



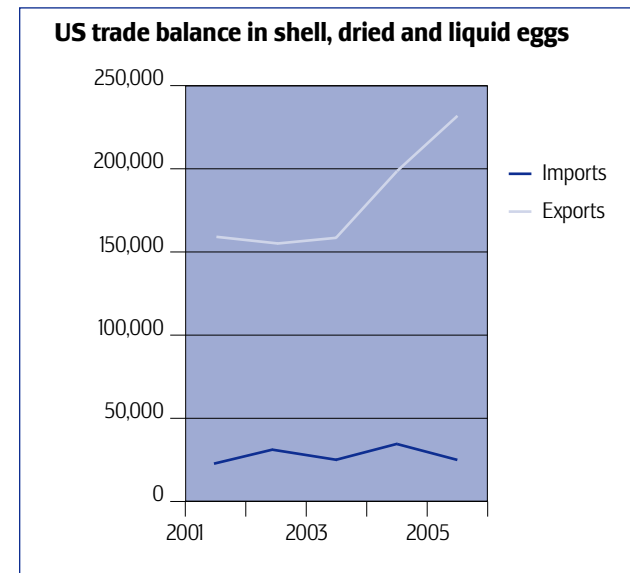
Improvements in farm animal welfare: The USA

Educational institutions

More than 100 schools and universities have enacted policies to eliminate or greatly decrease their use of eggs from caged hens, including:

- Dartmouth College, which uses over 64,000 eggs each term
- University of California-Berkeley and Stanford in California
- University of New Hampshire, which currently use 250,000 eggs annually
- University of Wisconsin-Madison. The school's Housing Food Services buys approximately 85,000 shell eggs and more than 65,000 pounds of liquid eggs a year, so this decision will improve the lives of approximately 3,000 egg-laying hens
- Tufts University, which uses more than 14,500 gallons of liquid eggs annually
- Marist College in New York which uses about 125,000 eggs annually
- Georgetown University. Currently uses more than 1.5 million eggs a year

eggs being produced and consumed in the USA are now cage-free and will undoubtedly have an impact on raising the number of hens in cage-free environments.



Source: COMTRADE database of the United Nations Statistics Division.

US egg trade information

U.S. factory farms confine nearly 300 million hens in battery cages. Although there are no accurate data it is thought that less than 5% of laying hens are presently cage free, a number that has increased from about 1% in 1999. In the EU about 10% of laying hens are currently cage-free, with up to 46% in the UK.

One of the issues that have been of concern in the EU is the threat to the EU cage free policy from imported eggs produced under poorer welfare conditions. This is particularly so for liquid and dried eggs. The moves shown above mean that millions of

On 7 February 2007 Gene Gregory, president and CEO of the United Egg Producers, Atlanta, USA, predicted that the industry will have 1 million fewer laying hens in 2007 than during 2006, acknowledging that other estimates call for larger reductions. US cage manufacturers report that houses for cage-free production for some two million hens have been completed in the last year.

More information see:

- US information: <http://www.hsus.org/farm/camp/nbe/>
<http://www.hsus.org/farm/camp/victories.html>
- UK information: <http://www.rspca.org.uk.html>
<http://www.civf.org/ukhtml>
- EU information: <http://www.eurogroupforanimals.org>





Introduction

Negotiations on reducing trade barriers under the World Trade Organisation (WTO) Doha Development Agenda have been ongoing for over six years. Despite no agreement as yet, a number of contentious issues need to be resolved. One of the cross cutting issues whose future direction will be determined by agreements on reducing tariffs, improving market access or Green Box subsidies, is the provenance of food, particularly as regards high animal welfare standards.

Whilst this is an issue that has been promoted by the European Union in the negotiations (eg. *EC Proposal on animal welfare and trade in agriculture G/AG/NG/W/10 28.6.00*) developments in the past few years underline that this is not purely a European issue. Two comprehensive public opinion surveys in the EU-25 (2005 and 2007) have shown the demand from consumers for higher welfare food and legislative improvements have responded to this in areas such as laying hens, pigs and calves. However change has already been occurring in other countries. Countries such as Namibia, Brazil, Argentina and China have understood that delivering increasing farm exports also relies on developing higher animal welfare standards.

But it is in the USA, one of the most resistant countries to calls of the importance of animal welfare in the provenance of food, that change has been most rapid. A recent poll by Zogby America found that 86% of Americans believe it is unacceptable to confine egg-laying hens in battery cages. The private sector is responding to this as producers, retailers and consumers change to higher welfare systems of farming. This briefing contains a summary of key achievements, to provide information to legislators, industry and consumers, that animal welfare is not purely a European issue.

Legislation

No **federal legislation** for the protection of farm animals is in place, except for rules on live transportation of animals. However proposed legislation in Congress (HR 503 and S311) is discussing improving standards for horses that would ban equines from being slaughtered:

The proposed Farm Animal Stewardship Purchasing Act (H.R. 1726) would require animal producers supplying federal programs with meat, dairy and eggs to comply with moderate animal welfare standards.

At a State level developments have occurred in both the pig and calf sectors:

- In 2002, **Florida** voters approved by 55% to 45% a ballot initiative banning gestation crates to confine breeding pigs. Although Florida is not a large pig producing state this was the first time any state had prohibited an intensive method of production due to animal welfare concerns.
- In 2006, **Arizona** voters followed by approving an initiative with 62% of the votes to ban both veal crates and gestation crates for pigs throughout the state.



Local levels:

- Several local administrations have passed resolutions against the use of battery cages for the production of eggs.
- In April 2006, Chicago City Council passed an ordinance prohibiting the sale of foie gras.

Food producers

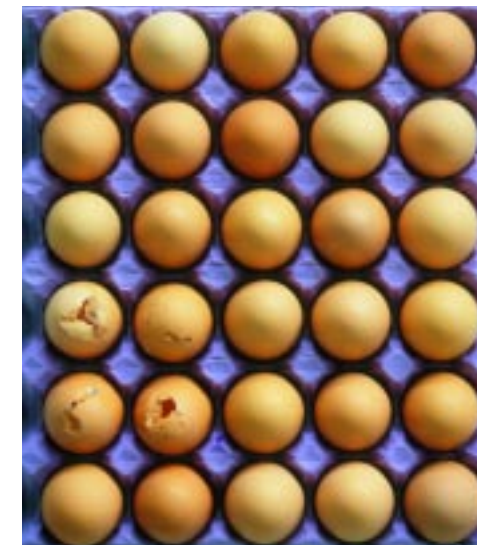
A number of high profile commitments have been made by American food producers:

- The largest pig producer in the United States, Smithfield Foods, announced in 2007 that they were beginning a 10 year phase out of their use of gestation crates. Smithfield has 1.2 million breeding sows and is an important supplier to many retailers and restaurants.
- Maple Leaf, the largest pig producer in Canada, has followed suit and is phasing out gestation crates for sows.
- Strauss Veal, the leading U.S. veal producer, and Marcho Farms both pledged in January 2007 to convert their operations to crate-free group housing systems within two to three years. In these operations, while the calves most likely won't be able to go outside, they will be able to turn around, walk and socialise with other calves. Strauss Veal has also expressed interest in moving to free-range systems after it converts its crate operations to group housing.

Food retailers

As in the European Union, major food retailers are starting to change their policies:

- In March 2007 Burger King, the world's second-largest hamburger chain, announced the adoption of a number of animal welfare policies. It has begun purchasing 2 % of its eggs cage-free. It will increase its use to 5 % by the end of the year and has implemented a purchasing preference for cage-free eggs. It has also started purchasing 10 % of its pork from producers that do not confine breeding pigs in gestation crates. The volume will double to 20 % by the end of the year and has implemented a purchasing preference for pork from gestation crate-free producers. Burger King has also implemented a preference for producers that use controlled atmosphere killing of chickens used for meat.
- Famous chef Wolfgang Puck has decided to adopt animal welfare policies for the purchase of eggs, veal, pork, poultry and seafood. Mr. Puck's ventures together fed more than 10 million people in 2006.
- Whole Foods Market which has 170 stores in North America and the UK now has a policy to refuse to use pork from producers that confine sows in crates.
- Chipotle also refuses to use pork from producers that confine sows in crates.
- National chains Whole Foods Market and Wild Oats Natural Marketplace are now implementing cage-free egg policies. Wild Oats has 75 stores in 23 States and is the US' third largest natural foods retailer.
- A number of regional chains, including Earth Fare and Jimbo's..Naturally (stores found only in San Diego) are also implementing exclusively cage-free egg policies. Earth Fare has 13 stores in North Carolina, South Carolina, Tennessee, and Georgia. They sell over four million eggs every year.
- Trader Joe's which sells more than 100 million own brand eggs annually is now cage-free.



Food manufacturers

- Ice cream producer Ben & Jerry's is phasing out its use of cage eggs. This policy is being implemented over four years and will affect more than 350,000 hens.

Restaurants

- Restaurant chains Burgerville and Finagle A Bagel have instituted cage-free egg policies. Burgerville is a 39-restaurant chain with locations throughout Oregon and Southwest Washington. It uses approximately 600,000 eggs each year.

Food caterers

- Food-service provider Bon Appétit is phasing out cage eggs for all of its 400 cafés, including major corporate clients such as Yahoo!, Oracle Corporation, Cisco Systems, Adidas, Best Buy, and Nordstrom.
- Guckenheimer began its phase-in of buying cage-free eggs exclusively from producers that are third-party-audited by Humane Farm Animal Care. It is one of the largest private, U.S. owned food service companies in the nation. They serve meals to nearly two million customers daily in almost half of U.S. states.

- MFS Events, one of the largest caterers in Ohio, is no longer using eggs from caged birds in its operations. The company caters approximately 3,200 events each year, using more than half a million eggs annually.

Company CSR policies

Companies are now instituting cage free egg buying policies in their employee cafeterias as part of their CSR policies:

- AOL which uses nearly 500,000 eggs year
- Google which uses 300,000 shell eggs and 7,000 gallons of liquid eggs a year. Google has recently won the CIWF Good Egg Award for its policy for eggs in the UK