

TPA NEWSLETTER...from the Tennessee Poultry Association

MERRY CHRISTMAS from TPA

With gratitude for your association with TPA, we send best wishes for the holidays & happiness throughout the new year



Tyson Foods Accepts Invitation to Expand Chicken Production in West TN

New operation to meet strong demand for chicken and expected to create more than 1,500 jobs

Humboldt, Tenn. – November 20, 2017 – Tyson Foods, Inc. (NYSE: TSN) has accepted the invitation of city, county and state leaders to build a new chicken production complex in the City of Humboldt, which is part of Gibson County in western Tennessee. The announcement was made at a news conference hosted by Tennessee, Humboldt and Gibson County officials.

(See page 34 for entire announcement)

Mandatory Ammonia Reporting for Growers now Delayed until Jan. 22, 2018

Nov. 23, 2017 — The U.S. Court of Appeals for the D.C. Circuit has granted a request by EPA to extend a stay delaying the requirement that growers report continuous releases of ammonia, until at least after Jan. 22, 2018.

EPA's request for an extension came after they issued guidance acknowledging that reporting was hindered by a lack of scientifically based information that would allow producers to estimate their emissions. USPOULTRY and the National Pork Producers Council supported the EPA request for more time, further pointing out the National Response Commission (NRC) reporting system's incapacity to handle the volume of calls that would accompany this reporting mandate.

John Starkey, USPOULTRY president, stated in a press release that "Hopefully, this extension of time will allow the agency to develop additional guidance that gives our farmers certainty that they are truly required to report rather than speculate. We also hope the additional time will give the NRC a chance to upgrade their system to handle the increased call volume this reporting requirement will certainly bring."

For more information on EPA's ammonia reporting requirement for animal feeding operations, see the presentation given by Paul Bredwell, USPOULTRY's VP of Environmental Affairs, on Nov. 9th at the TPA grower meeting at http://www.tnpoultry.org/documents/2017AmmoniaReporting.pdf. Everyone is also encouraged to see U.S. EPA issued guidance regarding CERCLA and EPCRA reporting requirements for agriculture on Oct. 26th. The EPA website has been updated multiple times since then, so check it often for the latest information.

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Message from Pres Jay Daniels

INSIDE THIS ISSUE:

Page 2:

Page 4: Aviagen compartment certified WOTUS rule delay proposed Page 4: Page 5: Pruitt ends "Sue & Settle" Page 18-20: Worker Safety advances Page 22: 90 day ELD waiver for Ag haulers Page 33: Allied member announcements Page 35-38: Dealing with bird flu concerns Page 38: Preparing poultry farm taxes Page 40-41: Allied Membership Directory Page 42: News Around the Complexes















A Message from our President

November 2017 marks the sixth year having a Full-Time Executive Director for our Association. This decision created growth and opened the door for increased interaction with our Universities, the TN Department of Agriculture including the State Veterinarian's office, the US Poultry & Egg Association, the National Chicken Council, USA Poultry and Egg Export Council, State Senators and Representatives, member complexes, growers and allied members to name a few.

Through cooperative exchanges the Association is making a difference - from the Avian Influenza response and eradication success, TN Tech's Poultry Science endeavors through the Drive for 55 Grant, the Tennessee

Agricultural Enhancement Program which offer poultry growers matching grant cost-share opportunities, scholarships to deserving students, or support of agricultural improvement legislation with common sense regulatory reduction – all important items for our members.

As we move into 2018, let us be reminded of the relations and productive interactions we need for continued success.

TPA President - Jay Daniels, Hubbard LLC

Don Davis, Dan Nuckolls and Dr. Victoria Pratt recently hosted a group from India on Nov. 16th at the Koch Foods Chattanooga plant to explore export opportunities from the U.S. Also present were TN State Veterinarian, Dr. Charles Hatcher; USDA/APHIS Regional Director for TN & AL, Dr. Mark Krause; TPA Executive Director, Dale Barnett; and representatives with USDA and USAPEEC. Earlier that morning, Dr. Hatcher addressed TN's HPAI response efforts and assurances with the Indian contingency. The group then went to Elkmont, AL to visit with



Aviagen's veterinary and export team members, and toured their facilities.

Delegation from India Tours Aviagen Elkmont Poultry Facilities

Visit organized by USDA and USAPEEC with a goal to promote international poultry trade and knowledge sharing

Nov. 29, 2017 Press Release. A delegation of government agricultural officials from India paid a visit to Aviagen® facilities in Elkmont, Ala., on Nov. 16 to take an in-depth look at a leading US poultry breeding operation.

The visit was part of a five-day tour organized by the USDA and the USA Poultry and Egg Export Council (USAPEEC). In addition to Aviagen, the delegation also visited the USDA Animal and Plant Health Inspection Service (APHIS) and National Veterinary Services Laboratories (NVSL), the Georgia Poultry Laboratory, Koch Foods (Chattanooga) and a turkey processing facility.

The USDA and USAPEEC intended the overall tour to promote international poultry trade by sharing knowledge about the U.S. poultry industry structure, biosecurity procedures and regulatory supervision.

Delegation experienced Aviagen facilities, practices and world class biosecurity

The visit to the Aviagen Elkmont production site was arranged by Dr. Kate Hayes, production program veterinarian for Aviagen North America, and Dr. Eric Jensen, vice president of Veterinary Services for Aviagen North America. Because Elkmont features an abundance of facilities within a relatively small area, the delegation was able to experience Aviagen practices at their veterinary laboratory, GP hatchery, great grandparent (GGP) production center and GGP farm.

The delegation had the chance to witness first-hand Aviagen's exceptional biosecurity program, which has helped the poultry genetics leader to become the first poultry breeding company in the U.S. to be certified as an Avian Influenza Clean Compartment in October of this year. In April 2011 Aviagen U.K. became the first primary breeding company in the world to gain compartment status. Aviagen India was also awarded the status for its Elayamuthur facility.

Agricultural dignitaries from US and India join tour

Joining the tour were state veterinarians from Alabama and Tennessee, along with dignitaries from India's Department of Animal Husbandry, Dairying and Fisheries (DADF) and the Indian Council of Agricultural Research (ICAR). Representatives from the USDA, USAPEEC and TPA were also present.

□

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Aviagen Becomes 1st U.S. Poultry Primary Breeder Co to Achieve Compartment Certification

Compartmentalization strengthens security of supply for Aviagen customers worldwide

Oct. 24, 2017 – HUNTSVILLE, AL. – Aviagen®, the global poultry genetics leader, has become the first poultry breeding company in the U.S. to be certified as an Avian Influenza Clean Compartment. The USDA Animal Plant Health Inspection Service (APHIS) National Poultry Improvement Plan (NPIP) established the program to set standards for protection against avian influenza (AI) in primary poultry breeding companies. Aviagen's pedigree and great grandparent facilities were audited and certified that they meet these standards by the USDA APHIS.



Compartmentalization alleviates trade barriers

Compartmentalization is an international program developed by the World Organization for Animal Health (OIE). It provides a mechanism for countries around the world to accept stock from an exporting country with an AI outbreak by providing the importing country's officials with the ability to evaluate suppliers based on an exporting company's management practices and biosecurity program. Aviagen's compartment certification means that importing officials have a high degree of confidence in the health status of Aviagen imported stock, as the company's biosecurity program and facilities have been audited and certified by USDA APHIS Veterinary Services.

Putting biosecurity first

Maintaining the highest level of poultry health, welfare and biosecurity is a foremost priority for Aviagen and is an integral part of its breeding program, according to Dr. Eric Jensen, Aviagen's vice president of Veterinary Services for North America.

"Practicing high standards of biosecurity has always been a foundation of our breeding program," he explains. "This new certification is recognition of our rigorous biosecurity practices and, along with our comprehensive flock health monitoring program, brings greater security of supply for Aviagen customers worldwide."

Facilitating international trade

"In today's world, AI has become the biggest threat to international trade, and compartmentalization helps eliminate this threat," says Aviagen CEO Jan Henriksen. "With compartment certification, primary breeding companies like Aviagen can offer poultry growers worldwide an uninterrupted supply of quality breeding stock, enabling them to sustain the earth's growing populations with reliable, healthful and affordable protein."

Compartmentalization around the world

In 2010 Aviagen became the first primary poultry breeding company to achieve compartment status recognized by a government agency for its facilities in the U.K.

Since compartment status has been in place, Aviagen has successfully exported to several countries throughout the world during outbreaks of notifiable disease in the UK.

Later in 2015, Aviagen India's Elayamuthur facility was granted the status by the Central Indian Government and State Government of Tamil Nadu. Thus, in the event of a notifiable disease, Aviagen India continues to deliver birds to customers in India or other countries that have formally recognized and accepted the status.

About Aviagen

Since 1923, Aviagen® has established itself as the world's leading poultry breeding company, developing pedigree lines for the production of commercial broiler chickens under the Arbor Acres®, Indian River®, and Ross® brand names. The Rowan Range® and Specialty Males® are specialty breeding stock from Aviagen that offer greater flexibility for customers to meet specific or niche market requirements. The company is based in Huntsville, Alabama, USA with a number of wholly-owned operations across the United Kingdom, Europe, Turkey, Latin America, India, Australia, New Zealand, and the U.S., and joint ventures in Asia. Aviagen employs more than 3,900 people and has a distribution network serving customers in more than 100 countries.

For further information, please visit www.aviagen.com. \Box

WOTUS Rule Effective Date - Delay Proposed for Two Years

Nov. 17, 2017 from USPOULTRY Wire

The U.S. Environmental Protection Agency and U.S. Department of the Army are proposing to amend the effective date of the 2015 rule defining "waters of the U.S." (WOTUS). The agencies are proposing that the 2015 rule not go into effect until two years after action is finalized and published in the Federal Register. The action would give the agencies additional time needed to reconsider the WOTUS definition.

Click here for full article

EPA Administrator Scott Pruitt Issues Directive to End EPA's "Sue & Settle" Practices

Mon, 16 Oct 2017 from the OklahomaFarmReport.com

In fulfilling his promise to end the practice of regulation through litigation that has harmed the American public, **EPA Administrator Scott Pruitt** issued an Agency-wide directive today designed to end "sue and settle" practices within the Agency, providing an unprecedented level of public participation and transparency in EPA consent decrees and settlement agreements.

"The days of regulation through litigation are over," said EPA Administrator Scott Pruitt. "We will no longer go behind closed doors and use consent decrees and settlement agreements to resolve lawsuits filed against the Agency by special interest groups where doing so would circumvent the regulatory process set forth by Congress. Additionally, gone are the days of routinely paying tens of thousands of dollars in attorney's fees to these groups with which we swiftly settle."

Over the years, outside the regulatory process, special interest groups have used lawsuits that seek to force federal agencies – especially EPA – to issue regulations that advance their interests and priorities, on their specified timeframe. EPA gets sued by an outside party that is asking the court to compel the Agency to take certain steps, either through change in a statutory duty or enforcing timelines set by the law, and then EPA will acquiesce through a consent decree or settlement agreement, affecting the Agency's obligations under the statute.

More specifically, EPA either commits to taking an action that is not a mandatory requirement under its governing statutes or agrees to a specific, unreasonable timeline to act. Oftentimes, these agreements are reached with little to no public input or transparency. That is regulation through litigation, and it is inconsistent with the authority that Congress has granted and the responsibility to operate in an open and fair manner.

"Sue and settle" cases establish Agency obligations without participation by states and/or the regulated community; foreclose meaningful public participation in rulemaking; effectively force the Agency to reach certain regulatory outcomes; and, cost the American taxpayer millions of dollars.

With today's directive, Administrator Pruitt is ensuring the Agency increase transparency, improve public engagement, and provide accountability to the American public when considering a settlement agreement or consent decree by:

- 1. Publishing any notices of intent to sue the Agency within 15 days of receiving the notice;
- 2. Publishing any complaints or petitions for review in regard to an environmental law, regulation, or rule in which the Agency is a defendant or respondent in federal court within 15 days of receipt;
- 3. Reaching out to and including any states and/or regulated entities affected by potential settlements or consent decrees;
- 4. Publishing a list of consent decrees and settlement agreements that govern Agency actions within 30 days, along with any attorney fees paid, and update it within 15 days of any new consent decree or settlement agreement;
- 5. Expressly forbidding the practice of entering into any consent decrees that exceed the authority of the courts;
- 6. Excluding attorney's fees and litigation costs when settling with those suing the Agency;
- 7. Providing sufficient time to issue or modify proposed and final rules, take and consider public comment; and
- 8. Publishing any proposed or modified consent decrees and settlements for 30-day public comment, and providing a public hearing on a proposed consent decree or settlement when requested.

The full directive and memo can be read here. The video of the signing can be found here.

Source - US Environmental Protection Agency



TPA Executive Director **Dale Barnett** had the great privilege to meet and speak with EPA Administrator **Scott Pruitt** on October 23. After the meeting, Barnett described Pruitt as incredibly sharp, charismatic and said Pruitt is "doing a great job right -sizing regulations affecting agriculture." Thank you TN Farm Bureau for this incredible opportunity to meet with Pruitt. Also pictured are **Stan Butt**, Executive Director for the TN Dairy Producer's Association, and **Dr. Shawn Hawkins**, UT Extension, Ag Biosystems Engineer.

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How Hubbard has capitalized on slower-growing breeds

Sept. 25, 2017 information from PoultryWorld.net by Fabian Brockotter, editor

The broiler meat market in the developed world is changing, at an extremely fast pace in some countries and a somewhat more relaxed fashion in others. "Slower growing birds are the trend. There are many ways of 'slower', many niches. We want to have birds that fit every niche", said Olivier Rochard, CEO of Hubbard at the second Hubbard Premier Forum.

Parallel to conventional broiler production, there has always been a part of production going in another direction. Small scale farming or local breeds had their own niche in the market, even before large scale industrialized production. The French Label Rouge or Poulle de Bresse are just 2 examples. However, slower growing broilers production took off in recent years.

Consumer demands

Mr. Rochard: "Consumers demand more animal welfare, no antibiotic usage and are especially fed up with the more and more common problem of meat defects. If it is spongy fillets, white striping or wooden breast, this is just not accepted anymore. The answer to all these issues is the slower growing bird."

"We see changing concepts as a reaction of changing demand. Our consumers have changed and as a response retailers are translating these demands to producers," says Paul van Boekholt.

The move to slower growing birds

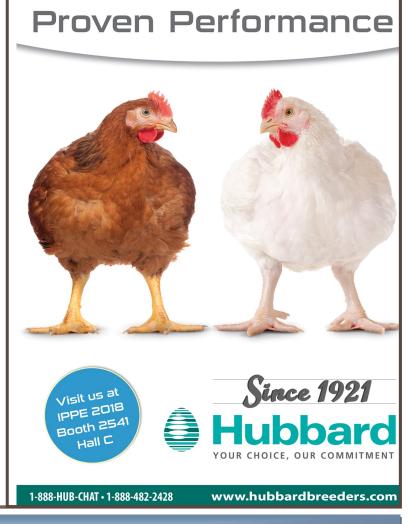
He knows for a fact that the change to slow growing isn't a slow process. "2 years ago, during our first forum, we discussed how the 2013 plan of the Chicken of Tomorrow would be rolled out in the Netherlands. At that time about a third of the Dutch fresh chicken market had already changed to slower growing and it was expected that the rest would follow up to the year 2020. Now, in 2017, all fresh poultry meat in Dutch supermarkets is from slow growing birds." Rochard adds: "2 years ago we tried to make an estimated prediction, now we can look back. Looking forward now, I see the developments with the Global Animal Partnership (GAP) in the US and the 5 step program of Whole Foods. It is difficult to say how this will work out and in what timeframe, but I know for sure that we are at the beginning of some really exciting times. We must cater to the demands of the already committed food companies, supermarkets and restaurant chains. They made a promise to their customers."

It's not about higher costs, it's about higher added value

Poultry producers that look to see if slower growing birds are something to venture into often ask themselves what the added costs are of less birds per square meter, building covert outdoor access, slower growth and higher feed conversion rates. "That is the wrong starting point. It is not about higher cost, it is about a higher added value. In developed countries the consumer will pay for the difference in cost level," according to Mr. van Boekholt.

Costs of conventional poultry vs. slow growing

Economist Peter van Horne did the math and looked at existing slower growing concepts. Van Horne: "We have to keep in mind that within Europe there is only a 5% difference in cost price in conventional production. When it comes to a comparison with third countries like Brazil and Ukraine, there is a gap of up to 30%. Europe cannot compete with that, making the argument for changing to slower growing more sensible." continues: "When comparing conventional and slower growing within the EU, the data shows that both the gross margin per square meter per day and the income of the farm which switched to slower growing stays intact. The extra cost are compensated by a higher retail price for breast meat (+1,50 euro's/kg) and better valuation of whole birds and cut ups."







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Cleaner Water, Healthier Birds

By Rob Larose, CEO of BioSafe Systems, LLC

With public consumers' changing opinions on the use of antibiotics there is increased pressure for producers to find new ways to grow healthy flocks. The value of a clean, safe water supply is an often-overlooked resource in poultry production.

Chickens intake almost twice as much water as they do feed and the more they grow, the more water they drink. On average, daily water consumption can range from one to ten gallons per 1,000 birds depending on the season. Warmer months provide the perfect conditions for water infections like algae, bacteria, and fungi to become established along with the formation of biofilms which can harbor pathogens that can affect overall water quality as well as reduce the flow of water.

Dissolved minerals can contribute to the growth of biofilms and increase the possibility of blockages. Even a low-grade build-up of mineral residue can limit water flow and result in less-than-adequate consumption for optimal bird growth and feed conversion.

Water tests performed by a reputable lab can be an invaluable tool for identifying the source of performance problems. On-farm tests can also be helpful for monitoring and improving water quality. These tests will not only indicate levels of biological contaminants and dissolved minerals but will help to identify when increased treatment options should be enacted to correct problems.

Traditional chemistries used to treat water may not be up to the modern-day task. Chlorine and hydrogen peroxide historically have performed poorly on removing mineral build-ups. Methods used in various industries such as food processing and dairies may provide some answers. Products specially formulated to dissolve and liquefy minerals are best used in conjunction with high-level products with proven efficacy in eradicating biofilms as well as sanitizing and disinfecting the water supply. Peracetic acid based chemistries are quickly becoming the sought-after method for eliminating water system impurities. They can be used in all seasons, leave no residue, and are proven effective against algae, bacteria, and biofilms.

The use of these simple, yet effective systems and biofilm treatment products will keep water quality high, reduce latent infections, and ultimately increase production on all levels.

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China Signed a \$300 Million Lab-Grown Meat Deal with Israel

From Futurism.com

Fresh From the Lab. China has signed a trade agreement with Israel worth \$300 million that will see the country import lab-grown meats produced by three companies: SuperMeat, Future Meat Technologies, and Meat the Future. This move is part of China's ongoing effort to address its most pressing environmental problems. The Israel Innovation Authority and the Israel Export Institute were involved in brokering the deal with China. Both organizations were in attendance at the inaugural lab-made meat conference, which took place in Haifa, Israel this past May.

Israel is emerging as a major player in the nascent lab-grown meat industry, but plenty of research is also going on in the US. Memphis Meats recently received investments from Sir Richard Branson and Bill Gates, while Hampton Creek expects to sell its products commercially as early as next year. Even mainstream brands like Tyson Foods are making plays to get in on the ground floor.

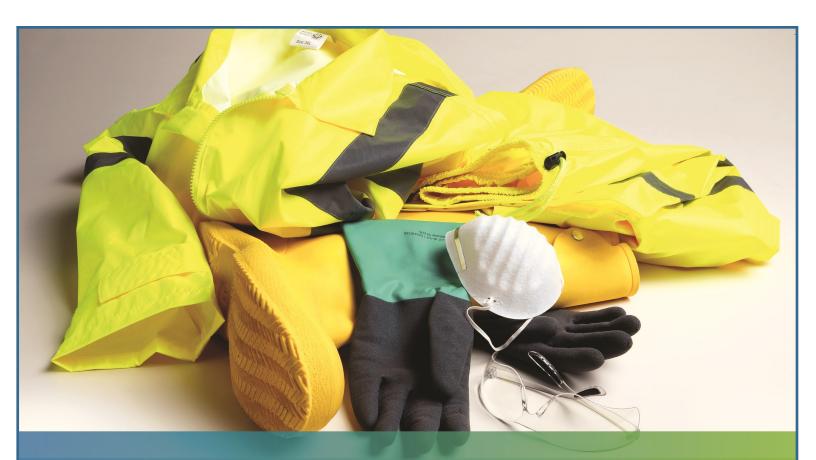
This particular kind of lab-grown meat is produced using animal cells, so it's not completely slaughter-free — even if it does reduce the number of creatures killed for food overall. Scientists are researching a completely synthetic substitute. For the time being, lab-grown meat is poised to at least reduce the strain on the environment that's caused by the farming of livestock.

ENVIRONMENTALLY FRIENDLY. It's estimated that 14.5 percent of greenhouse gas emissions can be attributed to livestock, with cattle being the biggest culprit. If we didn't need to farm so many cows to produce beef products, we could reduce these emissions considerably.

Last year, the Chinese government announced plans to encourage citizens to eat less meat, in an effort to reduce the country's consumption by 50 percent. As it stands, around \$13.5 billion worth of meat is imported into the country every year.

While \$300 million may seem like a drop in the bucket compared to \$10 billion, there are hopes that this partnership will be successful enough to prompt a larger investment. "This could put [lab-made] meat onto the radar of Chinese officials who have the capacity to steer billions of dollars into this technology," commented head of the Good Food Initiative, Bruce Friedrich, according to a report by Quartz.

Lab-grown meat is also cheaper and healthier than traditional meat. It may take a while for the general public to get on board, but it seems like its advantages will soon be too much to ignore.



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Propane's relative value to crude facing upward winter pressure

November 27, 2017 information from <u>LPGasMagazine.com</u> by <u>Mark Rachal</u> and <u>Dale Delay</u>

Thanksgiving has come and gone. It is perhaps the last lull before the long winter grind begins in earnest for propane retailers. Propane prices often go through a bit of a slump between the middle of October and the Thanksgiving holiday.

This year was no exception, as propane's relative value to crude slipped a little over the last six weeks. Mont Belvieu propane reached 80 percent of West Texas Intermediate (WTI) crude in early October, but fell to 69 percent at one point in November.

At this point in the season, we expect there to be more upward pressure on propane's relative value to crude. For the most part, we think the run in crude prices for the winter is near its peak. Meanwhile, seasonal influences are bearing more on propane and are likely to remain that way for several months.

We are already seeing separation this week, with propane up more than 1 percent and WTI crude down more than 1 percent. With propane inventory relatively low compared with the last few years and export volumes remaining robust, the risk remains to the upside for propane prices.

Conway's relative value is running on the same pattern as Mont Belvieu, though at several percentage points lower. For example, Mont Belvieu is at 74 percent of WTI, while Conway is at 71 percent.

Coming out of the Thanksgiving Iull last year, propane's inventory was around 102 million barrels, compared with about 73 million barrels this year. At that time last year, propane's relative value to crude was 48 percent for Mont Belvieu and 45 percent for Conway.

Looking at both of the <u>charts</u>, we want to focus on what happened to relative values at the beginning of this year when we were dealing with the latter stages of winter 2016-17. Propane's relative value jumped from about 55 percent of WTI to 70 percent of WTI as winter pressures rallied prices.

We're concerned that propane's relative value is already above the top of last year's spike in relative value to crude. Even if propane's relative value climbs the same 15 percentage points it did in the latter stages of last winter, it would put propane's relative value at around 90 percent in Mont Belvieu and 85 percent in Conway. If WTI crude stays steady at \$58 per barrel, that would put Mont Belvieu at 124 cents and Conway at 117 cents.

When the spike in values occurred during February 2017, propane inventory was still around 53 million barrels. With inventory currently 28 million barrels below where it was last year at this time, it doesn't take much to imagine how much lower inventory could be in February 2018.

It seems like the conditions will present an even higher gain in relative value this year than last year. $\ \square$

FUNDING OPPORTUNITY: TN Natural Gas and Propane Vehicle Grant Program

From the Tennessee Department of Environment and Conservation (TDEC):

TDEC's Office of Energy Programs (TDEC OEP) is pleased to release this Notice of Intent to issue a second round of funding under the Tennessee Natural Gas and Propane Vehicle Grant Program. The program assists public, non-profit, and private Tennessee-based fleets with the investment in and purchase of natural gas or propane-powered vehicles.

The sound round of the program, managed by TDEC OEP, is limited to one application per grantee, per location. Applications may address a variety of eligible vehicle types and uses.

Funding

\$1,700,000 will be available under this competitive funding opportunity.

Each grant will provide up to 70% of the incremental purchase cost of eligible vehicles, with a maximum grant of \$25,000 for each eligible vehicle.

The maximum amount that may be awarded to a grantee shall not exceed \$250,000.

Eligibility:

A project must propose to receive funding for a minimum of one vehicle.

Eligible vehicles must either (1) be purchased new, from an original equipment manufacturer (OEM) or OEM-authorized dealer or (2) be converted to run on natural gas or propane through an EPA-certified, after-market conversion.

Vehicles must be registered within the State of Tennessee, unless the vehicle is to receive International Registration Plan (IRP) apportioned registration. In the case of the latter, the entity applying for a grant must submit a letter, certifying the percentage of time that the vehicle is expected to operate within the State of Tennessee.

Eligible vehicles include dedicated compressed natural gas vehicles, dedicated liquefied natural gas vehicles, and dedicated propane-powered vehicles. Natural gas or propane-powered bi-fuel vehicles, or vehicles that are capable of operating on gasoline or diesel in addition to natural gas or propane, shall be eligible for emergency response vehicles only. (All bi-fuel vehicles will be required to utilize either natural gas or propane for no less than 75% of the vehicle's fuel use for a period of no less than five years. The grant amount available to bi-fuel vehicles will be 75% that of dedicated vehicles. Bi-fuel vehicles will therefore only be eligible to receive no more than 52.5% of the conversion or incremental purchase cost, up to \$25,000 for each eligible vehicle.)

Light, medium, and heavy-duty vehicles will be considered eligible, as there will be no gross vehicle weight restrictions or requirements.

Applicants must intend to maintain operations in Tennessee for a minimum of six years.

Application forms for the second round of the Tennessee Natural Gas and Propane Vehicle Grant Program are expected to be released in the coming months. For more information about this program, or about other TDEC sustainable transportation efforts, contact Alexa Voytek at Alexa.Voytek@tn.gov or 615-532-0238.



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PROPANE SPOT PRICING:

As of Nov. 27, 2017 Mont Belvieu Propane Spot Price has been steadily increasing and is at a current high for the year at \$1.018, up from \$0.541 one year ago. This is a change of 88.17% from one year ago. This is now the new high since Oct. 2014. The lowest price reached this calendar year was \$0.52 on July 11, 2017.

Allowing for an average of \$0.41 per gallon for tariffs, handling and delivery to most areas, the average current retail price is roughly \$1.43/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 go to: https:// ycharts.com/indicators/mont_belvieu_propane_spot_price

□

USDA Cold Storage Update

Per the Nov. 22, 2017 USDA Report

The Cold Storage survey measures reserve food supplies held in commercial and warehouses. These holdings are immediately outside consumer pipelines. Over 800 commercial and public warehouses in the 48 states that store refrigerated products 30 days or more represent the target population.

Total frozen poultry supplies on October 31, 2017 were down 4 percent from the previous month but up 12 percent from a year ago. Total stocks of chicken were up 6 percent from the previous month and up 12 percent from last year. Total pounds of turkey in freezers were down 20 percent from last month but up 14 percent from October 31, 2016.

DATES TO REMEMBER

January 30 - February 1, 2018 Atlanta, GA

SERVICE TECH WORKSHOP

February 28, 2018 Lebanon, TN

MIDWEST POULTRY CONVENTION

March 13-15, 2018 Minneapolis, MN

SPRING SCHOLARSHIP FUNDRAISER

TPA Sporting Clays Shoot April 18, 2018 Clarksville, TN

TPA Golf Tournament April 19, 2018 The Hermitage Golf Course Nashville, TN

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Patti Mitchell-McKee: YETI cooler donated by Live Oak Bank

Mark Guy: YETI cooler donated by Jake Smith and Byron Irwin of Ecodrum

Poultry Slaughter & Crop Prices

Nov. 28, 2017 from USPOULTRY Wire

Poultry certified wholesome during October 2017 (ready-to-cook weight) totaled 4.32 billion pounds, up eight percent from the amount certified in October 2016. The September 2017 revised certified total at 3.95 billion pounds, was down one percent from September 2016. The September revision represented an increase of 451 thousand pounds from last month's preliminary pounds certified.

The preliminary total live weight of all federally inspected poultry during October 2017 was 5.70 billion pounds, up eight percent from 5.27 billion pounds a year ago. Young chickens inspected totaled 4.92 billion pounds, up eight percent from October 2016. Mature chickens, at 72.9 million pounds, were up seven percent from the previous year. Turkey inspections totaled 692 million pounds, up seven percent from a year ago. Ducks totaled 15.8 million pounds, up five percent from last year.

Young chickens slaughtered during October 2017 averaged a record 6.28 pounds per bird, up one percent from October 2016. The average live weight of mature chickens was a record 6.42 pounds per bird, up two percent from a year ago. Turkeys slaughtered during October 2017 averaged 30.1 pounds per bird, up one percent from October 2016.

Click here for full article http://usda.mannlib.cornell.edu/usda/current/ PoulSlau/PoulSlau-11-27-2017.pdf>

Daily National Grain Market Summary (Mon)

Compared to last Wednesday, cash bids for soybeans were mixed, while wheat, corn and sorghum were lower. Weekly export sales of corn showed a total of 43.6 mb with weekly export shipments of 27.4 mb. Weekly export sales of soybeans showed a total of 33.2 mb while weekly shipments were 70.7 mb. For all three commodities, these total numbers could be viewed as bearish.

- *Corn was 3 to 6 & 1/2 cents lower.
- *Soybeans were 4 & 1/4 cents lower to 8 & 3/4 cents higher.

Click here for full article

http://www.ams.usda.gov/mnreports/sigr850.txt







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TPA hosted a safety training seminar for the poultry and meatpacking industry Oct. 31st at the Ellington Ag Center in Nashville. The seminar outlined hazards, best practices, and methods to control hazards in the industry. The topics addressed ergonomics, chemicals, electrical safety, hazardous energy control, machine hazards, confined spaces, and fall-related issues. This program was conducted under the leadership of Georgia Tech's GTRI



training coordinator, Thomas Dean, and was made possible by a grant provided to GTRI by OSHA and the U.S. Dept. of Labor. Sunbelt Rentals and American Proteins kindly sponsored the meal and provided the refreshments. Participants attended from Koch Foods Chattanooga and Morristown, Pilgrims Chattanooga and Cold Spring, Minnesota, Perdue Farms (FPP) in Monterey, Tyson Foods Union City, Shelbyville and Goodlettsville (Beef & Pork FPP), and Sunbelt Rentals.

Tennessee Workers' Comp Cost Data Showing Results from Reforms

2017 State Workers' Compensation Fiscal Data Places Tennessee in 6th lowest cost

Oct. 2017 from the TN Chamber of Commerce & Industry Newsletter

The 2017 fiscal bulletin places **Tennessee** in the bottom six states for costs per employee. The Tennessee Chamber advocated for the 2013 reforms initiated by the Haslam administration and approved by the legislature. Overall, the bulletin shows the continued economic expansion and trend toward lower benefit cost rates. The number of covered workers in all states increased from 129.9 million in 2014 to 132.4 million for 2015. States have significantly different costs per employee, with the following highest and lowest benefit costs per employee in 2015. Good news for Tennessee Business is that we are now one of the six lowest WC cost states: the lowest cost per employee are Texas (\$168); Arkansas (\$193); Indiana (\$196); Utah (\$215); DC (\$220); and **Tennessee (\$259**). By Comparison, the highest states were Washington (\$789); California (\$752); Alaska (\$720); New York (\$654); Wyoming (\$648); and New Jersey (\$595)

Source: National Foundation for Unemployment Compensation and Workers' Compensation

Hiring & Retention Challenges at the Processing Plant

There is a great article in WattPoultryUSA-digital.com written by Deven King on renovating the hiring process for processing plants. In this article, Deven gives an overview of the presentation made by Phil Stroud, VP of People Services at Tip Top Poultry, Inc. in May 2017 at USPOULTRY's Processor Workshop, in Myrtle Beach, SC.

To view the challenges faced and learn how this company changed its tactics when it comes to hiring, retention, technology and improving profits go to http://www.wattpoultryusa-digital.com/201710/index.php#/16.
http://www.wattpoultryusa-digital.com/201710/index.php#/16.
http://www.wattpoultryusa-digital.com/201710/index.php#/16.

NCC, Meat and Poultry Industry Applaud Introduction of Agricultural Worker Bill

On October 6, 2017, in Agricultural News

House Judiciary Chairman Bob Goodlatte (R-VA) on Monday (Oct. 2) introduced the Agricultural Guestworker Act of 2017, creating an H-2C visa program that will allow American farmers, ranchers, producers, packers and processors access to a legal and stable supply of workers. The National Turkey Federation (NTF), National Chicken Council (NCC) and North American Meat Institute (NAMI) commend the Chairman for his leadership and introduction of this legislation and are encouraged by this important step to help ensure a reliable workforce for the meat and poultry industry.

"With today's workforce shortages, access to a pool of legal immigrant workers through a viable visa program is critical to the turkey industry and the long-term success of the U.S. economy. We look forward to working with the Chairman and Congress to pass the legislation," said Joel Brandenberger, President of the National Turkey Federation.

"The introduction of this legislation is an important first step for a comprehensive approach to immigration reform," said NCC President Mike Brown. "An effective occupational visa system may be the most important barrier to illegal immigration. The creation of the H-2C program would serve the diverse interests of the agriculture and food manufacturing industries and will boost the modern agriculture labor market. NCC commends Chairman Goodlatte, and we look forward to working with him and Congress on a comprehensive approach to immigration reform.

"The meat and poultry industry depends on a stable, reliable workforce to produce the high quality, nutritious products that consumers love. However, workforce needs are a consistent and pressing priority for the industry, as many jobs remain unfilled. The Meat Institute thanks Chairman Goodlatte for helping to address these challenges by introducing the 'Agricultural Guestworker Act,' which, if passed, will offer our members an additional avenue for securing valuable employees when local workers are simply unavailable," said Barry Carpenter, North American Meat Institute President and CEO.

Poultry Industry Continues to Improve Worker Safety Record

Injury and Illness rates down from year ago and down 82 percent since 1994

TUCKER, Ga. – Nov. 10, 2017 – The incidence of occupational injuries and illnesses within the poultry sector's slaughter and processing workforce has fallen by 82 percent over the last 20 years and continues to decline according to the 2016 Injury and Illness Report recently released by the Department of Labor's Bureau of Labor Statistics (BLS).

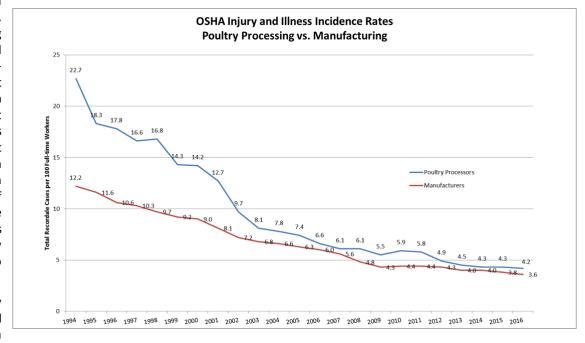
The total recordable poultry processing illness and injury rate for 2016 was 4.2 cases per 100 full-time workers (per year), down from 4.3 in 2015. The poultry industry's rate of 4.2 was below the rate of 6.9 for similar agricultural industries in terms of injuries per 100 full time workers and lower than the rate of 4.7 for the entire food manufacturing sector.

Poultry processing's 2016 rate of 4.2 represents an 82 percent decrease from 1994 (the oldest data available on the BLS website), when the recorded rate was 22.7, demonstrating the immense advancements the industry has made in improving safety for its workforce.

"Employee safety is of utmost importance. The poultry industry continues to concentrate its efforts on the prevention of workplace injuries and illnesses, especially musculoskeletal disorders like carpal tunnel syndrome, by recognizing the benefit of implementing

ergonomics and medical intervention principles, while continually effecting technology new automation in the workplace," said the Joint Industry Safety and Health Council in a statement regarding the report's release. "Though the past two decades have shown a remarkable decrease in the numbers and rates of injury and illnesses, the poultry industry dedicated to pursuing new and inventive ways to safeguard our workforce."

The Joint Industry Safety and Health Council consists of members from



USPOULTRY, the National Chicken Council and the National Turkey Federation. Collectively, the three organizations represent companies that produce 95 percent of the nation's poultry products and directly employ more than 350,000 workers.

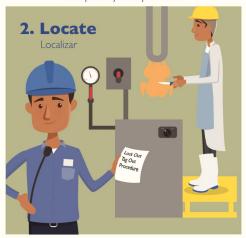
USPOULTRY Releases Lockout/Tagout Poster and Video

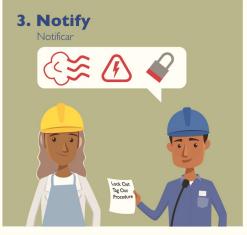
Oct. 24, 2017 – The poultry industry has been systematically improving worker safety for more than three decades, with current injury/illness rates now essentially the same as manufacturing as a whole. Locking out machinery and equipment prior to servicing or maintenance is an essential element of protecting employees from unexpected energization or motion, the startup of machine or equipment, or release of stored energy. Violations of the Occupational Safety & Health Administration's (OSHA) Lockout/Tagout Standards consistently fall within one of OSHA's top 10 most frequently cited standards across all industries. To avoid accidents and ensure compliance with applicable regulations, it is essential to follow the proper steps of conducting Lockout/Tagout. As a continuation of the poultry industry's improvement in worker safety and as a method of overcoming some of the language barriers that can occur in poultry plants, USPOULTRY has developed a poster (see page 20) and video demonstrating the proper steps for completing Lockout/Tagout on equipment or machinery with the goal of illustrating some basic concepts with few words. These visual materials help member companies train staff while addressing the communication challenges with the many languages that are spoken in poultry facilities. The material was developed by USPOULTRY with input and review by the Joint Industry Safety and Health Council. The poster can be viewed and downloaded from the USPOULTRY website at https://www.uspoultry.org/training/index.cfm. The video is viewable through USPOULTRY's YouTube page at https://www.youtube.com/watch?v=XTtg5f5LYsw&feature=youtu.be.

For more information go to: http://www.uspoultry.org/mediacenter/docs/2017_USPOULTRYLockOutTagOut.pdf

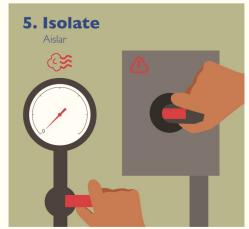
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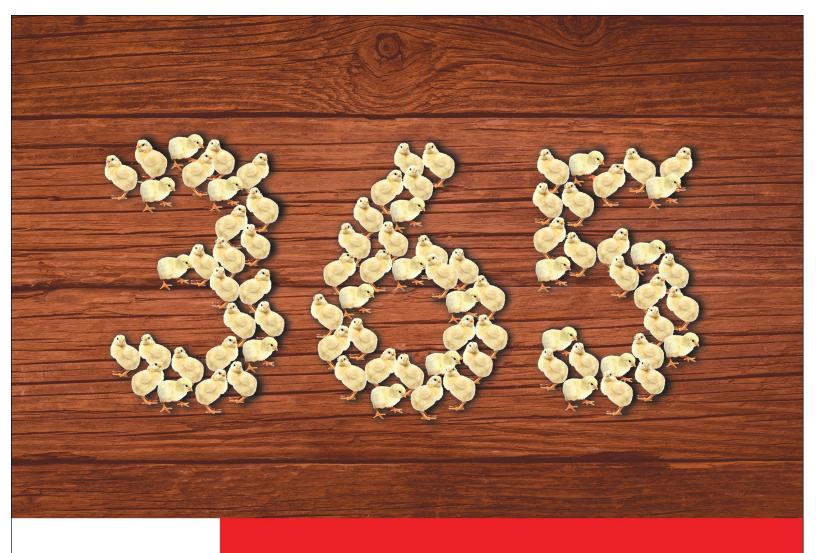








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1 Data on file.

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90-day waiver on electronic logging devices for Ag haulers

Nov. 20, 2017

The U.S. Department of Transportation is going to grant drivers who haul Ag commodities a 90-day waiver from a regulation requiring installation of Electronic Logging Devices on trucks.

DOT recently exempted from the Hours of Service regulations and from any distance-logging requirements truckers hauling livestock within a 150 air-mile radius of the location at which animals were loaded. The Department is expected to publish guidance on the air-mile exemption in the Federal Register within the next few weeks, "to provide clarity to enforcement and industry".

For more info go to: http://www.truckinginfo.com/channel/drivers/news/story/2017/11/fmcsa-to-issue-90-day-eld-waiver-to-ag-haulers.aspx





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McDonald's sets supplier requirements for chicken raising, slaughter

Oct, 30, 2017 by Rita Jane Gabbett from MeatingPlace.com

McDonald's announced Friday it is boosting its requirements for chicken product suppliers and the farmers who raise those chickens and pledged to pursue eight aspects the company believes would improve welfare outcomes.

The requirements will apply to chicken raised for sale at McDonald's restaurants in Australia, Canada, France, Germany, Italy, Ireland, the Netherlands, Poland, Russia, South Korea, Spain, Switzerland, UK, and United States.

McDonald's made the following commitments to achieve by 2024:

- ♦ Improved Farm-Level Welfare Outcomes: Source chickens for the McDonald's System that are raised with improved welfare outcomes. The company plans to set targets, measure performance and report on key farm-level welfare outcomes across its largest markets.
- ♦ Innovative On-Farm Animal Health and Welfare Monitoring Technologies: Partner with technology companies, producers, and suppliers to develop on-farm monitoring systems to automate the gathering of key animal health and welfare indicators, including behavioral measures. Once established, these technologies will highlight potential areas for improvement in real time and will be among the first of their kind available at a commercial scale.
- ♦ Natural Behavior: Require chickens to be raised in housing environments that promote natural behaviors such as pecking, perching and dust-bathing. These behaviors are encouraged through enrichments, such as the provision of perches and pecking objects, access to floor litter 100 percent of the time, and providing a minimum of 20 lux light intensity during photoperiods, with a minimum of 6 hours of darkness (4 hours to be continuous) during a 24 hour time period, reflecting scientific evidence from poultry experts.
- ♦ Commercial Trials on Production Inputs: Conduct commercial trials across select markets in partnership with its largest global chicken suppliers to study the effect that various production parameters have on key welfare outcomes within large-scale, commercial conditions. These trials will measure the effects of inputs such as lighting, stocking density (space allowance), and genetics. This will enable the company to identify best practices that support improved farm welfare outcomes in specific climates across the globe.
- Stunning: In the United States and Canada, transition to sourcing chickens that have been stunned by the use of Controlled Atmospheric Stunning (CAS), a method that is approved by the USDA and the Canadian Food Inspection Agency (CFIA). CAS is currently practiced by many approved suppliers for McDonald's restaurants in Europe and Australia.
- Accountability: Establish third party audits to ensure supplier's farms are in compliance with McDonald's new and more comprehensive chicken welfare standards.
- Feasibility Study: Complete an assessment by the end of 2018 to measure the feasibility of extending these commitments to the remaining global markets where McDonald's operates.
- ♦ McDonald's Advisory Council for Chicken Sustainability: Establish a global, multi-stakeholder Advisory Council focused on chicken sustainability, with participation from academics and scientists, suppliers and industry experts, animal welfare and environmental advocates.

"As one of the world's largest food companies, we aim to use our scale as an opportunity to achieve impactful change on key societal issues, and we will continue to collaborate with our suppliers, franchisees and employees to achieve real impact," the company said in a statement.

[One] animal activist group, however, said McDonald's new policy does not go far enough and "fails to address the worst abuses these animals endure."

Campbell Soup makes broiler welfare pledge

OCTOBER 6, 2017 FROM WATTAGNET.COM BY ROY GRABER

Campbell Soup Company has approved broiler welfare guidelines that its suppliers are expected to adhere to by 2024.

The standards are included in the company's recently released animal welfare guidelines.

"In 2017, Campbell committed to working with our suppliers to improve the treatment of broiler chickens while thoughtfully addressing the impact of these standards on the farmers from which we source. We will continuously work with NGOs, growers, suppliers, competitors and other industry stakeholders to identify cost-effective solutions for our industry," the company stated.

According to the policy, the company will move its entire broiler supply to these standards:

- Transition to strains of birds approved by Royal Society for the Prevention of Cruelty to Animals (RSPCA) or Global Animal Partnership (GAP) that are scientifically recognized as having higher welfare outcomes
- Provide more space for chickens (reduce stocking density to a maximum of 6 lbs./sq. ft.)
- Offer improved environments including litter, lighting, and enrichment that meet GAP's new standards
- Process chickens in a manner that avoids pre-stun handling and instead utilizes multistep controlled atmospheric stunning
- Demonstrate compliance with the above via third party auditing

(continued on page 24)

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Campbell Soup makes broiler welfare pledge (continued from page 23)

With the pledge, Campbell joins a growing list companies to adopt policies related to broiler welfare concerns. Most companies pledging so far are either in the foodservice or restaurant industries, but Campbell's is presently the third food processor to make such a commitment. General Mills and Unilever have also made similar pledges.

Updates on meeting other goals

In the new animal welfare guidelines, Campbell offered updates in meeting previously stated goals.

The company has previously pledged to eliminate gestation crates from its pork supply chain. As of September, Campbell Soup Company was 34 percent on its way to meeting that goal.

The company in 2016 committed to transition to a 100 percent cage-free egg supply by 2025. Presently, 12 percent of the eggs sourced by the company come from cage-free laying systems.

Concerning antibiotic use in its broiler supply, Campbell earlier in 2017 committed to sourcing only chicken raised without antibiotics. The company reported the conversion is about 90 percent complete, and expects to reach the 100 percent mark before the end of the year.

□

Broiler welfare: Which stunning method is more humane?

OCTOBER 6, 2017 EXERPTS FROM WATTAGNET.COM BY ROY GRABER

Controlled atmosphere stunning (CAS) is being pitched as a more humane alternative to electrical stunning of chickens and turkeys prior to slaughter, but is that truly the case?

That is a question for which the poultry industry is still seeking to find a definitive answer. To learn more about these talking points:

- Purchasing pledges favor controlled atmosphere stunning
- How methods are administered more important than which methods
- Neither method presently preferred by experts
- Will one method eventually emerge as more humane?

Click here to read the entire article.

□

Liberals shun science, defy Obama in poultry production

BY REP. DOUG COLLINS (R-GA.), OPINION CONTRIBUTOR — 09/27/17 IN THEHILL.COM

Not much has changed since 1906, when Upton Sinclair dropped his magnum opus on a world in the throes of industrialization.

At least, that's the picture that liberals like Rep. Rosa DeLauro (D-Conn.) are propagating: Big business is forcing poultry workers to brave conditions straight out of "The Jungle," and "any attempt to increase lines speeds" at poultry plants would erode food and worker safety.

If these claims were rooted in reality, allowing producers to increase the speeds of certain processing lines might be inappropriate, especially since my northeast Georgia home is the poultry capital of the world. My neighbors have made their careers in this industry. We see each other at church and at the grocery store, and I want only their safety and success.

If we're being honest, though, we admit that a lot has changed since 1906, and scientific advances have transformed the industrial landscape and equipped us to evaluate accusations leveled by my friends across the aisle.

Unfortunately, opponents of increasing line speeds have scuttled a broad range of scientific disciplines in order to advance their antipoultry position. They walk a road so extreme and so hostile to empirical evidence that it requires them to break with President Obama himself, whose administration introduced a rule that would have allowed processors to increase their line speeds safely (and, in so doing, to benefit American workers and consumers).

The first casualty of their argument is geography. These critics say that faster line speeds would force workers on those lines to dismember chickens at dangerous rates. The geography of the production process, however, makes their claim disingenuous.

Poultry plants exist in two distinct sections—one for first processing and one for second processing. Every petition to raise line speeds that I'm familiar with applies strictly to the first-processing zone, where birds enter the plant and undergo cleaning to make the food safer before ending this journey in chillers. The primary duty of workers on these lines is inspection. They wield cotton swabs, not paring knives.

Workers who debone the birds operate only in second-processing areas, physically separate from the largely-automated first-processing lines. The chillers represent a full stop in the process and physical division between these sections of a plant, so raising line speeds in the first area doesn't require work speeds in the second area to increase. The geography lesson here is simple: The layout of these plants means that increases in line speeds in the first-processing zones would, by design, not jeopardize worker safety.

Line-speed skeptics also ignore biology. Since 2007, the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) has overseen a pilot program for plants operating at speeds of up to 175 birds per minute (bpm). These plants had implemented new safety models that shifted focus from low-value activities—like checking birds for bruises or remaining feathers—to high-value food safety tasks like microbial testing.

A landmark study demonstrated that plants with higher line speeds met or exceeded FSIS food safety standards. Among other successes, FSIS (that is, the government inspectors) saw the percentages of unacceptable samples for E. coli fall from 3.9 percent to 0.7 percent while the plants were able to operate at increased speeds. The rates of Salmonella and Campylobacter bacteria further show that these have food safety outcomes as good as or better than traditionally-run plants, whose line speeds are capped at an arbitrary 140 bpm.

Why would anyone shun innovation that improves both efficiencies and product quality while guarding employee welfare?

I can't answer that, but we do know this: **Such objectors dismiss ergonomic data**—even when it comes from federal regulators. They fly the banner of worker safety and efficiency in theory but seem to disregard insight from the Department of Labor, which reports that the poultry industry's 2015 illness and injury rate was 4.3 cases per 100 full-time workers compared to a rate of 4.7 cases for the food manufacturing sector at large. According to these records, the men and women engaged in poultry processing have found a safer career than those working in the average tortilla manufacturer or bottled water operation.

The Bureau of Labor Statistics also reports that injury and illness rates among poultry employees have fallen 81 percent since 1994. So, as poultry plants have become more efficient, they have also become safer for the individuals operating them. Innovation is not a zero-sum game.

Yet, in the face of scientific data, **industry detractors demonize even economics** and its positive externalities. They bemoan the news that poultry "profits are soaring" and decry a company that reported its earnings for "bragging."

Yet successful companies often find themselves in the best position to supply the market with more affordable goods, and that dynamic serves American consumers—especially the middle class, who spend a greater portion of their income on staples like food than higher-earners do.

(continued on page 26)

Liberals shun science, defy Obama in poultry production (continued from page 25)

The economic cost of locking our producers into slower line speeds became clear in 2010, when Brazil outpaced the U.S. as the world's leading poultry broiler meat exporter. Like operations in Canada, Europe and Asia, Brazilian plants can run at line speeds of over 200 bpm. Handcuffing American consumers and producers to arbitrarily low line-speeds hurts our economy and may even undermine food and worker safety, both of which have improved as line speeds have increased and oversight techniques have advanced.

Liberals appropriate the stories of individual poultry employees without disclosing that they don't actually work on the lines in question here. They jettison a host of scientific data because it is inconvenient to their narrative of doom, gloom and righteous indignation.

We serve our neighbors best when we allow evidence to mobilize our empathy. Scientific analysis demonstrates that innovation has simultaneously improved worker safety, product quality and operational efficiencies across the poultry industry, which means that they're protecting and stewarding America's most valuable resource—our workers.

□

USDA announces comment period for chicken line speeds

From MeatingPlace.com by Tom Johnston on 10/16/2017

USDA's Food Safety and Inspection Service on [Oct. 13, 2017] announced a 60-day period for the public to comment on the chicken industry's petition to waive line speed restrictions under the New Poultry Inspection System (NPIS).

The Sept. 1 <u>petition</u> from the National Chicken Council asks that FSIS allow chicken slaughter establishments participating in NPIS and Salmonella Initiative Program to operate without NPIS's "arbitrary line speed limitations."

Line speeds have been the hot-button issue in the development of the NPIS, which puts organoleptic inspection duties in the processor's hands and transfers FSIS inspectors to food safety verification procedures later in the process.

NCC notes that 20 plants participating in the HACCP-Based Inspection Models Project (HIMP) have been authorized to operate with line speeds up to 175 birds per minute since 2007, and FSIS has recognized that these plants provide the same or better levels of food safety than plants operating with a maximum line speed of 140 birds per minute. But opponents, including animal welfare activists and unions, say increased line speeds increase the likelihood of injury to both animals and humans in processing plants. \square

USDA petitioned to include poultry in humane slaughter

Nov. 17, 2017 excerpts from WorldPoultry.net by Tony McDougal

[An] animal welfare lobby group has filed the first-ever petition calling on the US Department of Agriculture to include poultry in the Humane Methods of Slaughter Act.

The Act, which was passed in 1958, requires that prior to being culled, animals that are slaughtered for food be rendered insensible to pain. But the legislation has been interpreted by the Department to exclude poultry, who make up 98% of all land animals slaughtered for food in the US.

[This animal welfare lobby group] says this leaves nearly 9 billion animals each year vulnerable to some of the worst slaughter abuse, including birds being scalded to death in tanks of hot water and having their legs or wings cut off by the beheading machine while alive and conscious. The USDA's refusal to include poultry in the HMSA makes no sense, according to the welfare group, which argues that the exclusion suggests that the Department has bowed to industry pressure given that on other issues poultry are stated as livestock.

Tom Super, National Chicken Council spokesman, said processors were keen to ensure broilers were handled correctly: "They already have strong moral and financial motivation to ensure chickens are handled properly," he told the <u>Associated Press</u>.

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NCC Praises USDA's Withdrawal of Controversial 'GIPSA Rules' on Competitive Injury, Unfair Practices and Undue Preferences

WASHINGTON, D.C., October 17, 2017 – The U.S. Department of Agriculture (USDA) announced today it is withdrawing the Grain Inspection, Packers and Stockyards Administration's (GIPSA) interim final rule on competitive injury, and its proposed rule on unfair practices and undue preferences. After a 180-day extension of the comment period, the interim final rule was scheduled to go into effect on October 19.

"I want to thank Secretary Perdue for USDA's thorough and meaningful review of these controversial rules that would have opened the floodgates to frivolous and costly litigation," said NCC President Mike Brown. "It is clear the administration took into account the thousands of comments it received and recognized these rules would have come with deep economic consequences for American poultry and livestock producers."

Eight different circuit courts of appeal have addressed a key issue underpinning the rules—the need to prove competitive injury to demonstrate a violation—and they have uniformly and resoundingly rejected the position advanced by GIPSA in these three rules. Rather than acquiesce in these decisions, however, the Obama administration sought to misuse the rulemaking process to achieve what GIPSA has not won in court.

"We are also pleased that USDA decided not to issue a final rule on the performance based poultry grower ranking system, a system where more efficient farmers are paid premiums based on their performance." Brown added. "Rather, the department will continue to study this and we look forward to continuing to work with USDA to help explain the merits of a system that has benefited farmers, chicken processors and consumers for seven decades."

Brown also stressed that today's livestock and poultry contracting and marketing practices are already and remain regulated by GIPSA, which administers and enforces the Packers and Stockyards Act to protect farmers, ranchers and consumers, and farmers already benefit from the protections of the Act.

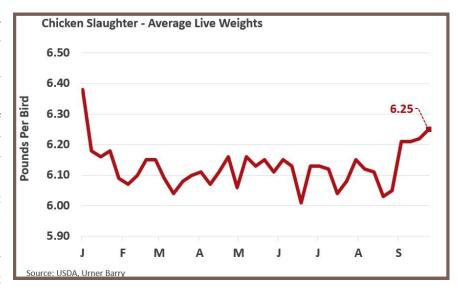
In comments filed on March 24 and subsequently on June 12, NCC explained in great detail the numerous reasons why the agency's interim final rule and proposed rules were ill-advised, would inflict billions of dollars of economic harm to American agriculture, exceed GIPSA's statutory authority, and represent an arbitrary and capricious abuse of federal regulatory authority.

□

Chicken Slaughter – Average Live Weights Trending Higher, Applying Pressure on Market

USDA Federally Inspected Slaughter - Young Chickens, Average Weight (Weekly) - Comcode: 1030

October 12, 2017 - Last Thursday's USDA slaughter report left little to the imagination as chicken live weights continue to trend higher. In August, the industry averaged 6.10 pounds per bird before arriving at the plant; in September, they recorded weekly average live weights of 6.21, 6.21, 6.22, and 6.25. To try and better their position(s), suppliers are opting to bring their flocks in earlier than expected; some are even adding Saturday kills to maintain their target weights. As slaughter continues to advance (specifically head count and weights), sellers are being forced to entertain discounted bids in order to keep clean — the market is reacting



accordingly. Interestingly, the average live weight for the same week last year hit 6.42, a record high which still stands today. Last week's 6.25 average live weight was the highest recorded level since the first week of January.

Terence Wells

twells@urnerbarry.com

New Test to Help Breed Pathogen Resistant Chickens

Nov 6, 2017 Jan Suszkiw, ARS Office of Communications

A new test developed by Agricultural Research Service scientists in College Station, Texas, could make it easier to breed pathogenresistant chickens.

The test identifies roosters whose blood contains naturally high levels of two key chemicals, cytokines and chemokines.

These chemicals mobilize the birds' innate immune response, according to ARS microbiologist Christi Swaggerty.

Using the new test, commercial poultry breeders can single out roosters that have a strong immune response and use them to selectively breed a more robust flock.

Such resistance, especially during the birds' first week of life, may lower costs related to animal well-being and food safety.

Protecting chickens from pathogens involves sanitation, vaccination, biosecurity and use of antibiotics and other medications.

But some chickens have an especially robust and efficient immune response, and can resist pathogens, Swaggerty said.

The researchers used the test to select roosters for breeding a line of resistant broilers. They then exposed the resistant broilers to several pathogens.

They compared the resistant group with a group of susceptible broilers bred from roosters with low cytokine and chemokine levels.

The published results showed that the susceptible broilers had more pathogens and signs of infection than the resistant group.

Ultimately, such resistance could mean fewer pathogens remaining on birds at the processing plant and improved consumer safety, Swaggerty said.

Swaggerty and her colleagues study the genetics of chickens' resistance to foodborne disease-causing pathogens, such as salmonella and campylobacter.

Some species of these two bacteria together cause 2 million to 3 million U.S. cases of foodborne illness in consumers and 450 to 500 deaths annually.

Another poultry disease, coccidiosis, is caused by a single-cell parasite known as eimeria. In the U.S., coccidiosis inflicts annual production losses of up to \$800 million, making this intestinal disease a significant threat to nearly 9 billion U.S. meat-type birds.

http://www.lancasterfarming.com/farming/poultry/new-test-to-help-breed-pathogen-resistant-chickens/article e8a36ac2-b4fa-5089-972a-baccd669934e.html





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Backyard poultry-related Salmonella cases at record high

CDC reports 1,120 U.S. residents have been infected with Salmonella due to contact with backyard poultry

OCTOBER 23, 2017 FROM WATTAGNET.COM BY ROY GRABER

More *Salmonella* illnesses linked to contact with backyard poultry have been reported to the <u>U.S. Centers for Disease Control and Prevention (CDC) in 2017 than any other year in history, the agency stated.</u>

CDC, on October 19, reported that to date in 2017, there were 1,120 cases of *Salmonella* which linked the patient to contact with backyard poultry. Those cases were reported in 48 states and in the District of Columbia. Of those patients, 249 required hospitalization and one died.

The illnesses tracked by the CDC in 2017 started on dates ranging from January 4 to September 22.

Prior to the October 19 report, the last CDC report on *Salmonella* cases related to backyard poultry was issued in August. At the time, there were 961 cases.

In 2016, CDC reported that 895 people had become ill from Salmonella infections linked to backyard poultry.

CDC stated that the investigations related to the 10 Salmonella outbreaks that led to the 1,120 cases are over, but it still cautions that people can still get a Salmonella infection from live poultry.

Research Rules Out Possible Kinky Back Prevention

Oct. 26, 2017 – **USPOULTRY** and the USPOULTRY Foundation announce the completion of a funded research project at North Carolina State University in Raleigh, N.C., in which researchers found that an antibody vaccine in broiler breeders failed to prevent kinky back in broilers. The research is part of the Association's comprehensive research program encompassing all phases of poultry and egg production and processing. A brief summary of the completed project is shown below. A complete report, along with information on other Association research, may be obtained by going to USPOULTRY's website, <u>www.uspoultry.org</u>.

The project summary is as follows. Project #688: Efficacy of Breeder Hen Vaccination for Protecting Broilers from Enterococcal Spondylitis Caused by *Enterococcus cecorum* (Dr. Luke Borst, North Carolina State University, Raleigh, N.C.) Dr. Luke Borst and colleagues at the College of Veterinary Medicine at North Carolina State University recently completed a research project in which they developed an experimental vaccine to protect broilers against developing "kinky back." Kinky back is a bacterial disease that affects the spinal column of broilers and causes paralysis. The vaccine was used in broiler breeder hens to induce maternal antibody levels needed to provide protection to broilers. Although the vaccine induced antibody in the hens, the antibody failed to protect the broiler progeny of those hens against development of the disease. \Box

Human antibodies, grown in cows, to treat influenza...

November 1, 2017 information from <u>AgWeb.com</u> by <u>Katie Humphreys</u>, Farm Journal, Managing Editor

There's a new kind of farm going up in southeastern South Dakota. Its barns will house cattle like many farms in the area, but these cattle won't be raised for meat or milk. They'll be producing antibodies that can treat human diseases.

SAB Biotheraputics, based in Sioux Falls, uses cloned cattle with certain human DNA. The cows are injected with a vaccine and produce antibodies to fight disease. By taking the plasma from their blood and sterilizing it in a lab, the antibodies could be used in humans to battle some of the worst diseases, including *Ebola* and *Zika* [viruses]. **The company's latest focus is treating the type of flu that puts people in the hospital**. Some people don't respond to flu shots, but an influenza therapeutic produced by SAB could help them.

The company is working toward the first clinical trials on influenza, and if approved, SAB's cattle are ready to produce the treatment. The new facility could make enough of the antibody to meet worldwide demand, using just 20% of its capacity.

SAB just completed its first trial in humans for treating MERS or Middle East Respiratory Syndrome. The results showed that the cow-made antibodies worked just like human antibodies to treat the disease.

To learn more go to <a href="https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/mobile/article/cows-will-grow-human-antibodies-on-new-facility-in-south-dakota-naa-https://www.agweb.com/

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The cost of producing poultry meat across the globe

Aug. 28, 2017 from PoultryWorld.net by Tony McDougal, freelance journalist

Earlier this year global animal health company Ceva held a vaccinology summit in Athens, Greece. Excerpts from an article written by Tony McDougal for Poultry World are as follows:

@codrum

Improvements in genetics, rearing conditions and slaughterhouses, allied with cheap labor costs and the ability to get value from other parts of the carcass, are putting some countries at a substantial advantage.

French consultant Christian Renault told the Ceva summit that production of broiler breast meat – based on raw material prices – was cheapest in the Ukraine and Brazil, as they are producers of cereals and oilseed products.

Most European countries are able to produce meat efficiently, although the UK is notably more expensive.

Looking at live costs, Ukraine and Brazil once again were around 50% lower than the EU average at € 0.60-€ 0.61/kg live weight (lw) compared with Poland (€ 0.86/kg lw), France (€ 0.92), Germany (€ 0.93) and the UK (€ 1.01).

Carcass value – taking into account slaughter costs and yield at slaughter – put Ukraine and Brazil just under € 1/kg compared to the US(€ 1.19/kg), the UK (€ 1.67/kg) and China (€ 1.97/kg).

[note, to convert: 1 € Euro = \$1.18 USD; or, \$1 USD = € 0.84 EUR]

Mr. Renault said labor costs remain important factors in determining prices but their impact is diminishing due to the automation of plants around the world, making production costs more homogenized.

He added that European countries are disadvantaged by higher social and environmental regulations as well as higher welfare requirements; factors all driving up overall production costs.

But advances in genetics help offset this expense. Higher slaughter weights, allied to high breast meat yield improve profits.

However, the reliance by many companies on breast meat – the favored product in Europe, North America and many other nations – means that some firms miss out if they fail to find markets for offal, thighs and feet.

Exchange rates could also have radical effects on competitiveness, he stressed. "Ukraine's good position relies on their currency depreciation in 2015. "You can lose in one night 3 to 5 years of company productivity," he warned.

In conclusion, Mr. Renault said the best production costs were to be found in nations where raw material prices were low and where

In-ovo feeding (in the egg) can program performance

June 15, 2017 excerpts from PoultryWorld.net by Jake Davies, Editor Poultry World

The next major advance in poultry nutrition will come from feeding chicks in-ovo, and 'imprinting' behavior through tailored diets in the first days of life.

At the recent ESPN conference, Peter Ferket, a professor at North Carolina State University, shared:

In-ovo feeding, as well as offering birds feed as soon as they hatch, will become necessary if farmers wish to keep progressing growth rates sustainably.

Nutrition and management have barely kept pace with genetics – it's time to close that gap.

He explained that, at the rate birds' genetics were improving, a 4 kg bird at the age of 42 days would be possible, with a feed conversion rate approaching 1:1.

In-ovo feeding can be done at the same time and with the same machine as vaccination with 'in-ovo-ject' machines.

Cage-free housing construction on hold

OCTOBER 16, 2017 from WATTAgNet: Rose Acre puts cage-free housing construction on hold

Because consumer demand for more expensive cage-free eggs remains low and a glut of cage-free eggs exists, <u>Rose Acre Farms</u> is at least temporarily discontinuing the addition of cage-free laying systems, or as CEO Marcus Rust put it, the company is "shutting [its] construction program down."

With all major grocery chains and a large percentage of restaurant and foodservice companies committing to only purchase cage-free eggs by a certain date, many U.S. egg producers, including Rose Acre Farms, started transitioning their farms to using <u>cage-free</u> <u>laying systems</u>.

Rose Acre Farms, the second largest egg company in the United States, over the past four years spent about \$250 million on cage-free operations and now has about 20 percent of its hens in cage-free housing, Bloomberg reported.

But with consumers still preferring to pay the lower price for cage-produced eggs, it has put egg producers in a position to make decisions regarding whether to continue to add cage-free laying systems, or to put those plans on hold and see how companies follow through with their pledges to source only cage-free eggs.

Cal-Maine Foods made similar decision

Rose Acre Farms is not the only major egg producer to pull back from expanded cage-free egg production.

During its earnings report for the first quarter of fiscal year 2018, which was released on October 2, <u>Cal-Maine Foods</u> CEO Dolph Baker said that because the supply of cage-free eggs is not keeping up with the demand, the company has adjusted its cage-free egg production levels in line with the current customer demand.

Baker added that Cal-Maine Foods was well-positioned to increase its cage-free egg production capacity as demand trends change.

Cal-Maine Foods is the largest egg producer in the United States and in the world. $\ \square$

Walmart expands grocery pickup, predicts e-commerce surge

By Susan Kelly on 10/12/2017 from MeatingPlace.com

Walmart said it expects U.S. e-commerce sales to jump by 40 percent in fiscal 2019 and will add 1,000 new online grocery locations, doubling the number it has now, to support the growth. The company said it will continue to prioritize store remodels and digital sales over new stores. E-commerce investments will include enhanced supply chain capabilities, the company added.

Walmart currently has about 1,000 online grocery pickup locations across the country where customers can have food they have ordered online, including fresh meat, produce, baked goods and dairy, loaded into their cars. Trained personal shoppers select the items, and the service is free to customers.

The company also is testing online grocery delivery in six markets. Ninety percent of Americans live within 10 miles of a Walmart store, the company said on its website, adding that it serves more than 140 million customers a week.

ALLIED MEMBER NEWS



Joe Williams has accepted the position of Poultry Sales Manager with **Sun Coast Shavings.** Joe previously worked as the Hatchery Manager at Pilgrim's in Russellville, AL and in management with Aviagen. He is a graduate of Mississippi State University with a degree in Poultry Science.

Frank Luttels has been named Layer Product Manager for **Chore-Time**. In his new position, Luttels will be responsible for managing product lines, developing marketing plans, and sharing knowledge with Chore-Time employees, distributors, animal husbandry companies, trade



associations and more. He will play a vital role in strengthening Chore-Time's position as an industry leader, especially in the U.S. and other markets that are transitioning from traditional cage products to cage-free solutions.

Chore-Time introduces its Valego Nest Systems, available as floor nests and as integrated nests in Volito™ Aviary Systems. The nests' proven product design is now offered from Chore-Time through its acquisition of the Volito Group, a Netherlands-based designer and manufacturer of cage-free egg production systems.

All Valego Nest configurations use a common platform, providing a wide range of options. They can be configured as highly efficient rack-drive expulsion (RDE) systems with either flat or pitched roofs. They are also available with moveable-floor expulsion (MFE) systems. All styles offer easy installation and maintenance, requiring only common tools to construct. Smart "Click & Fix" nest walls and roofs further simplify installation and repair needs.

Zee Company, a member of the **Vincit Group**, is pleased to announce the approval of Microtox® Plus and Microtox® Ultra by the Food Safety and Inspection Service (FSIS) for use as antimicrobial intervention chemistries in OLR (on-line reprocessing) dip tanks. Microtox® Plus and Microtox® Ultra are the only peracetic acid (PAA) chemistries that can be used either as a dip or a spray in OLR applications.

"FSIS has completed its review of your in-plant trial data has no objection for the use of Microtox Ultra [or Microtox Plus] in a drag-through dip OLR application..." (FSIS Letter - October 16, 2017).

The FSIS approval for use in OLR systems using either Microtox® Plus or Microtox® Ultra is revolutionary. This latest advance is made possible through the combined efforts of ITG engineering and Zee Company chemistries. Zee Company is the only company with the approval to provide this antimicrobial intervention, and does so through its Pathogen Control Center (PCC), a fully automated PAA concentration system.

Boehringer Ingelheim (BI) is excited to announce two new team members, **Dr. Roy Jacob** and **Dr. Claudia Osorio**. Both veterinarians have specialized experience in the field of poultry medicine. Dr. Jacob acquired his Bachelor of Veterinary Science and Animal Husbandry from Kerala Agricultural University in India, his Master of Science in Biology at Bucknell



University, and his Doctorate in Agricultural Science - Poultry Science at Mississippi State University. He has spent the past 2 years as the Senior Technical Services Vet in Poultry for Bayer US, LLC. Dr. Osorio achieved her Doctor of Veterinary Medicine at La Salle University in Bogota', Colombia. She also has a Master of Specialized Veterinary Medicine in Avian Medicine from NCSU and has extensive experience in the area of poultry health management and disease prevention.



Publisher's Platform: Six deadliest U.S. foodborne outbreaks

NOV. 3, 2017 INFORMATION FROM <u>FOODSAFTEYNEWS.COM</u> BY <u>BILL MARLER</u>

Although the United States is known world-wide as having one of the safest food supplies, there have been instances where some of the foods most commonly consumed in our country have resulted in tragedy.

- 1. Hamburger, E. coli outbreak 1992 1993: 708 ill, 171 hospitalized and 4 dead
- 2. Onion, Hepatitis A outbreak 2003: 565 ill, 130 hospitalized and 3 dead
- 3. Spinach, E. coli outbreak 2006: 238 ill, 103 hospitalized and 5 dead
- 4. Peanut, Salmonella outbreak 2008 2009: 714 ill, 171 hospitalized and 9 dead
- 5. Cantaloupe, Listeria outbreak 2011: 147 ill, 143 hospitalized and 33 dead
- 6. Cucumber, Salmonella outbreak 2015: 907 ill, 204 hospitalized and 6 dead

For complete details go to: www.foodsafetynews.com/2017/11/publishers-platform-five-deadliest-u-s-foodborne-outbreaks/ #.WgDNcFtSzIU www.foodsafetyne-outbreaks/ #.WgDNcFtSzIU www.foodsafetyne-outbreaks/ #.WgDNcFtSzIU

Tyson Foods Accepts Invitation to Expand Chicken Production in West TN

(continued from front page)

The \$300 million project is expected to create more than 1,500 local jobs once the new complex begins operations in late 2019 and will help the company meet strong consumer demand for its chicken.

"This is an historic day for Humboldt, Gibson County and West Tennessee," Humboldt Mayor Marvin Sikes said. "I want to thank Tyson Foods for their commitment to our community and region. The significant job creation and capital investment that will result from this project will have a positive impact on our community that will last for many years, and I could not be more excited about the future of Humboldt and Gibson County."

"Many years of dedicated work from countless Gibson County citizens and volunteers have laid the foundation for the arrival of this day," Gibson County Mayor Tom Witherspoon said. "There is not a doubt in my mind that Tyson Foods' tremendous job creation and capital investment will have a long lasting, positive impact in Gibson County that will ring in a new era of economic growth bringing opportunity for all of our citizens."

"Our company has been successfully producing chicken in Tennessee for more than 45 years, so we're pleased to expand our presence in the state with this major investment," said Doug Ramsey, group president of Poultry for Tyson Foods. "We're grateful for the invitation to become part of Humboldt and Gibson County. The location is attractive to us because of the strong support we've received from state and local leaders, the existing industrial park and availability of labor, as well as access to feed grains produced in the region."

Tyson Foods chose western Tennessee over potential sites in other states; however, company officials say some of those other sites will remain under consideration for future poultry production expansion.

"I want to thank Tyson Foods for choosing Humboldt as the location for its new operations and for creating more than 1,500 new jobs in Gibson County," Governor Bill Haslam said. "The new facility will be Tyson's fifth location in Tennessee and it means a great deal that a company of this magnitude will continue to grow its footprint in our state. I appreciate Tyson for its continued commitment to Tennessee and for helping us become one step closer to our goal of making Tennessee the No. 1 location in the Southeast for high quality jobs."

This is the second major economic development project Tyson Foods has initiated in Tennessee this year. In August, the company announced an \$84 million expansion of its Union City operations, which is expected to create about 300 jobs, which is in addition to the more than 1,000 jobs currently at the facility.

Including Union City, the company currently operates four facilities in the state, employing about 5,000 with an annual payroll of more than \$181 million. In its 2016 fiscal year, Tyson Foods paid Tennessee farmers more than \$61 million. The company estimates its total statewide annual impact for fiscal 2016, including payroll, grain purchases, utilities, property taxes and charitable contributions to be more than \$313 million.

About the Project

The new plant will produce pre-packaged trays of fresh chicken for retail grocery stores nationwide and is expected to process 1.25 million birds per week, increasing Tyson Foods' overall production capacity by the same amount. The payroll and payments to farmers from the new operation, along with its purchase of grain and utilities, is expected to generate an annual economic benefit to the state of Tennessee of \$150 million.

A chicken complex is comprised of a processing plant, hatchery, a feed mill and related operations. Tyson Foods will build these in and around Humboldt. The plant will be located within the Gibson County Industrial Park, just north of Humboldt and the company will contract with area farmers to raise chickens. Outside contractors will help build the project; Tyson Foods expects it will involve hundreds of workers.

"This project will enable us to provide even more fresh chicken to consumers across the country," said Tom Hayes, president and CEO of Tyson Foods. "As one of the world's leading protein companies, we continue to raise the world's expectations of how much good food can do."

Contact information

Farmers and ranchers who have interest in raising chickens for the new poultry complex are encouraged to e-mail TennesseeProjectFarmers@tyson.com

Farmers who have interest in selling Tyson Foods local grain for feed should e-mail LocalGrainServices@tyson.com

Contractors who have interest in construction of the complex should e-mail TennesseeProjectConstruction@tyson.com

Companies that wish to be suppliers for the project or related operations should e-mail TennesseeProjectSupply@tyson.com

It will be several months before the company will hire team members, but people who want to work for Tyson Foods are encouraged to frequently check the Tyson Foods Careers website.

Artificial peptide molecules can inhibit AI virus strains

Scientists have developed artificial peptide molecules that can neutralize a broad range of influenza virus strains.

Sept. 29, 2017 in PoultryWorld.net by Tony McDougal

The peptides, which are short chains of amino acids, are like proteins but with smaller, simpler structures. The designed molecules have the potential to be developed into medicines that target influenza.

The researchers from the Scripps Research Institute and Janssen Research and Development say the development of broadspectrum inhibitors, including some avian influenza strains, is extremely promising in the ongoing battle to prevent a global epidemic.

The developed peptides block the infectivity of most circulating strains of group 1 influenza A viruses, including the bird flu strain H5N1, which has caused thousands of infections and some human deaths in Asia.

The researchers designed the peptides to mimic two recently discovered "super-antibodies" that can neutralize influenza A strains. While antibodies are expensive to produce and must be delivered by injection or infusion, the peptides developed have the potential to be delivered via pill-based drugs in the future.

The peptides showed high-binding affinity for a broad set of group one influenza A viruses, as well as a potent ability to neutralize infections with these viruses in laboratory experiments.

lan Wilson, co-senior investigator at the Scripps Research Institute, said: "Making small molecules that do essentially what these larger, broadly neutralizing antibodies do is a really exciting and promising strategy against influenza, as our new results show."

The study was published as an online First Release paper in Science this week.

□

Fight AI: China can now use recombinant interferon

Nov. 24, 2017 excerpts from PoultryWorld.net

Chinese scientists have been given another weapon in their armory in the fight against bird flu. They can now use recombinant chicken alpha interferon, a naturally occurring immune stimulant, in the prevention and treatment of **avian influenza**.

To learn more go to: <a href="https://www.poultryworld.net/Health/Articles/2017/11/Fight-Al-China-can-now-use-recombinant-interferon-216453E/?cmpid=NLC|worldpoultry|2017-11-24|Fight Al: China can now use recombinant interferon □

USDA OK's DNA poultry vaccine

Information from a Nov 14, 2017 article by Lisa Schnirring | News Editor | CIDRAP News

In the latest avian flu developments, a US vaccine company announced that the USDA has conditionally approved the first DNA avian flu vaccine for chickens.

AgriLabs, a vaccine company based in St. Joseph, Mo., yesterday announced that the USDA has conditionally approved the first DNA vaccine licensed for chickens, which targets highly pathogenic H5 avian influenza, in case vaccine stockpiling is needed to control future outbreaks.

In a statement, the company said the vaccine is made by splicing an antigen related to the highly pathogenic H5 subtype into a bacterial plasmid, which is multiplied, purified, and administered with an adjuvant. AgriLabs said the approval marks the first DNA-based flu vaccine for veterinary use and is one of the first DNA vaccine approved in the United States for food animals.

Steve Schram, president and chief executive officer of AgriLabs, said DNA vaccines can be useful in fighting current and emerging animal diseases, because vaccine development and production are far faster than conventional vaccine platforms. Another benefit of DNA vaccines is that they don't expose animals to the disease-producing organism and pose no risk of a modified pathogen mutating back to a virulent form, he said.

An adjuvanted vaccine also enables reduced dosing, making it more economically feasible, Schram said.

http://www.cidrap.umn.edu/news-perspective/2017/11/new-avian-flu-outbreaks-noted-usda-oks-dna-poultry-vaccine

NIH awards \$5.8 million to develop AI vaccine

Nov. 29, 2017 from Poultry Times

EpiVax Inc., a vaccine development and immune engineering company based in Providence, R.I., has announced it is part of collaboration supported by a \$5.8 million award from the National Institutes of Health (NIH) to develop a new type of vaccine against H7N9 avian influenza.

Scientists using bioinformatics and molecular modeling techniques will engineer the H7N9 hemagglutinin (HA) to resemble seasonal flu, which could help trigger immune memory and help conventional HA-oriented flu vaccine protect against H7N9, the company said. EpiVax's first-generation H7N9 vaccine is currently in clinical trials in Australia.

From LPAI to HPAI: How does it get there?

By Dale Barnett, Executive Director of TPA for the Nov. 20, 2017 special diseases edition of Poultry Times

Mutation, recombination or reassortment? One of my daughters is a nursing student currently taking her first college microbiology course. While visiting her in Cookeville, TN earlier this semester I was curious to see what level the material was being presented, so asked to see her textbook. In doing so, I took advantage of the opportunity to review what it had to say about the behavior of viruses and how they can change.

My review was a reminder to us all that the exact means by which any virus changes can happen via a mutation, recombination or some form of reassortment (mixing) of genetic material (within its own population or, with other forms of similar virus). A review of these definitions was time well spent, for I had been noticing that even the experts speaking at the various meetings around the country over the past few years have not always been sure how to simply describe all of this in layman's terms, as to what is actually happening when a virus with low pathogenicity ("low path") converts to a highly pathogenic form. The genetic makeup and sequence must be deciphered each time to truly know and this can differ each time a change occurs. What is certain, however, is that this can happen, it does happen, none of this can be controlled (at least not for now), and it will forever be problematic. We are witnessing adaptation and evolution at its best – from the perspective of the virus.

Throw in a reminder of how swine flu came about and this topic gets really scary, really fast. Ascertaining that humans affected with a human form of a flu virus are never exposed to birds carrying any form of the avian influenza virus should be taken very seriously. This particular textbook only briefly addresses avian influenza, but while you and I are concerned about protecting the poultry industry, the larger message for the student is about the possibility of these particular viruses changing and becoming endemic – or even worse, pandemic – amongst and across the human population. Wild hogs do exist in some of these areas where wild birds carrying the low path virus are hanging out and passing through. Yikes.

Why the current North American wild bird lineage is not transmissible from birds to humans is actually our good fortune in all of this. Will this continue to be the behavior of the viruses we are experiencing in the U.S.? Will there be other variations of these viruses facing us down the road? Why the Eurasian lineage in China has become transmissible to humans is of course most unfortunate, but the fact that it cannot spread from human to human is the fortunate part of that current situation. We are constantly reminded by experts at meetings and conferences we attend throughout the year that at all times we may be only one "mutation" away (be it via an actual mutation, recombination or reassortment) from any of this happening.

Why then has this virus in the U.S. is not expressing itself in broilers and other younger birds is all part of the further mystery (still, to me) as to how their immune system, that has not yet completely developed, is not capable of recognizing and developing certain diseases. Fascinating. Mother Nature, though, does have her ways of changing up these viruses, so let's not get too comfortable.

Will broilers and other younger birds continue to be unaffected?

How does it get into the houses? Along with the HPAI (high path) H7N9 avian influenza that broke on two broiler breeder (hen) farms in Lincoln Co., the fact that LPAI H7N9 was soon detected just counties away on primary breeder premises really raises the question of just how this virus is getting into these houses. The "epi" (epidemiological) report has been well viewed and discussed. While humans are believed by many to be the main means for lateral transmission once a break begins, how is it getting introduced into these houses from the wild? How does Al penetrate a fenced & gated, shower-in & shower-out facility where the ultimate in biosecurity measures are already being practiced?

Is the virus simply "falling from the sky" and being carried by the wind, to only then enter through the doors and ventilation? From the immediate surroundings, are song birds or rodents the source for bringing it even closer to, or even into, the houses? What about the houses where wild birds and rodents are not a problem or even a possibility – is anything else being overlooked?

Dr. Greg Rosales, formerly with Aviagen and now a private poultry health consultant who many of us greatly respect and admire, has shared with me that raccoons can potentially transmit AI. (A quick Google Scholar search reveals multiple scientific journal publications reporting just this which can answer further questions.) Can raccoons (opossums, etc.) harbor and subsequently spread this virus through excretions; or, are they tracking it onto concreted areas – for people to then unknowingly track inside? (Raccoons can also spread *salmonella*, *campylobacter*, and other enteric pathogen, by the way. Get rid of them and all other critters that may be tracking onto the padded and graveled areas, even if they are only thought to be remotely nearby!)

Dr. Eric Jensen, VP of Veterinary Services for Aviagen North America has further speculated that killdeer birds (a medium-sized plover, a *shorebird*, who may very well be comingling with viral sources in nearby wetlands and waterways) could be a potential source for bringing the virus onto the graveled areas immediately around houses where they often like to nest. These birds have been looked at in other epi reports and there is scientific literature substantiating shorebirds (along with countless other types of birds) as a possibility.

Ever since the 2015 break in the upper Midwest, I personally have wondered about the possible role of darkling (and other) beetles as a potential vector for introducing the low path virus into houses. Especially when the best of biosecurity measures are already in place, wild ducks and geese are not flying overhead or even nearby and the wind has been fairly still. (continued on page 37)

From LPAI to HPAI: How does it get there?

(continued from page 36)

Dr. Jim Arends, a leading poultry entomologist with NC State University, presented at our TPA growers meetings in TN several years ago on darkling beetle control. Jim was quick to point out that these beetles *can travel up to four miles in a day*. Beetles can come in contact with, and even feed on, *wild bird droppings*. My biggest question then was, how in the world can they exist as they can in primary breeder houses that have concrete floors? Turns out they can penetrate between the seams and around the walls and still burrow underneath the slabs. They can be everywhere and they are hard to control. Even Jim's best recommended program utilizing both chemical insecticides and the *Beauveria bassiana* fungal spores can take months to break the life cycle, to completely eradicate and control these suckers. For those of you in a position to do so, I challenge you to take a closer look at the beetles as a possible means of transmission of the AI virus and other pathogens. Even if you don't buy into my theory for possible AI transmission, another quick Google Scholar search readily reveals that beetles can harbor and transmit a multitude of other diseases, including *salmonella*, *campylobacter* and other enteric pathogens. Get rid of them, for good!

Lessons Learned. Everyone that has ever been directly associated with a break has had something to share that has hopefully benefited whomever unfortunately could be next. To add to the growing list of lessons learned, I offer the simple following:

- 1. Quick response within 24 hours of disease detection worked to contain and eliminate the high path virus in TN.
- 2. Protecting trade is paramount and affects the entire nation everyone must respect this as an industry and follow the lead of their state veterinarian and industry leaders as to when and how to make announcements; foreign governments some times hear the rumblings before your neighbor down the road does.
- 3. Premature announcements and rumors can be internally damaging for a poultry company; the company needs to be the first one to get official word to their customers if there are any announcements to be made.
- 4. Have a ready source of backup batteries for everyone's cellphones for all live production folks, respective agency folks, AHTs, and for everyone's staff that is coming and going.
- 5. Have a ready source for satellite phone capabilities, the virus has its own grid and that was sure enough the case for the index farm in TN.
- 6. The valves and connectors on all water trucks and foam machines do not always match up have a ready source of adapters so that available equipment and water does not go unused. USDA's Veterinary Stockpile has been asked by TN to start stocking and sending these items should there be future breaks.
- 7. If burial is an option for mass mortality disposal for your premise, have everything pre-determined and pre-approved to meet any and all state & local compliances, long in advance.
- 8. The complexes, the state and company veterinarians, the live managers, the state's departments of Agriculture, and the growers affected are all in crisis management mode during a break. These folks do not need to be on the phone telling someone they don't have time to discuss their product or services right then, or be put in a situation to have to defend why they will be using other products and services. If you are a vendor, please have your products and services sold *before* they are ever needed for a crisis situation! I really felt for the complex folks and veterinarians who were being so heavily called during this time.
- 9. The pressure to expedite the final C&D (cleaning & disinfection) processes for virus elimination heavily lies on the farm or farms last to break. How do you know if you are going to be amongst the last to break? Who rides herd on this so that trade relations can be restored as quickly as possible? Discuss this in your Al planning meetings and during your state's tabletop exercises as an industry.
- 10. Know what starts the clock for virus elimination clearance with OIE. Turned out that the decision to allow for burial instead of the birds being composted delayed starting the clock in TN by a few extra weeks. Nobody knew this at the time; APHIS/ USDA has since been asked to address this.
- 11. Trade with some countries can take additional weeks and even months to be restored once the final premise is released and this impact continues to be greatly felt.
- 12. The complexes should verify that all EMRS (Emergency Management Response System) premises data is properly and fully entered with APHIS/USDA long before any permitted movement ever needs to be requested.
- 13. It is possible for a commercial operation that owns their own birds, is not integrated and is not participating voluntarily in the NPIP (National Poultry Improvement Plan) to simply depopulate, go out of business and refuse to perform the C&D processes for virus elimination. While this did not happen in TN, this should be very concerning for our industry.
- 14. The relationship of TN's state vet with the surrounding state vets and company vets was most commendable, and that worked exceptionally well also.

Opportunities for ventilation shutdown. As many of you would agree, our industry is so fortunate to have Dr. John Glisson leading and overseeing the research efforts for USPOULTRY. He is quite the visionary in so many ways. Under his leadership and oversight, the research that USPOULTRY funded at NC State University that has recently provided insight on using ventilation shutdown as a humane depopulation method when used with heat and CO₂ is to be highly recognized, appreciated and commended. A lot of money has been spent foaming birds, especially during the 2015 high path break in the upper Midwest, and the foaming process is additionally very slow and tedious. (continued on page 38)

From LPAI to HPAI: How does it get there?

(continued from page 37)

Many birds die from disease before they can ever be euthanized by the foam. The goal should always be to depopulate and dispose of infected birds within 24 hours for optimal virus containment and elimination. The foaming process can take several days for a single premises. It can even take more than one day just for the index house alone. Sick and dying birds cannot always be easily moved or herded to expedite the foaming processing and minimize the square footage of space to be foamed.

APHIS/USDA hosted a poultry summit on AI in August in Riverdale, MD that I was able to attend. There has also been a follow up conference call with industry in late September to continue discussing the low-path situation at great length. In a nutshell, USDA simply does not have the funding that may be needed to fully pay for indemnity to depopulate and eliminate virus on low path premises during a large break, even though these birds must be depopulated. Ventilation shutdown, along with heat and CO₂, is an obvious part of the solution to me and our industry must stand up to any opposition. Activists should not be making decisions for us that only prolong the inevitable. Someone please explain to me how it is more humane to let birds die on their own hours or even days later simply because the very hardworking foaming crews haven't been able to get to them yet. Activists should not be spending money for us (and the rest of the tax payers) that would be better spent controlling low path cases that could very well result in an even more costly high path appearance.

Another way to stretch the dollar for the virus elimination part of this is to high heat these houses as the final step. Heat penetrates everything that chemicals can't always reach - soil, wood, cracks, crevices, attics, equipment, etc. and it is not caustic to equipment. We need to do all we can to subsequently help keep the growers in business and protect their equipment when making C&D decisions to eliminate virus. APHIS/USDA has been perfecting their heating protocol and it looks like a no-brainer to me.

Lastly, I'd like to personally thank and recognize Dr. Charlie Hatcher, TN's state veterinarian, and Dr. Bruce McLaughlin, the director of the Kord Veterinary Diagnostic Lab, Dr. Shawn Bolton, emergency coordinator with APHIS/USDA for our TN region, Dr. Mark Krause, Regional APHIS Director for TN/AL, APHIS/USDA overall and the NVSL (the APHIS/USDA National Veterinary Services Laboratory), and everyone's respective team members - for everything that everyone did to prepare for and then deal with our break so efficiently and effectively. I remember being on a conference call led by Dr. Hatcher and Dr. Tony Frazier (AL's state vet) not long after the index farm broke in TN and low path was being found in other areas. Dr. Hatcher confidently assured everyone that "we'll get through this", and sure enough we quickly did. The 24 hour response plan worked and the two years of dedicated preparations, along with the full support of our Commissioner of Ag, Jai Templeton, and Governor Haslam, sure paid off for TN.

May we never be in this situation again, but let us all never forget that the behavior of the AI viruses will unfortunately only continue

The Best Way to Prepare Your Poultry Farm Taxes

Written by Live Oak Bank

As a poultry grower, you are responsible for both your personal and business expenses. Tracking your finances, opening a savings account and having an emergency fund are just a few things you can do to increase the health of your poultry business. As we approach the year's end, thinking about the upcoming tax season is vital. It may seem early, but it's never too soon to prepare your poultry farm taxes.

The steps below will help you get organized for the new year:

1. Schedule a Meeting with Your CPA.

First and foremost, meet with your CPA or accountant over the next three months. He/she will go over the best practices to organize your finances and help you plan for the remaining months. Remember, once the year ends, all new expenses will move to the 2018 budget.

2. Prepare for Your Tax Return.

To prepare your poultry farm taxes, you will need to organize the following:

- * Income Statements These are the statements you receive from the integrator.
- * Interest Paid on Your Loan Your bank will email you this.
- * Expenses This includes any costs incurred aside from your integrator statements including:
 - * Auto Expenses (mileage or actual expenses)
- * Bank Fees

* Computer and Internet

* Insurance

- * Labor
- * Legal or Professional Fees (lawyer or accountant)
- * License and Permits
- * Property Tax * Savings

* Supplies

* Uniforms

* Telephone * Rock

* Utilities (Include electric, gas, water, security system, disposal fees or dumpster fees.)

If you have alternative income sources or expenses for the farm like cattle or hay, you will need to include these as well. Ask your accountant if it makes sense to file affiliate income and expenses as a separate Schedule F for the poultry operation. This will allow you to keep track of income and expense for each operation. (continued on page 39)

FREE Technical Assistance with Solar Assessment & other Energy Needs on the Upper Cumberland

Tennessee Tech's Center for Energy System's Research has started a service outreach to farms and businesses in the Upper Cumberland region of Tennessee.

This service outreach is made possible in part by a grant from the United States Department of Agriculture (USDA).

How to use this service

Express your interest in getting help from us by using our contact information. After a conversation, a questionnaire will be sent to you. After filling out the questionnaire and returning it, we will contact you with any follow up questions and schedule a site visit. Reports and follow up visits might also be necessary to resolve any outstanding questions.

All information provided by you will be held strictly confidential.

Sarvica

The primary service offered: To determine the suitability of a proposed spot for solar power conversion into electrical energy by conducting solar survey and other tools.

- ◆ Potential amount of electrical energy (units) that can be generated on your location
- Potential savings (\$)
- Potential revenue (\$) if electricity is fed back in to the grid
- ♦ Estimation of installation cost
- ♦ Availability of discounts and subsidies from the federal/state governments
- ◆ Actual Solar Radiation w/ & w/o shading (kw/m2/day)
- ◆ Actual AC Energy w/ &w/o shading (KWH)
- Payback period
- ♦ Actual/Ideal site Efficiency %
- ◆ Total Solar Resource Fraction (TSRF)

Other Services

- ♦ Power reduction through lighting assessment.
- Inverter specification –Inverter size and type can be recommended.
- Protection –Utilizing in-house expertise in smart metering and protection, a strategy can be recommended.
- ♦ Solar station for pumping water.
- Chicken coops and other animal habitats need to be warmed in cold winter months and solar heating can meet this need.
- Misc. –With an entire College of Engineering to draw upon, specific expertise can be found and harnessed to address end recipient's specific technical assistance needs.

Contact Information

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The Best Way to Prepare Your Poultry Farm Taxes

(continued from page 38)

Often, your CPA will also ask to see your bank statements. Have these documents ready to keep the process moving. The more information you can provide your CPA, the better. The more organized you are, the less stressed you will feel when tax season rolls around.

4. Track Expenses.

How you track your expenses is very important. Purchase a receipt holder and keep all receipts until the end of the year.

5. Pay Yourself.

When it comes to tax savings, paying yourself can help you save and prepare for the future. If you are not comfortable with this concept, you will soon learn that investing in yourself is as important as investing in your business.

Following these steps will enable you to plan for the upcoming tax season and have peace of mind moving into the new year. Keep up with our poultry resources by visiting liveoakbank.com/ag



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NEWS FROM AROUND THE COMPLEXES

Glen Fletcher has recently been named Processing Plant Manager for **Koch Foods** - **Morristown.** Glen was previously the Maintenance Manager in Vienna, GA with Tyson Foods, Plant Engineer for Golden Boy Foods from 2013-2016, Plant Manager for Coleman Natural Foods from 2011-2013 and Plant Manager for Pilgrims/JBS from 2007-2011.

Hubbard LLC – On November 6, **Leslie Eggleston** was appointed Premium Specialist. Leslie is no stranger to Hubbard having spent nearly 5 years in flock service in the Pikeville area. Hubbard has a large opportunity in the field of slow growing genetics & Leslie will spearhead Hubbard's efforts. He will be pivotal in the Global Animal Partnership (GAP) trials at the University of Guelph which will certify slower growing breed options.

Hubbard is very pleased to announce that **David Fyfe** has accepted the position of Global Business Director. In this newly created role he will take the lead of Hubbard's Global Sales, Technical and Marketing departments. David will report directly to Olivier Rochard, CEO of Hubbard.

David originates from Scotland where he graduated in 1981 from Auchincruive Agricultural college. David's career stretches back over 36 years in the global poultry business starting as Management Trainee within the companies R&D facilities, working his way up through the UK production and hatcheries before being appointed as Production Director of the French facilities in 1986.

In 1988 he was appointed as Sales and Technical Manager Asia before being appointed as Business Director Asia in 1997 where he continued the successful development of Hubbard sales and product strategies.

WHAT DO YOU WANT TO DEAD 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.

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