

YUM! BRANDS GLOBAL ANIMAL WELFARE POLICY

PRINCIPLES AND OVERVIEW

As outlined in the Yum! Brands Sustainable Animal Protein Principles, we view animal welfare in a holistic manner and as a key element in providing food to our consumers.

We remain committed to continuous improvement in animal welfare from the farm and through all aspects of our supply chain, including raising, handling, transportation and processing.

Legal compliance makes up a key component of our policy and we require suppliers to meet all local laws, regulations and supplier codes globally.

We support improvements in animal welfare that are evidence-based and supported by science and research. We will continue to rely heavily on our Animal Welfare Advisory Council as created in 2003 and value external experts and partners as critical to our learning and improvement. The Council led efforts to align on core values on animal welfare globally, creating audit documents and policies that address issues of well-being and establish an environment that assure continuous improvement. We value third party reviews and independent evaluations.

As we seek continuous improvements, we remain committed to the Five Freedoms in guiding our overall approach to animal welfare through the supply chain.

1. **Freedom from hunger or thirst** by ready access to fresh water and a diet to maintain full health and vigor.
2. **Freedom from discomfort** by providing an appropriate environment including shelter and a comfortable resting area.
3. **Freedom from pain, injury or disease** by prevention or rapid diagnosis and treatment.
4. **Freedom to express normal behavior** by providing sufficient space, proper facilities and company of the animal's own kind.
5. **Freedom from fear and distress** by ensuring conditions and treatment which avoid mental stress.



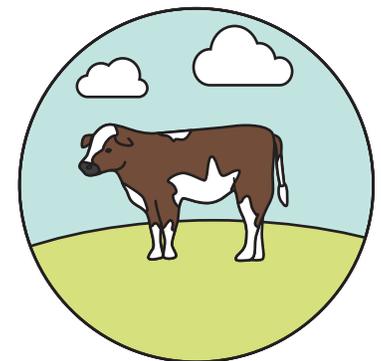
SCOPE, KEY AREAS AND APPROACH

As a global company operating across many cultures, we seek to set a Yum! Brands policy that recognizes that some geographies are better positioned to move more quickly and aggressively than others. We will learn from those leading regions and share advancements in animal welfare improvements throughout our global system, seeking to raise and improve the animal care standards globally as regions allow.

Across our global footprint we rely on poultry, beef and pork as key animal protein ingredients. We will seek to target key areas as much as possible to drive leadership and advancements in collaboration with our suppliers. These key areas include:

- reduced mortality rates
- improved animal health to minimize medicines required, especially antibiotics
- animal mobility and leg health issues in poultry
- reduction of stress, improved behaviors and minimization of painful procedures

We will work with our suppliers to ensure continuous improvement in these areas and will ensure that animal welfare remains a critical component of the supplier selection process.



BROILER POULTRY WELFARE

To address the growing concern about the ethical sourcing of food, we established a welfare program in 2002. The principles of the program are that all elements are supported by scientific research and any improvements or changes to the program are based on scientific research.

The scope of the program covers seven parts of the production cycle, and is designed for global use. The basis of the program is to share best practice and drive improvement as part of a Farm Improvement Plan. Progressive compliance helps to drive improvements forward.

Our team in the field constantly seeks to unearth new ideas and practices that we can share globally to improve our farming systems.



Key Requirements

Housing

- We are committed to ensuring that poultry are grown in large barns with well-maintained dry litter. Stocking densities will be reviewed by region with the goal of enabling healthy growth and mobility.
- All birds have access to periods of light, dark, suitable ventilation, a nutritionally balanced diet and unrestricted clean water.

Environmental Enrichment

- KFC in Western Europe will be our leading geography in adopting environmental enrichments. We encourage all suppliers to adopt natural lighting and environmental enrichment. We have plans in place with our suppliers to increase the percentage of farms with windows and environmental enrichment such as perches, straw bales and pecking materials. Between 2004 and 2017 we implemented these improvements to more than 600 farms in our supply chain and continue to increase this number year on year.
- Information on the impact of environmental enrichments for poultry will be shared with other markets globally.

Stress Reduction and Avoidance of Painful Procedures

- We seek to reduce the utilization of painful procedures, following best practices and research. This includes efforts to minimize and eliminate beak trimming and adopting the latest technology on humane slaughter.

Antibiotic use

- Full details of our antibiotic policy are available as a part of our Good Antimicrobial Stewardship Policy.
- This policy is anchored on:
 - › Reducing the need for antibiotics through improved animal husbandry
 - › Responsible, judicious use of antimicrobials in line with global health officials
 - › Continued surveillance and monitoring of antimicrobial usage

Transportation

- We are committed to minimizing journey times, and work with suppliers to ensure that they are kept to a minimum and below the legal requirements.

Harvesting

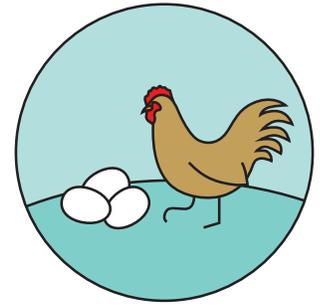
- We believe that whatever method of stunning is used, the system must be humanely carried out: birds must be harvested without any unnecessary pain or distress, and suppliers must ensure that all processing facilities follow regulations and best practices around pain and stress during handling, pre-stunning, stunning and harvesting.

Breed Selection

- Key criteria in selecting a suitable breed include leg strength, health & welfare.
- Commercially bred breeds are sourced that are suited to the local environment, housing & management used.

Laying hens

- Yum! Brands committed to transitioning Taco Bell to 100% cage-free eggs in the U.S. by 2016. Pizza Hut U.K. has committed to transitioning cage-free eggs by 2020 and KFC Western Europe restaurants will be free-range for core products by end of 2018 and for all products by 2020.
- We will continue reporting our progress on this journey through internal and external platforms and look to support advancements in housing alternatives that improve animal health outcomes for laying hens in global regional markets.



Industry collaboration

We look forward to engaging with a broad range of voices from governments, research institutions and industry animal welfare groups to promote and disseminate the latest research on animal welfare on the poultry, beef, dairy and pork industries.

Reporting

As part of our policy we will develop a tracking tool to measure progress by the end of 2020.