

SUPERVALU EXECUTIVES:

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Dear Ms. Bennett, Mr. Noddle, Mr. Boehnen, Mr. Davis and Supervalu:

I am dismayed to learn the third largest grocery company in the U.S. still purchases animal products rooted in pain and misery. Supervalu's website ensures "the humane processing of animals within the supply chain of protein vendors."

I strongly encourage Supervalu to fulfill this claim.

The average consumer, once informed, does not view confinement of 600-pound sows in metal gestation stalls as "humane treatment" Yet Supervalu's pig flesh products are derived from suppliers that crate pregnant pigs for a motionless life atop cement slats.

Supervalu's eggs begin with producers that typically pack 6-9 hens inside wire battery cages no larger than a filing drawer. Each bird occupies a space about half the size of a sheet of paper and cannot flutter a wing or extend a leg.

Supervalu's frozen chicken originates in overcrowded grower houses where workers amputate the bottom third of each bird's beak to curtail fighting and cannibalism. At the slaughterhouse, birds are plunged into electrified water baths that merely paralyze them. Still cognizant, they pass through mechanized throat slashers and are tossed into tanks of scalding water for feather extraction.

Despite foie gras bans in over a dozen countries and more than 300 U.S. restaurants, Supervalu continues to offer the fatty, diseased livers of ducks and geese. To make foie gras, birds are attached to a pressurized pump. Several times daily, liquid feed is shoved 12 inches down their throats via a metal rod (oral gavage). The American Society for the Prevention of Cruelty to Animals cites documentation from veterinarians that "the birds' livers become so enlarged, [they]... have literally exploded from these forced feedings."

Please make a corporate decision to remove all foie gras products from your stores. I urge you to emulate competitors Safeway and Whole Foods that shun goods from suppliers where animals are intensively confined or otherwise abused. If Supervalu wants my business, it needs to recognize the growing trend in conscientious consumption.

Thank you,