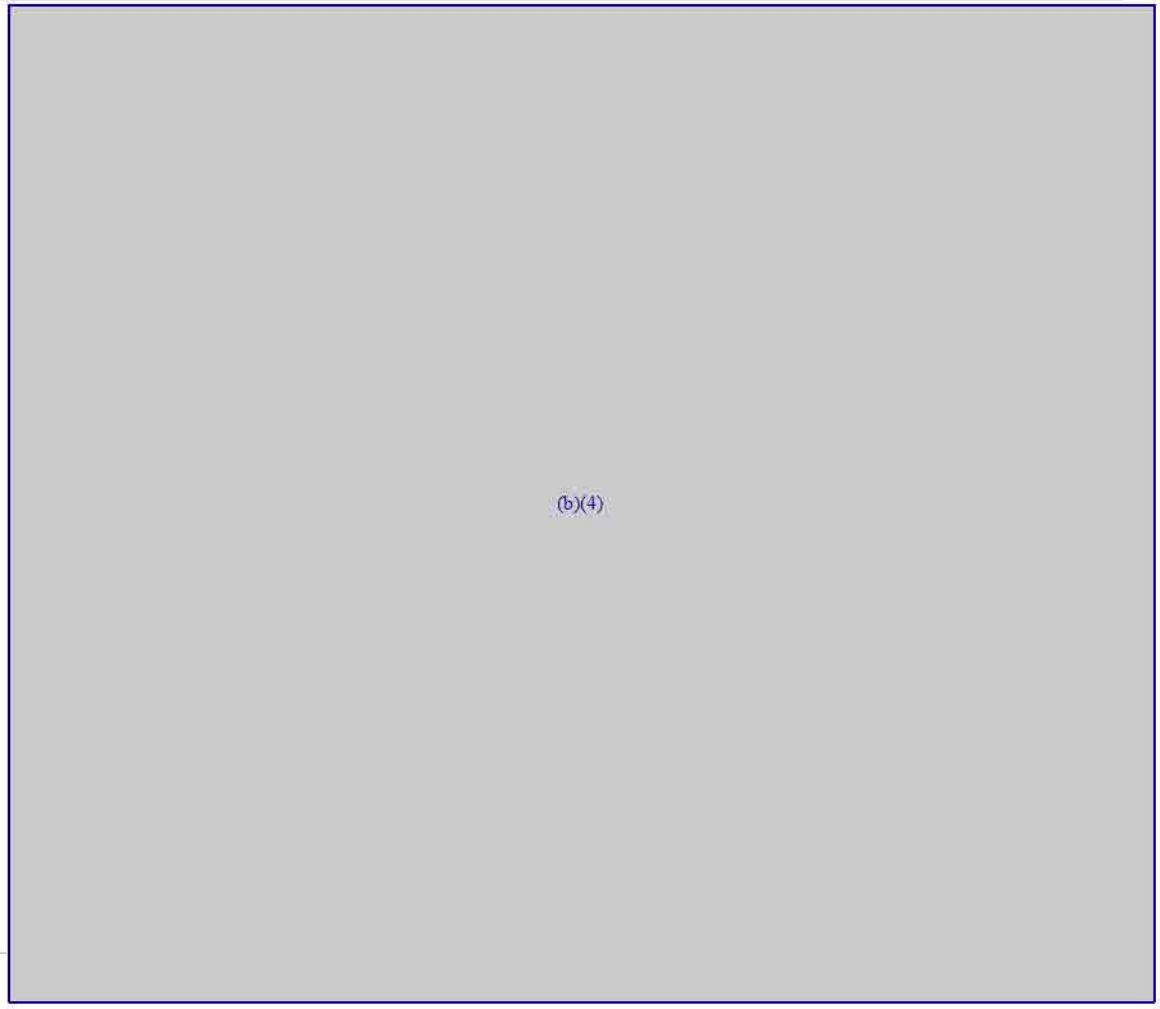
(b)(4)



4B: Manure Management – Case #2



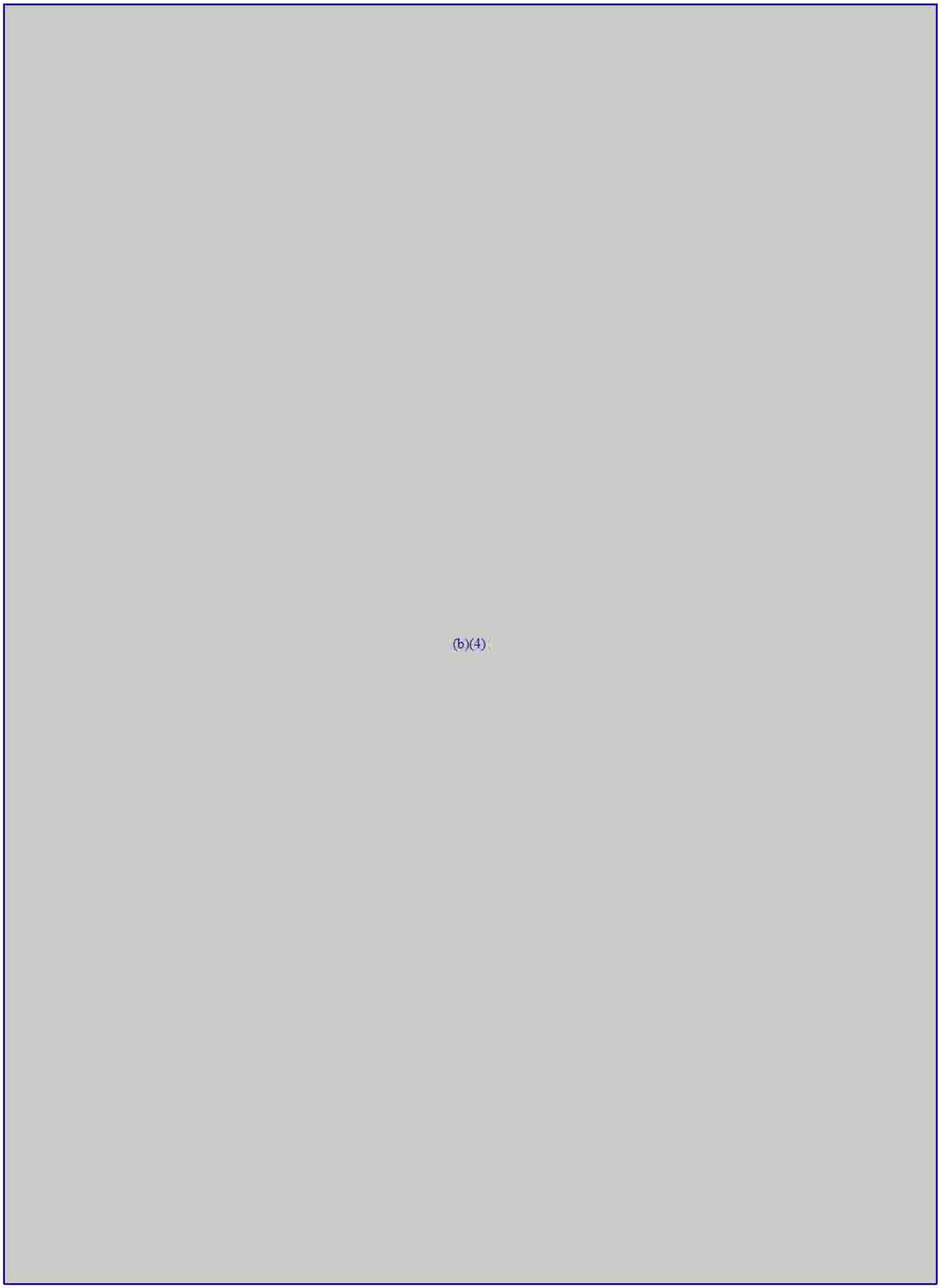
	Factor	Factor Description	Units	Allocation
Inputs				

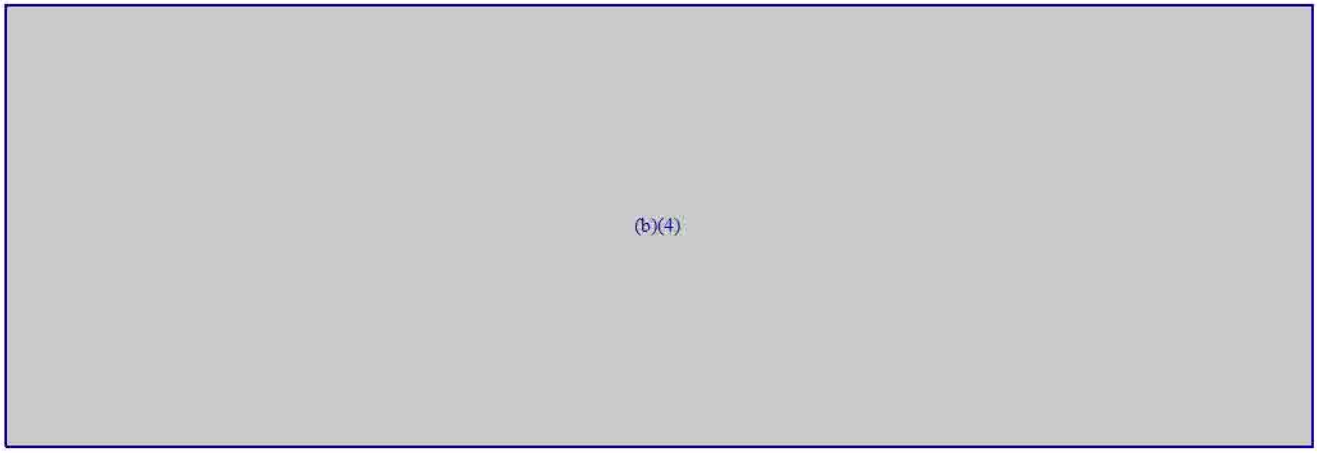


Factor	Factor Description	Units	Allocation
Calculated Values	(b)(4)		

	Factor	Factor Description	Units	Allocation
		(b)(4)		
Output				
Additional Attributes				

(b)(4)


(b)(4)


(b)(4)

4C: Fuel

(b)(4)

	Factor	Factor Description	Units	Allocation
Inputs	(b)(4)			
Calculated Values				
Output				

(b)(4)

4D: Electricity

(b)(4)

	Factor	Factor Description	Units	Allocation
Inputs	(b)(4)			

	Factor	Factor Description	Units	Allocation
Calculated Values				
Output				
Additional Attributes				

(b)(4)

(b)(4)

4E: Veterinary Services

	Factor	Factor Description	Units	Allocation
Inputs				

(b)(4)

	Factor	Factor Description	Units	Allocation
Calculated Value	(b)(4)			
Output				

(b)(4)

4F: Mortality Management

	Factor	Factor Description	Units	Allocation
Inputs	(b)(4)			
Output				

	Factor	Factor Description	Units	Allocation
Additional Attributes	(b)(4)			

(b)(4)

Node 5: Processing

(b)(4)

5A: Fuel

This consists of all direct fuel emissions at the Lexington production plant.

	Factor	Factor Description	Units	Allocation
Inputs	(b)(4)			

	Factor	Factor Description	Units	Allocation
Calculated Values	(b)(4)			
Output				

(b)(4)

5B: Electricity

(b)(4)

	Factor	Factor Description	Units	Allocation
Inputs				
Calculated Values				
Output				
Additional Attributes				

(b)(4)

(b)(4)

(b)(4)

5C: Refrigeration

(b)(4)

	Factor	Factor Description	Units	Allocation
Inputs				
Calculated Values				
Output				

(b)(4)

(b)(4)

5D: Onsite Waste Management

(b)(4)

	Factor	Factor Description	Units	Allocation
Inputs				
Calculated Values				
Output				

(b)(4)

Node 6: Packaging

6A: Packaging Material Emissions

(b)(4)

	Factor	Factor Description	Units	Allocation
Inputs				
Calculated Values	(b)(4)			
Output				

(b)(4)

[23] Supply Chain GHG Emission Factors for US Commodities and Industries v1.1 (2020) <https://edg.epa.gov/metadata/catalog/search/resource/details.page?uuid=https%3A%2F%2Fdoi.org%2F10.23719%2F1524524>

(b)(4)

Base Emissions Data and Update Interval

(b)(4)

Section 3: Due Diligence Considerations

Transparency and Disclosure of Net Offsets

(b)(4)

Section 4: Future Improvements

Striving for continuous improvement, Tyson recognizes there are enhancements to augment the rigor and accuracy of the methodology. In addition, there are also potential emissions reductions across the value chain that can be achieved through insights from the model outputs.

GHG Accounting Standard and Guidance

(b)(4)

Data Collection

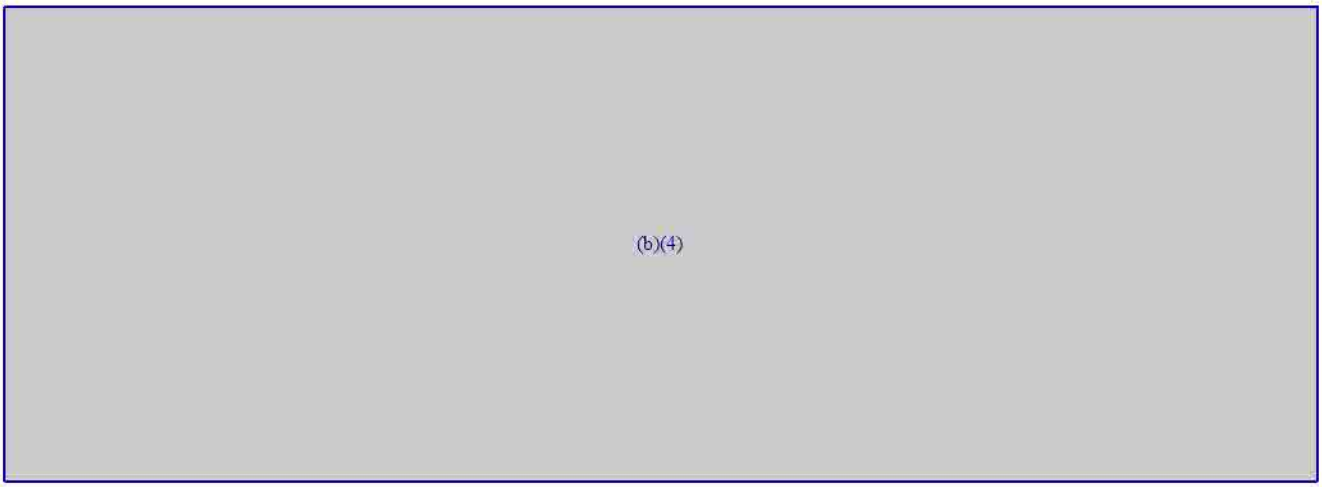
(b)(4)

Model Improvements

(b)(4)

Future Emissions Reductions

(b)(4)


(b)(4)

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Label Application Summary

Report Date: **17-Aug-2023**

Label Application Summary

Application Number / Barcode: 91192526

Application Status: Returned

Submission Date: 5/22/2023

Submission Type: WEB

Label Application Adjudication Information

Approval Number:

Adjudication Date: 5/25/2023

Adjudication Status: Returned

Adjudicated By: BALLARD, TAMMIE

Establishment Information

Establishment Number	Establishment Name	Establishment Type	Organization Detail
M245L	Tyson Fresh Meats, Inc.	Domestic	1500 S. Plum Creek Pkwy Lexington Nebraska 68850
M31858-P31858	Tyson Fresh Meats, Inc.	Domestic	Customer Resource Center Dakota Dunes South Dakota 57049

Product Information

Name of Product: BRAZEN GRASS FED, GRAIN FINISHED, CLIMATE FRIENDLY, ENVIRONMENTALLY RESPONSIBLE BEEF (BLANKET APPROVAL REQUEST)

HACCP Process Category: 03C: Raw Product - not ground

Include a 'USDA-AMS Child Nutrition Program CN-Logo': No

CN Identification Number Assigned:

Type of Product: Meat

ExtraOrdinary Circumstances: No, I am not requesting extraordinary circumstances consideration.

Report Date: **17-Aug-2023**

Special Claims Information

- Animal Production/Breed/Raising
- Environmental/Green
- Geographic/Undefined Style
- Other Claims : GRASS FED, GRAIN FINISHED CLIMATE FRIENDLY - 10% GREEN HOUSE GAS REDUCTION* ENVIRONMENTALLY RESPONSIBLE BEEF** ANIMAL WELFARE CARE PROGRAM*** United States Flag Product of USA

Label Documentation Information

Document Name	Documentation Type	Upload Date	Uploaded By	Size
23TFMSB048_FT_SB_On-pack_Sticker_L4.pdf	Label Image *	5/22/2023 9:54:27 AM	(b)(6)	2607 KB

Principal Display Panel Information

Area of Principal Display Panel: 40.00 (sq.Inches)

Total available labeling space for entire package: 80.00 (sq.Inches)

Formula Information

Unit Type: Percent

Added Ingredients **Calculated Total:100%**

Ingredient Name	Percentage
BEEF	100

Processing Information

Processing Procedures:

(b)(4)

Approval Information

Type of Approval Requested: Sketch

Conditions for Temporary Applications

This is not a Temporary Application

Previously Approved Label Information

Prior Approval Number: 91182001

Approval Date: 12/19/2022 12:00:00 AM

Number of Labels on Hand:

Number of Days Requested:

Report Date: **17-Aug-2023**

Submission Information

Firm Name: Tyson Foods

Contact Name: (b)(6)

Address: 2200 Don Tyson Parkway

City: Springdale

State: Arkansas

ZipCode: 72762

Country: UNITED STATES

Phone: 4792901680

Fax:

Email: (b)(6) @tyson.com

This is not a submission by an Agent

Label Application Versions

Label Application Comments

Created By: BALLARD, TAMMIE 5/25/2023 6:36:25 PM

Application Status: Returned

Comment: "Product of USA" can be generically approved in accordance with 9CFR 412.2. Product label should follow the same label approval as 91176050. Include all website addresses.
Food Standards and Labeling Policy Book: "PRODUCT OF USA":
Labeling may bear the phrase “Product of U.S.A.” under one of the following conditions:
1. If the country to which the product is exported requires this phrase, and the
product is processed in the U.S., or
2. The product is processed in the U.S. (i.e., is of domestic origin).
This entry cancels Policy Memo 080 dated April 16, 1985
Also, see the proposed rule for "Product of USA,"
USDA Proposes New Requirements for the “Product of USA” Label
Agency seeks comments on proposed rule

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

APPLICATION FOR APPROVAL OF LABELS, MARKING OR DEVICE

FSIS has determined that information provided in items 11,15, and 16 is exempt from mandatory disclosure under Freedom of Information Act 5 U.S.C. 552(b)(4)

APPLICANT: See Page 5 for instructions.

1. AGENT NAME, ADDRESS, TELEPHONE NO. *(If using an Agent, complete this block, otherwise leave blank.)*

2. FOR USDA USE ONLY

3. FOR USDA USE ONLY

4. ESTABLISHMENT NO. / FOREIGN COUNTRY *(If applicable)*
M245L,M31858-P31858

4a. TYPE OF PRODUCT
Egg ✓ Meat
Poultry Other

5a. NAME OF PRODUCT
BRAZEN GRASS FED, GRAIN FINISHED, CLIMATE FRIENDLY, ENVIRONMENTALLY RESPONSIBLE BEEF (BLANKET APPROVAL REQUEST)

5b. HACCP PROCESS CATEGORY *(Select one)*
03J: Slaughter - all species
03B: Raw Product - ground
✓ 03C: Raw Product - not ground
03D: Thermally Processed - Commercially sterile
03E: Not heat treated - shelf stable
03F: Heat treated - shelf stable
03G: Fully cooked - not shelf stable
03H: Heat treated but not fully cooked - not shelf stable
03I: Product with secondary inhibitors - not shelf stable

6a. TYPE OF APPROVAL REQUESTED
✓ SKETCH TEMPORARY
EXTENSION OF TEMPORARY

6b. WAS THE LABEL PREVIOUSLY APPROVED?
✓ YES → Date of approval: 12/19/2022
Prior approval number: 91182001
NO
Number of labels on hand:
Number of days requested:

7a. AREA OF PRINCIPAL DISPLAY PANEL *(Square Inches)*
40.00

7b. TOTAL AVAILABLE LABELING SPACE FOR ENTIRE PACKAGE *(Square inches):*
80.00

8. Does this label include a "USDA-AMS Child Nutrition Program CN-Logo? YES ✓ NO

9. **(FOR USDA-AMS USE ONLY) CN Identification Number Assigned**

10. Are there any special claims, guarantees, or foreign language on the label? ✓ YES NO *(If yes, check all that apply)*
Allergen Statements
✓ Animal Production/Breed/Raising
Certified/Verified
✓ Environmental/Green
Export Only Labels w/deviations from Domestic Requirements
Foreign Language
✓ Geographic/Undefined Style
Grading Terms
Guarantees
Natural/Organic
Nutrition/Health
Religious Exemption
✓ Other Claims: Specify
GRASS FED, GRAIN FINISHED
CLIMATE FRIENDLY - 10% GREEN HOUSE GAS REDUCTION*
ENVIRONMENTALLY RESPONSIBLE BEEF**
ANIMAL WELFARE CARE PROGRAM***
United States Flag

11. NAME AND ADDRESS OF FIRM *(Below and between dots)*
Tyson Foods
2200 Don Tyson Parkway
Springdale, Arkansas 72762
UNITED STATES

12. SIGNATURE OF APPLICANT OR AGENT
(b)(6)

13. DATE
05/22/2023

14. **(FOR USDA USE ONLY) CONDITIONS APPLYING TO USE OF LABELS OR DEVICE**

15. PRODUCT FORMULA	✓ PCT (No Fractions)	WEIGHT
BEEF	100	
See Continuation Sheet	**TOTAL** *(Percent must total 100%)*	100

16. PROCESSING PROCEDURES ***(Approval of the sketch does not convey approval of the processing procedures)***

(b)(4)

See Continuation Sheet

INSTRUCTIONS FOR PREPARATION OF FSIS FORM 7234-1

Note: *The following instructions should be typed unless otherwise noted.*

A. **PREPARATION OF APPLICATION**
Application must be typed or it will be returned without evaluation.
Submit two copies for each label application.

B. **TYPE OF APPROVAL REQUESTED**
Sketch: Self explanatory. (See 9 CFR 317.4 & 381.132)
Temporary and Extension of Temporary. Actual label or color litho take off to be used.

C. **FOREIGN LANGUAGE**
Labels printed in foreign languages must be accompanied by English language translation.

D. **ASSEMBLY OF APPLICATION**
Application Form, Product Formula, Processing Procedures, Continuation Sheet if applicable, Label, and any Supporting Documentation Staple with one or as few staples as possible. *(Do not use paper clips).*

E. **MAIL COMPLETED APPLICATION TO:**

USDA, FSIS, OPPD, LPDD
Labeling Distribution Unit
Stop Code 3786, Patriots Plaza III, 8-168
1400 Independence Avenue, SW
Washington, DC 20250-3700

The following instructions relate to numbered items on form.

1. If using an Agent, provide the company name, address, and telephone number, otherwise leave blank.

2 & 3. Leave blank, for USDA use only.

4. Establishment No./Foreign Country (if applicable) - Self Explanatory.

4a. Type of Product. Select one product type: Egg, Meat, Poultry, or Other (i.e. Exotic Species, Non-Amenable, Voluntary, etc.)

5a. Name of Product. Use common or descriptive product name, i.e., "Frankfurter, Cereal Added" or "Meat Patties in Gravy". (Do not use trade brand names or coined names, such as "Joe's Corn Dogs" or "Joe's Sloppy Joes.") If coined names such as "Corn Dogs" are used, also show true product name, such as "Batter Wrapped Wiener."

5b. Provide HACCP process category for the product. See 9 CFR 417.2(b) (1), Example, Heat Treated - shelf stable, Not heat treated-shelf stable etc. Select one.

6a & b. Type of Approval Requested. If temporary approval or extension, insert number of days requested and number of labels on hand. If previous approval, attach copy of application and label. Include specific reason(s) why requesting a temporary or extension and include information required.in 9 CFR 317.4(f) (1) or 381.132(f) (1) on the continuation sheet. Be sure to include product name and block item.

7a. Area of Principal Display Panel (PDP). The PDP is the entire side of the package to which the label is affixed. See 9 CFR 317.2 (d) and 381.116 (b).

7b. Total available labeling space in square inches for entire package.

8. USDA-AMS Child Nutrition Program Logo. Indicate if the product includes a USDA-AMS Child Nutrition Program Logo.

9. Leave Blank. For USDA-AMS use only.

10. Special claims, guarantees, or foreign language. Indicate if there are any special claims, guarantees, or foreign language on the label. Check all that apply. If Other Claims is selected, indicate specific claim(s) in space provided.

11. Name and Address of Firm. Insert Firm's name and mailing address. Use 2 letter symbol for State. Show postal zip code.

12 & 13. Signature and Date of Applicant or Agent. To be signed and dated by the applicant or agent representing the official establishment or plant.

14. Leave blank for USDA use only. Conditions Applying to Use of Label or Device. *(Any condition, modification or remarks applied to the application when approved are conditions governing use of the approved devices.)*

15. Product Formula. List the ingredients by percent or weight in order of their predominance. If product consists of several components, e.g., a frozen dinner, list each component separately and indicate the percentage or amount of each component in the product. If additional space is needed, check the box for "Continuation Sheet," and use the Continuation Sheet. Be sure to include the product name and number of the block item. Express all ingredients in the same units, i.e., do not list some in pounds and others in ounces.

Check whether weight or percent is used. It is preferred that percentages be used, and the total must equal 100 percent. If weights are used, show in pounds, kilograms or grams. (No gallons,pints,cups,teaspoons, etc.). The Total must equal the weights of the individual units. (Example: Crust + Cheese + Sauce + Meat = Total new weight of Unit.)

DO NOT use fractions. Express as decimals carried to two places, Example: 1-1/4 lbs., show as 1.25 lbs. Example: 3/4 lbs., show as .75 lbs.

16. Processing Procedures. Poultry Products provide complete processing procedures as required in 9 CFR 381.134. Meat Products, provide complete processing procedures as required. Note: Approval of the sketch does not convey approval of the processing procedures. If additional space is needed, check the box for "Continuation Sheet," and use the continuation sheet. Be sure to include the product name and number of the block item.


BRAZEN
BEEF
BETTER BEEF.
BETTER PLANET.
Say hi to the first (ever!) climate friendly beef
10% greenhouse gas reduction*
SCAN TO LEARN MORE
Product of USA
*Cattle used for Brazen Beef products are enrolled in Tyson Foods' Climate-Smart Beef Program for emission reduction from pasture to production. | www.BrazenMeats.com


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