

Spring 2015

TPA NEWSLETTER

...from the Tennessee Poultry Association



COMING SOON

Poultry Industry Career Fair

March 26, 2015

Embassy Suites, Murfreesboro, TN



Golf Tournament

Scholarship Fundraiser

April 24, 2015

Windtree Golf Course, Mt. Juliet, TN



Dr. Greg Rosales, Aviagen, Inc.; Dr. John Smith;
& Dr. John Glisson, US Poultry.

Atlanta, Ga. – Jan. 26, 2015 – The U.S. Poultry & Egg Association presented one of the organization's three annual Lamp-lighter Awards to **Dr. Greg Rosales**, VP of Veterinary Services for Aviagen, Inc., at IPPE. This award pays tribute to individuals for "sustained and exemplary service" to the poultry and egg industry.

Dr. Rosales received his DVM from the National Autonomous University of Mexico in 1979, his M.S. from the University of Georgia in 1983, and his Ph.D. in Veterinary Medical Microbiology in 1988, also from the University of Georgia. In 1991, he joined Ross Breeders, now Aviagen, and served as a staff veterinarian, director of veterinary services and since 1997, as vice president of veterinary services. Dr. Rosales has long been an enthusiastic supporter of USPOULTRY programs and was an active member of the USPOULTRY Foundation Research Advisory Committee for eight years.

Additionally, Dr. Rosales serves on the AI Planning Committee for TN. His expertise is both invaluable and greatly appreciated in looking out for TN's best interests. □

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TPA's Poultry Company Members include:



From the desk of TPA Executive Director Dale Barnett

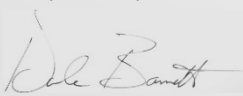
The controller workshop went very well in Lebanon even though the attendance was about half what was expected due to the ongoing weather conditions around the state. We appreciate everyone who attended and realize that several of the complexes who were still able to send service techs probably needed them in the field that day. A special thank you is extended to Brian Johnson, Vic Wilkins and Nathan Pickens with Cumberland and Hired-Hand; Brent Escoe, Kerry Trambaugh and Jim Rose with Chore-Time; and Zur Fabian and Randy Davis with Rotem for being on hand to demonstrate and discuss their respective controllers. The sponsorships provided by Chore-Time, Cobb-Vantress, Cumberland, Rotem and the TN Ag Enhancement Program made this event possible and were, of course, greatly appreciated. Lunch from Blue Moon BBQ was great, the meeting facilities worked well, and our most recent TPA Hall of Fame inductee, Don Crawford, was even in attendance. It was neat seeing Don visiting with old friends like Tom Meeks, renewing acquaintances such as Scott Files whom he went on a pheasant hunt trip with about 15 years ago, and for folks to meet him for the first time as well.

By the time you are reading this I sure hope the weather has eased off and that everyone is caught up (or better yet, never got behind) and are where they need to be with everything. The Executive Orders signed by Gov. Haslam are still in effect through March 19 to waive the HOS for propane trucks, and through March 20th for feed trucks and live haul. If anyone needs any assistance with any waivers for TN or any of the surrounding states let me know at any time at 931-434-8045.

At this time we have received 59 resumes from students currently attending TN universities and colleges and look forward to our first ever TPA Poultry Career Fair on March 26th in Murfreesboro. These students come from various majors and backgrounds and are interested in exploring possible internship and employment opportunities within the poultry and allied industries. American Proteins, Inc. and Cobb-Vantress are sponsoring this event, and the participating companies that will be interviewing students include American Proteins, Aviagen, Cobb, Hubbard, Koch Foods, Pilgrim's, Tyson and the Vincit Group. If any additional companies or employers would like to review resumes for consideration please contact Tracy at 931-225-1123.

April 20th is the application deadline for the TPA Grower Family member and the TPA Poultry Career track scholarships. The scholarship fundraiser event is set for the Windtree Golf Course in Mt. Juliet on April 25th. Hope to see you there!

Respectfully,



Dale Barnett
Executive Director



GIPSA REGULATIONS RESCINDED AFFECTING FLOCK DELIVERY & STAGES OF POULTRY PRODUCTION

Feb. 5, 2015: Under the authority granted to the Secretary of Agriculture and delegated to the Grain Inspection, Packers and Stockyards Administration, GIPSA is authorized to issue regulations necessary to carry out the provisions of the Packers and Stockyards (P&S) Act of 1921. As directed by Congress in the Consolidated and Further Continuing Appropriations Act of 2015, GIPSA is rescinding certain regulations issued under the P&S Act:

These three provisions of the GIPSA rule are rescinded immediately:

- o Definition of suspension of delivery
- o Applicability of pullets/breeders
- o 90 day notice before suspension of delivery of birds

The link to the official Federal Register publication is available at: www.federalregister.gov/articles/2015/02/05/2015-02142/suspension-of-flock-delivery-and-stages-of-poultry-production

To review the Packers and Stockyards Act, in the CFR Part 201 regulations: www.ecfr.gov/cgi-bin/retrieveECFR?gp=1&SID=857aa1db3a1015625f281dd1c029d313&ty=HTML&h=L&r=PART&n=pt9.2.201#se9.2.201_1215

□

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Team Member Updates Announced at the Cobb-Vantress Dry Creek Pedigree Farm

Ann Margaret Dietrich is now the Selection Manager. Ann Margaret has been at Dry Creek since May of 2013 as the Grow Out supervisor. Before Cobb, Ann Margaret had two internships: one with our Kentucky GP Production, and one with Tyson in Southwest Georgia. She is a North Carolina State graduate with B.S. degrees in Poultry Science and Animal Science.

Karrie Gnagie is the Matings Manager for Dry Creek. Karrie has worked for Tyson before joining Cobb in 2012 as the Grow Out supervisor. She is originally from Tennessee, and attended Oklahoma State where she earned a degree in Animal Science. Karrie also has a MBA from the University of Phoenix.

John Hoffman is now the Complex Assistant Manager. John has been at Dry Creek since May of 2012, and has been over Pedigree, Laying, Grow Out, and has been the Matings Manager. John is now over the Hatchery and Brood sections. Before Cobb, John served in the United States Army with deployments during Operation Iraqi Freedom. He has a Poultry Science degree from Texas A&M University.

Lucas Harrington joins our team from the Cargill turkey operation in Northwest Arkansas. Lucas has serviced turkeys for Cargill in Virginia and Arkansas over the last four years. He is originally from Emerson, AR. Lucas attended the University of Arkansas earning degrees in Ag Economics and Business Management. He also, while working with Cargill, earned his MBA from James Madison in Virginia. Lucas will be over Grow Out, Pedigree, and Laying sections at Dry Creek.

Alex Hester joins Cobb from Tyson Foods in North Carolina. Alex has worked in Monroe, NC at the Tyson complex for 3 ½ years in the processing plant serving in several management roles, and then promoted out to the live production side servicing broilers. Alex is originally from Muscle Shoals, AL. He earned a degree in Poultry Science from Auburn University. Alex will be over the Feed Conversion and Ultra-sound section.

Megan Woods joins Cobb from Tyson Foods, Shelbyville, TN complex. Megan has been servicing broilers for Tyson the last 2 years. She is originally from Linden, CA, and attended Fresno State University earning a degree in Ag Business. She is currently pursuing her MBA from the University of Tennessee, Knoxville. Megan interned with Cobb in Siloam Springs prior to joining Tyson as part of her degree program. Megan will be the Operation Manager for Dry Creek, primarily managing the farm crew.

Kallie Hopper will take over as Grow Out supervisor. Kallie is a recent graduate of the University of Tennessee where she earned a degree in Animal Science. She is originally from Maynardville, TN where she and her family raised beef cattle. Kallie will bring several years of management experience to the Grow Out team.

This is a very talented group of individuals that have come together to form a very strong team to lead Cobb into the future. As have previous teams from Cobb, Dry Creek will continue to support the Tennessee Poultry Association and the growth of the industry in our state.

Submitted by **Craig Benich**, Complex Manager, Cobb-Vantress, Inc. - Dry Creek Pedigree Facility, Deer Lodge, TN □

PRESIDENT'S 2016 BUDGET PROPOSAL INCLUDES:

Single Food Safety Agency Proposed: The President's 2016 budget request would consolidate food safety functions from USDA and other departments into a single agency at the Department of Health and Human Services, where the Food & Drug Administration is already housed. The proposal, which aims at consolidation and greater efficiency, faces long odds and seems unlikely to be approved by Congress in the short run. For decades, the Government Accountability Office has recommended consolidating food safety functions, which are now spread over multiple agencies, though USDA and FDA have the lion's share of the work. One argument has been that it makes no sense for meat, poultry and egg products to be inspected continuously, but for FDA-regulated plants to be inspected only occasionally – sometimes once a decade, in fact. However, merely consolidating agencies under a different name would not address that issue, unless Congress simultaneously amended the underlying meat, poultry and egg laws to end the requirement for continuous inspection – a matter of law, not regulation. The President's proposal marks the first time an Administration has formally called for a single food agency, but many bills have been introduced in Congress over the years to do the same thing. Most recently, Sen. Richard Durbin (D-IL) and Rep. Rosa DeLauro (D-CT) introduced the "Safe Food Act of 2015," which would create a single food safety agency. Barring unexpected developments, it seems questionable as to whether the Administration proposal will become law. Consolidating food safety in HHS would require acceptance of legislation by the House and Senate Agriculture Committees that would voluntarily cede their jurisdiction over the safety of meat, poultry and eggs.


FDA Budget Funds FSMA Implementation: The Food and Drug Administration would get a significant boost to complete its implementation of the Food Safety Modernization Act, if Congress approves the President's budget request for the agency. FDA's food programs would grow by \$109.5 million, with the new funds primarily going to modernize inspection and training (\$25 million), aligning state agencies with FDA's new FSMA-related systems (\$32 million) and developing new safeguards for imports (\$25.5 million). Separately, FDA's animal drug branch would get an extra \$14.8 million as part of a broad effort to combat antimicrobial resistance.

Budget Asks Money for Antibiotic-Related Efforts: Combating antibiotic-resistant bacteria is a major priority in the President's 2016 budget, and the Animal and Plant Health Inspection Service (APHIS) and Agricultural Research Service (ARS) along with other USDA agencies would receive funding for new surveillance and research programs. Under the budget, ARS would get \$17 million for new research into "the relationships among microbes and livestock, the environment, and human health," according to USDA budget documents. Meanwhile, APHIS would get \$10 million

"to enhance the monitoring for antimicrobial resistant bacteria among livestock." Survey work through the National Agricultural Statistics Service (NASS) would cost \$2 million, while the National Institute of Food and Agriculture (NIFA) would use \$28 million to develop and spread "science-based knowledge about animal health management and production practices that can reduce the threat of antimicrobial resistance."

Southeast Poultry Lab: A critically important poultry research laboratory would get the funding needed to complete renovation and new construction under the budget President Obama sent to Capitol Hill. The Southeast Poultry Research Lab (SEPRL) in Athens, GA, asks for \$113.7 million "to complete the remaining design and construction" of the lab, which over the years has been the site of path-breaking research into highly pathogenic avian influenza, Newcastle disease and other poultry health issues. The SEPRL was UEP's top legislative priority in 2014, and the organization's Government Relations Committee recently affirmed its importance for 2015 as well. Congress provided \$45 million in funding for the current year.

Source: www.unitedegg.com/newsletter/UnitedVoices02052015.pdf □



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USDA Proposes New Measures to Reduce Salmonella and Campylobacter in Poultry Products

WASHINGTON, Jan. 21, 2015 -- The U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) today proposed new federal standards to reduce *Salmonella* and *Campylobacter* in ground chicken and turkey products as well as raw chicken breasts, legs and wings. Development of these new standards is a major step in FSIS' *Salmonella* Action Plan, launched in December 2013 to reduce *Salmonella* illnesses from meat and poultry products.

"Today, we are taking specific aim at making the poultry items that Americans most often purchase safer to eat," said Agriculture Secretary Vilsack. "This is a meaningful, targeted step that could prevent tens of thousands of illnesses each year."

"These new standards, as well as improved testing patterns, will have a major impact on public health," said USDA Deputy Under Secretary for Food Safety Al Almanza. "The proposed changes are another way we're working to meet the ever-changing food safety landscape and better protect Americans from foodborne illness."

"Getting more germs out of the chicken and turkey we eat is an important step in protecting people from foodborne illness," said Robert V. Tauxe, MD, deputy director of the Division of Foodborne, Waterborne and Environmental Diseases at the Centers for Disease Control and Prevention. "I look forward to seeing fewer Americans get sick as a result of these proposed changes."

A pathogen reduction performance standard is the measure that FSIS uses to assess the food safety performance of facilities that prepare meat and poultry products. By making the standards for ground poultry tougher to meet, ground poultry products nationwide will have less contamination and therefore result in fewer foodborne illnesses. FSIS implemented performance standards for whole chickens in 1996 but has since learned that *Salmonella* levels increase as chicken is further processed into parts. Poultry parts like breasts, wings and others represent 80 percent of the chicken available for Americans to purchase. By creating a standard for chicken parts, and by performing regulatory testing at a point closer to the final product, FSIS can greatly reduce consumer exposure to *Salmonella* and *Campylobacter*.

FSIS' science-based risk assessment estimates that implementation of these standards would lead to an average of 50,000 prevented illnesses annually. FSIS intends to evaluate comments for 60 days and announce final standards and an implementation date this spring. The federal register notice is available on FSIS' website at <http://www.fsis.usda.gov/wps/portal/fsis/topics/regulations/federal-register/federal-register-notices>.

For chicken parts, ground chicken, and ground turkey, FSIS is proposing a pathogen reduction performance standard designed to achieve at least a 30 percent reduction in illnesses from *Salmonella*. For chicken parts, ground chicken, and ground turkey, FSIS is proposing a pathogen reduction performance standard designed to reduce illness from *Campylobacter* by at least 19 and as much as 37 percent.

FSIS plans to use routine sampling throughout the year rather than infrequently sampling on consecutive days to assess whether establishments' processes are effectively addressing *Salmonella* and, where applicable, *Campylobacter* on poultry carcasses and other products derived from these carcasses. Source: [USDA Office of Communications](#) □

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Dale McLerran, one of the directors for the Clay Co. Soil Conservation District, and a grower for Cobb-Vantress, is shown presenting the 2014 Clay Co. NRCS Poultry Producer of the Year award to **Troy & Melissa Smith** of Moss, TN, along with **Jeff Young**, the Clay Co. NRCS District Conservationist. Under the leadership of Jeff and his team at the Clay Co. Soil Conservation office, over \$800,000 was awarded by NRCS for EQIP projects in Clay Co. in 2013. A majority of these funds went toward poultry energy improvement and retrofit projects accounting for over a third of the total EQIP funds awarded in the state of TN that year.

**ACTION
REQUIRED**

W.O.T.U.S. Update

On Wednesday, January 28, U.S. Congressman Paul Gosar (Rep.- AZ) introduced H.R. 594. This bill would prohibit the Environment Protection Agency and the Army Corps of Engineers from finalizing their proposed Waters of the United States (WOTUS) rule that would give them governance over every farm pond, stream and wet-weather conveyance on private farm land. This bill currently has 106 co-sponsors and was referred to the House Committee on Transportation and Infrastructure.

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Incubation Temperature Profiles Affect Broiler Feathering

From WorldPoultry.net, by Allison Winstanley - Dec 2, 2014

Feathers affect thermo-regulation and protect skin from litter contact and scratches from other broilers. Earlier research has indicated that breeder feed restriction programs and incubation may affect integumentary tissue development in broiler progeny.

In an experiment at NC State University, the number of feather follicles (FF) was counted to determine possible carryover effects of breeder feed restriction programs and incubation temperatures on feather density of progeny at 22 days of age.

Cobb 500 fast feathering breeders were subjected to two dietary feed restriction programs during rearing: skip a day (SAD) and every day feeding (EDF). Eggs from each group were collected at 60 weeks and randomly divided and incubated according to two incubation temperature profiles: standard (S) eggshell temperature (38.1°C) and early-low late-high (LH).

This second profile had a low (36.9°C) eggshell temperature during the first three days and standard temperature until the last three days when eggs endured elevated (38.9°C) eggshell temperature. Seventy-two chicks per treatment were randomly selected, placed in 48 cages (6/cage) and raised to 22 days. Body weights were recorded and two chickens per cage were sampled for skin in breast, dorsum and thigh areas.

Results indicated an interaction effect on FF numbers in the dorsum area. Progeny from breeders under SAD had more FF when incubated under LH conditions. No effect of incubation was observed on progeny of EDF. The LH incubation also increased FF in the thigh independently of breeder treatment.

In the breast area, chickens incubated under standard conditions (S) had more FF than those from LH treatment independently of breeder treatment.

These findings may be applied to minimize carcass scratches and improve broiler welfare. It was concluded that incubation temperature affects feathering development, and this effect may be stronger in progeny from breeders fed restricted under SAD programs.

Research conducted by: Jenna Scott, Manuel J. Da Costa, Edgar O. Oviedo-Rondón

Prestage - Department of Poultry Science, North Carolina State University, Raleigh, NC, USA as reported in the Proceedings of the 2014 International Poultry Scientific Forum, Atlanta, GA

Source: www.worldpoultry.net/Broilers/Housing/2014/12/Incubation-temperature-profiles-affect-broiler-feathering-1657169W/?cmpid=NLC|worldpoultry_themed|2014-12-02|Incubation_temperature_profiles_affect_broiler_feathering





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Pam Crozier, State Office Energy Coordinator
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Food & Water Watch to Appeal Recent Ruling Regarding New Poultry Inspection Rules

February 20, 2015, in [Inspection Issues](#), [Legal Matters](#)

U.S. District Judge Ketanji Brown Jackson in Washington, D.C. recently dismissed a lawsuit from Food & Water Watch ruling that the consumer group did not have the legal standing to challenge the New Poultry Inspection Rules (NPIS) issued by the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS). Food and Water Watch has now filed a notice of intent to challenge the Judge's recent ruling before the United States Court of Appeals for the District of Columbia Circuit.

USDA enacted new rules that reduced the number of inspectors monitoring poultry carcasses for adulteration, instead allowing poultry processing employees to perform those duties. USDA said the traditional focus on visually detectable diseases during post-processing inspection was outdated and it was more important to devote personnel to prevent microbial contamination of poultry. Food & Water Watch had sought a preliminary injunction blocking implementation of NPIS, arguing that the new system violated the Poultry Products Inspection Act.

If Food & Water Watch were allowed to proceed with the lawsuit, they would have to suffer an injury from the agency's action, but Judge Jackson concluded that Food & Water Watch failed to show that the rules would significantly increase the risk of disease. As evidence, Food & Water Watch provided statements by current and former meat inspectors who claimed the rules would allow more adulterated meat to enter commerce. However, Judge Jackson discounted those arguments saying such assertions were "unsupported and overblown" because they were based on anecdotes that USDA rebutted with data from pilot programs.

The judge also threw out the group's arguments that processing plants involved in the pilot projects had higher rates of pathogens. "This narrow focus on certain agency findings is an exceedingly myopic view" of the USDA's data and overlooks the "larger and far more significant conclusion" that the agency expects an "overall reduction in foodborne illness under NPIS."

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FSIS Would Have Mandatory Recall Authority Under Proposed Bill

INFORMATION From FOOD SAFETY NEWS, BY LYDIA ZURAW - FEBRUARY 6, 2015

Sen. Kirsten Gillibrand (D-NY) is proposing legislation that would require recalls of meat and poultry contaminated with pathogens.

"As it stands now, if foods like ground beef and sliced turkey are found to be unsafe, the U.S. Department of Agriculture lacks the authority to issue a mandatory recall," Gillibrand said. "As a result, it becomes a struggle to inform consumers the food they bought is not safe to eat."

The Meat and Poultry Recall Notification Act would give USDA's Food Safety and Inspection Service (FSIS) mandatory recall authority for meat, poultry and some egg products currently under USDA jurisdiction.

Currently, if food is found to be adulterated or unsafe, or it causes foodborne illnesses, USDA can recommend that the manufacturer, importer, distributor or retailer voluntarily recall the product. If the company refuses, there are some other additional actions FSIS could take to persuade a company to issue the recall, but the agency can require one only if there was an adulterant discovered.


Last August, FSIS denied a petition by the Center for Science in the Public Interest (CSPI) to have antibiotic-resistant Salmonella declared an adulterant, making it illegal to sell food contaminated with the bacteria and allowing FSIS to issue a recall or withhold the food from commerce. CSPI filed a revised petition in October, but under Gillibrand's Meat and Poultry Recall Notification Act, the Secretary of Agriculture could issue a mandatory recall of a food regardless of whether the harmful pathogen has been declared an adulterant or not.

The bill would also require stores to improve customer notification in the event of a food recall. Stores would have to display a USDA-issued Recall Summary Notice at cash registers or on the shelf where the food was sold. Stores with customer loyalty card programs could also use their data to call and email consumers when food they have purchased has been recalled.

In the last Congress, Reps. Rosa DeLauro (D-CT) and Louise Slaughter (D-NY) introduced the Pathogen Reduction and Testing Reform Act to give FSIS the authority to declare any foodborne pathogens adulterants and recall contaminated products. It is likely that the pair will reintroduce the legislation in the House during the current 114th Congress.

For more information: <http://www.foodsafetynews.com/2015/02/gillibrand-bill-would-give-fsis-mandatory-recall-authority/#.VNS-XfnF-Vg>

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Avian Influenza Updates - March 12, 2015

Feb. 6, 2015: Between December 15, 2014 and January 16, 2015, the U.S. Department of Agriculture received 14 reports of birds infected with Asian-origin, highly pathogenic* avian influenza A (HPAI) (H5N2), (H5N8), and (H5N1) viruses in five northwestern states (California, Idaho, Oregon, Utah, and Washington). These reports occurred in five domestic **backyard flocks**, two **captive wild birds**, and seven **wild aquatic birds**. All of the backyard flocks involved have been destroyed after identification of HPAI H5 virus. Although these particular strains of viruses are not known to cause disease in humans, their appearance in North America has raised international concern.

February 17, 2015: A **second commercial poultry farm** in **California** has tested positive for H5N8. Located in the San Joaquin Valley, this 114,000 bird farm grows for Foster Farms. This same strain was detected in late January in a commercial turkey flock in California.

March 5, 2015: USDA-APHIS announced that a case of HPAI has been confirmed in a **turkey** flock in **Minnesota**. This virus is one of the same strains of HPAI virus that has been found in the Pacific Flyway earlier this year.

March 8, 2015: The **Missouri** Department of Agriculture has confirmed that **turkeys** at a grower facility in Asbury, near Carthage, has been infected with a strain of avian influenza. Preliminary tests also came back positive for the virus at another facility in Fortuna in Moniteau County. The facilities were immediately quarantined and the remaining turkeys in the involved flocks will be depopulated and will not enter the food system. Following USDA protocols, surveillance and testing procedures are underway at properties near the affected facilities to ensure the virus has not spread. While lethal to birds, the strain of virus detected is not known to have caused disease in humans and is not expected to pose a risk to public health.

March 11, 2015: USDA-APHIS has confirmed the presence of HPAI - H5N2 avian influenza in a **commercial turkey flock** in Boone County, **Arkansas**. This flock of 40,020 turkeys is located within the Mississippi flyway.

* Highly pathogenic refers to the spectrum of illness seen in birds. □

NEWS FROM AROUND THE COMPLEXES

Koch Foods-Morristown - congratulates growers **Mark & Cindy Klepper** from the Baileyton Community in Greene Co. for winning the TN Farm Bureau's Young Farmer Achievement Award and for being a finalist in the national Young Farmer's competition.

Cobb-Vantress, Dry Creek Pedigree Farm, Deer Lodge - Please see article on page 3 announcing management promotions and new team members.

Please submit news & photos from your poultry complex to TPA for inclusion in upcoming TPA newsletters.

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GUT HEALTH MANAGEMENT BEGINS WITH GOOD BACTERIA AT HATCHERY

[Lexington, KY] – Good or bad, bacteria are always present in the gastrointestinal tract of the bird. Some microorganisms can lead to disease, leaving poultry integrators with high treatment costs and losses in production; while other bacterial communities can be beneficial, colonizing the gut at the expense of pathogenic organisms. When it comes to a healthy flock, it's the good bacteria and gut health that can make or break a successful poultry operation.

This is the approach global animal health leader **Alltech** has taken with their new Gut Health Management program, which uses the Seed, Feed, and Weed approach to support animal performance by promoting good bacteria, building natural defenses and maximizing growth and efficiency.

The Seed, Feed, and Weed program developed by Dr. Steve Collett, University of Georgia, is an alternative approach to gut health that:

- Seeds the gut with the right bacteria by introducing the proper microorganisms
- Feeds the good bacteria and maintains a proper environment for them to survive
- Weeds the unfavorable organisms before they colonize the intestinal tract

When paired with effective biosecurity measures, this approach enables the animals to have the best chance for optimal productive performance, even without antibiotic growth promoters.

"As with people, ensuring a good start in life can have a major impact on the future health of young birds," says Paulo Rigolin, global poultry director for Alltech. "This is why the first step of our program is to give young chicks and poults the right start by introducing the proper microbes in the hatchery."

Many integrators find the main difficulty in upholding a successful gut health program is ensuring a proper bacterial balance through the life of the birds. Alltech's program is a combination of feed technologies, technical support and analytical tools to confirm the correct intestinal environment is maintained from hatch to finish.

One of the services included is True Check™ developed by Alltech that helps producers see how effective their feed is at providing nutrients for digestion. Utilizing samples of feed, True Check uses a system that replicates each section of the digestion process, and provides integrators with real diet performance and recommendations to help maximize nutrient release.

"With the right intestinal ecology, the villi will flourish and nutrient absorption will be maximized," Rigolin says. "This program supports the company's commitment to partner with integrators to make sure their flocks are performing at their maximum potential."

For more information on the **Alltech Gut Health Management** program, please visit www.Alltech.com or contact Kevin McBride, SE Reg. Mgr at 229-225-1212.

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Contact: Keith Bellenfant

High-Dose Irradiation of Ready-to-eat Fillets

Information from an article by Fabian Brockotter, in [World Poultry](#) - Dec 2, 2014

Contamination of poultry products with spoilage or pathogenic bacteria due to failures in the manufacturing process represents a problem in the poultry production chain, including the ready-to-eat chicken meat products. Gamma radiation is reported by researchers to be the most effective method for sterilization of food products. (R. F. Baptista, C. E. Teixeira, M. Lemos, M. L. G. Monteiro, H. C. Vital, E. T. Marsico, C. A. Conte Junior and S. B. Mano, in *Poultry Science* 93)

With the main concern being *Clostridium botulinum*, studies have been carried out recently focusing on the use of this technology for the development of foods with specific purposes: for use in aerospace foods and foods for geriatric and immune-compromised patients.

40 to 50 kGy (kilograys) of high-dose irradiation is commonly applied to ensure sterilization of radiation-resistant fungi and bacteria. The effect of high-dose irradiation on the physical, chemical, and bacteriological parameters of ready-to-eat vacuum-packed broiler breast meat after 430 days of storage at room temperature was investigated. Ready-to-eat broiler breast fillets were grilled, and vacuum-packed (primary packaging). The gamma radiation caused slight changes ($P < 0.05$) in the moisture and fat content, regardless of storage temperature. The preservation methods used were effective in maintaining the mesophilic counts below the detection level during the entire storage period.

Source: www.worldpoultry.net/Broilers/Processing/2014/12/High-dose-irradiation-of-ready-to-eat-fillets-1617837W/?cmpid=NLC|worldpoultry_themed|2014-12-02|High-dose_irradiation_of_ready-to-eat_fillets □

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TPA ANNOUNCES NEW BOARD MEMBERS

Mark Ham, VP of Business Development for American Proteins, Inc., and **Shane Joyner**, Live Production Manager for Tyson Foods in Obion Co., were recently named to the TPA Board of Directors for 2015 - 2017.

TPA would like to thank **Tom McCue**, Live Production Manager for Tyson Foods in Shelbyville, and **Kevin McBride**, Regional Sales Manager for Alltech, Inc., for their previous years of service on the Board. During their time on the Board, TPA's accomplishments included the establishment of a full-time office & executive director position, a scholarship program, and overall growth that has doubled in the past four years. □

PROPANE UPDATE – March 10, 2015

On Feb. 18, 2015 Governor Haslam signed an Emergency Executive Order (No. 43), good through March 20th, which allowed for an **HOS (hours of service) exemption that includes trucks transporting heating fuels in TN** due to the extreme weather conditions experienced in various parts of the state. For a copy of this Executive Order, contact dbarnett@tnpoultry.org.

As of mid-February, **US propane stocks** are at 65 million barrels compared to 27 million in 2014. Gulf Coast inventories in particular have increased 143% over prior year and the overall US propane stock is up 132% compared to 2014. This increased inventory, along with the overall decline in the natural gas and crude oil markets, has led to lower propane futures pricing.

Spot pricing at Mt. Belvieu, TX closed out the 2014 year the lowest it has been since April of 2003, dropping to \$0.486 on Dec. 31, 2014. Prices continued to drop at Mt. Belvieu on down to \$0.449/gal on Jan 6, 2015 before gradually rising to \$0.604 as the new high for the year on Feb. 16, 2015.

The latest price on March 9, 2015 is \$0.558. Allowing for an average of 41 cents per gallon for tariffs, handling and delivery to most areas this brings the average retail price at this time to just under \$0.968/gal. Larger accounts can often negotiate a lower price agreement by as much as 5 cents per gal., or more.

Most analysts expect **stable supplies** of propane on into the summer of 2015. International propane markets have also seen lower pricing. The difference in pricing between the US and international markets has narrowed since 2014, leading to lower demand for US propane exports.

To follow Mount Belvieu, TX spot pricing for propane: www.eia.gov/dnav/pet/hist/LeafHandler.ashx?n=p&s=eer_epllpf4_y44mb_dpg&f=d. □

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DATES TO REMEMBER

FEED MILL MGMT SEMINAR

March 25-26, 2015
Nashville, TN

TPA CAREER FAIR

March 26, 2015
Embassy Suites, Murfreesboro, TN

TPA SCHOLARSHIP APPLICATION DEADLINE

April 20, 2015

TPA SPRING GOLF TOURNAMENT

Scholarship Fundraiser
April 24, 2015
Windtree Golf Course, Mt. Juliet, TN

REAP ENERGY EFFICIENCY IMPROVEMENT GRANT DEADLINE

April 30, 2015

NATIONAL BREEDERS ROUNDTABLE

May 7-8, 2015
Renaissance St. Louis Airport
St. Louis, MO

POULTRY PROCESSOR WORKSHOP

May 20-21, 2015
Sheraton, Atlanta, GA

HATCHERY-BREEDER CLINIC

July 14-15, 2015
Doubletree Hotel, Nashville, TN

TPA ANNUAL MEETING & SUMMER GETAWAY

August 7-8, 2015
Hilton Nashville Downtown

Commodities Report – March 10, 2015

U.S. feed grain ending stocks for 2014/15 are projected lower with reductions for corn and barley. Corn use in ethanol production is projected 50 million bushels lower. Reported corn use for ethanol for October through January implies a higher conversion rate than previously assumed. Partly offsetting the impact of the higher conversion rate is higher-than-expected December ethanol production and a stronger-than-expected pace of weekly production through February as reported by the Energy Information Administration. The reduction in corn use for ethanol is offset by a 50-million-bushel increase in projected feed and residual use. Thus, expected total domestic disappearance is unchanged. Corn exports are projected 50 million bushels higher based on commitments to date and higher projected global demand. Projected ending stocks are lowered 50 million bushels. The season-average farm price for corn is projected at \$3.50 to \$3.90 per bushel, up 5 cents at the midpoint.

U.S. soybean supply and use projections for 2014/15 are unchanged this month. With soybean crush and exports projected at 1,795 million bushels and 1,790 million bushels respectively, ending stocks remain projected at an 8-year high of 385 million bushels. Soybean and soybean product prices are also unchanged. The U.S. season-average soybean price range for 2014/15 is projected at \$9.45 to \$10.95 per bushel; soybean meal and soybean oil prices are projected at \$350 to \$390 per short ton and 30 to 34 cents per pound, respectively. Global soybean production is unchanged at a record 315.1 million tons with Brazil soybean production projected at 94.5 million tons, Argentina at 56.0 million, and Paraguay at 8.5 million.

Tony Swindle, TPA Board member and commodities buyer for Pilgrims, points out that “the next market mover comes out on March 30th and will be the stocks in-all-position report as of March 1st coupled with the upcoming planting intentions. The bean corn ratio has been moving a fair bit but the consensus is that bean acres grow somewhat at the expense of corn.”

World Agriculture Supply and Demand Estimates: www.usda.gov/oce/commodity/wasde/latest.pdf. □

Are You Following a "Tax-smart" Investment Strategy?

We're getting closer to April 15: Tax Filing Day. As you review your returns for the 2014 tax year, can you find areas that could improve your outcome for 2015? You might want to start by looking at some "tax-smart" investment moves.

Here's one suggestion: Resist the urge to trade frequently. If you constantly sell investments that you've held for less than a year, you may rack up a lot of short-term capital gains, which are taxed at your personal tax rate. By holding investments for more than a year before selling them, you'll only be assessed the more favorable long-term capital gains tax rate.

Also, contribute as much as you can afford to your 401(k) or similar plan. You typically contribute pretax dollars, so the more you put in, the lower your taxable income.

Depending on your income level, you may also be able to lower your taxable income by contributing to a traditional IRA.

By following a buy-and-hold investment strategy and using those tax-advantaged accounts available to you, you could help yourself — at tax time and beyond.

Charlie Williams, Financial Advisor at Edward Jones
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Edward Jones, its employees and financial advisors cannot provide tax or legal advice. You should consult your attorney or qualified tax advisor regarding your situation. □



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**IS YOUR 2015 TPA
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**...and THAT is why the chicken crossed
the road.**

Source: www.funny-memes.org

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**TPA Spring Golf Scholarship Fundraiser
April 24, 2015
Windtree Golf Course, Mt. Juliet, TN**

