



Foster Farms Donates \$25,000 In Poultry Products For Camp Fire Relief

Donation Will Be A Part of Efforts to Rebuild Communities

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CHICO, Calif., Nov. 29, 2018 /PRNewswire/ -- Poultry producer Foster Farms is donating \$25,000 in cooked chicken products to assist families affected by the recent Northern California Camp Fire. The donation will be distributed directly to families at sites throughout Chico. Foster Farms will be joining with Community Action Agency of Butte County, Sacramento Food Bank & Family Services, the Food Bank of Contra Costa & Solano and other Bay Area Food Banks and will contribute to the first phase of ongoing post-disaster relief.

"Community involvement has been a Foster Farms value since 1939," said Foster Farms CEO Laura Flanagan. "As a California company, we feel a responsibility to step forward and support our fellow Californians in times of need."

"We so appreciate this generous donation from Foster Farms, a longstanding partner that has responded time and time again to our communities during times of crisis," said Blake Young, CEO of Sacramento Food Bank & Family Services. "While the fires have been contained, the road to rebuilding will be a long one. Foster Farms' donation will help us begin."

For the past 10 years, Foster Farms has provided holiday meals to people in need across the West Coast. This year alone, the company's donations provided Thanksgiving turkey to more than 125,000 families. Foster Farms hopes that its donations will encourage other California businesses to support the post-fire

relief effort and join in the fight against hunger. To donate to Community Action Agency of Butte County to support Camp Fire relief visit <https://www.buttecaa.com/donate/>.

About Foster Farms

Since 1939, West Coast families have depended on Foster Farms for premium quality chicken and turkey products. Family-owned and operated, the company continues its legacy of excellence and commitment to quality established by its founders, Max and Verda Foster. Foster Farms specializes in fresh, all-natural chicken and turkey products free of preservatives, additives or injected sodium enhancers. Based in California's Central Valley, with ranches in the Pacific Northwest, the company's fresh chicken and turkey are produced in or near each region served. Foster Farms also produces delicious pre-marinated, ready-to-cook and fully cooked products that meet the quality and convenience needs of today's home cooks, retailers, warehouse clubs and foodservice customers. The company's commitment to excellence, honesty, quality, service and people is a source of great pride, and, a longtime family tradition.

Food safety is Foster Farms' highest priority and the company would like to remind consumers to always follow safe handling, preparation and storage guidelines for the preparation of fresh poultry products. All fresh poultry products should be cooked to an internal temperature of 165 degrees Fahrenheit as measured by a meat thermometer to ensure safety. Visit www.fosterfarms.com to learn more.

