



ConAgra Foods, Inc.
ATMOSphere America
End Users Panel

ConAgra Foods overview



ConAgra Foods started in 1919 as Nebraska Consolidated Mills. In 1971, it was renamed ConAgra, Inc. and the company became ConAgra Foods in 2000.

ConAgra Foods is a Fortune 500 company with more than 36,000 employees, with the company's world headquarters located in Omaha, Nebraska.

Other key locations include: Naperville, IL., Kennewick, WA., and St. Louis, MO.

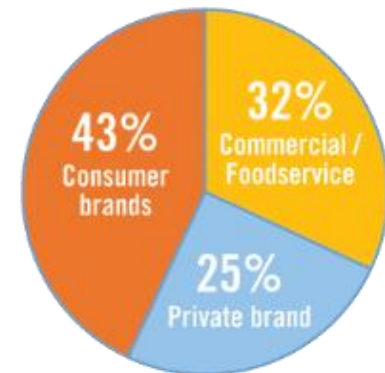
Our business



ConAgra Foods® is one of the largest food companies in North America. Its balanced portfolio includes consumer brands found in 97 percent of America's households, the largest private brand packaged food business in North America, and a strong commercial and foodservice business.

Consumers can find recognized brands such as Banquet®, Chef Boyardee®, Egg Beaters®, Healthy Choice®, Hebrew National®, Hunt's®, Marie Callender's®, Orville Redenbacher's®, PAM®, Peter Pan®, Reddi-wip®, Slim Jim®, Snack Pack® and many other ConAgra Foods brands, along with food sold by ConAgra Foods under private brand labels, in grocery, convenience, mass merchandise, club stores and drugstores.

ConAgra Foods also has a strong commercial foods presence, supplying frozen potato and sweet potato products as well as other vegetable, spice, bakery and grain products to a variety of well-known restaurants, foodservices operators and commercial customers.



ConAgra Foods' current net sales mix
Total = \$18 billion

Our brands

ConAgra
Foods
Food you love



Healthy
Choice

Banquet

RO*TEL

Hunts

Crunch
n Munch



Blue
Bonnet

slim
jim

Chef
BOYARDEE

Pennsylvania
Dutch

ACT II

LOFTHOUSE
DELICIOUS
COOKIES

Anthony's

WHOLE GRAIN BUTTER
ULTRAGRAIN
WHOLE GRAIN SPREAD

Fleischmann's

Lightlife

Jiffy pop

DAVID

PAM



Rosarita

ULTRAGRAIN
WHOLE GRAIN SPREAD

BERTOLLI

Dennison's

GULDEN'S

ANDY CAPP'S

AYLMER

RANCH
STYLE

Hunt's
MANWICH

egg
beaters

Lamb Weston

WOLF
BRAND
CHILI

Peter
pan

LA
CHOY

GOLDEN GRAIN

Gebhardt

Orville
Redenbacher's

POPPYCOCK

Snack
pack

RONCO

KID
CUISINE

SWISS MISS

VH

Move Over
BUTTER

JM SWANK

Kangaroo

We bake really good stuff!

Libby's

CLAIM JUMPER
RESTAURANT
RETAIL FOODS

Pure
Wesson

Tennessee Pride
Real Country
Sausage

fiddle
faddle

Reddi
wip

spicetec
FLAVORS & SEASONINGS

All Natural
ALEXIA

Del Monte
Quality

VanCamp's

ConAgra Mills

Parkay
Fresh & Creamy Taste

Corporate Responsibility



In 2012, for the second consecutive year, ConAgra Foods achieved its listing on the Dow Jones Sustainability Index North America, one of the world's most recognizable citizenship indexes.

For nearly 20 years, ConAgra Foods has led the charge against child hunger in America with donations of more than \$50 million and 290 million pounds of food. In 2012, nineteen ConAgra Foods brands participated in Child Hunger Ends Here, our largest cause marketing campaign to date.

ConAgra Foods was ranked by Corporate Responsibility Magazine as one of the 100 best Corporate Citizens in 2010, 2011 and 2012.

In 2012, ConAgra accomplished:

- Reducing our carbon footprint by 43,600 metric tons,
- Reducing landfill waste by 104,268 tons,
- Conserving 295 million gallons of water, and
- Generating \$28.3 million in cost savings.

Overview



The acquisition of Ralcorp by ConAgra Foods was completed at the end of January 2013. I will not be including any of the Ralcorp facilities in the following information due to ConAgra not being able to conduct facility visits and due diligence associated with the Ralcorp facilities prior to the finalization of the acquisition. ConAgra and Ralcorp currently have a collaborative team working on the integration and organization of these facilities into ConAgra.

I will be focusing the following information on the Consumer Foods and Commercial Foods divisions of ConAgra. The Consumer Foods division is primarily responsible for manufacturing of store brands products, while the Commercial Foods division is primarily responsible for manufacturing of food service products.

Overview



ConAgra Foods has approximately 90 Food Processing Plants or Mills in North America, prior to the acquisition of Ralcorp.

38 plants have significant refrigeration systems, 27 of which utilize anhydrous ammonia as their primary refrigerant.

- These ammonia refrigeration systems range in size from 1,400 lbs. to 283,000 lbs. of anhydrous ammonia.

ConAgra Foods has implemented a comprehensive performance based written Process Safety Management (PSM) and Risk Management (RMP) program for the facilities that utilize anhydrous ammonia for refrigeration purposes.

ConAgra Foods has taken the standpoint that no matter what size the system or operating charge of the system, any facility that has an ammonia refrigeration system will have a full PSM and RMP program implemented.

PSM / RMP Approach



The PSM / RMP programs are managed by the facilities and supported through the Corporate Engineering and EHS departments where there is a corporate staff that is responsible for assisting the facilities with the implementation of the written program.

The Corporate Engineering staff is responsible for:

- Conducting of audits / inspections associated with these programs utilizing an online auditing software;
- Program training;
- Project reviews through the Management of Change process;
- Project start-ups;
- Incident Investigation review / assistance;
- Tracking of audit action items;
- Etc.

PSM / RMP Approach



The Corporate Engineering staff has developed and rolled out the following to our plants:

- Detailed Standard Operating Procedure templates that are modified to each specific system;
- Preventative Maintenance (PM) templates that incorporate manufacture recommendations, regulatory requirements, etc.;
- Standardized open forum Training methodology that ensures the involvement of the operators / technicians;
- Standardized Contractor Pre-Qualification and Training methodology;
- Engineering Standards for Process Safety Information development:
 - Piping and Instrumentation Drawings;
 - Safety Relief System Design and Design Basis;
 - Machinery Room Ventilation;
 - Ammonia Inventory Calculations;
 - Mass Energy Balance;
 - Etc.

PSM / RMP Approach



ConAgra – Engineering works with the facilities in the development the RMP documentation required for compliance with the EPA.

- Documentation is developed for all facilities no matter what the size of the ammonia refrigeration system.
- Documentation is only submitted to the EPA if the system exceeds the threshold quantity.
- Facilities that do not meet the threshold quantity still have the documentation developed to assist the Local Emergency Planning Commission (LEPC), Fire Department, Police, etc. in the development of their Emergency Response Plans.

The Corporate EHS staff is responsible for all safety related program development, auditing, training and implementation (i.e. Emergency Action & Response Plans, Hot Work, Confined Space, Lockout / Tagout, etc.).

Conclusion



- This program and methodology was developed and implemented at our facilities in 2008.
- One of the main goals in implementing this program was to provide transparency to upper management on the “health” of the PSM / RMP programs at our facilities through the publication of Quarterly and Bi-Annual reports relating to the status of action items, RMP changes, industry activities, regulatory activities, etc.
- Our history has shown that through the proper handling, operation, and maintaining of our Ammonia Refrigeration systems, they can be just as safe as any other refrigerant system.