Quality assurance and control of poultry feed to ensure food safety



Goals

- ➤ Global animal production quadrupled during the past 50 years → 320 million MT of meet (2016)
- ➤ World's population is to increase to 9.6 billion by 2050
- > Increasing urbanization
- ➤ Asia → leading responsibility to decrease world hunger
- Global food production needs to increase by 70%
- ➤ 300 billion MT of cereal production
- ➤ 470 Million MT of meet

Reality

- ➤ Annual growth rates of cereals
- Challenge of new technology development competing with natural resources, climate change and habitat preservation
- ➤ Intensified trade of feed raw materials and agricultural consumer products
- Political will → professional communication → networking

Farmer need to produce more feed from less lands with fewer hands

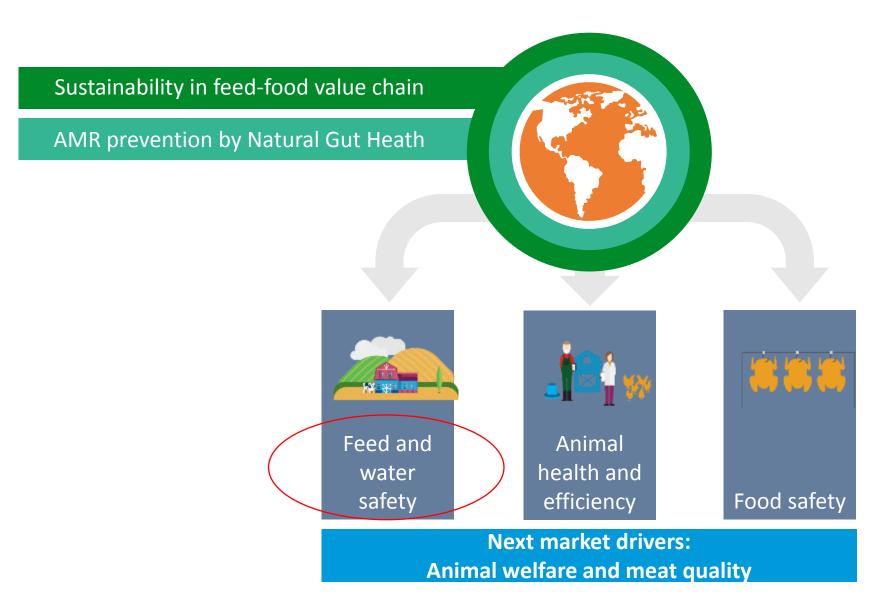


Despite all global challenges

Humanity needs to produce more food in the next 33 years than it has been in the past 8,000 years

Macro trends lead to three specific key customer needs 1

Antibiotic reduction and sustainability are overriding trends in value chain



Why we need improved feed safety management? FEFAC









➤ Climate change will effect the changing risk profile of feed and raw materials



➤ **Legislation** on feed to food safety → demand for new technologies



> Social media transparency leads to compliance to 0-tolerance policy by more accurate laboratory analysis



> The need to reduce waste of resources in harvested crops



Region	Cereal production (Mill ton)	Feed waste (%) Before consumption	Process waste (Mill ton)
Europe	400	11	44
North America	500	10	50
Latin America	190	16	30
North Africa	100	20	20
Sub-Sahara Africa	100	18	18
Asia, India	490	17	83
Southeast Asia	610	17	104
Total	2390	Avg. 15.6	349 (14.6%)



After global cereal production:

- 15% go to waste during feed raw material storage and feed processing
- 15% go to waste before feed consumption by animals

Impacts of pathogen bacteria

Diarrheal diseases

2005 1.8 million people died from diarrheal diseases worldwide

Salmonellosis

> 2009 in 79% of all tested water samples *Salmonella* was found (USA)

2011 1 mill people affected in the USA (19,000 hospitalizations; 370)

deaths)

2014 91,000 people affected in the EU

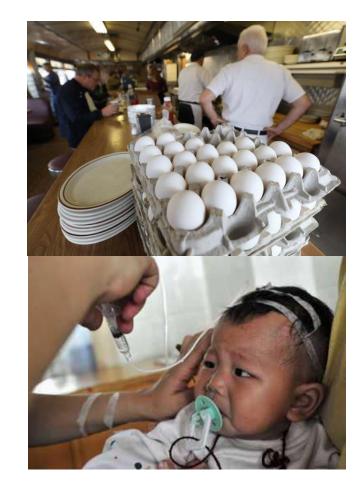
Enterohemorrhagic E. coli

> 1996 6,000 children affected in a single outbreak → 2 deaths

 \triangleright 2011 3,250 people affected in Germany \rightarrow 49 deaths

Campylobacter

2014 214,000 people affected in the EU



Dennis 2004; WHO, 2005; World Poultry 2011; RKI 2011; EFSA 2014

Pathogenic bacteria in meat

	Pigs		Poultry		Feed
n Isolates	4504		5888		599
	%				
S. typhimurium	47,3	S. Enteritidis	37,6	S. Mbandaka	12,9
S. derby	10,8	S. Typhimurium	7,2	S. Senftenberg	10,7
S. rissen	3,6	S. Infantis	6,3	S. Agona	8,3
S. enteritidis	2,8	S. Virchow	3,1	S. Lexington	6,5
S. Infantis	1,8	S. Mbandaka	2,2	S. Infantis	4,7
S. London	1,6	S. Senftenberg	1,7	S. Typhimurium	3,2
S. Anatum	1,3	S. Bredeney	1,4	S. Livingstone	3,2
Other Serovars	22,8	Other Serovars	29,6	Other Serovars	33,1

(EFSA 2007; EFSA 2009)



Agricultural challenges in the tropics

Tropical humid & hot climate



Intensive farming



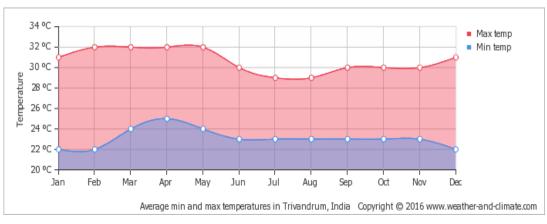


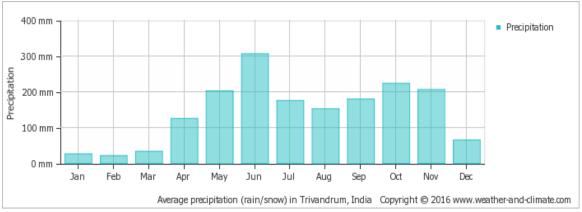
- feed raw material storage conditions
- High bacteria density → high infectious diseases
- High animal growth performance (poikilotherm organisms)
- High stress for homiotherm animals (chicken) ->
 panting



- Challenge to build best rearing facilities as animals can't escape
- Best housing, feeding, farm biosecurity conditions

- Tropical typhoon climate with wet and dry season
- Above 32°C year round with up to >3m³/m²/year of rain





Annual min/max temperature 2016

Annual rain fall 2016

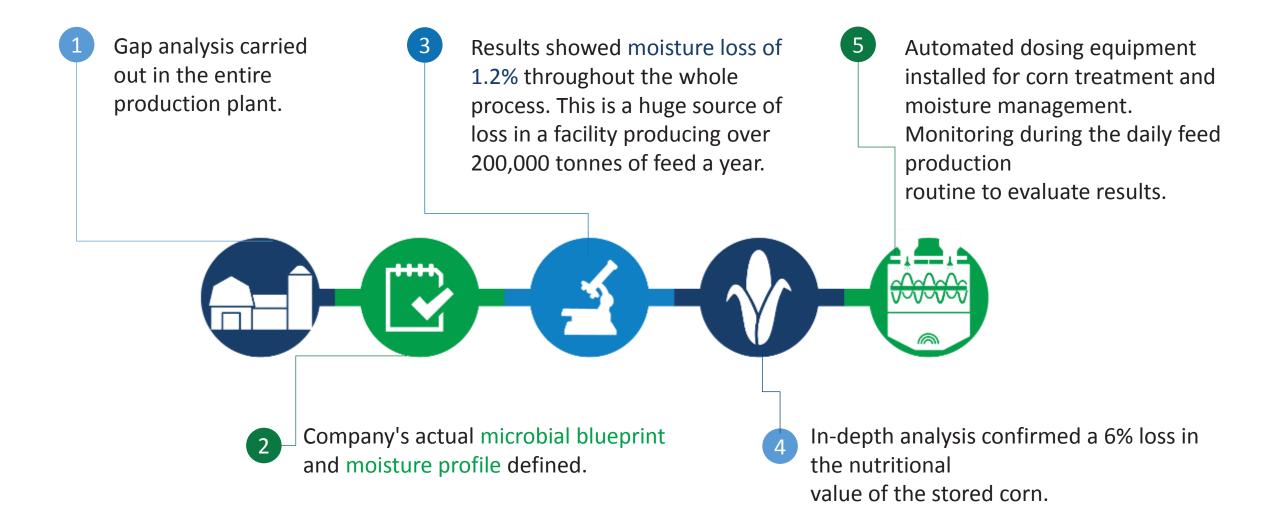






Vs.





A tool for feed to food quality and safety



Certified Quality & Food Safety: (HACCP / HSEQ, UFAS) → customers can check operations and certificates



Ingredient & Supplier Assessment and Management: Only use quality standard approved feed ingredients and suppliers based on risk assessment standards



Monitoring & Control: Standardized sampling & analysis methods combined with an early warning and rapid alert system



Risk Management: issue and crisis management system to minimize risks and their impacts, supported by a global network of industrial stakeholders



Tracking & Tracing: keeping records of every input and process from feed ingredient purchase to finished feed delivery

Feed Safety & Feed Mill Efficiency for business profitability



Avoid Enterobacteria contamination in raw material and final feed



Optimize moisture profile of final feed



Increase pelletizer throughput per hour



Protect shelf
life of raw
material
and final feed



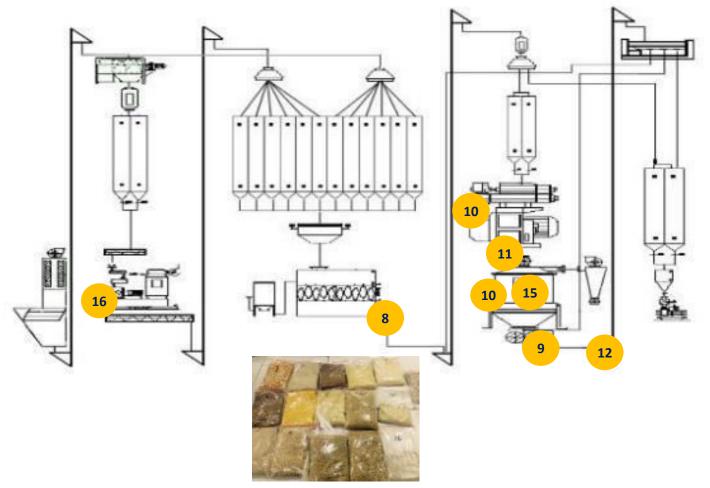
Preserve nutritional value in final feed

Incoming Area	Sample No.
Maize (local)	1
Meat bone meal	2
De-oiled Rice bran	3
Rice polish	4
Maize gluten meal	5
Soybean meal (India)	6
Fishmeal (India)	7
Maize silo dust collector	17



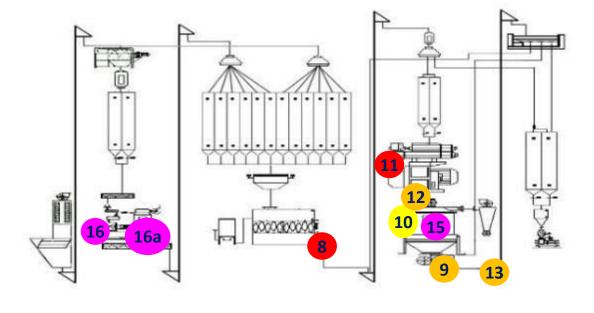
Feed raw material storage area

Processing Area	Sample No.	
After mixer	8	
After cooler	9	
After conditioner	10	
After pelletizer	11	
Pellet Feed,	12	
bagging	12	
Inside cooler	15	
Hammer mill	16	



Samples collected

Processing Area	Sample No.
After mixer	8
After cooler	9
Cooler swab	10
After conditioner	11
After pelletizer	12
Pellet Feed, bagging	13
Mash Feed, bagging	14
Inside cooler	15
Hammer mill	16
Hammer mill swab	16 a



Legend

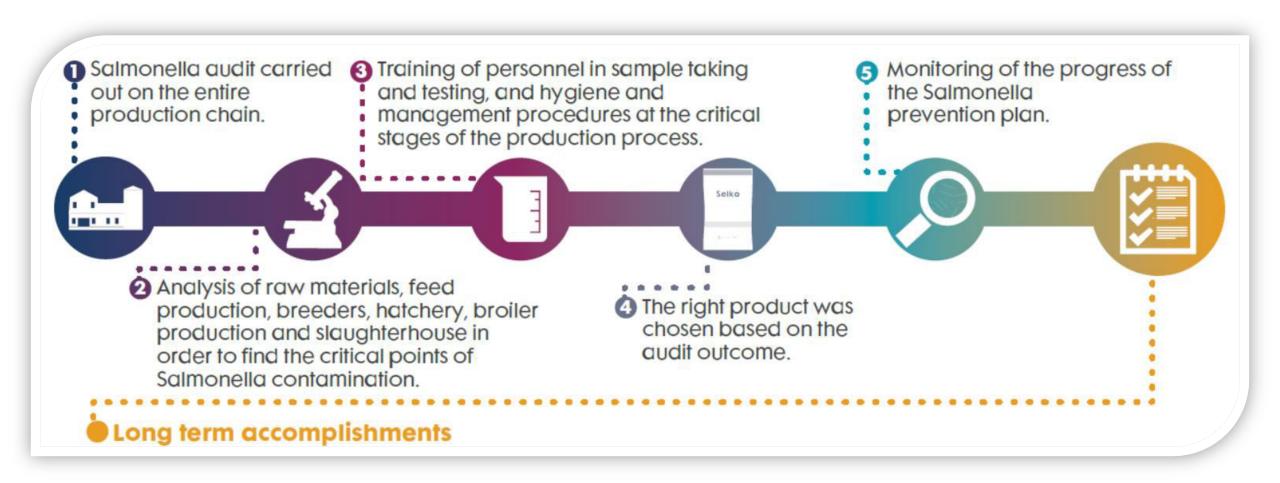




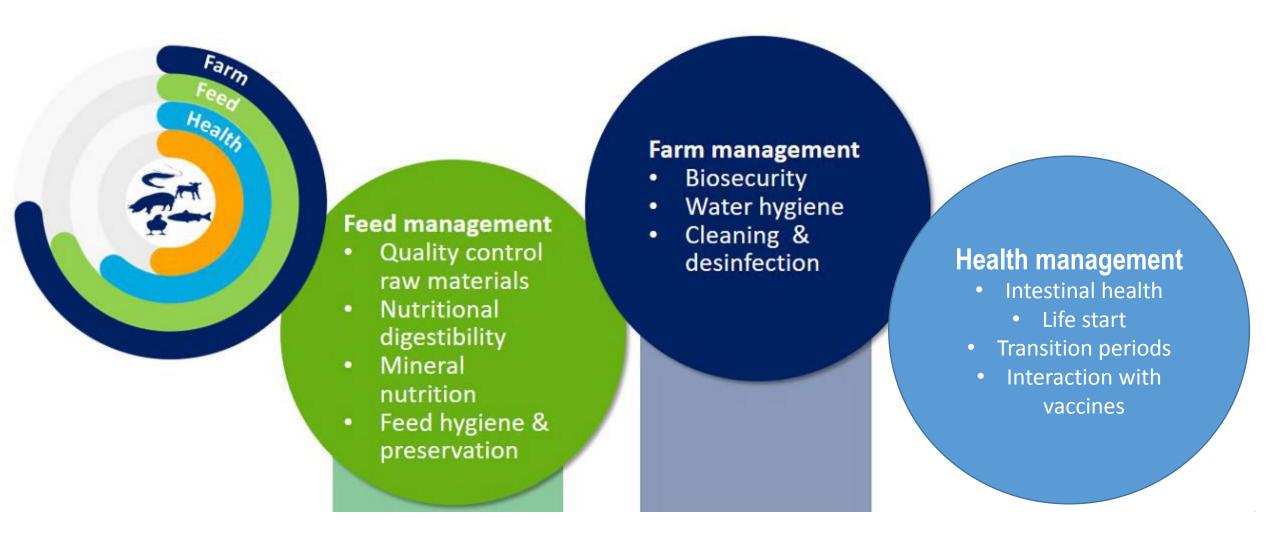
Mold and enterobacteria

Salmonella scan Gap analysis Primary Breeder Breeder Farms Farms Gra arent Multipl (Parent) Feed production Raw materials m Product on Farms Processing VAVA AVAILA Cooling Mixer Pelletizer Extruder Cooker 18

Feed-Food Safety Program through integrated approach



Salmonella control program from feed to farm and health





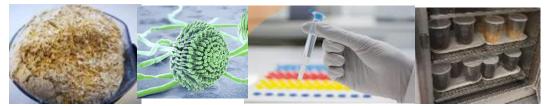
Feed Materials

Laboratory

Microbial/physical/mycotoxin analysis

Customer

Feed Stress Test analysis



Spray applications

Analytical results + Customer objectives = Feed Safety solution



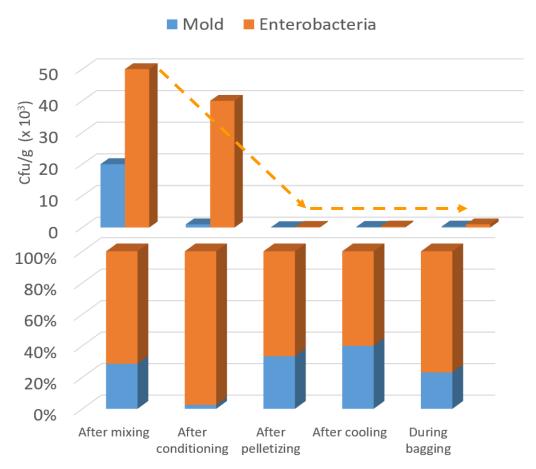
1. Feed raw materials

- De-oiled Rice bran and rice polish → mold contamination
- Local Maize → Aflatoxin contamination

2. Feed production

- ➤ Hammer mill/mixer/conditioner/cooler:
 - Enterobacteria and mods contamination
 - Strong decline of mold and enterobacteria after conditioner with relative higher shares of bacteria compared to molds

Enterobacteria and mold reduction through specified products



Relation of mold to bacteria contamination during feed processing

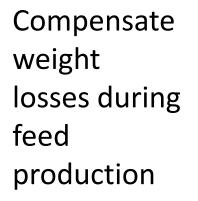
Feed safety control implementation

Product	Application	Service Support
Enterobacteria reduction	Flushing of feed mill system	 Regular sampling
Mold reduction	Running feed	 Laboratory analysis
Mycotoxin reduction	production	 Mycotoxin analysis& database

Objective Feed Mill Analysis/
Scan Advise Implementation Evaluation

Dosing equipment solutions suitable for each feed mill







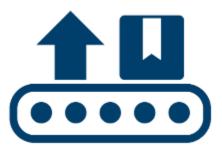
Enhance pelletizer capacity



Pelletizer energy reduction



Final feed has uniform quality



Increase feed shelf life

Quality assurance for food safety - models and services

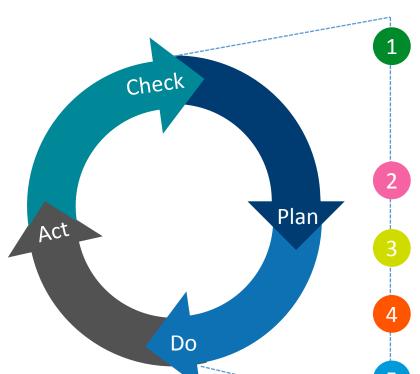






- Optimising nutrition, improving profitability
- NIR measurements and Nutritional Database combined to optimise nutrition
- Animal and economic modelling components to improve performance and profitability
- > Focus on technical performance as well as business performance
- Strong scientific foundation and best-practice principles

How effective was the programme, where it needs adjustment?



- Are agreed objectives reached?
 - When not, which reasoning's
 - Which parameters need to be adjusted?
 - Which products/services need to be reviewed?
- Is provided solution perceived as added value?
- Is staff adequately trained?
 - How can we improve the current feed safety programme?
 - Which renewed objectives we can define?

Thank you for your attention

