

ConAgra Foods Citizenship Report 2016

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Overview & Approach



It's been a very transformative year for ConAgra Foods as we continue on our journey to become a higher performing, more contemporary company. In FY16, we completed the sale of our private label food business and announced our intention to separate ConAgra Foods, Inc. into two public companies, Conagra Brands and Lamb Weston. We also moved into our new headquarters in Chicago's iconic Merchandise Mart. While we've taken solid

steps to streamline how we operate, I'm proud to say that delivering on our citizenship ambitions has still remained a top priority.

In FY16, our citizenship approach continues to be guided by our recently completed materiality assessment which brought to light those issues most material to the food industry, our business and our stakeholders. The assessment provides a 360-degree view on the relative priority of environmental, social and governance issues. Based on the findings from our materiality assessment, we built our citizenship efforts around three main focus areas: Better Planet, Good Food and Stronger Communities. These areas continue to guide our efforts and I have highlighted some of our recent achievements and initiatives below.

Better Planet

Our ongoing internal Sustainable Development Awards program continues to bear fruit. Our employees earned accolades for projects that eliminated 16 thousand tons of waste, optimized and improved packaging while using 2.3 million pounds less material, conserved more than 365 million gallons of water and reduced greenhouse gas emissions by more than 15,300 metric tons. In addition to being better for the environment, these programs also resulted in more than \$8.7 million in savings for ConAgra Foods.

Good Food

We are a food company at our core and food safety and quality is the single most important issue to our industry. We are committed to advancing food safety not only within our own facilities, but across the food industry. The expectations we hold for our teams and supply chain partners are grounded in the sentiment that we make the food enjoyed by our own families, friends and loved ones. That's why 100% of ConAgra Foods full-time production facilities continue to be certified by Global Food Safety Initiative standards.

Stronger Communities

Building stronger communities is a priority because we believe we have a responsibility to the areas where we live and work. That's why ConAgra Foods dedicates the month of May to community service. In May 2016, more than 2,100 passionate employees volunteered more than 5,800 hours to help reduce hunger in their communities. This represents 70 projects, each organized by teams of employees, across 10 states as well as Mexico and Puerto Rico. The result? More than 620,000 meals were packed for those suffering from food insecurity in our communities. That's quite an impact, and only one example of our efforts.

I invite you to read this report to learn more about citizenship and sustainability at ConAgra Foods. Our efforts are a point of pride for the entire company, and we take these commitments seriously. As such, we commit to continuing to evolve our approach as both our company and the marketplaces in which we operate change. I'd like to congratulate our employees, who are at the heart of these programs. Their ideas and efforts make us the company we are today.

Thank you for your continued support.

Sean Connolly

President and Chief Executive Officer
ConAgra Foods, Inc.

MEMBER OF
**Dow Jones
Sustainability Indices**
In Collaboration with RobecoSAM

Governance

Our Citizenship strategy is overseen by our most senior executives, governed by our senior leadership team, developed and managed by a cross-functional management team, and embraced and implemented by our nearly 20,000 passionate employees.

At the highest level, our Board of Directors' Nominating, Governance and Public Affairs Committee regularly meets with management to review internal and external factors and relationships affecting the company's reputation, including social and environmental issues. This committee is composed of independent Board members, none of whom is or has ever been employed by ConAgra Foods. Additional information regarding our Board and governance principles is available online in our [2016 Proxy Statement](#).

Our Citizenship strategy is developed by a cross-functional team composed of key leaders and subject matter experts in key functional areas. This team supports the implementation of programs that drive progress against our citizenship focus areas and sustainability goals. Our employees' engagement provides the passion, enthusiasm and innovation to embed corporate responsibility into the fabric of our company. By volunteering in our communities, participating on our plants' Green Teams and collaborating on cross-functional sustainability projects, our employees bring our citizenship ambition to life.

Our Citizenship Philosophy and Focus Areas

The people of ConAgra Foods make everyday food in extraordinary ways. That means making food that's delicious, safe, nutritious and convenient, while collaborating with others like farmers, suppliers, customers and people who love our food. We're looking forward to making good food for generations to come, and doing so in a way that creates stronger communities and a better planet.

We've built our citizenship strategy around three focus areas that articulate our values as a responsible corporate citizen — Better Planet, Good Food and Stronger Communities.



Better Planet

The health of the planet and availability of natural resources is intricately linked to every part of our business, so we're focused on taking action on climate change, preserving water resources, eliminating waste, and responsibly sourcing materials to ensure long-term availability of resources.



Good Food

We want nothing more than to make safe, delicious, affordable and nutritious foods while providing the information you need to make choices for a healthy lifestyle.



Stronger Communities

Creating shared value with our community of employees, investors, suppliers and business partners — as well as the places where we live and operate — is critical to our long-term success.

Materiality: What Matters, Where it Matters

During FY15, we completed a robust materiality assessment process to identify, assess, and prioritize the environmental, social and governance issues relevant to the food industry, our business, and stakeholders. In FY16, our Citizenship strategy remains deeply rooted in this holistic and objective view into what issues matter most. At the same time, an open and ongoing dialogue with our stakeholders keeps the materiality process as dynamic as the marketplace itself.

Our approach included:

- Identification of issues, relying on credible and respected external sources to compile a robust list of issues specific to the food industry. We categorized nearly a hundred environmental, social and governance issues into 17 themes, defining the scope of our assessment and guiding our conversations with stakeholders.
- Internal assessment of business impact, considering such things as our customer and consumer needs, scope and breadth of an issue, probability of risk and magnitude of impact, brand reputation, regulatory concerns, and impacts to the communities where we live and work.
- Stakeholder engagement, consisting of desktop research, surveys, and interviews. We ensured representation from every part of our value chain – from farm to fork – evaluating hundreds of data points to accurately reflect stakeholder interests and priorities.
- Value chain mapping, to not only understand what matters most, but also where it matters most. This view creates a shared understanding of where various issues are most relevant across our value chain, helping to focus our efforts on where we can make the most impact.

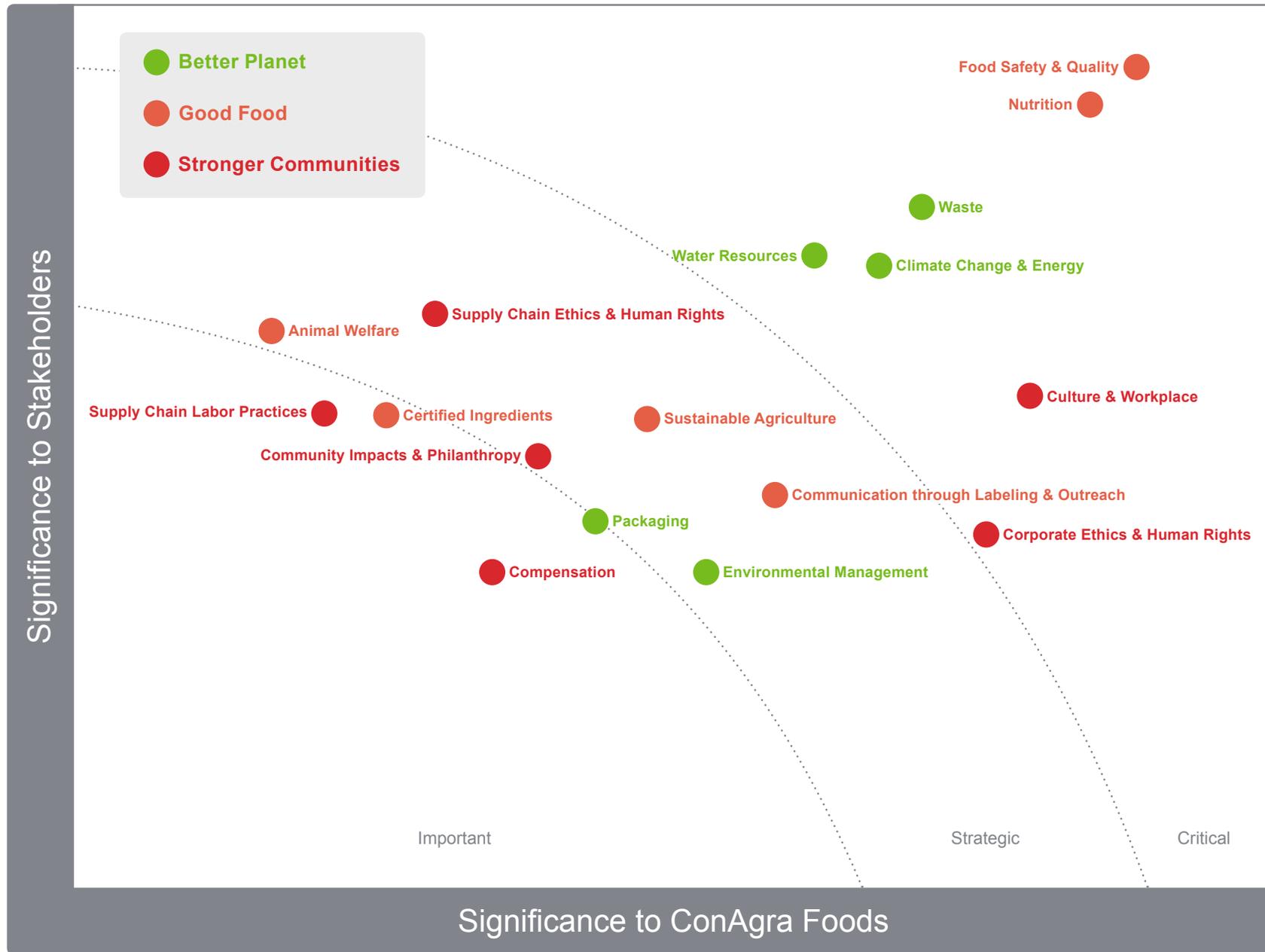
[View Materiality Matrix](#)

A Look Across Our Value Chain

Understanding the impact of our business throughout the life cycle of the food we make is critical to developing a comprehensive approach to citizenship. This view offers insight into where issues matter most, while also helping to prioritize where we need to influence performance outside of our direct control. For example, by collaborating with farmers, suppliers, contract manufacturers and outside transportation networks, we are developing innovative ways to improve supply chain efficiency, while providing greater value to our customers and more sustainable products to our consumers.

[View Materiality Matrix](#)

Relative Priority of Corporate Citizenship Topics



Stakeholder Engagement

We are accountable to a variety of stakeholders, each with a specific set of interests and expectations of our business. Maintaining an open dialogue is critical to creating mutual understanding and providing a basis for strategic decision-making. The following provides a high-level overview of our key stakeholders, with specific references to how we engage with them on social and environmental issues. All of these stakeholder groups were represented in our recent materiality assessment process.

Key Impacts	Stakeholder Expectations	Our Responsibility	Engagement
Advocacy Groups	Establish an open dialogue with ConAgra Foods to communicate special interests regarding social and environmental issues.	Practice open, transparent communication to clearly indicate our position and progress on important social and environmental issues material to our business.	We are responsive to advocacy groups and strive to establish meaningful, collaborative relationships.
Consumers	Deliver safe, healthy and affordable food that meets their taste and lifestyle preferences at a reasonable price.	Stay aligned with consumer expectations and preferences, such as nutrition and convenience, and deliver safe, affordable and healthful food.	We interact with our consumers at each point of sale through package communications; we also communicate via social and traditional media channels, as well as through our Consumer Affairs team.
Customers	Help grow their business by supplying quality products that are desired by their shoppers.	Continuously improve the quality, taste and innovative features of our products at a reasonable price.	We are in daily contact with many of our customers to ensure exceptional customer service levels and share information on our business practices.
Employees	Work in a safe and respectful environment and be fairly compensated. Trust the company to operate ethically and responsibly.	Ensure ethical and responsible management procedures are in place and enforced to protect employees, support diversity and reward performance. Encourage our employees to be active in the communities where they live and work. Run our business in an environmentally responsible way.	We interact with employees daily, striving to achieve a high level of engagement related to many business, social and environmental issues. We also provide safe, anonymous vehicles for employees to voice concerns.
Government	Operate in accordance with all local, state and federal laws and regulations.	Provide adequate resources and foster a culture of compliance to ensure we operate in accordance with all applicable laws and regulations.	Engagement varies based on government agency; we are highly responsive to government requests and participate in many voluntary government programs.
Investors	Ensure sustainable and profitable long-term growth achieved through ethical and responsible business practices.	Clearly, openly and regularly communicate our business strategy and financial results.	We share information related to citizenship efforts via press releases, our website and other media channels. We formally interact with our investors at least quarterly.
Suppliers	Develop a collaborative partnership with ConAgra Foods as part of the value chain for delivering quality food products.	Nurture relationships with business partners and ensure alignment with ConAgra Foods' commitment to food safety and social and environmental responsibility.	We are in daily contact with many of our largest suppliers. We have integrated social and environmental considerations into the supplier selection process.

A Look Across Our Value Chain



Raw Material Sourcing

The point of origin for the food ingredients, packaging, and other resources



Intermediate Supply Chain

Preparing crops for use as ingredients and transforming materials into packaging



ConAgra Foods: Making the Food You Love

Making and packaging food for retail, restaurant and food service



Warehouse & Distribution

Storing and moving our products to our customers



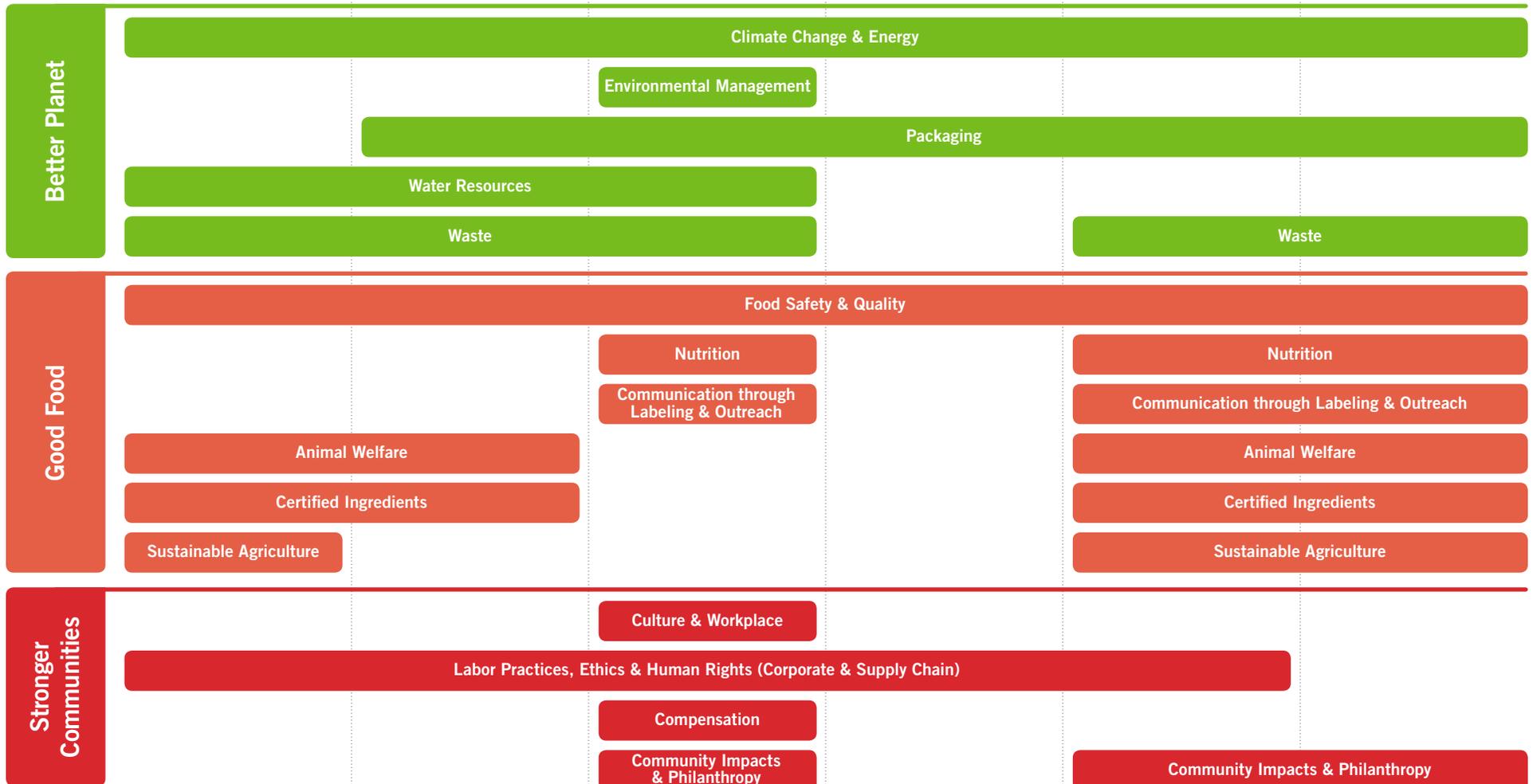
Retail, Restaurant & Food Service

All the places where you buy our food, at home and away



Consumption

Enjoying our food!





Better Planet

2020 Sustainability Vision

Focusing on What Matters Most

ConAgra Foods' sustainability goals address the environmental issues that are most material to our business: climate change, water resources, waste, sustainable sourcing and long-term access to materials and services. We also believe that collaborating with others to manage these issues is critical to creating a sustainable global food supply. Climate change affects agricultural industries throughout the world and is fundamentally changing how we manage energy use in our facilities. The availability of clean water is essential to how we prepare food and critical to the farmers that grow our raw ingredients. Preventing waste — particularly food waste — is an important measure of our operating efficiency and an emerging social and environmental issue.

Our 2020 Sustainability Vision outlines measurable objectives for the next several years. We're focused on working against two business strategies: first, striving to eliminate waste of all kinds — energy, water and materials — to improve efficiency in our operations; second, ensuring we have long-term access to the resources required to make our products through sustainable sourcing programs.



 **WATCH IT:**
Learn more about our
2020 Sustainability Vision*

*2020 Sustainability Goals will be adjusted following the spin of the Lamb Weston business. Please see Reporting Parameters on page 90 for more information.

ConAgra Foods' Sustainable Development Awards Program

ConAgra Foods' Sustainable Development Awards program continues to be the cornerstone for engaging employees, recognizing innovations in sustainable production and business practices and sharing best practices across the organization. This year, employees submitted 55 award applications describing projects that significantly reduced our environmental impact while cutting costs by nearly \$9 million, proving again that sustainability delivers tangible business results.

Sustainable Development Award Project Results

	2016	total since 2009
Decreased carbon footprint	15,300 metric tons	181,000 metric tons
Conserved water	365 million gallons	3.1 billion gallons
Solid waste diverted	4,900 tons	196,700 tons
Solid waste reduced	11,500 tons	83,800 tons
Packaging reduced	1,200 tons	30,200 tons
Cost savings	\$8.7 million	\$227 million



EcoManiacs in Action

The EcoManiacs, our Sustainability Resource Network, is comprised of employees passionate about the environment who are working together to raise awareness and change behavior for the good of our business and the planet. This year, the EcoManiacs hosted several educational opportunities such as a company-wide webinar on recycling, a recycling center tour and updates on current events through a quarterly newsletter. The team also united employees in celebrating Earth Day and America Recycles Day with environmentally-focused volunteer activities such as tree planting and trail clean-up events at locations throughout the company.



“ConAgra Foods' sustainability efforts continue to evolve year over year. We're driving engagement across all levels of employees at multiple locations, while challenging teams to collaborate in new ways.”

Gail Tavill, Vice President, R&D Readiness, Sustainability, Nutrition & Process Engineering, ConAgra Foods

Environmental Management

As outlined in our global [Environment, Occupational Health and Safety Philosophy statement](#), signed by CEO Sean Connolly in 2015, ConAgra Foods is dedicated to making the food people love in an environmentally responsible way. To further demonstrate our commitment to complying with environmental laws and regulations and to protecting natural resources, we also released and communicated five environment and sustainability policies: Environmental, Compliance, Climate Change, Water Stewardship and Resource Conservation.

Compliance with federal, state and local environmental laws and regulations provides the foundation for our sustainability programs. Through the implementation of a robust Environmental Management System, we proactively manage environmental issues and share best practices among our facilities around the world. Furthermore, environmental compliance is routinely assessed through internal environmental audits. When compliance issues arise, our team of environmental professionals works closely with the affected facility to educate and develop effective action plans and track findings to resolution.

In FY16, ConAgra Foods received 18 Notices of Violation (NOVs) and paid a total of \$25,538 in environmental fines. Approximately two-thirds of the NOVs received in FY16 were issued due to exceeding wastewater permit parameters. The remaining NOVs primarily resulted from storm water deficiencies. Each NOV is assessed to determine any opportunities to prevent or mitigate the situation going forward.



Climate Change & Energy Efficiency

Climate change remains one of the food industry's most significant environmental challenges, impacting our agricultural supply base, potentially threatening our water supply and fundamentally altering growing regions as we now know them. Agriculture is highly dependent on specific climate conditions — such as temperature and precipitation — determining the viability and yield of crops. Though understanding the specific effect on our food supply is complex — mired in variability and uncertainty — climate change has the potential to fundamentally change how we source ingredients. These issues, combined with efforts to transform transportation and industrial sectors to reduce greenhouse gas emissions, make climate change an issue that must be addressed today to build resiliency in the future.

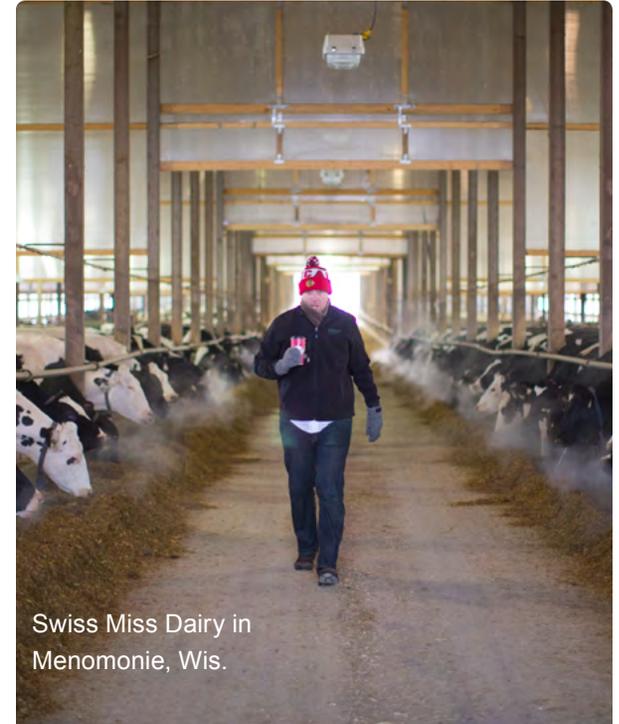
Our Management Approach

Our greenhouse gas management program is founded on an understanding of facility-specific emission sources to enable strategic decisions regarding reduction opportunities. Because about 94 percent of ConAgra Foods' GHG emissions result from natural gas and electricity use, reducing greenhouse gas emissions and improving energy efficiency are essentially one and the same. With a very diverse product portfolio, there's a wide range of energy required to prepare different foods.

For example, it takes far less energy to put Orville Redenbacher's® popcorn seeds in a bag than it does to steam peel and can our Hunt's® tomatoes. This kind of insight allows us to make strategic decisions about where and how we focus our resources. We know that steam, compressed air and freezing systems are energy intensive, so we look for opportunities in facilities with one or more of these systems.

For example, our Lamb Weston frozen potato facilities blanch, cut, and freeze their products, making them a big energy user in our portfolio. For this reason, we have Environmental and Energy managers in each location working to improve efficiency. However, this doesn't mean that we ignore the smaller sites. Many of the best practices and technologies we implement in our more energy intensive sites can be applied on a smaller-scale at our other facilities. No matter what we're making, we want our processes to be as energy efficient as possible.

We report progress towards annual GHG emission reduction goals to our operations leadership team as part of the period review, along with other sustainability metrics. Progress towards these goals is included in operations leadership, plant management and other key individuals' performance appraisals.



Swiss Miss Dairy in Menomonie, Wis.

2020 Vision: Address Climate Change through Energy Efficiency and Innovation

- Reduce GHG emissions by 20 percent per pound of production*

*From baseline levels in 2008

CDP Climate Change Disclosure

ConAgra Foods has responded to the CDP's Climate Change disclosure since 2008, providing detail on the business risks and opportunities related to climate change. Our responses are publicly available on the [CDP website](#).

Reducing Greenhouse Gas Emissions Throughout the Value Chain



Sustainable Agriculture

Reducing farm level impacts by encouraging sustainability practices such as reduced tillage, responsible use and application of nutrients, fertilizers and pesticides.



Supplier Engagement & Sourcing

Leveraging our new Supplier Excellence program to collaborate with suppliers more strategically and with shared objectives for reducing greenhouse gas emissions.



Transportation & Distribution

Improving how we deliver our food by optimizing pallet configuration, increasing fleet efficiency and exploring alternate fuels and modes of transportation.



Operations

Driving energy conservation programs through capital investments in energy efficient techniques and technologies and through employee-led practices that improve efficiency.



Product Packaging & Innovation

Using lifecycle thinking to understand and improve greenhouse gas emissions associated with product and packaging design.

Employee Innovations Improve Energy Efficiency



Pasta Cooker Heat Recovery

Our frozen dinner and pot pie facility in Marshall, Mo., ensured no waste heat was lost down the drain from its pasta cooker by adding equipment to capture the heat and use it to preheat the cooker's water. In addition to conserving natural gas, the pasta is now cooked at a more consistent temperature, resulting in better product quality.

1.4 percent
annual reduction in natural gas use



Solid as a ROC

Lamb Weston's potato facility in Pasco, Wash., leveraged a public/private partnership with the Bonneville Power Administration & Franklin County Public Utility District to get Refrigerator Operator Coaching (ROC). This co-sponsored program helped the facility achieve measurable energy savings of 4.2 percent through low to no cost operations and maintenance improvements within the ammonia refrigeration system.

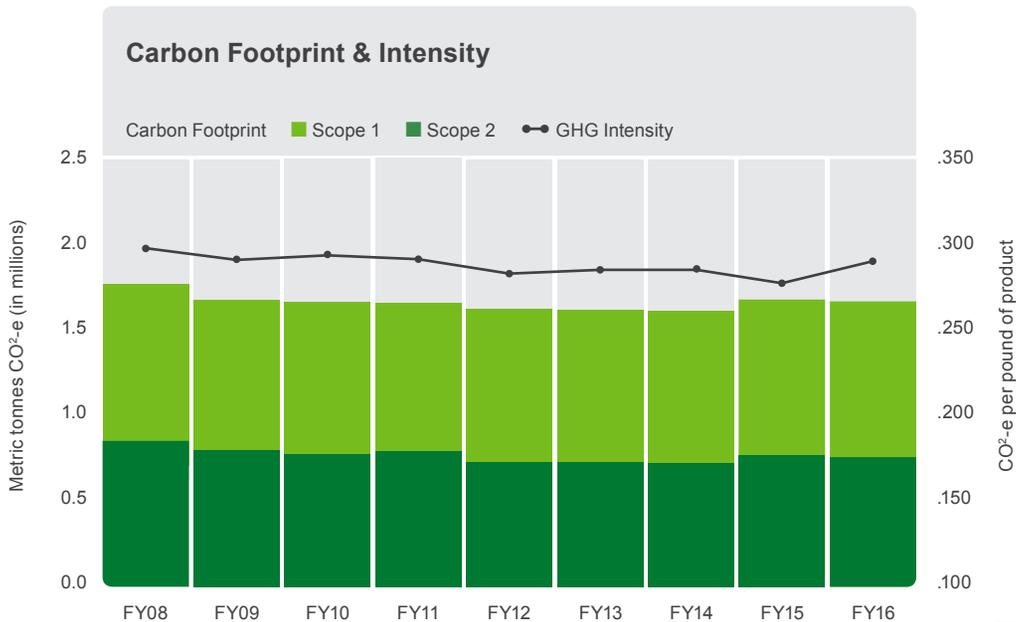
3 million
kilowatt hours of energy conserved

Scope 1 & 2 GHG Emissions

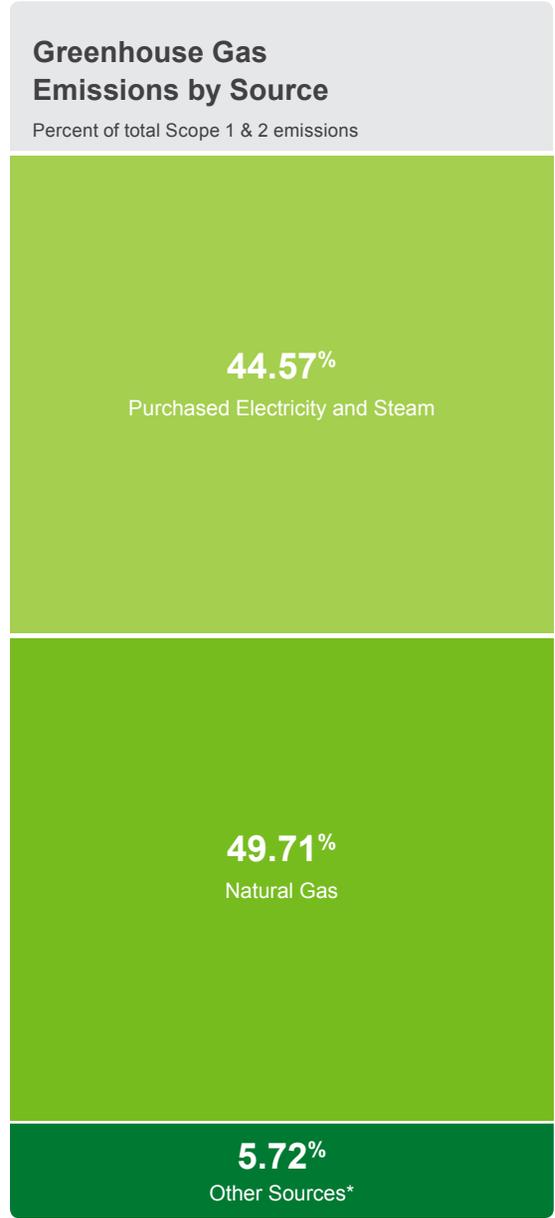
2020 Vision: Reduce greenhouse gas emission by 20 percent per pound of production.

ConAgra Foods is committed to reducing GHG emissions by 20 percent per pound of production by 2020. In FY16, our Scope 1 and 2 greenhouse gas emissions were about 1.7 million metric tons. Our total Scope 1 and 2 emissions have remained constant since FY08. Our GHG intensity — or emissions per ton of product produced — has decreased 3.6 percent since FY08. About 94 percent of our greenhouse gas emissions come from our use of natural gas and electricity.

To drive progress toward our greenhouse gas reduction goal, we have begun to include business unit greenhouse gas reduction targets in performance appraisals for leadership at both corporate and plant levels. This initiative is based on site-specific, year-over-year greenhouse gas reduction goals. In support of this, many of our facilities integrate greenhouse gas reduction strategies into the annual site master planning process. It is management processes like these that are increasing accountability throughout our organization while driving greater employee awareness and engagement.



[View Data Summary](#)



*Including other fuels, owned transportation, refrigerants and agricultural emissions.

Scope 3 GHG Emissions

ConAgra Foods also reports on select Scope 3 GHG emissions where:

- Data is reasonably available
- Emission factors are accurate and based on sound science
- The value and insights gained from the information outweigh the costs of gathering the data

Keeping Valuable By-Products Out of Landfills Reduces Emissions, Too

Beginning in FY12, we put rigorous systems in place to track landfill and material diversion data from all of our facilities, using more than 15 descriptive categories that are aligned with the [Environmental Protection Agency's Waste Reduction Model \(WARM\)](#). This tool enables us to better understand the lifecycle GHG emissions associated with how we managed these materials, allowing us to quantify benefits of finding the highest-value home for them outside of landfills. During FY16, we estimate Scope 3 GHG emissions associated with sending waste materials to landfills to be 6,161 metric tons. Our achievement in diverting 94.7 percent of materials from landfill avoided 102,148 metric tons of Scope 3 GHG emissions*.

*Compared to landfilling all waste and by-products generated

Upstream Transportation & Distribution

Farm-to-fork transportation and storage of raw materials, ingredients and finished products contribute to the total lifecycle environmental footprint of our food. Our reported transportation data include those that ConAgra Foods influences directly, either by contracting with carriers or by using fleet vehicles we own or lease. This primarily includes transportation used to move finished products to customers' distribution centers, though there are some exceptions when we manage the transportation of raw ingredients. More than 97 percent of our transportation is contracted, and the emissions of those vehicles are categorized as Scope 3 GHG emissions in accordance with the World Resources Institute and the World Business Council for Sustainable Development Greenhouse Gas Protocol.

We are working aggressively with our transportation business partners, distributors and customers to improve transportation efficiency and reduce greenhouse gas emissions. We rely on a variety of contracted transportation services including rail cars, intermodal, trucks and ocean freighters to meet the inbound and outbound transportation requirements for our food. ConAgra Foods is focused on improving the efficiency of every mode of transportation it uses.

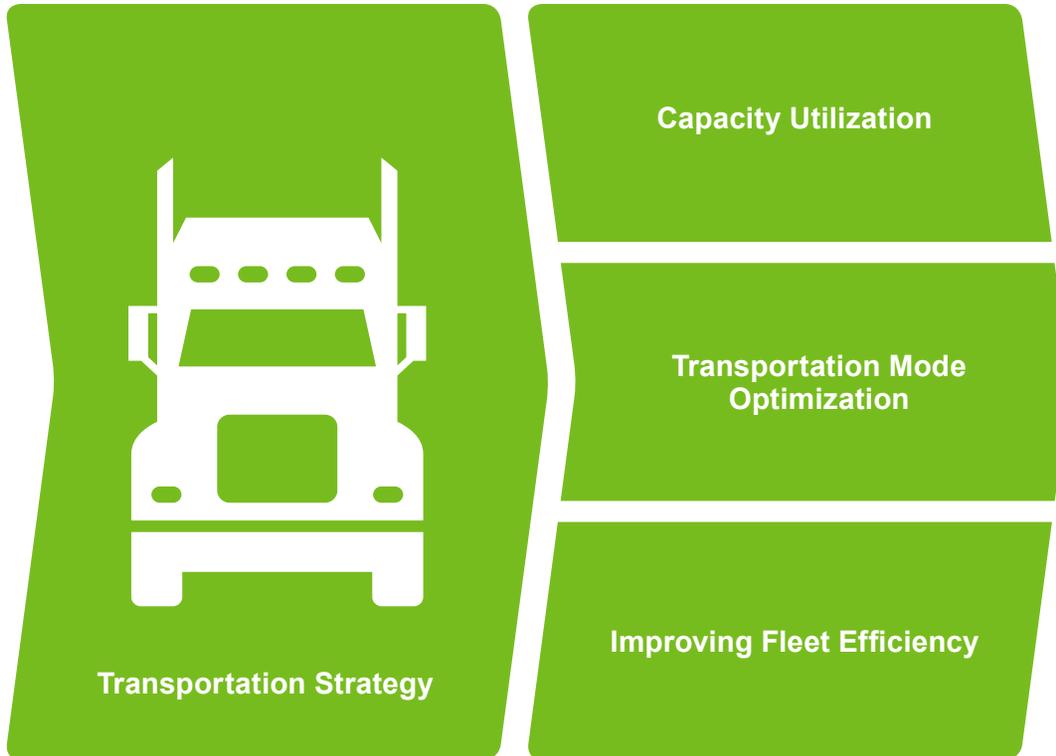


“ By repurposing or recycling what used to be thought of as waste into ‘by-products’, we’ve avoided more than 102,000 metric tons of GHG emissions from landfills. ”

Sustainable Transportation Strategy

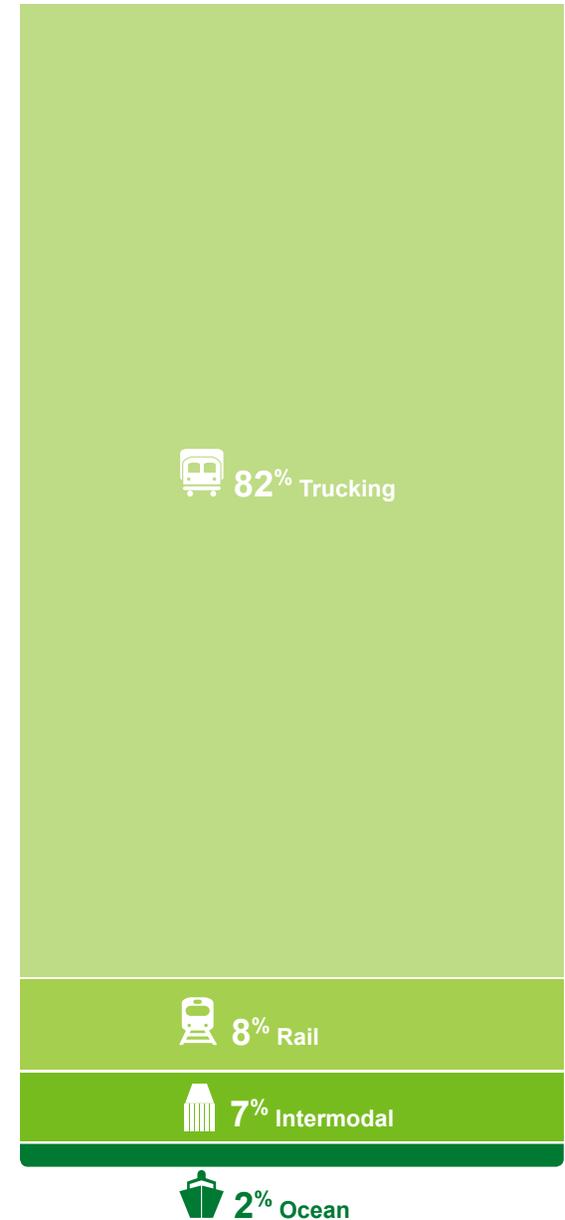
ConAgra Foods' comprehensive sustainable transportation strategy focuses on improving efficiency in three ways. First, we are continuously improving pallet efficiency by optimizing package size and orientation to fit the most products on each shipment. Second, we evaluate available modes of transportation and seek to use the most efficient method. For example — though still a small part of our transportation footprint — we've

increased the amount of product moved using intermodal transportation by more than 40 percent compared to FY08. Lastly, our contracted carriers are continually upgrading their fleets to improve efficiency, including trucks equipped with battery-powered auxiliary systems and aerodynamic fairings. Combined, these efforts ensure we're moving our products in the most efficient way possible, reducing costs and cutting greenhouse gas emissions.

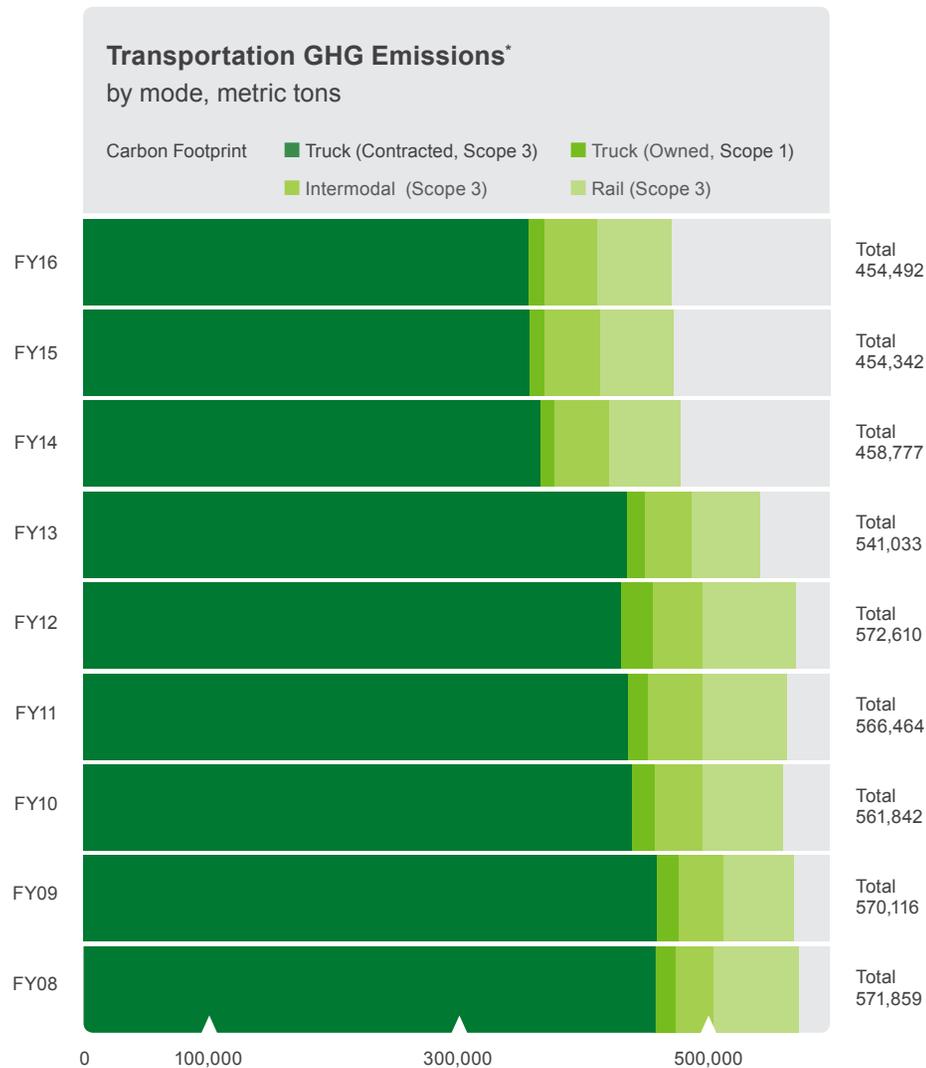


FY16 Transportation Footprint

as a percent of volume moved



Sustainable Transportation Strategy



*Greenhouse gas emissions not calculated for ocean freight because mileage is not available.



A Road Less Traveled

Previously, Hunt's® tomatoes and pasta sauces were made in Newport, Tenn., and shipped 2,900 miles for distribution and sale in Canada. During FY15, we transitioned to making these products at our tomato fresh-pack and canning facility in Dresden, Canada. This change allowed us to reduce miles and optimize transportation modes, significantly improving transportation efficiency. In total, the project shortened the distance between production and distribution facilities by 800 miles, eliminating 1.4 million miles from our transportation network and reducing Scope 3 GHG emissions by 2,100 metric tons.

1.4 million miles
eliminated from transportation network

reducing GHG emissions by
2,100 metric tons

Energy Use & Efficiency

About 94 percent of our Scope 1 & 2 greenhouse gas emissions result from our use of natural gas and electricity. Therefore, we track energy use at the facility level on a monthly basis and provide regular reports to management, sharing progress toward our greenhouse gas reduction goal. Many of our locations also track these metrics on a daily or weekly basis, making energy use a key performance indicator for daily operations.

Between FY08 and FY16, we increased our total electricity use by 3.5 percent and decreased natural gas use by 1.1 percent. Our energy intensity — or energy use per pound of product produced — increased for natural gas by 2.3 percent, and increased for electricity 4.7 percent. To further drive accountability in improving energy efficiency, we've added site-specific GHG reduction goals to the performance expectations of senior leadership and managers throughout the company.

Now You See It, Now You Don't

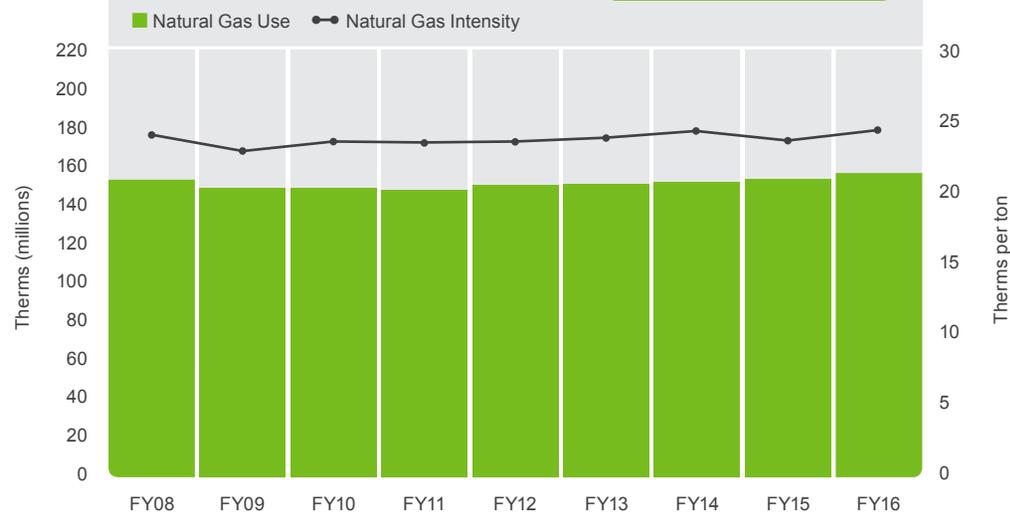
The Green Team at our Lamb Weston potato facility in Richland, Wash., set their sights on energy savings, making a focused effort to reduce electricity use with low-cost lighting controls. Realizing an empty, fully-lighted room is a room full of wasted energy, the team took on a complete audit of the facility and identified 56 rooms — equipped with 314 fixtures and 919 lamps — using a total of 258,000 kWh



of electricity per year. Installation of motion sensors resulted in a 48 percent improvement in affected rooms, delivering a 0.2 percent reduction in facility energy use.

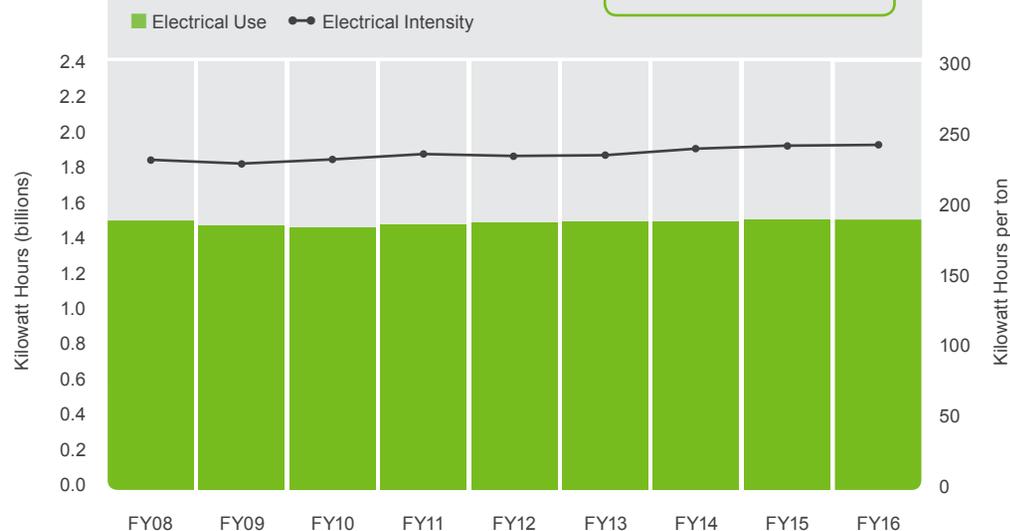
Natural Gas Use

[View Data Summary](#)



Electrical Use

[View Data Summary](#)



Water Resources

Water is undoubtedly among the planet’s most critical resources. With agriculture accounting for approximately 80 percent of consumptive water use in the U.S., our suppliers and contracted growers depend on the availability of clean water to grow crops and produce the raw materials needed for making our food¹. Our own facilities rely on access to clean water to operate, prepare food on a commercial scale and ensure that our equipment meets or exceeds food safety and quality standards.

Our Management Approach

Our water resource strategy guides how we actively manage water resources across the value chain and factors in both water use and water quality. For each of our manufacturing facilities, we track direct water use on a monthly basis, charting progress towards site-specific, year-over-year reduction goals that are set as part of the annual planning process. Having a very diverse product portfolio, there’s a wide range of water used to prepare different foods. Therefore, our facilities water use reduction goals vary based on opportunity. For example, some of the foods we make — such as peanut butter — requires very little process water. Others are much more water intensive, either in actual food preparation or sanitation requirements. This kind of insight allows us to make strategic decisions about where and how we focus our resources.

We report progress towards annual water use reduction goals to our operations leadership team as part of the period review, along with other sustainability metrics. Progress towards these goals is included in operations leadership, plant management, and other key individuals performance appraisals.

To manage indirect water resources in our supply chain, we are collaborating with our contracted potato and tomato farmers to implement best practices for water conservation and water quality management. Our long-term relationships with these farmers and material influence in the U.S. marketplace positions us to make the most impact in these areas. Learn more in the [Good Food | Sustainable Agriculture](#) section.



Water Wisely

Looking for opportunities to utilize water more wisely, Lamb Weston’s Richland, Wash., green team identified a method to reuse overflow water instead of letting it go down the gutter, reducing water use by 2.8 percent.

12.6 million gallons
of water conserved

2020 Vision: Reducing Water Use and Address Water Risk

- Reduce water use by 20 percent per pound of production²
- Continue to monitor changes in water availability and quality in the areas where we operate

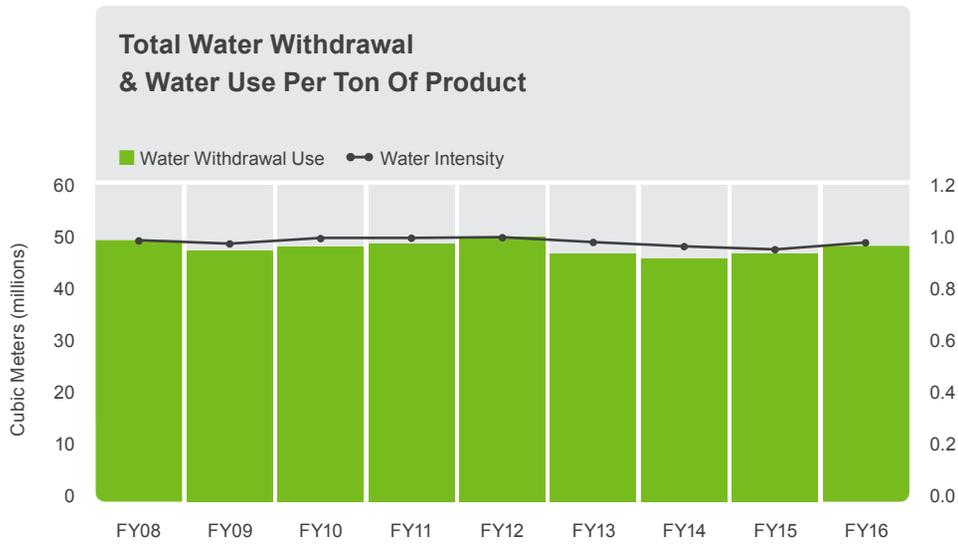
²From baseline levels in 2008

¹United States Department of Agriculture Economic Research Service

2020 Sustainability Vision for Water

2020 Vision: Reduce water use by 20 percent per pound of production by 2020.

In FY16, ConAgra Foods decreased its total water use by 1.2 percent compared to FY08. Our water intensity — the water we use per pound of production — decreased by 0.06 percent during this same period.



[View Data Summary](#)



Water — Too Precious to Waste

Our frozen potato facility in Park Rapids, Minn., is planning for its future by shifting their culture on how water is used in the facility today. By transitioning from unlimited access of high pressure water to limited access while encouraging associates to minimize waste generated, the team realized by working smarter they can be just as effective while using less. This change to conservation minded behavior has resulted in a 9 percent reduction in water use per pound produced.

9 percent
reduction in water use
per pound of product



Hot Water Reduction

Our Focus Improvement team at the Chef Boyardee facility in Milton, Penn., was dedicated to improving ravioli production and quality. The team noticed that a large variability in the amount of water used was wasteful and could possibly affect quality. A minor adjustment and the addition of sensors allowed for better control of the volume of hot water added to the blanchers. This reduced 13.6 million gallons of water a year and showed how the quick actions of a motivated team can create significant impacts.

13.6 million
gallons
water saved annually

Water Withdrawal Source, Water Use & Wastewater Discharge Destination

More than 38 percent of the water we use in our facilities is recycled and used for irrigation at neighboring farms, returning a significant portion of the water to beneficial agricultural use.



Moving:
Moving Raw Ingredients

We use water to move some ingredients through our facilities. For example, tomatoes are unloaded from trucks coming straight from the farm and put into flumes, where they float to our steam peelers. Flotation helps to protect the tomatoes from damage, allows us to better sort them for best use in our products, and cleans them of soil and stems.

Washing:
Preparing Ingredients

Many ingredients such as potatoes and beans need to be washed before they are cooked, just as they would at home.

Cooking:
Cooking Food

Whether we are blanching beans, cooking pasta or steam peeling tomatoes, we use water and steam to cook food.

Cleaning:
Sanitation

Keeping our food safe requires a rigorous sanitation schedule. Water is used to routinely clean our facilities, kitchens and preparation areas.

Direct Water Risk Exposure

Water-related risks can be particularly threatening to the food industry, with a global supply chain intensely dependent on the availability of clean water to grow ingredients. Managing water risk — both at our own facilities and those embedded in our supply chain — is critical to ConAgra Foods' long-term business success.

The extremes in water crisis over the past several years have demonstrated how water is indeed a critical local issue, with potential for global consequences. Historic flooding of the Missouri and Mississippi Rivers in the central United States in 2011 was followed by record-setting droughts the following year. In fields that were completely washed out by flooding just a year prior, cornstalks struggled to grow, turning brown due to the lack of water. Ninety-five percent of the tomatoes in the U.S., including those used for Hunt's® ketchup and other ConAgra Foods' products are grown in California, which continues to face one of the most severe droughts on record. These realities prove that managing water risk is an integral part of business planning.

ConAgra Foods has responded to the [CDP Water Program](#) since its inception. Our publicly available responses provide information to the global marketplace on investment risks and opportunities associated with water risk.

For the past six years, we've mapped each of our facilities against areas of watershed stress. Since FY14, we've utilized the World Resources Institute's Aqueduct Water Risk Atlas, which considered twelve key indicators of water risk to create global overall water risk maps. Risk indicators include: overall physical risk (quantity & quality), baseline water stress, inter-annual variability, seasonal variability, flood occurrence, drought severity, upstream storage, groundwater stress, return flow ratio, upstream protected land, regulatory & reputation, media coverage, access to water, threatened amphibians.

Starting in FY16, we began to use the Food & Beverage weighting profile provided by the Aqueduct Water Risk Atlas. This weighting scheme reflects risks and challenges experienced by the Food & Beverage industry and additional

weighting is given to specific risk categories based on relevance to our industry.

Overall water risk results from the tool show 46 percent of our facilities as low to medium risk, 46 percent as medium to high risk, and 7 percent as high risk. These 4 high risk locations represent just over 1 percent of our total annual direct water use.

Despite the fact that much of our water use is from facilities located in areas of low to medium water risk, effectively managing water resources — both in terms of water use efficiency and wastewater discharge quality — is one of our top sustainability priorities. In the years ahead, we plan to take our analysis beyond the Aqueduct Water Risk Atlas and leverage knowledge of local watersheds and regulatory environments to better understand our risk exposure.

ConAgra Foods is committed to continuing to monitor and mitigate water risk in our operations and supply chain.



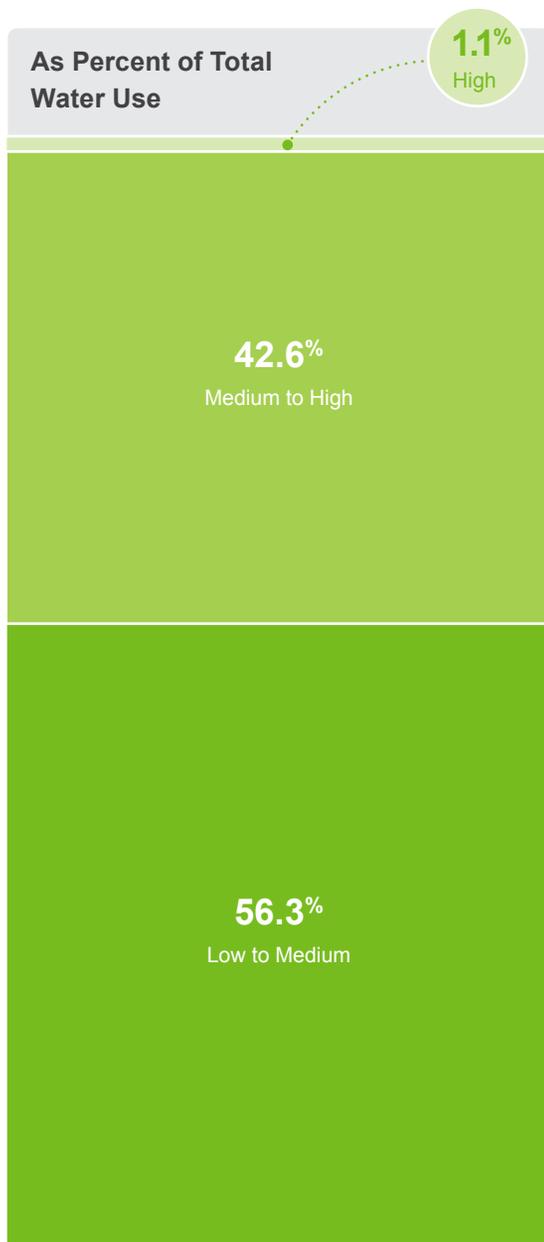
Saving Water in Dry Seattle

Our foodservice facility in Kent, Wash., realized that treatment chemicals were prohibiting the facility from beneficially reusing water in their cooling towers. Interested in recirculating the water and reducing total water consumption, the plant searched for alternative solutions.

After the team recognized salt could be used in place of the chemicals, 2.8 million gallons of water were able to be conserved annually.

2.8 million gallons conserved annually

Water Risk by Location & Percent of Total Water Use



High Risk 4 locations, 1.1% of total water use

- Carol Stream, Ill.
- Quincy, Mich.
- Rensselaer, Ind.
- Streator, Ill.

Medium to High Risk 26 locations, 42.6% of total water use

- American Falls, Idaho
- Archbold, Ohio
- Brookston, Ind.
- Council Bluffs, Iowa
- Cranbury, N.J.
- Fresno, Calif.
- Hamburg, Iowa
- Helm, Calif.
- Indianapolis, Ind. (2 locations)
- Irapuato, Mexico
- Lake View, Iowa
- Lincoln, Neb.
- Maple Grove, Minn.
- Marion, Ohio
- Menomonie, Wis.
- Milton, Pa.
- Morral, Ohio
- Oakdale, Calif.
- Park Rapids, Minn.*
- Shangdu, China
- Taber, Canada
- Trenton, Mo.
- Twin Falls, Idaho
- Warden, Wash.*
- Waterloo, Iowa

*Owned by joint venture

Low to Medium Risk 26 locations, 56.3% of total water use

- Boardman, Ore. (3 locations)
- Boisbriand, Canada
- Connell, Wash.
- Delhi, La.
- Dickson, Tenn.
- Dresden, Canada
- Hermiston, Ore.
- Humboldt, Tenn.
- Kent, Wash.
- Louisville, Ky.
- Macon, Mo.
- Marshall, Mo.
- Memphis, Tenn.
- Newport, Tenn.
- Pasco, Wash. (2 locations)
- Paterson, Wash.
- Quincy, Wash.
- Richland, Wash.
- Russellville, Ark.
- St. Louis, Mo. (2 locations)
- Sylvester, Ga.
- Troy, Ohio

Eliminating Waste

Wasted food is a critical issue for all aspects of sustainability. It is socially unacceptable that one in six Americans face food insecurity while 30-40 percent of food grown for feeding people is wasted. There is also staggering environmental consequences when food ends up in a landfill and degrades to produce harmful methane gas. These consequences are compounded when we consider the resources required to grow, transport and prepare that food. And lastly, the economic losses associated with waste of all kinds, particularly wasted food, are simply not good business.

Sources: U.S. Environmental Protection Agency; Food Waste Reduction Alliance, Feeding America

Our Management Approach

We are working to systematically and strategically reduce the amount of waste we generate in our facilities to capture the maximum value of the materials we buy. For unavoidable wastes, we work hard to keep them from ending up in landfills. Nearly all solid waste generated at our manufacturing facilities consists of food and packaging materials, much of which should be more aptly characterized as “byproduct” instead of “waste.” By reframing the way we talk about these materials, we can begin changing attitudes and behaviors in our facilities to make even greater gains in our waste reduction efforts.

For each of our manufacturing facilities, we track landfill and material diversion data monthly from all of our facilities, using more than 15 descriptive categories. With this detailed waste characterization, our teams have insight on where the biggest opportunities exist. Our continuous improvement program — based on a “zero loss” philosophy — drives maximum use of our material resources. We are working hard to identify sources of waste

throughout our facilities and practices and seeking out ways to reduce that waste at the source. For example, we’re reducing waste through improved yields, first pass quality, strategic production initiatives and better design. Facility Green Teams — comprised of cross-functional, salaried and hourly employees — are also critical in leading waste reduction and recycling programs. These teams have proven effective in enhancing recycling efforts and identifying opportunities to reduce waste at the source. Their efforts are supported by plant management and operations leadership, with direct assistance provided by the corporate sustainability team, Enterprise Procurement, and other functions. We report progress towards landfill avoidance and waste reduction goals to our operations leadership team as part of the period review, along with other sustainability metrics. Progress towards these goals is included in operations leadership, plant management and other key individuals’ performance appraisals.

2020 Vision: Eliminating Waste and Keeping it Out of Landfills

- Reduce waste generated in our facilities by one billion pounds.*
- Continue our zero waste-to-landfill journey, while focusing on directing materials to the most beneficial use.
- Lead the industry in packaging for sustainable systems with continuous improvement of design and expertise in the role packaging plays in preventing food waste.

* Includes Private Brand & Lamb Weston facilities

Zero Waste to Landfill Journey

We are very proud of the work that has been done to keep materials out of landfills. In FY16, more than 94 percent of solid waste generated from our facilities was diverted to more beneficial use through recycling, donations to feed people, use as animal feed, energy generation or land applications as a soil amendment.

At the same time, we've turned our focus to reducing and eliminating wastes at the source, taking notable strides toward our goal of avoiding one billion pounds of waste by 2020. By reducing total waste generated through improved material utilization and source reduction, we have avoided 361,407,230 pounds of waste compared to FY11, achieving 36 percent of this goal. In the years ahead, ConAgra Foods remains committed to our zero waste to landfill journey and keeping valuable materials out of landfills.

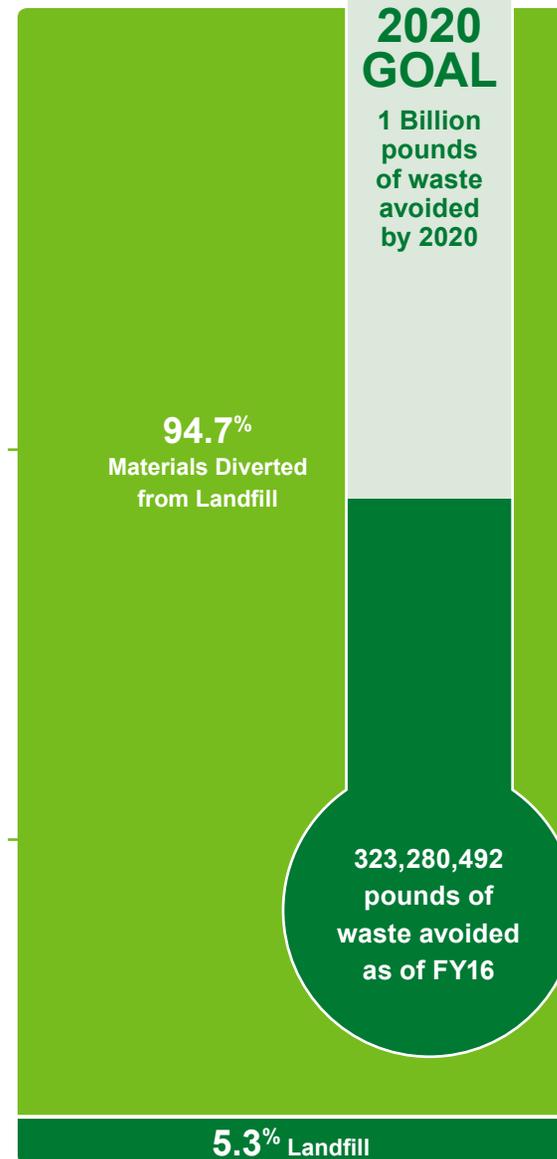
Celebrating Our Zero Waste Champions

Twenty-three of ConAgra Foods' facilities, representing 83 percent of total waste generation, send less than 5 percent of the waste they generate to landfills. We annually recognize these facilities through our internal Zero Waste Champion Awards program, celebrating each year they achieve a 95 percent or greater diversion rate to reinforce this journey. In FY16, two facilities achieved a true zero waste to landfill where all of the material is sent to a beneficial reuse.*



- American Falls, Idaho
- Boardman, Ore. (2 locations)
- Connell, Wash.
- Cranbury, N.J.*
- Dresden, Canada
- Hamburg, Iowa
- Hermiston, Ore.
- Irapuato, Mexico
- Lake View, Iowa
- Maple Grove, Minn.*
- Menomonie, Wis.
- Oakdale, Calif.
- Park Rapids, Minn.
- Pasco, Wash. (2 locations)
- Paterson, Wash.
- Quincy, Wash.
- Richland, Wash.
- Taber, Canada
- Twin Falls, Idaho
- Warden, Wash.
- Waterloo, Iowa

FY16 Waste Characterization



Zero Waste to Landfill Journey



Making Raviolis More Efficiently

This past year the Focused Improvement team at our Chef Boyardee® facility in Milton, Penn., passionately assessed all aspects of ravioli formation to prevent unnecessary yield losses. They realized ingenious ways to overcome design flaws in the equipment used to make ravioli filling as well as conveyors to transfer the raviolis. Additionally, they recaptured the dough which was removed during the ravioli cutting. These combined efforts improved overall ravioli quality by reducing potential for damage and allowed more than 620 tons of ingredients which were needlessly disposed of to be used the way they should be.

620 tons
food waste eliminated



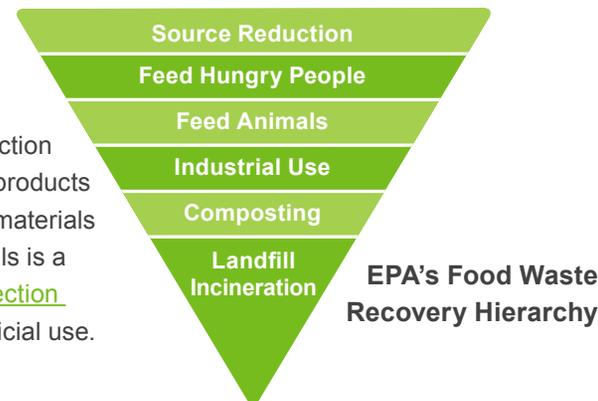
Keeping Inner Mongolian Grasslands GREEN

As our newest Lamb Weston frozen potato facility in Shangdu, China, began its first year of operation, they were motivated to become a Zero Waste Champion and overcome regional challenges to recycling. To develop a sustainable culture, employees were educated on recycling and its benefit to their work environment, community, and planet. The idea took off as employees embraced the program and were excited to work with local businesses and bureaus. By building relationships in their community they recycled packaging and scrap metal and sent potato peels to nearby farmers to feed animals. Through the Shangdu team's diligent work they were able to divert more than 9,200 tons of material from landfill, 88 percent of their waste, and set the recycling program up for success.

more than **9,200 tons**
material waste eliminated

Eliminating Wasted Food

Food losses and waste make up a large portion of the solid waste and by-products generated at our production facilities. Causes of waste are things like yield losses during production, excess inventory of discontinued products or ingredients, and products that were made that didn't meet our high quality standards. Because organic materials degrade in landfills and generate methane, a potent greenhouse gas, keeping these materials out of landfills is a core component of our waste and climate strategies. Aligned with the principles of the [Environmental Protection Agency's Food Waste Recovery Hierarchy](#), ConAgra Foods strives to redirect food waste to its most beneficial use.



Source Reduction

Preventing food waste before it is created is the best thing we can do for the planet and our business.

A cross-functional team at our pudding facility in Waterloo, Iowa, noticed that pudding was being wasted as part of the flavor changeover process in the plant. The high quality pudding, albeit uniquely flavored, was used to create a new blended pudding SKU which was packaged into finished goods and sold to correctional facilities, eliminating 1,048 tons of food waste previously destined for the landfill.



Feed Hungry People

If our products or ingredients cannot be sold, donating to those in need is the next best thing.

Various Feeding America locations acquired on-site USDA inspectors, which allowed us to expand our donation capabilities to include highly nutritional products containing meat. With donations now possible, our Council Bluffs, Iowa, facility was able to continue their relationship with the local Food Bank for the Heartland in Omaha, Neb., by donating more than 100,000 Salisbury steak meals to be re-labeled under USDA supervision.



Feed Animals

Ingredients that cannot be used to feed people may be used to feed animals.

If we are unable to feed people, the next best option is to provide food to animals, allowing nutritious and valuable organics to continue to have a purpose. The Green Team at our grocery facility in Archbold, Ohio, was focused on directing food waste to its highest value. By improving processes to avoid contamination with raw beef, the team re-directed 280 tons of food waste that was being composted to safely feed animals.



Industrial Use

Fats oils and grease should be rendered into biofuel, where possible.

Our Lamb Weston facility in Boardman, Ore., experienced some strain in diverting their used cooking oil due to low petroleum prices. The team refused to give up and was committed to finding an outlet. After many inquiries of potential outlets, an alternative biodiesel plant was located which allowed more than 280 tons of oil to be manufactured into biodiesel.



Composting

Turning food into a valuable soil amendment.

Food which is still packaged can often be difficult to find an outlet for, since de-packaging typically needs to occur before recycling or composting is performed. The Green Team in Archbold, Ohio, is proud to divert over 90 percent of waste from landfill, and actively works with local suppliers to maintain their diversion rate, which includes packaged food waste. When an alternative outlet for canned food was necessary, the team worked with a local composter to help acquire a grant for a can separator. This collaborative effort helped divert 1,300 tons of canned food waste from the landfill.



Keeping food at its most beneficial use, in FY16 we donated more than 27.1 million pounds of edible, safe and wholesome food to the Feeding America network.

Working Together to Tackle Food Waste

ConAgra Foods is an active participant in the [Food Waste Reduction Alliance](#), a collaborative effort of the Grocery Manufacturers Association (GMA), the National Restaurant Association (NRA) and the Food Marketing Institute (FMI). This Alliance brings together key players from food manufacturers, food retailers and food service industries to work toward common goals to reduce the generation of food waste, to enable more donation to feed hungry people and to recover and recycle more food waste — keeping it out of landfills. The Alliance is working tirelessly to raise awareness of the food waste issue in the United States and has delivered tools that will help others make progress against these goals.

ConAgra Foods has signed on to the [USDA Food Waste Challenge](#). Launched in June 2015 by the U.S. Department of Agriculture, the challenge encourages producers, processors, manufacturers, retailers, communities and other government agencies to make public commitments to specific actions to reduce food waste and join efforts to: reduce food loss and waste, recover wholesome food for human consumption and recycle discards to other uses including animal feed, composting and energy generation. These are all things already aligned with ConAgra Foods' core philosophy, and we are proud to be an early adopter of this challenge.



Packaging Sustainability

How important is our packaging? In addition to delivering safe, great-tasting food to consumers, it provides nutritional information, preparation instructions and in many cases, convenience and portion control. Packaging shape and design helps identify our brands, making them easier for consumers to find in stores and enhancing the overall experience with our food. Packaging preserves freshness, extends shelf life and provides important protection to help avoid food waste from spoilage or damage. With so many food options and formats offered across different sections of the store, we use a large variety of packaging materials — from corrugated boxes and paper-based cartons to plastic containers and metal cans — to perform all these functions.

Understanding that the materials we use must first meet food safety and consumer performance requirements, we are committed to continually improving our packaging to produce the best environmental outcomes for the total system. Our 2020 Vision for packaging focuses on minimizing waste throughout the complete product and package system. We strive to use the right amount and the right kind of packaging for the job. Packaging can be part of the solution to avoiding food waste both in the home and throughout the supply chain. We constantly look for ways to use packaging more efficiently and effectively without compromising consumer value. After all, we recognize that people buy our products to enjoy our food, and we

are committed to giving them the best possible experience, with packaging as an enabler.

Our Research & Innovation (R&I) team is responsible for delivering these results, while ensuring that our packaging meets the needs and expectations of our customers and consumers. We use lifecycle thinking and industry collaboration to evaluate the impacts of packaging materials and formats from sourcing,

manufacturing, delivery and consumer use through end-of-life. To assist in making more sustainable decisions when developing new food and processes, ConAgra Foods has invested in lifecycle modeling tools for both packaging and product design, to help us more accurately visualize the impact of our products throughout their lifecycles.

ConAgra Foods' Principles of Sustainable Packaging

Protect the product, and deliver it safely to our customers and consumers by:



Update on the Discontinuation of Bisphenol-A and Vinyl in Packaging

In recent years there has been an increasing amount of consumer concern around the use of Bisphenol-A (BPA) in the coating systems of food products that utilize metal packaging. While the company and regulatory authorities continue to stand behind the acceptability of BPA for these uses, as a response to these consumer concerns, we have committed to discontinuing the use of BPA from the linings in all of our packaging.

On July 30, 2015, we announced the discontinued use of BPA in the linings used for our cans across the entire portfolio, including all canned Hunt's®, Ro*Tel®, Chef Boyardee® and Van Camp's® branded products. Continuing our attentiveness to consumer concerns, we also discontinued the use of vinyl containing liners throughout our entire consumer packaging. The company does import into the U.S. and Canada a small quantity of canned products with BPA liners and is working with suppliers of these brands to convert to non-BPA liners. The company also on occasion may need to source products from contract manufacturers that do not have non-BPA liner capabilities. If this occurs, we attempt to source the minimum quantity of products necessary until a longer term non-BPA or non-vinyl option is identified.

Through a strategic partnership with The Ardagh Group, we're delivering on our commitment to discontinuing the use of BPA and vinyl in our coating systems. By transitioning to a new, two-piece can technology, we've transformed steel can packaging to both eliminate BPA coatings and reduce packaging use. By using a steel can with optimized strength, we've reduced the overall material use by more than 10 million pounds annually. This transition has occurred across all six of our canning facilities, as well as select contract manufacturers, and delivered added business value by drastically reducing the number of unique specifications, greatly simplifying how we purchase, inventory and use cans.



Now Serving: A Better Banquet

By taking a lifecycle approach to redesigning the line of Banquet® frozen meals, we were able to create packaging more efficiently through every step of the supply chain. Working with food scientists to reformat meals and packages that complemented each other, Banquet's trays, cartons, and cases were all reworked to reduce the amount of packaging needed to get the job done.

Packaging materials are now more efficient to ship into our plants and more efficient to ship to our customers, resulting in a reduction in trucks equating to 43,000 gallons of diesel fuel. The new line matches the right food to the right amount of packaging to address the variable needs of all members of the family.

1.35
million
pounds of
packaging
reduced

43,000
gallons
of diesel fuel
conserved

Defining the Role of Packaging in a Sustainable Society



ConAgra Foods is proud to be a founding member of the American Institute for Packaging and the Environment (AMERIPEN), a packaging trade organization created to advocate for environmentally and economically sound packaging policy improvements. AMERIPEN educates stakeholders about public policies that impact the packaging value chain. As an advocate for the packaging industry — which includes raw material producers and packaging manufacturers, users and fillers, as well as retailers and material recovery operations — AMERIPEN drives policy-related conversations about packaging and the environment. The organization has made considerable progress in advancing its objectives, completing and publishing primary research on packaging's role in the value chain, collection and recycling infrastructure of the 100 largest U.S. cities and funding mechanisms for improved collection of used packaging. ConAgra Foods continues to play a leadership role in these important conversations.

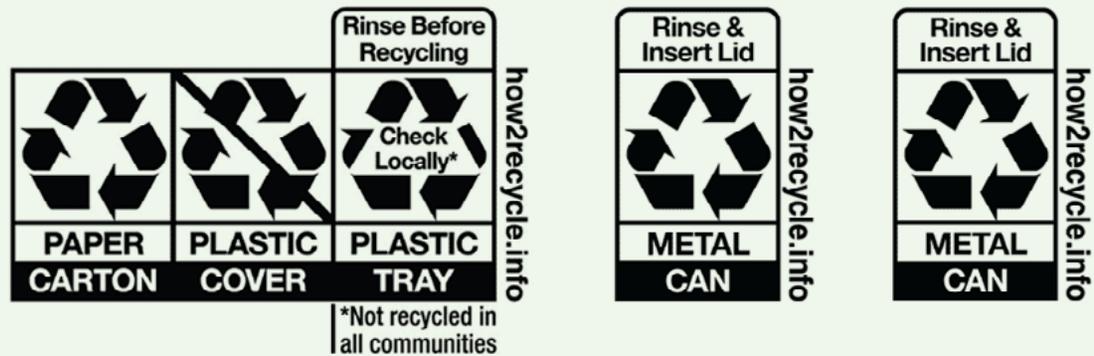


Three years ago, ConAgra Foods became a member of the How2Recycle label program — one we helped to develop with the Sustainable Packaging Coalition. This label addresses the need for more complete and accurate end-of-life instructions for packaging and drives clarity and consistency for recycling messaging on packaged goods. The How2Recycle label helps consumers understand how to dispose of each component within the package system, and whether it is widely collected or not. In FY15, we adopted the label on 23 brands and almost 300 individual products, with a future goal of use on all products. Visit www.how2recycle.info for more details.



As part of our commitment to packaging and the environment, ConAgra Foods has been a member of the Association of Plastics Recyclers (APR) since 2010. APR is the national trade association representing companies who collect, reprocess, convert and use more than 90 percent of the recycled plastic in North America. They serve as an advocacy group for the recycling of post-consumer plastics of all kinds by developing standards and programs for design for recyclability, testing protocols, and providing factual communication on the benefits of recycling for consumers and municipalities. We embrace APR's goals as a part of our mission to deliver quality products with the lowest overall environmental impact using lifecycle thinking.

How2Recycle Labeling





Good Food

Food Safety & Quality

Food safety and quality is the single most important issue for our industry. When people are enjoying food — at home or away — they do not question whether it is safe to eat. Yet, every year, about 48 million Americans — 1 in 6 — get sick from eating contaminated food, according to the Centers for Disease Control and Prevention. Of that number, 130,000 are hospitalized with foodborne illnesses, and 3,000 die. A 2010 study sponsored by The Pew Charitable Trusts pegged the total annual cost of foodborne illness at \$152 billion. Food safety and quality is an issue that must be addressed in every step of the value chain — from farm to fork — and is of utmost importance to all of our stakeholders.

Our Management Approach

ConAgra Foods has a number of rigorous food safety and quality policies and procedures that ensure the efficiency and effectiveness of our food preparation and delivery to customers. Our programs cover everything from how our employees inspect ingredients as they arrive at our facilities to what temperature our food should be stored at as it leaves our facilities for delivery to our customers. Food safety is part of our culture and extends through all levels of our company because we understand that it's everyone's responsibility. Our Food Safety & Quality teams manage the integrity of our food from farm to fork, beginning with sourcing ingredients, through preparation and delivery to our customers and consumers.

These teams are comprised of experts who provide functional leadership in key areas such as:

- Food safety and quality in manufacturing and distribution
- Supplier food safety and quality
- Consumer affairs
- Sanitation
- Allergens
- Microbiology
- Thermal processing
- Religious certification (Kosher, Halal)
- Toxicology
- Chemistry
- Engineering

In addition to employing subject-matter experts who can share their expertise on an ongoing basis, we provide training opportunities to all employees that impact food safety and quality, often bringing in outside speakers to share information about the newest and emerging food safety practices.



Nothing is more important than the safety and purity of our food.

Ensuring Safety & Quality from Farm to Fork

As both a consumer foods company and commercial foodservice supplier, ConAgra Foods is uniquely positioned within the food industry to affect food safety and quality. We are committed to ensuring the safety and quality of our branded and private branded food by implementing what we believe to be best-in-class processes in our facilities and by working with suppliers to ensure we have a trusted supply of ingredients. One reason for our success in working with and educating suppliers is that we, too, are a major supplier to the food industry. We supply numerous foodservice, retail and food processors with menu offerings and ingredients. Though our business models are different, our commitment to ensuring food safety and quality is consistent and unwavering.



Research, Development & Product Innovation

Designing food safety and quality elements into new foods and packaging includes validating preparation and cooking instructions through a dedicated team of experts in microwave technology. Our packaging is designed, tested and continually re-evaluated to ensure that it is performing as intended to maintain the wholesomeness, quality and safety of the food.



Procurement & Ingredient Sourcing

In addition to our internal supplier quality and auditing teams, we use registered certification bodies to audit our suppliers' facilities on an annual basis against Global Food Safety Initiative (GFSI) standards.



Manufacturing & Production

We continually invest in our facilities with new equipment and technology to deliver against the industry's high food safety and quality standards, and proactively identify opportunities for continuous improvement through our internal Food Safety and Quality audit program and creating a "zero-defects" culture. We drive root-cause solutions and develop employee skills to minimize food safety and quality risks.



Transportation, Warehousing & Distribution

We ensure the safety and quality of our food by monitoring temperature and packaging integrity throughout the storage, transportation and distribution stages.

Enhancing Safety & Quality Through Strategic Sourcing

ConAgra Foods believes that collaborative relationships with our strategic suppliers makes our business stronger. Together we are working diligently to enhance the consumer experience, increase collaboration on food safety initiatives and increase visibility on emerging industry issues.

These partnerships not only help take our own food safety programs to the next level, but also enhance food safety throughout our supply chain, while positively impacting the industry as a whole. Our comprehensive supplier quality program is an integral part of our procurement strategy. We only buy and use ingredients that comply with the appropriate regulatory requirements for food safety.

In addition to our internal audit team, we use registered certification agencies to audit our suppliers' facilities on an annual basis using Global Food Safety Initiative (GFSI) standards. For any issue identified during an audit, we follow up by approving and confirming implementation of corrective actions. Our internal audit team conducted 236 total facility audits, of which 119 were at supplier locations.



The Most Critical Ingredient in Food Safety

The success of any food safety program depends on people, and our employees are trained extensively on safe food-handling practices and Good Manufacturing Practices (GMPs) to prevent foodborne illness. These practices include hand washing, appropriate footwear and clothing and proper hairnet use. In addition, our sanitation employees are highly trained to thoroughly clean our kitchens and preparation lines. We dedicate a significant amount of time, resources and expertise to ensure our food is prepared in a clean environment.

Food Safety Audit & Certification Programs

At ConAgra Foods, we strive to be the best, and doing so requires both internal and external validation of our work. Our robust internal food safety audit program is a reflection of our continuous improvement culture, driving us to always raise the bar. Responsible for being our toughest critic, our internal food safety and quality audit team proactively identifies food safety and quality enhancement opportunities at our facilities. Our internal food safety auditors help us continually improve by visiting our facilities, suppliers and co-manufacturers to observe employee behaviors and ask questions about their processes.

In addition, we have achieved certifications from independent and external food safety auditors according to globally recognized food

safety and quality standards, as outlined by the Global Food Safety Initiative (GFSI). As one of the first U.S. companies to adopt the program, ConAgra Foods has aggressively pursued GFSI certification, a program led by food retailers and manufacturers. Our food safety culture is embraced throughout the entire organization.

Several food safety standards have been developed and approved through the initiative, and ConAgra Foods has achieved certification through two of those standards: SQF or BRC, depending on the business segment. When plants earn SQF or BRC certification, it means they have enhanced their food safety and quality systems, driving better business results.



“ Our internal food safety auditors help us continually improve by visiting our facilities, suppliers and co-manufacturers to observe employee behaviors and ask questions about their processes. ”

100 percent

of ConAgra Foods full-time production facilities continue to be GFSI-certified



Home Food Safety

Food safety in the facilities in which we make food is a top priority for us. Similarly, consumers need to use good food safety practices in their own homes and kitchens. To help consumers learn the fundamentals of home food safety, we partnered with the Academy of Nutrition and Dietetics for Home Food Safety®. This public awareness and education campaign is dedicated to providing information on the safe handling, cooking and storage of food at home. In addition to providing instructions and facts, this program provides food safety alerts, statistics and scholarships for college students to develop food safety awareness campaigns tailored for those living on campus.



Home Food Safety™

www.homefoodsafety.org

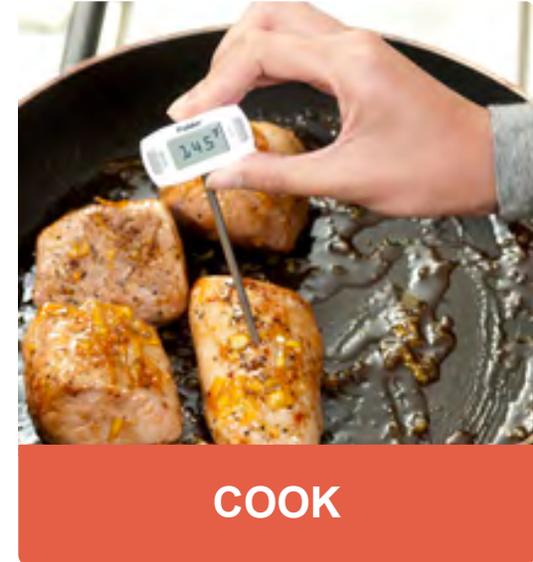
A Collaboration Between

eat right. American Dietetic Association

ConAgra Foods



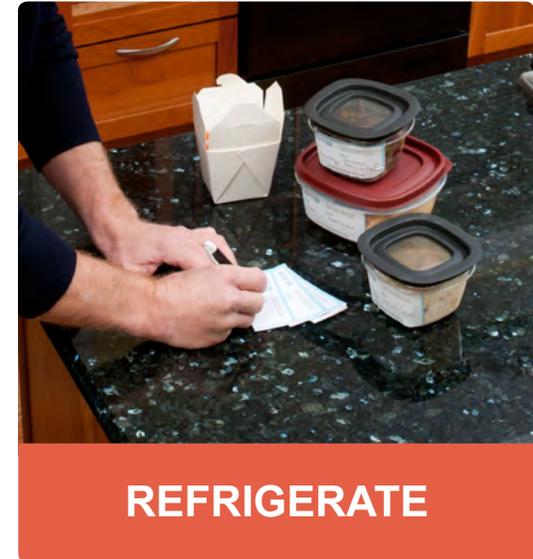
WASH



COOK



SEPARATE



REFRIGERATE

Nutrition

Nutrition is one of the most fundamental attributes of food, which in combination with other attributes — such as taste, convenience, ingredients and cost — ultimately defines the overall value to our consumers. Nutrition is intimately linked to health promotion and disease prevention, and as such, is a critical issue for nearly all of our stakeholders, most notably our consumers, customers, public policy makers, industry associations, investors and non-governmental organizations (NGO).

Our Management Approach

Our Research, Quality & Innovation organization is responsible for product development, including delivering against portfolio-wide nutrition improvement objectives. Within this group, our director of nutrition leads the development and implementation of strategic themes regarding nutrition. Progress and results are shared regularly with our senior leaders and periodically reviewed by members of the board of directors. We also share progress with an external Scientific Advisory Board, which was formed in 2006. Composed of leaders from research and academic institutions, these experts share their perspectives and knowledge to guide our strategy, actions and positions on nutrition-related issues.

Our overall approach to health and nutrition is grounded in three focus areas — portion and calorie control, dietary variety and heart health. Our [nutrition education program](#) creates a strong link to health and nutrition within our innovation process, enabling more informed business decisions. At the same time, we also invest in research to further our understanding of health and nutrition and share information externally. Health professionals have access to our educational materials and programs to support their continued development and ability to translate science-based information into practical guidelines and recommendations for consumers. We evaluate effectiveness annually, surveying outside health influencers to measure the strength of our commitment to, and in-market actions toward, providing healthier food choices.



Health & Nutrition Focus Areas

Food not only plays an important role in keeping us healthy, but also brings enjoyment and comfort to our lives. Our approach to nutrition and health is practical, realistic and focused on three broad areas: portion and calorie control, dietary variety and heart health.

More than 65 percent of the types of foods we make fit within at least one of these health and nutrition focus areas.

In FY16, a survey of external health professionals ranked ConAgra Foods No. 1 among large food companies for doing the best job at providing healthier food choices.

“As consumers’ beliefs about health and nutrition continue to evolve, ConAgra Foods evolves with them. Maintaining our focus on nutrition, while incorporating modern ingredients and flavors, makes it easier for people to eat well and feel good about their food choices when they select the foods we make.”

Kristen Reimers, Ph.D.,
Director, Nutrition, ConAgra Foods



Source: HealthFocus® 2015 International survey of registered dietitians and diabetes educators

Portion & Calorie Control

Eating the Right Amount

You can still enjoy the food you love, but eat a little less to achieve and maintain a healthier body weight. Health authorities agree that the overarching dietary challenge Americans face is managing the calorie-balance equation. That is the balance between calories consumed and calories expended. Understanding food portions and calories is a proven way to help manage body weight. That's why ConAgra Foods offers a wide range of foods with right-sized portions and reasonable calories per serving. Eighty-five percent of our single-serve meals and entrées across brands including Healthy Choice®, Banquet®, Marie Callender's®, Bertolli®, Kid Cuisine®, Chef Boyardee® and Blakes have 450 or fewer calories per meal, making portion and calorie control easy during meal time. We also offer many sizes and varieties of snacks and desserts in portion-controlled single servings with 150 or fewer calories across our Snack Pack®, Swiss Miss®, Slim Jim®, Orville Redenbacher's®, Andy Capp's® and Healthy Choice® brands, providing consumers with convenient, portion-controlled snacks between meals.

More than just delicious, our foods help consumers manage calories:

- Majority of single-serve meals and entrées contain 450 or fewer calories.
- Many varieties and sizes of single-serve snacks with 150 or fewer calories.
- Many additional foods which are calorie-reduced or have relatively fewer calories per ounce.

New Foods Introduced in FY16



Healthy Choice®
Nine new single-serve meals and entrées with an average of 260 calories per meal, including four low carb options with natural chicken.



Healthy Choice®
Four new frozen novelties with 80 or fewer calories: Fudge, Strawberry, Mango Peach and Raspberry.



Bertolli®
Three multi-serve meals: Chicken Parmigiana with 300 calories per serving, Chicken Florentine & Farfalle with 360 calories per serving and Spaghetti and Meatballs with 270 calories per serving.



Banquet®
Three new multi-serve microwavable mix dishes, Salisbury Steak, Chicken and Dumplings and Vegetables & Chicken all with 160 or fewer calories.



Chef Boyardee®
Two new multi-serve microwavable mixed dishes: Italian Sausage Marinara and Creamy Tomato Chicken, each with 200 or fewer calories per serving.



Slim Jim®
Three new flavors: Philly Cheesesteak, New York Buffalo and Cali Taco each with 140 calories per single serving.



P.F. Chang's®
New multi-serve Honey Chicken skillet meal with 460 calories per serving.



Snack Pack®
Three new offerings of 150 or fewer calories: Lemon-Lime Juicy Gel, Chocolate Fudge Pudding Bars and Chocolate Caramel Pudding Bars.

Single-serve Meals Help with Weight Management

For those of us who are watching our weight, eating right-sized portions is a key factor for success. Nutrition research shows that people who eat frozen single-serve meals as part of their overall weight management plan lose more weight and keep it off longer than those who solely rely on cooking, weighing and measuring out meals they make in their own kitchens.¹⁻⁵ The reason is simple — frozen single-serve meals make it easier to practice portion control. With most single-serve frozen meals from Healthy Choice,[®] Marie Callender's,[®] Banquet,[®] Bertolli,[®] Rosarita[®] and Kid Cuisine[®] at 450 or fewer calories, ConAgra Foods gives you plenty of options and variety to choose from when you want to eat right-sized portions.



Eating a Little Less Really Adds Up

Research shows that, for people who are overweight or obese, a very modest reduction in calories — just five percent or about 100 calories per day — would lead to a national savings of \$58 billion per year in medical expenditures due to a reduced prevalence of heart disease, diabetes, cancer and other health conditions. This cost savings is 10 times greater than the savings predicted from reducing sodium or saturated fat intake by 30 percent.

Source: American Journal of Health Promotion, 2009

¹American Journal of Clinical Nutrition 1997.

²Archives of Internal Medicine 2000.

³Obesity Research 2004.

⁴Diabetes, Obesity and Metabolism 2006.

⁵Academy of Nutrition and Dietetics Evidence Analysis Library, (Single serving portion sized meals and weight management) Accessed 15 August 2016.



Dietary Variety

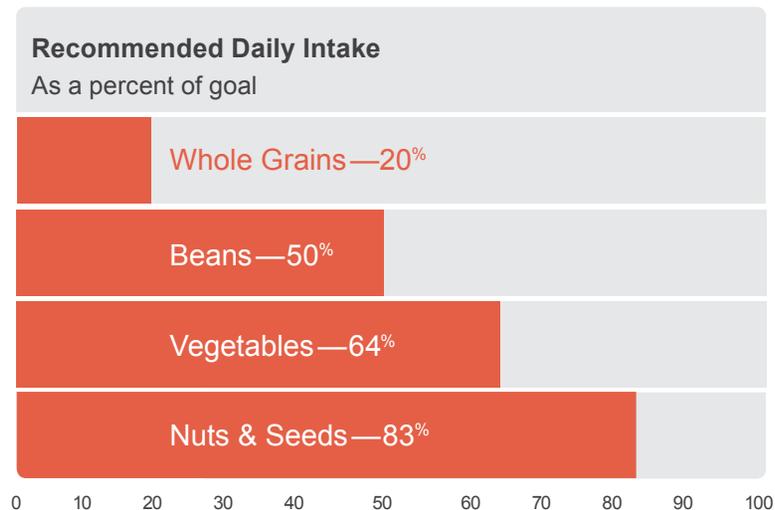
Eating the Right Balance of Foods

Eating a variety of foods from each of the food groups is one of the fundamental principles of eating well. Nutrition research shows that many people come up a little short when it comes to certain foods. For example, compared to recommended intakes, adults eat only about one-fifth of the amount of whole grains, one-half of the amount of beans and two-thirds of the amount of vegetables they should. ConAgra Foods makes many varieties of foods and snacks to help consumers fill the gaps on shortfall foods.

- We help consumers eat a greater variety of the foods they need by offering hundreds varieties and sizes of foods, including whole grain popcorn, tomatoes, other vegetables, seeds and beans.

Do consumers get enough variety in their diets?

National survey data show adults are consuming far less than the recommended amounts of whole grains, beans, vegetables and nuts & seeds.



Source: Advisory Committee Report on the Dietary Guidelines for Americans, 2010.

New Foods Introduced in FY16



Orville Redenbacher's® and ACT II®

Three new sizes of whole grain, butter flavored popcorn.



Ranch Style®

Two new bean products: Boraccho and Charro Beans.



Rosarita®

Two new products: Lower Sodium Refried Beans and Fire Roasted Diced Tomatoes.



RO*TEL®

One new tomato product: Fire Roasted Diced Tomato.



Hunt's®

Three new organic tomato products: Organic Diced, Organic Sauce and Organic Paste.



Peter Pan®

Two new products: Simply Ground Original and Simply Ground Honey Roast.

Home-grown Whole Grain

Ardent Mills, our milling joint venture, continues to provide whole-grain flours for ConAgra Foods' consumer brands and foodservice foods, such as Healthy Choice® frozen meals, Whole Grain Chef Boyardee® and The MAX® pizza crust. In addition, Ardent Mills offers these flours to our business-to-business customers, expanding the use of whole-grain flours throughout the marketplace. We also offer pastas made with 51 percent whole grains to our foodservice customers so their consumers have additional options to increase whole grain intake.

- Ultragrain® is specially selected white wheat milled to an ultrafine texture so it retains whole-grain nutrition but with the taste, texture and appearance of refined flour.
- Sustagrain®, milled from a unique, all-natural barley variety, is the highest-fiber whole grain available, containing three times the soluble and total dietary fiber of oats.
- Ancient Grains are all-natural whole-grain flours and multigrain blends made with amaranth, quinoa, sorghum, millet and teff, each of which is gluten-free.



Tomato Products – More than Just Delicious

Tomatoes are tremendously popular among Americans, comprising 19 percent of all vegetable consumption. What's more, about two-thirds of tomatoes consumed are in the form of tomato products, like those made by Hunt's®. Helping Americans eat more vegetables by highlighting tomatoes was the purpose of creating the red and orange vegetable subgroup within USDA's MyPlate food guidance system in 2010. Tomatoes are the main vegetable in this subgroup.

To learn more about how tomatoes might relate to total vegetable consumption, we compared heavy tomato consumers to typical consumers in the national dietary survey *What We Eat in America*.

Our findings:

- Heavy tomato consumers ate significantly more total veggies than other consumers, and in fact their intake approximated the MyPlate total vegetable target amount.
- About one-third of tomato products were eaten as main ingredients in a recipe. Of those recipes, the one contributing the most tomatoes was pasta with sauce.

Vegetables continue to be highlighted in research and public health reports as a harbinger of healthy eating. Tomato products, like Hunt's, not only hold universal appeal as a favorite ingredient, they hold promise as a way to help Americans achieve healthier diets.

“ An easy and delicious way to eat more veggies has been hiding right there on that plate of pasta with sauce! Often, tomato sauce and other tomato products are not viewed as nutrient-rich vegetable sources. But in fact, adding more tomato-based recipes to the weekly menu may be a very practical and thus, achievable dietary practice to help Americans eat more vegetables. ”

Kristin Reimers, Ph.D., Director, Nutrition, ConAgra Foods



Source: Reimers, K and Keast D. Tomato Consumption in the United States and Its Relationship to the US Department of Agriculture Food Pattern: Results From What We Eat in America 2005-2010. Volume 51, Number 4, July/August 2016.

Heart Health

Eating Right for Your Heart

Because heart disease is the leading cause of mortality and morbidity in the U.S., maintaining a healthy heart is a top priority for consumers. At ConAgra Foods, we make hundreds of varieties and sizes of foods that meet the highest federal government standards for promoting heart health. Foods including Healthy Choice® meals and soups, Hunt's® tomatoes, Orville Redenbacher's® popcorn, Van Camp's®, Rosarita® and Ranch Style® beans, Egg Beaters®, Ro*Tel® tomatoes and Alexia® potato and vegetable side dishes can be part of an overall heart-healthy diet because they offer controlled amounts of saturated and trans-fats, cholesterol and sodium.¹

- We make it easier for consumers to eat a heart healthy diet by offering heart healthy foods throughout the store, including meals, entrées, whole grain popcorn, tomatoes, other vegetables, beans, soups and egg whites.

New Foods Introduced in FY16



Healthy Choice®
Four new single-serve meals including Sweet and Sour Chicken, Chicken Fettucini Alfredo, Spaghetti & Meatballs and Beef & Broccoli.



Healthy Choice®
Four new dessert novelties meeting the Heart Health Criteria: Fudge, Strawberry, Mango Peach and Raspberry.



Egg Beaters®
Two new foods in convenient single serve packaging — Original Egg Beaters and 100% Egg Whites.



Rotel's®
New Fire Roasted Diced Tomatoes.



Hunt's®
Three organic tomato products: Diced Tomatoes, Tomato Sauce and Tomato Paste.

¹Centers for Disease Control and Prevention (CDC)

Communication Through Labeling and Outreach

Learning more about the food you eat happens in many ways. Whether glancing at a nutrition panel, reading ingredient statements, or seeking more information about your favorite products on the web, having access to the information you want to make informed decisions about what you eat is important. Knowing that, we're working hard to make information about our food more readily available and easier to understand.

Nutrition Labeling

The labeling of our food is an important element of our brand-building and marketing efforts. Being compliant with all legal and regulatory requirements is our first priority, and all labels go through a rigorous review cycle prior to being printed. Packaging graphics are reviewed by multiple functions, including registered dietitians, food labelers, nutritionists, food scientists, our legal department and marketers. While the printed package is the primary vehicle for ingredient and nutritional information, many of these people also review advertising and other marketing materials, such as websites, to ensure that accurate information is shared with our consumers.

We fully support consumers being as informed as possible about our food. In addition to direct communications via our Consumer Affairs Center, the printed package, and our branded websites, we are also piloting the SmartLabel™ program developed by the Grocery Manufacturers Association (GMA) with our Orville Redenbacher's

brand. SmartLabel™ will provide consumers with detailed information such as nutrition facts, ingredient definitions, allergens, certifications like organic or Non-GMO verified and many other product attributes. While voluntary, SmartLabel™ leverages readily available mobile technology that can provide consumers with another way to easily access detailed product information; more than could ever fit on a package.



“ Health professionals are important for guiding consumers on how to make practical food choices. Engaging these professionals with accredited webinars, national sponsorships and face-to-face conversations helps them better understand how ConAgra Foods continues to proactively evolve to meet public nutrition needs. ”

Kasia Burton, M.S., R.D., senior nutritionist, ConAgra Foods

Genetic Modification

ConAgra Foods agrees with the FDA and numerous trusted scientific bodies and regulatory agencies (World Health Organization, Food and Agriculture Organization of the United Nations, Organization for Economic Co-operation and Development) that foods and beverages that contain ingredients derived from genetically modified organisms (GMO) are safe and nutritious to eat. Given the potential for GMO to improve the quality, sustainable availability and nutritional value of food, we support its responsible use when based on sound science and appropriate regulatory and safety reviews.

What is GMO?

GMO is different from traditional plant breeding. GMO means adding specific desirable traits from one plant or microorganism to a food plant. It is not about inserting chemicals into foods. Examples of GMO efforts include those designed to allow crops to use less water or be grown on less land, to have enhanced nutritional attributes to be more resistant to weeds and pests.

Is it new?

GMO has been around for the past 20 years. Today, food that has been genetically modified is found in markets, throughout the grocery store and on restaurant menus. The Grocery Manufacturers Association has reported that at least 70 to 80 percent of the foods we eat in the United States contain ingredients derived from GMO sources.

What is ConAgra Foods doing?

We understand that GMO is an area of evolving public perception and opinion, and as a corporate citizen, we evaluate the impacts of our decisions on a wide range of constituents. As a result, ConAgra Foods is working cross-functionally, both internally and externally, to ensure company decisions are consistent with regulations and credible science. Our employees — from scientists to supply chain experts to consumer insight professionals — are engaging with key trade associations, international regulatory agencies, farmers, R&D organizations, non-profits, consumers, customers and socially conscious investor groups to inform our thinking. We also discuss this issue with external thought leaders in the fields of medicine, nutrition, food science and behavioral science. We stay abreast of legislation and welcome a national, uniform approach to disclosure on the use of GMOs in food. We stand behind the health and safety of all of our products, including those that contain ingredients derived from GMO sources, and believe consumers should be informed about the ingredients in their food. Additionally, the Consumer Affairs team is happy to provide information on biotechnology use in our food.

FAQs

Is it safe to eat your food if it includes ingredients produced using biotechnology (also referred to as “biotech, genetically modified organisms or GMO”)?

Yes, the U.S. Environmental Protection Agency, the USDA and the FDA have concluded that biotech food that is approved for human consumption is as safe and nutritious as food that is developed through more conventional methods. Throughout the past two decades, biotechnology has been used to improve yield, nutrition, resistance to drought and insects, and other desirable qualities of several common food crops, including corn and soy. At ConAgra Foods, we only purchase and use ingredients that comply with USDA and FDA regulations for food safety and nutrition.

Will you continue to use GM ingredients in your food?

The use of biotechnology is one of the most effective and sustainable ways to keep our food affordable, accessible and safe and helps us continue to provide high quality food to our consumers. We understand the field of food biotechnology is constantly shifting as advancements are made in the world of science. We will continue to reevaluate our internal policies, relying heavily on evolving science, consumer and customer expectations, and regulatory decisions. Ultimately, consumers will decide what is acceptable in the marketplace based on the best science and public information available. We will continue to listen carefully to our customers and consumers about biotechnology.

Allergen Labeling

Allergen and Sensitive Ingredient Management

A key component of our food safety program is carefully managing major food allergens throughout our supply chain and in our own facilities. Our allergen program promotes best practices designed to prevent cross-contact and to ensure that the presence of food allergens in a food is communicated clearly to consumers. In fact, our allergen management program pre-dates the passage of the Food Allergen Labeling and Consumer Protection Act (FALCPA) in 2004.

Our branded foods that contain allergens include a “Contains” statement located below the ingredient statement. This statement will use plain language to disclose any of the top eight food allergens contained in the food. We recommend consumers with food allergies always check the ingredient statement each time they purchase one of our foods because product formulations may change.



Some of our food packages may feature a precautionary “May Contain” statement. We always use Good Manufacturing Practices (GMPs) and thoroughly clean our equipment after using allergen-containing ingredients. In some cases, however, our efforts may not ensure the absence of a potential allergen simply due to the nature of the equipment or process. If one of our foods features a “May Contain” statement, we recommend that people allergic to the foods listed not consume the product.

On August 5, 2014, the FDA’s final rule for gluten-free foods took effect. All foods bearing a “Gluten Free” claim must assure they contain less than 20 ppm (parts per million) gluten. ConAgra Foods has some foods that bear this claim. They only do so, however, after meeting the requirements of a comprehensive program that reviews the ingredients, verifies the suitability of the facility, and incorporates appropriate testing to assure that all of our foods bearing gluten-free claims are in full compliance with the rule.

Our food safety program takes extra precaution when handling major food allergens*:



*As identified by the FALCPA

Interacting with the Nutrition Community

Nutrition research helps us understand how our foods fit within a healthy lifestyle. We share this information with researchers and other professionals in the nutrition community through publications and presentations at scientific meetings. In FY16, we shared the following research results:

- When college-age women replaced a high carbohydrate breakfast with egg whites (Egg Beaters) for a week, they felt fuller throughout the morning, experienced higher protein, potassium and calcium intakes, and ate less throughout the day. These findings support the growing body of research showing benefits of a breakfast high in egg protein.
- Fresh vegetables are often encouraged over canned vegetables, but in this study we found that both forms can be helpful to increase total vegetable intake. Adding canned tomato products or raw vegetables to participants' diets was effective in increasing their total vegetable intake, nearly reaching the government's MyPlate recommendations.
- Another study examining the effects of tomatoes on total vegetable intake showed that when participants added tomatoes to their diet, they increased their total vegetable intake from 1.6 cups to 2.2 cups per day, which approached the government's MyPlate goal of 2.5 cups per day. The overall body of research on tomatoes suggests that increasing tomato intake is a practical and effective approach to help people increase total vegetable intake.
- As shown in the government's National Health and Nutrition Examination Survey of what Americans eat, eating single serve frozen meals that contain 450 or fewer calories is associated with reduced daily energy intake. Portion controlled meals are a proven tool for those trying to manage their weight.



Health Professionals — Helping Those Who Help You

Health professionals, such as the 110,000 registered dietitians and diabetes educators in the U.S., are important resources for consumers seeking credible nutrition and health information on food and lifestyle choices. Through the ConAgra Foods Science Institute, we provide these professionals with detailed information about our food as well as resources they can use to assist their clients, such as recipes, health calculators and fact sheets. We also offer a webinar series, providing information on new developments and the latest thinking on relevant topics. The webinars are free and fully accredited for continuing education credits needed to maintain professional registration and licensing. In FY16, 91 percent of webinar participants rated them as “valuable,” or “very valuable” and we issued more than 8,600 units of continuing education credits.

FY16 topics included:

- Eating Frequency and Weight Management
- Update on Vitamin D and Calcium: New Research - New Recommendations?
- Toward a Sustainable Food Supply: Myths and Realities
- Setting the Record Straight on Cholesterol, Saturated Fat and Heart Disease Risk

Advertising to Children

Our consumers and customers have come to know our brands through a variety of marketing channels, including advertisements. We understand the necessity of marketing to families with children in a responsible way. We participate in the Children's Food and Beverage Advertising Initiative (CFBAI) of the Council of Better Business Bureaus, a voluntary industry self-regulation program supported by many of the nation's largest food and beverage companies. The mission of the CFBAI is to shift advertising for foods that appeal to children to messaging that encourages healthier dietary choices and lifestyles.

As a CFBAI participant since 2007, we have strengthened our commitment to responsible children's marketing over the years. Under our CFBAI [pledge](#) today, **ConAgra Foods devotes 100 percent of its advertising directed to children under 12 years of age to products that meet CFBAI's uniform nutritional criteria followed by all CFBAI participants.** In addition, we restrict our use of licensed characters, celebrities, movie tie-ins and interactive gaming in such advertising to food meeting the uniform nutrition guidelines. We also no longer conduct advertising in elementary schools to children under the age of 12 or seek product placements in children's programming, and we do not run advertising primarily directed to children under 6 years of age in TV, radio, print and Internet.



Canned Pasta

Frozen Meals

Peanut Butter

On Dec. 31, 2013, CFBAI implemented new uniform nutrition criteria to be followed by all participants. We collaborated closely with CFBAI and other participants in developing these uniform nutrition criteria to help improve the nutritional composition of foods currently marketed to children under 12 years of age. The uniform nutrition criteria have raised the bar for nutritional standards of foods that can be marketed to children under 12 by CFBAI participants and comprise a realistic set of standards designed to motivate participants to make better-for-you foods.

Foods shown above are representations of the product categories. [View complete list of products.](#)

ConAgra Foods Devotes 100 Percent of Children's Advertising to Foods That Meet the CFBAI's Uniform Nutrition Criteria.

Responsible Sourcing

There's much more to purchasing ingredients and materials than the traditional measures of cost and quality. Responsible sourcing means being accountable for not just what is purchased, but how it was sourced. This starts at the farms where ingredients are grown and extends through our supply chain, with care and consideration for the people, animals, and environment along the way. Responsible sourcing is an extension of conventional supply chain management, focused on mitigating risks and enhancing value, critical to the success of business.

Our Management Approach

At the highest level, governance for responsible sourcing is managed through our Supplier Code of Conduct, outlining the basic expectations for doing business with ConAgra Foods. We include consideration for labor practices and human rights, animal welfare and environmental performance. When taking action on ingredient or packaging material specific issues, we take a collaborative approach, with our technical experts working hand-in-hand with category managers in Enterprise Procurement. We tailor our management approach

to compliment the influence and relationships we have in our supply chain. For example, where we have direct relationships with suppliers, we work with each individually to enact change. In instances where we're managing responsible sourcing issues embedded further in our supply chain, we often leverage the expertise and influence of NGO or industry associations to drive change in the marketplace. Regardless of our approach, we are committed to communicating progress with interested stakeholders.

2020 Sustainability Vision: Work with Our Supply Chain Partners Toward Assuring Long-term Access to Ingredients and Materials Needed to Make Our Products

- Participate in certified sustainable sourcing programs, where material to our business



Orville Redenbacher's supplier looking over crops just before harvest.

Animal Welfare

The only way to deliver quality products is to follow quality procedures, which includes how farm animals are raised, handled, and processed. We believe in the humane treatment of animals. It's the right thing to do, and is an important consideration in sourcing our dairy and protein ingredients. For this reason, our Supplier Quality Program outlines specific expectations for appropriate animal care, and we encourage all of our suppliers to purchase only from farms that comply with industry guidelines, including those established by the USDA and the Food Marketing Institute.



1 Million Cage-free Eggs

We are working toward a supply of 100 percent cage-free eggs throughout our U.S. and Canada operations by 2025. Since 2011, ConAgra Foods has incorporated one million cage-free eggs into our products annually. This decision reflects ConAgra Foods' ongoing effort to explore cage-free as a viable alternative to traditional egg supplies.



ConAgra Foods Supports the Elimination of Gestation Housing for Sows

As part of ConAgra Foods' long-standing commitment to the humane treatment and handling of animals, we have asked our pork suppliers to present actionable plans by 2017 that address both the elimination of gestation stalls and creation of traceability systems within the pork supply chain. Our decision came following many months of research, evaluating animal welfare, business and supply implications, customer requirements, discussions with the Humane Society of the United

States (HSUS) and other special interest groups, challenges involved in making changes within the supply chain and other considerations. We believe this is the right thing to do, and we are committed to continue working with pork suppliers who share our commitment to the best animal welfare and handling practices. During FY16, we continued to meet individually with each producer to understand their plans to meet this commitment, progress to-date and challenges that lie ahead.

Local Sourcing

As a global food company, we source ingredients from around the world to deliver high-quality, flavorful and nutritious products. Though our supply chain is composed of business partners with locations throughout the U.S. and the world, local sourcing is a consideration in our purchasing strategy. Local sourcing can help reduce the food-miles in our transportation and logistics network, while providing convenient access to our raw ingredients and packaging. The following highlights a few examples where primary ingredients are sourced close to our facilities.



Dairy

Located in the heart of Wisconsin dairy country, our Swiss Miss facility in Menomonie, Wis., buys about 25 million gallons of milk annually from a local network of dairy farms located less than 100 miles from our facility.

WATCH IT:
Swiss Miss facilities
in Menomonie, Wis.



Fruits

Ingredients for our Marie Callender's pies are thoughtfully sourced, grown in regions famous for their fresh fruits. Apple desserts are made with fresh Fuji apples grown in central California and eastern Washington, while cherry varieties feature Montgomery Cherries from Michigan and Wisconsin. Marie Callender's famous pumpkin pie is made with Dickinson pumpkins, grown in Illinois, Wisconsin and Missouri.



Peanuts

Situated in prime peanut-growing country, nearly all of the peanuts used in our Peter Pan peanut butter are grown within 250 miles of our facility in Sylvester, Ga.



Popcorn

About 200 farmers in Nebraska, Indiana, Ohio, Iowa, Missouri and South Dakota raise more than 300 million pounds of popcorn for ConAgra Foods each year. More than 90 percent of these farmers have grown with us for at least 10 years, with many being second- and third-generation farmers whose families have been our partners for decades.



Potatoes

Irish potatoes used to produce our Lamb Weston frozen potato products — such as shoestring and crinkle-cut fries — are grown primarily by farmers in the Pacific Northwest, near our network of more than a dozen facilities.



Local Sourcing continued...



Sweet Potatoes

Unlike Irish potatoes, sweet potatoes are grown in the southern United States. Opened in FY11, Lamb Weston's LEED®-Platinum certified sweet potato facility in Delhi, La., is strategically located in the heart of the growing region.



Tomatoes

Grown within a 250-mile radius of our tomato fresh-pack facilities in Oakdale, Calif., our tomatoes are typically prepared less than eight hours after being harvested.



WATCH IT:
The People who Produce
Hunt's® Tomatoes



WATCH IT:
Meet the Hunt's
Tomatoes Farmers

Yielding the Best Results

We source our tomatoes from California, where more than 95 percent of the U.S. and nearly one-third of the world's processed tomatoes are grown.* Over the past decade, our growers have installed drip irrigation systems on 19,265 of the 21,150 contracted acres, or 91 percent of contracted acres, improving sustainable farming practices by:

- Enabling growers to install permanent beds and apply conservation tillage practices, reducing farm equipment fuel use.

- Reducing water use by nearly 15 percent compared to traditional furrow irrigation systems.
- Reducing nutrient and crop management chemical application rates due to precise application.
- Enabling our growers to plant fewer acres while yielding the same amount of tomatoes. The installation of drip irrigation systems increases the tons per acre by about 30 percent, meaning that without drip irrigation, our growers would have needed to farm an additional 7,000 acres.

*California Tomato Growers Association, 2015

Certified Ingredients: Sustainable Palm Oil

ConAgra Foods uses palm oil as a functional ingredient in several of our branded and food service products due to its unique properties. We purchase palm oil from U.S.-based suppliers — some run integrated operations that cultivate, harvest and process the oil, and others act as commodities traders who purchase and distribute palm oil that has been cultivated by other parties. Over the past several years, we've become increasingly aware of the potential environmental and social risks associated with the cultivation, harvesting and processing of palm oil, and we have taken steps to improve the sustainability of our palm oil supply chain.

ConAgra Foods is a member of the [Roundtable on Sustainable Palm Oil \(RSPO\)](#), an organization dedicated to promoting the growth and use of sustainable palm oil products through credible global standards and the engagement of stakeholders. We support the principles of the RSPO and RSPO efforts to encourage and certify sustainable palm oil production practices. To help ensure our purchases do not contribute to the deforestation of the world's rainforests or negatively impact the communities that depend on them, we have purchased GreenPalm certificates for all of our purchased palm oil and have begun to move to the Mass Balance system.

We are also working with our suppliers to support the development of a sustainable, cost-effective market for palm oil to prevent the deforestation of lands for the purpose of developing new palm plantations. We will purchase palm oil only from RSPO members — with preference for purchasing RSPO certified

sustainable palm oil. We are dedicated to sourcing palm oil only from suppliers whose landholdings and operations meet the following principles:

- Only legal sources that adhere to all relevant international, national and local legislation and regulation.
- No development on high conservation value landscapes or high carbon stock (HCS) forests. While the HCS methodology is being refined by field testing and science review, new plantings should only be established in low carbon stock areas.
- No development on peat lands regardless of depth and use of best management practices for existing plantations on peat.
- No burning in the preparation of new plantings, re-plantings or other developments and the progressive reduction of GHG emissions.
- Compliance with our Supplier Code of Conduct which describes our expectations in matters including food safety and quality, forced labor, child labor, freedom of association and collective bargaining, discrimination and harassment, wages and benefits, work hours and overtime, health and safety, environment and anti-corruption.
- Respect Land Tenure Rights, including the rights of indigenous and local communities to give or withhold their Free, Prior and Informed Consent to all new development or operations on lands to which they hold legal, communal or customary rights.



- Prevention and resolution of social and/or land conflicts through an open, transparent and consultative process.
- Traceability to the extraction mill and validation of fresh fruit bunches to the plantation estate.

On our journey to sourcing RSPO Certified Sustainable Palm Oil, during FY16, we secured supply chain certification for five of our manufacturing facilities and have begun sourcing Mass Balance certified oils. By end of calendar year 2016, we will have secured supply chain certification for 90 percent of our production facilities that use palm oil. Certification of these facilities will enable use of Mass Balance certified oil for about 93 percent of our consumption. We will continue to engage with both external and internal stakeholders to promote and encourage the use of RSPO Certified Sustainable Palm Oil.

Sustainable Agriculture

As a food company, we have a deep connection to agriculture through the millions of tons of raw ingredients we buy each year. Facing the daunting challenge of feeding a growing global population on less land with fewer inputs, we understand that promoting sustainable agricultural practices in our supply chain is an integral part of our long-term business success.

Our Management Approach

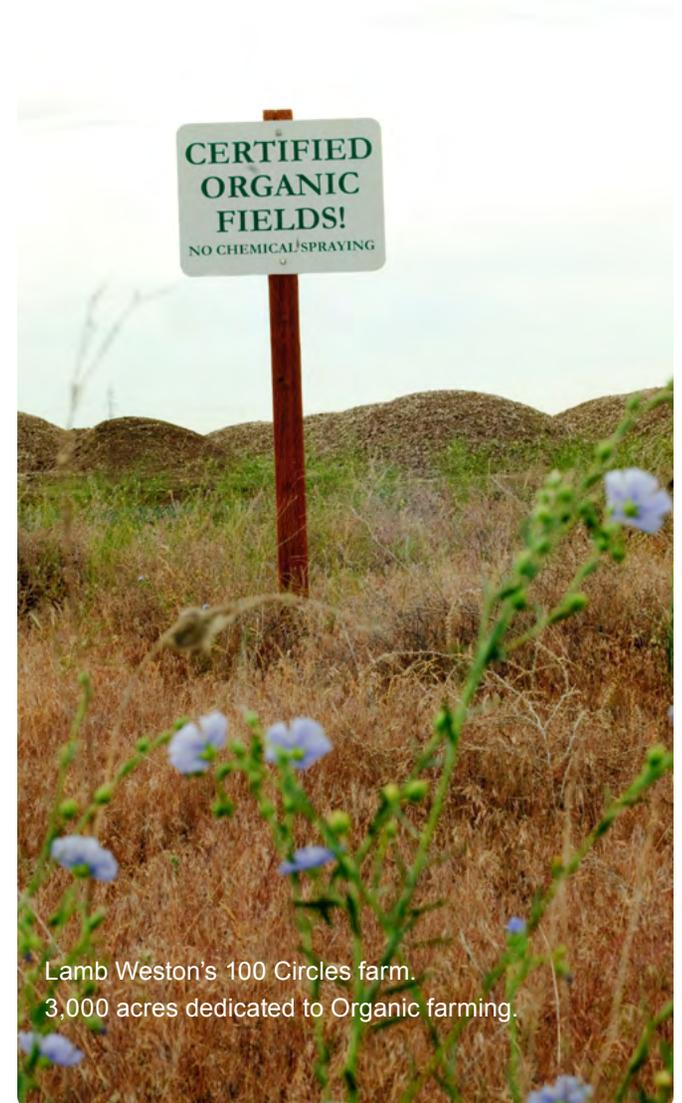
Our sustainable agriculture program is currently focused on potatoes, due to our direct relationship with growers and material influence in the U.S. marketplace. Led by Lamb Weston's Agricultural Services team, we've developed a collaborative relationship with more than 100 contract farmers who harvest more than 150,000 acres of cropland.

Each of our farmers agrees to the terms of our Sustainable Agriculture Program Guidelines and Requirements. Outlining expectations for

land stewardship, water use, soil conservation and nutrient and pesticide application, our guidelines clearly define growers' responsibilities related to sustainable farming practices every year. In addition, Lamb Weston's Integrated Pest Management and Soil and Petiole Monitoring and Potato Plant Analysis programs — as well as our participation in the industry's Potato Sustainability Initiative — provide both qualitative and quantitative measures to benchmark performance between growers.

2020 Sustainability Vision: Work with Our Supply Chain Partners Toward Assuring Long-term Access to Ingredients and Materials Needed to Make Our Products

- Encourage implementation of sustainable agriculture practices with our contracted farmers through implementation of a field-level, metrics-based program



Lamb Weston's 100 Circles farm.
3,000 acres dedicated to Organic farming.

Collaborating with Growers

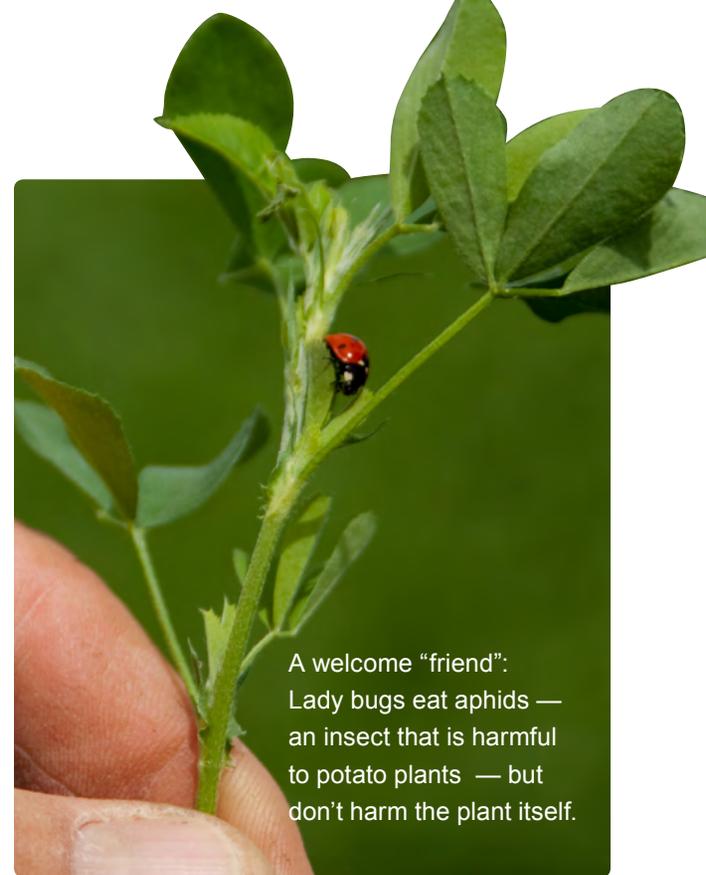
As part of Lamb Weston's Integrated Pest Management program, growers focus on crop-damaging pests, allowing beneficial insects to thrive. Infrared photography, moisture-sensing equipment and plant tissue analysis are used as part of our Soil and Petiole Monitoring and Potato Plant Analysis to ensure only the necessary levels of water and nutrients are applied.

And our new Grower Information Edge program aims to consolidate critical data for all Lamb Weston growers over the next three years. This will centralize information and allow for the application of advanced analytics to enhance farming practices and establish benchmarks for growers related to their fields and the varieties of potatoes that they plant.

In a collaborative effort with customers, growers, academia and competitors, Lamb Weston participates in the Potato Sustainability Initiative. This program allows farmers to self-evaluate their farming operations against best practices in four areas:

- Sustainable farming, including food safety, seed handling and planting, pesticide and nutrient handling and application, pest, weed, and disease management, nutrient management, and overall farm management systems.
- Social sustainability, including working conditions and training.
- Economic sustainability, including cost of production, marketing, risk management and succession planning.
- Environmental sustainability, including water conservation and quality, soil conservation and quality, biodiversity, pollinator protection, energy conservation, and waste.

Continued on next page



A welcome "friend":
Lady bugs eat aphids —
an insect that is harmful
to potato plants — but
don't harm the plant itself.



**GET TO KNOW
OUR GROWERS:
Mercer Canyons Farm**

Collaborating with Growers, continued

Over the next two years this program will expand to include an independent audit to verify that how farmers assess themselves is accurate and representative of their farming practices.

Growers that adopt the best practices identified by the Potato Sustainability Initiative will realize benefits to yield, crop quality, employee satisfaction, and resource conservation. Feedback is provided, through index scores—ranging from ‘Basic’ to ‘Expert’ level—helping growers and Lamb Weston understand where they rank and what opportunities might exist to improve. Over the past four years, we’ve seen a continuous improvement in our growers’ index scores, positively reflecting the incremental implementation of sustainable farming practices. In the years ahead, we’ll continue to work with others on standardizing auditing of the assessment, allowing all growers to be uniformly evaluated without numerous, varying standards to contend with.



**GET TO KNOW
OUR GROWERS:
AgriNorthwest Farms**

Lamb Weston®

SEEING POSSIBILITIES IN POTATOES

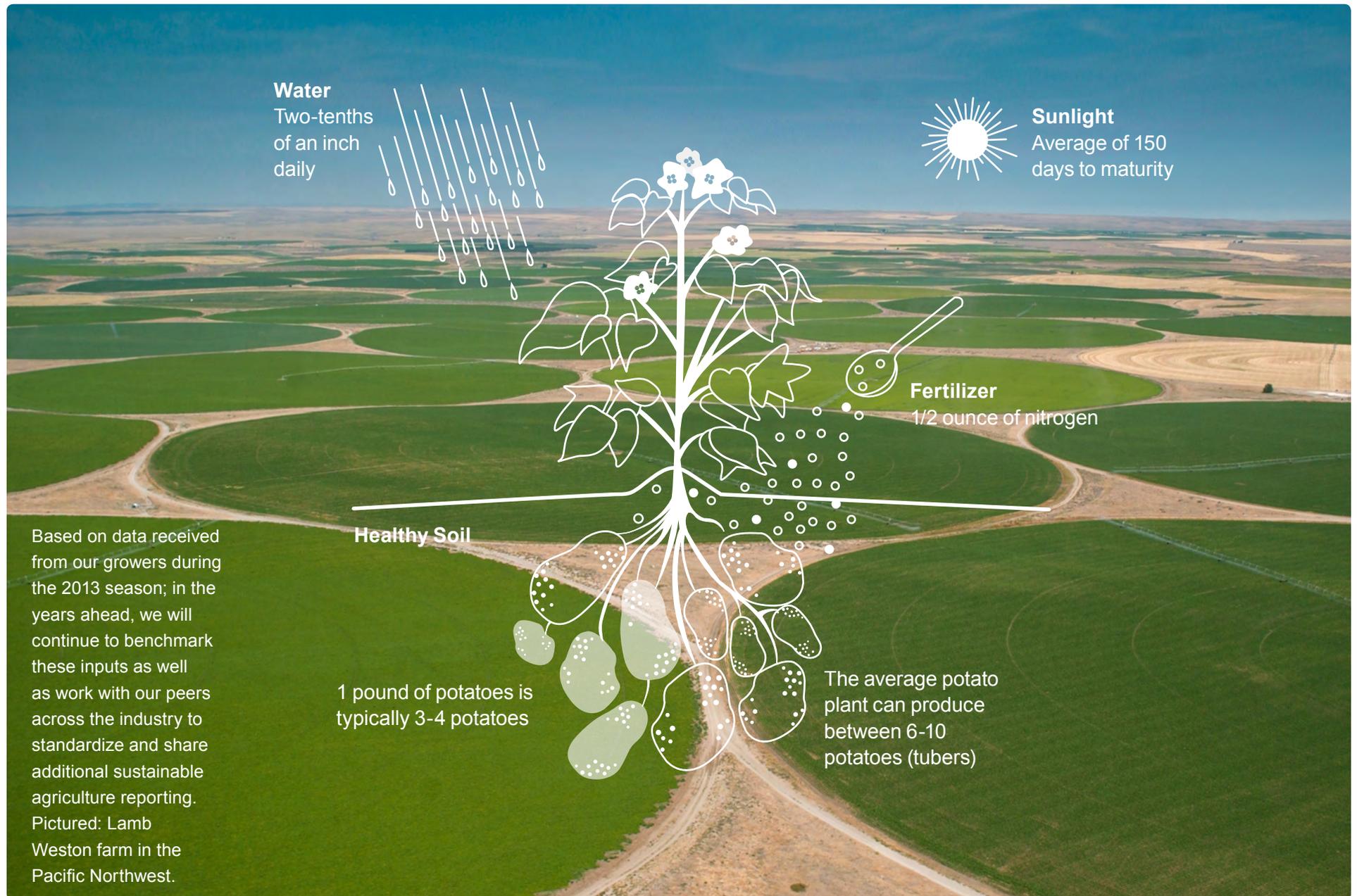
The Potato Sustainability Initiative includes specific criteria for pollinators:

- Assessing whether farmers leave un-farmed areas intact for flowering plants and honeybee habitat; and...
- Requiring any crop protection products that are harmful to bees only be applied where flowering plants are not present, after dusk, or at very low temperatures when pollinators are not active.



Day by day and growing season by growing season, Lamb Weston is transforming farming practices in a sustainable way: increasing crop quality and yield, significantly decreasing crop protection inputs and reducing water and electricity use while striving to reduce greenhouse gas emissions.

Growing potatoes: Resources used for each pound



Exploring Best Practices at Watts Brothers Farms



Most of our potatoes are sourced from growers in the Pacific Northwest, such as our own Watts Brothers Farms, a 20,000-acre operation with 3,000 acres dedicated to organic farming.

Lamb Weston's vision for sustainable farms and production includes striving to maintain healthy, biologically active soil. We use our farm operation to test best practices and new technologies, such as:

- Non-traditional cover and rotation crops, like mustard, are used as part of an Integrated Pest Management program.
- Scientific irrigation scheduling using aerial infrared photography to improve water efficiency.
- Closed loop on sustainable farming by using remnants from the on-site vegetable operation as feed for cows at the hormone-free dairy operation. In turn, manure from the dairy facility and water from the vegetable plant are recycled back into the farm.

• In-field moisture monitoring and weather devices for precise irrigation and less subjectivity.

The employees and companies who make the food people eat are becoming every bit as important to consumers as the food itself. Lamb Weston leverages its strength as a leading producer of quality frozen potato, sweet potato and other vegetable products to support sustainable agriculture practices throughout the supply chain. Using satellite

imagery, soil probes, plant tissue analysis and other technologies, we use science to enhance farming decisions to achieve greater productivity and resource efficiency. Sustainable agriculture reduces the need for inputs, such as nutrients and pesticides, while optimizing crops per region, per farm, per field.





Change you
want to see
in the world
and end
hunger

I CAN
UPDATE MY
FACEBOOK
STATUS
TO HELP
HUNGER

On an empty
stomach, I
can't
THINK!

ON AN Empty
STOMACH I CAN'T
Enjoy the
outdoors
☀️☀️☀️

On an
empty stomach
I CAN'T
BE HAPPY.

DS

On AN
Empty Stomach
I CAN'T
Hike, swim
+ Dance

But I CAN...
ADOPT A Family to
Help w/ Life skills + Job
Hunting + ASSISTANCE
TO HELP END
Hunger!

I can
HELP
to help end
Hunger

I CAN
Donate My Time
To Help End
HUNGER

CAN
FOOL
END

But I can
Volunteer
to help

I can
advocate
to help
end h

I CAN
WALK IN
THE
HUNGER WALK
TO HELP
HUNGER

I CAN
~~GO OR~~
TO HELP
HUN

Stronger Communities

Business Ethics & Human Rights

Employees want to work for a company with integrity, and our customers and suppliers want to work with a company that does the right thing, every day. A strong reputation of integrity presents opportunities and competitive advantages. Research shows such organizations attract and retain talent more easily, are 67 percent less likely to experience significant instances of business misconduct, and show higher productivity levels — as much as 12 percent higher than their peers¹. Conversely, business misconduct can result in direct costs, such as fines, legal fees and other remediation costs. Other indirect costs may include decreased employee engagement, greater employee turnover and negative impacts on business reputation.

Our Management Approach

Ethics and integrity have always been an important part of how we do business at ConAgra Foods. Integrity First, our company-wide focus on acting with integrity, provides the foundation for doing the right things and doing things right. This effort is intended to help make sure everyone knows and understands what is required of them — things like ensuring the safety of our people, our foods and our brands, integrity-based decision making, appropriate workplace conduct, responsible management of corporate resources, and protecting intellectual property, privacy and confidentiality.

To maintain a high integrity culture, we have a network of compliance subject matter experts who support, manage and enforce the company's policies, like our Code of Conduct. We expanded this professional network last fall by forming a cross-functional Subject Matter Expert Compliance Committee. This cross-functional team brings an enterprise-wide view to our compliance activities throughout the organization. In addition, we also formed a Compliance Council made up of senior leaders from across the company to bring attention to opportunity areas, strategic insights, and to encourage discussion about behaviors that drive sound decision making.

Day-to-day, every employee is expected to set the tone and lead with integrity. Our people managers are responsible for creating a culture of integrity within their teams by demonstrating our values both in actions and words. This means ensuring an understanding of the policy requirements in our Code of Conduct, as well as any critical compliance policies specific to individual day-to-day activities. Furthermore, our managers are responsible for holding others accountable for their behavior and immediately addressing actions that do not comply with our Code of Conduct or other corporate requirements. Lastly, our employees are empowered to come forward with questions or concerns. If not comfortable approaching their manager, employees may raise concerns through EthicsPoint (866-567-2633), our third-party hotline. The number can be used anonymously, if desired.

¹ CEB Compliance and Ethics Leadership Council Research, "Ethical Leadership—The Important Links Between Culture, Risk management, and Business Performance."

Code of Conduct

Our [Code of Conduct](#) provides guidelines for our workplace conduct. It is each employee's personal responsibility to uphold our Code of Conduct, and, as a company, we hold ourselves accountable for our successes and our mistakes. Our Code of Conduct reminds us of the legal and ethical standards for conducting business, managing our employees, and interacting with consumers, suppliers, customers, communities and governments. It also guides our environmental practices and helps ensure we abide by all laws and regulations to protect our natural resources and minimize negative impacts.

The Board of Directors' Audit/Finance Committee oversees our Code of Conduct and designates appropriate people to determine remedial actions in the event of a violation. Since 2010, all salaried employees are required to complete several e-learning Compliance Training Program courses to help employees better understand the behavioral and ethical guidelines outlined in ConAgra Foods' Code of Conduct and certain federal and state laws. Each employee's curriculum is determined based on his or her job title and responsibilities. New employees also are required to take the Compliance Training Program as part of their onboarding process.



Our Expectations for Human Rights

ConAgra Foods prohibits the use of forced labor in our operations, including human trafficking and slavery. Accordingly, any work performed by an employee or an associate that is involuntary and/or performed under threat of physical harm or other penalty is strictly prohibited.

To the extent any employee disagrees with his or her terms and/or conditions of employment, he or she may raise a complaint through any of the numerous avenues of redress available to

employees under the company's management structure and the company's Code of Conduct, or alternatively leave at any time. ConAgra Foods takes steps to ensure it is in compliance with state and federal child labor laws through both its hiring policies and its human resources practices. ConAgra Foods' standard entry-level wage is at least equal to — and often exceeds — the local minimum wage at all locations of operation.

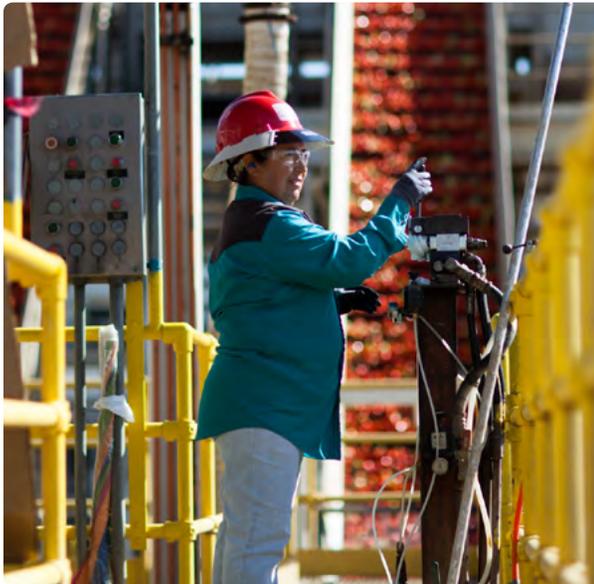
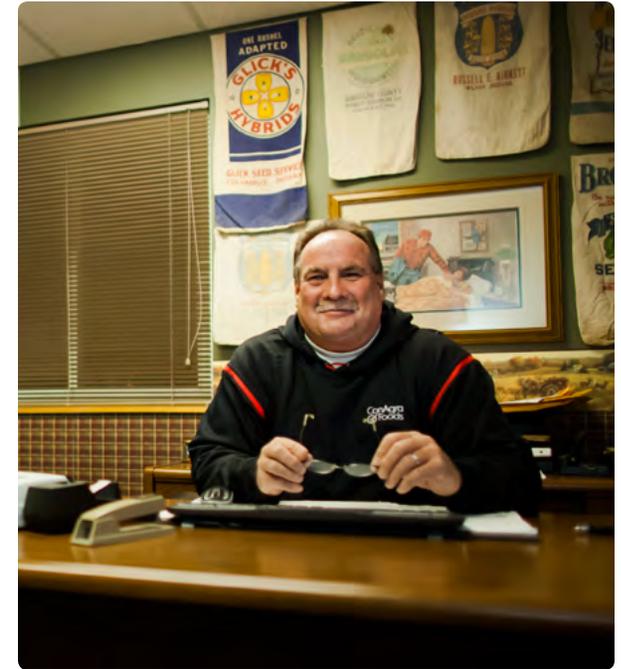
Code of Conduct for Suppliers

At ConAgra Foods, we believe that adhering to the highest possible standards of integrity and ethical behavior is the only way to succeed, so we have set the highest standards for the way we conduct business, in areas from corporate and social responsibility to sound business ethics. Because the conduct of our suppliers can be attributed to ConAgra Foods and its reputation, our expectation is that our suppliers will lawfully conduct their business with the same standards of integrity and ethical behavior. Every supplier must acknowledge our [Code of Conduct for Suppliers](#), and agree to the expectations within as a condition of doing business with ConAgra Foods.

Furthermore, suppliers must take reasonable measures to ensure that their suppliers and sub-contractors also act in accordance with these expectations.

Our Code of Conduct for Suppliers provides minimum expectations related to:

- Compliance with applicable laws and regulations
- Workplace and human rights
- Animal welfare
- Health, safety and the environment
- Ethical dealings
- Monitoring and record keeping



Supplier Diversity

Supplier diversity is a key ingredient to success, so we actively pursue business relationships with innovative, diverse companies. Doing so enables us to explore new and unique business partnerships to better serve our consumers, customers and communities. During FY16, we spent more than \$643 million with more than 1,000 minority, women and veteran-owned companies across all procurement categories and business units.

ConAgra Foods also actively participates with many development and advocacy organizations near our operating locations in the U.S. These include minority, women and veteran development organizations, business accelerator programs and incubators, community and industry innovation networks, and chambers of commerce. We regularly participate in national conferences as an exhibitor sponsor, and our employees serve on boards and committees with many of these organizations. ConAgra Foods also dedicates time to mentor new diverse businesses in the food industry.

CONTEXT

Culture & Workplace

Organizations are defined by so much more than what they make or the services they provide. Those with a healthy culture and rewarding workplace create a competitive advantage by retaining highly engaged employees who are loyal to the organization and invested in its success. However, culture is as abstract as it is tangible, with no standard approach to establishing the shared values and operating principles that define an organization and the nature of its employees. At its best, the culture of an organization is rooted in that organization's goals and strategies, adding value to employees, customers, investors and the community.

Our Management Approach

We place high value on leadership qualities because we are all leaders in our positions. We look for leaders who will become anchors in our workplace, embracing the values and behaviors that serve as our key to success. When leaders act with integrity, are externally focused, broad-minded, agile, and results oriented they help themselves, others and the business to succeed.

Whether leading employee health and safety programs, overseeing corporate benefits and wellness, ensuring a diverse and inclusive



workplace, or creating opportunities for ConAgra Foods to be a valued member of the communities where we live and work — leading with integrity and accountability is integrated into all of our business practices.

Expected leadership traits are reinforced through performance objectives, ongoing conversations, learning and development, employee recognition and talent management processes. Through these activities, our employees gain a thorough understanding of opportunities for development

and determine actionable ways to grow their skills and abilities within ConAgra Foods. In all functions across ConAgra Foods, movement is encouraged laterally, vertically, and cross-functionally as a means to increase breadth of knowledge, skill-sets and prepare employees for leadership roles. The resources available help ensure we have talent in the right roles, gaining the right experiences and opportunities to ensure success.

Employee Health & Safety

Providing a safe work environment for our employees is a top priority at ConAgra Foods. Our health and safety management process is driven by engaged employees who have established a foundation of safe practices. As we strive to achieve an injury-free workplace, it becomes increasingly important to maintain a strong culture of safety, in which all employees are committed to protecting themselves and their colleagues.

To support this culture, we have several initiatives that provide employees with opportunities to actively participate in safety processes. These include conducting safety audits, inspections and behavioral observations, as well as leading safety training and safety reminder discussions during pre-shift huddle meetings. In addition, every facility develops an annual Safety and Health Accident Reduction Plan (SHARP) to define site-specific health and safety priorities.

Our health and safety team audits each of our facilities to ensure compliance with safety regulations and corporate policies. The team documents results and tracks corrective actions to ensure we hold ourselves accountable for providing a safe work environment. We require all accidents, near-miss incidents and injuries to be thoroughly investigated to help ensure that appropriate actions are taken and lessons are identified to prevent similar incidents from happening again.

More Than Just Numbers

As a company, we take to heart exactly what our safety metrics represent — the health, well-being and lives of our employees. We are fully committed to maintaining a safe work environment because we recognize that our employees are our greatest asset. During FY16, our Occupational Safety & Health Administration (OSHA) Incident Rate (OIR) decreased by 14 percent to 1.79 incidents per 100 full-time workers.

When accidents do happen, it's important to provide the best possible medical care to injured employees, while addressing the root causes of the accident to minimize the possibility that it will happen again. In FY16, eight ConAgra Foods facilities were inspected by OSHA, with each inspection resulting in only minor citations.

We are tirelessly working to build a strong foundation of safety in all of our facilities through leadership, accountability and teamwork instilled through our proven Key Concepts of Safety program. We are optimistic that we'll see notable improvement during FY17.



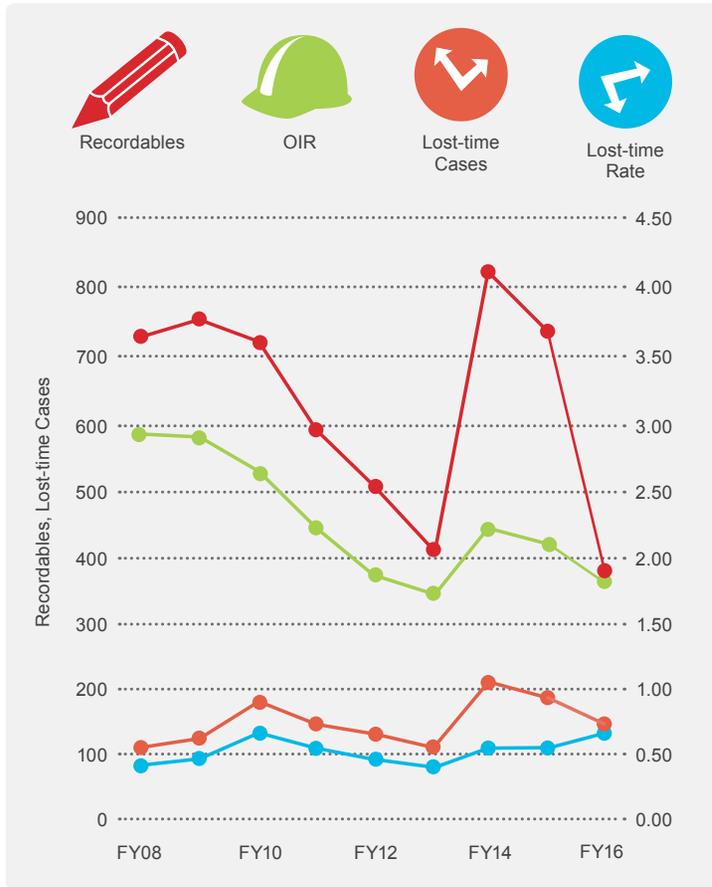
ConAgra Foods Principles of Safety

- Safety and health can be managed.
- Every workplace injury/illness could and should have been prevented.
- Management is responsible for providing a safe workplace.
- Safety and health are everyone's responsibility.
- Nothing we do is worth getting hurt over.

Key Concepts of Safety

- Leadership
- Continuous Improvement
- Compliance
- Safe Practices
- Hazard Identification
- Continuous Skills Development
- Behavioral Safety
- Performance Tracking

Safety Statistics



Recordables:

An injury as defined by the Occupational Safety and Health Administration (OSHA) that is work-related and requires treatment more than simple first aid.

OIR:

OSHA Incident Rate, calculated by the number of recordable injuries compared to the total hours worked by all employees at a site in a year.

Lost Time Cases:

The number of work-related injuries causing an employee to miss at least one work shift due to an injury in a year.

Lost Time Rate:

Calculated by the number of lost time injuries compared to the total hours worked by all employees at a site in a year.



Safety Success Through Employee Engagement

Behavior-based safety is a proactive approach to injury prevention based on peer-to-peer interactions. Our employees spend time observing each other working and capture real-time feedback to identify both safe and at-risk behaviors. During FY16, our employees conducted more than 42,985 behavior-based observations, totaling 7,159 hours of direct employee engagement to help each other work more safely. Through training, leadership discussions and peer audits, our team members spent 80,864 hours talking about safety, building the kind of culture where safety comes first.

Our facility in Dickson, Tenn., is a great example of a team that worked together to improve safety. When Tennessee Pride became part of ConAgra Foods in 2012, the plant's safety record definitely had room for improvement. To foster peer-to-peer interactions, employee "safety leaders" were designated for each production line. These leaders became the single point of contact for all issues and feedback associated with their respective line, opening a clear channel of communication for every employee. Through this engagement, employees at the Dickson plant have seen an incredible 73 percent reduction in injuries and a 30 percent decrease in their OIR.

During FY16, 16 ConAgra Foods facilities achieved a zero Occupational Safety & Health Administration Incident Rate (OIR)

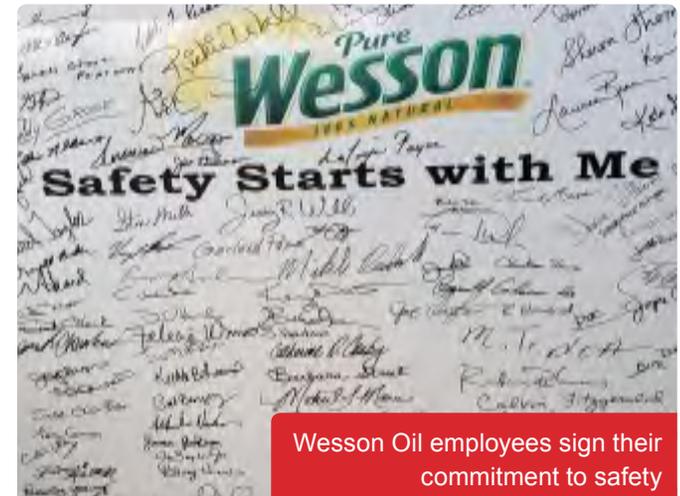


Employees in Paterson celebrate their safety achievement.

Watt's Brothers Farm

At the close of FY16, our Watts Brothers Farm in Paterson, Wash., reached an important milestone of zero OIR and no lost time incidents during a 626 day period. With almost 100 percent of employees engaging in a least one safety activity each month while also doing daily risk

assessments in each department, employees take an active role in improving the plant's safety record. The Watts Brothers management team leads by example and empowers employees to keep injuries low by stressing safety over speed.



Wesson Oil employees sign their commitment to safety

Wesson Oil

Our Wesson Oil plant in Memphis, Tenn., made incredible strides to close the gap in their OSHA Incident Rate in FY16, bringing the score down from 1.52 to zero. Viewing safety not just as an OIR score but a way of life, the plant makes safety a priority through proactive management and open communication, including a Daily Review & Respond (R&R) meeting attended by a diverse group of leaders and hourly personnel from each department. These meetings provide a daily snapshot of how the plant is performing based on key safety indicators and allow the team to make adjustments in real time as necessary. Through these proactive efforts, the plant is now celebrating 500 days of zero OIR and no Lost Time Accidents.

Employee Wellness

When your workplace provides the tools and incentives needed to make smart health decisions, you build a culture of caring and trust. At ConAgra Foods, we offer a robust, outcomes-based wellness program that encourages employees and their spouses (or same-sex partners) to take charge of their health and create their own wellness journey. Just by completing wellness screenings, employees can earn financial rewards. If employees meet health targets or work with their personal physician to make progress toward identified health targets, they are eligible for additional financial incentives. Employees are also given access to disease management resources, lifestyle coaching, maternity management coaching, online support communities, a 24-hour nursing hotline and many other resources so they can get health-related answers when they need them. Along with others, demonstrate our commitment to the wellbeing of our employees and their families. With it, we can sustain our culture of caring and trust.



Employees Focus on Fitness

Employees in ConAgra Foods' Omaha office are passionate about fitness and inspire each other to lead healthier lifestyles. **Fitness classes such as Turbo Kick, Strength Training, Spin/Cycling, Kettlebells and Yoga are organized and led by employees at the onsite fitness facility.** Participating employees share updates, encouragement and schedules via ConAgra Food's internal virtual bulletin board.

In the Chicago office, **employees can take a break from their busy days to recharge with Tabata-style workouts or yoga classes.** The classes are offered through the onsite gym at ConAgra Food's new Chicago headquarters.



Choose to Lose with ConAgra Foods

Now in its seventh year, Choose to Lose with ConAgra Foods continues to help our employees achieve a healthier body weight using the principles of portion control and calorie balance. This employee weight-loss program emphasizes reduced-calorie eating and features branded ConAgra Foods products that offer built-in portion control for meals and snacks throughout the day.

In addition to helping employees manage their weight, this program integrates one of ConAgra Foods' key health and nutrition focus areas into employees' daily lives by reinforcing the importance of portion and calorie control within our product innovation process.

To date,
2,348
participants
have lost
a total of
11,580
pounds.

Diversity & Inclusion

At ConAgra Foods, we're building a culture that fosters openness and acceptance and allows employees to be authentic in their diversity of thought. We understand diversity is about more than race, gender, sexual orientation and disability. It is about valuing all backgrounds, perspectives, styles and opinions. This inclusive focus fuels our continued goal of attracting, retaining and developing employees that reflect the diversity of our consumer base. These employees help us forge stronger relationships with the communities where we live and work and provide diverse perspectives and insights that help us thrive in the marketplace. A detailed breakdown of our employee demographics is included in the report Data Summary.

Leadership Statement on Diversity & Inclusion at ConAgra Foods

We serve a very broad base of customers and consumers. In an effort to best serve them, we strive to build a diverse and inclusive work environment. We recognize the unique and distinctive qualities of our employees, customers and consumers. In doing so, ConAgra Foods is committed to an environment and employee base that:

- Reflect the growing diversity of our consumers in order to serve them more successfully
- Are supported by management policies that respond to the needs of a diverse workforce, are inclusive and enable the full contribution of every person in the organization
- Are sensitive and responsive to the work-life needs of our employees



ConAgra Foods Women's Network employees volunteer at Young Women's Leadership Charter School in Chicago.

We expect everyone at ConAgra Foods to value, welcome and encourage inclusion, as well as input, from diverse backgrounds and perspectives. This is not only consistent with the principles of equal employment opportunity, but upholds our timeless values of leading with integrity, as well as winning in the right way.

Equal Employment Opportunity and Affirmative Action Planning

ConAgra Foods embraces Diversity & Inclusion, Equal Employment Opportunity and Affirmative Action and views these initiatives as necessary components for creating an equitable and inclusive workplace for all employees. Ensuring all employees have equal employment opportunities and an equitable, accessible work environment is crucial for attracting and maintaining an engaged and diverse workforce.

Employee Resource Networks (ERNs)

ERNs are a key ingredient in creating a diverse and inclusive culture. At ConAgra Foods, we foster these networks because they provide organizational and business insights. They help us deliver leadership development experiences, create a culture in which we can explore our uniqueness, and offer opportunities for volunteer activities that support the communities where our employees live and work. Our ERNs bring together employees from a variety of cultures, backgrounds and lifestyles and receive support from senior executive sponsors to guide members' personal and professional development.

Currently, we have seven active ERNs with hundreds of members throughout the company:

- ConAgra Foods Asian Network
- ConAgra Foods Black Employees Network
- ConAgra Foods Latino Network
- Illuminations — Lesbian, Gay, Bisexual and Transsexual (LGBT) employees & allies
- ConAgra Foods Women's Network
- ConAgra Foods Young Professionals Network
- ConAgra Foods Veterans Network

Recruiting Efforts

ConAgra Foods bolsters its diverse, talented workforce with a far-reaching recruitment program. To support finding and recruiting the best people, the company works with organizations including:

- National Society of Black Engineers (NSBE)
- Society of Women Engineers (SWE)
- JumpStart Advisory Group

Recognition & Leadership

Our progress in creating a diverse and inclusive workforce has earned recognition from respected organizations throughout the years.

Best Place to Work for LGBT Employees

Human Rights Campaign in recognition of 100 Corporate Equality Index Score, 2015

Top Latina Executive

LATINA Style® magazine, 2015

Best Companies for LGBT Consumers

Human Rights Campaign Foundation
2010, 2012, 2013, 2014, 2015

Top Executive in Diversity & Inclusion Award

Black Enterprise® magazine, 2011, 2014, 2016

Mentor of the Year, Honorable Mention

Mentor Scout Corporation, 2014

Workplace Ally Challenge, 2nd Place

FriendFactor.org, 2014

Best Place to Work for Young Professionals

City of Omaha Chamber of Commerce, 2013

Top Employee Resource Group of the Year

LATINA Style® magazine, 2012

Winds of Change Award

The Forum on Workplace Inclusion, 2012

Diversity Leader Award

Profiles in Diversity Journal®, 2011

Top 100 Employer for Women MBAs

Universum, 2010

Best in Leadership Development

Leadership Excellence magazine, 2010

Profiles in Diversity Journal

Innovation in Diversity Awards, 2015

Spotlight on ERNs: ConAgra Foods Veterans Network (CVN)

The CVN was created to help recognize, inform and connect ConAgra Foods military veterans. The organization seeks to maximize the value of veterans in the workplace by leveraging their collective experiences and expertise to support company growth. Through education, professional development and volunteer activities, the organization is actively involved in veteran causes.

Employee Growth: VetShare Series

Through joint events in Omaha and Chicago, the ConAgra Foods Veterans Network brought together military veterans, now ConAgra Foods employees, to bring awareness to the contributions of veterans to the corporate sector. At the events, veterans shared lessons they learned during their time of service and how those lessons and leadership skills are applied to their current roles at ConAgra Foods.

Recruitment Efforts

CVN has been instrumental in partnering with the ConAgra Foods recruiting team to better understand the transiting needs of a veteran and building an even stronger diverse talent pipeline. The CVN has been able to assist the recruiting efforts by developing the recruiting strategy, building community partnerships, reviewing candidate resumes and assisting with the application experience.



Clockwise from top left: Sixth Annual Families of the Fallen Walk; Nebraska Governor Pete Ricketts and First Lady Susanne Shore (center); Surviving family members of Army Staff Sgt. Manuel Puentes are honored with a flag; Holly Brown, retired Navy Master Chief and ConAgra Foods employee, coordinated the event on behalf of CVN.



Community Involvement: 2016 Families of the Fallen Dinner

In May of 2016, the CVN supported the Nebraska Honor & Remember Chapter's event to honor families of fallen military service-members at ConAgra Foods' Omaha campus. More than 200 people attended the dinner, including Nebraska Governor Pete Ricketts and First Lady Susanne Shore. Garth Case, a ConAgra Foods employee and Veterans Network leader, welcomed the families and acknowledged their sacrifice. ConAgra Foods brands Marie Callender's and Slim Jim provided product and were recognized for their contributions to the USO.

After dinner, more than 250 walkers, led by police motorcycles, horses, bicycle escort, and a bagpipe and drum band, participated in the Sixth Annual Families of the Fallen Walk ending at the Holland Performing Arts Center for a concert in their honor.

The CVN is an employee resource network of military veterans and supporters. Its members bring valuable skills to ConAgra Foods from their military service including: leadership, project management, teamwork, international and intercultural understanding, and a "refuse to lose" attitude.

Learning & Development

ConAgra Foods strives to have the most-energized, highest-impact culture in food with employees that persistently challenge and disrupt marketplace and business conventions.

To achieve this, we have a sharp focus on providing the right learning and development opportunities for our employees and creating a culture of learning that is embedded into our daily work. Employee-owned personalized development that is manager-enabled provides the foundation for personal accountability for growth and career advancement.

Managers have a very important role in employees' personal development at ConAgra Foods. They must be able to apply the right managerial guidance — teaching, mentoring, coaching or

directing — at the appropriate times to enable the employee to develop and thrive in their role. Leveraging honest, open dialogue and constructive feedback further strengthens the employee-manager relationship, which will ultimately support the most productive development culture.

On a day-to-day basis, managers and employees work together to master the skills and behaviors that will lead to better job performance and more effective leadership. Using a combination of experiences, relationships and formal learning, the personalized development planning process emphasizes the importance of continuing discussions to ensure the balance between personal aspirations and the company's business goals.

Our learning offerings must evolve with the speed at which our industry is changing. To address these changes, we leverage the use of integrated technology within our management system to make access to formal learning offerings clear and easy. In FY16, we continued to focus on rebuilding our learning and development infrastructure, starting with the redesign of our ConAgra Foods onboarding and orientation program and front-line leadership offerings.

Onboarding

New employee onboarding begins prior to the employee's first day and continues throughout their first 100 days with frequent guidance from their manager. An extensive online, self-guided program is assigned to each new employee, providing them with the pertinent employee benefits, business practices and processes, and community information to support their transition to becoming a ConAgra Foods employee. Additionally, each new employee registers for a half-day classroom orientation session in either our Chicago, Ill., headquarters or Omaha, Neb., location where they network with other new employees and learn about our values and strategic capabilities from leaders within the organization.

Front-line Leadership

Our front-line leadership offerings build management skills related to ConAgra Foods performance management, talent management and personalized development planning. These offerings deliver a consistent methodology to all new and existing managers with direct reports.

Recognition for Learning and Development Initiatives

ConAgra Foods was recognized as **#51 in 2016 on Training Magazine's Top 125** list of organizations that excel in employee training and development. In the same year, **we ranked 24th in Chief Learning Officer Magazine's Learning Elite program**, a peer-reviewed ranking that recognizes companies with robust learning programs that deliver results.



Impacting Hunger

Collaborating to Address Food Insecurity, a Coordinated Approach

Food insecurity exists in every county of our nation and we believe that, together, we can change this. In the U.S., 13 million children* do not have consistent, reliable access to the food they need; they also experience or worry about hunger before, during and after school. This lack of nourishment negatively impacts their health and development, ability to learn, and overall happiness. We have seen firsthand how reducing the risk of hunger for children unlocks their true potential, and in turn, the future of their communities and our country.

ConAgra Foods and ConAgra Foods Foundation are committed to finding solutions and raising awareness of food insecurity. We work together, engaging our employees, partnering with local and national nonprofit leaders, and inspiring consumers across the country, to create a world where people of all ages have access to the food they need to reach their full potential.

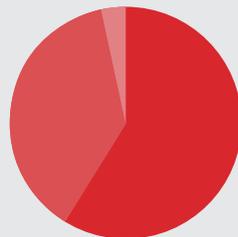
We will continue to focus our efforts and utilize all available resources in our pursuit to find effective solutions to the issue of hunger in the communities where our employees live and work.

- Create awareness
- Build effective partnerships
- Engage people
- Support our communities
- Donate product

FY16 TOTAL GIVING \$27,707,763

(Includes Cash, Product, and Employee Giving)

■ Corporation	■ Foundation	■ Employee
\$16,254,265	\$10,574,596	\$878,902



*Household Food Security in the United States in 2015, USDA Economic Research Service.

Working together and utilizing a variety of resources, we can successfully impact child hunger.



Create Awareness

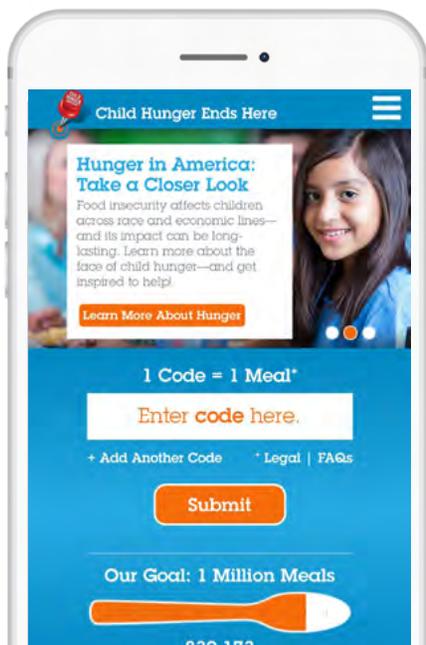
Our Brands—Engaging Our Consumers around the Nation “Child Hunger Ends Here”

The Child Hunger Ends Here code entry campaign continues to support and empower consumers to put millions of meals on tables for children and families struggling with hunger.



Since the launch in 2010, we have donated more than 33 million meals to Feeding America through the Child Hunger Ends Here campaign. Consumers easily participate by looking for the red pushpin and code on specially-marked packages of ConAgra Foods brands. For each eight-digit code entered at ChildHungerEndsHere.com, the equivalent

of one meal* is donated to Feeding America, the nation’s leading domestic hunger-relief charity.



*For every 8-digit code from participating products validly entered by 1/5/17, ConAgra Foods will donate 9¢, the cost for Feeding America® to provide one meal through its network of local foodbanks. Guaranteed minimum donation: 500,000 meals (\$45,000). Maximum donation 1,000,000 meals (\$90,000). Limit 5 code entries per person/computer each day. Valid in the U.S. only.



Kid President and ConAgra Foods Campaign to Fight Child Hunger in America

This election year is already proving to be one of the most buzzed about in our nation’s history. That’s why ConAgra Foods has partnered with Robby Novak, aka Kid President, to bring a serious issue — child hunger — to America’s forefront. Kid President has declared 2016 the Year of the Kid and released a [video](#) to inspire kid citizens and adults to take action in the fight against child hunger. “We’re campaigning for something awesome...we’re campaigning for kids...and we’re gonna do this together,” said Kid President. “We need your help to end child hunger in the United States, and I’ve got it on my to-do list!”

This social media campaign helped to raise awareness and with each view or share of the video, ConAgra Foods provided the monetary equivalent of

one meal to Feeding America, the nation’s leading domestic hunger-relief organization, up to 100,000 meals.

To continue on the “campaign trail,” Kid President and ConAgra Foods hosted a Town Hall at the Second Harvest Food Bank of Middle Tennessee in Nashville on May 10, where Kid President addressed the issue of child hunger in America and what he’s doing with ConAgra Foods to make a change.

No matter which party or candidate you may side with, fighting child hunger is something we can all support! To learn more about child hunger and ways to get involved, visit www.childhungerendshere.com.

Creating Effective Partnerships

A Nationwide Effort to Address Food Insecurity

ConAgra Foods is a Feeding America Leadership Partner. This nationwide network of 200 food banks leads the fight against hunger in the United States. Partnering with Feeding America, we have provided increased access to innovative feeding programs such as Hunger Free Summer, and have built capacity at local food banks through investing in the Child Hunger Corps, an innovative program that conducts a detailed community needs assessment, ultimately leading to expanded child hunger relief programs. The ConAgra Foods Foundation is in the midst of a \$10 million, three-year commitment to Feeding America. This is on the heels of a \$10 million, five-year commitment that led to the creation of many programs the Foundation continues to fund and expand today.

ConAgra Foods Foundation multi-year commitment to Feeding America and its network of food banks has allowed for growth and sustainability in child hunger programs across the nation. Collaboration and partnership are critical to the success of our programs, especially summer feeding programs. Local partnerships must be leveraged to address Feeding America's long-term goal of reducing food insecurity for households with children. Strong partnerships increase the ability of food banks to impact their communities and implement holistic programs and services that increase access to summer meals to children and their families.



ConAgra employees raise awareness during Feeding America's Hunger Action Month.



Hunger-Free Summer



The Hunger-Free Summer program supports food bank efforts to alleviate hunger for children in the summer months when school is not in session. The goal is to pilot sustainable programs that can potentially be replicated across the Feeding America Network. In FY16, ConAgra Foods Foundation funded 27 grants to food banks located in 21 states across the nation. As these programs are currently being executed in the summer of 2016, results are not yet available.

Hunger-Free Summer 2015 Highlights

The 2015 ConAgra Foods Foundation Hunger-Free Summer (HFS) Grant funded 23 food banks across 15 states. Together the program outcomes include:

23

MEMBERS PARTICIPATED

342

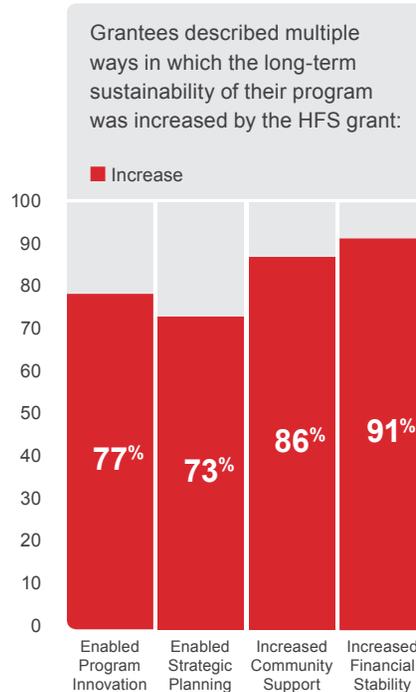
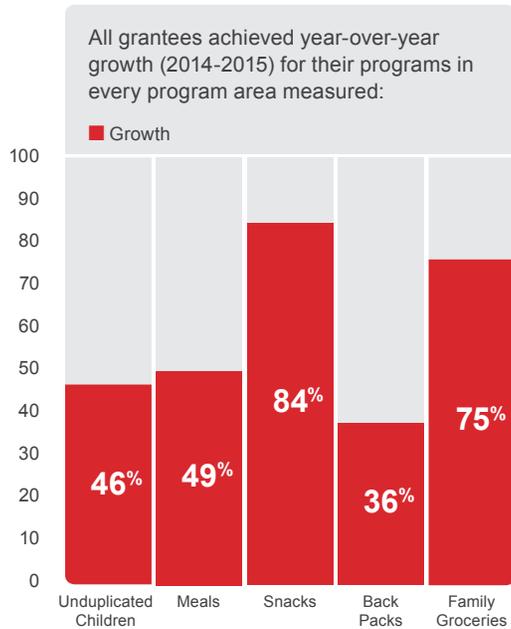
SITES OPERATED

30,236

CHILDREN REACHED

1,102,828

MEALS SERVED



Hunger-Free Summer Grants in Action

The Northern Illinois Food Bank (Geneva, Ill.) was able to expand their backpack program and add a school pantry. When asked about how the program is impacting local families, a site coordinator responded, “One of our families is an injured veteran and his daughter. He lost his job about a month ago and when asked if he wanted to participate in the program, he seemed relieved. While he already uses the food pantry he doesn’t often get enough. He and his daughter seem very excited to pick up the food each week and we get big hugs when we see them!”



The Second Harvest Food Bank of Santa Clara and San Mateo County (San Jose, Calif.), launched “Lunch at the Library,” a collaboration with local libraries, the local YMCA, and pediatric researchers, with interests aligned to help stabilize the lives of families with children. During the summer months, families visited local libraries for free or low-cost camps, programs and nutritious meals.



“This grant, combined with the excellent staffing, enabled us to strategically determine host sites that were trusted by the local community, convenient and welcoming to the summer meal program located within neighborhoods with the highest need.”

– Food Bank Coalition of San Luis Obispo County, Paso Robles, Calif.

“By providing us with the capacity to purchase healthy foods for the breakfasts, snacks, and lunches, the 2015 Hunger-Free Summer feeding program grant has been instrumental in strategically positioning us within the community as an advocate for a healthier Treasure Coast and of equal importance, a positive agent of change in this arena.”

– Treasure Coast Food Bank, Ft. Pierce, Fla.

ConAgra Foods Foundation Child Hunger Corps 2010-2016



The Child Hunger Corps program began in 2010 in response to Feeding America's network feedback about the lack of adequate staff capacity to expand programs. It is national in scope and deploys professionals to food banks for a term of two years to implement new, or expand existing, child programming. Since its inception, six cohorts totaling 49 Corps members have been deployed to 40 Feeding America food banks across the country. The goal is to increase meals served to children in need, specifically by following a three phase program design: Community Needs Assessment; Program Implementation and Sustainability; Evaluation and Process Documentation.

Food banks that have hosted a Corps member have on average:

- Increased meals to children by 24% the year following the program
- Increased summer meals served to children by 9% the year following the program

Child Hunger Corps Placements



Cohort 5: orange stars, prior host site: green stars

Child Hunger Corps

Through FY16, Child Hunger Corps Cohort 5 built relationships across Feeding America's network of food banks, learned best practices and organizational development at the national office, and eagerly took on their own local Community Needs Assessments. In-depth quantitative and qualitative research helped them determine areas of high need as well as current gaps in programming designed to reach children. In February 2016, they transitioned from the assessment phase to the program implementation phase.

One of the cohort members shared her thoughts later in the spring: "April [2016] has been the month I dreamed of since starting my term as a Child Hunger Corps member. This month my time has been spent visiting and engaging with potential new program sites. Getting the chance to speak with different school principals and see how they are dedicated to overall student success which includes nutrition and receiving adequate meals....is a humbling and inspiring experience."

Photo: Child Hunger Corps Cohort 5 with CHC alumnus Reggie Young, Houston Food Bank



Nourish Our Community

The ConAgra Foods Foundation Nourish Our Community program, now in its 22nd year, provides employees with a unique and direct way to become involved in the grant making process. Employees are encouraged to nominate eligible nonprofit organizations to apply for a grant, and each request is reviewed by a committee of employees representing various departments. In FY16, ConAgra Foods employees awarded grants to 18 nonprofits in 12 states with a cumulative total of \$249,000. This program exposes a wide range of needs that exists in communities where ConAgra Foods employees live and work.

KIDS CAN COMMUNITY CENTER

“Strong Kids Inside & Out” – Neb.

ConAgra Food’s Nourish Our Community grant provided nutritious meals and snacks to 220 children attending the Kids Can Community Center programs in Omaha, Neb. In addition, 60 children were provided with Healthy Alternatives for Little Ones programming and 125 children received nutrition education as related to STEMsmart (Science, Technology, Engineering, Math, Strength, Music, Art, Reading and Tutoring) programming.

MICAH HOUSE CORPORATION

“Milk for MICAH” – Iowa

ConAgra Food’s Council Bluffs facility is located in the same community where MICAH House operates a family-based emergency shelter that helps approximately 700 people every year, including approximately 400 under the age of 18. MICAH House follows the Child and Adult Care Food Program (CACFP) and provides nutritious food choices to all residents and unlimited servings of vitamin D milk for infants and toddlers. Funding from this grant helped purchase milk for the 29,000 meals it serves annually.

THE MILAN MUSTARD SEED INC

“The Mustard Seed Food Pantry and Soup Kitchen” – Tenn.

The Milan Mustard Seed has been providing youth and family services to people in the Milan, Tenn., community since 1973 and is located near the ConAgra Food’s facility in Humboldt, Tenn. In 2015, the Mustard Seed served nourishing meals each month to approximately 100 households in need. The grant will provide approximately 3,146 individuals with a variety of healthy and nutritious food from the food pantry.

DARE TO CARE INC

“Backpack Buddy” – Ky.

For more than four decades, Dare to Care Food Bank has been a leader, helping to feed hungry people and conquer the cycle of need. They reach approximately 134,500 people each year, serving a large geographic area that includes Louisville, Ky., and Bruckner, Ky., where two ConAgra Foods facilities are located. The grant specifically supported the Backpack Buddy program, which fed 208 children who are identified as at risk of weekend hunger by discreetly providing them with backpacks filled with nutritious food they could prepare for themselves over the weekend.



KIDS FOOD BASKET

“Fresh Fruits and Vegetables in Every Sack Supper” - Mich.

ConAgra Foods employees from our Michigan facility have conducted food drives and volunteered at the Kids Food Basket’s locations in Grand Rapids and Muskegon. The need in Kent County, Mich., is great as 49.1 percent of children receive free or reduced price school lunches. The grant helps support Kids’ Food Basket flagship Sack Supper program, which provides a sandwich, a serving of fresh fruit and vegetables, and one healthy snack to nearly 5,900 kids each weekday. Coupled with breakfast and lunch provided at school, Sack Suppers provide necessary nutrition to help meet kids’ dietary requirements.

Volunteerism: ConAgra Cares Month of Service

ConAgra Cares Month of Service 2016 was an overwhelming success, resulting in the equivalent of more than 622,000 meals provided to people facing food insecurity in the USA. ConAgra Food's Month of Service is proof that by volunteering just a few hours of one's time, either individually or as a group, can make a difference in the fight against hunger. This year 70 volunteer projects were organized by employees, engaging more than 2,100 ConAgra Foods employees, in ten states as well as Mexico and Puerto Rico and resulting in more than 5,800 volunteer hours.

Highlights of specific activities include:

- ConAgra Facilities in Iowa, Neb., Wis., Miss., Ohio, Pa., and Calif., engaged 676 employees in volunteer service by conducting onsite meal packing with Kids Against Hunger resulting in a total of 336,000 meals being distributed in their local communities.
- In the greater Chicagoland area, more than 180 office staff conducted 13 volunteer activities with Greater Chicago Food Depository the Northern Illinois Food Bank and other hunger relief organizations resulting in the equivalent of more than 99,000 meals provided.
- Employees in Omaha conducted 35 volunteer activities with the Food Bank for the Heartland, packing and sorting more than 150,000 lbs. of food and preparing 4,200 backpacks filled with food for children.
- More than 700 employees conducted 8 service projects in and around Mexico City as well as in Irapuato. Unified under the theme "Helping is the Goal," employees organized a community race, yoga classes, healthy activities and clothing drives to support the efforts of the United Way, local orphanages and meal services for children in remote rural villages.



This year 70 volunteer projects were organized by employees, engaging more than 2,100 ConAgra Foods employees, in ten states.



Matching Gifts

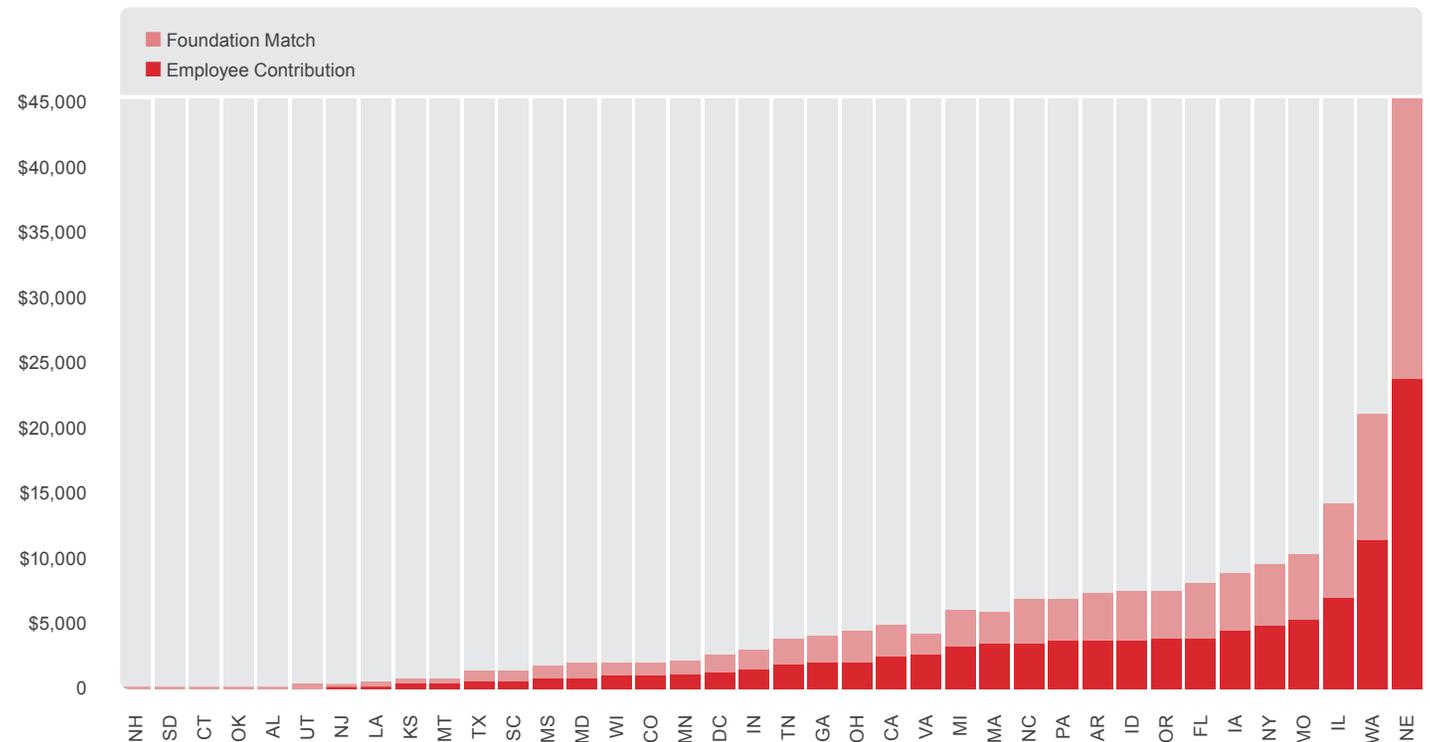
Facilitating Employee Giving and Increasing the Power of Their Donations

ConAgra Foods employees care deeply about the communities in which they live and work. The Matching Gifts program boosts an employee's personal financial gift by providing an additional dollar for dollar (up to \$1,000) matched contribution by the ConAgra Foods Foundation. In FY16, the program contributed a combination of \$214,317 to nonprofit organizations whose primary purpose includes post-secondary education, hunger relief, health and wellness, nutrition education and community development. The program provided support to diverse nonprofits in 38 states.

We are proud to recognize all of our generous employees who have utilized the ConAgra Foods Foundation Matching Gifts program to support nonprofits where they live and work. Special recognition is extended to employees in the state of Nebraska who utilized this program at the highest rate. Given that ConAgra Food's largest concentration of office employees is located on its campus in Omaha, nonprofits in the state of Nebraska received the largest portion of support from this program. In FY16, the ConAgra Foods Foundation matched 114 employee donations (ranging from \$25 to over \$1,000) to 35 nonprofit organizations in Nebraska.

Some of the Nebraska based nonprofit organizations that have benefited from this program include:

- American Cancer Society
- Assure Womens Center
- Bethlehem House
- Creighton University
- Girls on the Run of Nebraska Inc.
- Food Bank for the Heartland
- Heartland Family Service
- Project Hope Inc.
- Rescue Mission Inc.
- University of Nebraska



Professional Skills Volunteerism

ConAgra Foods Employees Develop Latin Rice to Help Kids Against Hunger

Kids Against Hunger.

Kids Against Hunger (KAH) has a passion for ending hunger around the world and around the corner. In 2015 alone, KAH distributed more than 40 million highly nutritious, vitamin-fortified meals around the world.

ConAgra Foods and its employees have been significantly involved with KAH, and over the past five years, the partnership resulted in ConAgra Foods employees packing and KAH distributing of over 3.5 million meals. Acknowledging our mutual passion in addressing the significant issue of hunger, conversations organically developed on ways to deepen our impact.

KAH's original product has fed over two billion children and families across the globe and was developed during the middle 1970's as an inexpensive, highly nutritious, shelf stable meal that could be shipped, easily prepared and consumed worldwide. It was important to ensure that if consumed by a 2 year old in Ghana or a 92 year old

in Ecuador, that the flavor would be appreciated, and it could easily absorb the flavors and spices preferred by people in diverse communities.

Much has changed since the 1970's and many U.S. pantries now provide more choice for clients. Thus, KAH desired to update the original, neutral flavor product to meet contemporary taste preferences and to increase the likelihood that the nutritious, fortified product would be chosen and consumed by the families and children to whom it was distributed.

A diverse group of ConAgra Foods employees including food scientists, nutritionists, and marketing professionals were eager to lend their professional skills to this project. Work immediately began on product development, which is an iterative process where the scientists, chefs and business teams collaboratively work to identify cost effective, great tasting products that meet consumer expectations. Initial bench trials identified preliminary sensory gaps and the team worked to close and refine those



gaps. During a six-month period, ConAgra Foods employees volunteered more than 150 hours, developed six popular flavor profiles, performed taste test panels, and conducted weeks of market research resulting in the Latin Rice flavor being preferred by the majority. The new Latin Rice product has the same nutritional impact as the original formula but comes in a new package with more flavor, a richer texture, and passes the Federal School Lunch requirement. The collaborative partnership with ConAgra Foods and its employees was essential in creating this winning formula of Latin Rice, a beneficial asset in KAH's fight against hunger in the U.S.

“ I’m honored and humbled to have been part of the team who developed this great product! ”

Jackie Cuthbert, Development Chef, ConAgra Foods

Omaha Working Together to Impact Hunger

Food insecurity is a national issue that exists in every community, including Omaha, Neb., the location of ConAgra Foods' largest campus of office employees. Hunger affects 1 in 5 children in Nebraska, including almost 39,000 children in the Omaha Metro area that live in food insecure households.

ConAgra Foods Foundation has supported the Hunger Free Heartland organization since 2009. In 2013, ConAgra Foods and its Foundation announced a 3-year commitment to invest in multiple Omaha community partners and unite behind common outcomes which include increasing participation

in school-based feeding programs (i.e., breakfast and summer), and reducing food insecurity in pilot program areas that can be scaled across the state and nation. We brought the right partners together and provided grants to help the groups work together to drive positive change, including: the University of Nebraska Omaha Plan Partners, Hunger Collaborative (Pantries), Omaha Public Schools, Food Bank for the Heartland (Food Bank), Gretchen Swanson Center for Nutrition (Research), Douglas County Health Department and Creighton Financial Hope Collaborative.

We developed a plan that included feeding kids and helping families build toward self-sufficiency. Together, we are committed to seeing this through and improving food security and reducing hunger for the individuals, families and children in Omaha.

We are tracking progress and evaluating effectiveness to achieve maximum impact. The outcomes from the second year of the program are promising, proof that the coordinated efforts and leadership of the partner organizations are making a difference.

Omaha Community Partners



Understanding the Problem

	NEBRASKA		IOWA	
	<p>1 in 5 children are food insecure 1 in 7 adults are food insecure</p>		<p>1 in 5 children are food insecure 1 in 8 adults are food insecure</p>	
HUNGER PROGRAMS	PARTICIPATION	NATIONAL RANK	PARTICIPATION	NATIONAL RANK
Summer Meals participation by low income kids	9.3%	41	10.1%	39
School Breakfast participation by low income kids	38.9%	49	40.5%	47
Percentage of eligible people receiving SNAP	69%	45	87.0%	12

Providing Results

Omaha Hunger Collaborative Highlights



Hunger Collaborative partner, Heart Ministry Center, offers clients a choice food pantry that includes fresh vegetables.

- 359 Supplemental Nutrition Assistance Program (SNAP) outreach applications were successfully completed resulting in 387,968 meals for food insecure people in Omaha — an increase of 15 percent meals provided to people over the prior year
- 432,015 pounds of food donated (68 percent veggies, meats and dairy) — an increase of 35 percent pounds of food distributed over the prior year
- 1,932,994 meals provided from pantries — an increase of 6 percent over the prior year
- 91,738 clients served — an increase of 5 percent over the prior year

The increased attention on this issue has resulted in additional successful partnerships.

- Nebraska Farmers Union made a commitment to Hunger Collaborative to bring fresh produce to the pantries
- Partnership with Big Garden has led to each pantry having a community garden
- Held two of the most successful Great American Milk Drives for the State of Nebraska

Omaha Involvement

**United Way
of the Midlands**



Each year ConAgra Foods partners with United Way for its annual employee giving campaign. All funds contributed by ConAgra Foods employees stay in the community where the employee lives and works. In FY16, 1,765 ConAgra Foods employees at our Omaha campus and Council Bluffs facility generously supported this campaign with donations of their own money. The ConAgra Foods Foundation also provided a very generous contribution to the United Way of the Midlands in recognition of our employee's generosity.

All the funds contributed by ConAgra Foods employees in Omaha supported the United Way of the Midlands which used the money to invest in nonprofit organizations in the Omaha-Council Bluffs metropolitan area with the goal to reduce poverty.

United Way of the Midlands supports a variety of programs, direct community services and collaborative initiatives that aim to increase the stability and future success potential of Omaha's most vulnerable residents. Across all programs and service categories, these resources:

- Address people's challenges and their aspirations to achieve financial stability
- Help people locate available services and fulfill their civic responsibilities
- Connect people with meaningful volunteer opportunities to help our neighbors, local civic and nonprofit agencies, and to strengthen our metro area



Working on issues that address hunger can include elements of fun! For 14 years, Celebrity Chef has been the Food Bank of

the Heartland's signature fundraising event. In 2016, ConAgra Foods was proud to sponsor Celebrity Chef. The event featured Chef Anne Burrell, known for her spiky blonde hair and big personality and it is no wonder that the event once again was a sold out affair. Chef Burrell provided guests with the inside scoop, serving up stories from her work at some of New York City's top restaurants. This entertaining evening was filled with laughs and amazing food. Best of all, funds raised from this signature event help the Food Bank serve approximately 220,000 working parents, seniors and children at-risk for hunger in Nebraska and western Iowa.



One way to Shine the Light on Hunger within the Omaha community during the holiday season is serving warm meals at local shelters. Last year, our ConAgra Foods chefs prepared delicious meals and ConAgra Foods employees volunteered to serve. We are thankful for the nine local shelters and the work they do to serve the needs of many people in our community: Open Door Mission, Siena/Francis House Homeless Shelter, New Visions Homeless Services / Mohms Place, Youth Emergency Services, Stephen Center, Salvation Army North Corp, Salvation Army Men's Center and Boys & Girls Club of Council Bluffs.



About This Report

Reporting Parameters

Thank you for your interest in ConAgra Foods' 2016 Citizenship Report.

All data in this report cover the company's FY16, which ended May 31, 2016. Our reporting covers nearly all company-owned facilities, as well as select joint ventures where we have operational control, including: Lamb-Weston/RDO (U.S.) and Lamb Weston BSW, LLC (U.S.). Exceptions include one international location in Italy, which we are still integrating into our data systems.

In preparing this report, we followed the [Global Reporting Initiative \(GRI\) G4 Sustainability Reporting Guidelines](#), including the Food Sector Supplement, which provide a framework and recommended performance indicators for reporting. This document exceeds the disclosures to meet the Core-level reporting requirements, including content to address many of the Comprehensive-level standard disclosures.

See our GRI Index for more details and learn more about GRI at www.globalreporting.org.

This marks the sixth year that Bureau Veritas North America, Inc., completed an [independent verification](#) of environmental data included in the Better Planet section of this report. Other data included in the report have not been audited by a third party; however, the report does include the best information available through our existing data management systems. Additional information about our company is available on our website, www.conagrafoods.com.

In February 2016, we completed the sale of our private brands business, which included several production facilities that make cereal, pasta, condiments, and frozen bakery items for retailers to use as their store

brands. Appropriate baseline adjustments have been made to the environmental metrics and are reflected throughout this report.

In November 2015, we announced our plans to separate ConAgra Foods, Inc., into two public companies, Conagra Brands and Lamb Weston. The transaction, expected to be structured as a spinoff of the Lamb Weston business, is expected to be complete in the fall of calendar 2016 and will include several potato production facilities. When the spin of the Lamb Weston business is complete, we will make the appropriate baseline adjustments to all reported environmental metrics and anticipate these changes to be reflected in our 2017 Citizenship Report.

ConAgra Foods Locations



ConAgra Foods locations as of July 15, 2016

Key Impacts, Risks & Opportunities

Better Planet

Key Impacts	Risks	Opportunities
Agriculture	Climate change, water risk and other environmental factors — combined with a growing global population — present some of the greatest challenges that the food industry must address.	Collaborating with growers on sustainable agriculture programs will strengthen our relationships with these critical business partners and help ensure reliable sources of critical ingredients.
Climate Change	The physical, regulatory and reputational risks associated with climate change present risks to our operations, such as changing weather patterns affecting crop yields and regulatory costs related to carbon emissions.	Improving energy and transportation efficiency and encouraging sustainable product and process innovation can reduce operating costs, improve our climate resiliency and limit the potential impact of greenhouse regulations.
Food Waste	Approximately 40 percent of all food is wasted, and if disposed of in a landfill, creates methane, a potent greenhouse gas. Food waste also represents a critical loss of our ingredients.	Finding every opportunity to reduce food waste is the key. We can do that in our systems through better practices and yield improvements, and for our consumers with better packaging and product innovation. We follow the Environmental Protection Agency's (EPA) Food Waste Hierarchy to direct those materials to a better destination than a landfill: to feed people, feed animals, recover energy or make compost.
Product Packaging	Potential extended product responsibility (EPR) programs in the U.S. may change the business model around funding for the packaging recycling infrastructure and systems.	While we continue to work to optimize our packaging through source reductions, use of renewable materials and increasing recycled content, we also recognize that packaging has a critical role to play in how we affect the issues of food waste and losses. Better packaging can reduce damage in transport and in stores and can also help food store longer, giving people more time to eat our food. Our opportunity is to make packaging work better to support the big picture.
Water Risk	We rely on the availability of quality water resources to grow raw ingredients and process finished goods. Concern over water scarcity and increasingly stringent water quality regulations can affect operations.	Progress toward our water use reduction goal will improve our operating efficiency and reduce company exposure to water-related risks.

Key Impacts, Risks & Opportunities

Good Food

Key Impacts	Risks	Opportunities
Health and Nutrition	Health care issues facing the population have increased the need to help consumers balance their desire to maintain or improve the nutrition profile of their overall diet with their food and taste preferences, busy lifestyles and household budgets. If the food we make fails to keep pace with the interplay of these priorities, our business performance may be negatively impacted.	To establish a competitive advantage in the marketplace, we integrate knowledge of consumer insights with nutrition science to make informed decisions about how to diversify our portfolio of foods to address the changing dynamics among nutrition, taste, cost and convenience.
Food Safety and Quality	All food companies face the risk of product recalls, either directly linked to their manufacturing practices or as a result of using a contaminated ingredient from a supplier. Recalls can result in financial and reputational loss.	By achieving Global Food Safety Initiative (GFSI) certification at our manufacturing facilities and influencing third parties in our supply chain to do the same, we minimize the risk of recalls throughout the production life cycle of the food we make.
Product Labeling	Consumers, customers and other stakeholders deserve accurate labeling of the ingredients and nutritional composition of the food we make. Inaccurate information erodes trust, is costly to correct, and has a negative impact on both short-term and long-term business performance.	By focusing on continual improvement of the systems used to perform food labeling, the capability and expertise of the people using these systems, and detailed root cause analyses and corrective actions for errors when they occur, we increase the quality, efficiency and accuracy of our food labeling information.

Stronger Communities

Key Impacts	Risks	Opportunities
Employee Development	Employees may be lured away to other opportunities in a competitive job market if they don't feel they have adequate professional development and career advancement opportunities. Under-investing in people may increase our turnover rate and hinder recruiting efforts.	Investing in our employees' professional development and celebrating their diversity improves employee satisfaction and retention and enhances our recruiting success.
Workplace Safety	Unsafe working conditions lead to a high injury rate and poor employee satisfaction, increasing turnover and workers' compensation costs.	Improving workplace safety and encouraging safe working behaviors instills a safety-focused culture, reducing our injury rate and costs.
Community Involvement	Manufacturing facilities risk being perceived as a burden on local communities or passive corporate citizens, putting a strain on natural resources. This can result in an impaired corporate reputation and an inability to attract and retain employees.	A clearly defined social platform serves as the basis for our charitable contributions and community outreach, enhancing our reputation as a responsible corporate citizen.

Data Summary

Our Business

Fiscal Year	FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
Net Sales ^{1,2} (millions)	\$11,642.9	\$15,832.4	\$15,843.6	\$13,469.3	\$11,420.9	\$10,746.0	•	•	•
Net Income ^{1,2} attributable to ConAgra Foods, Inc.	(\$677.0)	(\$252.6)	\$303.1	\$773.9	\$467.9	\$817.60	•	•	•
Diluted Earnings per Share ^{1,2}	\$1.09	(\$1.46)	\$0.38	\$1.67	\$.94	\$1.66	•	•	•
Cash Dividends Declared per Share of Common Stock	\$1.00	\$1.00	\$1.00	\$0.99	\$0.95	\$0.89	•	•	•
Manufacturing Facilities	46	81	85	109	80	80	•	•	•

Our People, Employee Statistics

Fiscal Year	FY16	FY15	FY14	FY13 ³	FY12	FY11	FY10	FY09	FY08
Total Number of Employees	19,871	31,731	31,743	34,539	24,306	22,938	24,987	25,668	25,088
Salaried Employees (%)	26.94%	26.74%	27.63%	27.18%	30.69%	31.35%	29.80%	28.83%	30.99%
Hourly Employees (%)	73.06%	73.27%	72.37%	72.82%	69.31%	68.65%	70.20%	71.17%	69.01%
Hourly Employees Unionized (%)	52.17%	44.96%	46.76%	54.76%	61.65%	64.49%	69.67%	71.73%	71.69

LA1 Total workforce by employment type, employment contract, and region.

Fiscal Year	FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08	
Employee Status	Full-time	19,786	31,560	31,583	34,371	24,172	22,805	24,755	25,438	24,826
	Part-time	85	171	160	168	134	133	232	230	262
	Temporary	347	296	230	305	233	234	261	237	91
	Based in the US (%)	92.39%	91.09%	91.25%	91.67%	94.35%	95.03%	95.51%	95.62%	95.36%

Employee Health & Safety

Fiscal Year	FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
OSHA Incident Rate	1.79	2.09	2.20	1.58	1.87	2.21	2.64	•	•
Lost-time Rate	0.63	0.54	0.54	0.41	0.48	0.54	0.66	•	•

Our People, Turnover Statistics, Percent of Total

Turnover		Percent of Total							
Fiscal Year	FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
Total (%)	21.20%	21.40%	16.80%	18.00%	16.63%	30.67%	17.19%	22.15%	21.39%
By Age		Percent of Total							
Fiscal Year	FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
<25	43.70%	47.40%	46.50%	46.30%	44.29%	57.51%	49.17%	59.77%	60.49%
25-40	24.40%	24.60%	20.10%	20.70%	18.93%	27.24%	18.89%	24.40%	24.40%
41-65	16.90%	16.90%	11.30%	12.70%	11.67%	29.28%	12.68%	16.71%	15.47%
>65	35.40%	31.90%	32.60%	38.90%	33.90%	69.25%	37.10%	35.43%	39.56%
By Gender		Percent of Total							
Fiscal Year	FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
Female	20.30%	18.50%	15.20%	17.10%	14.55%	31.73%	16.96%	19.75%	19.78%
Male	21.70%	23.40%	17.90%	18.50%	17.52%	30.03%	17.34%	23.69%	22.42%
By Minority		Percent of Minority Group							
Fiscal Year	FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
American Indian/Alaska Native	35.70%	28.90%	31.10%	29.60%	20.66%	29.38%	16.40%	40.31%	27.50%
Asian	22.80%	14.20%	10.10%	12.10%	9.73%	21.99%	10.37%	14.38%	24.59%
Black/African American	23.00%	25.70%	26.30%	27.60%	25.44%	44.68%	29.61%	23.96%	27.50%
Hispanic/Latino	15.80%	17.30%	13.40%	15.70%	14.86%	59.69%	22.06%	19.74%	20.03%
Native Hawaiian/ Oth Pac Island	29.20%	22.10%	23.70%	20.80%	7.79%	44.92%	18.58%	21.43%	80.00%
Not Specified	17.90%	16.60%	13.80%	20.30%	36.20%	32.64%	23.45%	58.19%	74.97%
Two or more races	38.60%	38.20%	46.50%	43.70%	35.84%	37.18%	40.07%	30.35%	4.18%
White	23.20%	23.70%	17.30%	17.60%	15.91%	18.90%	13.93%	22.62%	20.41%

Our People, Diversity

Composition of governance bodies and breakdown of employees per category according to gender, age group, ethnicity and other indicators of diversity.

Fiscal Year		FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
Women	Total women in workforce (%)	40.03%	40.93%	40.34%	39.77%	37.63%	36.87%	38.22%	38.99%	38.68%
	Women in Management (%)	32.37%	32.36%	30.66%	30.24%	26.80%	25.57%	26.05%	25.44%	24.53%
	Women on Board of Directors (#) Non-Employee Directors	2	2	2	2	2	2	2	•	•
	Women on Board of Directors (%) Non-Employee Directors	18.2%	18.2%	18.2%	20%	20%	20%	20%	•	•
	New Hires that are Women (%)	36.18%	39.39%	39.58%	40.49%	38.54%	31.25%	33.35%	34.13%	37.21%
Fiscal Year		FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
Minorities	Total Minorities in work force (%)	38.02%	38.42%	36.65%	35.79%	34.42%	33.56%	37.70%	39.29%	36.12%
	Minorities in Management (%)	10.34%	10.30%	10.80%	10.32%	10.12%	9.30%	9.63%	9.60%	9.44%
	Minorities on Board of Directors (#) Non-Employee Directors	2	2	2	1	1	1	1	•	•
	Minorities on Board of Directors (%) Non-Employee Directors	18.2%	18.2%	18.2%	10%	10%	10%	10%	•	•
	New Hires who are Minorities (%)	39.27%	43.12%	35.43%	35.74%	37.21%	36.54%	36.92%	•	8
Fiscal Year		FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
Breakdown of Minority Groups	American Indian/Alaska Native	0.39%	0.38%	0.38%	0.29%	0.49%	0.55%	0.56%	0.50%	0.53%
	Asian	4.56%	5.02%	4.73%	4.23%	4.22%	3.87%	3.94%	3.97%	3.37%
	Black/African American	7.13%	7.80%	7.57%	7.65%	7.22%	6.23%	6.47%	7.07%	6.63%
	Hispanic/Latino	25.33%	24.48%	23.22%	22.76%	21.99%	22.54%	26.43%	27.46%	25.43%
	Native Hawaiian/Oth Pac Island	0.21%	0.28%	0.28%	0.29%	0.20%	0.13%	0.12%	0.09%	0.03%
	Not Specified	5.72%	7.65%	7.45%	6.51%	3.18%	2.10%	1.48%	1.28%	0.94%
	Two or more races	0.40%	0.46%	0.46%	0.45%	0.31%	0.24%	0.19%	0.19%	0.14%
White	56.26%	53.94%	55.90%	57.67%	62.40%	64.34%	60.82%	59.43%	62.94%	
Fiscal Year		FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
Breakdown of Age Groups	<25	5.09%	5.66%	5.64%	6.12%	6.05%	5.99%	5.51%	5.89%	5.82%
	25-40	32.99%	32.53%	30.13%	32.39%	34.16%	34.65%	34.25%	34.56%	34.91%
	41-65	59.91%	60.09%	54.49%	59.45%	58.54%	58.25%	59.00%	58.45%	58.31%
	>65	1.98%	1.71%	2.19%	2.05%	1.25%	1.10%	1.24%	1.09%	0.97%

Our Communities

Fiscal Year	FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
Total Giving (Cash & In-kind), Corporate & Foundation	\$27,707,764	\$55,204,075	\$60,291,462	\$41,284,122	\$33,200,228	\$23,483,778	\$27,917,416	•	•
Grants Awarded	766	274	362	160	174	187	165	•	•
Volunteer Hours	10,166	8,000	11,700	16,400	10,400	4,200	•	•	•

Our Planet⁴

Fiscal Year	FY16	FY15	FY14	FY13	FY12	FY11	FY10	FY09	FY08
Energy Use ⁵ (MMBtu)	21,101,668	20,739,853	20,386,306	20,152,553	20,083,916	19,915,040	19,870,462	19,810,306	20,748,941
Greenhouse Gas Emissions - Scope 1 & 2 ⁶ (metric tons)	1,683,122	1,689,410	1,611,753	1,613,412	1,617,417	1,666,958	1,677,500	1,689,383	1,773,248
Direct CO2 Emissions from Biologically Sequestered Carbon	26,990	24,660	23,215	15,237	20,960	12,827	14,165	14,311	9,291
Pounds Greenhouse Gas Emissions per Pound of Production	0.289	0.274	0.283	0.282	0.280	0.291	0.295	0.291	0.299
Greenhouse Gas Emissions - Scope 3 - Upstream Transportation ⁷ (metric tons)	458,820	461,786	465,161	524,935	546,655	549,639	543,751	552,113	556,630
Water Use (thousand cubic meters)	48,391	47,158	46,047	47,392	50,329	49,182	48,021	47,697	48,992
Gallons of Water Used per Pound of Food Produced	0.990	0.959	0.968	0.990	1.045	1.030	1.011	0.983	0.991
Total Waste Generation (tons)	1,299,555	1,257,759	1,327,175	1,185,201	1,147,000	1,210,322	•	•	•
% of Solid Waste Diverted from Landfill	94.73%	95.05%	95.06%	93.81%	92.16%	91.67%	•	•	•
Pounds of Waste Generated per Pound of Food Produced	0.201	0.194	0.211	0.187	0.180	0.192	•	•	•

¹ Amounts exclude the impact of discontinued operations of the Lightlife® operations, the Medallion Foods operations, the ConAgra Mills operations and the Private Brands operations.

² Amounts include aggregate pre-tax goodwill and intangible impairment charges of \$1.92 billion, 1.56 million and \$596.2 million for FY16, FY15 and FY14, respectively.

³ FY13 people metrics includes Ralcorp data; systems were integrated during the fourth quarter of FY13.

⁴ Environmental data independently verified by Bureau Veritas for FY11, FY12, FY13, FY14, FY15, FY16.

⁵ Includes energy used from natural gas and electricity.

⁶ GHG emissions from anaerobic digesters assume biogas sent to boilers and flares is completely combustible.

⁷ Reported Scope 3 emissions include contracted transportation (including truck, rail and intermodal).

• Data not available

GRI Content Index

For material environmental, social, and governance issues discussed throughout this report, ConAgra Foods has included key performance indicators identified by the GRI G4 Sustainability Reporting Guidelines and the Food Processing Sector Supplement. A content index showing the specific location of the GRI performance indicators included in this Citizenship Report and ConAgra Foods' 2016 Annual Report is provided below.

General Standard Disclosures

 Fully
  Partially
  Not Reported

Profile Disclosure Description		Information Reported	Report Section/Link
Strategy & Analysis			
G4-1	CEO Statement	●	Overview > Leadership Perspective
G4-2	Key Impacts, Risks & Opportunities	●	About this Report > Key Impacts, Risks & Opportunities
Organizational Profile			
G4-3	Name of the organization	●	2016 Form 10-K: Part 1 Item 1 Page 1
G4-4	Primary brands, products, and services	●	2016 Form 10-K: Part 1 Item 1 Page 1
G4-5	Headquarters location	●	2016 Form 10-K: Part 1 Page 14
G4-6	Countries of operation	●	2016 Form 10-K: Part 1 Item 2 Page 14
G4-7	Ownership / legal form	●	Stock Ownership: 2016 Proxy Information on Stock Ownership Page 61, 10K
G4-8	Markets served	●	2016 Form 10-K: Part 1 Item 2 Page 14
G4-9	Scale of organization	●	About this Report > Data Summary
G4-10	Employee demographics	●	About this Report > Data Summary
G4-11	Collective bargaining agreement	●	2016 Form 10-K: Part 1 Item 1 Page 3
G4-12	Supply chain overview	●	Good Food > Responsible Sourcing
G4-13	Report any significant changes	●	2016 Form 10-K: Part 1 Item 1 Page 1
G4-14	Precautionary approach	●	ConAgra Foods does not have a public position on the precautionary approach.
G4-15	Economic, environmental and social charters	●	ConAgra Foods has not endorsed any economic, environmental, or social charters.
G4-16	Association membership	●	Referenced throughout report
Identified Material Aspects and Boundaries			
G4-17	Included entities	●	About this Report > Reporting Parameters
G4-18	Aspect Boundaries and Principles for Defining Report Content	●	About this Report > Reporting Parameters
G4-19	Material Aspects	●	Overview & Approach > Approach to Citizenship
G4-20	Aspect Boundary within the organization	●	Overview & Approach > Approach to Citizenship

Profile Disclosure Description

Information Reported Report Section/Link

G4-21	Aspect Boundary outside the organization	<input checked="" type="radio"/>	Overview & Approach > Approach to Citizenship
G4-22	Restatements	<input checked="" type="radio"/>	About this Report > Reporting Parameters
G4-23	Significant changes in Scope and Aspect Boundaries	<input checked="" type="radio"/>	None
Stakeholder Engagement			
G4-24	Key stakeholders	<input checked="" type="radio"/>	Overview & Approach > Approach to Citizenship
G4-25	Stakeholder identification	<input checked="" type="radio"/>	Overview & Approach > Approach to Citizenship
G4-26	Approach to stakeholder engagement	<input checked="" type="radio"/>	Overview & Approach > Approach to Citizenship
G4-27	Stakeholder interests and concerns	<input checked="" type="radio"/>	Overview & Approach > Approach to Citizenship
Report Profile			
G4-28	Reporting period	<input checked="" type="radio"/>	About this Report > Reporting Parameters
G4-29	Prior reports	<input checked="" type="radio"/>	www.conagrafoods.com/citizenship.com/archived-reports
G4-30	Reporting cycle	<input checked="" type="radio"/>	About this Report > Reporting Parameters
G4-31	Point of contact	<input checked="" type="radio"/>	Back cover
G4-32	GRI Content Index	<input checked="" type="radio"/>	GRI Content Index
Governance			
G4-34	Governance structure of the organization	<input checked="" type="radio"/>	2016 Proxy Statement: Corporate Governance Pages 10-11
G4-35	Report the process for delegating authority	<input type="radio"/>	Not reported
G4-36	Report whether the organization has appointed an executive level position responsible for economic, environmental, and social topics	<input type="radio"/>	Not reported
G4-37	Report process for consultation between stakeholders and highest governance body	<input checked="" type="radio"/>	2016 Proxy Statement: Communications with the Board Page 13
G4-38	Report the composition of the highest governance body	<input checked="" type="radio"/>	2016 Proxy Statement: Board Committees Page 14; Named Executive Officers Page 24
G4-39	Report whether the Chair of the highest governance body is an executive officer	<input checked="" type="radio"/>	2016 Proxy Statement: Director Nominees' Skills and Qualifications Page 3
G4-40	Report the nomination and selection process for the highest governance body	<input checked="" type="radio"/>	2016 Proxy Statement: Director Nominees' Skills and Qualifications Page 3
G4-41	Report processes for the highest governance body to ensure conflicts of interest are avoided and managed	<input checked="" type="radio"/>	Code of Conduct - Conflict of Interest
G4-42	Report the highest governance body's and senior executive's role in the development, approval, and updating of purpose	<input checked="" type="radio"/>	2016 Proxy Statement: Governance Practices Page 10 and N/G/PA Committee Page 16
G4-43	Report the measures taken to develop and enhance the highest governance body's collective knowledge	<input checked="" type="radio"/>	2016 Proxy Statement: N/G/PA Committee Page 16
G4-44	Report evaluation and response to evaluation of governance highest body	<input checked="" type="radio"/>	2016 Proxy Statement: Board, Committee and Individual Self-Evaluation Process Page 10
G4-45	Report identification and management of risks and opportunities and whether stakeholder consultation is used to support the decision	<input checked="" type="radio"/>	2016 Proxy Statement: Board's Role in Risk Oversight Page 12; 10K Part 1 Item 1A (Risks)

Profile Disclosure Description

Information Reported Report Section/Link

G4-46	Report the highest governance body's role in reviewing effectiveness of risk management	●	2016 Proxy Statement: Board's Role in Risk Oversight Page 12
G4-47	Report frequency of review for economic, environmental, social risks and opportunities	●	2016 Proxy Statement: Board's Role in Risk Oversight Page 12
G4-48	Highest position that formally reviews and approves sustainability report and assures all material aspects are covered	●	2016 Proxy Statement: Commitment to Sustainable Business Practices and Corporate Citizenship Page 11
G4-49	Process for communicating critical concern to highest body	●	2016 Proxy Statement: Communications with the Board Page 13
G4-50	Nature and number of critical concerns communicated to highest body and how they were resolved	●	2016 Form 10-K: Part 1 Item 1A
G4-51	Report remuneration policies	●	2016 Proxy Statement: Compensation Discussion and Analysis Page 17
G4-52	Report process for determining remuneration	●	2016 Proxy Statement: Compensation Discussion and Analysis Page 17
G4-53	How stakeholder views are sought and considered in remuneration	●	2016 Proxy Statement: Voting Item #3: Advisory Approval of Named Executive Officer Compensation Page 65
G4-54	Ratio of annual total compensation for highest paid individual to median	○	Not reported
G4-55	Ratio of percentage increase in annual total compensation for highest paid individual to median	○	Not reported
G4-56	Describe values, principles, standards, and norms of behavior	●	Code of Conduct
G4-57	Internal and external mechanisms for seeking advice on ethical and lawful behavior	●	Code of Conduct
G4-58	Internal and external mechanisms for reporting unethical or unlawful behavior and organizational integrity	●	Code of Conduct: Stronger Communities > Business Ethics and Human Rights

Standard Disclosures: Disclosures on Management

 Fully
  Partially
  Not Reported

G3 DMA	Description	Information Reported	Report Section/Link
1. Strategy & Analysis			
DMA SC	Sourcing		Supplier Expectations Manual
DMA EC	Economic		ConAgra Foods 2016 Annual Report, 10-K
DMA EN	Environmental		Better Planet
DMA LA	Labor		Stronger Communities > Culture & Workplace
DMA HR	Human Rights		Stronger Communities > Business Ethics & Human Rights
DMA SO	Social		Stronger Communities
DMA PR	Product Responsibility		Good Food > Nutrition

Sourcing Performance Indicators

Profile	Disclosure Description	Information Reported	Report Section/Link
Across All Aspects of Sourcing			
FP1	Percentage of purchased volume from suppliers compliant with company's sourcing policy		Good Food > Sustainable Agriculture

Economic Performance Indicators

 Fully
  Partially
  Not Reported

Profile Disclosure Description		Information Reported	Report Section/Link
Economic Performance			
EC1	Direct economic value generated and distributed, including revenues, operating costs, employee compensation, donations and other community investments, retained earnings and payments to capital providers and governments	●	ConAgra Foods 2016 Annual Report, 10-K
EC2	Financial implications and other risks and opportunities for the organization's activities due to climate change	●	CDP 2015 Investor Questionnaire
EC3	Coverage of the organization's defined benefit plan obligations	●	ConAgra Foods 2016 Annual Report, 10-K
EC4	Significant financial assistance received from government	●	ConAgra Foods 2016 Annual Report, 10-K
Market Presence			
EC6	Policy, practices and proportion of spending on locally based suppliers at significant locations of operation	◐	Good Food > Responsible Sourcing
Indirect Economic Impacts			
EC8	Development and impact of infrastructure investments and services provided primarily for public benefit through commercial, in-kind or pro bono engagement	●	Stronger Communities > Impacting Hunger

Environmental Performance Indicators

Profile Disclosure Description		Information Reported	Report Section/Link
Energy			
EN3	Direct energy consumption by primary energy source	●	Better Planet > Climate Change & Energy Efficiency; CDP 2016 Investor Questionnaire
EN4	Indirect energy consumption by primary source	●	Better Planet > Climate Change & Energy Efficiency; CDP 2016 Investor Questionnaire
EN5	Energy saved due to conservation and efficiency improvements	●	Better Planet > Climate Change & Energy Efficiency; CDP 2016 Investor Questionnaire
EN7	Initiatives to reduce indirect energy consumption and reductions achieved	●	Better Planet > Climate Change & Energy Efficiency; CDP 2016 Investor Questionnaire
Water			
EN8	Total water withdrawal by source	●	Better Planet > Water Resources
EN9	Water sources significantly affected by withdrawal of water	●	Better Planet > Water Resources
EN10	Percentage and total volume of water recycled and reused	●	Better Planet > Water Resources

Profile Disclosure Description		Information Reported	Report Section/Link
Emissions, Effluents and Waste			
EN16	Total direct and indirect greenhouse gas emissions by weight	●	Better Planet > Climate Change & Energy Efficiency
EN17	Other relevant indirect greenhouse gas emissions by weight	●	Better Planet > Climate Change & Energy Efficiency
EN18	Initiatives to reduce greenhouse gas emissions and reductions achieved	●	Better Planet > Climate Change & Energy Efficiency
EN19	Emissions of ozone-depleting substances by weight	○	Less than 1% of ConAgra Foods total greenhouse gas emissions are derived from ozone-depleting substances (refrigerants)
EN21	Total water discharge by quality and destination	◐	Better Planet > Water Resources
EN22	Total weight of waste by type and disposal method	●	Better Planet > Eliminating Waste
Products & Services			
EN26	Initiatives to mitigate environmental impacts of products and services, and extent of impact mitigation	◐	Better Planet > Packaging Sustainability
Compliance			
EN28	Monetary value of significant fines and total number of nonmonetary sanctions for noncompliance with environmental laws and regulations	●	Better Planet > Environmental Management
Transport			
EN29	Significant environmental impacts of transporting products and other goods and materials used for the organization's operations, and transporting members of the work force	●	Better Planet > Climate Change & Energy Efficiency

Social Performance Indicators

Profile Disclosure Description		Information Reported	Report Section/Link
Employment			
LA1	Total workforce by employment type, employment contract and region	●	About This Report > Data Summary
LA2	Total number and rate of employee turnover by age group, gender and region	●	About This Report > Data Summary
Labor/Management Relations			
LA4	Percentage of employees covered by collective bargaining agreements	●	About This Report > Data Summary
FP3	Percentage of working time lost due to industrial disputes, strikes and/or lockouts, by country	●	ConAgra Foods has not lost any working time due to industrial disputes, strikes, or lockouts

Profile Disclosure Description		Information Reported	Report Section/Link
Occupational Health & Safety			
LA6	Percentage of total workforce represented in formal joint management-worker health and safety committees that help monitor and advise on occupational health and safety programs		Stronger Communities > Employee Health & Safety
LA7	Rates of injury, occupational diseases, lost days, and absenteeism, and number of work-related fatalities by region		Stronger Communities > Employee Health & Safety
Training and Education			
LA10	Average hours of training per year per employee by employee category		Stronger Communities > Employee Health & Safety
Diversity and Equal Opportunity			
LA13	Composition of governance bodies and breakdown of employees per category according to gender, age group, minority group membership and other indicators of diversity		About this Report > Data Summary
Child Labor			
HR6	Operations identified as having significant risk for incidents of child labor, and measures taken to contribute to the elimination of child labor		ConAgra Foods has not identified any operations at significant risk for incidents of child labor
HR7	Operations identified as having significant risk for incidents of forced or compulsory labor, and measures to contribute to the elimination of forced or compulsory labor		ConAgra Foods has not identified any operations at significant risk for incidents of compulsory labor
Healthy and Affordable Food			
FP4	Nature, scope and effectiveness of any programs and practices (in-kind contributions, volunteer initiatives, knowledge transfer, partnerships and product development) that promote healthy lifestyles; the prevention of chronic disease; access to healthy, nutritious and affordable food; and improved welfare for communities in need		Good Food > Communication Through Labeling & Outreach; Stronger Communities > Community Impacts & Philanthropy
Corruption			
SO3	Percentage of employees trained in organization's anti-corruption policies and procedures		Stronger Communities > Business Ethics & Human Rights
Compliance			
SO8	Monetary value of significant fines and total number of nonmonetary sanctions for noncompliance with laws and regulations		Material items would be disclosed in our ConAgra Foods 2016 Annual Report, 10-K
Customer Health and Safety			
PR1	Lifecycle stages in which health and safety impacts of products and services are assessed for improvement, and percentage of significant products and services categories subject to such procedure		Good Food > Food Safety & Quality
FP5	Percentage of production volume manufactured in sites certified by an independent third party according to internationally recognized food safety management system standards		Good Food > Food Safety & Quality
FP6	Percentage of total sales volume of consumer products, by product category, that are lowered in saturated fat, trans fats, sodium and sugars		Good Food > Nutrition ConAgra Foods reports the percent of our Consumer Foods portfolio that fits within three clearly defined health and nutrition categories
FP7	Percentage of total sales volume of consumer products, by product category sold, that contain increased fiber, vitamins, minerals, phytochemicals or functional food additives		Good Food > Nutrition ConAgra Foods reports the percent of our Consumer Foods portfolio that fits within three clearly defined health and nutrition categories

Profile
Disclosure Description

Information Reported **Report Section/Link**

Marketing Communications			
PR6	Programs for adherence to laws, standards and voluntary codes related to marketing communications, including advertising, promotion and sponsorship	<input checked="" type="radio"/>	Good Food > Advertising to Children
Compliance			
PR9	Monetary value of significant fines for noncompliance with laws and regulations concerning the provision and use of products and services	<input checked="" type="radio"/>	Material items would be disclosed in our ConAgra Foods 2016 Annual Report, 10-K

For questions regarding this report, please contact
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