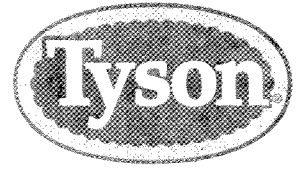


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August 9, 2007

Honorable John D. Dingell
Chairman
House Energy and Commerce Committee
2125 Rayburn House Office Building
Washington, D.C. 20515

Honorable Bart Stupak
Chairman
House Energy and Commerce
Subcommittee on Oversight and Investigations
2352 Rayburn House Office Building
Washington, D.C. 20515

Re: Tyson Foods, Inc.

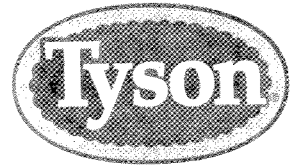
Dear Chairmen Dingell and Stupak:

I am writing in response to your letter of June 26, 2007, to Tyson Foods, Inc. ("Tyson") relating to the review by the House Energy and Commerce Committee and the Subcommittee on Oversight and Investigations ("Committee") into the adequacy of efforts of the Food and Drug Administration ("FDA") and the U.S. Department of Agriculture's Food Safety and Inspection Service ("FSIS") to protect Americans from contaminated or otherwise unsafe foods.

The quality and safety of our fresh meat products is a high priority for Tyson. We combine this commitment of excellence toward food quality and safety with state-of-the-art facilities, programs, and processes. This "gold standard" approach enables us to protect consumer health as we remain a leader in the production of meat and meat protein based products.

Tyson's commitment to a "gold standard" means that we implement programs and processes to ensure the quality and safety of our fresh meat products. We have in place a best-in-class Hazard Analysis and Critical Control Point ("HACCP") program. We also have cutting-edge cold chain management programs from slaughter to packaging that include critical control points to ensure that products are safe and wholesome. For example, we carefully monitor and manage temperatures and the packaging, storage, and distribution of our products. We take great pride in these programs, as they represent our

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complete dedication to food safety and quality assurance. Complementing our efforts for safety are the USDA inspection personnel who carefully monitor our facilities to make sure that our programs are sufficient and properly implemented.

As you know, Tyson representatives have been working with Committee staff to more fully understand and address the Committee's concerns regarding the utilization of carbon monoxide ("CO") in fresh meat packages. Although, the use of CO is approved by FDA and USDA, Tyson has decided to discontinue the use of the barrier tray CO process approved by FDA in GRN 000143.

We estimate that it will take approximately five weeks to phase out the utilization of the barrier tray CO process. As part of this process, customer notification and new packaging should be finalized by August 24, 2007. Thus, we anticipate that by September 7, 2007, Tyson will no longer manufacture products in a CO barrier tray.

Tyson shares the Committee's desire to provide the American consumer with safe and wholesome food. As part of that commitment, Tyson will continue to work with the USDA, FDA, and the Committee to provide the highest quality beef, chicken, and pork products to the American consumer.

Thank you for your consideration.

Sincerely,

A handwritten signature in cursive script, appearing to read "Gary Sherman".

Gary Sherman
Vice President Business Operations
Fresh Meal Solutions

cc: w/ encl. Joe Barton, Ranking Minority Member
Committee on Energy and Commerce

w/o encl. Hon. Ed Whitfield, Ranking Member
Subcommittee on Oversight and Investigations