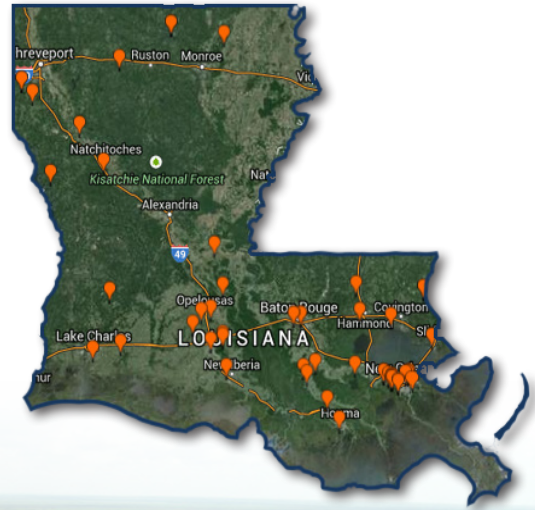


THE FOOD SAFETY AND INSPECTION SERVICE IN LOUISIANA



The Food Safety and Inspection Service (FSIS) is responsible for ensuring that meat, poultry, and processed egg products produced in Louisiana are safe, wholesome, and accurately labeled. Federal inspection personnel maintain a presence in over 6,200 establishments nationwide working to prevent foodborne illness and protect the public health.



102 FSIS employees work in Louisiana everyday to protect the public health



FSIS's Dallas, Texas District has jurisdiction over Louisiana establishments

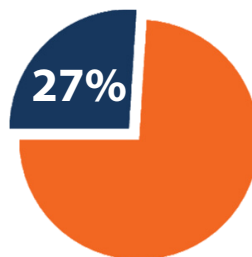


Regulatory Authority

- Federal Meat Inspection Act, 1906
- Poultry Products Inspection Act, 1957
- Egg Products Inspection Act, 1970
- Humane Methods of Slaughter Act, 1958

52 MEAT AND POULTRY PLANTS IN LOUISIANA

7.9 MILLION ACRES OF FARMLAND



% OF LOUISIANA'S BROILERS SOLD IN SABINE COUNTY

2013: INSPECTED IN LOUISIANA

186 MILLION BROILERS



23.5 THOUSAND HEAD OF LIVESTOCK



U.S. Department of Agriculture
Food Safety and Inspection Service
www.fsis.usda.gov

USDA is an equal opportunity provider and employer.

Source: USDA, National Agricultural Statistics Service, 2012/2013