

# TPA NEWSLETTER...from the Tennessee Poultry Association

## Tyson Foods to acquire Keystone Foods from Marfrig

AUGUST 20, 2018 IN [WATTAGNET.COM](http://WATTAGNET.COM)

*Tyson secures status as largest broiler company in the United States as it agrees to buy 10th largest broiler company*

Tyson Foods has reached a definitive agreement to buy the Keystone Foods business from Marfrig Global Foods for \$2.16 billion in cash.

The acquisition of Keystone, a major supplier to the growing global foodservice industry, is Tyson Foods' latest investment in furtherance of its growth strategy and expansion of its value-added protein capabilities.

(continued on page 16)

## GROWER MEETINGS

November 6, 2018

UT Martin Student Life & Leadership Center  
Martin, TN from 2:30 - 7:30 pm CST

*Topics & Speakers to include:*

- ◆ Winter Ventilation Practices presented by Cobb-Vantress
- ◆ Managing your Litter presented by Jones-Hamilton Co.
- ◆ Recommended Biosecurity Practices

November 15, 2018

Southeast TN Trade & Conference Center  
Athens, TN from 2:30 - 7:30 pm EST

*Topics & speakers to include:*

- ◆ LEDs and other ROIs presented by Jess Campbell from the Auburn NPTC
- ◆ Insurance Coverages
- ◆ Tips for Setting Up and Managing Your Business

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## Dr. Carolyn Miller Inducted into TPA Hall of Fame

Recently retired Aviagen veterinarian Carolyn Miller DVM, MAM, DACPV was welcomed into the prestigious Hall of Fame of the Tennessee Poultry Association (TPA) during the TPA's annual meeting on Aug. 3 in Nashville, TN. TPA uses the award to recognize those who have dedicated their careers to making significant contributions to the Tennessee poultry industry.

Dr. Miller became a member of the TPA upon moving to Tennessee in 1994 as a way to build and strengthen her connection to the industry. Since then, she has been an active contributor to the success and growth of the TPA in its mission to promote and protect the industry, and be a "collective voice for the Tennessee commercial poultry sector in support of promoting education, policy and public relations for the sustainment of our industry."

### Lifetime of commitment to poultry industry

During the meeting, Dr. Miller was interviewed by TPA Board Member Bart Smith, as together they looked back on her long and productive career in the poultry industry.

She joined Aviagen in 1994 as breeding program veterinarian and laboratory manager in Crossville, TN, where she managed the health programs of Aviagen's pedigree breeding programs. Before moving to Tennessee, she worked as a poultry veterinarian for the Missouri Department of Agriculture, and also a lab technician for Sterwin Laboratories in Springdale, Ark.

Her extensive educational background includes a Doctor of Veterinary Medicine from the University of Missouri, a Master of Avian Medicine from the University of Georgia and a Bachelor of Science in Agriculture from the University of Arkansas.

After her retirement in May, Dr. Miller continues to serve the poultry industry as a consultant.

"I'm both humbled and honored to be received into the TPA's Hall of Fame. During my 24 years of membership, I've seen the organization grow and succeed, and I feel great about the progress it has made toward the development of the poultry sector in Tennessee," said Dr. Miller.

She went on to speak about her more than two decades of service to Aviagen and how she has reached her professional ambitions.

"Throughout my career, I've aspired to work toward goals that make a difference. My time with Aviagen has enabled me to contribute in the areas of poultry biosecurity, health and welfare, which are essential to providing the world with a reliable source of protein, and I look forward to years of continued service to the industry."

"I'm proud of Carolyn for being awarded by the TPA, and know that she is very deserving of this recognition. She has been a true friend to the industry, dedicating her life to improvements that have made a positive impact on the health of our birds," explained Dr. Kate Hayes, Production Program veterinarian for Aviagen North America. □



*Pictured L – R: Adam Hayes, Aviagen Building Coordinator; Michelle Rowlett, Aviagen Animal Welfare & Biosecurity Compliance Specialist; Dr. Eric Jensen, Aviagen Vice President Veterinary Services; Dr. Carolyn Miller, recently retired Aviagen Veterinarian and Dr. Kate Hayes, Aviagen Production Program Veterinarian*

## Chynette Todd is TPA's 2018 Workhorse of the Year

The Work Horse of the Year recognition for 2018 was awarded to Chynette Todd on Aug. 4<sup>th</sup> during the Annual Meeting in Nashville.

Chynette has served on the TPA Board of Directors since 2008 and was President from 2015-2017. She continues to serve on the grower committee, auction fundraising committee, nominating committee and executive committee for TPA as the interim secretary/treasurer.

Very notably, Chynette coordinates and heads up the sporting clays events for our spring scholarship fundraisers and annual meetings, which continue to grow in success each year. She has been very instrumental in the success of the auction fundraising efforts over the years as she is very involved with their planning and execution. Chynette moderates the silent auction during the annual meeting and brings excitement and organization to such a great evening.

During the awards presentation, immediate past president Scott Black stated that "Chynette Todd is inarguably the most passionate and enthusiastic when it comes to TPA and it has shown through her actions and dedication over the years. She has always thrown out ideas and has always challenged the way we thought and how we conducted business."

TPA's 2017 Workhorse recipient Shane Joyner, and the 2016 Workhorse recipient Scott Black, made the special presentation to Chynette, with TPA Board member Bart Smith moderating.

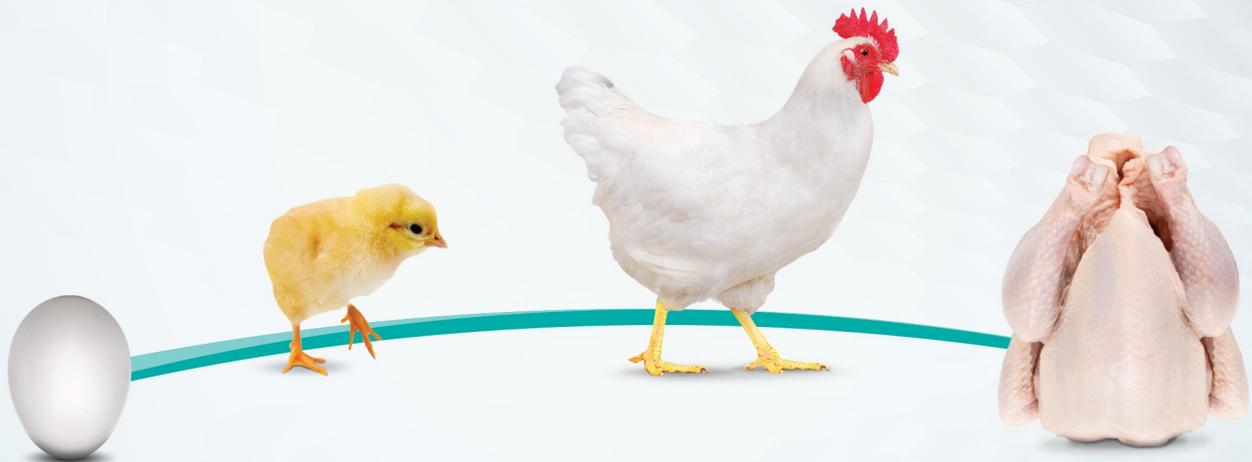
Just recently employed by SunCoast Pine Shavings, and additionally self-employed with CT Consulting, Chynette and her husband Andy live in Cookeville, TN along with her daughter, Aubrey.

Congratulations Chynette, and many thanks from TPA for your dedication and many contributions! □





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#### REFERENCES

- 1 Data on file.
- 2 Data on file.

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## TPA Recognizes Young Leaders

TPA started a new program this year to recognize up and coming leaders under 30 years of age from our TPA member poultry companies and complexes.

This recognition program was the idea of our immediate past-president Jay Daniels, as he strongly believes in encouraging young leaders to continue to strive for excellence by recognizing their contributions to the industry early in their careers. There were six outstanding young leaders recognized in Nashville during the Annual Meeting on Aug. 4<sup>th</sup> for this inaugural year.



*Pic L to R: Marshall Miller and Julie Clanton - Tyson Shelbyville; Shane Joyner and Cody Perkins - Tyson OBC; Nate Collette and Mark Harmon - Hubbard/Aviagen; Randy Yates and Matthew Butler - Cobb-Vantress; Keith McCay - Aviagen; James Bradford - Pilgrim's.*

**Daniel Long** with **Aviagen, Inc.** was the first to be recognized for this honor. From Faulkville, AL, Daniel was nominated by Keith McCay, VP of Operations for Aviagen, Inc. Daniel graduated from Auburn University in 2010 with a B.S. in Poultry Science. He has worked in GP's, GGP's and Pedigrees and is currently the Quality Assurance and Regulatory Manager for Aviagen, Inc. at the Elkmont, AL and Crossville, TN locations. Keith states that "Daniel has had many contributions, however his leadership and support during the Compartmentalization Certification process showed his ability as a leader. Daniel's success in life can be attributed to a solid foundation. He conducts his life at work and home in the same moral and ethical way. Daniel serves as a Deacon at his church and he is a 2<sup>nd</sup> Lt. in the AL National Guard. It's an honor to recognize Daniel for this recognition, but an even greater honor to work beside him!"

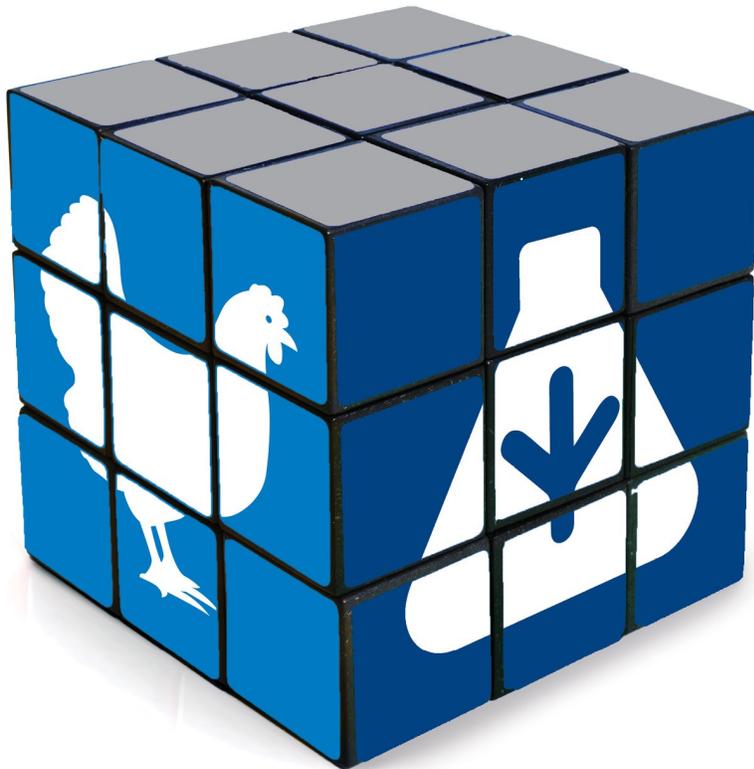
Next to be recognized was **Matthew Butler** with **Cobb-Vantress, Inc.** in Lafayette, TN. From Henderson, TN, Matt has a BS in Ag Engineering from TN Tech University. He is a Service Tech II for the Lafayette, TN operations and has been with them one and a half years. Matt was nominated by Randy Yates, Associate Director of Production. Randy shared that "Matt has been a great addition to the team in Lafayette as he currently holds the #3 spot for their service tech ranking, out of 20 service techs, where the average years of experience is 8-10 yrs." Randy first met Matt at a TN Tech Univ. career fair and Matt did an internship with them in 2016. Upon graduation in Dec. 2016, Randy offered him a service tech position, and to his knowledge, Matt is the first person to ever be hired directly into this position by Cobb straight out of college. Randy says that "Matt is proof that millennials can do the job, and that if we aren't careful they may just do it better!"

From the **Hubbard/Aviagen** complex in Pikeville, TN, **Nate Collette** was recognized for his outstanding leadership as their Assistant Production Manager. Nate is from Cookeville, TN and has been with Hubbard for six years. Nominated by Mark Harmon, Director of Production, Mark states that "Nate is knowledgeable in all phases of operations. He is technically advanced in relation to production data, and his contract grower and company personal relations skills are advanced for his age and experience." Mark then went onto say that overall in his opinion, "Nate is one of the most productive and advanced individuals he has seen at this stage of his career."

Nominated by James Bradford III, Complex Manager for **Pilgrims Chattanooga**, **Andrew Keith** was the next young leader to be recognized during the presentations. From Dalton, GA, Andrew is a Shift Manager in Chattanooga and has been with Pilgrims and in this position for four years. According to James: "During Andrew's time with Pilgrims he has excelled at leading his team of supervisors and has been a key contributor to our organization. He continues to grow as a leader on the production floor daily. He makes sound, unbiased, honest decisions based on what is best for our business, which is what helps us continue to be successful with key customers".

**Cody Perkins** with the **Tyson Obion** complex in Union City, TN was then recognized as their outstanding young leader. Cody is from Dresden, TN and has been at Obion for all three of the years he has been with Tyson. Nominated by Shane Joyner, the complex's Live Production Manager, who informed everyone that Cody joined the Tyson live production team in 2015 and "has stepped up to the challenge every day." Cody has been promoted twice in three years, is currently a Broiler Tech II and has also been given the title of Complex Housing Coordinator. With the complex currently getting ready to build over 220 houses, Cody has the responsibility of recruiting new growers and overseeing all construction for the complex. Shane further stated that "Cody is very detailed and continues to grow and Tyson is very proud to have him on our team."

From the **Tyson Shelbyville** complex, **Julie Clanton** was nominated by their Live Production Manager, Marshall Miller. Originally from Humboldt, TN, Julie is currently the Live Haul Manager in Shelbyville and has been with Tyson and at this location for two years. Marshall informed everyone that "Julie is a very hard working individual. She works very well with those around her and she expects 100% out of those that work for her. Julie coordinates and handles all of the scheduling for the hauling of live birds to the plant and works with the contractors on catching and hauling the live birds. She showed her talents by stepping up and filling in positions when managers were out on leave and things never missed a beat, and even got better in some respects!" Marshall went on to say that "Julie has a bright future with Tyson Foods and that Tyson Shelbyville is proud to have her on their TEAM." □



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## Message from TPA President David Wilds

I would like to take this opportunity to thank all the Grower Members, Integrators and Allied companies that make this association so successful. As we experienced another year of membership growth and increased participation, we can take pride in what our association is accomplishing. This year at our annual meeting in Nashville, we set association records for banquet attendance numbers and the most exciting record was for most scholarships awarded! This year TPA was able to award over \$20,000 in scholarships to many well deserving, intelligent and impressive young people. This was only made possible through the continued support and participation of all of you!



This year also saw lots of exciting growth in our industry as major expansions and new operations were announced which will expand the footprint of poultry in our State and open up new opportunities for potential growers and industry employment.

In addition, we continue to see more support from our statewide universities through program expansions, extension services and investments in poultry educational facilities, all of which benefit our membership and advance our industry today and into the future.

TPA President - David Wilds, Koch Foods LLC

## 2018 TPA Farm Family of the Year

Each year, TPA proudly pays tribute to its outstanding growers and farm families by recognizing a Farm Family of the Year.

All of the TPA member complexes have the opportunity to nominate their outstanding farm families in TN for this recognition each year. In 2017 the Ryan & Tammy Russell family received this honor. The Russell's grow for Cobb-Vantress on Makin' Chicks and Back Forty farms in Macon Co.

This year's winner is G&T Farm in Obion, TN. G&T is owned and operated by Mike & Natalie Terry and they grow pullets for the Tyson Obion complex. G&T Farm was started by Frank Glover, Natalie's father, who incidentally was very instrumental as an Obion County Commissioner in bringing the Tyson complex to Union City. Frank, soon after, built his pullet houses in 1997 on land that was originally purchased by Frank's great-grandfather in 1871. Frank sadly passed away on Nov. 20, 1999 and his son-in law, Mike, took over and has been directing operations ever since.

Mike and Terry have been married 27 years and have three children and one grandson, lovingly named Frank. Along with the pullet operation, Mike farms a total of 1700 acres, and grows corn and soybeans in partnership with one of Natalie's uncles. Mike and Natalie's son, Spencer, and a nephew are also very involved in the farming operations. Spencer's involvement now makes this a 6<sup>th</sup> generation family farm.

When you drive up Sharps Ferry Road, you will see that the farm is very well maintained & highly productive, and that biosecurity measures are taken very seriously at their pullet operation. In 2008 and 2013, G&T Farm was recognized by the complex as pullet growers of the year. In 2010, the row crop operation, Glover Farming, was awarded the Obion Co. Soil Conservation District Cooperator of the Year and went on to be the Area IX winner for the TN Association of Conservation Districts.

Mike states that "We as farmers and environmentalists have to remember there is no more land, the generations after us have to feed more with less. I hope to leave Spencer and Frank with a better operation, or one as good as the one we operate today."

TPA is proud to recognize the Terry's for a job well done and congratulations goes out as well to their Live Production Manager Shane Joyner, Breeder Manager Rob Brown, and Service Tech David Parham for this outstanding Farm Family of the Year nomination.

To view the video presentation recognizing the Terry's, go to <http://www.tnpoultry.org/awardsPrograms/FamilyofYear.cfm>. □





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## Scholarship Recipients Honored at Annual Meeting & Summer Getaway Awards Banquet

Congratulations to the 16 students who received scholarships at the 2018 TPA Annual Meeting & Summer Getaway banquet. For several years, TPA has been awarding college scholarships to TN students pursuing a career in the poultry industry, as well as students who grew up on a TN poultry farm. This year a new category was added to include students whose parents are employees of one of our member companies. As a result of a very successful spring fundraiser and a generous donation from Chris Schaaf at Halalco, \$21,000 was awarded over the 3 categories bringing the total since 2014 to 47 overall scholarships valued at \$66,500. To see the entire video awards presentation, please visit our website at <http://www.tnpoultry.org/awardsPrograms/scholarships.cfm>.

### **GROWER MEMBER RECIPIENTS**

Henry Hinton (HH Farm) - \$2500 - TN Tech University  
Alexandra Tallent (Crosby Spring Farms) - \$1000 - Liberty University  
Ethan Bledsoe (Bledsoe Farms) - \$1000 - UT Martin  
Kaitlyn McClary (Tim McClary Farm) - \$1000 - TN Wesleyan University  
Ross Sneed (Sneed Farms) - \$1000 - UT Knoxville  
Hannah Jenkins (Jenkins Family Farms) - \$1000 - University of Alabama  
Jesse Gregory (Cadet Farms) - \$1000 - TN Tech University



Henry Hinton



Alexandra Tallent



Ethan Bledsoe



Kaitlyn McClary



Ross Sneed



Hannah Jenkins

### **CAREER TRACK RECIPIENTS**

Carson Eskew - \$2500 - MTSU majoring in Chemistry & Biology  
Charis Waters - \$1500 - UT Martin majoring in Animal Science & Veterinary Science  
Joseph Gulizia - \$1000 - MTSU majoring in Animal Science  
Brigette Swafford - \$1000 - TN Tech University majoring in Agriculture Education  
Samantha Giffin - \$1000 - MTSU majoring in Animal Science  
Carlee Clifton - \$1000 - TN Tech University majoring in Animal Science



Carson Eskew



Charis Waters



Joseph Gulizia



Brigette Swafford



Samantha Giffin

### **COMPANY MEMBER RECIPIENTS**

Clay Black (son of Scott Black, Cobb-Vantress, Inc.) - \$2500 - Cleveland State Community College  
Adrienne Joyner (daughter of Shane Joyner, Tyson Foods Obion County) - \$1000 - Murray State University  
Kammie Yates (daughter of Randy Yates & Kannithia Brown, both Cobb-Vantress Lafayette) - \$1000 - TN Tech University



Clay Black



Adrienne Joyner



Kammie Yates

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**Auction Fundraiser Top Producer:** Tina Hurley, **Koch Foods Morristown**

**Top Raffle Ticket Seller:** Dan Nuckolls, **Koch Foods Chattanooga**

## TPA RAFFLE

AT THE 2018 TPA ANNUAL MEETING BANQUET  
AUGUST 4, 2018

1ST PRIZE WINNER WILL RECEIVE:  
CHOICE OF 2 GUNS OR \$2500 CASH

2ND PRIZE WINNER WILL RECEIVE:  
CHOICE OF THE REMAINING GUN OR \$1250 CASH

BENELLI SUPER  
BLACK EAGLE 3  
SEM-AUTOMATIC  
12 GA. SHOTGUN



KIMBER  
MICRO 9  
STAINLESS HANDGUN



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HUNTER .270 BOLT  
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## TPA Raffle Winners

### 1st Place

Robbie Craig - Utility Trailer Sales  
Ticket sold by Dan Nuckolls

### 2nd Place

John Faust - ServCold\*  
Ticket sold by Dan Nuckolls

*\*Donated cash prize to TPA scholarship fund*

## Youth Art Contest



### 9 years old & under

- 1<sup>st</sup> – Lillian Krstovic (2nd place overall)
- 2<sup>nd</sup> – Hailey Brandonburg
- 3<sup>rd</sup> – Emma Pugh



### 10 - 14 years old

- 1<sup>st</sup> – Emmi Black
- 2<sup>nd</sup> – Kaylynn Churches
- 3<sup>rd</sup> – Gracie Anne Steelman



### 15 - 18 years old

- 1<sup>st</sup> – Katherine Ward
- 2<sup>nd</sup> – Summer Ratledge

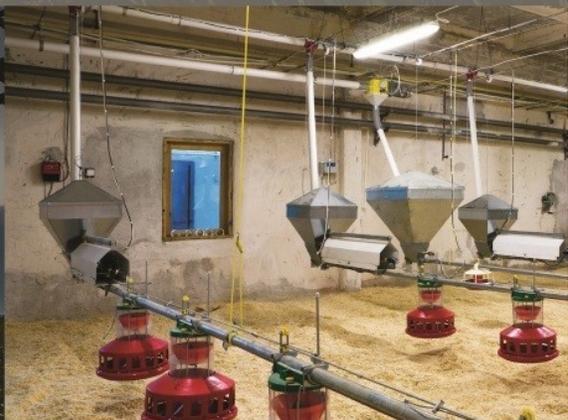


### Overall 1st Place Winner

Katherine Ward, daughter of Mike & Crystal Ward  
Katherine received a \$600 scholarship for  
her winning entry.



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## GOLF TOURNAMENT

Pine Creek Golf Course  
Shane Guy, Event Coordinator

### 1<sup>st</sup> Place, Flight A

Sawyer Stalcup – Keystone Foods  
Michael Imming – Live Oak Bank  
Francene Van Sambeek - Elanco Animal Health  
Dennis Sigman – Darling Ingredients

### 2<sup>nd</sup> Place, Flight A

Russ Bratton – International Paper  
Micah Abernathy – Tyson Foods Shelbyville  
Jason Haston – Aviagen  
Dennis Fennewald – TN Tech University

### 1<sup>st</sup> Place, Flight B

Cody Elmore – Keystone Foods  
Dan Nuckolls – Koch Foods Chattanooga  
Doug White – Silver Bullet Water Treatment  
Kurt Baggett – Rabo AgriFinance

### Closest to the Pins:

Russ Williams – DS Smith, Doug Graham – Rabo AgriFinance,  
Cody Elmore – Keystone Foods

Longest Drive: Mike Burseson – QC Supply



## SPORTING CLAYS

Nashville Gun Club  
Chynette Todd, Event Coordinator



1<sup>st</sup> place – Keith Riley, Tyson Obion (98)  
2<sup>nd</sup> place – Brian Tacto, 1st Financial Bank (98)  
3<sup>rd</sup> place – David Corvin, Tyson Humboldt (98)



Highest scoring female – Jeannell Goines, Aviagen (73)



## Thank you from the bottom of our hearts!!!

We have the most amazing people who graciously show up to help make our Annual Meeting & Summer Getaway a success each year. Cheers to these wonderful humans !!



The "Tyson Trifecta"  
Keisha Hooper, Megan  
Reece and Pat Wilmhoff



Samantha Giffin



Caleb Stephens  
Jordan Barnett



Meagan Barnett

### PROPANE SPOT PRICING:

As of Sept. 4, 2018 Mont Belvieu Propane Spot Price is at a current level of \$1.055/gal., up 30.09% from \$0.811/gal. one year ago. This is the new high for the 2018 calendar year with propane spot pricing first crossing the \$1.00/gal mark on Aug. 24<sup>th</sup>. The lowest price for the year was on April 6<sup>th</sup> at \$0.735/gal. after which it rapidly climbed.

Allowing for an average of \$0.41 per gallon for tariffs, handling and delivery to most areas the average current retail price is roughly \$1.465/gal. Larger accounts can often negotiate a lower price agreement by as much as \$0.05/gal., or more. To follow Mont Belvieu, TX spot pricing: [https://ycharts.com/indicators/mont\\_belvieu\\_propane\\_spot\\_price](https://ycharts.com/indicators/mont_belvieu_propane_spot_price) □

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## Judge reinstates WOTUS rule in 26 states

Aug 18, 2018 in [DeltaFarmPress.com](http://DeltaFarmPress.com)

*Updated: Farm Bureau asks court to stay its ruling.*

The American Farm Bureau Federation and a broad coalition of industry groups on Monday asked the U.S. District Court of South Carolina to **stay** its order striking a rule that delayed implementation of the 2015 Waters of the U.S. rule.

According to Monday's Farm Bureau filing, the court's decision to strike the delay rule harms the public interest "because the 2015 WOTUS rule was promulgated in violation of [procedural requirements], is inconsistent with the text of the [Clean Water Act], and is unconstitutional—as every court to consider the issue has concluded."

"Enormously consequential national regulations like the WOTUS rule—which subject commonplace activities involved in building, farming, and pest management to a complex and burdensome federal permitting and enforcement scheme—should not apply differently depending on whether the activity happens to be located on one side of a state line or the other," AFBF said in a statement.

### The ruling

The U.S. District Court in South Carolina ruled against the Trump administration Thursday (Aug. 16) for delaying the Obama-era Waters of the United States rule, the [Washington Examiner](#) reported. The decision means the rule is operative again in 26 states where district courts haven't halted the regulation.

The decision stems from a suit filed by [the Southern Environmental Law Center](#) in the U.S. District Court located in Charleston.

The ruling ends the Environmental Protection Agency and U.S. Army Corps of Engineers' suspension of clean water protections under the Clean Water Act. The ruling does not apply to 24 states where other legal challenges are pending.

"This is a victory for families and communities across America who depend on clean water, and a rebuke to the polluting industries trying to gut this nation's bedrock health and environmental safeguards," said Senior Attorney Geoff Gisler, who is representing the coalition of conservation groups before the court. "We are thrilled the court rejected this administration's blatant attempts to undermine safeguards that are critical to our nation's welfare without being accountable to the American people."

The Southern Environmental Law Center filed the initial challenge in February on behalf of American Rivers, Clean Water Action, Defenders of Wildlife, Charleston Waterkeeper, Chattahoochee Riverkeeper, Coastal Conservation League, Friends of the Rappahannock, North Carolina Coastal Federation, and North Carolina Wildlife Federation.

The lawsuit alleged EPA and the U.S. Army Corps of Engineers violated fundamental laws prohibiting agencies from removing basis environmental safeguards without telling the public what they are doing, revealing the impact of those changes and giving the public a chance to weigh in.

The court held that the agencies refusal to allow meaningful public comment doomed the rule, stating that "An illusory opportunity to comment is no opportunity at all."

Finalized after 200 days of public comment and review of 1,200 studies, the Southern Environmental Law Center says the Clean Water Rule used science to draw clear lines about what American waters are protected from pollution by the Clean Water Act.

The [American Farm Bureau Federation](#) has a completely different take, calling the ruling "misguided" and the WOTUS rule itself "overbroad, vague and illegal."

"To avoid widespread uncertainty and potential enforcement against ordinary farming activities in these already-uncertain times, we call on the administration to take immediate steps to limit the impact of this dangerous court decision," said AFBF President Zippy Duvall. "The U.S. District Court for South Carolina was wrong to invalidate the agency's 'applicability rule' that had simply delayed the effective date of the 2015 WOTUS rule. The delay rule would have maintained regulatory certainty and stability while the administration completes its reconsideration of the 2015 rule and works to develop a new regulation to provide both clean water and clear rules. Today's court ruling creates enormous regulatory uncertainty and risk for farmers, ranchers and others in the 26 states that are not already protected from the unlawful 2015 rule by previous court decisions."

Duvall urged the administration to immediately take action to limit the scope of the ruling to South Carolina while working to repeal the 2015 rule. □

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## **Tyson Foods to acquire Keystone Foods from Marfrig** *(continued from front page)*

Headquartered in West Chester, Pennsylvania, Keystone supplies chicken, beef, fish and pork to some of the world's leading quick-service restaurant chains, as well as retail and convenience store channels. Its value-added product portfolio includes chicken nuggets, wings and tenders, beef patties, and breaded fish fillets.

The acquisition includes six processing plants and an innovation center in the U.S. with locations in Alabama, Georgia, Kentucky, North Carolina, Pennsylvania and Wisconsin. It also includes eight plants and three innovation centers in China, South Korea, Malaysia, Thailand and Australia. However, the acquisition does not include the beef patty processing plant in Ohio.

"Keystone is a leading global protein company and will be a great addition to Tyson Foods," said Tom Hayes, president and CEO of Tyson Foods. "This acquisition will expand our international presence and value-added production capabilities and help us deliver more value to our foodservice customers. Keystone provides a significant foundation for international growth with its in-country operations, sales and distribution network in high growth markets in the Asia Pacific region as well as exports to key markets in Europe, the Middle East and Africa. We look forward to serving customers with these additional capabilities and to welcoming Keystone's dedicated team members to the Tyson Foods family."

Keystone, which employs approximately 11,000 people, generated annual revenue of \$2.5 billion and Adjusted EBITDA of \$211 million in the last 12 months ending June 30, 2018, excluding non-controlling interest and other adjustments. During the same period, the company generated approximately 65 percent of its revenue from U.S.-based production and the remaining 35 percent from its Asia Pacific plants.

Tyson Foods expects the acquisition to be accretive to GAAP EPS in the third year and accretive to adjusted EPS in the first year excluding transaction-related costs as well as the incremental depreciation and amortization associated with the transaction. It also expects to generate annual synergies of approximately \$50 million by the third year of the acquisition, driven by operational efficiencies, procurement savings, distribution and supply network optimization and other opportunities.

### **Terms and closing**

The acquisition will be funded through a combination of existing liquidity and proceeds from the issuance of new debt. Initial leverage metrics are expected to be well within levels appropriate for the company's existing investment-grade credit ratings. The company plans to use its cash flows to pay down debt to continue to support its credit ratings and to strengthen its balance sheet.

The transaction, which has been approved by Tyson Foods' board of directors, is expected to close in mid-fiscal 2019. It is subject to customary closing conditions, including regulatory approvals.

Morgan Stanley & Co. LLC is acting as exclusive financial adviser to Tyson Foods on the acquisition, and Davis Polk & Wardwell LLP is acting as its legal counsel.

### **Largest broiler company in US growing**

Tyson Foods is already the largest broiler company in the United States, and once the acquisition of Keystone Foods is finalized, it will further solidify Tyson Foods' leading position. Tyson produced 174.8 million pounds of ready-to-cook chicken on a weekly basis in 2017. Keystone, the tenth largest broiler company in the U.S., processed 23.8 million pounds of ready-to-cook chicken on a weekly basis in 2017.

According to the 2017 figures, Tyson processed 20.6 million more pounds of ready-to-cook chicken weekly than its closest competitor Pilgrim's Pride. The addition of Keystone Foods would extend Tyson's lead to 44.4 million pounds per week, based off of 2017 statistics. □

## **Koch Foods expanding Alabama poultry plant**

Aug. 15, 2018 in [WattAgNet.com](http://WattAgNet.com)

*Addition of fourth processing line at Gadsden facility will increase plant's capacity by 30 percent.*

Koch Foods is planning an expansion of its poultry processing plant in Gadsden, Alabama.

The company's expansion plans call for the addition of a fourth processing line, which is expected to increase the plant's production capacity by about 30 percent. When the expansion is completed, an estimated 200 jobs will be added.

According to a Gadsden Times report, Koch Foods got a boost from the City of Gadsden on August 14, when the city council approved giving 5.43 acres of land adjacent to the existing Koch Foods plant to the company. The council also approved a 10-year tax abatement package that amounts to about \$4.2 million.

"They had several choices, and they were looking at several sites, and Gadsden was their choice. We are very fortunate to have them in our community and as an industrial unit within the city of Gadsden and Etowah County," Bill Greene, assistant director of the Gadsden-Etowah County Industrial Development Authority, said.

*(continued on page 18)*

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## Koch Foods expanding Alabama poultry plant *(continued from page 16)*

Construction related to the expansion project is expected to begin this month.

### Other Koch Foods expansion initiatives

Koch Foods, the fifth largest broiler company in the United States, has been actively expanding its operations. In April, the company revealed that it was adding to its workforce at its poultry plant in Fairfield, Ohio. That facility opened in 1999 with two production lines, but has since grown to include seven production lines.

In January, it was announced that the Illinois-based Koch Foods is completely renovating its hatchery in Henagar, Alabama. When the project is completed, the renovated hatchery will have a weekly setting capacity of more than 3.7 million eggs. [Note: *this hatchery also supplies chicks for Koch growers in TN.*]

In November 2017, the State of Alabama announced it had awarded a \$250,000 grant to the City of Crossville (AL), so it can make improvements to its sewer system to handle added demands brought on by the expansion of the Koch Foods poultry plant in the city. Earlier that year, it was reported that Koch Foods has started construction work to expand its hatchery, also in Crossville. The hatchery currently has a weekly processing capacity of 14 million broilers, but the expansion will increase its capacity to set another 2.1 million eggs per week. The hatchery will use equipment from Pas Reform.

Koch Foods' company brands include Koch Poultry, Antioch Farms, Cravers, Rogers Royal, Mr. Bennies and numerous private labels. □

## Why poultry employees leave or stay

Aug. 17, 2018 in [WattPoultryUSA-digital.com](http://www.wattpoultryusa-digital.com)

A US Poultry & Egg Association survey examined the reasoning behind poultry employees' decisions and how companies are working to improve their retention. See the outcome of this survey as reported by Austin Alonzo with Watt Poultry on pages 12-15 at <http://www.wattpoultryusa-digital.com/201808> □

## Grants to tackle poultry viruses, emissions, woody breast

June 7, 2018 by [Susan Kelly](#) in [MeatingPlace.com](http://MeatingPlace.com)

USPOULTRY and its foundation have approved about \$300,000 in grants to fund five research projects on industry challenges ranging from improving the air quality in poultry houses to reducing the occurrence of woody breast.

### The five projects are:

- Molecular Typing of Current Reovirus Variant Strains, University of California-Davis (made possible in part by an endowing Foundation gift from Jerry & Cherie Moye and Todd & Shelley Simmons).
- Mitigation of Ammonia and Odor Emissions; Improving Indoor Air Quality in Poultry Housing with Black UV Light, Iowa State University (made possible in part by an endowing Foundation gift from **Koch Foods**).
- Infectious Bronchitis Virus Spike Protein-Pseudotyped Virus Particles for Vaccine Development, University of Georgia (made possible in part by an endowing Foundation gift from Fieldale Farms)
- Early Post-Hatch Nutritional Strategies to Reduce the Incidence and Severity of Wooden Breast and Other Inflammatory-Myopathies, The Ohio State University (made possible in part by an endowing Foundation gift from Mar-Jac Poultry)
- Improvements in Molecular Diagnostics for Mycoplasma, Infectious Laryngotracheitis Virus and Other Relevant Avian Respiratory Pathogens, University of Georgia (made possible in part by an endowing Foundation gift from Elton & Claire Maddox and the Georgia Poultry Federation)

The Foundation Research Advisory Committee, whose members are specialists from a variety of disciplines in the poultry and egg industry, evaluates research proposals and makes recommendations to the boards for funding.

### New committee members

USPOULTRY also announced the election of three new members to the Foundation Research Advisory Committee: Lynn Bagley, Pitman Family Farms; Dr. Roy Brister, Tyson Foods Inc.; and Dave Townsend, Pilgrim's Corp.

Also serving on the 2018 committee are: (Chairman) Dr. Travis Cigainero, CEVA; (Vice Chairman) Dr. Bernie Beckman, Hy-line International; Dr. Kate Barger, Cobb-Vantress Inc.; Bill Griffith, Keystone Foods LLC; Dr. David Harris, Simmons Foods Inc.; David Hurd, Rose Acre Farms Inc.; Dr. John McCarty, Boehringer Ingelheim; Dr. Petri Papinaho, Jennie-O Turkey Store; Dr. David Rives, Zoetis; Michael Robach, Cargill; Dr. Bruce Stewart-Brown, Perdue Farms Inc.; Steven Woodruff, Woodruff & Howe Environmental Engineering.

Since the inception of its research program in the early 1960s, USPOULTRY has funded more than \$31 million in research grants. More than 50 universities and federal and state facilities have received grants over the years. □

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The 19<sup>th</sup> Annual OBC Broiler Show sponsored by Tyson Foods OBC had 125 participants, 94 contributors and raised an incredible \$124,470!!! The Grand Champion entry sold for \$35,000 with the Reserve Champion bringing \$4,300.

*Pictured - L to R: Cody Perkins, Denver Melton, Judge Kevin Downs (MTSU), Grand Champion Brady Dunn, Shane Joyner, Reserve Grand Champion Harrison Gray, David Parham, 3<sup>rd</sup> place Skylar Pickard, 4<sup>th</sup> place Chloe Peevyhouse, 5<sup>th</sup> place Wyatt Cunningham, Tim Taylor*



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## **Auburn University Leads Study to Limit Phosphorous Pollution**

Auburn University's College of Agriculture, in conjunction with other schools around the nation, will conduct a study to ensure that poultry litter does not pollute surface waters with excessive amounts of phosphorous. The three-year study is being performed to combat the 1.8 million tons of waste produced annually in Alabama from its \$15 billion poultry industry.

[Click here for full article](#) □

## APHIS finalizes avian flu indemnity payment conditions

AUGUST 14, 2018 IN [WATTAGNET.COM](http://WATTAGNET.COM)

Final rule that outlines such conditions for farms affected by highly-pathogenic avian influenza has been published on the Federal Register.

The U.S. Department of Agriculture's (USDA) Animal and Plant Health Inspection Service is issuing a [final rule](#) outlining the conditions under which USDA will pay indemnity to farms affected by highly pathogenic avian influenza (HPAI). It includes updates to USDA's February 2016 interim rule.

This final rule, according to APHIS, does three things:

- Allows indemnity payments to be split between poultry and egg owners and their contract growers, and provides a formula for the split;
- Adopts biosecurity principles established by the National Poultry Improvement Plan (NPIP); and
- Requires auditable biosecurity plans to be in place for larger-sized poultry operations to receive indemnity payments.

The split payments for HPAI in the final rule are in line with the split payments for indemnity in the existing low pathogenic avian influenza program, the agency stated.

In the final rule, USDA addressed concerns about the interim rule that were raised by stakeholders, including whether self-certification of biosecurity was adequate. As a result, USDA is now requiring audits to ensure optimal biosecurity is practiced by large poultry facilities. The National Poultry Improvement Plan (NPIP), a cooperative state, federal and industry program for controlling certain poultry diseases, developed a set of [14 biosecurity principles](#). USDA published the 14 principles in May 2017, and they now serve as the minimum biosecurity principles that any poultry operation should follow.

In the final rule, a facility that meets the minimum size requirements must have an auditable biosecurity plan. To be eligible for HPAI indemnity, the plan must address all 14 biosecurity principles in compliance with NPIP requirements. □

## Early Identification Needed to Protect Broilers from Reovirus

Aug. 17, 2018 from [Poultry Health Today](http://PoultryHealthToday)

Reovirus is mutating every 2 to 3 years, which is making it difficult to protect broilers from the effects of the virus, Don Waldrip, DVM, technical service veterinarian for Zoetis, told *Poultry Health Today*.

One of the consequences of reovirus is lameness. Lameness can't compete for feed and water and, therefore, don't perform well. Because reovirus is an immunosuppressant, infected broilers also become more susceptible to respiratory and enteric disease.

[MORE](#) □

## Footpad dermatitis a greater concern in chickens grown to older ages

July 24, 2018 in [VFD News](http://VFDNews)

Footpad dermatitis is more likely to be a problem among broilers grown to an older age, but it can be remedied if producers intervene in time, Tom Tabler, PhD, Mississippi State University, told *Poultry Health Today*.

The major contributor to footpad dermatitis is wet litter, he said. Many companies are growing chickens for 62, 63 or 64 days. "That means the grower has got to take better care of that litter for a longer period of time."

[MORE](#) □

## Vaccination followed with feed medication gives pullets added protection against coccidiosis

July 3, 2018 in [PoultryHealthToday.com](http://PoultryHealthToday.com)

Inadequate coccidiosis protection in pullets can lead to health issues ranging from uneven weight gain to mortality.

Recent trials show an improvement in protection when a coccidiostat is used in combination with coccidiosis vaccine, according to Tak Niino, VMD, [Zoetis](http://Zoetis). □

## How preventing wing flapping improves chicken processing

There is a great article on preventing wing flapping to improve meat quality by Eduardo Cervantes Lopez in the Aug. 17, 2018 edition of [WattPoultryUSA-digital.com](http://WattPoultryUSA-digital.com) on pages 16-18. □



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## What's the future of ionophores in poultry?

From the VFD News Center in [PoultryHealthToday.com](http://PoultryHealthToday.com)

For decades, ionophores were the tools of choice for managing coccidiosis, the costly parasitic disease of broilers. They're still vital to most rotation programs. But because ionophores are classified as antibiotics in the US, poultry companies with "no antibiotics ever" production schemes have had to lean more on other types of in-feed anticoccidials, vaccines and alternative products. In this special report, Poultry Health Today looks at the role of ionophores in managing a ubiquitous disease that costs the world's poultry industry more than \$2.4 billion a year.

[Click here for full article](#) □

## On-farm Salmonella control helps prevent processing plant contamination

Contaminated chicken feathers and feet may be the primary vectors for transmitting *Salmonella* from poultry houses to processing plants, according to Martha Pulido, DVM, PhD, Mississippi State University. In a research study, Pulido collected environmental samples from five different farms as well as testing spleens and livers from the birds. The results showed that while *Salmonella* was present in the poultry houses, not much of the pathogen showed up in bird organs, she told [Poultry Health Today](http://PoultryHealthToday.com).

[Click here for full article](#) □

## Researchers develop new vaccine for ILT

Sept. 3, 2018 in [PoultryWorld.net](http://PoultryWorld.net)

Swiss scientists have made a breakthrough in developing a new vaccine to combat infectious laryngotracheitis (ILT) in poultry.

[Click here for full article](#) □

## Publisher's Platform: Isn't it time to ban chicken poop from chicken?

Sept. 02, 2018 by Bill Marler in [FoodSafetyNews.com](http://FoodSafetyNews.com)

Opinion. Seventeen people are infected with Salmonella in an outbreak across four states. Eight people have been hospitalized. One person in New York has died. Raw chicken is implicated. Here is a post from my blog from five years ago – some things never change.

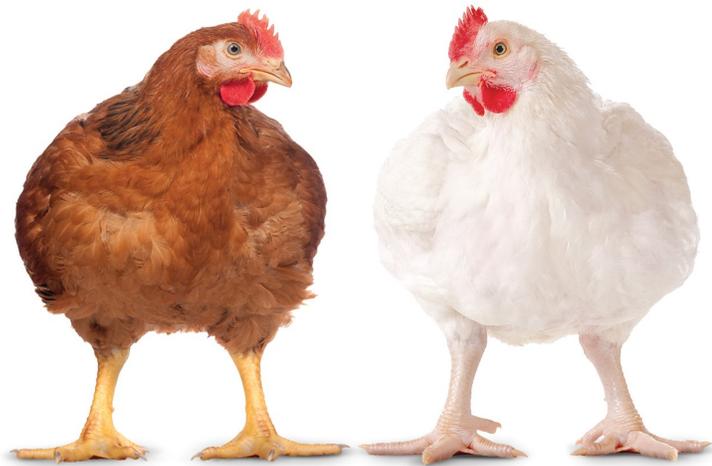
[Click here for full article](#) □

## Stressful birds more likely to produce female chicks

Aug. 24, 2018 in [PoultryWorld.net](http://PoultryWorld.net)

Stress and a lack of resources can trigger hormonal shifts that make it more likely for a mother to produce female offspring. [read more](#) □

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## Is feed a vector for avian influenza virus?

June 12, 2018 by PoultryHeathToday.com in [VFD News Center](#)

Layer feed does not appear to be a likely vector for transmitting the avian influenza (AI) virus, based on research conducted by Yuko Sato, DVM, of Iowa State University.

While the primary sources of AI are waterfowl and migratory birds, it's not known exactly how the virus gets from wild birds to commercial poultry, Sato told *Poultry Health Today*.

Sato said her research project started at the tail end of the 2015 AI outbreak in Iowa. Investigators collected samples from layer farms that broke with the disease; they also checked the feed bins for contamination.

The next step was establishing if feed was a vector for transmitting the virus. They evaluated complete layer mash, along with individual components of the feed, she said.

Sato found the AI virus is not very stable in the feed and doesn't persist well, although moisture can increase its stability. Heat or formaldehyde treatments can likely inactivate the AI virus, although there's no silver bullet, Sato emphasized.

Some of Sato's research collaborators at Iowa State University conducted the same type of research on the role feed played in the transmission of porcine epidemic diarrhea virus, which hit the US pork industry in 2013 and spread like wildfire. In this case, feed was found to be a vector.

Sato's research involving layer farms indicates that bird-to-bird transmission and human traffic still appear to be the main ways the AI virus spreads, she said.

These results indicate that biosecurity remains the best defense against AI. Producers are maintaining strong biosecurity, but vigilance must continue to be a priority. There can't be any weak links, Sato cautioned. ▣

## 6 antibiotic-free supplements that can harm water lines

MARCH 13, 2018 BY [AUSTIN ALONZO](#) IN [WATTAGNET.COM](#)

*Products designed to feed and strengthen the birds can be nourishing and fortifying biofilm-forming bacteria.*

Antibiotic-free poultry production is forcing farmers, and the entire industry, to re-evaluate and scrutinize every step in the process, including water lines.

Mary Katherine Foy, director of technical services for [Proxy-Clean Products](#), explained how common products in antibiotic-free (ABF) poultry rearing can affect the cleanliness of waterlines feeding into drinkers. While the substances are supposed to be helpful for the ABF flock, she said, they can also feed the bacteria and micro-organisms that dirty and obstruct the water system. Foy spoke on March 13 as part of the 2018 Midwest Poultry Federation Convention in Minneapolis.

- 1. Probiotics:** The products are marketed as a way to promote helpful bacteria in the gut, but they are bacteria being added to the water line. Even helpful bacteria can grow inside the water line and create clogs and other problems.
- 2. Prebiotics:** Like probiotics, these products stimulate helpful microflora in the intestinal tract. These products do not discriminate between good and bad bacteria, Foy said, and they also contribute to the growth of microflora inside the water line.
- 3. Essential oils:** A wide variety of essential oil based products exist, promising varying benefits, in the poultry industry. However, Foy said, essential oils are sticky and one of the most difficult supplements to clean out of a water system. If they are used in the short term, application should be followed by at least a week of water treatment. Otherwise, drinkers may be blocked by the sticky substance and bacteria will grow in the film inside the lines.
- 4. Acids:** Foy said acids find many purposes on the farm, such as lowering the pH level of the water or enticing birds to eat and drink at feed change, but long term use of any acid product without water treatment promotes the growth of acidophilic algae, mold, fungus and yeast.
- 5. Electrolytes and vitamins:** As with other products, anything that promotes the health of the bird will be unintentionally encouraging the health and growth of biofilm-forming bacteria.
- 6. Minerals:** Like electrolytes and vitamins, minerals such as iron, sulfur and magnesium are feeding bacteria as well as the birds. If farmers are using well water, or mineral-rich hard water, they should be cognizant of this factor.

Foy made additional points about copper and iron. Copper sulfate products are seeing increased usage in the ABF environment as a treatment for enteritis. She cautioned the product can lead to both increased bacteria populations and sealed drinkers. Copper sulfate will kill most bacteria, but some that feed on copper sulfate will live on without other competition. Additionally, using copper sulfate for more than five days can lead to drinkers sealed over by copper precipitate.

As for iron, Foy said the mineral is damaging to water equipment and can promote the growth of bacteria that are harmful to the birds. ▣



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## DATES TO REMEMBER

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September 18-19, 2018  
Nashville, TN

### SHOOTING HUNGER

September 27, 2018  
Nashville Gun Club

### POULTRY TECH SUMMIT

November 5-7, 2018  
Atlanta, GA

<http://www.wattglobalmedia.com/poultrytechsummit/>

### TPA GROWER MEETINGS

November 6, 2018  
UT Martin Student Life & Leadership Center  
Martin, TN

November 15, 2018  
Museum Center at Five Points  
Cleveland, TN

### UGA COLD WEATHER MGMT WORKSHOP

November 12-14, 2018  
Watkinsville, GA

## TN Ag Enhancement Funds for Poultry

The 2018 TAEP Applications are now available at [www.tn.gov/taep](http://www.tn.gov/taep).

- TAEP Application C - Poultry Grower (on page 46 of this newsletter)  
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## 2018 Live Production, Welfare & Biosecurity Seminar to Highlight Best Management Practices and Breakout Sessions for Broiler, Turkey and Egg Specific Topics

The poultry industry faces many challenges in poultry and egg live operations. Two critical issues, animal welfare and biosecurity, are at the forefront. To address these challenges and other areas of concern, USPOULTRY, the National Chicken Council, National Turkey Federation and United Egg Producers are collaborating again this year to sponsor the 2018 Live Production, Welfare & Biosecurity Seminar, Sept. 18-19, at the Sheraton Grand Nashville Downtown hotel in Nashville, Tenn.

[Click here for full article](#) □

## ALLIED MEMBER NEWS

**BioSafe Systems** is pleased to announce the addition of a commercial service center located in Springdale, AR. This facility will be the hub of coordination for service provided to on-the-farm and protein processing plants within the Southern US.

Processing plants need to intensify their operations to keep up with consumer demand, while achieving maximum cost effectiveness. To this effect, **Marel Poultry** offers all-time high speed processing of 15,000 bph. Supported by all processes, from live bird handling to chilling, and backed by ATC, LineLink and Innova. Not just developed for the sake of speed, but meant to keep control of uncompromised high efficiency and quality. [read more](#)

**Boehringer Ingelheim** is pleased to announce **Joe Williams** has joined their team as a Strategic Account Manager. He is a 2007 graduate of Mississippi State University with a Bachelor's degree in Poultry Science. Joe has over eleven years of experience in the poultry industry and has worked in various roles in broilers and breeders in vaccination and hatchery management with Pilgrim's and Aviagen.



**Boehringer Ingelheim** (BI) is excited to announce that Newport Laboratories, Inc. in Worthington, Minn., is officially part of Boehringer Ingelheim's animal health business unit. Newport Laboratories enhances the service and product offerings for BI customers. By providing cutting-edge diagnostics like whole genome sequencing, metagenomics, and bioinformatics, Newport Laboratories crafts custom, autogenous vaccines that target the specific viruses or bacteria causing disease in individual livestock operations. [Click here for full article](#)

**SunCoast Pine Shavings** proudly announces the addition of **Chynette Todd** to their team as Sales Manager...Animal Welfare / Biosecurity / Regulatory Specialist. Chynette previously worked for Keystone Foods and plans to continue offering consulting services through **CT Consulting**. **Shaun Brown** has also joined SunCoast as Poultry Sales Manager.

## Meatless Meatballs Sales Growing

June 11, 2018 by [Greg Henderson](#) in [Drovers.com](#)

Higher demand for plant-based proteins is evidenced by a 19% growth in cases of the products shipped in the fiscal year ending March 2018.

Burgers may still outsell other meat-substitute protein products, but product that mimic meatballs are leading in terms of growth, according to new research by The NPD Group.

The new report says plant-based proteins are gaining acceptance among all U.S. consumer groups. In-home consumption trends are also showing an increase in consumer demand with a 24 percent increase since 2015.

With 60 percent of U.S. consumers telling NPD they want to get more protein in their diets, consumers are mixing both meat and plant-based proteins into their diets. In a recent NPD survey, 14 percent of U.S. consumers, which translates to over 43 million consumers, regularly use plant-based alternatives such as almond milk, tofu, and veggie burgers, and 86 percent of these consumers do not consider themselves vegan or vegetarian.

The heaviest users of plant-based foods are those who are more likely to be on a diet or to have a medical condition, and consumers who tend to think of food as fuel, are more convenience-oriented than others and less confident in their cooking skills.

Beef alternatives make up 44 percent of the plant-based categories being shipped to independent and micro-chain restaurant operators and are the primary contributor to the total category's growth. Burgers are the largest beef alternative category but ball products, like meatless meatballs, used as ingredients have outpaced burgers and all other plant-based protein formats in terms of growth.

"It's clear by the growth in plant-based protein case shipments to foodservice and restaurant operators that this category has mainstreamed beyond those who choose a meatless diet," says David Portalatin, industry advisor for NPD's Food Sector. "Food manufacturers and operators have really improved the quality and taste of plant-based foods over the past several years and these foods are appealing to a variety of consumer segments for a variety of reasons." □

## KFC Experiments with 'Vegetarian' Fried Chicken in the U.K

KFC is planning to introduce a fake meat product at its U.K. locations at some point in the next year. The new faux chicken will mimic the flavor of the real stuff, and a rep for the chain tells Food Beast "development of the recipe is still in its very early stages, and so the options we're exploring in our kitchen are still top secret." The development of this new product is part of a larger effort to reduce the calorie counts of KFC meals in the U.K.

[Click here for full article](#) □



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## Regulatory clarity wanted for cell-based meat

Aug. 27, 2018 in [PoultryWorld.Net](http://PoultryWorld.Net)

*Calls for the US Food and Drug Administration to have oversight of pre-market safety evaluations for cell-based meat and poultry products have been made in a letter to President Donald Trump.*

The letter, which comes from the North American Meat Institute and Memphis Meats, says once safety is established, the US Department of Agriculture should regulate cell-based meat and poultry products, as it does with all other meat and poultry products.

And the letter adds that to ensure the regulatory system protects consumers while fostering innovation, it was “imperative that the agencies coordinate and collaborate in their efforts, consistent with established policy.”

Signed by Memphis Meats co-founder and CEO Uma Valeti and North American Meat Institute president and CEO Barry Carpenter, the letter says the two organizations support a fair and competitive marketplace that lets consumers decide what food products make sense for them and their families and the existing regulatory framework can achieve these goals.

“The United States is currently the world leader in protein production, including cell-based meats. But we will not maintain that position without regulatory clarity,” it warns.

The two have called for a combined meeting between the White House, USDA, FDA and both conventional and cell-based meat and poultry industry stakeholders.

The debate on who should regulate cell-based meat has caused friction in US agricultural circles. The National Cattlemen’s Beef Association has said that if the product is called “meat”, it should be regulated by USDA but if it isn’t, it would move to the FDA.

Following the publication of the letter, the organization’s president Kenny Graner said in a statement that USCA remained concerned about the use of the term “meat”, but the commitment to come to the table was the right one.

Meetings have been held by the FDA regarding lab-grown meat to seek public comment. But the Trump administration has proposed a government reorganization plan that would move federal food safety functions into a single agency housed within the USDA, thus eliminating the FDA from the process. □

## WeWork anti-meat, poultry policy wouldn't work for many

JULY 17, 2018 BY [ROY GRABER](#) IN [WATTAGNET.COM](#)

When employees travel for work-related activities, employers often pay for meals purchased while the employee is on company time.

Yet an employer should have the right to deny an employee request for a meal if something questionable is on the ticket. For instance, if an employee charges an excessively expensive meal, saying no is understandable. It is also understandable if the meal includes an alcoholic beverage in situations that are inappropriate.

But have you ever heard of a company saying it won't pay for an employee meal if that meal contains meat or poultry?

Believe it or not, it's happening.

According to an Associated Press (AP) report published on [Arkansas Online](#), office space sharing company [WeWork](#) has adopted a policy, effective immediately, that stated that the company won't serve pork, poultry or red meat, and that it also won't allow employees to expense meals that include such meats.

However, it is still allowing the expenses involved for fish-based meals.

The policy includes locations at 75 cities in 22 countries.

### The reasoning behind the policy

According to the AP report, Miguel McKelvey, co-founder and chief creative officer of WeWork, said that in implementing the rule, WeWork could save 10,000 animals alone by eliminating meat at an upcoming summer camp event it hosts. McKelvey also claims that the company will use less water and produce less carbon dioxide with the new policy.

The company did not provide any views on the environmental footprint of the [fish industry](#), or why it was allowed but other meats were not.

### Will more policies follow?

It would be interesting to find out more about how this policy was decided upon. Was it created by the minds that run WeWork, or was there an outside non-governmental organization that opposes poultry, pork and beef production that recommended this policy?

Also, we have to wonder if more of such policies will follow from other companies.

I for one hope that this policy will be the only of its kind. While trying to save the environment and save animals can be commendable endeavors, it seems to me that this policy is based on selectively chosen information and tries to push views of a company leader onto other workers.

Sorry, WeWork. To me, that just doesn't work, and I'm sure there are others who would agree. □

## "Vegan Electricity" Company

There is a really interesting article in [Drovers.com](#) written by Taylor Leach on July 17, 2018 about a company called "Ecotricity" that recently became the **first certified vegan supplier of electricity in the UK**. Excerpts from this article are as follows:

"With more consumers making the switch to plant-based products, could "vegan electricity" become the next big trend? Ecotricity, an energy company based out of the United Kingdom, has become the first certified vegan supplier of electricity, causing some consumers to turn off the lights on conventional energy production all together.

Anaerobic digestion along with biomass production have commonly been the two main sources of energy throughout the UK, according to Ecotricity. Working to produce energy without the use of animals or animal by-products, the vegan certified company is going beyond today's green energy movement and harnessing power solely from solar, wind, wave and tidal sources."

To learn more about Ecotricity, visit <https://www.ecotricity.co.uk/our-green-energy/vegan-energy-supply>

To see the full article in Drovers, go to <https://www.drovers.com/article/ecotricity-becomes-first-vegan-electricity-company> □

## Anti-Industry Campaigns Funded by Wealthy Foundation

June 15, 2018 by Will Coggin in the [Industry Update Newsletter](#)

As the vegan activist group The Humane League attacks McDonald's for serving chicken, these anti-meat pressure campaigns are receiving significant support from the Open Philanthropy Project—a group funded by Dustin Moskovitz, a wealthy co-founder of Facebook. OPP has given \$47 million to 50 different animal rights groups in recent years, often to fund corporate campaigns. OPP says its donations sustain 190 jobs in the animal-rights movement. □

## Don't Use the "V" Word

August 23, 2018 [Associated Press](#)

*As companies try to cater to Americans' interest in lighter eating, the term "plant-based" is replacing "vegan" and "vegetarian" on some foods. The worry is that the v-words might have unappetizing or polarizing associations.*

NEW YORK (AP) - It's not vegan, it's "plant-based." So will carnivores bite?

As companies try to cater to Americans' interest in lighter eating, the term "plant-based" is replacing "vegan" and "vegetarian" on some foods. The worry is that the v-words might have unappetizing or polarizing associations.

Impossible Foods, which makes a meatless patty that's supposed to taste like meat, even warns restaurants not to use those words when describing its burger on menus.

"For many people, their notion of a vegan is someone who's wagging a finger at them if they eat any animal products. I'm vegan. But for a lot of people that term - it's almost like a cult," says Pat Brown, CEO of Impossible Foods, whose burger is served in about 3,000 locations including White Castle.

The trendier sounding "plant-based" may appeal to a broader market, since "vegan" or "vegetarian" could alienate those who don't adhere strictly to those diets. "Plant-based" may also distance products from a perception of vegan and vegetarian food as bland.

Since "vegan" is used to convey what's not in a product, it can be associated with deprivation, says Michele Simon, executive director of the Plant Based Food Association, an industry group founded in 2016. "Plant-based," she says, has a more positive connotation because it explains what is in a food.

"I think there's room in the market for both terms," says Simon, who notes that some companies still proudly use "vegan."

The terms vegan, vegetarian and plant-based are not specifically regulated. But vegetarian typically means meatless, while vegan means no animal ingredients at all, including milk or eggs.

When referring to a specific food or product, "plant-based" usually means the stricter vegan definition, though that may not always be clear. When referring to broader eating habits, it usually means a diet focused on vegetables but may also include meat or fish. That lack of clarity is why the Plant-Based Foods Association plans to develop a definition for the term.

Beyond Meat, another meatless patty maker, also avoids the words vegan or vegetarian in hopes of winning over carnivores. It pushes to have its products sold in the meat sections of supermarkets, rather than in what the company calls the "penalty box" of the frozen vegetarian foods section.

And in the coming weeks, a new liquid egg substitute will arrive in grocery stores with the bottle saying it is "made from plants." Just Egg, which will be sold alongside cartons of eggs, will not have the word "vegan" on it.

"(Plant-based) has become more associated with foods that actually taste good," says Josh Tetrick, CEO of Just.

MorningStar Farms, a more established vegetarian brand, continues to use "veggie" and "vegan" because those terms are understood by most people and help prevent confusion about whether ingredients such as eggs are used, says Dick Podiak, a marketing executive at Kellogg, which owns the brand.

But MorningStar Farms is also increasingly incorporating the term "plant-based" into its marketing. Podiak says the company wants to communicate that its products fit into the "plant-based" lifestyles people may read about in magazines or hear about from dietitians.

Nik Contis of the branding agency PS212 says the term "plant-based" might be more broadly appealing, but that some may see it as just a new term for an old concept.

"If there's a person who is never going to eat a 'veggie' burger and you put a 'plant-based' burger in front of them, I don't think they're all of a sudden going to say, 'Oh I'm going to eat that'," he said. □

## Animal-Rights Groups Sue USDA for Documents on Farms' Compliance With Federal Laws

August 24, 2018 by Dan Clark from the [New York Law Journal](#)

*The groups argued that since a certain set of documents are frequently requested, the USDA is statutorily obligated to proactively make them available online without a FOIA request.*

Animal advocacy groups seeking to monitor allegations of factory-farm abuses have filed a federal lawsuit in the Western District of New York demanding that the U.S. Department of Agriculture divulge information on compliance with federal laws governing humane slaughter and poultry production. □

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## Environmental Impact of Food Production

June 7, 2018 from the [UEP Newsletter](#)

A recently published article in [Science](#) discussing the environmental impact of food is being used by activist groups to push a vegan agenda. The authors of the article conducted a meta-analysis utilizing data from over 500 published articles. The research is heavily represented by studies done in Western Europe, where environmental impact studies are more common than elsewhere in the world.

While the authors conclude, "Most strikingly, impacts of lowest-impact animal products typically exceed those of vegetable substitutes, providing new evidence for the importance of dietary change.", there are other important considerations to analyze when interpreting the results.

Meta-analysis studies are challenging to conduct, and the data can be difficult to assess. In addition, studies assessing the environmental impact of foods can have widely varying results depending on what information a researcher chooses to include or not include, and what measures are used to determine the results. For example, the nutrient density of foods is often not considered. A [study](#) in 2015 found that animal products have lower greenhouse gas emissions than some grains and sweets when nutrient density is included as a measure in the research. The North American Meat Institute has developed a great [resource](#) that helps to combat some of the common misconceptions related to environmental impact and animal products.

The Science article does highlight valuable points of consideration. The environmental impact is highly variable and skewed with many products, including eggs. The researchers pull out the example of beef, with 25% of producers accounting for 56% of the greenhouse gas emissions. This high variability indicates there are opportunities for improvement, with high impact users adopting methods that minimize the environmental impact. Another conclusion by the authors is getting less attention but is perhaps most important. "Cumulatively, our findings support an approach where producers monitor their own impacts, **flexibly meet environmental targets by choosing from multiple practices**, and communicate their impacts to consumers." Visit the [Environment page](#) at [UnitedEgg.com](http://UnitedEgg.com) to see the advancements in egg production and UEP's Environmental Responsibility video. □

## National Chicken Council Forges New Ground in Food Transparency with Launch of Immersive Virtual Reality Experience

*With Nearly 90% of Consumers Interested in Additional Information about Chicken, New 360° Virtual Tour of Chicken Production in U.S. Satisfies Consumers' Hunger for More*

**WASHINGTON, D.C. - (July 25, 2018)** - As per capita chicken consumption [breaks a new record in 2018](#) and consumers express a growing interest about where their food comes from, the National Chicken Council (NCC) - the United States' oldest and largest national association representing the U.S. broiler chicken industry (chickens raised for meat) - has developed a series of 360 virtual reality videos showing the various stages of chicken's life during modern, commercial production. The new experience is part of NCC's [Chicken Check In](#) program, which serves as a resource for consumers to get the information they seek about how most meat chickens are raised.

The virtual reality experience is launched on the heels of a new national survey revealing that nearly 90 percent\* of consumers are interested in deeper information about the chicken they buy and eat. Additionally, nearly 40 percent\* of consumers indicate information about "how chickens are cared for" as one of the top topics they care about most.

"We know that people want more information about chicken production and that most have not visited a chicken farm, so we are bringing the farm to them," said Tom Super, spokesperson for the National Chicken Council. "Through our virtual reality tours, viewers are able to see the way most chickens are hatched, raised and processed in the U.S. - it's a fully immersive experience."

The virtual reality videos of the chickens' life stages, can be viewed on a mobile phone, tablet, or desktop, with or without a headset. Viewers are able to watch the video in a traditional manner from a two-dimensional perspective, but unlike passively watching, the video can now rotate to see up, down, front, back, and side- to-side from the original starting point.

### ***Bringing the Chicken Farm to Consumers***

In the virtual reality series, consumers can experience the following three 360° video segments:

- [The Hatchery](#): Chickens begin their life in hatcheries, where fertilized eggs (not table eggs) are incubated and hatched into chickens that are raised for meat.
- [The Broiler Chicken Farm](#): Once the chicks are hatched, they are transported that day to local farms where chickens are raised by farmers with oversight from licensed veterinarians.
- [The Processing Plant](#): When chickens reach the proper market weight, they leave the farm and are transported to the processing plant where they are humanely slaughtered and processed under the supervision of the U.S. Department of Agriculture. The chicken ultimately goes to grocery stores, restaurants, cafeterias, etc.

"The virtual reality experience is a natural extension of the [Chicken Check In](#) program, which invites consumers to see how chickens are raised and produced in the U.S.," said Super. "We're proud to give a close look at our birds, their lives and how they get to our tables. We plan to bring the experience to consumers not only online, but to trade shows, schools, and various other events."

To watch 360° videos, you need the latest version of Chrome, Opera, Firefox, or MSEdge on your computer. On mobile devices, use the latest version of the YouTube app. □

## FoodLogiQ, Tyson, Subway Launch Blockchain Pilot Program to Improve Supply Chain Transparency

FoodLogiQ, Durham, N.C., partnered with AgBiome Innovations, Research Triangle Park, N.C.; Subway/Independent Purchasing Cooperative, Miami, Fla.; Testo North America, West Chester, Pa.; and **Tyson Foods**, Springdale, Ark., to launch a blockchain pilot designed to raise transparency within their supply chains. During the project, which is set to kick off in Q3 2018 by FoodLogiQ Labs, FoodLogiQ's innovation arm, the pilot group will research blockchain's opportunities and challenges within the food industry.

[Click here for full article](#) □

## Aviagen Studies the Science of Chicken Flavor with Scotland's Rural College

Aviagen is investigating the important matter of chicken-meat flavor, thanks to a scientific collaboration with Scotland's Rural College (SRUC), which has a brand-new state-of-the-art mobile meat laboratory.

[Click here for full article](#) □

## Free renewable energy assessments available for TN farms, rural businesses

Contact: Jacob Lent, EnSave, (800) 732-1399, [jacobl@ensave.com](mailto:jacobl@ensave.com)

A new program is available to assist Tennessee farms and rural businesses with renewable energy. The Tennessee Renewable Energy Assessment Program is offering free renewable energy assessments for a limited time on a first-come, first-served basis.

Funded through USDA Rural Development, the program is operated by the Southeast Tennessee RC&D Council, EnSave, Inc. and the Tennessee Poultry Association. These organizations have a history of collaborating on energy projects serving Tennessee farms and rural businesses.

"Farmers are increasingly looking at renewable energy, like solar, to save money over the long term," says Simone Madsen, Executive Director of Southeast Tennessee RC&D. "With all the options available, it makes sense to get an assessment to ensure you are going down the right path and prepare you for securing other funding. Anyone interested in exploring renewables should give us a call!"

The renewable energy assessments serve multiple purposes. The assessment provides a third-party evaluation that determines a proper size for a project (such as solar or wind) based on how much energy the farm wants to offset. It also provides unbiased information on the return-on-investment and lifetime financial projections to aid in business decision-making. Most importantly, the assessment can be used to apply for the Rural Energy for America Program, which offers grants up to 25% of project cost and loan guarantees up to 75% of project cost.

"With good funding available for renewable energy projects, the assessment is the first step in unlocking available grant and loan funding," says Dale Barnett, Executive Director of the Tennessee Poultry Association. "Farmers are smart to consider renewable energy for the farm, and this program provides a no-risk, free assessment to help evaluate those options."

Program funding is limited, and the assessments are expected to go fast. Interested farms should call EnSave directly at (800) 732-1399 to sign up or ask any questions. After applying, participants submit twelve months of energy use history and any pertinent information on a planned project, and receive their assessment within 8 weeks of providing the information.



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## North Carolina State Legislature Overrides Governor's Veto on "Right to Farm" Laws

On June 29, 2018, in [Agricultural News](#), [Farm Land Issues](#), [Legal Matters](#), [Legislative](#)

The North Carolina state legislature gave final approval on Wednesday [June 27, 2018] to a bill that restricts nuisance lawsuits against farms and other livestock operations.

The state General Assembly voted 74 to 45 on Wednesday to override Governor Roy Cooper's veto of the North Carolina Farm Act. On Tuesday, North Carolina's state Senate also voted to override the veto.

Under the new law, a nuisance lawsuit cannot be filed unless it is done within a year of the establishment of the agricultural operation on which the complaint is focused or within a year of "fundamental change" in the operation. "Fundamental change" does not include changes in ownership, technology, product or size of the operation.

The law also limits when punitive damages can be awarded. Only when a farm operator has a criminal conviction or has received a regulatory notice of violation that state farm laws were broken, such damages will not be allowed.

The legislation restores the state's "right to farm" law after an April federal court ruling undermined the existing right to farm statutes of North Carolina by awarding over \$50 million to 10 neighbors of a hog farm operated by Murphy-Brown and Smithfield Foods. That verdict was the first in a series of nuisance suits brought against the pork producer.

A 1995 North Carolina state law already limited how much hog farm neighbors can receive in damages if victorious at trial. A week after the April verdict, the same federal judge who presided over the trial reduced the damage sentence to \$3.25 million to comply with the law.

"Overriding this veto and correcting Gov. Cooper's unwise decision sends the clear message to our family farmers and rural communities that they have a voice in the legislature and that this General Assembly intends to give them the respect they deserve," Senator Brent Jackson, a Sampson County Republican and farmer, said in a statement. "This was never a partisan issue or about politics, but about doing what is right, and I am glad we had bipartisan support in both chambers as we stand up for our farmers." □

## GMA Dropouts Seek To Influence Food Policy

July 12, 2018 02:24 PM by [Greg Henderson](#) in [Drovers.com](#)

The food industry's most powerful lobbying group, the Grocery Manufacturers of America (GMA), has a new rival in efforts to influence lawmakers. Four companies, Danone, Mars, Unilever and Nestlé, have joined forces to form their own trade association – [the Sustainable Food Policy Alliance \(SFPA\)](#).

The name those four mega-companies have chosen to christen their new alliance tells you much of what you need to know about their mission. They plan to champion foods they determine are “sustainable” and “healthy.” If that gives you pause, it should. Increasingly, food policy is being driven by companies lobbying for government endorsement of their marketing claims.

The spat between GMA and the four companies launching the SFPA began last year when Nestlé, the world's largest food company, announced it was leaving GMA. The company indicated it had disagreements about how to respond to changing consumer tastes and desires. The buzz surrounding the GMA dropouts was that they disagreed with GMA over nutrition issues, GMO labeling and voluntary sodium reduction.

Campbell Soup Co. actually left GMA months before Nestlé, in a rift over the fact GMA fought hard against mandatory GMO labeling of foods. Campbell, maker of Goldfish crackers and V8 juices, had decided it was futile to oppose GMO labeling, and instead embraced the idea, believing consumers would reward their transparency.

The new SFPA says it will lobby for government agencies to define what is healthy based on “strong, science-based regulations on how these terms can be used on food packages and in marketing. The updates will help consumers make better choices for themselves and their families,” the companies said in a joint statement.

The Alliance member companies will focus in five key areas:

- Consumer transparency: Improving the quality and accessibility of information available to consumers about the food they purchase for themselves and their families.
- Environment: Advocating for innovative, science-based solutions to take action against the costly impacts of climate change, build more resilient communities, promote renewable energy and further develop sustainable agriculture systems.
- Food safety: Ensuring the quality and safety of food products and the global supply chain.
- Nutrition: Developing and advocating for policies that help people make better-informed food choices that contribute to healthy eating while supporting sustainable environmental practices.
- People and communities: Advancing policies that promote a strong, diverse and healthy workplace and support the supply chain, including rural economies.

Food industry analysts say the splintering of GMA is driven by the fact many traditional brands are stagnating as millennials seek “healthier,” more “transparent” products.

Additionally, SFPA says advocating for environmental policies will be a priority. They will seek to ensure the farm bill addresses water and soil quality and expanding renewable energy. SFPA will also support financial incentives to reduce greenhouse gas emissions through the Clean Power Plan and Paris Climate Accord.

Food companies “can and should be doing more to lead and drive policy action,” SFPA said. “With so many pressing food policy opportunities on the horizon, now is the time to help steer America's food policy and our food system on a better path for long-term success.”

The formation of SFPA is a seismic shift in the food industry. These four companies had combined revenue of \$200 billion last year, and they're likely to devote substantial resources to lobbying efforts that make food attributes such as “sustainable” and “environmentally friendly” more relevant to consumers. □

## New Poultry Specialist at TN Tech

Dr. Indu Upadhyaya joined the faculty at TN Tech University in Cookeville as an Assistant Professor, beginning in June of this year. “Dr. Indu” comes to TTU from the University of Arkansas, where she did her postdoctoral training (2016-2018) at the Center of Excellence for Poultry Science. Prior to this, she earned a PhD at the University of Connecticut in Animal Science with concentration in Food Safety and Poultry Microbiology. Before pursuing her Ph.D. in U.S., Dr. Indu completed her Master's in Veterinary Science at the Rajiv Gandhi Institute of Veterinary Education and Research (2010) after obtaining a DVM in 2008 from the Rajiv Gandhi College of Veterinary and Animal Sciences in India.



Dr. Indu Upadhyaya

*(continued on next page)*



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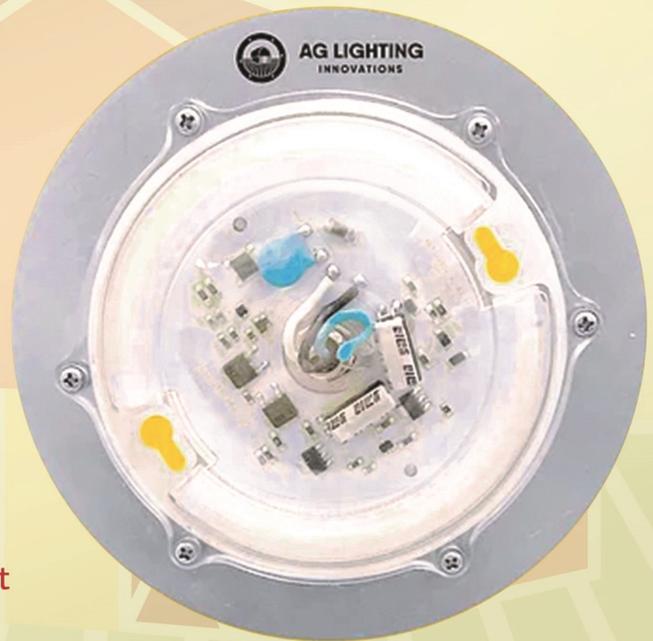
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### USPOULTRY Foundation Awards \$7,100 Student Recruiting Grant to TN Tech University

TUCKER, Ga. – June 13, 2018 – The USPOULTRY Foundation awarded a student recruiting grant to Tennessee Technological University. The \$7,100 grant will be used to recruit students into the university's poultry program.

The grant was made possible in part from an endowing Foundation gift from the Hubbard Farms Charitable Foundation. The recruiting grant check presentations were part of College Student Career Program activities at the 2018 International Poultry Expo, part of the International Production & Processing Expo.

Tennessee Tech will use the funds to raise both high school and college student awareness of the new poultry science opportunities being offered at the university. Tennessee Tech is also planning to host a clinic to provide training and instruction to FFA poultry judging teams and recruit potential students at the Tennessee FFA Convention and more.

The USPOULTRY Foundation awarded recruiting grants totaling \$282,500 for the 2017-18 school year to 35 colleges and universities across the United States with either a poultry science department or a poultry studies program. The student recruiting program dates back to 1994 when the USPOULTRY board of directors established the Foundation to provide annual recruiting funds to attract students to poultry studies and ultimately into careers in the poultry industry. □

### New Poultry Specialist at TN Tech *(continued from previous page)*

Needless to say, Dr. Indu is already a well-published and accomplished researcher. Her full profile can be viewed at <https://www.linkedin.com/in/indu-upadhyaya-9710146a>. It appears that there is not likely anything that she doesn't know about *Salmonella* and the many other pathogens faced by our industry! Her awards and accomplishments to date include winning Graduate Research Excellence Awards in Poultry Products and Food Safety at PSA meetings, the Maurice Stein Fellowship Award at PSA in 2014, the Dr. Jerry Yang scholarship, the John Z. Ordal Food Microbiology award at IFT and the Jones-Hamilton travel grant at PSA in 2013.

Dr. Indu is fluent in English, Hindi and Tamil. She and her husband, who is currently a postdoc at the University of Arkansas, have a 17-month old daughter, Reeva Rose. Please help us welcome Dr. Indu to Tennessee and we invite you to start discussing research opportunities and priority areas with her. □

## US sees first report of fumonisin in corn

AUGUST 13, 2018 BY [ANN REUS](#) IN [WATTAGNET.COM](#)

There was only one new confirmed report of mycotoxins in crops in the U.S. this week, according to [Neogen's Monday Mycotoxin and Crop Report from August 13](#).

The first confirmed report of fumonisin in corn came from Texas. [Previous reports](#) of aflatoxin in corn came from Texas and Kansas.

"In areas with dry conditions and above-average temperatures in the forecast, a lack of adequate subsoil moisture will increase the risk of aflatoxin" in corn, Neogen said.

Previous reports of DON in winter wheat from Wisconsin, Ohio, New Jersey, Michigan, Pennsylvania, Indiana, North Carolina, Maryland, Delaware, Tennessee, Virginia and Illinois.

A previous report of DON in barley came from Pennsylvania.

### Crop progress and conditions

Corn is 96 percent at or above the silking stage, four points above the five-year average. Fifty-seven percent of corn has reached the dough stage, 20 points above of the five-year average. Twelve percent of corn has reached the dented stage, which is double the five-year average. Seventy-one percent of corn is rated in good to excellent condition, while 10 percent is rated in poor to very poor condition. States with the highest poor to very poor condition rating are Missouri, Texas, North Carolina, Kansas and Michigan.

Winter wheat is 90 percent harvested, two points behind the five-year average.

Sixteen percent of barley has been harvested, two points behind the five-year average.

Spring wheat is 13 percent harvested, one point behind the five-year average.

Oat acres are 51 percent harvested, two points behind the five-year average. □

## Daily National Grain Market Summary

Sept. 11, 2018 from [https://www.ams.usda.gov/mnreports/sj\\_gr850.txt](https://www.ams.usda.gov/mnreports/sj_gr850.txt)

Compared to yesterday, cash bids for wheat, soybeans, and sorghum were lower, while corn was mixed. Despite trade expectations and seasonal tendencies, corn and soybean condition ratings both increased in the release and both stand at 68% good to excellent. The maturity of both the corn and soybean crops remains well above last year's crops and the average for this date. This week's report also showed the first harvest progress for corn at 5% which is above the average for this date of 3% but equal to last year's pace. Corn was from 2 cents lower to 1 ½ cents higher. Soybeans were 10 ½ to 21 ½ cents lower.

[Click here for full arti-](#) □ [cle](#)

## Poultry Slaughter Report

Aug. 27, 2018 from [USPOULTRY Wire](#)

Poultry certified wholesome during July 2018 (ready-to-cook weight) totaled 4.15 billion pounds, up seven percent from the amount certified in July 2017. The June 2018 revised certified total at 4.04 billion pounds, was down two percent from June 2017. The June revision represented an increase of 5 million pounds from last month's preliminary pounds certified.

The preliminary total live weight of all federally inspected poultry during July 2018 was 5.48 billion pounds, up seven percent from 5.12 billion pounds a year ago. Young chickens inspected totaled 4.79 billion pounds, up seven percent from July 2017. Mature chickens, at 71.8 million pounds, were up nine percent from the previous year. Turkey inspections totaled 608 million pounds, up four percent from a year ago. Ducks totaled 15.5 million pounds, up nine percent from last year.

Young chickens slaughtered during July 2018 averaged 6.20 pounds per bird, up one percent from July 2017. The average live weight of mature chickens was 6.47 pounds per bird, up four percent from a year ago. Turkeys slaughtered during July 2018 averaged 30.6 pounds per bird, down slightly from July 2017.

[Click here for full article](#) □

## Trump wants a single federal food safety agency put under USDA

June 22, 2018 by [Dan Flynn](#) in [FoodSafteyNews.com](#)

President Donald J. Trump wants to consolidate federal food safety under a single agency housed in the U.S. Department of Agriculture. President Barack Obama also wanted to consolidate food safety, only he preferred housing it in the U.S. Department of Health and Human Services (HHS) under the Food and Drug Administration. Obama failed because Congress... [Continue Reading](#) □

## Shooting Hunger: Annual event supports regional food banks

Tennessee Farm Bureau helps reduce hunger by calling on shooting enthusiasts to bring their shotguns and lots of ammunition.

June 19, 2018 by [Brad Robb](#) in [DeltaFarmPress.com](#)

When people or organizations speak negatively about agriculture or put down farming and farmers, it gets under Bryan Wright's skin. Wright is the director of membership at the Tennessee Farm Bureau. Five years ago, he and a co-worker were brainstorming ideas about what they could do to publicize agriculture while placing it in the positive public light in which it deserves.

The pair kept coming back to one overriding and central theme: feeding the hungry. "It just seemed like the most logical fit, because that's what farmers in this country do — grow food and fiber to feed and clothe people," said Wright. "Over the years I've learned I'd better be careful what I ask my boss for because he could approve it, and then it's up to me to deliver!"

**Related:** [Tennessee Farm Bureau shooting down hunger](#)

Fast-forward to this past June 7, at the Carroll County Shooting Sports Park in Huntingdon, Tenn., where the vision of Wright and other organizers was again brought to reality. This is the fourth year "Shooting Hunger" has been held. The organization, sponsorship, and spirit of volunteerism necessary to put on a special event like this is hard to fathom, but when the cause is fighting hunger, those who have a special place in their hearts for agriculture answer the call.

Carroll County Mayor Kenny McBride is the president of the Carroll County Shooting and Sports Park. "Mayor McBride is very community-minded and understands the positive impact our events have on curbing hunger in Tennessee," says Wright. "Their efforts to prepare the park for our guest shooters and sponsors should be commended."

There were so many shooters at the fundraiser, the 65 five-man teams had to be separated into morning and afternoon flights. Like a golf scramble, each team began the event at separate shooting stations where clay targets were electronically activated to fly pre-set patterns. After each team member took their five shots and were scored, they would move to the next shooting station.

### Money comes from and goes to

Money raised at the Shooting Hunger events is donated directly to regional food banks. The Mid-South Food Bank in Memphis covers those counties along the Mississippi River corridor, and the Second Harvest Food Bank of Middle Tennessee covers 46 counties in middle and west Tennessee.

"This event has seen tremendous growth since the first one was held four years ago," says Nancy Keil, chief development and marketing officer, Second Harvest. "A fundraiser of this magnitude is made possible by our friends at the Tennessee Farm Bureau, Farm Credit Mid-America, and Tennessee Farmer's Co-op. This year's event was bolstered when Ford and Archer Malmo agreed to sponsor at \$20,000 each. Their kindness cannot go unmentioned or over appreciated. **We are already preparing for our next Shooting Hunger event on Sept. 27, at the Nashville Gun Club.**"

**Shane Joyner**, live production manager, along with **Allen Lyle** and **Mike Armour**, grill masters, all with **Tyson Foods**, may have been the busiest men on site the morning of the event. Tyson has been supporting Shooting Hunger since its inception. Joyner and his staff were working furiously to grill 550 chicken quarters on four huge cookers to feed the staff, volunteers and shooters.

"It's a lot of work, but we've cooked for so many events over the years, we've basically got it down to a science," laughs Joyner, as he raised the heavy metal grill lid to reveal rows of perfectly smoked chicken. "This event is special to Tyson because it not only involves farmers, it centers around one of our core corporate goals at Tyson, providing quality food to people."

Second Harvest will earmark some of the funds they receive from the event to build a new distribution center in Camden, Tenn., to better serve lower income, poverty-level families and those living in food deserts in the areas they serve. "It's difficult for us who are lucky enough to have access to food each day to grasp the fact that there are Tennesseans living in 'food deserts' where they have limited or no access to affordable or quality fresh food each day," adds Joyner.

### Tosh Farms

Tosh Farms in Henry, Tenn., has been a sponsor of Shooting Hunger since the first one was held in 2015. Jimmy Tosh, along with his two sons, operate a 17,000-acre row crop farm that produces corn, soybeans, wheat, barely, and canola. They also have 36,000 sow pigs and will sell around a million top hogs in 2019. "I will always support this event," says Tosh, who earned an Animal Science degree at UT Martin in 1972. "Shooting Hunger is a well-run event, and we're proud to be a contributing partner."

Other corporate and business sponsors of Shooting Hunger include Costa Del Mar, Mack's Prairie Wings, and Yeti Coolers. By the time all the money is counted and forwarded to the food banks, Wright expects to hit the mark of one million meals donated by the end of this year. This event alone raised \$65,000.

After the last sporting clay was dusted, there were a lot of tired participants who had sore shoulders and sunburned faces. Thousands of spent shotgun shells were lying on the ground from hundreds of shotguns, and the only thing anyone shot down the entire day... was hunger. □



# SAVE THE DATE:



## SHOOTING HUNGER



TENNESSEE AGRICULTURE FEEDING THE HUNGRY

# Sept. 27, 2018

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### Poultry sector collusion hard to prove, says Wells Fargo

JULY 10, 2018 FROM [WATTAG.NET](http://WATTAG.NET)

*Senior analysts examine economic conditions during period of alleged poultry industry collusion after lawsuits are filed.*

A recent report from two senior analysts for [Wells Fargo](http://Wells Fargo) stated that it is “difficult to definitively affirm an environment of collusion” among the top poultry companies in the United States.

The report was completed in response to class-action lawsuits filed against leading poultry companies and Agri-Stats. One suit was filed on behalf of Winn-Dixie and Bi-Lo, while an earlier lawsuit was filed on behalf of [Maplevale Farms](http://Maplevale Farms). Since that time, another lawsuit was filed on behalf of [Kroger](http://Kroger), [Albertsons Companies](http://Albertsons Companies) and [Hy-Vee](http://Hy-Vee).

In all of the mentioned lawsuits, companies were accused of conspiring with one another in order to manipulate prices of broiler chicken. The effective time frame was from 2008 to 2016, and Wells Fargo examined economic factors pertinent to the poultry industry that could have led to inflated poultry prices.

The authors of the report are Bryan Hunt and David Kuck.

#### Feed costs

According to the Wells Fargo report, renewable fuels legislation led to increased corn use for ethanol production. This, combined with a drought from 2010 to 2012, led to a reduced corn supply and higher prices for corn, a major ingredient used in poultry feed.

Feed costs more than doubled and feed price volatility increased sharply over a short period of time, the report stated.

The increased feed costs also affected the beef and pork industries.

#### Reduced poultry production in 2009

Reduced poultry production and supply can lead to higher prices. Between 2008 and 2011, there were multiple bankruptcies in the broiler industry, in part due to the increased price of feed. One company in particular, Pilgrim’s Pride, closed six facilities in 2009, which alone was reported to reduce the poultry industry’s capacity by 3-4 percent.

#### Breast meat price trends

Hunt and Kuck analyzed the performance of skinless, boneless breast meat (SKBS) prices during the period of alleged collusion, while comparing those prices to the eight previous years.

The decision to analyze SKBS prices was made due to the fact that the food service industry purchases more breast meat and wings, rather than whole birds.

The research showed that during that time frame, there was only a 1.2 percent nominal annual price inflation, and the price inflation of breast meat for food away from home actually was less during the alleged time of collusion than it was during the previous years.

*(continued on next page)*

## **Poultry sector collusion hard to prove, says Wells Fargo** *(continued from previous page)*

"If there was collusion and price index control as alleged, the overall price changes and volatility hardly reflect that notion," the report stated.

### **Conclusion**

The authors of the report in their conclusion stated that they "struggle to understand how the alleged collusion will be proven based on industry production, profitability and the price behavior of key outputs."

"The information provided by inside documents, communications and Agri-Stats reports could sway several ongoing investigations, but again, we find it difficult to understand how outright collusion will be proven based on the fallible conclusions in the cases presented by one food retailer and three foodservice companies," the report concluded. □

## **Application of Ultrasound in Chicken Breast during Chilling by Immersion Promotes a Fast and Uniform Cooling**

Researchers from Brazil's Universidade Federal de Santa Maria published research results that showed that applying an ultrasound bath during the pre-chilling process for chicken breast meat increased the rate of cooling, promoted a more uniform cooling and offered a viable alternative to reduce time for the pre-chiller process. [Click here for full article](#) □

## **Morocco Market Opens to U.S. Poultry**

August 7, 2018 For Immediate Release

The USA Poultry & Egg Council (USAPEEC) and the National Chicken Council (NCC) applaud the news announced today by U.S. Trade Representative Robert Lighthizer and U.S. Secretary of Agriculture Sonny Perdue that the government of Morocco has agreed to allow commercial imports of U.S. poultry meat and poultry products into Morocco for the first time, bringing to fruition a 14-year-long effort to gain entry to the market.

"We're very pleased after 14 years, since a Free Trade Agreement was signed between our countries, for poultry to finally to have access," USAPEEC President Jim Sumner said. Sumner noted that while the initial quota for imports is limited, "The good news is that by 2024 for turkey, and by 2030 for chicken, we will have full access."

NCC President Mike Brown praised the action, saying, "This is welcome news and I commend the Administration for its continued efforts to open markets for U.S. chicken around the world. Producers are very excited about this new market opportunity."

"The Trump Administration continues to prioritize the opening of new markets for U.S. agricultural products," Lighthizer said. "This new access to the Moroccan market is an important step in ensuring that American farmers and ranchers can continue to expand their exports." "Opening new markets for American poultry and other agricultural products is a top priority," Secretary Perdue added. "I am convinced that when the Moroccan people get a taste of U.S. poultry, they're going to want more of it."

The U.S. had entered into a Free Trade Agreement with Morocco in 2004, but a health certificate was never negotiated. So, no U.S. poultry has entered the market. Extensive negotiations this year involving the Foreign Agricultural Service (FAS), the Animal and Plant Health Inspection Service (APHIS), and the Food Safety and Inspection Service (FSIS), and led by the U.S. Trade Representative's Office, culminated with the opening of the market.

The final step came with Morocco issuing a health certificate and the updating of the FSIS Export Library.

Morocco is a growing market for further processed products as well as raw poultry. There will be a duty free quota of 6,400 metric tons for chicken parts. The quota will increase by 200 metric tons each year until eventually it will become unlimited. Initial estimates indicate that Morocco would be a \$10 million market, with additional growth over time.

"What's really great about this agreement," Sumner said, is that the U.S. is the only country with duty free access for chicken. Morocco, being mostly a live bird market, does very little of its own chicken processing. The U.S. will have the opportunity to introduce many further processed chicken and even turkey products to the Moroccan market. We look forward to working with the Moroccan poultry industry to help grow the consumption of all poultry products, both domestic and foreign."

About USAPEEC: Founded in 1984, the USA Poultry & Egg Export Council (USAPEEC) is a non-profit, industry sponsored trade organization dedicated to increasing exports of U.S. poultry and egg food products in all foreign markets. □

## **China's Poultry Giant Goes to Lab in Quest for Meatier Chickens**

China's top poultry producer, Guangdong Wen's Foodstuff Co Ltd, is turning to genetic science to target the country's fast-growing supermarket and fast-food sectors. Wen's is drawing on an in-house gene bank and breeding unit to create new varieties of meatier chickens for processing at slaughterhouses to better serve restaurant chains and supermarkets, Wen Pengcheng, a director of the company and its largest shareholder, said in an interview with Reuters. [Click here for full article](#) □

## German poultry farmers face tight regulations

Jun 22, 2018 from [PoultryWorld.net](http://PoultryWorld.net)

*Poultry farmers sometimes complain that the permit application process in their country is tricky. Organic poultry farm Zum Hebel from Germany experienced that first hand. Currently, Germany almost has impossible rules and regulations.*

In 1990 Anton zum Hebel (52) from the German town of Haren took over the farm of his parents. This involved a closed breeding establishment with some 70 sows and 60 to 80 acres of arable farming. An expansion in arable farming would need a massive investment, but the farm had to scale-up in order to survive in the future. Because Anton's wife, Claudia, had a preference for poultry, they choose to extend in that branch. In 2013 a license was requested for 14,900 Freiland hens. Anton says, "The reason for going organic was a simple calculation. Organic just pays a lot more. **It took three years before we got all the necessary paperwork for the new house.** It took a long time because the municipality of Haren wants to discourage the expansion of farms."

### Many rules

The main issue in getting building authorization was the vicinity of a protected forest reserve. Anton adds, "The local government was looking at everything. You also need to write an extensive nature conservation report. They are also very strict regarding the fire safety of the house and the drainage." In Germany you have to install special, additional (expensive) fans and batteries, so that in case of fire the exhaust system can still keep running for 90 minutes, so that the hens don't choke. Also a special access road had to be constructed, so that the fire department can reach the house quickly. However, this road could not be constructed on the gas pipelines that also ran right past the poultry houses of Zum Hebel. According to Anton in Germany it is certainly not easy to get a license. "If you must make an environmental Impact Report, you need an elutriator (air filter) as a standard. In Germany at the moment you have to, if you apply for a license, justify everything down to the last screw."

### Jansen Outside Volière

Initially the family Zum Hebel wanted to build a Big Dutchman volière system in the house. Eventually, it became a Jansen Outside Volière of Jansen Poultry Equipment in Holland. "Changing the barn equipment within the authorization application took no less than six months. The reason for putting a Jansen system in there is that on this system you can keep more hens per square meter," states Anton. There are currently 11,380 organic Freilandhennen on the system. According to Claudia another advantage of a Jansen Outside Aviary system is that you can get better into the system. "Which is important to me because I take care of the hens most of the time." The barn is fully prepared to put an elutriator behind the air exhaust, there's also a central extraction system installed. At the moment the fans blow the exhaust air into the atmosphere through high chimneys, without extra filtration.

In Germany regulations are super tight and everything is checked and controlled, according to the family Zum Hebel. Claudia: "The government regularly checks if you leave the shutters open at night. If necessary, they will check very early in the morning. Checks are also done by mandatory readouts of the climate computers. They will check how long you leave the lights on. On average, you can say that every month we are checked." These are the inspectors from KAT (Verein für kontrollierte alternative Tierhaltungs-formen e.V.), the German control organization for food safety and the German SKAL. Anton adds, "In Germany, you can choose from about 10 SKAL organizations. That seems beneficial, because then you choose a less demanding variant of course. However, this doesn't make sense, all SKAL organizations must forward their reports to the German control organization for food safety."

### Extremely wide wintergarten

The poultry house of the family is 35 meters wide and 80 meters long (incl. wintergarten). The wintergarten is 10 meters wide, on both sides. Anton: "The wintergarten is larger than posted in the KAT-requirements, although they don't count it as barn surface. The 10 meter requirement comes from the water sanitation body in Germany." The barn itself is only 15 meters wide, pretty narrow, but otherwise the family should have taken additional fire prevention in the middle of the barn. As for hens, the family has the ISA Dekalb White of Ab Ovo bio from Delbrück in Germany. Claudia says, "We have chosen a white hen because of the presumed good health, it produces many eggs per hen housed and has a good feed conversion. And they are also easy hens to manage." The hens (1st flock) are currently at 37 weeks and have a laying percentage of 97.2%. They eat 121 g/feed/day and lay eggs with an average weight of 60.5 g. The family is largely above the standards of the laying calendar. The loss amounts, so far, is less than 1%. □

## Feeding the Future

*UTIA team members help to facilitate sustainable agriculture in Rwanda*

Early last year, a group from the UT Institute of Agriculture arrived in Rwanda to kick-start a small farmer initiative in partnership with USAID/Rwanda, Zamura Feeds Ltd., and the Africa Sustainable Agriculture Project Foundation (ASAP), launched by UT alum and former Tyson CEO Donnie Smith (BS animal science '80). To explore more and track their success, follow the link below.

<https://ag.tennessee.edu/international/Pages/Rwanda.aspx> □



## Developing nations to fuel increased poultry production

JUNE 25, 2018 BY [ROY GRABER](#) IN [WATTAGNET.COM](#)

As wealth and population increase, so will the demand for more poultry products.

Developing countries will be a key driver for increases in poultry production and consumption growth through 2026.

In a report from [WATT PoultryTrends](#), which cited information from the latest Organization for Economic Cooperation and Development (OECD) and [Food and Agriculture Organization](#) of the United Nations (FAO) Agricultural Outlook, poultry meat production is expected to rise about 16 percent by 2026 when compared to the base period of 2014-16. That same report points to only a 13 percent increase for overall meat production during that time frame.

Central to driving that production increase will be developing countries, as they both gain population and the median income of families in those countries also increases. As wealth increases, family diets are expected to shift from meals that are more grain-based to ones that are more protein-based.

### Developing countries with growing GDPs

Among the developing countries expected to see growth in its gross domestic product (GDP) through 2026 are: India, Philippines, Vietnam, Indonesia, Pakistan, Malaysia, Argentina, South Africa, Russian Federation and Brazil.

Of those developing countries, India will see the largest growth at a rate of 8.05 percent, followed by the Philippines at 6.98 percent, Vietnam at 6.20 percent and Indonesia at 5.95 percent.

The Russian Federation and Brazil are the two identified countries with growing GDP rates that will see the slowest growth, according to the data, with growth rates of 1.47 and 1.95 percent, respectively.

China, which is projected to see a GDP growth rate of 5.91 percent, had the largest GDP growth rate during the base period 2014 to 2016, at 8.46 percent. India also saw a sizable GDP growth rate during the 2014-16 base period, at 7.18 percent.

Some GDP growth is expected in already developed countries, according to the report, but that growth will be at a slower rate than that of the world's developing countries. □

## French GMO labelling law to hit feed producers

June 8, 2018 in [AllAboutFeed.net](#)

*The National Assembly in France has passed an amendment requiring that all "food placed on the market in France" must be labelled if any GMO products have been used in its production.*

The amendment, proposed by the environmental NGO group France Nature Environment, took many stakeholders by surprise when it passed following a close vote in the Assembly last week. The proposal will impact producers across the food supply chain. The feed industry in particular is set to be hit by the change, as sourcing non-GMO feed at relevant scale is likely to be catastrophically expensive.

### Impact on animal feed sector

According to the amendment, labels would have to indicate if an animal has been fed with GMOs, including "feed from animal origins fed with GMOs." According to the text, this is specifically aimed at rectifying the current situation under which animals fed with GMOs, which constitute the majority of the French herd, do not have to be labelled as containing GMOs. The 'Fed with GMOs' label would apply both to basic products (such as meat products, eggs and dairy) and to products made using these constituents.

### Position of France within EU

Reaction to the amendment has been mixed. Within the government, concerns exist regarding the compatibility of the proposal with EU law, with French Agriculture Minister Stéphane Travert suggesting that implementing the proposal could violate European labelling requirements and weaken France's hand in advancing such proposals at EU level. "The fact that this matter is now enshrined in law could weaken our experimentation at European level," he said.

### "Victory for consumers"

Supporters include Barbara Pompili, current Chair of the Committee on Sustainable Development who initiated the amendment. She said the amendment would allow the government "to better value the work of our farmers," and that it represents "important progress for consumer information (GMOs, farming methods, origin, treatments)." The vote was also welcomed by activists including the NGO CIWF France, who called it a "victory for consumers."

Before the amendment can become law it must first pass through the Senate, where it is scheduled for review next week on 11 June. If successful, the law will enter into force for all products on 1 January 2023. □

## DOT seeks comment on revising trucking rules

8/22/2018 by [Rita Jane Gabbett](#) from [MeatingPlace.com](#)

The U.S. Department of Transportation's Federal Motor Carrier Safety Administration (FMCSA) announced that it is seeking public comment on revising four specific areas of current hours-of-service (HOS) regulations, which limit the operating hours of commercial truck drivers.

The upcoming Advanced Notice of Proposed Rulemaking (ANPRM), which will be published in the Federal Register, responds to widespread Congressional, industry, and citizen concerns and seeks feedback from the public to determine if HOS revisions may alleviate unnecessary burdens placed on drivers while maintaining safety on highways and roads. The comment period will be open for 30 days.

The four specific areas under consideration for revision are:

- Expanding the current 100 air-mile "short-haul" exemption from 12 hours on-duty to 14 hours on-duty, in order to be consistent with the rules for long-haul truck drivers;
- Extending the current 14-hour on-duty limitation by up to two hours when a truck driver encounters adverse driving conditions;
- Revising the current mandatory 30-minute break for truck drivers after 8-hours of continuous driving; and
- Reinstating the option for splitting up the required 10-hour off-duty rest break for drivers operating trucks that are equipped with a sleeper-berth compartment.

In addition, the ANPRM seeks public comment and relevant data on two recently submitted petitions requesting regulatory relief from HOS rules (1) pertaining to the 14-hour on-duty limitation (filed by the Owner-Operators Independent Drivers Association) and (2) pertaining to the 10-hour off-duty requirement (filed by TruckerNation).

Earlier this year, the congressionally mandated electronic logging device (ELD) rule, which required most FMCSA-regulated motor carriers to convert their records from paper to an electronic format, became effective. While compliance with the ELD rule has reached nearly 99 percent across the trucking industry, it has also brought focus to HOS regulations, especially with regard to certain regulations having a significant impact on agriculture and other sectors of trucking.

### Next steps

The first in a series of public listening sessions on the ANPRM will take place Aug. 24 in Dallas at the Kay Bailey Hutchinson Convention Center beginning at 3 p.m. local time. Further information is available [here](#).

Additional information on the ANPRM, including how to submit comments to the Federal Register docket, is available [here](#). □

## Animal Activist Activity Expected to Increase

June 7, 2018 from the [UEP Newsletter](#)

*Success of recent protest in California may motivate others*

On May 29, hundreds of animal activists, led by the group [name removed], forced their way onto a laying farm in California. The activists utilized the [name removed] Conference, which was being held nearby, to recruit participants and ensure details of their plan remained relatively concealed. The protest was live-streamed on Facebook for over three hours.

The activists asserted they conducted high biosecurity measures during their break-in, even claiming it was higher than that utilized by the laying industry. Yet many of the activists were seen on camera on the farm without the biosecurity coveralls, booties or gloves, in addition to many other violations.

Thirty-seven hens, which the activist claimed required veterinary care, were removed from the farm and taken to an undisclosed sanctuary. Throughout the live broadcast, the activists mentioned their vegan agenda and how they view their actions as civil disobedience. Troubling, they cited a legal opinion written by Hadar Aviram, a professor of law at UC Hastings, regarding California Code 597e, which they claim gave them the legal authority to enter the facility. This tactic caused confusion for the officers and those attempting to resolve the issue.

Forty activists later attempted to re-enter the farm and were arrested. "We tried everything in our power to negotiate with them. But there were 40 people who were determined to elevate their cause and voluntarily get arrested," said Sonoma County Sheriff, Sgt. Spencer Crum (MSN News, 2018).

[Name removed] is calling the event a huge success and encouraging more activism through raising money, sharing videos, and organizing similar events. **No doubt, other activist groups will be motivated to try similar tactics. UEP advises all farms to be vigilant and include the handling of an onsite animal activist protest in its emergency plan.** □

## Protect Your Farm Against Animal Activists

June 7, 2018 from the [UEP Newsletter](#)

**Before an undercover activist strikes: be smart and do the right thing.** Over the past two decades, livestock and poultry farms across the United States have been under siege by animal activist groups advancing their vegan agenda. These groups have resorted to getting undercover workers hired at local farms, where they then work for extended periods of time, engaging with on-farm workers and shooting undercover video, staging on-farm protests, or breaking into facilities to capture video which is released on social media and other channels.

These actions perpetuate the challenge we face each day – ensuring our consumer believes in how we farm, in how we produce food, and that we are firmly committed to responsible care of our animals. It doesn't matter who put the video out. What matters is the visual image our consumers remember after watching the video. By doing the right thing every day, we can manage and mitigate activist activity and maintain consumer trust in today's farming practices.

**Do the right thing.** Make sure your farm is exceeding all expectations for animal care, cleanliness and environmental responsibility.

**Watch your back and your neighbor's back.** Pay attention to strange vehicles and try and get license numbers off any suspicious vehicles. Encourage your managers and supervisors to be aware and alert. Engage local law enforcement if needed.

**Use the hiring process to spot the activists.** Do appropriate background checks, reference checks and ask for **actual** Social Security cards and other hiring documentation. Watch for common lies used by activists, including that they cannot provide a home address because they say they are "new to the area" or "staying with a friend or family member." Create an oversight process for new hires and monitor them for the possibility they are an undercover activist. If it doesn't feel right, pay attention to your concern and check it out. Seek counsel from an employment lawyer if appropriate. And if a potential hire turns out to be an activist that has tried to lie their way into employment with you, share that information with other farmers.

**Set codes of conduct for animal care.** If you don't have them, establish animal care standards and train your employees on those standards. Require **ANY** farm worker that handles animals to sign a written Code of Conduct. This is important both for animal care protocol and to verify all employees understand their shared obligation. Affirm that all employees understand what is expected of them in maintaining standards.

**Regularly train on proper animal care and reporting procedures.** Provide all new hires with training on proper handling and care of your animals. Let them know how to report any concerns. Repeat the training often, ensuring employees remember and understand your commitment to doing the right thing.

**Empower your farm workers.** Let them know of their importance as a team member in ensuring animal care and protecting the farm. Ask your workers how new people are performing. Make sure new employees and contract workers are always supervised, especially when in barns. And let them know you expect them to immediately report any strange behaviors, animal mistreatment, improper animal care or handling skills, or if they suspect any undercover activity.

**Stay active and in touch with your industry leadership.** There is so much happening in egg and poultry farming right now, you can't afford to NOT be engaged. Likewise, **share** with your peers any information you gather in your local community about any of these activities.

**Develop an emergency plan for all facilities.** This plan should expand beyond power outages and fires, to included issues related to activism. Train management and staff to maintain strict security procedures on your farms and be vigilant at all times. Provide staff with specific actions to follow should activists come on to the farm property. Consider adding cameras and ensure they are regularly monitored.

**Develop a relationship with your local law enforcement.** Let them know there have been issues on farms across the country and ask them to do a few extra "drive-bys." Learn who to contact if you suspect an incident or if there is activity on your farm. Share your emergency plan and ask law enforcement if other actions should be taken if activists attempt to enter your farm. □

## Animal Rights Activists Move Goalposts in Swiss Campaign

June 15, 2018 by Will Coggin in the [Industry Update Newsletter](#)

Animal rights activists in Switzerland are pushing a constitutional amendment to [ban common farming practices](#) in the country. The measure would ban large-scale operations common in the U.S. and other countries and mandate outdoor access for all farm animals—even in Swiss winters—and impose other costly regulations. The intent of the measure appears to be to force farming into a narrow system of small-scale, high-cost operations. □

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## Backyard chickens trendier than Teslas among the elite

June 04, 2018 by [Amanda Radke](#) in [BeefMagazine.com](#)

What can we learn from the affluent's obsession with backyard chickens? As the Silicon Valley elite invest in heritage chickens and fancy coops, modern agriculturalists can take note of what this trend means.

What does the elite's obsession with backyard chickens tell us about food trends?

Turns out there are a lot of take-home lessons from techies in the Silicon Valley who are investing in swanky chicken coops to house their heritage breed hens to produce organic, all-natural, multi-colored eggs to serve to their families and brag about to their friends.

According to an article written by Peter Holley titled, "The Silicon Valley elite's latest status symbol: Chickens," rich computer nerds are investing [in flocks to get closer](#) to the land and take a break from the screen time that dominates their days.

Holley writes, "In America's rural and working-class areas, keeping chickens has long been a thrifty way to provide fresh eggs. In recent years, the practice has emerged as an unlikely badge of urban modishness. But in the Bay Area - where the nation's preeminent local food movement overlaps with the nation's tech elite - egg-laying chickens are now a trendy, eco-conscious humblebrag on par with driving a Tesla."

Picture \$20,000 high-tech coops that can be temperature controlled from a smartphone, apps to track number and color of eggs produced and extravagant and novel breeds of chickens that cost \$350 per hen versus the \$15 for an ordinary chicken you might buy at a local feed store.

Holley explains that Silicon Valley chickens are often considered 'members of the family,' and one reader told him that she refuses to eat baked chicken from Whole Foods in front of her three birds. A Berkeley professor registered her one-eyed special needs rooster, Gwennie, as an emotional support animal. Because of his cross beak disability, she feeds him baby food mixed with grain. He also gets a weekly bath and a blow dry.

"It's not uncommon here to see chickens roaming in their owners' homes or even roosting in bedrooms, often with diapers on, according to Leslie Citroen, 54, one of the Bay Area's most sought after 'chicken whisperers,' who does everything from selling upscale chickens and building coops to providing consultation to backyard bird owners," says Holley. "Her services cost \$225 an hour. Want a coop and walk-in pen (known as a run)? You can expect to pay \$4,000 to \$5,000 for a standard setup."

"We're obsessed with chickens and it's embarrassing," said Amina Azhar-Graham, in an interview with Holley, who credits her family's 10 birds with squelching her desire for more children with her husband, Justin, a software engineer. "We spend an insane amount of money. We thought we'd feed them leftovers, but our chickens end up eating grilled salmon, steak, fresh lettuce and organic watermelon."

Am I the only one who thinks this is utterly ridiculous? However, before we roll our eyes at this outlandishly indulgent behavior, there are some important take-homes for us to consider.

First, despite the extremism of these excessive chicken outfits, the underlying theme is urban consumers want to feel closer to the land, livestock and their food. They desire to have that same romantic feeling of Old McDonald's farm, and they want their children to experience this, as well.

Second, despite raising chickens for eggs, these folks tend to think of these hens as pets, not food. When their laying days are over, I highly doubt one of these beloved and pampered chickens becomes drumsticks and chicken patties.

Third, the elite few [are determining production methods](#) for the rest of us. Having much more disposable income than the average U.S. consumer, these folks — who are also voters at the polling booth — don't care about input costs or the sustainability of producers; they are following an elitists' ideology and ethos, with little consideration of the realities of implementing burdensome regulations or the escalated price at the grocery store or the need to import products from other countries as a result of how they vote.

It's [trendy and hip](#) to consume heirloom, heritage, all-natural, organic, grass-fed, cage-free and so on, but it isn't based on reality. It's great if these folks are willing to pay a premium for these products, but the popular rhetoric also impacts the rest of us who want to eat safe and nutritious food — which conventional livestock production certainly provides — without breaking the bank.

Yet, we can't ignore these folks. They are the influencers, the game changers and the ones who can impact change the most. What we can do is welcome them to the club; after all, they are now producers, too. Perhaps if they get an inside look at modern production practices, they'll feel more confident in what we are doing and less inclined to put diapers on their chickens and welcome them into their homes. □

## Study: Consumers benefit from hygiene info on poultry labels

June 22, 2018 by [Julie Larson Bricher](#) in [MeatingPlace.com](#)

Research from the Netherlands suggests that hygiene warning labels on poultry meat products may help to improve consumer understanding and use of safe food-handling practices. Such improvements, they noted, could help to reduce food-borne infections.

A random sampling of 1,235 adults was designed to discover whether labels that feature safe food-handling instructions have an impact on consumers' perception of risk and food preparation behavior. The survey was conducted in the Netherlands, where such labeling has been mandatory on raw poultry retail packages since 2001.

The researchers asked about respondents' knowledge of safe food-handling regarding poultry, their current food-handling behavior and their intention to change after reading the label.

Households with persons aged 65 years or older, those who reported safe food handling practices and those who judge foodborne infections as severe were more likely to have read the label. The researchers found that the majority of those surveyed read the label on poultry meat and scored it as important, useful and reassuring.

To read the research abstract, visit the peer-reviewed journal *Food Control* [online](#). □

## Zoetis Featured on Exame's Best & Biggest List for 4th Year

Brazil's leading business magazine, EXAME, recently released their annual 1000 Best and Biggest Companies list, which highlights the strongest performing companies in the country. Zoetis is featured for the fourth year running, with improved rankings from previous years. Zoetis is the only animal health company in the pharmaceutical segment of the list to rank among the top 15.

[Click here for full article](#) □

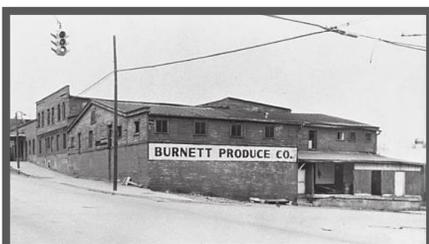
### WHAT DO YOU WANT TO READ ABOUT?

Let us know topics that are of interest to you and we'll do our best to include them in our upcoming newsletters. Email [tracy@tnpoultry.org](mailto:tracy@tnpoultry.org).

Scholarship recipient **Clay Black** hauled in this beautiful 2 lb rainbow trout while fishing in Wyoming.



TPA is saddened to learn of the recent passing of "Bud Burnett" on July 15<sup>th</sup>. Bud was amongst the first to be inducted into TPA's first Hall of Fame when this recognition began in 2013. The Burnett poultry company began in 1948 and was sold to Koch Foods in Morristown, TN in 1999. To view the full obituary and learn more about Bud's legacy, go to <https://www.jenningsfh.com/notices/James-Burnett>.



## 3 types of food consumers

Frank Mitloehner, University of California-Davis, cited results of the International Consumer Attitudes Study survey from Elanco. The study identified three consumer groups and the percentages of the population that they represent. The survey sought the opinions of more than 97,000 consumers from 26 countries.

### The food buyer

- 01 These are the consumers who make their food purchase decisions based on taste, cost and nutritional value. More people fit the criteria of the food buyer than any other group.

95%

### The lifestyle buyer

- 02 These consumers seek luxury or gourmet foods, organic foods and locally-grown foods. They also enjoy eating vegetables from gardens.

4%

### The fringe

- 03 Members of the Fringe group make many of their food buying decisions based on things such as food bans, restrictions and propositions, such as California's Proposition 2, which requires that eggs be produced in an environment where the hens have adequate room to stand up, sit down, turn around and extend their limbs without touching another bird or the sides of the cage.

1%

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Source: Frank Mitloehner presentation, "Facts and Fiction: Debunking Myths about Livestock's Environmental Impact"

Image Source: iStock.com/nelsonarts

*If not aware, Dr. Brynn Voy in the Department of Animal Science at the University of Tennessee is very involved in some fascinating research looking at adiposity in broiler chicks, and in children. Below are three journal abstracts highlighting some of the work in which she has been involved.*



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### **Maternal consumption of fish oil programs reduced adiposity in broiler chicks**

By: R. C. Beckford, S. J. Howard, S. Das, A. T. Farmer, S. R. Campagna, J. Yu, R. L. Hettich, J. L. Wilson, and Brynn H. Voy in: *Scientific Reports*. 2017 Oct 13;7(1):13129.

**Abstract:** Maternal intake of eicosapentaenoic acid (EPA; 20:5 n-3) and docosahexaenoic acid (22:6 n-3) has been associated with reduced adiposity in children, suggesting the possibility to program adipose development through dietary fatty acids before birth. This study determined if enriching the maternal diet in fish oil, the primary source of EPA and DHA, affected adipose development in offspring. Broiler chickens were used because they are obesity-prone, and because fatty acids provided to the embryo can be manipulated through the hen diet. Hens were fed diets supplemented (2.8% wt:wt) with corn oil (CO; n-6) or fish oil (FO; n-3) for 28 d. Chicks from both maternal diet groups were fed the same diet after hatch. Maternal FO consumption enriched chick adipose tissue in EPA and DHA and reduced adiposity by promoting more, but smaller, adipocytes. This adipocyte profile was paralleled by downregulated expression of the adipogenic regulator *PPARG* and its co-activator *PPARGC1B*, and increased expression of *LPL*. Proteomics identified 95 differentially abundant proteins between FO and CO adipose tissue, including components of glucose metabolism, lipid droplet trafficking, and cytoskeletal organization. These results demonstrate that the maternal dietary fatty acid profile programs offspring adipose development.

### **Enriching the starter diet in Omega 3 polyunsaturated fatty acids reduces adipocyte size in broiler chicks**

By: E. Torchon, S. Das, R. C. Beckford, and Brynn H. Voy in *Current Developments in Nutrition*. 2017 Oct 19;1(11).

**Abstract:** Epidemiological studies associate perinatal intake of eicosapentaenoic acid (EPA, 20:5, n-3) and docosahexaenoic acid (DHA, 22:6, n-3) with reduced adiposity in children, suggesting that these fatty acids may alter adipose tissue development. The objective of this study was to determine if enriching the perinatal diet in EPA and DHA reduces fat deposition in juveniles. Cobb 500 broiler chicks were fed isocaloric diets containing fat (8% wt:wt) from fish oil (FO), lard (LA), canola oil (CA), or flaxseed oil (FL) from 7 to 30 d of age. Adiposity (abdominal fat pad wt/body wt) at 30 d was not significantly affected by diet, but FO significantly reduced adipocyte size, increasing the abundance of small adipocytes. Plasma non-esterified fatty acid (NEFA) levels suggest that reduced adipocyte size was due in part to enhanced mobilization of fatty acids from adipose tissue. Our work indicates that dietary EPA and DHA effectively reduce the size of developing adipocytes in juveniles, which may limit adipose deposition and provide metabolic benefits.

### **Fasting rapidly increases fatty acid oxidation in white adipose tissue of young broiler chickens**

By: E. Torchon, R. Ray, M. W. Hulver, R. P. McMillan, and Brynn H. Voy in: *Adipocyte*. 2017 Jan 2;6(1):33-39.

**Abstract:** Upregulating the fatty acid oxidation capacity of white adipose tissue in mice protects against diet-induced obesity, inflammation and insulin resistance. Part of this capacity results from induction of brown-like adipocytes within classical white depots, making it difficult to determine the oxidative contribution of the more abundant white adipocytes. Avian genomes lack a gene for uncoupling protein 1 and are devoid of brown adipose cells, making them a useful model in which to study white adipocyte metabolism in vivo. We recently reported that a brief (five hour) period of fasting significantly upregulated many genes involved in mitochondrial and peroxisomal fatty acid oxidation pathways in white adipose tissue of young broiler chickens. The objective of this study was to determine if the effects on gene expression manifested in increased rates of fatty acid oxidation. Abdominal adipose tissue was collected from 21 day-old broiler chicks that were fasted for three, five or seven hours or fed ad libitum (controls). Fatty acid oxidation was determined by measuring and summing  $^{14}\text{CO}_2$  production and  $^{14}\text{C}$ -labeled acid-soluble metabolites from the oxidation of [ $^{14}\text{C}$ ] palmitic acid. Fasting induced a progressive increase in complete fatty acid oxidation and citrate synthase activity relative to controls. These results confirm that fatty acid oxidation in white adipose tissue is dynamically controlled by nutritional status. Identifying the underlying mechanism may provide new therapeutic targets through which to increase fatty acid oxidation in situ and protect against the detrimental effects of excess free fatty acids on adipocyte insulin sensitivity.

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# *Poultry Engineering, Economics & Management*

Newsletter of the

## National Poultry Technology Center, Auburn University

*Critical Information for Improved Bird Performance Through Better House  
and Ventilation System Design, Operation and Management*

Produced in cooperation with the U.S. Poultry & Egg and Alabama Poultry & Egg Associations

Issue No. 93, July 2018

## Choosing Poultry House External Roof & Siding Metal Sheathing

*By Dennis Brothers, Jeremiah Davis, Kelly Goneke, Jess Campbell, Jim Donald & Gene Simpson,  
National Poultry Technology Center, Auburn University*

Metal roofing and siding panels have long been a durable and economical choice for exterior protection of agricultural buildings and commercial poultry housing. Building a new poultry facility is a long-term business endeavor with an expected useful life now exceeding 30 years with minimal maintenance. Growers and integrators generally recognize that achieving that goal requires adhering to proper building standards, based on a professionally engineered structural design for the location.

However, steel and coating prices do fluctuate, and there are always various choices of materials at different price levels offered by the steel and coating industries. Therefore, it is natural for anyone considering new construction to look for suitable lowest-cost materials. In order to last for the life of the building, metal sheathing and roofing panels must meet specific quality standards. The mistake to be avoided is considering only lowest initial costs that may not meet the quality standard required for longevity.

This newsletter explains the most important facts about metal roofing and siding panel options for poultry operations, providing a guide to making the wisest possible 30-plus-year investment decision.

The two most important metal sheathing criteria for poultry growers and builders are metal sheet thickness and anticorrosion coatings.

### Metal Sheet Thickness

All metal roofing and sheathing panels start as a roll or coil of metal sheet. These coils are unrolled and shaped to add ribs or crimps for lengthwise rigidity and then cut to length. Metal sheet thickness is most often expressed as "gauge." The lower the gauge number, the thicker the panel.

For poultry applications, metal classified as 29 gauge has long been the accepted rated thickness, effectively balancing durability and cost. The term "29 gauge" represents a generally accepted range of metal thickness between 0.014 and 0.015 inches. It is not a single standardized thickness. This means that not all metal called



An AZ55 Galvalume® metal roof such as this one appears no different than similar G90 galvanized roofing metal. Either material meeting the thickness and coating quality standards needed is suitable for poultry housing. Growers and builders should compare prices carefully before making a purchase. As market conditions change, one or the other of these materials may be significantly less expensive.

Whether used for roofing or siding, thickness of metal panels should be in the upper part of the 29 gauge thickness range (0.014 - 0.015 inches). Panels measuring less than 0.0145 inches are significantly lighter and less sturdy, and should not be used.

"29 gauge" is equal and some may be significantly thinner than expected. To optimize durability and life of all metal sheathing in the poultry industry, it is better to avoid any with an average thickness at or below the bottom of this range. In fact, many high quality metal panels will have thicknesses averaging in the middle of the range (0.0145") or higher. We recommended that growers have this discussion with their builder prior to the construction process and consider having a thickness specification stating "0.0145" average thickness or better" spelled out in the construction contract. It is also a good idea for builders and growers to verify this specified thickness of metal before accepting delivery. If only "29 gauge" is specified, then metal at or below the bottom of this range could be what you get.

## Anticorrosion Coatings

Anti-corrosion coatings have changed over the years. Currently there are two types of anticorrosion coatings readily available in the US market which are acceptable for exterior sheathing in poultry housing: standard galvanized (zinc only) coated and AZ (aluminum/zinc combination) coated. The AZ coatings fall under trade names like Galvalume®, Aluzinc®, ZincAL® - just to name a few. Though neither coating typically carries an agricultural specific warranty, both of these products have proven functional and sufficient for most commercial poultry house applications.

Both galvanized and AZ based coatings are considered a "sacrificial layer of protection" – meaning that it is fully expected and anticipated that the coating will wear away eventually but will protect the underlying metal from corrosion in the meantime. This system balances cost with useful life. The level or grade of these coatings is specified as weight of coating per square foot of metal panel.

There are other alternative types of anticorrosion coatings prevalent in Europe and other areas worldwide. Some offer agriculture warranties. Most of these have not made it into the mainstream U.S. poultry housing for various market driven reasons including higher cost, but they may warrant further testing here in the future to expand the choices of US poultry growers.

## Standard Galvanized Coating

Standard galvanized (zinc only) coatings have been around for many years in agricultural applications. Using a continuous high-speed hot-dip process, the thickness of the zinc coating dictates how long the underlying steel is protected from the environment. For standard galvanized metal, the coating thickness is stated as a "G" number in accordance with ASTM A653 standards. For example, G90 galvanized metal has a coating thickness of 0.90 ounces per square foot total (both sides), or approximately 0.76 mils thick per side.



For poultry applications, G90 rated galvanized coating is the minimum amount allowable. Any less would not yield good long-term protection. Higher levels, while providing more protection, would be cost prohibitive.

Photo shows "white rust" on galvanized metal caused by improper handling or storage before installation. White rust is a post-galvanizing phenomenon. Responsibility for its prevention lies in the manner in which the metal is packed, handled, and stored prior to the galvanized product's installation and use.

White rust prevention is the responsibility of all those involved in the supply chain to ensure that the causes of white rust are recognized and the risks of its occurrence minimized on newly galvanized steel.



A simple set of digital calipers (or other thickness measuring gauge) can be used to check the thickness of metal to be certain it meets specifications.

## AZ (Aluminum/Zinc Combination) Coatings

AZ coated steel (Galvalume®, Aluzinc®, ZincAL® and others) uses a highly corrosion resistant coating of nominally 55% aluminum, 43% zinc alloy, often with Silicone also listed, applied with a continuous high-speed hot-dip coating process. In many corrosion tests, AZ coatings have shown to be superior in corrosion resistance over simple galvanized sheets. For this reason AZ coatings have captured much of the residential and commercial metal sheathing market in the US.

However, AZ coatings have not been fully accepted for confinement agricultural applications due to premature corrosion seen in some animal confinement situations. These problems are seen most often and most severely in confinement swine and dairy operations. Because of this, the mainstream commercial poultry market has avoided AZ coatings as a matter of utmost caution. Certainly this should be a concern when and where commercial poultry houses are built such that bare metal is exposed to the inside poultry environment.

But if the metal is not exposed to the inside environment, as in the modern dropped ceiling, insulated sidewall broiler, breeder and pullet houses, AZ coatings can be installed as an exterior sheathing with confidence. In fact, Galvalume® AZ coated metal has been in place for 10 or more years on the exterior of many poultry houses in the southeastern U.S. without any detrimental effects being observed. The minimum criteria for AZ coatings in poultry should be AZ55 for exterior use, which equals 0.55 ounces per square foot total (both sides). AZ coated metal should still be avoided where the metal is in direct contact with the bird environment.

Also available is a mill-applied additional acrylic coating on the surfaces of many AZ steels that further enhances the corrosion resistance, and it is recommended for poultry, if available.

One often-touted benefit of AZ coatings over G90 is the much lower occurrence of "white rust" or wet storage stain. "White rust" occurs when moisture gets between sheets of stacked galvanized metal at the supply yard or while stored at the job site awaiting installation. "White rust" may also occur on the underside of roof metal in some poultry house attics where conditions favoring condensation exist. "White rust" is both unattractive in appearance and can lead to premature corrosion of the underlying steel.

## Painted Metal

Often growers choose painted metal panels for sidewall and end-wall sheathing and trim on poultry housing for appearance reasons. And like all coatings, painted metal should meet minimum criteria to be acceptable in poultry house applications.

Most painted metal coils are first thin coated with a zinc or AZ coating. Then primer and paint are applied over that zinc or AZ coating and the painted coils are then roll formed.

The first concern is that the paint coat thickness can be unequal from one side to the other, often with the exterior facing side having a heavier coat of paint than the interior. This is an effort to lower the cost of the panel and is unacceptable for agricultural applications. For maximum expected life, both sides of the metal need to have equal paint thickness applied.

Next, the paint itself must also meet minimum criteria to achieve the expected life. All paints are subject to many tests for reliability and longevity. For purposes of poultry usage, color retention, or resistance to color fade, is usually of most concern. This is purely an appearance characteristic, but if a grower chooses to use painted metal on



**Photo shows white rust on the interior of a poultry house attic roof metal. This attic has conditions present for condensation due to leaks in the poultry house ceiling which allow warm moist air to condense on the cold roofing metal and causing the white rust.**

**AZ coated metal has been shown to be far more resistant to white rust than is G90.**

a poultry house, the colors chosen are important to him and he wants them to last for many years. For poultry housing, the two most used paint systems are either polyester or silicone-modified polyester (SMP) paints.

Simple polyester paint systems are the lowest tier for price and performance for exterior metal. While polyester paints have improved, they have not been shown to match the color performance of SMP paints over time. It is generally accepted that polyester systems will perform well for approximately 10 -15 years before color fade becomes a concern.

SMP paint systems typically yield a much longer resistance to color fade. For SMP's, 20-30 years is a standard expectation, with some paint companies offering as much as 40 year warranties for their SMP paint. (However, it must be noted that most of these companies do not offer these warranties for agricultural applications or explicitly exclude agriculture in their warranty.) If poultry growers are considering painted metal for the exterior of their houses, it is recommended they choose an SMP paint system applied over a good AZ undercoating to get the expected life and color retention. This is also true when choosing to use painted metal on the interior of certain types of poultry housing such as breeder or layer houses.

## Secondary Criteria to Consider

Metal thickness and coating are the primary concerns for most poultry growers and builders to consider. However, other possible variables need consideration when choosing metal sheathing. The height and number of the major ribs on a panel contribute to the strength of the panel and are part of the parameters used to determine the spacing of the roof purlins. Most often, roof panel ribs on poultry houses are ¾ inch high with five major ribs per 36-inch coverage panel. Major ribs smaller or fewer than this could result roof metal problems like sagging. In addition, the purlin spacing should match the roof manufacturer's specifications and the engineered housing design for the farm.

## Bottom Line

Make a wise investment and protect it. Choosing the appropriate roof and siding metal for poultry housing is a very important decision. Growers and builders should follow these guidelines for evaluating metal sheathing to get the maximum expected life from the investment. The best options currently available are to use 29 gauge metal with an average thickness of 0.0145 inches or thicker, coated with either G90 galvanized or AZ55 Galvalume® or equivalent coating for roof metal. The same metal coating can be used for sidewalls and end walls, or choose an SMP painted metal for appearance purposes.

The price difference between G90 and AZ coated steels can fluctuate greatly, resulting in thousands of dollars difference for a poultry house. Growers need to make a smart, informed economic decision, assuming comparable high quality of both choices..

If growers and builders follow the criteria discussed, and properly install the product on the exterior of the modern constructed commercial poultry house, they can expect great useful life from the metal sheathings, keeping the poultry houses looking good and protecting their investment for many years to come.

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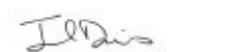
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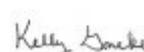
  
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<b>Meyn America, LLC</b> Eric Noltan (770) 316-0056	<b>Swallows Insurance Agency</b> Gabe Colwell or Greg McDonald (931) 526-4025
<b>NatureForm Hatchery Technologies</b> Robert Bowen (601) 480-4781	<b>TN Farm Bureau Federation</b> www.tnfarmbureau.com (931) 388-7872
<b>Nunley Farm, Inc.</b> John Nunley (256) 468-2338	<b>Tennessee Farmers Co-op</b> Ryan King (931) 981-2053
<b>Nutra Blend</b> Randy Holliman (615) 218-1420	<b>Tennessee Solar Solutions</b> Ginny Kincer (423) 298-1688
<b>Paq-Mule Innovations, LLC</b> Benny Brown (606) 688-2793	<b>Thompson Gas</b> Robby McKim (706) 455-8426 James Watson (706) 851-4378
<b>POSS Design Unlimited</b> Mark Ridge (614) 738-8042	<b>UT - Extension</b> Robert Burns (865) 974-7112
<b>Premier Georgia Printing &amp; Labels</b> Steve Free (770) 287-1337	<b>Valco</b> Brian Phillips (601) 850-3844
<b>Prime Equipment Group</b> Jody Howell (770) 530-1895	<b>Viand Group</b> Maggie Smith (931) 607-4176
<b>Quality Incentive Company</b> Peter Krstovic (404) 431-0792	<b>Vincit Group</b> Eric Killen (423) 504-1974
<b>Rabo AgriFinance</b> Kurt Baggett (731) 225-9216	<b>Weeden Environments</b> Robbie Myers 479-549-7691
<b>Reliable Poultry</b> Kendall Proctor (479) 601-2676	<b>Westan Insurance Group</b> Portis Tanner (731) 885-5453
<b>River Valley AgCredit</b> Eric Smith (423) 745-0323	<b>Wildlife Prevention &amp; Repair</b> Clint Cary 731-415-6043
<b>Silver Bullet Water Treatment</b> Ashley Crider (479) 715-9864	<b>Zoetis</b> George Perigo (706) 669-9847





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 Shelbyville, TN 37162  
[www.tnpoultry.org](http://www.tnpoultry.org)

Executive Director  
 Dale Barnett  
 (931) 225-1123  
 (931) 434-8045 mobile  
[dbarnett@tnpoultry.org](mailto:dbarnett@tnpoultry.org)

Member Services  
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 (270) 363-2078  
[tracy@tnpoultry.org](mailto:tracy@tnpoultry.org)

Follow us @tnpoultry on  
 Facebook and Twitter



## NEWS FROM AROUND THE COMPLEXES

**Cobb-Vantress, Inc.** - **Chance Bryant** has been promoted to director of U.S. technical service. **Dr. Cesar Coto** has joined the Cobb North America sales team, serving customers throughout Central America and the Caribbean. **Ben Green** is now director of production for U.S. hatcheries. **Flavio Henrique** is now associate director, North America business development. **Dr. Robin Jarquin** has been appointed co-director of the Cobb World Technical Support Team, and **Cody Polley** has been appointed co-director of the Cobb World Technical Support Team.



Chance Bryant



Cesar Coto



Ben Green



Flavio Henrique



Dr. Robin Jarquin



Cody Polley

**Dr. Jessica Hockaday** has recently joined **Aviagen** as Associate Veterinarian. Dr. Hockaday received her Bachelors in Animal Science from California Polytechnic State University and her Doctor of Veterinary Medicine from the Western University of Health Sciences College of Veterinary Medicine in California. Most recently, she was the poultry resident for the Mississippi State University College of Veterinary Medicine in the Poultry Research and Diagnostic Laboratory. She just completed a Master's degree in Veterinary Medical Sciences specializing in poultry.



**Aviagen's** Global Technical Transfer Team recently released two online tools to help producers of parent stock (PS) through every step of the grading process: A spreadsheet entitled "Grading Tool" and a "Grading to Manage Uniformity" interactive PDF. Grading is a key management task in PS production. Done well, it aids flock uniformity, and a uniform flock is easier to manage and will have better overall performance.

"**Tyson Shelbyville** hosted Sen. Shane Reeves, Rep. Pat Marsh and other guests from the TN Dept. of Ag and UT Extension on July 17th. The plant tour was coordinated by Dale Barnett, TPA Executive Director and Pat Wilmhoff (Complex Administrator), Brent Osborne (H.R. Dir.) and Amanda Dobbs (Plant Shift Mgr.) with Tyson Foods in Shelbyville.

In the big photo, L to R: Laura Vaught, Governor's Management Fellow with the TN Dept. of Ag; Sean Giffin, Bedford Co. 4-H Extension Agent; John Teague, Bedford Co. Ag Extension Agent; Samantha Giffin, MTSU student and summer intern for TPA; Julia Knaggs, UTM student and TDA intern from Gallatin; Mary Lane Minatra, UTM student and TDA intern from Rockvale; Shannon Hickman; Mary Marsh (Pat's wife); Laura Bond, Leg. Asst. for Pat Marsh; Sen. Shane Reeves and Rep. Pat Marsh.



# Tennessee Agricultural Enhancement Program



# TAEP Application C

Poultry Grower

Application Period  
October 1 – 15, 2018

## Application Guide

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# TAEP Overview

The Tennessee Agricultural Enhancement Program (TAEP) was established in 2005 to provide cost share dollars to agricultural producers for the purpose of making long-term investments in Tennessee farms and rural communities. Participation allows producers to maximize farm profits, adapt to changing market situations, improve operation safety, increase farm efficiency, and make a positive economic impact in their communities.

The annual application period is October 1 – 15, 2018. Approval notifications are scheduled to be mailed in mid-December. Program purchases can be made starting October 1, 2018 and must be completed by the program's final reimbursement request deadline. Participants are encouraged to make purchases and submit reimbursement requests in a timely manner to avoid processing delays at deadline time. Payments are based upon actual expenses for eligible program items.

## Application Period - October 1 – 15, 2018

The 2018 application period is open for two weeks: October 1 – 15, 2018.

## Eligible Purchase Dates

Program purchases can be made starting October 1, 2018 and must be completed by program reimbursement request deadline.

## Approval Notification

Approval notifications are scheduled to be mailed in mid-December.

## Reimbursement Request Deadline

The reimbursement request deadline for Poultry Grower is September 1, 2019.

2018 TAEP Application C		
Program	Reimbursement Maximum*	Reimbursement Request Deadline
Poultry Grower	\$8,000	September 1, 2019
<i>* Final maximums will be determined based upon overall demand for cost share funding.</i>		

## Program Changes

**Propane Tank** – smaller capacity tanks (500 gal.) may be combined to reach minimum capacity of 1,000 gal.

**Security Camera** – added to Biosecurity Items; for perimeter use only

## Tennessee Department of Agriculture may:

- Accept, modify or reject any or all requests.
- Modify program criteria, approval, and payment processes.
- Provide partial funding for specific activity components that may be less than the full amount requested.
  - Require additional information from the applicant.
  - Deny payments for projects that do not meet requirements.

# Requirements

## Eligibility Requirements

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### To be eligible for TAEP cost share, applicant must:

1. Be a citizen of the United States of America or lawfully present in the United States.
2. Be a Tennessee resident operating a farm located in Tennessee.
3. Be at least 18 years old during application period.
4. Meet minimum requirements for the program.
5. Have filed a Federal IRS Schedule F (Form 1040), Profit or Loss from Farming, within the last two years (2016 or 2017).  
Applicant will not be required to submit a copy of their Schedule F at the time of application. However, applicant may be asked to submit a copy of their Schedule F prior to TAEP approval to verify their farming operation. If your operation does not file a Schedule F, please contact TAEP about alternate documentation to verify farming status.
6. Have current membership with the Tennessee Poultry Association (TPA). Applicant membership will be verified with TPA to determine eligibility. Membership must be in the name of applicant or applicant's operation. Contact TPA at 931-225-1123 or visit [www.tnpoultry.org](http://www.tnpoultry.org) for additional information.

## Application

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1. Applications must be submitted during the application period October 1 – 15, 2018.
  - Applications may be submitted by one of the following methods:
    - Mail – Applications must have a postmark date ranging from October 1 – 15, 2018.
    - Hand delivery to TDA, Holeman Building, 424 Hogan Road, Nashville, TN 37220 between October 1 – 15, 2018 during normal business hours.
  - Applications will not be accepted if faxed or emailed.
  - Applications are ineligible if postmarked or received prior to October 1 and after October 15, 2018.
2. Applicant may only submit one Poultry Grower application per Federal IRS Schedule F, per person, per application period.
3. Applicant will be notified in writing of approval or disapproval. Notifications will be mailed in mid-December.
4. Reimbursement packet supersedes all information printed in the application booklet.

## Reimbursement

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1. Receipts dated prior to October 1, 2018 are not eligible.
2. Receipts for in-kind services are not eligible (trade-in value is not eligible).
3. Used equipment, used materials, and leased equipment are not eligible for cost share reimbursement unless otherwise noted.
4. Labor provided by applicant is not eligible for cost share reimbursement.
5. Applicant cannot be reimbursed for purchases from a business where applicant participates in ownership (producer cooperatives excluded).
6. Applicants cannot combine projects and submit more than one reimbursement for the same item.
7. Reimbursement documentation must be postmarked or hand delivered by the reimbursement request deadline. Additional processing time is required for incomplete reimbursement requests and requests submitted within one month of the program deadline. It is recommended that you submit your reimbursement request as soon as your project is completed.
8. There can only be one reimbursement payment per cost share approval. Projects must be completed by reimbursement request deadline.
9. Falsifying applications, invoices, or other documents submitted to TDA may make producer and farm ineligible to participate in present and/or future TDA programs, and may result in civil litigation or criminal prosecution.

## Verification

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1. Applicant must utilize equipment and structures reimbursed with cost share funds for the intended purpose of the program for a minimum of three continuous years from date of purchase.
2. Site visits relating to the performance of the activity before, during, and after completion may take place.
3. Applicants may be required to repay funds if they fail to comply with all aspects of the cost share guidelines.

# Poultry Grower Cost Share Opportunities

Minimum Poultry Requirements	Certifications	Lifetime Limit	\$8,000 Maximum Reimbursement
Broilers – 75,000/yr Non-Broilers – 10,000/yr	Not Applicable	Not Applicable	Standard 35% Cost Share
Final maximums may be reduced based upon overall demand for cost share funding.			

## Guidelines

### Eligible Items

1. Generator – for poultry house use only
  - 20 – 40 KW power generation per house
  - Materials and labor to connect and wire the generator including automatic transfer switch
  - Foundation – concrete pad (recommended but not required)
  - Labor – labor conducted by a contractor/supplier for installation is eligible; labor cannot exceed 30% of total reimbursement
2. Propane Tank\* – for poultry house use only
  - Minimum capacity – 1,000 gal.; smaller capacity tanks (500 gal.) may be combined to reach min. capacity
  - Above ground only
  - Must be ASME certified (American Society of Mechanical Engineers)
  - Must be purchased and installed by a TN licensed dealer
  - Foundation – concrete pad or footers
  - Labor – labor conducted by a contractor/supplier for installation is eligible; labor cannot exceed 30% of total reimbursement
3. Biosecurity Items
  - A. Drive Over Foam/Spray Vehicle Disinfection System
    - ramps are eligible if purchased with system; *purchase of foam is ineligible*
  - B. Boot Wash – automatic
    - one per house for the main foot traffic or control room entrance
    - spare brush kit & scraper attachment are eligible with boot wash purchase; *purchase of disinfectant is ineligible*
  - C. Environmental Pads – reinforced concrete pads for the front/receiving end of the poultry house to allow for better cleaning and disinfection before and after receiving poultry
    - recommended dimensions: 20' wide x 14' deep (front to back) x 6" thick; reinforced concrete, sloped away from the building
    - Labor – labor conducted by a contractor/supplier for installation is eligible; labor cannot exceed 30% of total reimbursement
  - D. Farm Gate – entrance to the poultry operation; gates must be installed far enough off the road for a semi-truck and trailer to be safely and completely out of traffic before stopping at the gate
    - 12' to 16' gate; solar & battery or electric setup; electronic opener/arm; must include two separate touch pads per gate, set at both high and low heights for easy access for all semi-trucks and farm vehicles
    - Labor – labor conducted by a contractor/supplier for installation is eligible; *not eligible – material and labor for providing electrical service, cellular remote controlled access, and ornamental gate post construction (rock, brick, etc.)*
  - E. Security Camera – perimeter use only
  - F. Poultry House Cleaner – for cleaning, washing down, and disinfecting the interior of the poultry house
    - large 540 rpm PTO driven sprayer and/or blower rigs
    - sprayer tank size must be 500 gal. and PTO driven
    - blower must be PTO driven and come with spray attachment

### Requirements

1. It is the applicant's responsibility to ensure their project is eligible and meets all TAEP criteria.

\* Only items where (\*) is indicated may be new or used. Used items must be:

- In excellent working condition
- No excessive rust
- Functional soundness
- Reasonable market price

Important! This form will be scanned. Please complete in CAPITAL LETTERS using a black or dark blue ink pen. Do not use a felt tip pen, pencil, or marker. Leave boxes blank to indicate spaces. Please do not write outside the boxes.

A B C D E F G H I J K L M N O P Q R S T U V W X Y Z 1 2 3 4 5 6 7 8 9 0

## 2018 TAEP Cost Share - Application C Poultry Grower

Official Use Only

### 1. APPLICANT INFORMATION

Last Name:

First Name:

Middle Name:

Title:  MR  MRS  MS  MISS Suffix:  JR  SR  II  III  IV

Social Security Number - Last four digits only:    -   -

*This is for identification purposes ONLY. Applicant will provide taxpayer information at time of reimbursement.*

Mailing Address:

City:  ZIP:

Home Address - same as mailing address (PO BOX not allowed)

Home Address:

City:  ZIP:

Home Phone:  -  -  Cell Phone:  -  -

Email:

Farm County:

### 2. FEDERAL IRS SCHEDULE F: *I certify that I have filed a Federal IRS Schedule F in one of the following years.*

Please check year(s) filed:  2016  2017  No

### 3. TAEP PRODUCER NUMBER (TPN):

*This number replaces the previously required premises account number and ID. The TPN is exclusive to an individual and cannot be transferred. If you have applied for TAEP within the past three years, your TPN will be mailed to you in September. Please include your TPN on this form. New TAEP applicants will not have a TPN until applications are processed.*

### 4. APPLICANT REQUIREMENTS:

*Membership in the Tennessee Poultry Association (TPA) is required at time of application. Applicant membership will be verified with TPA to determine eligibility. Membership must be in the name of applicant or applicant's operation.*

Are you a current member of Tennessee Poultry Association?  Yes  No



# How to Apply

## How to Apply

Make a copy of your application materials for your files and submit the original by hand delivery or mail.

Please consider using a traceable method of delivery if mailing your application. For example, USPS Certified Mail with Return Receipt method will provide the sender with evidence of delivery (to whom the mail was delivered and date of delivery).

## Hand Delivery

Applications may be hand delivered to the TAEP office, which is located in the Holeman Building at the Ellington Agricultural Center. The physical address is: 424 Hogan Rd., Nashville, TN 37220.

## Mailing Address

TN Dept of Agriculture  
Attn: TAEP 2018 – C  
P.O. Box 40627  
Nashville, TN 37204

## Additional TAEP Programs

The following cost share programs are also offered by TAEP.

- Genetics
- Grain Storage
- Hay Storage
- Livestock Equipment
- Livestock Solutions
- Livestock Working Facility Cover
- Producer Diversification
- Licensed Livestock Market Equipment
- Veterinarian Equipment

Please contact [taep.online@tn.gov](mailto:taep.online@tn.gov) for additional information.

### **Nondiscrimination**

The Tennessee Department of Agriculture prohibits discrimination against persons based on their race, color, national origin, sex, age or disability. Any person alleging discrimination based on a prohibited basis has a right to file a complaint within 180 days of the alleged discrimination with the Tennessee Department of Agriculture and/or the Tennessee Human Rights Commission. For more information contact Human Resources at 615-837-5116 or the Title VI Coordinator at 615-837-5280.

### **Public Disclosure**

Under Tennessee's Public Records law, information provided to the state becomes public record and is open to public inspection unless otherwise protected by state or federal law.

A public record is defined as all documents or materials, regardless of physical form or characteristics made or received in connection with the transaction of official business by any governmental agency. Please be aware that information collected by the Tennessee Department of Agriculture could be made available to the public upon request by any citizen of the state. Requests for public records will be examined for compliance with public record laws.