

Tyson Foods, Inc.

FISCAL 2008 FACT BOOK



ABOUT TYSON FOODS

Tyson Foods, Inc. [NYSE: TSN], founded in 1935 with headquarters in Springdale, Arkansas, is the world's largest processor and marketer of chicken, beef and pork, the second-largest food production company in the *Fortune* 500 and a member of the S&P 500. We produce a wide variety of protein-based and prepared food products and are the recognized market leader in the retail and foodservice markets we serve. Tyson provides products and service to customers throughout the United States and more than 90 countries. We have approximately 107,000 team members employed at more than 300 facilities and offices in the United States and around the world.

Through our Core Values, Code of Conduct and Team Member Bill of Rights, Tyson strives to operate with integrity and trust and is committed to creating value for our shareholders, customers and team members. We also strive to be faith-friendly, provide a safe work environment and serve as stewards of the animals, land and environment entrusted to us.

Tyson Foods' vision is to be the world's first choice for protein solutions while maximizing shareholder value, living our Core Values and fostering a fun place to work. Our mission is to produce and market trusted quality food products that fit today's changing lifestyles and to attract, motivate and retain the best people in the food industry.

Useful websites:

*Tyson Foods Consumer and
Corporate Information*
www.tyson.com

Tyson Foods Investor Information
ir.tyson.com

Tyson Foods Sustainability Report
www.tyson.com/Corporate/AboutTyson

The U.S. Department of Agriculture
www.usda.gov

The National Agricultural Statistics Service
www.nass.usda.gov

USDA Economic Research Service
www.ers.usda.gov

*World Agricultural Supply and
Demand Estimates*
www.usda.gov/oce/commodity/wasde

Agricultural Long-term Projections
www.usda.gov/oce/commodity/ag_baseline.htm

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TYSON FACTS



FY08 Sales \$26.9 billion

Team Members 107,000

FY08 Average Weekly Production

Chicken	40 million chickens
Beef	141,860 head
Pork	393,360 head

Contract Family Farmers 6,014

Chicken Plants 52

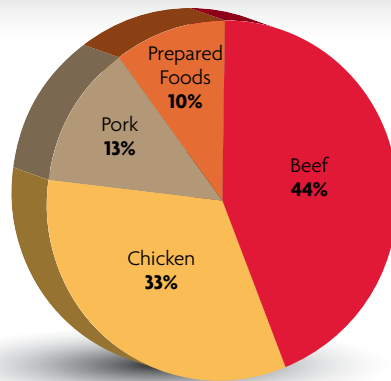
Beef Plants 12

Pork Plants 9

Prepared Foods Plants 25

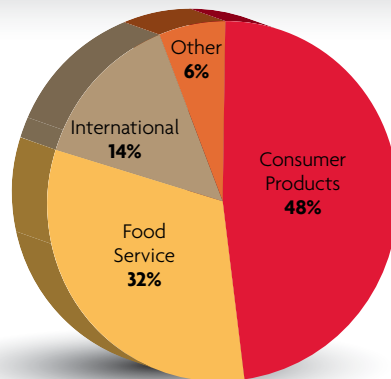
River Valley Animal Foods 9

TYSON FOODS FISCAL 2008 SALES BY SEGMENT*



Total: \$26.9 billion

TYSON FOODS FISCAL 2008 SALES BY DISTRIBUTION CHANNEL*



Total: \$26.9 billion

* Excludes discontinued operation

COMPANY STRATEGY

THE TYSON FOODS STRATEGY FOR GROWTH

Our people are the foundation of our success. Through our talented, diverse and high-performing team we will:

- Create innovative and insight-driven food solutions and go to market with joint-value creation to win in the retail and foodservice channels
- Optimize commodity businesses and manage margins by being the best in class for cost, yield and pricing
- Build a true multinational enterprise by strengthening our presence in Mexico, expanding and investing in South America and Asia and expanding and diversifying our export mix
- Revolutionize the conversion of raw materials and by-products into high-margin initiatives such as creating renewable energy from animal fat

DIVERSIFIED BUSINESS MODEL

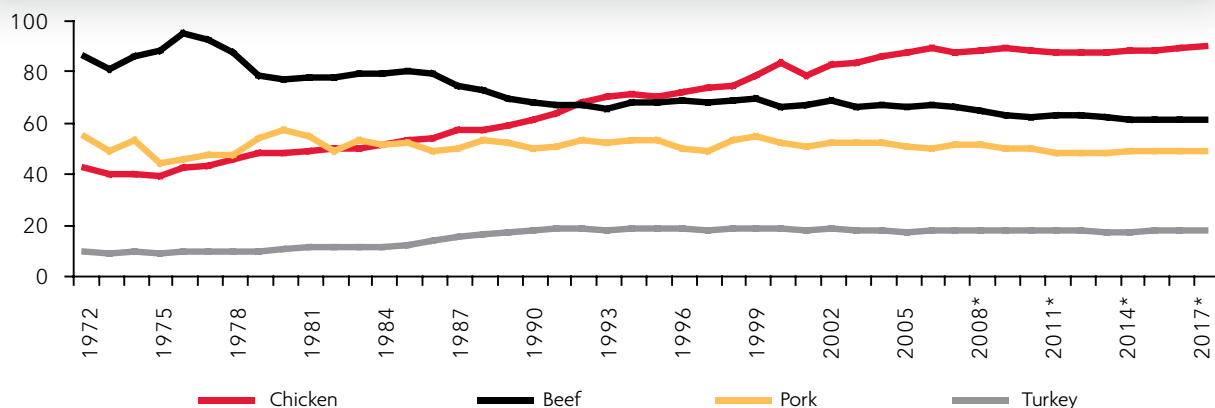
Our business model is diversified across the three leading proteins (chicken, beef and pork), all major distribution channels, types of products and geographies of production and distribution. Our diversification helps mitigate changes in market fundamentals affecting segment performance in each protein. We understand consumer needs and trends and are well positioned to provide the products people want, from the most basic cuts of meat to fully-prepared meals, whether eaten at home or away from home.

- **Consumer Products** – the Tyson brand is one of the most recognized brands in the U.S. retail channel, including all major grocery chains, wholesale club stores, convenience stores, drugstore chains and military commissaries. We sell hundreds of different products in

this channel, including case-ready fresh chicken, beef and pork, bacon, canned chicken, individually quick frozen chicken, chicken nuggets, strips and patties, deli meats and rotisserie chicken, to name a few. In addition to the Tyson brand, we have several other strong brands for our bacon and deli meats businesses including Wright, Wilson, Russer and Corn King. We also manufacture products for our leading customers' in-house, or private label, brands.

- **Food Service** – we are the leading protein provider to all major national restaurant chains, including fast food, casual, mid-scale and fine dining. We also supply the leading broadline distributors and on-site foodservice venues, including hospitals and school cafeterias. In addition to being a primary supplier for foodservice chicken, Tyson is the leading supplier of pizza crusts, pepperoni, sausage and beef toppings to national pizza chains and retail frozen pizza manufacturers. We are a leader in soups, sauces and sides dishes, and we are the second largest tortilla manufacturer in the United States.
- **International** – Tyson Foods exports protein to more than 90 countries and has in-country poultry operations in Mexico, Brazil, China and India. We also have a vertically integrated beef operation in Argentina. In addition to commodity exports, we have branded international products developed for the tastes and lifestyles of the local consumers. Tyson also supports the growth of our U.S. restaurant chain customers as they expand internationally, particularly in China.

TOTAL ANNUAL U.S. PER CAPITA CONSUMPTION
AVERAGE POUNDS (RETAIL WEIGHT) CONSUMED ANNUALLY



* Projected

Source: USDA, February 2008

CHICKEN

There are seven stages involved in getting chicken to the consumer:

- Breeder flock
- Pullet farm
- Breeder house
- Hatchery
- Broiler farm
- Processing/further-processing
- Distribution

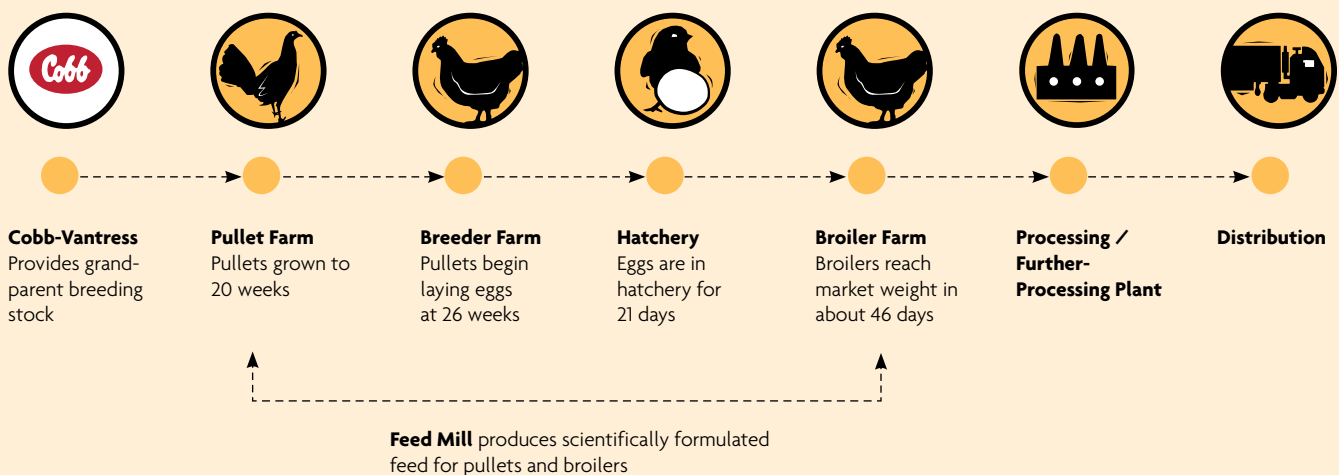
Each of these stages was once a separate enterprise, but today, much of the chicken industry is vertically integrated, resulting in greater efficiencies and higher product quality. Tyson Foods' chicken operations are fully vertically integrated.

The broiler chicken production process begins with the grandparent breeder flocks. The breeder flocks are raised to maturity in grandparent growing and laying farms where fertile eggs are produced. Pullets hatch from the fertile eggs, and they are sent to breeder houses. The pullets produce fertile eggs, which are sent to hatcheries.

Shortly after the eggs hatch, the chicks are sent to broiler farms. There, contract growers care for and raise the chicks according to company standards. When the broilers reach the desired processing weight, they are caught and taken to processing plants. The finished chicken products are sent to distribution centers then transported to customers who sell the chicken to consumers.

Vertically integrated poultry companies operate feed mills to produce scientifically formulated feeds. Corn and soybean meal are major production costs in the poultry industry, representing 47% of the cost of growing a chicken in 2008. In addition to diet, advances in selective breeding, improved production technologies and better management practices have enabled the industry to grow broilers faster and with less feed. In 1925, it took 16 weeks and almost 12 pounds of feed to grow a 2.5 pound chicken. Today a chicken more than twice that size can be grown in less than half the time with only 11 pounds of feed. (See table on page 5.) Chicken is the most efficient of the meat proteins in feed conversion.

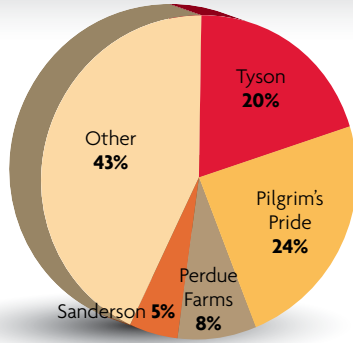
CHICKEN SUPPLY CHAIN



FUN FACTS

- Tyson sells enough chicken tenderloins in one year that if you placed them end to end, they would circle the earth 3.7 times.
- The amount of chicken wings Tyson produces in a year would stretch from Los Angeles to New York and back more than six times.

U.S. CHICKEN PRODUCTION



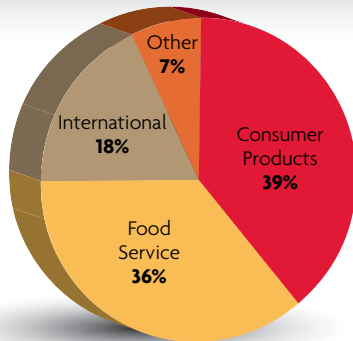
Source: Watt Poultry USA, February 2008

CHICKEN PRODUCTION EFFICIENCY

Year	Market Age (average days)	Market Weight (pounds, live weight)	Feed to Meat Grain (pounds of feed to pounds of broiler, live weight)
1925	112	2.50	4.70
1935	98	2.86	4.40
1940	85	2.89	4.00
1950	70	3.08	3.00
1960	63	3.35	2.50
1970	56	3.62	2.25
1980	53	3.93	2.05
1990	48	4.37	2.00
1995	47	4.67	1.95
2000	46	5.02	1.95
2005	48	5.53	1.95
2009 (est.)	48	5.63	1.92

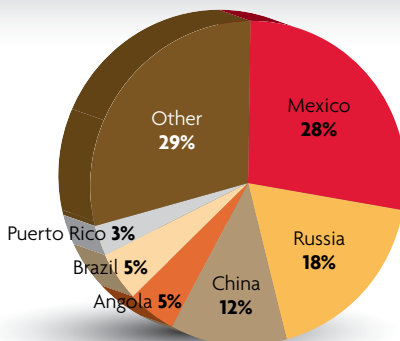
Source: National Chicken Council; U.S. Broiler Performance, October 15, 2008

TYSON FOODS 2008 CHICKEN SALES BY DISTRIBUTION CHANNEL



Total: \$8.9 billion

TYSON FOODS 2008 INTERNATIONAL CHICKEN SALES



Total: \$1.6 billion

PRODUCT MARKETING

There are essentially three ways chicken products are marketed, ranging from raw commodity at the lowest end to fully-cooked, value-added products on the high end. Of the three major proteins, chicken has provided the most opportunities for adding value.

PRIMARY PROCESSING (commodity, non-value added)

Distributed for further processing by volume users
Ice Pack Bulk (fresh) or Bulk Frozen

- Whole bird
- Quartered
- Individual parts

CASE-READY TRAY PACK (first level of value-added)

Distributed primarily for direct consumer consumption and sold through retail markets

- Fresh (refrigerated)
- Deboned parts
 - Bone-in parts
 - Whole birds
 - Marinated specialty products

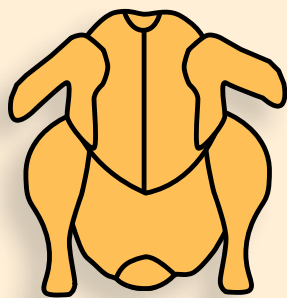
FURTHER VALUE-ADDED

Distributed for both in-home and foodservice applications in both bulk and convenient consumer packaging

- Fresh (refrigerated) or Frozen
- Deboned and trimmed
 - Portioned and sized
 - Marinated, seasoned and flavored
 - Par-cooked
 - Fully-cooked
 - Battered and breaded
 - Custom packaging

CHICKEN CONTINUED

CUTS OF CHICKEN



Cut-up Chicken (8 pcs.)	Whole chicken cut into two breast halves, two thighs, two drumsticks, two wings
Halves or Splits	Whole chicken cut lengthwise into two pieces of approximately equal weight
Breast Quarter	Breast, wing and back portion (white meat)
Leg Quarter	Drumstick and thigh (dark meat)
Breast Halves or Splits	Chicken breasts cut in half along the breast bone (white meat)
Drumstick	Portion of the leg below the knee joint (dark meat)
Thigh	Portion of the leg above the knee joint (dark meat)
Wing	Whole wing with all three sections – drummette, flat section and wing tip – intact (white meat)
Drummette	Wing portion consisting of only the meatier first section; looks like a tiny drumstick (white meat)
Mid-joint Wing	Wing portion consisting of only the flat, middle section (white meat)
Tenders	Strips of boneless, skinless breast meat (white meat)

Source: Tyson Foods, Inc.

CHICKEN INDUSTRY TERMINOLOGY

Chickens are classified primarily by the size, weight and age of the birds when processed. Chickens are produced to meet specific requirements of the customer, which could be a retail outlet, fast food chain or institutional buyer, among others.

3s and Up – 3 to 4.75 pounds, usually with neck and giblets for retail grocery; whole or cut-up parts; 40 to 45 days old; typical retail size

Broiler – chicken raised for meat products

Broiler for Deboning – 5 to 6 pound males, usually 47 to 56 days old; deboned for nuggets, patties, strips and similar boneless products; most often sold without neck and giblets

Broiler Roaster – 5 to 6 pound hens, usually 55 days old

Capon – surgically desexed male broiler weighing 7 to 9 pounds and 14 to 15 weeks old

Cornish Hen – less than 30 days old and about 2 pounds live weight

Fast Food Size Broiler – 2.25 to 3 pounds, usually cut up, without neck and giblets; may have tail and leaf fat removed; less than 42 days old

Heavy Hens – spent breeder hens that are no longer commercially productive for laying hatching eggs, usually 5 to 5.5 pounds, about 15 months old; used for cooked, diced or pulled meat

Heavy Young Broiler Roaster – 6 to 8 pounds, sold fresh or frozen through retail grocery, both whole and parts; less than 10 weeks old; typical “roaster”

Light Hens – produce table eggs; typically not used for meat

New York Dressed – a whole broiler with head, feet and entrails intact

Poultry – domesticated fowl raised for meat and/or eggs

Poussin – less than 24 days old and about 1 pound or less

Pullet – young female breeder chicken that produces fertile hatching eggs, which become broilers for the market

Wog – a whole, dressed broiler without giblets

Weights are ready-to-cook or dressed weight unless otherwise noted.

Source: National Chicken Council; Arkansas Livestock and Poultry Commission

There are four primary stages in cattle and beef production:

- Cow/calf operation
- Stocker operation
- Feedlot operation
- Packer/processor

The process begins with the cow/calf operator and finishes with the consumer. The cow/calf operators are traditional ranchers and farmers in the business of breeding cows and producing calves. A cow's gestation period is approximately 283 days. The calves are weaned at six to 10 months, and when they have reached 300 to 600 pounds, they are sold to the stocker operator or direct to the feedlot operator.

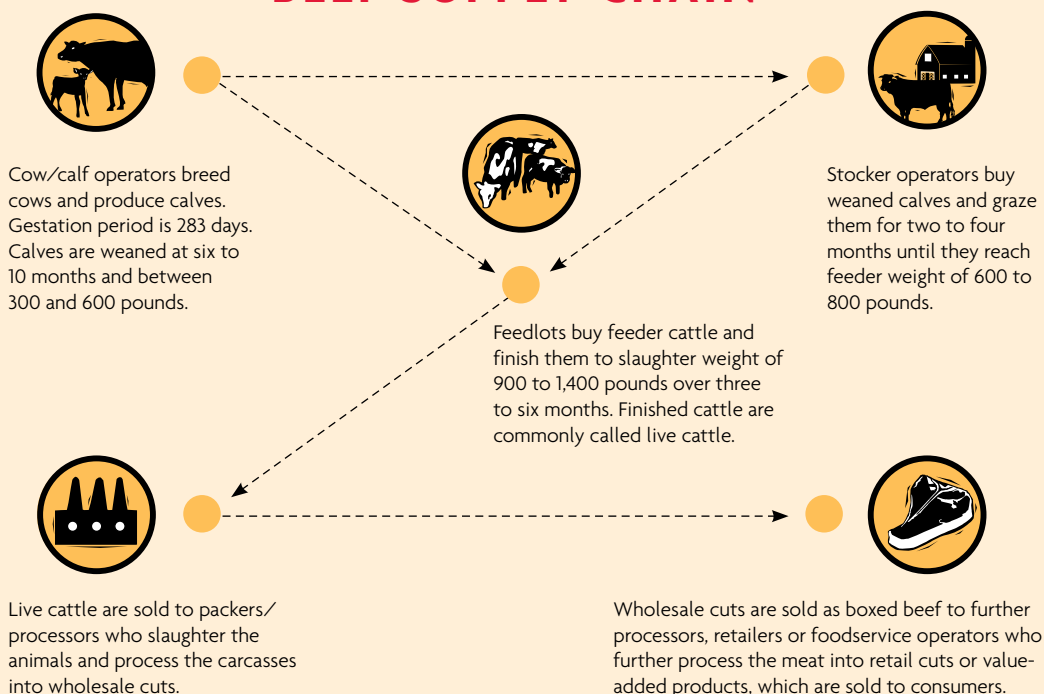
The stocker operator will put additional weight on the calves to bring them to 600 to 800 pounds before they go into feedlots at age eight to 14 months. The cattle, at this point called feeder cattle, are purchased by the feedlot operator and raised to a slaughter weight of 900 to 1,400 pounds.

When the cattle reach slaughter weight at 12 to 22 months, they are sold as fed cattle to packers/processors, such as Tyson Foods, for harvesting. Traditionally, the further processed carcasses are sold as boxed beef to purveyors who fabricate the boxed beef into cuts that are sold to consumers at retail and in foodservice operations. Tyson Foods adds additional value by producing case-ready beef as well as branded fully cooked beef items requiring less labor on the part of the customer.

The U.S. cattle industry is not vertically integrated. It comprises more than one million individual farms or ranches. Each year cattle producers market approximately 35 million cattle that are eventually harvested for food. Currently in the United States there are approximately 2,160 feedlots with one-time capacity of 1,000 or more and approximately 60 major beef packing operations processing about 26 billion pounds of beef annually.

Tyson Foods has entered into various risk-sharing and procurement arrangements with producers that help secure a supply of livestock for daily start up operations at the

BEEF SUPPLY CHAIN



BEEF CONTINUED

facilities. The Company acquires cattle through direct negotiated purchases with feedlot producers through a variety of methods including the spot market, formula (a reported price plus some amount) or a fixed price tied to a futures market. Tyson buyers purchase cattle on a daily basis, generally a few days before the animals are required for processing. Live animals are generally held in holding pens at Tyson processing facilities for only a few hours. Payment for the cattle may be made on a live weight basis, a dressed weight basis or a grade and yield basis. Grade and yield payments are paid on carcass weights generally paying a premium for preferred carcass grades, prime or choice, and discounting lesser quality and yield grades. Grade premiums or discounts may be negotiated on each purchase of cattle or may be applied using a predetermined formula grid method, usually dependent upon the supplier's preference.

The standards for grading livestock and meat have evolved in response to changing consumer preferences during the last 60 years. To create a uniform class and naming system to be used for market reporting, the U.S. Department of Agriculture (USDA) began to develop grading standards for livestock in 1916. These initial standards were improved and modified periodically for years. In 1946, Congress passed the Agricultural Marketing Act that authorized federal grading of agricultural products. USDA currently grades more than 92% of beef produced from fed cattle and more than 80% of all beef produced in the United States. (Beef from mature beef cows, dairy cows and bulls is sold on a percent lean basis and is not normally graded by USDA.)

Meat grading and meat inspection are two different processes. Meat inspection is a mandatory program paid for by taxpayers and conducted by the Food Safety Inspection Service (FSIS) of USDA. FSIS inspects cattle, ensuring production of safe and



wholesome meat products for consumers. Meat grading is a voluntary service paid for by meat processors and performed by the Agricultural Marketing Service (AMS) of USDA. AMS groups carcasses into homogenous groups based on expected taste, appeal of cooked meat and the quantity of the meat from the carcass.

There are eight grades of beef: Prime, Choice, Select, Standard, Commercial, Utility, Cutter and Canner. Only three are used for marketing: Prime, Choice and Select. Quality grades are assigned to beef carcasses by AMS officials based on relationships between marbling and the age of an animal. Marbling is the fat dispersed within the muscle.

Prime meat comes from young animals with at least slightly abundant marbling. Choice meat comes from young animals with moderate, modest or small marbling and Select comes from young animals with slight marbling.

Cattle ranchers listen to consumers and change breeding and feeding practices to reflect consumer demands. For example, there has been substantial improvement in the ratio of lean to fat in cattle in recent years. As a result, the same amount of beef can be produced from 10% fewer cattle than in years past.

Feed is the major production input of the beef production process. Feed usually accounts for about 80% of the cost of finishing fed beef. The average feed conversion ratio is around seven to nine pounds of feed per pound of finished prime beef.

Sources: National Cattlemen's Beef Association, CommoditySeasonals.com, Informa Economics and Tyson Foods, Inc.

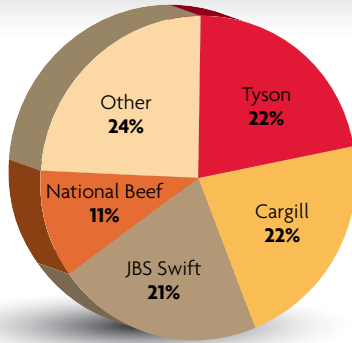


FUN FACT

- Tyson produced enough boneless strip loins in fiscal 2008 to feed 133 million people.

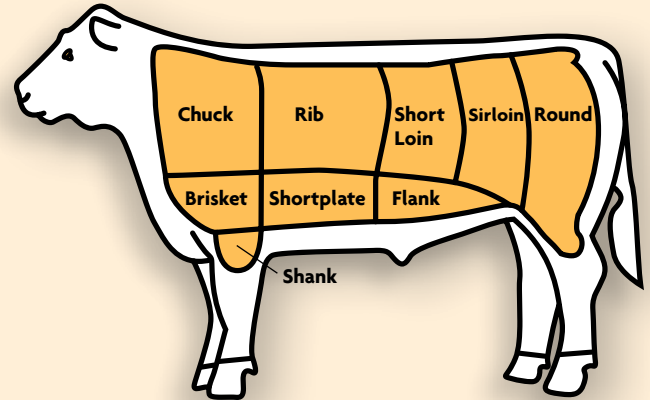


U.S. BEEF PRODUCTION

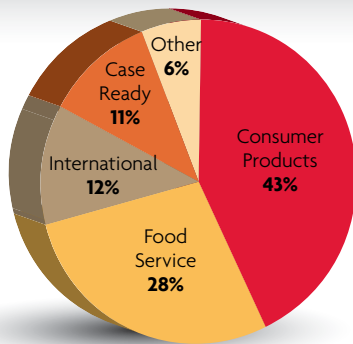


Source: Cattle Buyers Weekly Top 30 Beef Packers 2008

CUTS OF BEEF

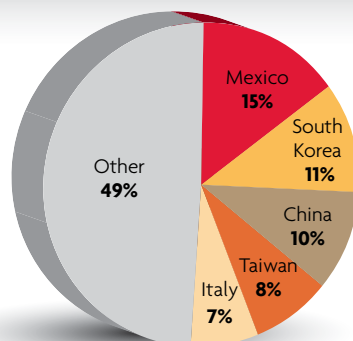


TYSON FOODS 2008 BEEF SALES BY DISTRIBUTION CHANNEL*



Total: \$11.7 billion

TYSON FOODS 2008 INTERNATIONAL BEEF SALES*



Total: \$1.4 billion

* Excludes discontinued operation

With a market weight of 1,250 pounds and a yield of 62.2%, the typical steer will produce a 777-pound carcass. The carcass will yield approximately 620 pounds of meat and trim, 160 pounds of fat, bone and loss and 30 pounds of variety meats.

Chuck (228 pounds, 29% of carcass)	Chuck 7 Bone Pot Roast, Chuck Pot Roast, Chuck Steak, Chuck Eye Steak, Shoulder Top Blade Steak, Flat Iron Steak, Shoulder Pot Roast, Shoulder Steak, Ranch Steak, Petite Tender, Petite Tender Medallions, Boneless Short Ribs
Rib (72 pounds, 9% of carcass)	Rib Roast, Rib Steak, Ribeye Roast, Ribeye Steak, Back Ribs
Short Loin & Sirloin (126 pounds, 16% of carcass)	Short Loin – Porterhouse Steak, T-Bone Steak, Top Loin Steak, Tenderloin Roast, Tenderloin Steak Sirloin – Tri-Tip Roast, Tri-Tip Steak, Top Sirloin Steak
Round (169 pounds, 22% of carcass)	Top Round Steak, Bottom Round Roast, Bottom Round Steak (Western Griller), Eye Round Roast, Eye Round Steak, Round Tip Roast, Round Tip Steak, Sirloin Tip Center Roast, Sirloin Tip Center Steak, Sirloin Tip Side Steak
Thin Cuts: Brisket, Shortplate, Flank, Shank (146 pounds, 19% of carcass)	Brisket Flat Cut, Skirt Steak, Flank Steak, Shank Cross Cut
Other (36 pounds, 5% of carcass)	Ground Beef, Cubed Steak, Stew Meat, Beef for Kabobs, Beef for Stir Fry

Source: National Cattlemen's Beef Association and Tyson Foods, Inc.

BEEF INDUSTRY TERMINOLOGY

Beef Forequarter – the front half or section of a side of beef; includes ribs 1-12, chuck or shoulder section, brisket, shank and plate

Beef Hindquarter – the back half or section of a side of beef; includes the round, loin, flank and kidney

Bovine – of or related to cattle

Bovine Spongiform Encephalopathy (BSE) – frequently called “mad cow disease,” BSE is a degenerative neurological disease affecting the central nervous system in cattle. BSE affects older cattle, typically more than 30 months of age. The vast majority of the cattle going to market in the United States are younger than 24 months

Boxed Beef – cuts of beef put in boxes for shipping from packing plant to retailers. These primal (round, loins, ribs and chuck) and subprimal cuts are intermediate cuts between the carcass and retail cuts

Bull – an adult uncastrated male

Bullock – a young bull, typically less than 20 months of age

By-product – also referred to as “the drop,” by-products comprise non-meat items derived from slaughter including the hide, cheek meat, liver and tripe, among others

Calf – an animal that has not yet reached sexual maturity, usually under one year of age

Canner – lowest USDA grade designation for beef, not sold at retail; used primarily in canned meats, sausage and ground meat

Carcass – the two sides of the same slaughtered animal with or without the kidneys and after other viscera, hide, head, feet and tail are removed

Carcass Merit – desirability of a carcass relative to quantity of components (muscle, fat and bone), USDA quality grade and potential eating quality

Carcass Quality Grade – an estimate of palatability based primarily on marbling and maturity and generally to a lesser extent on color, texture and firmness of lean

Case-ready – pre-cut, pre-packaged meats received by the retailer that do not require further processing. Case-ready products can go directly to the retail meat case for selling

Choice – USDA grade designation immediately below Prime for beef, veal and lamb

Commercial – one of the lower USDA grade designations for beef; usually sold as ground meat

Commercial Producers – producers whose primary goal is to produce animals for herd replacement, feeding and slaughter rather than for breeding stock

Cow – a mature female

Cut-Out – quantity of saleable meat obtained from a wholesale cut

Cutter – second lowest USDA grade designation for beef; used in canned meat, sausage and ground meat; below utility grade

Dressing Percentage – percentage of the live animal weight that becomes the carcass weight at slaughter. It is determined by dividing the carcass weight by the live weight then multiplying by 100 (also referred to as yield)

Fat Thickness – depth of fat in tenths of inches over the rib eye muscle at the 12th rib

Federally Inspected Slaughter – required and provided at government expense for all packing plants from which meat or meat products move in interstate trade. Federal inspectors examine animals before slaughter, supervise sanitation during slaughtering and processing, inspect carcasses and internal organs for disease and certify carcasses and products as to wholesomeness



**FUN
FACT**

- In fiscal 2008, Tyson produced about 5.5 billion pounds of fresh beef. That is more than three times the weight of the Golden Gate Bridge.



Feed Efficiency (Feed Conversion Ratio) – the amount of feed consumed to produce a pound of meat

Feeder Cattle – calves that have reached 600 to 800 pounds and are sold to feed lots

Feeder Cattle Grading – grades introduced in 1979 based on frame size and thickness; relates to the end weight normally required before an animal can be expected to grade Choice; thickness is related to yield size and muscle-to-bone ratio

Finished Cattle – fed cattle whose time in the feedlot is completed and are ready for slaughter; also known as live cattle

Frame Score – a score based on subjective evaluation or actual hip height measurement; relates to slaughter weights at which cattle should grade Choice or at which different groups of cattle should have comparable amounts of fat

Futures Market – electronic market through which buyers and sellers trade contracts on commodities or raw materials; used as a risk management tool or as a speculative venture

Grades – designation for slaughter cattle and carcasses to indicate value and palatability; determined primarily by marbling and age of an animal

Harvest – to slaughter an animal

Hedge – risk management strategy to lock in a price for a given commodity at a specified time

Heifer – a young female that has not had a calf

Hot Weight – weight of a carcass before it is chilled

Intramuscular Fat – fat within the muscle or marbling

Live Cattle – finished cattle of slaughter weight

Loin – cuts from the animal's back between the ribs and hip

Marbling – specks of fat (intramuscular fat) distributed in muscular tissue; evaluated in the rib eye between the 12th and 13th rib; a major factor in assigning USDA quality grade of a beef carcass

Middle Meats – rib and loin of a beef carcass; these primal cuts generally yield the highest-priced beef cuts

Palatability – characteristics of the lean; “eatability”

Primal Cuts – chuck, rib, loin or round

Prime – highest USDA grade designation for beef, veal and lamb; the best grade for special aging and the one most often served in finer restaurants

Quarter – each of two portions that result from ribbing (cutting) a side between the 12th and 13th ribs

Retail Cuts – cuts of beef in sizes that are purchased by the consumer

Ribs – cuts from the rib area along the back of the animal, usually includes portions of the backbone and rib bone

Round – cuts from the back leg of the animal, slightly less than one-fourth of the total beef carcass located in back of the loin

Select – USDA grade designation below Choice for beef, veal and lamb

Side – each of the two parts resulting from splitting a carcass lengthwise through its approximate median plane

Stag – a male castrated after reaching sexual maturity

Standard – USDA grade designation below Select for beef and veal

Steer – a castrated male (within the first six months after birth); may be a steer calf or a feeder steer ranging in age from three months to two years

Sweetbreads – thymus gland located in the neck; popular in Europe and Argentina

Thin Cuts – foreshank, brisket, shortplate or flank

Tripe – rubbery lining of the stomach

Utility – one of the lowest USDA designations for meat; below commercial grade

Variety Meats – liver, heart, tongue, tripe, sweetbreads and brains

Veal – meat from very young calves (under 3 months of age); typically comes from dairy bull calves

Wholesale Cut – cuts sold to a supermarket where a butcher breaks them down to meat counter cuts

Yield Grade or Cutability – indicates the proportionate amount of saleable retail cuts that have been obtained from a carcass

PORK

There are four primary stages in hog and pork production:

- Sow/farrowing barns
- Nurseries
- Finishing farms
- Packer/processor

The gestation period for hogs is approximately 114 days. Farrowings range from six to 13 pigs per litter, with the average being about 10. The number of pigs weaned averages 8.7 pigs per litter. Pigs are generally weaned at three to four weeks when they weigh 10 to 15 pounds. At this time, they are moved to either a nursery, a grower or directly to a finishing building modified to meet the needs of young pigs. Most housing for newly weaned pigs has slotted floors that allow the pigs' waste to fall through into a holding pit or gutter. This keeps the floors drier and cleaner and makes it easier to provide the correct environment to keep pigs comfortable and productive.

When pigs reach approximately 270 pounds, producers sell them on either a live-weight or carcass-weight basis to livestock exchanges, producer-owned marketing networks or directly to packers such as Tyson Foods. Once the hogs

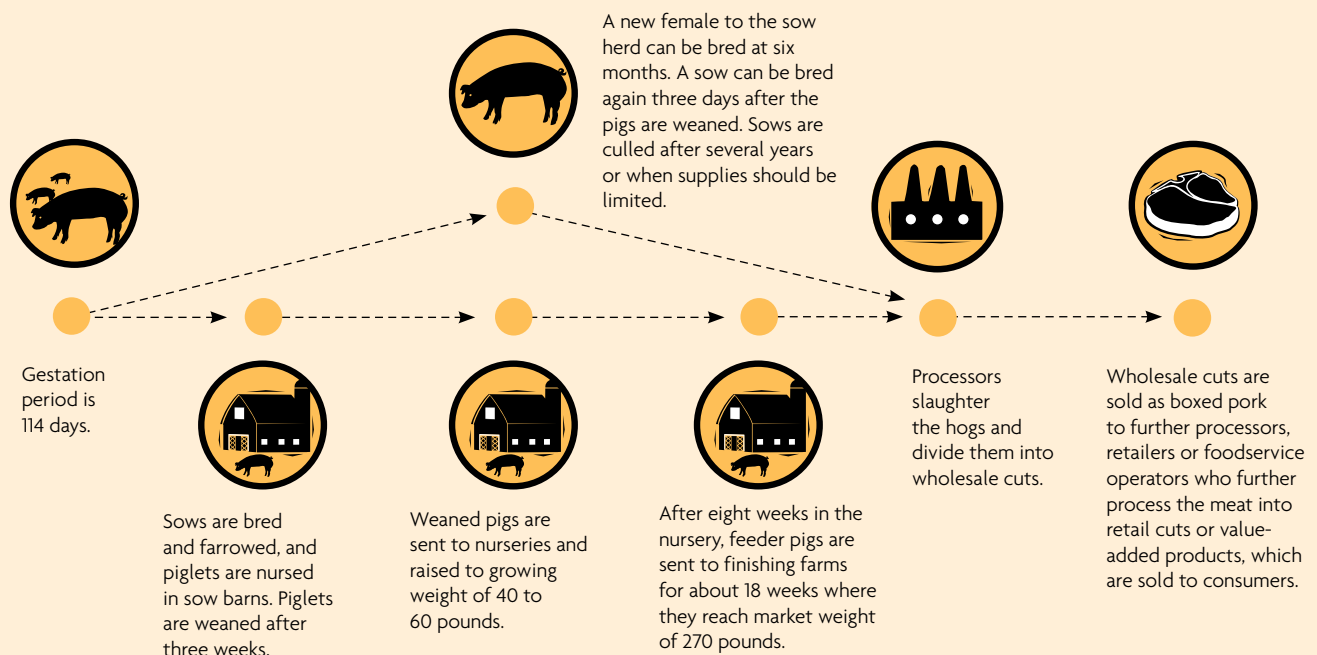
are slaughtered, the further processed carcasses are sold as boxed pork to purveyors who fabricate the boxed pork into cuts sold to consumers at retail and in foodservice operations. Tyson Foods, however, is adding value to pork by producing branded, case-ready pork as well as fully cooked pork items requiring less labor on the part of the customer.

Feed is the major production input to the pork production process, accounting for about two-thirds of production costs. The average whole-herd feed conversion ratio (pounds of feed required per pound of live weight produced) for the U.S. pork industry is 3.4 to 3.6 and continues to improve.

Pork producers use purebred seed stock of nine major swine breeds (Yorkshire, Duroc, Hampshire, Landrace, Berkshire, Spotted, Chester White, Poland China and Pietrain) or synthetic lines derived from these breeds by breeding companies.

Pig prices vary cyclically and seasonally. Cyclical variation is caused by the time lags inherent to biological production. When prices are high, more sows are bred and more pigs

PORK SUPPLY CHAIN



FUN FACT

- If you loaded all of the fresh beef and pork Tyson produced in fiscal 2008 into semi-trailers, filled them to capacity and lined them up touching back-to-front, the trucks would nearly span the United States from coast to coast.



are produced; however, these pigs will not reach the market for about a year after they are conceived. When they do, supplies increase and prices fall, thus causing a price cycle. Seasonal variation is caused by changes in production efficiency due to weather and by different demand levels.

Tyson Foods acquires hogs through direct negotiated purchases with producers using a variety of methods. The four primary methods are: formula (a reported price plus some amount), the spot market, a fixed price tied to feed or a fixed price tied to a futures market. Hogs are purchased on a daily basis, generally a few days before the animals are required for processing. Payment of the hogs may be made on a live-weight basis or on a grade and yield basis. Grade and yield payments are paid on carcass weights generally paying a premium for preferred carcass grades and discounting undesirable grades. Grade premiums or discounts are applied using a predetermined formula grid method.

The Pork Group, Inc. a wholly owned subsidiary of Tyson Foods, Inc. produces finished hogs, feeder pigs and weaned pigs for sale to pork processors and finishers throughout the country. The Pork Group has an inventory of more than 70,000 sows and has a total herd inventory of more than 300,000 hogs. Tyson Foods' equity ownership of live hog operations represents less than 1% of the Company's total pork production.

Source: www.pork.org, Informa Economics and Tyson Foods, Inc.

PORK INDUSTRY TERMINOLOGY

Back Fat – amount of fat over a pig's back; an indicator of the overall fat content of the animal; used in selection of breeding stock and in carcass grading

Barrow – a male castrated before it reaches sexual maturity

Boar – a male used for breeding purposes

Boston Butt – upper part of a pork shoulder

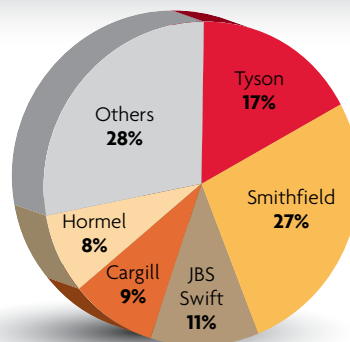
Boxed Pork – cuts of pork put in boxes for shipping from packing plant to retailers. These cuts are intermediate cuts between the carcass and retail cuts

Carcass – the two sides of the same slaughtered animal with or without the kidneys and after other viscera, skin, head, feet and tail are removed

Case-ready – pre-cut, pre-packaged meats received by the retailer that do not require further processing. Case-ready products can go directly to the retail meat case for selling

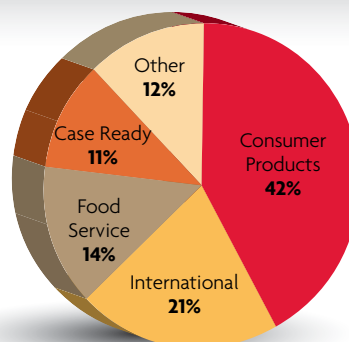
Cut-Out – quantity of saleable meat obtained from a wholesale cut

U.S. PORK PRODUCTION



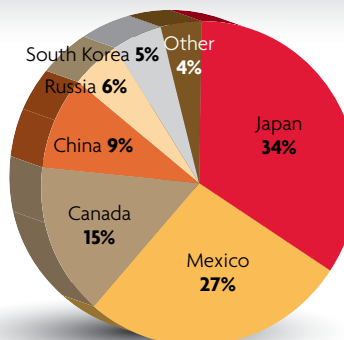
Source: Cattle Buyers Weekly Commercial Hog Slaughter 2006 (most recent available at time of printing)

TYSON FOODS 2008 PORK SALES BY DISTRIBUTION CHANNEL



Total: \$3.6 billion

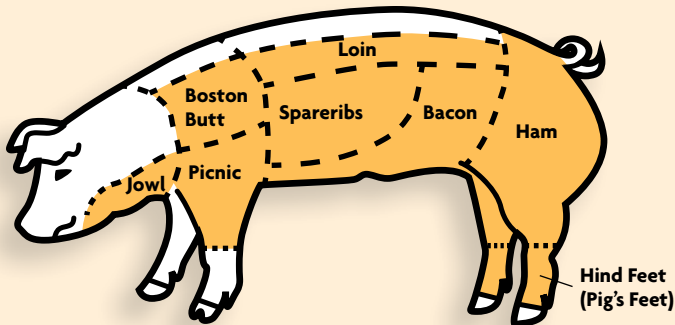
TYSON FOODS 2008 INTERNATIONAL PORK SALES



Total: \$751 million

PORK CONTINUED

CUTS OF PORK



With a market weight of 265 pounds and a yield of 75.5%, the typical hog will produce a 200-pound carcass. The carcass will yield about 151 pounds of pork and 49 pounds of other products.

Leg (51 pounds, 25% of carcass)	Bone-in Fresh Ham, Smoked Ham, Leg Cutlets, Fresh Boneless Ham
Side (Belly) (28 pounds, 14% of carcass)	Spareribs, Slab Bacon, Sliced Bacon
Loin (46 pounds, 23% of carcass)	Sirloin Chop, Rib Chop, Loin Chop, Boneless Rib End Chop, Boneless Center Loin Chop, Butterfly Chop, Center Rib Roast (Rack of Pork), Bone-in Sirloin Roast, Boneless Center Loin Roast, Boneless Rib End Roast, Boneless Sirloin Roast, Tenderloin, Canadian-style Bacon, Country-style Ribs, Back Ribs
Picnic Shoulder (22 pounds, 11% of carcass)	Smoked Picnic, Arm Picnic Roast, Smoked Hocks
Boston (Shoulder) Butt (21 pounds, 11% of carcass)	Bone-in Blade Roast, Boneless Blade Roast, Blade Steak, Ground Pork, Sausage
Other (32 pounds, 16% of carcass)	Jowls, Feet, Pork Rinds (Skin), etc.

Source: National Pork Board and Tyson Foods, Inc.

Farrow – to give birth to piglets

Federally Inspected Slaughter – required and provided at government expense for all packing plants from which meat or meat products move in interstate trade. Federal inspectors examine animals before slaughter, supervise sanitation during slaughtering and processing, inspect carcasses and internal organs for disease and certify carcasses and products as to wholesomeness

Feed Efficiency (Feed Conversion Ratio) – the amount of feed consumed to produce a pound of meat

Feeder Pig – a pig weighing between 30 and 90 pounds

Finish – to feed a pig until it reaches a market weight, 250-270 pounds

Gilt – a young female that has not farrowed her first litter

Ham – cured and smoked meat from the hind leg of pork, excluding the shank

Hog – generic term, usually applied to growing swine

Hot Weight – weight of a carcass before it is chilled

Nursery Pig – any pig not yet weaned

Palatability – characteristics of the lean; “eatability”

Picnic Shoulder – lower or shank part of a pork shoulder

Pig – term usually applied to a young, immature swine

Piglet – newborn pig

Porcine – of or related to swine

Pork Belly – lower side of a hog remaining after the loin and spareribs have been removed; the source of bacon

Quarter – each of two portions that result from ribbing (cutting) a side between the 12th and 13th ribs

Ribs – cuts from the rib area along the back of the animal, usually includes portions of the backbone and rib bone

Shoat – a growing pig (term largely replaced by nursery pig or grow-finish pig)

Side – each of the two parts resulting from splitting a carcass lengthwise through its approximate median plane

Sow – an adult female that has farrowed at least one litter

Wean – to separate pigs from the sow

Wholesale Cut – cuts sold to a supermarket where a butcher breaks them down to meat counter cuts

Yield Grade or Cutability – indicates the proportionate amount of saleable retail cuts that have been obtained from a carcass; 1 is the leanest and 5 is the fattest

**FUN
FACTS**

- Tyson produces enough hot dogs in one year to span the globe.
- Each year, Tyson produces enough pepperoni slices to cover 23,000 acres.

PREPARED FOODS

Tyson products aren't limited to center-of-the-plate protein. In fact, you probably enjoy several of our products every week without realizing they came from Tyson.

- Pepperoni
- Beef and pork pizza toppings
- Pizza crusts
- Hams
- Flour and corn tortillas and chips
- Bacon
- Deli meats
- Hot dogs
- Fully-cooked dinner meats
- Ethnic foods
- Soups
- Sauces
- Side items
- Appetizers
- Entrees
- Prepared meals
- Meal kits

We market our prepared foods products to retail grocers, foodservice distributors, restaurant operators and on-site foodservice establishments such as schools, universities, corporate cafeterias, hotel chains, healthcare facilities and the military.

Tyson Foods is the largest supplier of pepperoni and pizza toppings to the foodservice industry. We sell our products to other food processors, too, which is why the frozen pizza you pick up at the supermarket could be made with Tyson toppings, sauce and crust.

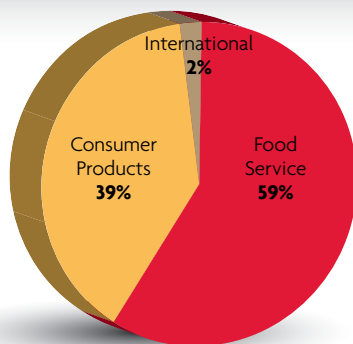
We are the second largest manufacturer of flour and corn tortillas and chips in the United States. Quick service Mexican restaurant chains are the primary outlets for our tortilla products.

Tyson is a leading supplier of bacon and hams to the foodservice industry, in addition to high-end culinary products such as crepes, blintzes and stuffed chicken breasts.

We also provide custom soups for casual dining chains. We are able to supply consistently delicious, homemade-tasting soups to restaurants, which frees their skilled labor to work on other menu items.

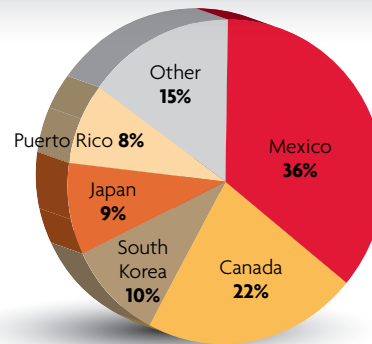
Our culinary and customer development teams work with our customers in the Tyson Discovery Center to produce exciting new prepared foods to build incremental sales.

TYSON FOODS 2008 PREPARED FOODS SALES BY DISTRIBUTION CHANNEL



Total: \$2.7 billion

TYSON FOODS 2008 INTERNATIONAL PREPARED FOODS SALES



Total: \$67 million

INTERNATIONAL

In 2008, Tyson Foods exported chicken, beef, pork and prepared foods to more than 90 countries. Increasing exports, diversifying our export markets and building in-country production are essential to the Company's long-term growth. We made several acquisitions and joint ventures in key locations that offer the right climate for poultry production, a large population, ample labor force, access to corn and soybean meal and a cost of production advantage. Another important feature of these markets is their emerging middle class. As their incomes rise, one of the first lifestyle changes people make is to add protein to their diets.

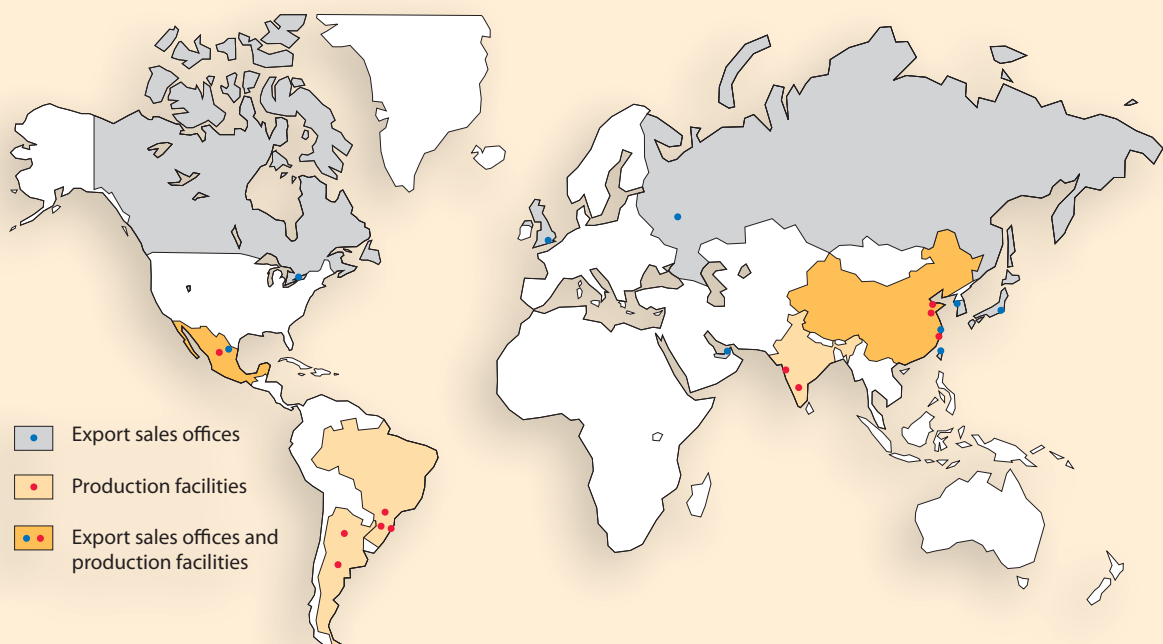
Since 2001, Tyson has had a presence in China with Tyson Da Long, a small chicken further processing joint venture. With a population of 1.3 billion and chain restaurants opening at a rate of one every 18 hours, the Chinese market needs more poultry production. Annual per capita meat consumption in China is about 20 pounds per person, compared to 89 pounds in the United States. If consumption increased by only 10 pounds per person, it would be equivalent to all of Tyson's annual U.S. production. To serve this growing market, Tyson entered into a joint venture to create Jiangsu Tyson Foods, which will produce fresh chicken sold under the Tyson brand for the Shanghai retail market. As of December 2008, we are

awaiting government approval for a third joint venture, Shandong Tyson Xinchang Foods, a fully integrated chicken and duck operation. Tyson Xinchang will have a production capacity of more than 400,000 birds per day and further processing operations with export certifications for Japan, Southeast Asia and Europe.

At the end of fiscal 2008, Tyson announced the acquisition of three poultry companies in southern Brazil. Each is vertically integrated and can supply domestic growth in addition to serving as an export platform to Europe and other markets closed to U.S. chicken imports. Two of the facilities are brand new locations built with modern technology, and the third is a high-quality operation with more than 30 years of experience that will provide much of the human capital to our new combined operations in Brazil. When these three facilities are at our intended capacity, they will produce approximately 800,000 chickens per day, making us one of the top producers in Brazil.

The third key location for Tyson's international growth is India, which has a population of more than one billion people. While per capita chicken consumption is less than five pounds a year, its annual growth rate of more than 10% is among the highest in the world. In June 2008, Tyson acquired majority ownership of one of India's leading branded chicken

INTERNATIONAL LOCATIONS





The growing middle class in China and other countries represents growth opportunities for Tyson Foods.

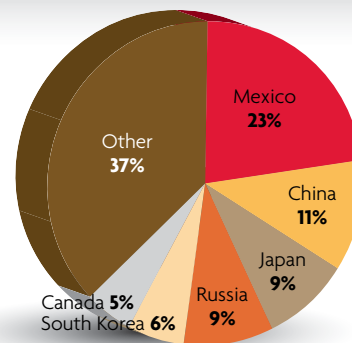
companies. In addition to serving the foodservice market, Godrej Tyson Foods produces retail fresh chicken under the Real Good Chicken brand and further processed chicken under the Yummeez brand. The combined production of the two plants in Mumbai and Bangalore is approximately 60,000 chickens per day. We plan to expand the production capacity of the existing operations and build additional processing facilities to better reach consumers in the northern and eastern regions of the country.

Tyson has had a presence in Mexico for 20 years and currently holds the #3 market share position. We are #1 in value-added chicken production and have reached full capacity in our plants in a market that continues to grow. Our longer-term strategy could include acquiring or building more assets to solidify our market position in northern Mexico and expand our business into the central part of the country.

Chicken isn't the only protein Tyson produces outside the United States. In 2007, we entered into a joint venture to create the first vertically integrated beef operation in Argentina. The South American country is the world's fifth leading beef producer and the second leading beef exporter. Argentina is known for its low beef production costs and high-quality breeds of cattle.

Although the state of the world economy and our domestic chicken business could cause us to be more conservative in fiscal 2009, Tyson Foods will continue with our strategy to build a multinational enterprise by integrating our recent acquisitions and maximizing those assets.

TYSON FOODS 2008 INTERNATIONAL SALES*



Total: \$3.8 billion

* Includes U.S. exports and in-country production; excludes discontinued operation

RENEWABLE PRODUCTS

Tyson Renewable Products is leading Tyson Foods' strategy to turn non-prime products into high-margin initiatives through a variety of creative endeavors across four platforms – renewable energy, pet products, nutraceuticals and biotech.



RENEWABLE ENERGY

In October 2008, Dynamic Fuels, a joint venture between Tyson Foods and Syntroleum Corporation broke ground on a plant that will produce renewable diesel. The facility is currently scheduled to begin production in 2010, with a total capacity of 75 million gallons per year. Unlike the ethanol and biodiesel industries, which use food ingredients such as corn and soybean oil to produce fuel, the Dynamic Fuels project primarily will use non-food grade animal fats produced or procured by Tyson, such as beef tallow, pork lard, chicken fat and cooking grease. The fuel produced by the venture will offer the same benefits of synthetic fuels derived from coal or natural gas while providing substantial performance and environmental advantages over petroleum-based fuels.



PET PRODUCTS

Americans love their pets, and it matters where their protein comes from, especially following the serious problems caused by imported ingredients in 2007. In January 2008, we announced a strategic alliance with Kemin Industries, Inc. to develop, manufacture and market pet food flavor-enhancers, known as palatants, to the North American pet food market. We are researching a variety of different super premium dog treats made from chicken breasts, which we plan to test market in 2009. We hope to unlock additional opportunities in other high-end pet products as well, with non-prime products such as bones and pig ears having a great deal of potential.



In October 2008, Dynamic Fuels, a joint venture between Tyson Foods and Syntroleum Corporation broke ground on a plant that will produce renewable diesel.

**FUN
FACT**

- The amount of fat derived from processing two cows, 16 hogs or 1,300 chickens will produce one barrel of renewable diesel.



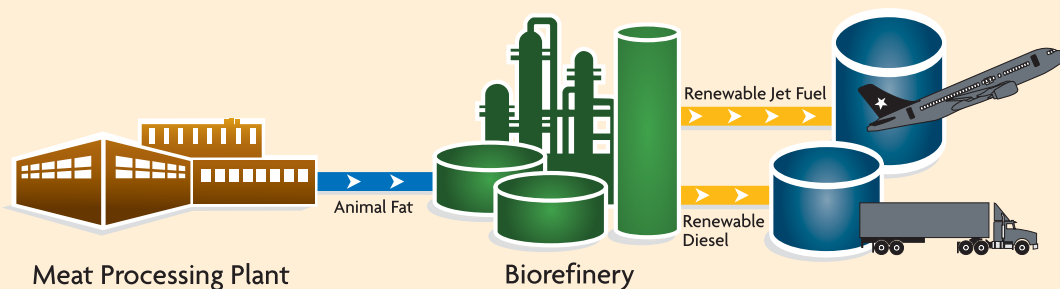
NUTRACEUTICALS

Foods containing nutritional supplements are growing in popularity as Baby Boomers age. With our bone and cartilage by-products, we are uniquely positioned to supply proprietary chondroitin and collagen products through our partnership with BioCell Technology, LLC. Finished products made with these ingredients are marketed by major nutritional supplement and food manufacturers. Additional opportunities are being explored to further expand this business platform during 2009 through other raw materials and value-added partnerships.

BIOTECH

There is a wide range of opportunities for biotech product development including keratin protein-based products for shampoo, skin care, nail care and lotions. Additionally, Tyson is exploring bioplastics, bio-adhesives and non-woven materials made from feathers. Disposable diapers made with keratin from the feathers of Tyson chickens could be a reality in the future. All of these products will bring added value to Tyson while supporting our sustainability efforts.

DYNAMIC FUELS PROCESS DIAGRAM



SUSTAINABILITY

Tyson Foods recognizes the importance of being a responsible corporate citizen. Our Core Values – which define who we are, what we do and how we do it – express the fundamental belief that operating with integrity and trust in all we do is the right thing for our business, the environment and society. It is in our nature to care about important issues such as hunger relief, environmental protection and resource conservation, food safety, animal well-being, ethical business, the safety and health of our team members, a sustainable supply chain and community support.

In our 2007 sustainability report, *It's In Our Nature*, we demonstrated sustainability is an inherent part of who we are as individuals and as a company. Below are examples of the positive steps we are making.

SUSTAINABLE SOLUTIONS IN THE FIGHT AGAINST HUNGER

Since 2000, Tyson Foods has donated more than 50 million pounds of protein to food banks and non-profit agencies across the United States. In 2008, Tyson Foods entered into a unique partnership with Millennium Promise, a non-profit organization aimed at ending global poverty. By providing technical expertise and applying the “teach a man to fish” principle, Tyson Foods will teach five villages in Rwanda to raise chickens. This aid will enable each village to earn income from the sale of eggs and meat as well as develop a school meal program to increase children’s protein consumption.

MANAGING OUR GREENHOUSE GAS EMISSIONS

In 2004, Tyson Foods became a partner in the Environmental Protection Agency’s Climate Leaders program, a voluntary partnership challenging businesses to reduce their greenhouse gas (GHG) emissions. As a

Climate Leader, we have completed a corporate-wide GHG inventory in accordance with the Climate Leaders Greenhouse Gas Inventory Protocol. This baseline inventory is being used to determine where potential GHG reductions can be taken.

CONSERVING NATURAL RESOURCES

We use approximately 28 billion gallons of water each year to produce our food products. We employ programs and technologies, such as best management practices, team member education and water reclamation systems, to conserve and reuse water. These efforts have led to a water usage reduction of 15% per pound of finished product since 2004.

MAINTAINING CONSUMER TRUST

As the world’s leading protein provider, Tyson Foods has been committed to providing safe, quality foods people trust for more than 70 years. We have a history of developing innovative and effective food safety systems, which have been recognized as gold standards in the industry and as state-of-the-art by government regulators. These innovations are essential in maintaining the confidence customers and consumers have in the Tyson brand.

TREATING ANIMALS HUMANELY

We have a long-standing commitment to the well-being and proper handling of the animals used in our food products. We were the first U.S. poultry company to establish an Office of Animal Well-Being. This office works with independent suppliers, transporters and trade groups to ensure animal well-being is maintained throughout the animals’ lives.



DOING WHAT'S RIGHT

In 2008, Ethisphere Institute, a national organization dedicated to ethics in business, ranked Tyson Foods' ethics and compliance program as "above standard" and 21st in a listing of the "Best Ethics Program Overall." Researchers from Ethisphere analyzed more than 1,000 federal government contractors as part of its ratings, which were based on an objective analysis of four categories: code of ethics and business conduct; leadership and tone from the top; internal control systems and ethics training and communication programs. Tyson Foods also ranked second among listed food companies.

CARING FOR THE SAFETY OF OUR TEAM MEMBERS

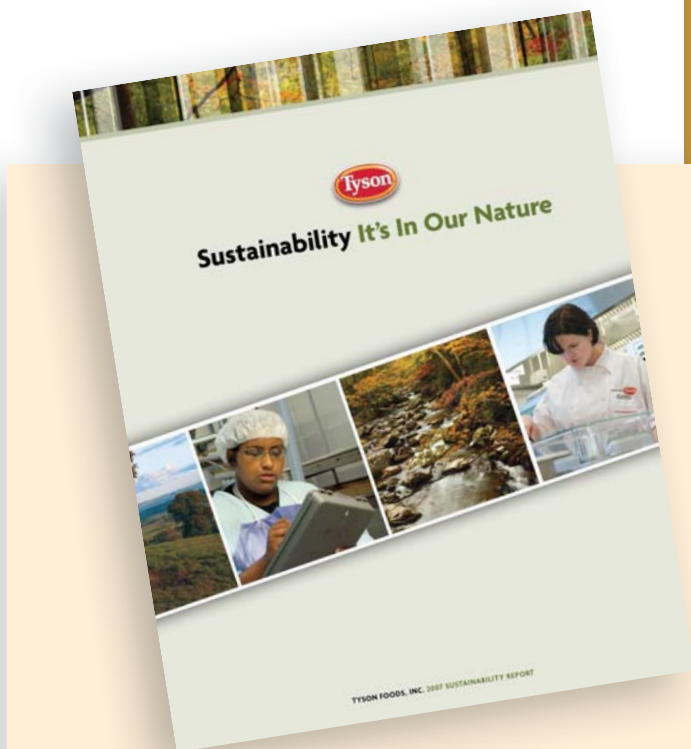
We are committed to the safety and health of our team members. We measure our safety performance using the U.S. Occupational Safety and Health Administration's incident calculations for Lost Time Incident Rate, Total Recordable Incident Rate and Days Away, Restricted and Transfer Rate. By placing greater emphasis on the factors contributing to these rates, the Company has been able to identify opportunities for safety performance improvement on a site-specific basis.

INVESTING IN SUSTAINABLE PACKAGING

Tyson Foods' first priority is to ensure the wholesomeness and shelf life of our products. We view sustainable packaging a priority as well. We continue to research opportunities to deliver products in sustainable packaging. As an example of this commitment, we are using only Sustainable Forestry Initiative (SFI®) standard certified corrugated packaging.

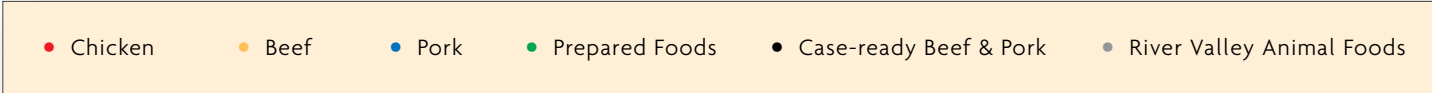
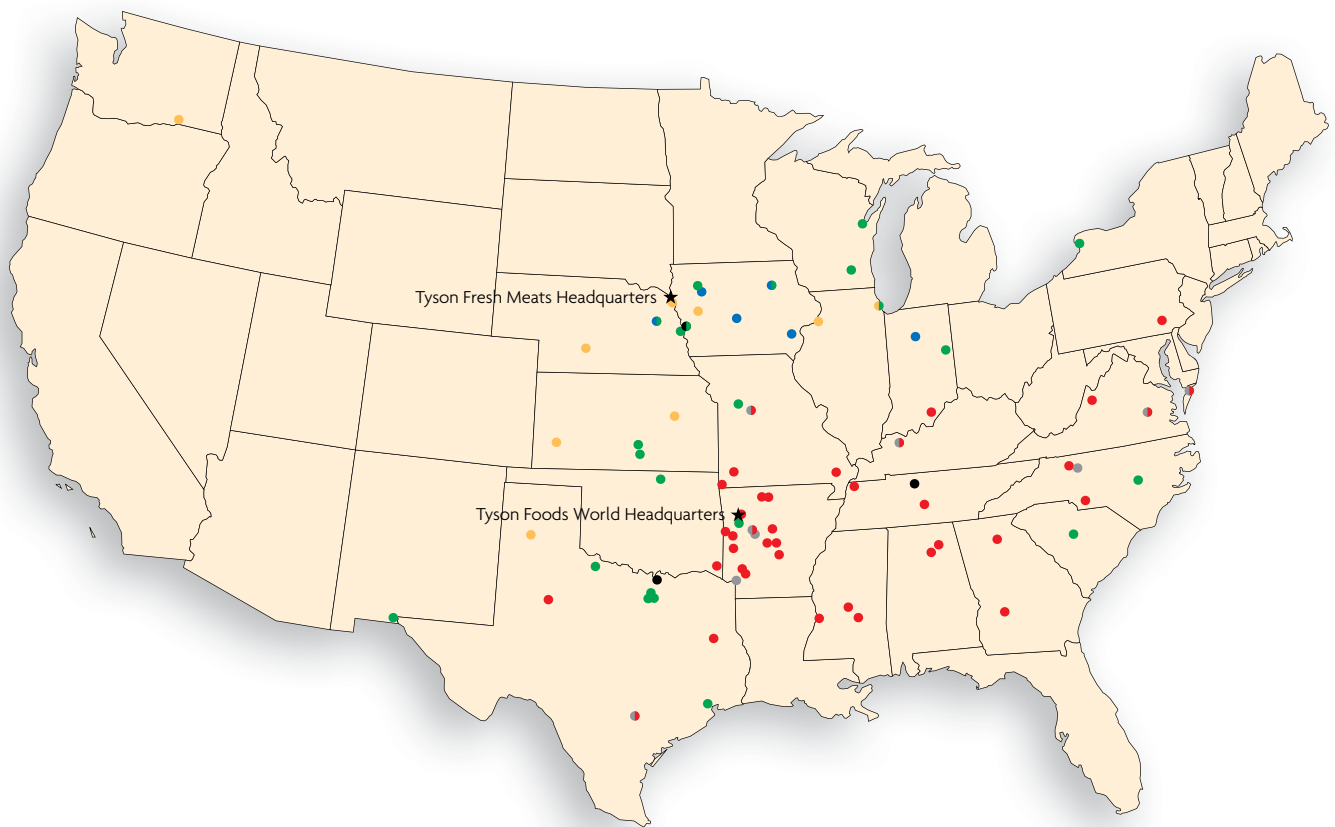
TOUCHING LIVES AND MEETING NEEDS

Through product and financial donations, volunteerism, disaster relief, blood drives and other activities, you will see Tyson Foods' team members contributing to their communities in a variety of ways.



We encourage you to read our biennial sustainability report to learn more about what Tyson Foods is doing now, and what we plan to do in the future, as we continue our sustainability journey. *It's In Our Nature* is available online at www.tyson.com, or you may submit an email request for a printed copy at sustainability@tyson.com.

TYSON U.S. LOCATIONS



STATE	COMPLEX	TYPE
Alabama 2,209 team members	Albertville	Chicken
	Blountsville	Chicken
Arkansas 24,005 team members	Berryville	Chicken
	Clarksville	Chicken
	Clarksville	River Valley Animal Foods
	Dardanelle	Chicken
	Fayetteville	Prepared Foods
	Grannis	Chicken
	Green Forest	Chicken
	Hope	Chicken
	Nashville	Chicken
	North Little Rock	Chicken
	Pine Bluff	Chicken
	Russellville	Chicken
	Scranton	River Valley Animal Foods
	Springdale	Tyson Foods World Headquarters; Chicken
	Texarkana	River Valley Animal Foods
	Van Buren	Chicken
Waldron	Chicken	
Georgia 2,890 team members	Buena Vista	Chicken
	Cumming	Chicken
	Dawson-Vienna	Chicken
Illinois 3,497 team members	Chicago	Prepared Foods; Further-processed Beef
	Joslin	Beef
Indiana 2,954 team members	Corydon	Chicken
	Logansport	Pork
	Portland	Prepared Foods
Iowa 9,153 team members	Cherokee	Prepared Foods
	Council Bluffs	Case-ready Beef & Pork; Prepared Foods
	Denison	Beef
	Louisa County	Pork
	Perry	Pork
	Storm Lake	Pork
	Waterloo	Pork; Prepared Foods
Kansas 4,992 team members	Emporia	Further-processed Beef
	Finney County	Beef
	Hutchinson	Prepared Foods
	South Hutchinson	Prepared Foods
Kentucky 1,282 team members	Robards	Chicken; River Valley Animal Foods
Mississippi 4,647 team members	Carthage	Chicken
	Forest	Chicken
	Vicksburg	Chicken

STATE	COMPLEX	TYPE
Missouri 4,502 team members	Sedalia	Chicken; River Valley Animal Foods
	Concordia	Prepared Foods
	Dexter	Chicken
	Monett	Chicken
	Noel	Chicken
Nebraska 8,438 team members	Dakota City	Beef
	Lexington	Beef
	Madison	Pork; Prepared Foods
	Omaha	Prepared Foods
New Mexico 380 team members	Santa Teresa	Prepared Foods
New York 410 team members	Buffalo	Prepared Foods
North Carolina 4,984 team members	Harmony	River Valley Animal Foods
	Monroe	Chicken
	Sanford	Prepared Foods
	Wilkesboro	Chicken
Oklahoma 1,986 team members	Broken Bow	Chicken
	Ponca City	Prepared Foods
Pennsylvania 1,043 team members	New Holland	Chicken
South Carolina 196 team members	Columbia	Prepared Foods
South Dakota 499 team members	Dakota Dunes	Tyson Fresh Meats Headquarters
Tennessee 4,328 team members	Goodlettsville	Case-ready Beef & Pork
	Obion County	Chicken
	Shelbyville	Chicken
Texas 10,359 team members	Amarillo	Beef
	Carthage	Chicken
	Center	Chicken
	Dallas	Prepared Foods
	Fort Worth	Prepared Foods
	Houston	Prepared Foods
	North Richland Hills	Prepared Foods
	Seguin	Chicken; River Valley Animal Foods
	Sherman	Case-ready Beef & Pork
	Vernon	Prepared Foods
Virginia 2,333 team members	Glen Allen	Chicken; River Valley Animal Foods
	Harrisonburg	Chicken
	Temperanceville	Chicken; River Valley Animal Foods
Washington 1,332 team members	Pasco	Beef
Wisconsin 641 team members	Green Bay	Prepared Foods
	Jefferson	Prepared Foods

TYSON HISTORY

1935 *

- John W. Tyson, founder of the Company, began hauling chickens from Springdale to market in Kansas City and St. Louis.

1936

- In the spring, John W. Tyson delivered his first load of 500 Arkansas grown chickens to Chicago and netted a profit of \$235. He kept \$15 for the 700-mile trip back to Arkansas and wired the remaining money home with instructions to pay his debts, buy another load of birds and have them ready on his return. Although no one realized it at the time, he was laying the foundation for the modern day poultry business and Tyson Foods.

1947

- October 7, incorporation of Tyson Feed and Hatchery, Inc., the predecessor of Tyson Foods, Inc., for the business of producing and selling baby chicks and feed to farmers.



1958

- Built first poultry processing plant in Springdale, Ark., and became a fully integrated processor.

1962

- Acquired an Oklahoma City poultry and egg distribution facility.

1963

- Name of the Company changed to Tyson's Foods, Inc.
- First public offering of common stock.
- Acquired Garrett Poultry, a poultry processing plant, feed mill and hatchery in Rogers, Ark.

1966

- Acquired Washington Creamery Corp., a poultry marketing organization in Hempstead, Long Island, N.Y., and a turkey processing plant in Terre Haute, Ind.

1967

- John W. and Helen Tyson died in an automobile-train accident.
- Don Tyson named president of the Company and its board of directors.
- Acquired Franz Food Products, a poultry processing plant and freezer facility in Green Forest, Ark.

1968

- Introduced Chill Pak, pre-priced chicken kept at 28°F, named T-28.
- April, formed a subsidiary, Chicken Hut Systems, Inc., to operate and offer franchised fried chicken restaurants. Operations were later discontinued.
- September 28, common stock split 2-for-1.
- December 6, second public offering of common stock.

1969

- Acquired Prospect Farms, Inc. of North Little Rock, Ark., a poultry further-processing plant specializing in food service products.
- Acquired a poultry processing/further-processing plant in Monett, Mo.

* Dates represent calendar years rather than fiscal years

**FUN
FACT**

- John W. Tyson devised a way to attach chicken coops to a flat-bed truck and used a new system to feed and water chickens in transit. This allowed him to haul chickens over greater distances, giving him access to markets in Kansas City, St. Louis and Chicago.



1972

- Acquired Krispy Kitchens, a poultry further-processing plant in Bentonville, Ark.
- Acquired Ocoma Foods Division of Consolidated Foods Corporation consisting of poultry processing plants in Shelbyville (Dixie Home Foods) and Humboldt, Tenn., and a poultry processing/further-processing plant in Berryville, Ark.
- Company name changed from Tyson's Foods, Inc. to Tyson Foods, Inc.
- Built Nashville, Ark. plant.

1973

- Acquired Cassidy Poultry Co. in Nashville, Ark.

1974

- Acquired interest in Vantress Pedigree, Inc., a leading supplier of poultry breeding stock and successor to Vantress Farms, Inc. of Georgia.

1975

- Acquired a further-processing plant in Springhill, La., from Mountaire Poultry, Inc. for producing chicken bologna and hot dogs.

1977

- Created a new subsidiary known as Tyson Carolina, Inc., which acquired swine production facilities from First Colony Farms of Creswell, N.C.

1978

- Acquired Wilson Foods Broiler Division with four integrated broiler facilities in Arkansas, Georgia and North Carolina.
- Stock split 4-for-1.
- Sold two North Carolina poultry operations originally acquired from Wilson Foods.

1981

- Acquired Honeybear Foods, Inc., a poultry processing/further-processing plant in Neosho, Mo.

1982

- Sold commercial egg division to Cargill, Inc.

1983

- Stock split 2-for-1.
- Acquired Mexican Original, Inc., a corn and flour tortilla processing plant in Fayetteville, Ark.

1984

- Acquired Valmac Industries, Inc., including its Tastybird division, with poultry facilities in Bloomer, Clarksville, Dardanelle, Pine Bluff, Russellville and Waldron, Ark., and Carthage, Texas.

1985

- Stock split 5-for-2.
- Third public offering of common stock.

1986

- Acquired Heritage Valley, a poultry further-processing plant in Van Buren, Ark.
- Acquired Lane Processing, Inc. and its poultry facilities in Arkansas, Alabama, Oklahoma and Texas.
- Board of Directors authorized 2-for-1 stock split in the form of stock dividend.
- Stockholders approved reincorporation of the Company to Delaware from Arkansas. New Tyson corporation has two classes of stock, Class A and Class B.

1987

- Stock split 3-for-2.

1988

- Poultry joint venture with Trasgo of Mexico, 18 percent interest.

TYSON HISTORY CONTINUED

1989

- Acquired Holly Farms Corporation consisting of seven poultry complexes in North Carolina, Texas and Virginia, as well as Quik-to-Fix and Harker's beef facilities in Texas and Iowa and Henry House pork further-processing facility in Michigan.

1990

- Sold by-products, flour, bakery and pie filling operations that had been subsidiaries of Holly Farms.

1991

- Stock split 2-for-1.
- Leland Tollett named chief executive officer after Don Tyson retired from the Company's daily operations. Mr. Tyson retained his role as chairman.

1992

- Acquired Arctic Alaska Fisheries Corp. based in Seattle, Wash., including 34 fishing and at-sea processing vessels and freighters and certain shore-based processing facilities.
- Acquired Louis Kemp Seafood Company, consisting of two surimi further-processing plants in Duluth, Minn. and Olympia, Wash.
- Acquired a pork slaughter facility in Marshall, Mo.
- Acquired Brandywine Foods, Inc., consisting of two poultry further-processing plants in Pennsylvania and Mississippi.

1993

- Acquired a poultry processing plant in Sedalia, Mo.

1994

- Acquired Gorges Foodservice, Inc., consisting of two beef processing/further-processing facilities in Harlingen, Texas.
- Acquired remaining 50 percent of Cobb-Vantress, Inc. poultry breeding operations based in Siloam Springs, Ark.
- Acquired Culinary Foods, Inc. of Chicago, Ill., manufacturer and processor of value-added specialty frozen foods.
- Acquired a majority interest and managerial control of Trasco of Torreon, Mexico (Tyson de Mexico).

1995

- Acquired Star of Kodiak, a fish processing facility in Kodiak, Alaska, and 22 percent partnership interest in a fishmeal plant in Kodiak from All Alaskan Seafoods, Inc.
- Acquired Multifoods Seafood, Inc. and JAC Creative Foods, Inc. with surimi plants in Motley, Minn., Los Angeles, Calif., and Toronto, Canada.
- Acquired the U.S. broiler operations of Cargill, Inc. with processing plants in Buena Vista and Vienna, Ga., a processing facility in Jacksonville, Fla., two further-processing plants in Dawson, Ga., and several feed mills and hatcheries.
- Acquired McCarty Farms, Inc., including two processing and three further-processing plants, two feed mills and three hatcheries in Mississippi.
- Leland Tollett named chairman of the board.
- Don Tyson named senior chairman.

1996

- Sold Gorges/Quik-To-Fix beef processing plants to an entity formed by the existing senior management of the Gorges/Quik-To-Fix Division and their financial partner, Cravey, Green & Wahlen, Inc.

1997

- Acquired Mallard's Food Products, Inc., producer of shelf-stable, pre-packaged foods, with two plants in Modesto, Calif.
- Stock split 3-for-2.

1998

- Acquired Hudson Foods, Inc. of Rogers, Ark., the nation's sixth largest poultry processor.
- Sold Pierre Foods of Cincinnati, Ohio, a pre-packaged meat producer, to Fresh Foods, Inc.
- Sold the Caryville, Tenn., meat processing facility to Advance Food Co.
- Sold Willow Brook Foods of Springfield, Mo., a turkey producer and processor, and a processing facility in Albert Lea, Minn., to PLF Meats, Inc., a subsidiary of MCM Food, Inc. of San Antonio, Texas.
- Sold the National Egg Products business in Social Circle, Ga., to Rose Acre Farms, Inc. of Seymour, Ind. (Pierre Foods, Caryville, Willow Brook Foods and Albert Lea were acquired with Hudson Foods, and the sale was part of the Company's strategy to focus on its core business, chicken.)

**FUN
FACT**

- Don Tyson's vision and entrepreneurial spirit took his father's small local chicken company and turned it into a *Fortune* 500 company and one of the largest food companies in the world.



- Leland Tollett retired as chairman and chief executive officer.
- John H. Tyson named chairman of the board.
- Wayne Britt named chief executive officer.

1999

- Sold Tyson Seafood Group in two separate transactions. The analog business was sold to Bumble Bee Seafoods, Inc., a wholly owned subsidiary of International Home Foods, Inc. of Parsippany, NJ. The remaining seafood assets were sold to TT Acquisition, Inc., a wholly owned subsidiary of Trident Seafoods Corporation of Seattle, Wash.

2000

- John H. Tyson named chief executive officer in addition to duties as chairman.
- Cobb Vantress, Inc. acquired assets of Avian Farms, Inc.

2001

- Don Tyson retired as senior chairman. He retained his seat on the board of directors.
- Acquired IBP, inc., the world's largest supplier of premium beef and pork products.

2002

- Purchased bacon processing plant in Omaha, Nebraska, from Millard Refrigerated Services.
- Sold Mallard's Foods processing plants in Modesto, California, to Michael Angelo's Gourmet Foods, Inc.
- Sold Specialty Brands, Inc., acquired in the IBP acquisition of 2001, to Fremont Partners.

2003

- Closed Stilwell, Okla., and Jacksonville, Fla. poultry operations.
- Phased out poultry operations in Berlin, Md.
- Opened state-of-the-art quality assurance lab dedicated to food safety.
- Consolidated Pine Bluff, Ark., poultry processing facilities.
- Acquired Choctaw Maid Farms, Inc. of Mississippi.
- Closed Augusta, Maine, and Manchester, N.H., prepared foods facilities.

2004

- Consolidated manufacturing operations in Jackson, Mississippi, into the Carthage, Mississippi, facility.
- Launched "Powered by Tyson" marketing campaign.
- Announced the closing of facilities in Portland, Maine.

2005

- Announced plans to open a new case-ready beef and pork plant in Sherman, Texas.
- Tyson named "Most Admired Company in Food Production" by *Fortune* magazine.
- Sold hot dog production plant in Russia.
- Broke ground on the Tyson Discovery Center at corporate headquarters in Springdale, Ark.
- Announced expansion of the Russellville, Ark., plant; closing of the Bentonville, Ark., plant; and consolidation of operations in Forest, Miss.
- Tyson added to the S&P 500 stock index.

2006

- Added bacon production capacity to Cherokee, Iowa, facility.
- Closed Independence and Oelwein, Iowa, facilities.
- Dakota City, Nebraska, plant renovation and addition made it the state-of-the-art processing facility in the industry.
- Opened a new case-ready beef and pork plant in Sherman, Texas.
- Consolidated beef operations in northeast Nebraska by closing the beef processing plant in Norfolk and the beef slaughter plant in West Point. Production was shifted to Dakota City, Nebraska.
- Richard L. Bond named president and chief executive officer after John H. Tyson steps down from the Company's daily operations. Mr. Tyson retained his role as chairman.
- Instituted a \$200 million cost management plan.
- Announced closing of the beef slaughter plant in Boise, Idaho, and scaled back operations at the Pasco, Washington, beef processing plant.

TYSON HISTORY CONTINUED

2007

- Chose not to rebuild the Heflin, Alabama, poultry plant damaged by fire.
- Entered into a joint venture with Cactus Feeders, Inc. and Cresud S.A.C.I.FyA. to create the first vertically integrated beef operation in Argentina.
- Opened the Tyson Discovery Center, Tyson's new research and development facility for product innovation and consumer insights.
- Sold poultry plants in Ashland and Gadsden, Alabama, to Koch Foods. The sale included a feed mill in Talledega and hatcheries in Fair Knoll and Empire.
- Tyson and ConocoPhillips announced a strategic alliance to produce next generation renewable diesel fuel using animal by-product fat.
- Launched the "Thank You" advertising and marketing campaign.
- Announced the creation of Dynamic Fuels LLC, a 50-50 joint venture with Syntroleum Corp., to produce synthetic fuels made from by-product fats, greases and oils to target the renewable diesel, jet and military fuels markets.
- Announced creation of a new business unit, Tyson Renewable Products.

2008

- Formed a strategic alliance with Kemin Industries, Inc. to produce flavor-enhancing ingredients for pet foods.
- Restructured beef operations in Emporia, Kan. The plant ceased slaughter operations, but continued to be used for further processing as well as a cold storage and distribution warehouse.
- Cobb-Vantress purchased a Texas farm complex to meet the increased demand for Cobb products.
- Ceased operations at a prepared foods plant in York, Neb., and shifted production to Emporia, Kan.
- Jiangsu Tyson Foods formed in Haiman City in the Jiangsu Province of China to produce chicken under the Tyson brand for sale in eastern China. Tyson holds 70% ownership in the deal with Jinghai Poultry Industry Group Co.
- Sold the Jordan's, Deutschmacher, Kirschner, Essem, Ball Game Treats, Sunny Isle, Tasty Bite and Williams of Vermont brands to Kayem Foods.
- Announced sale of Canadian beef processing operation.
- Acquired a 51% ownership of Godrej Foods, one of the leading poultry processing businesses in India. The joint venture is known as Godrej Tyson Foods.
- Dynamic Fuels, Tyson's 50-50 joint venture with Syntroleum Corp., selected a site in Geismar, La., and approved construction plans for the country's first plant to produce high quality diesel and jet fuels from animal fats and greases.
- To support its strategy to build a multinational enterprise and other growth opportunities, Tyson raised more than \$700 million in capital through a public offering of 22.4 million shares of Class A common stock and convertible senior notes.
- Announced joint venture involving vertically integrated poultry operations in eastern China. Tyson to hold a 60% share in Shandong Tyson Xinchang Foods Company.
- Tyson entered the poultry business in South America by acquiring Macedo, Avita and Frangobrás chicken companies in southern Brazil.



Tyson Discovery Center



CONTACTS

Ruth Ann Wisener

Vice President, Investor Relations &
Assistant Secretary
Telephone: (479) 290-4235
Fax: (479) 757-6712
E-mail: ruth.ann.wisener@tyson.com

Jason Hudlow

Director, Investor Relations
Telephone: (479) 290-3105
Fax: (479) 203-4264
E-mail: jason.hudlow@tyson.com

Julie Kegley

Director, Financial Communications
Telephone: (479) 290-3918
Fax: (479) 757-6576
E-mail: julie.kegley@tyson.com

Gary Mickelson

Director, Media Relations
Telephone: (479) 290-6111
Fax: (479) 757-7984
E-mail: gary.mickelson@tyson.com

TYSON FACT BOOK PREPARED BY

Tyson Foods, Inc.
Investor Relations Department
2200 Don Tyson Parkway
Springdale, AR 72762

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