

Farm Animal Welfare Progress Report

Published July 2021 for 2020 Calendar Year



Morrisons

Since 1899

Introduction

At Morrisons, as British farming’s biggest direct supermarket customer, we have our own livestock buyers sourcing animals directly from over 2,700 British farmers, some of whom have been supplying us for over 30 years. Uniquely, we own our own abattoirs, located in Turriff (Aberdeenshire), Spalding (Lincolnshire) and Colne (Lancashire) and manufacture the majority of our own fresh food across our 20 manufacturing sites and 498 stores, including bakery, seafood, meat, fruit & veg, flowers and chilled processed products.

Our [Sustainability Report 2020/21](#) demonstrates that sourcing well, securing British supply and maintaining high standards of farm animal health and welfare remain important issues for customers; they all make good business sense. Animal welfare remains a key area of interest, staying within the top 10 of the most important issues considered by the 4,000 shoppers surveyed. In sourcing such a high percentage of British food - all of our fresh meat, milk and eggs are British - we are supporting the high standards of welfare that lie at the heart of British farming. We work closely with our farmers and suppliers across our whole supply chain to raise farm animal health and welfare standards, and satisfy our customers’ need for great food at an affordable price.



(Results taken from our Sustainability Report 2020/21)

Key Welfare Outcomes 2020

In conjunction with our suppliers we monitor a wide range of key welfare indicators, which are reported to our Livestock Steering Group on a monthly basis along with commentary and an action plan around any anomalous figures. This allows us to have clear visibility of the welfare of animals in our own brand supply chain, and means we can react quickly to any concerns regarding those figures. We are striving for continuous improvement in our animal welfare standards, and reporting of these figures is an important part of that process.

In addition to the reporting of key welfare indicators, we are working with academic institutions and agricultural colleges, along with sector experts, to deliver practical research and best practice guidance to improve animal welfare standards, which we share with our supplying farmers.

A note on scope: All outcome measures reported refer to Own Brand products only. For a full breakdown of the proportion of products covered by these reporting figures, please refer to the Appendices.

Audit Standards

100% of meat (including fish), egg or dairy used in any Morrisons own brand product must be sourced to a Morrisons accepted certified farm assurance standard. All our accepted certified farm assurance schemes can be found in the [Key Animal Welfare Policies section](#) of our website, along with our policy related to Branded products sold at Morrisons.

Travel times

Having our own abattoirs, we also look after a lot of the transport to our plants too and have ten 'high welfare' transporters fitted with drinking systems and insulated roofs to keep the livestock as comfortable as possible on their journeys. Any journey times which take animal transport over our 8 hour policy, whilst still legally compliant, are investigated and reports made to our Livestock Steering Group. It should also be noted that the provision of higher welfare transport ensures the animals are being looked after during longer journeys; all animals are inspected for welfare compliance on arrival.

The majority of live animal transport in our fresh supply chain from farm to abattoir arrives in under four hours, and we are always working to reduce the number of animals reaching abattoir in more than 8 hours. **The below figures refer to journeys made within the UK. 100% of our own-brand fresh meat products are British. Own-brand products account for 98% volume of the entire fresh meat category in Morrisons.**

	2020		
	0 - 4 hours (YoY change)	4 - 8 hours	> 8 hours (YoY change)
Beef	68.84% (+2.00%)	30.37%	0.79% (-1.09%)
Pork	55.01% (+0.85%)	44.53%	0.46% (+0.28%)
Lamb	56.94% (-6.46%)	34.23%	8.84% (+2.37%)
Chicken	100% (no change)	0%	0% (no change)
Turkey	59.14%	35.69%	5.17%
End of Lay Hens	85%	0%	15%*
Dairy Cull Cows (Liquid Milk Supply Chain only)	100%	0%	0%

The improved performance in our Beef supply chain in 2020 has been partly attributed to decreased traffic on the roads during Covid-19 restrictions in place across the UK. The step back in our Lamb supply chain is the most significant change in compliance with our travel policy, and has been thoroughly investigated by our Livestock and Transport teams. Some very specific patterns have been detected within the journeys going beyond 8 hours, and a strategy to improve this performance has been put in place.

100% of our shell eggs are produced to RSPCA Assured standards, which includes a requirement for spent hens to be transported in 8 hours or less. 100% of our English based spent hens are transported in 4 hours or less, while *100% of our Scottish based spent hens were covered by a derogation from RSPCA Assured in 2020 as approved processing plants are not yet available within an 8 hour journey time.

Transportation

We monitor road traffic incidents (RTAs), noticeable fatigue and any stock dead on arrival. Figures below represent 2020 Road Traffic Accidents and resulting fatalities for our own transport vehicles, while DOAs represent the total figure, including from contractor vehicles.

Note: Due to all transportation of poultry taking place outside our own transport vehicles, we do not have available data on RTAs.

Own Brand Fresh Products	
Beef	
RTAs that resulted in livestock fatalities in 2020	None
DOAs (YoY change)	0.0018% (+0.0008%)
Notes on YoY change	The increase in DOAs equates to 1 additional animal in 2020 compared to 2019. Each DOA has been investigated for any potential trend or pattern, with no connections of concern found.
Pork	
RTAs that resulted in livestock fatalities in 2020	None
DOAs (YoY change)	0.0118% (-0.0082%)
Notes on YoY change	Despite an increase in non-compliance with our 8 hour travel time policy, there is a reduction in DOAs in Pork. Our suppliers have been benchmarked against our overall supply chain average to identify any particular concerns for each supplier, and our livestock team is working with suppliers to further improve performance on this measure.
Lamb	
RTAs that resulted in livestock fatalities in 2020	None
DOAs (YoY change)	0.0026% (-0.0074%)
Notes on YoY change	As with Pork, despite an increase in non-compliance with our 8 hour travel time policy, there is a reduction in DOAs in Lamb. Any potential trends or patterns associated with travel times and DOAs have been investigated, with no conclusive connections found.
Broiler Chicken	
DOAs (YoY change)	2020: 0.100% (+0.027%)
Notes on YoY change	Extreme heat in the summer of 2020 led to a slight increase in broiler DOAs. Significant steps have been taken with our major supplier to improve temperature management processes for broiler transport during hot weather, including a lower stocking density in transport modules, and increased ventilation.
Turkey	
DOAs (YoY change)	0.056% (-0.017%)
Notes on YoY change	DOAs were broadly flat in 2020 compared to 2019. Given the extreme heat challenges seen in the summer of 2020, it is positive to see no adverse impact on this KPI for Turkeys.

Pre-slaughter Stunning

All meat used in any Morrisons own-branded product is required to be stunned in a manner that renders the animal insensible to pain prior to slaughter. We also require that all end of lay hens are stunned before slaughter. 100% of birds in our chicken supply are stunned pre-slaughter through CO₂ multi-phase stunning. 100% of pigs within our supply base are gas stunned before slaughter, in line with current RSPCA Assured recommendations. We remain open to considering alternative stunning methods in pigs, and would welcome additional research by Defra into how these methods can be practically applied to a commercial abattoir setting.

Our abattoirs were the first in England to have staff qualified in the Welfare at the Time of Killing (WATOK) standards.

	2020	
	% Stunned	% Effectively Stunned*(YoY Change)
Beef	100%	98.41% (+0.5%)
Pork	100%	98.87% (-0.95%)
Lamb	100%	99.92% (+0.12%)
Chicken	100%	99.99% (No Change)
Turkey	100%	99.99% (No Change)
End of Lay Hens (Shell Egg Supply Chain only)	100%	99.99%
Dairy Cull Cows (Liquid Milk Supply Chain only)	100%	99%
Farmed Fish	% Stunned	
Salmon	100%	
Trout	100%	
Bass	100%	
Bream	100%	
Halibut	100%	
Pangasius	100%	

(*100% in 'Effectively Stunned' indicates no re-stuns were required).

The increased efficacy of stunning in our Lamb supply chain has been due to improvements in one site. Their methods and best practices have been noted and shared with our other processing site for Lamb to ensure a high quality of practices is maintained across both sites. In contrast, following investigations with the relevant sites, the decrease in performance in Pork has been found to be due to an inconsistency in recording processes. Reasons for this have been fully investigated, actions put in place to rectify, and overall performance is still well within our tolerance levels. In our beef supply chain, after experiencing an equipment fault in 2019 which increased the number of back-up stuns needed (though these were still below the legal minimum), the rectification of this issue has resulted in a good improvement in year on year performance.

Close Confinement

We adhere to EU regulations, and more specifically British Red Tractor standards, that have strict controls on animal confinement. Our farm standards policy covers animals from the UK, EU and non-EU countries of origin. We have strict requirements in avoiding animals produced in systems which use sow stalls, single penning, battery cages, tethering, veal crates and force feeding.

Species / Product	Close Confinement
Pork (Fresh)	100% free from sow stalls (ie gestation crates) 6.2% outdoor bred 4% free farrowing
Shell Egg	100% Free Range or Organic, in line with our Cage Free commitment
Ingredient Egg	100% free from battery cage production 59% cage free as of 1st July 2021, increased from 57% in 2020, and 55% in 2019
Broiler Chicken	Maximum permitted stocking density: 38 kg/m ² 2020 average stocking density for Own Brand fresh supply: 35.91kg/m ² (down 0.28 kg/m ² from 2019)
Turkey	Maximum permitted stocking density: 59.1 kg/m ² 2020 average stocking density for Own Brand fresh supply: 49.89 kg/m ² (up 0.57 kg/m ² from 2019)
Cattle (Beef, Milk, Cheddar cheese)	100% free from tethering
Dairy (Milk and Cheddar Cheese)	7% housed all year round, with 100% provided with additional species specific environmental enrichment if housed
Veal	100% free from crates
Force Feeding	100% of animals are free from force feeding

Farmed Fish

Our revised policy for fish and seafood sourcing, launched in 2020, sets limits on a range of farm practices which are integral to fish welfare, including limitations on stocking densities to avoid overcrowding. Specifically, the following stocking density requirements are in place:

Species	Maximum Stocking Density Requirements	Average Stocking Densities reported in 2020	Commentary
Salmon	25 kg/m ³ (International production) 15 kg/m ³ (UK production)	5.85 kg/m ³ (International) 3.44 kg/m ³ (UK)	This is the first year we have been able to report stocking density for fish. The figures shown here will form the basis of future reviews of KPI targets with our suppliers, and we are working to improve accuracy and methodology of reporting of other KPIs for fish. In some species, new nets are being installed which reach deeper to gain additional space, resulting in very low stocking densities.
Trout	60 kg/m ³ (Fresh water) 15 kg/m ³ (Salt water)	31.03 kg/m ³ (Fresh water) 13.63 kg/m ³ (Salt water)	
Bass	15 kg/m ³	8.18 kg/m ³	
Bream	15 kg/m ³	3.76 kg/m ³	
Pangasius	No specific requirements, as this is managed on a site by site basis, based on a number of variables such as water quality.	16.01 kg/m ³	

Pork

All our fresh British pork is free from the use of sow stalls; in 2020 6.2% of our fresh pork supply was outdoor bred (ODB), up from 5.9% in 2019. In 2021, we are significantly expanding our ODB pork range.

Some sow stalls are still in use for a short time period in continental meat supply; we are in discussion with our main suppliers who are currently undergoing trials to understand how and when this can be reduced to zero. We receive regular animal welfare updates with results and key findings from their farm audits. The latest version of the standards used by our main suppliers (Interporc IAWS farm standards) are now supported by Compassion in World Farming as well as numerous other NGOs.

Dairy - Milk and Cheddar Cheese

100% of our liquid milk is produced to the high standards set in the Arla UK 360 standards, and 100% of our cheddar cheese is produced to UK Red Tractor standards as a minimum with additional supplier standards set on top. The installation of robots means cows are able to choose independently when they are milked, and gives farmers access to a fast flow of individual-specific data. This means farmers can react quickly to any signs of health or welfare issues, and can create management plans that fit the needs of each individual cow based on specific data sets. Should any dairy cows be housed all year round, we require suppliers to install additional environmental enrichment, as illustrated in the Species Specific Environmental Enrichment section of this report.

Routine Surgical Procedures

Routine surgical procedures are not permitted within Morrisons' own brand supply chain. Certain procedures are permitted under strict veterinary supervision and guidance, such as castration in cattle and sheep.

Species	Policy Requirement	2020 Compliance Rate	Commentary
Chicken	No beak trimming	100%	No beak trimming in supply
Turkey	No desnooding	100%	No desnooding in supply
Laying Hens (Eggs)	IRBT only permitted	100%	7.11% of birds were not beak trimmed in 2020
Dairy	No tail docking	100%	No tail docking in supply
Beef	Castration under veterinary guidance only	100%	No routine castration in supply
Pork	No routine castration No routine tail docking % of whole, intact tailed pigs No routine teeth reduction	100% 100% 4.5% 100%	Number of whole, intact tailed pigs has dropped from 4.88% in 2019 due to a change in our supplier sourcing
Lamb	No mulesing Castration under veterinary guidance only	100% 100%	No mulesing in supply No routine castration in supply
Farmed Fish	No fin clipping	100%	No fin clipping in supply

Species Specific Environmental Enrichment

Species	% with access to Enrichment	Examples of Enrichment
Broiler Chicken	100% of birds had access to at least three of the examples listed	Perch space, pecking substrate, bales, pecking objects (eg CDs, plastic bottles/toys, cable ties, knotted string), outdoor roaming in Free Range systems
Turkey	100% of birds had access to at least two of the examples listed	Pecking objects (eg plastic toys/balls), sawdust bales, outdoor roaming in Free Range systems
Duck	We do not sell any Own Brand fresh duck products, however 100% of duck used as an ingredient in Own Brand products is Red Tractor certified	As required by Red Tractor standards, all ducks have access to bathing water and straw
Laying Hens (Eggs)	100%	100% Free Range; outdoor range including trees/bushes, perch space, pecking objects, dustbathing areas
Dairy - Milk	100%	Grazing on outdoor systems, loafing areas, straw and/or cow brushes on indoor systems
Dairy - Cheddar Cheese	100%	Grazing on outdoor systems, cow brushes, straw or loafing areas on indoor systems
Beef	100%	Grazing on outdoor systems; straw on indoor systems
Pork	100% had access to at least one of the examples listed	Straw, hessian cloth sacks, hemp rope, fresh wood, plastic toys
Lamb	100%	Grazing on hillside/outdoor systems; straw on indoor systems
Farmed Fish	Not Available	There is currently very little research or data available on effective enrichment for farmed fish species. We intend to conduct trials with our suppliers on this measure.

Species Specific Outcomes

Chicken

KPI	2017	2018	2019	2020	Commentary
Mortality	4.40%	4.41%	4.21%	4.50%	As with DOAs, extreme heat in the summer of 2020 led to a slight increase in broiler mortality. Significant steps have been taken with our major supplier to improve temperature management systems in broiler houses.
Pododermatitis	26.12%	27.80%	30.10%	17.65%	Good management of litter and bird gut health have contributed to a significant improvement in Pododermatitis presence in our broiler supply chain.

Turkey

KPI	2019	2020	Commentary
Mortality (Hens)	3.81%	4.39%	A supplier experienced mortality challenges in hens in 2020. After investigation, these were linked to a contaminated litter supply. Once this supply was removed, the associated issues also went away.
Mortality (Stags)	5.77%	5.47%	
Leg Culls	1.16%	1.39%	Suppliers experienced leg health challenges due to disease presence through 2020 that resulted in a slight increase in leg culls. All management processes are regularly reviewed and discussed with suppliers.

Laying Hens

Shell Egg Supply Chain:

KPI	2019	2020	Commentary
Mortality	4.18%	3.59%	All three KPIs have shown good improvement from 2019 to 2020. In part this is believed to be due to the move to 100% free range / organic sourcing.
Keel Bone Damage	39.72%	27.04%	
70 week Feather Score 2	25.87%	21.64%	
Cage Free	78%	100%	100% free range target achieved ahead of 2025 commitment date

Ingredient Egg Supply Chain:

KPI	2019	2020	July 2021	Commentary
Cage Free	55%	57%	59%	Committed to being 100% cage free by 2025. In 2021, our egg packing site began supplying liquid egg to our manufacturing sites, meaning that as of 1st July 2021 our cage free supply chain is 59% cage free.

Dairy - Liquid Milk

KPI	2020	Commentary
Average Grazing Days	224	Minimum requirement of 120 days per year in 'For Farmers' range. Similarly to 2019, the weather through 2020 meant that the average number of grazing days could be significantly extended. 2019: 222, 2018: 214
Results following for 100% of cattle within dairy liquid milk supply		
Lameness	8.86 per 100	vs 2020 national average of 42 per 100*
Mastitis	28.33 per 100	vs 2020 national average of 36 per 100*
Cleanliness score 1 & 2	7.88%	Scores 1&2 Definitions: 1. Indicates cows with minor deviations compared to normal. 2. Indicates major deviations from normal, with an area of dirt at least 40cm in length.
Physical Comfort score 1 & 2	2.98%	Our aligned farmers often use the additional income provided by our Milk For Farmers products to install additional health and welfare management tools, such as more matting, foot baths, and rotating brushes. All of these tools help to improve KPI performance, and further improve on a good base of welfare standards.

*data source: Kingshay Dairy Costings Focus Annual Report 2020, [available here](#).

Beef

KPI	2019	2020	Commentary
Casualty Animals	0.0047%	0.0109%	Casualty animals increased across beef, pork and lamb in 2020. As a result of this, we have reviewed and improved our reporting process to be able to identify specific casualty reasons, and identify any specific trends seen within casualty animals. These results are then discussed with the relevant parties, which could consist of lairage teams, suppliers, transport teams or buying teams depending on the trends found.
Lairage Resting Time 0-6 hours		39%	We are in the process of conducting a thorough review of all our lairages to ensure all possible actions to maximise animal welfare are being taken. This includes reviewing potential improvements to enrichment availability, acoustics and ventilation.
Lairage Resting Time 6-12 hours		34.4%	
Lairage Resting Time >12 hours		26.6%	

Lamb

KPI	2019	2020	Commentary
Casualty Animals	0.0065%	0.0091%	Casualty animals increased across beef, pork and lamb in 2020. As a result of this, we have reviewed and improved our reporting process to be able to identify specific casualty reasons, and identify any specific trends seen within casualty animals. These results are then discussed with the relevant parties, which could consist of lairage teams, suppliers, transport teams or buying teams depending on the trends found.
Lairage Resting Time 0-6 hours		22.6%	We are in the process of conducting a thorough review of all our lairages to ensure all possible actions to maximise animal welfare are being taken. This includes reviewing potential improvements to enrichment availability, acoustics and ventilation.
Lairage Resting Time 6-12 hours		15.2%	
Lairage Resting Time >12 hours		62.2%	

Pork

KPI	2019	2020	Commentary
Casualty Animals	0.0103%	0.0186%	Casualty animals increased across beef, pork and lamb in 2020. As a result of this, we have reviewed and improved our reporting process to be able to identify specific casualty reasons, and identify any specific trends seen within casualty animals. These results are then discussed with the relevant parties, which could consist of lairage teams, suppliers, transport teams or buying teams depending on the trends found.
Lairage Resting Time 0-6 hours		36%	We are in the process of conducting a thorough review of all our lairages to ensure all possible actions to maximise animal welfare are being taken. This includes reviewing potential improvements to enrichment availability, acoustics and ventilation.
Lairage Resting Time 6-12 hours		44%	
Lairage Resting Time >12 hours		20%	
Lameness		0.0255%	Following discussions with our on-site vet teams, we are now able to report additional welfare indicators data, as shown here. We are working to establish a more efficient method of feeding data back to suppliers to ensure good management of all welfare outcomes, and improve our data collation systems.
Tail Bitten Pigs		0.5247%	

Farmed Fish

KPI	2020				
	Salmon	Trout	Bass	Bream	Pangasius
Mortality rate	1.87%	0.92%	2.49%	0.83%	1.83%
Commentary	We are now in a position where we can report an annual figure for fish mortality. The figures shown here will form the basis of future reviews of KPI targets with our suppliers, and we are working to improve accuracy in reporting of other KPIs for fish.				
Stocking Density	See details provided in Close Confinement section on Pages 6-7				

Own Brand % Volume Breakdown

Overall by volume, 70% of all products sold at Morrisons that contain animal protein are Own Brand.

We source branded goods from highly reputable suppliers many of whom are in Tier 1 and 2 in the BBFAW listing.

Definitions

Term	Policy Definition
Meat	The generic term “meat” extends to include skeletal muscle with naturally included or adherent fat and connective tissue as well as offals such as heart, tongue, liver and kidney. It does not include stocks, bouillons, gelatine, refined fats, suet, lard, blood/blood proteins, meat proteins, collagen or natural casings.
Fresh meat	“Fresh meat” means “meat” sold to the ultimate consumer in a refrigerated condition (including that in vacuum-packs or protective atmosphere packaging) that has neither undergone any preserving process other than chilling nor had other non-meat ingredients added.
Processed meat	“Processed meat” means “meat” sold to the ultimate consumer in a refrigerated or ambient condition (including that in vacuum-packs or protective atmosphere packaging) that has undergone preserving processes other than chilling, or has had other non-meat ingredients added.
Ingredient meat	“Ingredient meat” means “meat” sold to the ultimate consumer in a refrigerated or frozen condition (including that in vacuum-packs or protective atmosphere packaging) where “meat” is not the main ingredient, but makes up more than 5% of the overall product.
Ingredient egg	“Ingredient egg” refers to products sold to the ultimate consumer in an ambient, refrigerated or frozen condition (including that in vacuum-packs or protective atmosphere packaging) where egg is not the main ingredient, but makes up more than 5% of the overall product.
Ingredient dairy	“Ingredient dairy” refers to products sold to the ultimate consumer in an ambient, refrigerated or frozen condition (including that in vacuum-packs or protective atmosphere packaging) where dairy is not the main ingredient, but makes up more than 5% of the overall product.
Morrisons accepted certified farm assurance scheme	An accepted, publically available farm assurance standard that encompasses food safety, traceability, animal welfare and environmental protection where certification is conferred by a certification body accredited to EN45011.