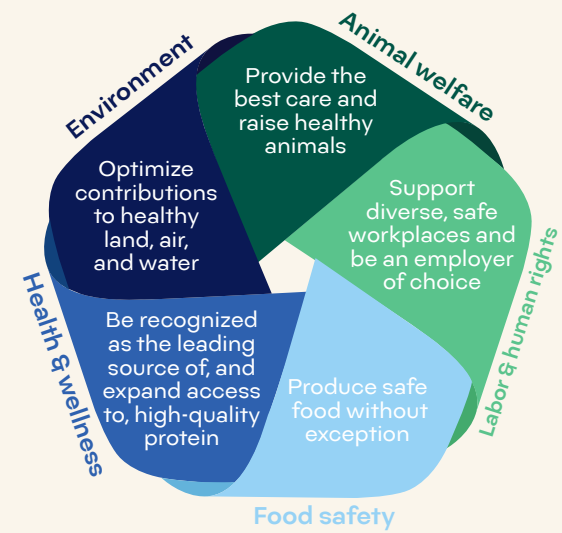




For the People, Animals
& Climate of Tomorrow



Data-based benchmarking to catalyze practical action sector-wide

Participation in Meat Institute reporting provides the foundation for identifying areas of strength, understanding where further progress is needed, and developing tools and resources that help companies continue to improve.

Today
89 companies are reporting data*
100% of Meat Institute Executive Board members
71% of packer-processors on the full Board

449
North American establishments are covered by data submitted

*Including Meat Institute members and packer/processor members of the Canadian Meat Council

Providing the best animal care & raising healthy animals

2030 target

All member companies maintain a written animal welfare policy requiring direct suppliers to implement a comprehensive animal welfare program, and all companies handling live animals pass third-party animal transport and handling audits.

Today*
74% of reporting companies have a written animal welfare policy for direct suppliers
96% of reporting beef & pork establishments maintain third-party animal handling and welfare training based on the Meat Institute Animal Handling Guidelines**
91% of reporting establishments maintain third-party animal handling and welfare training based on the relevant species-specific guideline.
82% of all reporting establishments that handle live animals passed third-party animal transport and handling audits

*Data reflect beef, pork, chicken, and turkey only. The number of bison, lamb, and veal establishments reporting data is too low for inclusion.
**Apply to beef and pork only.

Producing safe food without exception

2030 target

All member companies use whole-of-company approaches to train, educate and advance food safety across their operations.



Today
95% of establishments regularly track/review food safety data
94% of establishments have a robust sanitation program in place
98% of establishments conduct foreign-material risk assessments
99% of establishments have root-cause-analysis programs for substantiated food safety incidents
98% of establishments conduct annual accredited third-party food safety audits
2,400+ participants in online "Foundations of Listeria Control" training

Supporting a diverse workforce & ensuring safe workspaces

2030 target

Further reduce workplace injuries by 50% from the 2019 baseline, building on a 75% reduction from 1999–2019.

Today
Meat Institute members report a lower Total Recordable Incident Rate (TRIR) (3) than the federal benchmark (3.2)
99.8% implement new-employee safety training
99% have continued employee/supervisor training
99% conduct annual injury-data analysis
94% have written incident-reporting policies



Supporting our communities & contributing to end hunger

According to the UN Food and Agriculture Organization (FAO), nutrient-dense meat provides critical nutrition not easily replaced from other sources.

Today
The Meat Institute is taking action to communicate evidence and provide practical tools that increase understanding of the role of meat in healthy diets. This includes being a Dietary Guidelines Strategic Partner, working with the U.S. Department of Agriculture and other partners to advance healthy eating, demonstrate leadership in promoting healthier communities, and align with federal priorities that support long term well-being.
To help fill the "protein gap" experienced by food banks and charities, in 2026 the Meat Institute joined the Coalition to Close the Protein Gap — a \$40 million public-private initiative that brings together leaders across government, agriculture, industry, philanthropy, and hunger relief to build a stronger, more efficient charitable food system. The coalition's goal is to deliver 3 billion protein-rich meals per year and close the charitable protein gap for good.

Optimizing contributions to healthy land, air & water

2030 target

The Meat Institute will support 100% of members in reducing impacts on climate, land, air, and water and increasing transparency, consistent with global science-based practices.

Reporting companies are investing in measuring their impacts, developing solutions, and implementing actions to reduce emissions, increase renewable energy use, improve water quality, and scale conservation.
The Meat Institute has expanded the tools, resources and guidance available to facilitate members' compliance and continuous improvement efforts for companies at all stages of their sustainability progress.
Today
57% of reporting companies have an energy-management program in place to increase energy efficiency
31% are undertaking projects to reduce Scope 1 and 2 GHG emissions
87% have a waste-management program
69% have conducted water-risk assessments
12% participate in or lead land-conservation/restoration projects