

For more information, contact:

Alison Kovaleski
Director, Communications &
Marketing
OSI Group, LLC
P: 630 692 2292
akovaleski@osigroup.com

SOSTVAC – A Group Approach to the Evaluation of Sustainability in the Spanish Beef Production System

Toledo, Spain, October 9, 2018 – OSI Food Solutions Spain has set up a work group called SOSTVAC to work towards the development of a Sustainability program in the Spanish Beef Production system that would reduce greenhouse gas (GHG) emissions.

The group plans to assess GHG emissions in the two key elements of the Spanish beef production system:

- Suckler cows in Extensive farming
- The finishing of beef animals in feedlots

The group members are:

- El Encinar de Humienta (Group leader) The Joint Venture partner of OSI and an industry leader in Spanish beef production www.encinarsa.com
- CTAEX The Extremadura Food Production and Technology Research Center www.ctaex.com
- Asoprovac A Spanish Beef Cattle Association <u>www.asoprovac.com</u>
- The Global Nature Foundation an ONG dedicated to sustainability www.fundacionglobalnature.org
- OSI Food Solutions Spain (members B. Hannick, JM Perales)
 And as An external consultant Dr. Vicente Jimeno Vinatea, An expert in Cattle Nutrition and Professor of the same in the Polytechnic University of Madrid

The creation of the national work group has been co-funded by FEADER, the European rural development fund, and by the Spanish national rural development fund.

This is the first phase of a project which will be followed by further phases to develop solutions to the challenges identified by the work group.

The pioneering work of SOSTVAC will be to establish, in phase one, the starting point of where Spain is in terms of sustainability and GHG emissions from the suckler herd and in feedlots.

The group hopes to produce real data on GHG emissions, as to now nonexistent, adapted to the Spanish beef production system, and with the inherent variability of climate, breed, age and feed systems.

We would hope that the final and somewhat ambitious result of the group would be to produce a sustainability plan that would be freely available to the beef sector, to produce "low carbon" beef.

For more information, go to http://bit.ly/GOS-sostvac

OSI Group, LLC is a 100-plus year old, privately held corporation that has been a global leader in supplying value-added protein items and other food products to leading foodservice and retail brands for more than sixty years. The company currently has more than 65 facilities in 17 countries, with its global headquarters located in Aurora, Illinois, a suburb of Chicago.