

Sourcing with Integrity

Broiler Welfare Requirements

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1. Scope

The Policy applies to all broiler meat sold under the Ocado Own Range (OOR), including:

- fresh, frozen, added value products and ready-to-eat products
- Standard, Free Range & Organic products

No poultry meat sold under the Ocado Own Range is excluded from this policy.

2. Country of Origin

All OOR broilers are British.

3. Third Party Certification

All OOR broilers are Red Tractor certified.

All OOR free range broilers are RSPCA Assured in addition to Red Tractor certified.

All OOR organic broilers are both Soil Association and Red Tractor certified.

4. Close confinement

OOR broilers are never housed in caged systems.

5. Space

All OOR broilers are housed in line with relevant third party certification allowances: planning stocking densities below 38 kg/m² for standard broilers or 27.5 kg/m² for free range and organic.

Free range and organic birds must have access to a range that is of adequate size: at least 1m² range/bird in free range systems, at least 2.5m² range/bird in organic mobile housing and at least 4m² range/bird in organic fixed housing.

6. Environmental enrichment

All OOR broilers are provided with effective environmental enrichment, in line with the third party certification requirements applicable and specific to broilers. This allows birds to express natural behaviours.

OOB Standard broilers	Natural light: windows correspond to at least 3% of floor area For every 1,000 birds: 1 bale, 2m of perch space, and 1 pecking object.
OOB Free Range broilers	Natural light: windows correspond to at least 3% of floor area For every 1,000 birds: 1.5 bales, 1 pecking object and access to range for a minimum of 8 hours/day.
OOB Organic broilers	Natural light: windows correspond to at least 3% of floor area For every 1,000 birds: 1 bale, 1 pecking object and access to range for a minimum of 8 hours/day for at least $\frac{2}{3}$ of their life. The range has natural cover for at least 5% of the area or other cover when natural cover is unavailable e.g. winter

7. Routine physical/surgical interventions

All OOR broilers are free from beak trimming.

8. Antibiotics

Antibiotics are only administered where the welfare of the birds dictates it and under veterinary advice.

Highest priority “critically important” antibiotics for human health (fluoroquinolones, 3rd and 4th generation cephalosporins) are used only as a last resort, where no other viable treatment is available to prevent animal health & welfare issues.

Colistin must not be used in the OOR broiler supply chains.

No OOR broilers are treated prophylactically with antibiotics.

No OOR broilers are routinely treated metaphylactically with antibiotics.

9. Long Distance Transport before Slaughter

All OOR broilers are transported to slaughter for no longer than 8 hours. This is measured from the time the first bird is caught until the last bird is slaughtered.

10. Slaughter

All OOR broilers are pre-slaughter stunned in such a manner that ensures the birds are rendered insensitive to pain until slaughter.

All OOR broilers are subject to controlled atmosphere stunning using inert gases or multi-phase systems, or effective electrical stunning.