



Statements on Antibiotic Use by Major Poultry and Meat Producers
Compiled by Keep Antibiotics Working as of December 3, 2002 (updated May 13, 2005)

Bell & Evans
Fredericksburg, VA

“For years our Bell & Evans chickens have been raised without antibiotics, animal byproducts or animal fats. Unlike some others, our company strives to raise ALL of our chickens without the use of antibiotics and to demanding humane standards. Bell & Evans has had a Preharvest HACCP plan in place to certify this industry-leading performance.”

Bruno S. Schmalhofer, CEO, Letter to the *New York Times*, Feb. 14, 2002

Claxton
Claxton, GA
Poultry industry ranking: #19

“Our company has for sometime had a policy of only using antibiotics for the treatment of diagnosed illness within broiler flocks. However, as a result of your communication I have charged our line production department to make a complete review of our antibiotic use to insure that our policies are consistent with the Tyson and Perdue pledge. After this review I will notify you and your organization if our policy for antibiotic use does not go at least as far as Perdue and Tyson.”

Jerry Lane, CEO, Company correspondence to Keep Antibiotics Working, Feb. 13, 2002

Coleman Beef
Coleman Purely Natural takes extra steps to ensure a natural end-to-end process, from the way the animals are raised and fed to how the land and animals are treated. That means no antibiotics ever, no added hormones ever, no preservatives ever, an all-vegetarian diet (no animal fat or by-products), a low-stress environment, and environmentally sound raising practices. (from website, accessed 05.12.05)

ConAgra Poultry
Duluth, GA
Poultry industry ranking: #4

“ConAgra Poultry Company does not use any antibiotics for growth promotion or prophylactic purposes at any location. Some antibiotics may be used when absolutely necessary to treat systemic conditions in chickens, and never used on healthy flocks. ConAgra Poultry Company follows the FDA’s guidelines on feed and water withdrawal. ConAgra Poultry does not use fluoroquinolones. Excellent breeding and rearing practices have made the need for antibiotic

usage minimal.”

Company policy statement, Mar. 7, 2002

Foster Farms

Livingston, CA

Poultry industry ranking: #9

“Foster Farms says it uses no antibiotics at all, except to treat sick birds.... Foster Farms does not use fluoroquinolones.”

“Poultry Industry Quietly Cuts Back on Antibiotic Use,” *New York Times*, Feb. 10, 2002

Gold Kist Inc

Atlanta, GA

Poultry industry ranking: #2

“Gold Kist Inc., the nation’s second largest chicken processor, affirmed today that it will continue its policy of not using antibiotics of human health significance at non-therapeutic levels for its broiler chickens.”

Gold Kist news release, May 17, 2002

“Gold Kist Inc.,.... today announced that it had discontinued its rare use of fluoroquinolone antibiotics in the production of broiler chickens. President and Chief Executive Officer John Bekkers said '...we are taking this action to assure our customers and consumers that Gold Kist Farms brand chicken is free of fluoroquinolones.”

Gold Kist news release, Feb. 21, 2002

Laura’s Lean Beef

Our [all natural beef](#) is raised on family farms without the use of [antibiotics or growth hormones](#). We feed our cattle all natural grains and grasses, [no animal by-products](#), and every head of cattle can be traced back to the producer. (from website, accessed 05.12.05)

Murray’s Chickens

S. Fallsburg, NY

“Murray's 'All Natural Chickens' are raised without use of antibiotics, growth stimulants, pesticides, and hormones.”

Company website, <http://murrayschicken.com>

Perdue Farms

Salisbury, MD

Poultry industry ranking: #5

“Currently we are not using medically important antibiotics nontherapeutically that would be used in human medicine like penicillin, tetracycline and sulfonamides.... The primary reason is that we want to make absolutely sure if there is any question that we are in no way, shape or form contributing to antibiotic resistance in humans. We want to make sure there is no overuse.”

Hank Engster, Vice President, Technical Services, Perdue Farms

“Poultry Industry Quietly Cuts Back on Antibiotic Use,” *New York Times*, Feb. 10, 2002

Tyson Foods
Springdale, AR
Poultry industry ranking: #1

“Tyson Foods, a leader among the poultry industry in reducing antibiotic use in its chickens, has chosen to discontinue its previously minimal use of the fluoroquinolone class of antibiotics in the production of its broiler chickens.... According to Dr. Patrick Pilkington, Tyson Vice President of Live Production Services, “This move is part of Tyson’s ongoing effort, which began over five years ago, to decrease antibiotic use in its flocks.... Continued improvements in animal husbandry and increased bio-security measures have enabled us to reduce the use of antibiotics in recent years.”

Tyson news release, Feb. 19, 2002

“Tyson says it has cut back on antibiotics that are similar to those used on humans, and now uses only two when a flock is at risk of disease.”

“Poultry Industry Quietly Cuts Back on Antibiotic Use,” *New York Times*, Feb. 10, 2002

Wayne Farms
Gainesville, GA
Poultry industry ranking: #6

“We do not use antibiotics of human health significance at sub-therapeutic levels, such as tetracyclines, penicillin, and sulfonamides in our poultry feeds. Less than 1% of our broilers receive therapeutic doses of antibiotics, and only for the treatment of acute disease.”

Company policy statement, Mar. 7, 2002

Wegman’s private label

No Hormones or Antibiotics from Birth

Animals carrying the Food You Feel Good About brand mature at their natural rate, feeding on mother’s milk and grass. When they reach a weight of 500 pounds, the cattle then get to feast on pure mid-western grains. It takes a bit longer for them to mature, but the result is superior taste and leaner meat. Throughout their lives, these animals benefit from “healthy animal practices” and a total wellness program that eliminates the need for antibiotics. (from website, accessed 05.12.05)

Whole Foods private label

The Whole Foods Market standards for natural meat and poultry go far beyond what the U.S. Department of Agriculture requires for labeling meat or poultry as "natural." All of our meat and poultry offerings are minimally processed with no artificial additives or preservatives (as required by the USDA for "natural" labeling). In addition, Whole Foods Market goes even further by strictly monitoring how the animals are raised and what the animals are fed. Our standards ensure that the meat and poultry we sell are:

- Raised without added hormones.
- Raised without antibiotics.
- Never fed animal by-products.
- Raised by farmers and ranchers who care about the animals and the environment in which they live.
- Closely monitored by Whole Foods Market from the farm to our stores to ensure compliance with our strict animal welfare and food safety quality standards. (from website, accessed 05.12.05)

Wild Oats private label

It's not what we do that makes our meat the best tasting; it's what we don't do. At Wild Oats, we guarantee that the all-natural meat products we carry from our long-term suppliers are raised without antibiotics, artificial hormones and growth-promoting drugs. The result is pure, delicious flavor and superior quality you can trust. (from website, accessed 05.12.05)

Wolfe Neck Farm

Our herd is raised naturally with no added growth hormones, without antibiotics, and is not fed animal by-products. The herd is pastured as long as weather allows and is finished on an all-vegetarian diet of clover hay, corn, barley, and potatoes. In keeping with environmental conservation, we use only our own nutrients and apply no chemicals to our pastures.

Wolfe's Neck Farm "Naturally Raised" Means...

1. Raised without added hormones
2. Raised without antibiotics
3. No animal by-products are fed to the cattle
4. The animals enjoy a purely vegetarian diet of barley, native grass, and potatoes

(from website, accessed 05.12.05)

For more information, contact Larissa McKenna at Keep Antibiotics Working: 202-572-3250 or visit <http://www.KeepAntibioticsWorking.com>.

Keep Antibiotics Working is a coalition of health, consumer, agricultural, environmental and other advocacy groups with more than nine million members dedicated to eliminating a major cause of antibiotic resistance—the inappropriate use of antibiotics in farm animals.

