



EUROPEAN CHICKEN COMMITMENT POLICY

Domino's UK & Ireland is committed to ensuring that by 2032, all chicken meat supplied to all our restaurants in the UK will come from farms that meet the criteria outlined by the European Chicken Commitment to strengthen our standards for the welfare of broiler chickens.

By 2032, we will require our suppliers to meet the following requirements for 100% of the fresh, frozen, and processed chicken in our supply chain:

1. Comply with all EU animal welfare laws and regulations, regardless of the country of production.
2. Implement a maximum stocking density of 30kg/m² or less. Thinning is discouraged and if practiced must be limited to one thin per flock.
3. Adopt breeds that demonstrate higher welfare outcomes: either the following breeds, Hubbard Redbro (indoor use only); Hubbard Norfolk Black, JA757, JACY57, 787, 957, or 987, Rambler Ranger, Ranger Classic, and Ranger Gold, or other breeds that meet the criteria of the RSPCA Broiler Breed Welfare Assessment Protocol.
4. Meet improved environmental standards including:
 - At least 50 lux of light, including natural light.
 - At least two metres of usable perch space, and two pecking substrates, per 1,000 birds.
 - On air quality, the maximum requirements of Annex 2.3 of the EU broiler directive, regardless of stocking density.
 - No cages or multi-tier systems.
5. Adopt controlled atmospheric stunning using inert gas or multi-phase systems, or effective electrical stunning without live inversion.
6. Demonstrate compliance with the above standards via third-party auditing and annual public reporting on progress towards this commitment.

Official link to ECC: <https://welfarecommitments.com/europeletter>

Halal - Statement of Intent

Electrical water bath stunning is the main method used globally for the slaughter of poultry. There are, however, significant animal welfare concerns with this method and in 2012 the European Food Safety Authority called for an end to its use¹. Effective electric alternatives are yet to be developed. However, recognising that under halal standards, Controlled Atmosphere Systems may not be accepted as the animal must not be dead at the time of slaughter (cutting), it is a bare minimum that a stunning method which renders the animal insensible to pain, but still alive, is developed and adopted as soon as possible –

We Domino's UK and Ireland agree to:

- Actively press our suppliers and support the latest research projects² to find alternatives to electrical water bath as a matter of urgency.
- Support the call for the use of water bath stunning to be banned, and new, more humane systems for the effective electric stunning of poultry without conscious inversion to be developed and commercially available.
- Commit to investing and adopting such a stunning method (without conscious inversion) as soon as it is commercially available.

¹ ESFA 2012 report, pg. 35

² For example, by engaging with the Effective Electrical Stunning roundtable convened by Compassion in World Farming