Maple Leaf Foods’ Value Chain – Farm to Fork

**Inputs**
We source North American grains for our animal feed, and we own five mills that produce rations for our pigs. We source hogs and hatching eggs from our own system and also from trusted suppliers.

**Barns and Hatcheries**
We own pig barns (sow, nursery and finishing barns in Manitoba) and hatcheries (in Ontario and Alberta) that supply chicks to contract producers. All are closely monitored and audited to ensure high levels of animal care.

**Transportation**
We transport our eggs, chickens and pigs using specially trained drivers, which helps ensure consistent animal care and reduced stress. We use new hydraulic-lift pig trailers and are piloting climate-controlled poultry trailers to further improve animal care.

**Processing and Prepared Meats Facilities**
Our primary processing facilities, as well as our co-manufacturers, follow strict global food safety standards. Each is monitored by dedicated inspectors and veterinarians from the Canadian Food Inspection Agency (CFIA), the United States Department of Agriculture (USDA) and Food Safety and Inspection Service (FSIS).

**Distribution**
Our finished products go to one of two Canadian Maple Leaf Foods distribution centres, or directly to customers and international markets.

**Grocery Retail and Foodservice**
Grocery stores across Canada and the United States carry our brands, as well as private label products that we manufacture on their behalf. We also supply many major restaurants and foodservice companies.

**Your Plate**
At home and in restaurants throughout North America, people enjoy our high-quality, innovative products every day.

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