

Livestock Cloning Supply Chain Management Program (SCMP)

Meeting the preferences of producers, consumers and food retailers.

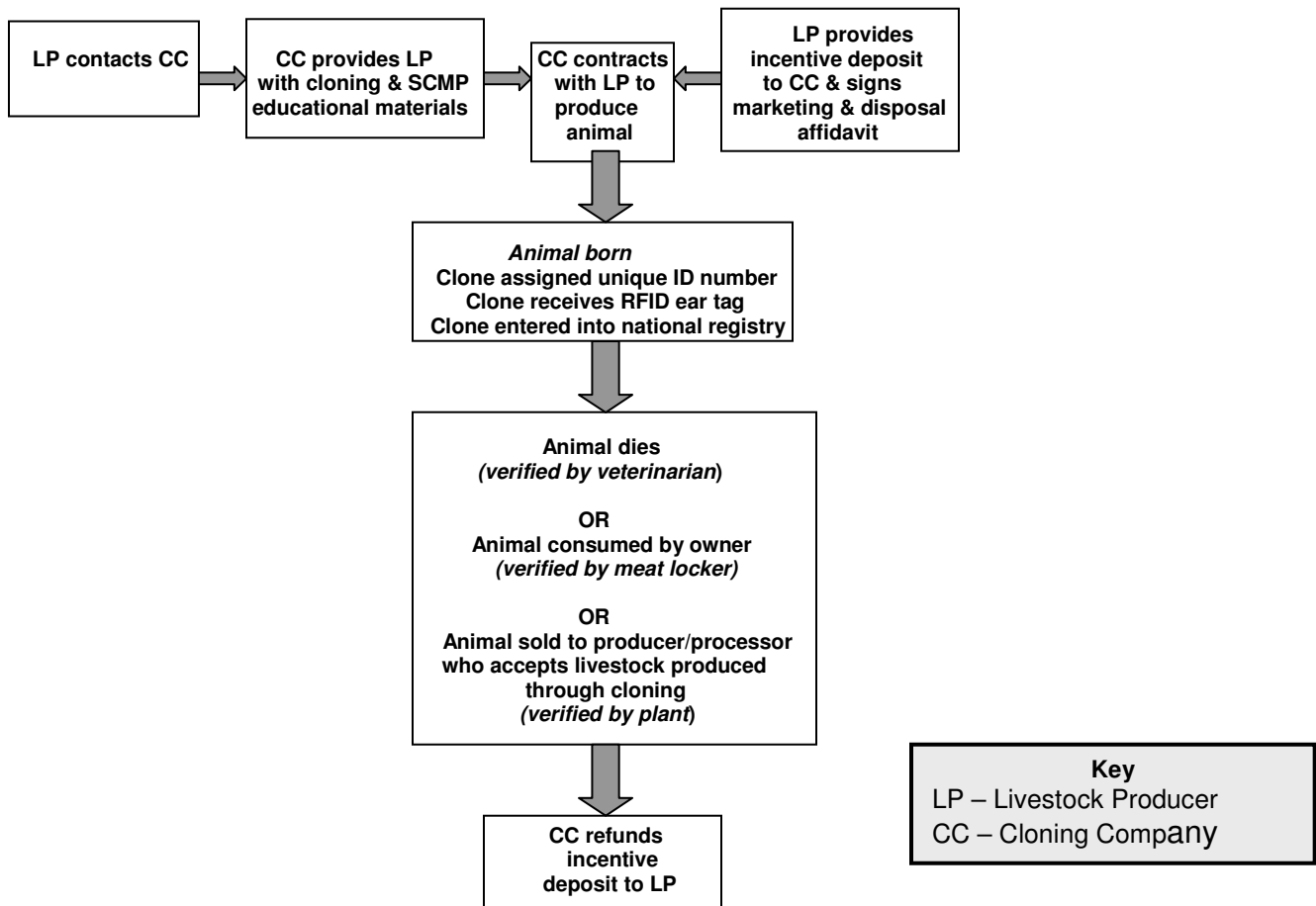
The largest U.S. livestock cloning companies, ViaGen and Trans Ova Genetics, have worked for nearly a year with more than 20 organizations representing every sector of the food chain to develop a supply chain management system that provides food processors the opportunity to confidently deliver to their customers meat and dairy products that were not produced by cloned animals.

The U.S. Food and Drug Administration (FDA) and the National Academy of Sciences have repeatedly confirmed the safety of foods derived from clones. But to provide maximum choice in the marketplace, the SCMP is designed to meet the needs of livestock producers who have

signed marketing agreements to provide animals to their customers' exact specifications. With the SCMP, livestock producers, food processors, and consumers can reference a verified system with confidence.

The SCMP is a registry system that follows livestock clones from birth to death and carcass disposal. It is a multi-step verified system used throughout the animals' lives to certify the meat or milk buyer receives a product meeting marketing specifications and contract terms. The key components of the program are education, a national clone registry, affidavits, and incentives.

Livestock Cloning Supply Chain Management Program Overview



The system provides choices. It is neither a health nor a safety program. It is similar to many process-based programs used in the food system to provide consumers with assurance the food product's label is an accurate description of the package contents. Here are a few examples of other marketing or safety programs designed to meet market needs.



The U.S. Department of Agriculture's Certified Organic program.

Consumers who purchase organic meat, milk, fruits and vegetables know by the "100% Organic" label that the product is certified by third party auditors to have been grown in accordance with standards and processes established by National Organic Program.



The Canadian Livestock Traceability System (CLTS) for the Canadian Cattle Identification Agency (CCIA).

Begun in 2001 the program is designed to contain and eradicate diseases such as foot-and-mouth, anthrax, mange and others, by establishing a system to track cattle when they first leave the farm. An ear tag with a unique ID number tracks the animal to the point of export where it is either approved for consumption or condemned.



American Feed Industry Association Safe Feed/Safe Food Certification Program.

AFIA launched this program in 2004 to ensure a safe and wholesome feed supply for animals. Participating companies include feed manufacturers, pet food manufacturers, ingredient suppliers, integrated producers, meat processors, feed purchasers, livestock producers and others who want to validate a commitment to food safety.



Fair Trade products.

Many coffees, teas, cocoas and chocolates carry a "Fair Trade" label. **Fair Trade certification** is a market-based model of international trade. The certification provides guaranteed prices, social and labor conditions

for farmers in more than 58 developing countries.



Wisconsin Healthy Grown Potatoes.

In the mid 90s a collaboration of environmentalists, academics and vegetable growers developed a certification program for Wisconsin potatoes meeting specified standards. Today 10,000 acres of Wisconsin's potatoes are enrolled in the certification program, and Healthy Grown® Potatoes, displaying Protected Harvest's certification seal, are featured in supermarkets throughout the Midwest and East Coast of the United States. The system operates through independent certification of sustainable agriculture practices and quantifiable standards.



Halal Meat Certification.

Some faiths, such as Muslim, require very specific treatment, slaughter and handling of animals to provide acceptable meat that is "halal" or lawful or permitted. **The Islamic Food and Nutrition Council of America** is the leading Halal-food certification organization in North America. Halal certification gives companies access to Muslim consumers and helps Muslims in choosing their foods.