



“Let me tell you about my company.”

Sanderson
Farms®

100% Chicken. Naturally.
Nothing added. Not now. Not ever.



“From eight to five, I’m responsible for administrative duties at Sanderson Farms. But after work, I’m responsible for something else: my family and the dinner table.”



That’s when I’m truly proud to be part of a company like Sanderson Farms.

Long before I came along, Sanderson Farms had already built a reputation for honesty, integrity and family values. What does that have to do with my dinner table? Plenty.

The way I see it, my company’s values are directly reflected in its product. With Sanderson Farms chicken, there are no additives, no preservatives, no fillers, no salt and no broth. Just 100% chicken, the way nature intended.

As an employee, Sanderson Farms chicken is something I’m proud to sell to customers across the country. And as a mother, it’s something I’m proud to serve to the people I love.

Martiel Bullock

*Martiel Bullock
Executive Assistant & Mom*

THE WORLD’S SHORTEST LIST OF INGREDIENTS

While it’s not officially in the record books, the list of ingredients for Sanderson Farms fresh chicken probably could be. After all, it only has one word: chicken.





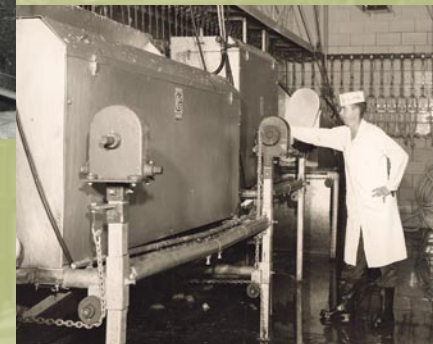
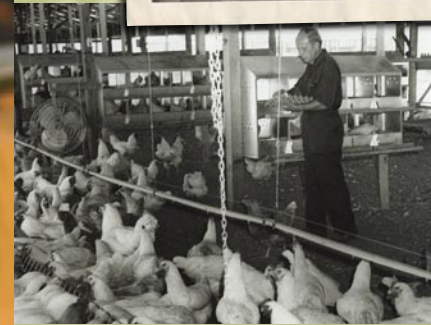
“We always want to be the kind of company that remembers its heritage.”



Way back in 1947, my grandfather, father and uncle opened a small farm supply business, planting the seeds of what would become Sanderson Farms. From day one, they built their business on the values of hard work, honesty and absolute integrity – values that guide the company to this day.

In the early years, Sanderson Farms was just a farm supply business selling seed, feed, fertilizer and a variety of farm supplies. Eventually, they began selling baby chicks as a way to increase feed sales. But they soon realized the

potential of America’s fledgling poultry industry and made the decision to go into poultry full time. By 1955, Sanderson Farms was officially incorporated and on its way to becoming a national leader in the poultry industry.

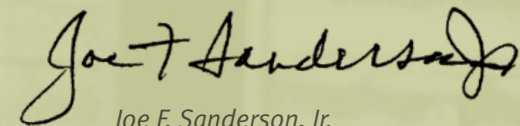


I can still remember sitting at the breakfast table as a child listening to my dad and uncles talk about the company: their goals, their ideas, their vision for the future. I believe they would be pleased to see where Sanderson Farms stands today and how it's positioned for future growth.

Today, Sanderson Farms is ranked among the top four poultry producers in America. The Sanderson Farms family consists of more than 10,000 employees and over 700 independent growers. With a production output of more than 2 billion pounds a year, Sanderson Farms currently ships fresh chill pack chicken to nearly every state in the United States. Sanderson Farms is also one of the industry's largest exporters of chicken products, shipping millions of pounds around the globe each year through our export department.

Sanderson Farms currently operates eight poultry processing plants and one further processing plant. Our most recent addition, a "big-bird" deboning facility in Waco, Texas, will process approximately 1,250,000 birds per week. This state-of-the-art facility is designed to be worker-friendly, with ergonomically sensitive production lines and a host of safety features to ensure safe, efficient production of quality products.

Although the company has grown dramatically since its days as a feed store, it has remained true to its founding principles: hard work, honesty and family values. After all, these are the principles that carried Sanderson Farms from a small feed store to what it is today: a billion dollar company that never forgot where it came from.



Joe F. Sanderson, Jr.
CEO and Chairman of the Board



A LONG HISTORY OF LONG-TIME EMPLOYEES

There are several Sanderson Farms employees who could tell you a thing or two about the company's history – employees like Jerry Millsap. Jerry, who has been with Sanderson Farms since 1982, is among the many employees who have been with us for more than 20 years.

Corporate Offices
Laurel, MS

Foods Division
Jackson, MS
(Acquired in 1986)

Feed Mills
Adel, GA
Collins, MS
Hazlehurst, MS
Laurel, MS
McComb, MS
Easterly, TX

Hatcheries
Adel, GA
Collins, MS
Hazlehurst, MS
Laurel, MS
McComb, MS
Bryan, TX
Waco, TX

The last three processing plants constructed in the U.S. poultry industry have been Sanderson Farms facilities. Our most recent addition is this "big bird" deboning facility in Waco, Texas.



Processing Plants	Opened / Acquired	Renovated	Head Capacity Per Week
Hazlehurst, MS	1961	2002	625,000
Laurel, MS	1965	1999	625,000
Hammond, LA	1974	1992	625,000
Collins, MS	1981	2006	1,250,000
McComb, MS	1993	1999	1,250,000
Bryan, TX	1997	1999	1,250,000
Moultrie, GA	2005		1,250,000
Waco, TX	2007		1,250,000
			Total Capacity
			8,125,000



“We have a saying around here that says everybody’s responsible for quality control. That’s true. But I’m the fellow with the title, Quality Control Superintendent.”



Being in quality control is a lot easier when you work for a company that actually cares about quality. Sanderson Farms is definitely that kind of company.

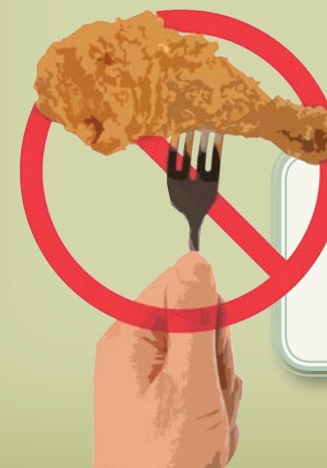
Because of my job, I get to see the attention to quality at every phase of the process. One thing I see during that process is a lot of people who care about what they do.

Every Sanderson Farms plant has USDA inspectors on premise all day. But Sanderson Farms goes far beyond what is required by the USDA and the U.S. Grading Service. We conduct many different tests on our birds to make sure that they exceed all industry standards. We employ full-time veterinarians to optimize bird health and ensure poultry

welfare while flocks are in the field – something we did long before it was a requirement. And in keeping with our commitment to quality chicken, our full time nutritionist and lab technicians perform tests on both incoming feed ingredients and finished feed ensuring that our poultry is fed a well-balanced diet that consists of high quality, nutritious ingredients.

Want to guess what I buy when I go to the store? You got it. Sanderson Farms. After all, I know what kind of care went into those birds. I know that when we say quality, we mean quality. And when we say 100% natural, we mean 100% natural.


Ken Bodman
Quality Control Superintendent



SOMEONE PASS THE NAPKINS, PLEASE.

In Gainesville, Georgia – the “chicken capital of the world” – it is illegal to eat chicken with a fork. It’s a good thing for the townspeople that chicken is considered a finger food!

Hatcheries

Our hatcheries are technologically advanced, climate-controlled facilities designed with environmental issues firmly in mind. The combination of technology and people who care ensures proper handling of eggs and chicks. Through all stages of development, the birds are under the direct care of Sanderson Farms and our agribusiness partners, ensuring the growth of strong, healthy birds.

Feedmills

By operating our own feedmills, we control the diets of our poultry. Our in-house nutritionist ensures that the corn/soy-based diets fed to our chickens meet all protein, energy, vitamin and mineral requirements for poultry—without the addition of hormones or other potentially harmful compounds.

Processing

Sanderson Farms has the most modern, most efficient processing plants in the industry, period. Ergonomically sensitive production lines ensure the health and safety of our workers, while continuous-flow equipment allows maximum productivity and superior product quality. With eight processing plants located in Mississippi, Texas, Louisiana and Georgia, we are geographically positioned to optimize distribution throughout the United States.

Distribution

Sanderson Farms currently ships more than two billion pounds of product annually. Whether your requirements call for fresh chill-pack, CVP or CO² product, we're driven to provide you with timely, efficient delivery.



“What I believe”

I believe a company is only as good as its people. And Sanderson Farms is good people.

I believe that no matter how much technology we bring into the process, everything still comes down to the quality of the people behind the technology.

I believe Sanderson Farms has the finest product in the industry because we have the finest people in the industry.

I believe in old-fashioned values like honesty, integrity and hard work, and I'm blessed to be part of a company that shares my values.

I believe in family.

I believe in Sunday afternoon get-togethers with my children and grandkids.

And I believe in what my company stands for: giving people like me a quality product that puts a smile on every face at the dinner table, every single time.

Mattie Walker

Mattie Walker
Human Resources Director
and Proud Grandmother

“I don’t just eat chicken.
I eat, sleep and breathe chicken.”



Billy Dossett is not only an outstanding grower, he’s also a talented amateur photographer. Billy shot the cover photo for this brochure, as well as the above photo of his farm.

of a special feed formulated by their nutritionist. Not to mention ongoing support from my service man at Sanderson Farms. If I have any problems, I know I can call 24/7 and he’ll be there for me. That means a lot.

Why did I decide to go with Sanderson Farms? Well, their track record speaks for itself. They know how to produce quality poultry, and that’s important when poultry is your livelihood.

In my opinion, Sanderson Farms is the best in the industry. And who doesn’t want to work with the best?


Billy Dossett
Contract Broiler Producer

A WHOLE LOTTA CHICKEN GOIN’ ON

There are more chickens in the world than any other domesticated bird. In fact, there are more chickens in the world than there are people. That’s an indication that guys like Billy are doing a good job, and that’s good news for everyone who loves the great taste of chicken.



Bio-security measures at Sanderson Farms.

Bio-security is a growing worldwide concern, and Sanderson Farms is working to set the highest standards in monitoring, testing and training. All Sanderson Farms employees and contractors receive bio-security training when they join the company. Staff veterinarians continuously update our Live Production Personnel of current poultry diseases and how to keep them away from growers’ farms.

All flocks are under veterinary supervision and are routinely tested for exotic diseases, such as Avian Influenza. To date, Sanderson Farms flocks have tested free of any type of Avian Influenza. In the unlikely event that the disease is detected on one of our farms, we have a detailed plan of action involving all necessary government agencies. Our entire production and veterinary staff has been trained to execute this plan.



“I can look my customer in the eye and say our product is 100% natural. Most of our competitors simply can’t say that.”

These days, it seems that every poultry producer claims to offer natural chicken. But pumping chicken with water and salt to boost the weight is hardly what I’d call natural. Or honest.

Sanderson Farms chicken is just what it claims to be: 100% chicken. Naturally. That’s what today’s customers want, so that’s what we sell. That’s the way it should be.

Not only do we offer a superior product, we also offer a superior range of packaging options. We literally give our customers hundreds of packaging options— from whole birds to other value added items like boneless skinless breast fillets, breast tenders, wings, boneless skinless thigh meat and a wide variety of specialty cuts. If there’s a way chicken can be packaged,

chances are we offer it. And we back our 100% natural product with a 100% commitment to the best service in the industry.

“100% natural is a stance. It’s a commitment. It’s the way we do business. We’re not going to sell out. Not now. Not ever.”

Maybe you’re a retailer considering a change in poultry suppliers. If so, I’d say the same thing to you that I say to every potential customer I talk to: Come meet us.

Meet our sales staff. Meet our management. Meet our quality control team. Tour one of our processing plants and meet a few of the people who actually package the product. Because once you meet us, you’ll choose us. And once you choose us, you’ll be glad you did.

Joe Steinwinder
 Joe Steinwinder
 Corporate Retail Sales Manager





“Someone once asked me if I ever get bored with chicken. How could anyone ever get bored with chicken?”

In my opinion, there is no food more versatile. And I don't believe any company does a better job of translating this versatility into exciting food products than Sanderson Farms.

Our Foods Division currently produces more than 100 processed and prepared frozen food items for customers in the food service, casual dining, fine dining and retail markets. Many of these items are specifically created for individual customers, with totally unique specifications, formulations, preparation and packaging. Sanderson Farms can create just about any dish to any specification and offer quick response to customer requests.

One important thing to realize is that we don't just sell food products—we sell ideas. We continually take fresh, new ideas to our clients in the casual and fine dining segments, helping them stay ahead of the latest food trends. If jalapeño is hot (in terms of sales, that is), we will work to create spicy jalapeño recipes. If we see a trend toward chipotle, we will explore new chipotle recipes. Anything we can do to help our customers please their customers.



CHEF STEVE BONASIA'S FAVORITE CHICKEN RECIPE

Roasted Chicken with Lemon and Thyme

- 1 Sanderson Farms whole chicken, cut into 8 pieces
- 1/2 cup red onion, cut into 1/2 inch pieces
- 1/3 cup olive oil
- 3 tablespoons lemon juice
- 1 lemon, sliced 1/4 inch thick
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1/2 teaspoon onion powder
- 1/2 teaspoon ground thyme
- fresh thyme for garnish

1. Preheat oven to 375° F.
2. Mix kosher salt, black pepper, onion powder, and ground thyme. Set aside.
3. Pat chicken pieces dry.
4. Coat chicken with olive oil and lemon juice.
5. Evenly coat chicken with spice mixture.
6. Heat a 12-inch skillet on medium-high heat. Add the chicken parts to the pan.
7. Cook chicken until golden brown 3 minutes on each side.
8. Transfer chicken and pan juices into a 3-quart glass baking dish. Place lemon slices and onion pieces around the chicken parts.
9. Cover with foil, and roast for 30 minutes.
10. Uncover and roast for an additional 30 minutes.
11. Garnish with fresh thyme.

Sometimes our ideas come from market research, sometimes from customer requests, and sometimes an idea just comes to us, and our food technologists find a way to make it work. After prototypes are developed, a taste panel rates the dish for taste, flavor, visual appeal and nutritional composition. If it passes their test, we can then confidently offer it to our customers.

Obviously, I'm proud of what we're doing here at Sanderson Farms. As a chef, I'm proud that I can offer my customers a product that begins with a 100% natural ingredient. I know that natural ingredients are important to our customers. And that makes it important to me.

Steven S. Bonasia
 Steve Bonasia
 Corporate Chef



FAVORITES FROM THE FOODS DIVISION

- Homestyle Chicken Tender Fritters*
- Southern Style Chicken Tenders*
- Crispy Chicken Breast Fritter Chunks*
- Breaded Boneless Wings*
- Breaded Chicken Fillets*
- Cornbread Dressing*
- Chicken Gumbo*
- Chili with Beans*
- Seafood Gumbo*

All Sanderson Farms breaded items contain 0 grams of trans fats.



ARE YOU GETTING YOUR 88.2 POUNDS OF CHICKEN?
 Chicken consumption in America has more than doubled since 1970. Today, each American consumes an average of 88.2 pounds of chicken per year, compared to just 65.8 pounds of beef.* No wonder everybody at Sanderson Farms is so busy these days.

*National Chicken Council, 2006





“In one word, how would I describe the culture at Sanderson Farms? I believe the best answer is not a word, but a number: 100%.”

After all, this is a company that gives, cares and expects 100%. Our chicken is 100% natural. We insist on 100% integrity. And we ask 100% of every employee – in every division, at every level, every day.



Don't get me wrong, there are plenty of words that would describe our culture too. Words like honest, hard-working and team-oriented. But most companies follow those values. What sets us apart is the degree to which we strive to follow them: 100%.

Just as Sanderson Farms expects 100% from our employees, the company also makes a 100% commitment to the employees: to their health, their safety and their professional growth.

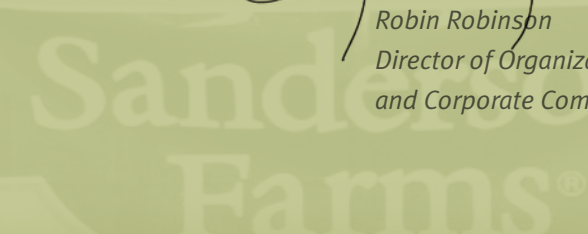
Sanderson Farms offers a Comprehensive Training Program that begins shortly after the employee joins the company. Intense orientation sessions focus heavily on corporate culture and the values that are important to Sanderson Farms: honesty, integrity, customer service and work ethic. After orientation, we help employees grow and succeed throughout their careers by providing ongoing education and never-ending employee training.

Our employees are the best in the industry, and we constantly work to attract the best new employees. Through our Management Training Program, we recruit talented college graduates and expose them to all aspects of the business until we identify the area that's best for them. We also offer internships to introduce bright young people to the Sanderson Farms family.

I consider myself fortunate to be a part of this team. There's something special about the people who work here. We all seem to share a common vision and common values. And anyone who is willing to give 100% and work toward that vision will be welcome on the team at Sanderson Farms.

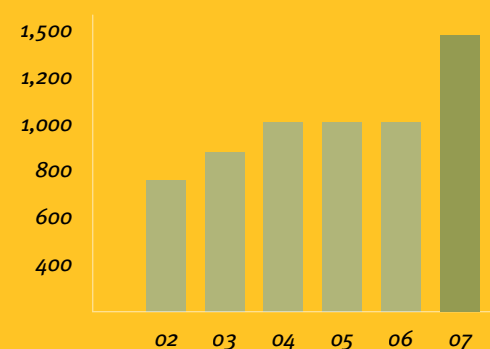
Robin Robinson

Robin Robinson
Director of Organization Development
and Corporate Communication

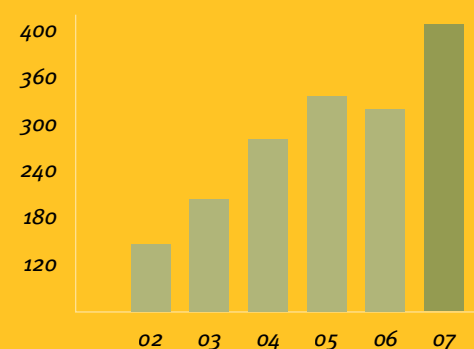


Production & Financial Information

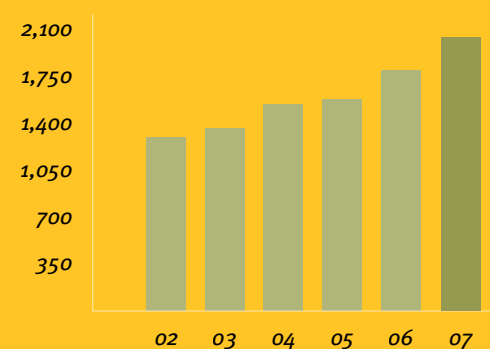
NET SALES (Millions)



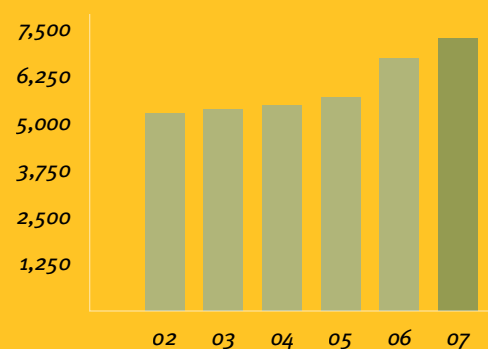
STOCKHOLDERS EQUITY (Millions)



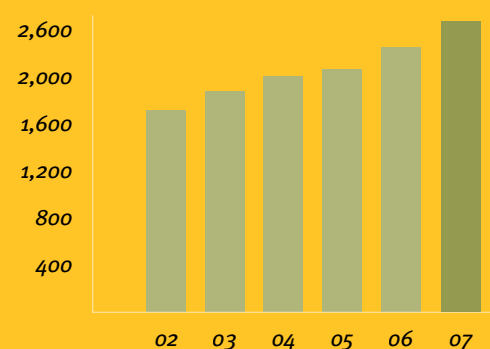
POUNDS PROCESSED (Millions)



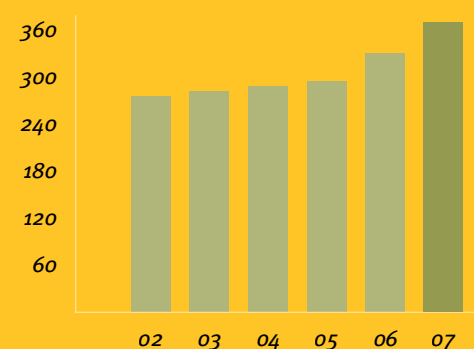
PROCESSING GROWTH (Birds/week) (Thousands)



TONS OF FEED PRODUCED (Thousands)



CHICKS HATCHED (Millions)



Corporate Profile

Since 1947, Sanderson Farms has grown from a general feed and seed business to one of the nation's leading corporations processing over 2 billion pounds of products in 2006. As a company steeped in tradition, we believe our success is largely due to the values instilled under the careful guidance and tenacious efforts of our founders and our extended family of employees. A strong tradition of providing quality products and being responsive to the needs of our customers is as much a part of Sanderson Farms today as it was over 55 years ago.

Today, Sanderson Farms is a company with more than 10,000 employees with products shipped to nearly every state in the country and to many foreign nations. The company is engaged in the production, processing, marketing and distribution of fresh and frozen chicken and other prepared food items. We operate eight poultry processing plants in Mississippi, Texas, Georgia and Louisiana, as well as one further processing plant in Mississippi. Sanderson Farms ranks among the top four poultry producers in the United States. Our chicken products are sold primarily under the Sanderson Farms® brand name to retailers, food service distributors, casual dining establishments and quick service restaurants in all regions of the United States. Through our foods division, we sell, also under the Sanderson Farms® name, over 100 processed and prepared frozen entrees and other specialty food products to distributors, food service establishments, and retailers. Sanderson Farms had over \$1 billion in sales in fiscal 2004, 2005, 2006 and 2007.

The common shares of Sanderson Farms Inc. are traded on the NASDAQ National Market under the symbol SAFM.

Food Safety Statement

SFI complies with applicable government regulations including those of the USDA, The Poultry Products and Inspection Act, and The Food, Drug & Cosmetic Act. Sanderson Farms always strives to go beyond the minimal requirements, keeping our standards of Food Safety well above the industry standards. Our product safety is assured by strict compliance to HACCP programs and microbiological monitoring of products on a daily basis.

Sanderson Farms General Office



Contact us

For more information, write:

Sanderson Farms Inc.
127 Flynt Road
Laurel, Mississippi 39443
Post Office Box 988
Laurel, Mississippi 39441-0988

Or call our sales office:

800.267.1510

For other information, call:

601.649.4030

Visit our website:

www.sandersonfarms.com



100% Chicken. Naturally.
Nothing added. Not now. Not ever.