

# TPA NEWSLETTER

*"Serving Tennessee's commercial poultry industry"*



Winter 2019



*We want to take this opportunity to let you know how much you are appreciated*

*Best Wishes for a Merry Christmas and a Happy New Year*

## vND hits California backyard turkeys, feed store chickens

NOVEMBER 26, 2019 BY [ROY GRABER](#) FROM [WATTAGNET.COM](#)

Virulent Newcastle disease (vND) has been confirmed at two more locations in San Bernardino County, California.

According to a report released by the OIE on November 25, vND was detected in a backyard flock of non-commercial turkeys and in chickens at a retail feed store.

There were 30 susceptible turkeys in the backyard flock. The flock was depopulated and disposed of, according to the OIE. There were 144 chickens at the retail feed store, all of which were also killed and disposed of. □

## China Lifts Ban on U.S. Poultry Imports

November 14, 2019 in [FeedStuffs.com](#) by Jacqui Fatka

After banning all U.S. poultry since January 2015 due to an avian influenza outbreak, China announced Thursday that it will lift its ban on U.S. poultry and poultry products. The ban was enacted after the detection of highly pathogenic avian influenza (HPAI) in the U.S. While the U.S. has been free of HPAI since 2017, China had yet to lift the ban.

*Read more on page 9* □



*The Koch Foods debone plant in Morristown, TN was built in 2005 and employs 550 people.*

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## Cobb-Vantress certified as avian influenza clean compartment

The US Department of Agriculture's (USDA) National Poultry Improvement Plan (NPIP) recently certified Cobb-Vantress' US operations as an Avian Influenza Clean Compartment. The company's US-based pure-line facilities, including pedigree and great-grandparent farms, feed mills, and hatcheries, were certified after extensive USDA/NPIP auditing that confirmed all biosecurity and flock management practices met program requirements. This was a complex process that took more than 2 years of planning, preparation and auditing to complete. Compartmentalization was introduced by the World Organization for Animal Health in 2002 and was adopted by the NPIP in 2006. □

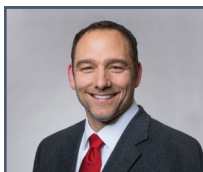


*Dr. Denise Heard (right), former NPIP senior coordinator, presents the certificate to Melissa Phillips (left), quality assurance auditor and NPIP coordinator at Cobb-Vantress. Photo: Cobb-Vantress.*

## Dean Banks Named President of Tyson Foods

November 6, 2019

Tyson Foods, Inc. announced that its board of directors has named independent director Dean Banks, 46, president of the company, effective Dec. 20, 2019. Noel White, 61, currently president and chief executive officer, will continue as CEO. In his new role, Banks will report to White and oversee the company's business segments. Banks will remain a member of the Tyson Foods board and will be considered a non-independent director.



[Click here for full article](#) □

## NCC Applauds Signing of US-Japan Trade Deal

On September 26, 2019, info from the NCC

The United States and Japan outlined [initial details of a trade deal](#) on Wednesday [9/25/19] as the countries work on details of a broader agreement in the coming months.

Under the agreement, frozen U.S. poultry will be among the agricultural products that will benefit from staged tariff elimination.

"Under the U.S.- Japan Trade Agreement, frozen chicken products will receive favorable tariff reductions enabling our products to compete more effectively with those countries in the Trans-Pacific Partnership," said National Chicken Council President Mike Brown.

"While final details regarding agriculture still need to be worked out, today's signing is welcome news and we would like to thank President Trump, Secretary Perdue and Secretary Lighthizer for their work negotiating trade deals that stand to benefit U.S. chicken."

According to USDA, U.S. chicken exports to Japan in 2018 were 19,265 metric tons valued at \$32.5 million. Fully removing tariffs would stand to benefit the U.S. industry and lead to increased exports of U.S. chicken products.

The agreement does not have to be approved by the U.S. Congress, but it does have to be approved by the Japanese Diet. The Diet convenes its next session, known as an extraordinary session, on October 4, 2019. The extraordinary session is set to end on December 10, 2019. □

## WELCOME NEW ALLIED MEMBERS



Mary K. Foy  
479-387-6972

## FAIRMOUNT POULTRY

Fairmount Poultry  
Mark Owens  
706-337-5941

## TPA BOARD of DIRECTORS

**President** - Andrew Blair  
Tyson Foods - Shelbyville, TN  
(731) 796-1519  
[andrew.blair@tyson.com](mailto:andrew.blair@tyson.com)

**1st VP** - Shane Joyner  
Tyson Foods - Union City, TN  
(731) 796-1733  
[shane.joyner@tyson.com](mailto:shane.joyner@tyson.com)

**2nd VP** - Chynette Todd  
CT Consulting - Cookeville, TN  
(931) 704-2336  
[chynette.todd@gmail.com](mailto:chynette.todd@gmail.com)

**Secretary/Treasurer** - Brian Johnson  
Cumberland Poultry - Franklin, KY  
(217) 820-3530  
[Brian.johnson@agcocorp.com](mailto:Brian.johnson@agcocorp.com)

**Past-President** - David Wilds  
Koch Foods - Morristown, TN

### TPA Board Members

Scott Black - Cobb-Vantress  
Darryl Brown - Grower, Lawrenceburg, TN  
Brandon Gibson - Keystone Foods  
Shane Guy - Kemin Animal Nutrition  
Clint Lauderdale - Jones-Hamilton Co.  
Jeremy Martin - Aviagen  
Tom McCue - Tyson Humboldt  
Dale McLerran - Grower, Moss, TN  
Brad Nance - Pilgrim's  
Dan Nuckolls - Koch Foods Chattanooga  
Bart Smith - Sunbelt Rentals  
Richard Stewart - River Valley Ingredients  
Don Stone - Marel Inc.  
David Tallent - Grower, Spring City, TN



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**zoetis**



## Tyson introduces line of air-fried chicken pieces

By [Susan Kelly](#) on 10/25/2019 in [MeatingPlace.com](#)

Tyson announced the launch of air-fried chicken nuggets, breast strips and patties that come frozen for baking in the oven.

The items are made with all white meat chicken raised with no antibiotics ever and are coated in seasoned, crispy breading. The products have 75% less fat than USDA data for breaded and fried boneless chicken, Tyson said in a press release.

Air fryers use circulated hot air with minimal oil to mimic the texture of frying. Tyson said about 10 million air fryers were sold to U.S. consumers between May 2017 and March 2019, citing figures from market research firm NPD group. The company's new products do not require an at-home air fryer to cook. □

## NEWS FROM AROUND THE COMPLEXES

**Koch Foods** Chattanooga has announced **David Thevenet** as their new broiler manager and **Jody Harper** as the new breeder manager.

**Kyle Richey** is the new breeder manager for **Keystone/Tyson Foods** in Franklin, KY. Kyle previously worked at the Lafayette Hatchery for Cobb-Vantress, Inc.

**Dusty Cagle** is the new Senior Manager at the **Cobb-Vantress** Lafayette hatchery. Dusty was formerly the pedigree manager for Cobb at their Dry Creek Pedigree Farm.

**Randy Yates** started a new position with **Cobb-Vantress** in September as their Sr. Product Manager, based in Springdale, Ark.

New team members for the **Tyson Foods** Humboldt complex include Breeder Manager **Blaine Cultra** (formerly with Tyson OBC); Breeder Service Tech **Katelyn Barker** (formerly the 4-H Extension Specialist in Gibson Co.); Feed Mill Manager **Tim McCreless** (from Albertville, AL); Feed Mill Maintenance Supervisor **Matthew Bynum** (formerly with the Tyson OBC feed mill)

## DATES TO REMEMBER

### IPPE

January 28-30, 2020  
GA World Congress Center  
Atlanta, GA

### TPA SERVICE TECH TRAINING

February 26, 2020  
Wilson County Ag Center  
Lebanon, TN

### USDA REAP GRANT

Deadline for growers  
March 30, 2020

### SPRING SCHOLARSHIP

#### FUNDRAISERS

#### SPORTING CLAYS

April 8, 2020  
Nashville Gun Club

#### GOLF TOURNAMENT

April 9, 2020  
Hermitage Golf Course

### TPA ANNUAL MEETING &

#### SUMMER GETAWAY

August 7-8, 2020  
DoubleTree Nashville Downtown

## ALLIED MEMBER NEWS

**Jones-Hamilton Co.** announces PLT® litter amendment, the product created to mitigate the ammonia challenge and safely lower pH emerging from the industry's move to built-up litter, celebrates its 25<sup>th</sup> anniversary this fall. If you have a litter management story to share you can [enter their sweepstakes](#) for a chance to win a gift card!!!

**Marel** [recently] celebrated 75 years of operations at its location in Gainesville, Georgia. In 1944, Gainesville Machine Company was established as a metal working job shop, specializing in welding fabrication and machining. Today, Gainesville is Marel's key manufacturing facility operating in North America and part of Marel's global supply chain, which spans 13 manufacturing sites in total.

The World Food Prize announced that it will honor R.W. and Mary Nelson, founders of **Kemin Industries**, with the 2019 Robert D. Ray Iowa SHARES Humanitarian Award. The award will be given to the Nelsons for their profound humanitarian commitment as manifested in their outreach to remote parts of distant countries to alleviate the suffering of villagers and help rebuild communities affected by devastating natural disasters as well as their many works of charity and assistance closer to home.

**CTB, Inc.**, has appointed **Joost Weel** as the new Managing Director of **Meyn Food Processing Technology**. In his new role Joost will lead the company with the focus on customers and innovation to continue the company's worldwide success. Weel has been with the company for 9 years and joined Meyn in 2011 as a Group Controller to be promoted in 2015 to CFO. Joost holds a Master of science from the Vrije University Amsterdam with a major in Accounting and has a family with three children.

## AAAP Publishes 8th Avian Disease Manual

November 13, 2019 in [PoultryHealthToday.com](#)

The American Association of Avian Pathologists (AAAP) has released the 8th edition of its venerable Avian Diseases Manual.

[Click here for full article](#) □



## Tyson Humboldt Construction update

Photos below taken on Nov. 20<sup>th</sup> highlight the progress made for new \$300 million Tyson complex in Humboldt, TN. Tyson broke ground in May of 2018 and will process 1.6 million birds per week once the plant is in full operation. David Corvin, Live Production Manager, shares that it will be the end of 2020 or the beginning of 2021 before the plant opens, at which time they will begin with second processing of WOGs. The complex held an open house on Nov. 20<sup>th</sup> at their first hen farm, owned by Brent Griggs and his family of Trenton, TN, and the first pullets were placed on Nov. 22<sup>nd</sup>. Construction of the feed mill and hatchery are well ahead of schedule and may be used to support other complexes until needed fully for the Humboldt operations. □



*Pics left to right, top to bottom:*

1. Humboldt's Live Production Manager, David Corvin, welcoming everyone at the Nov. 20<sup>th</sup> open house at their first breeder farm for the Complex
2. Mike Rau - Complex Safety Manager, Matthew Bynum – Feed Mill Maintenance Supervisor, Blaine Cultra - Breeder Manager, Tim McCreless – Feed Mill Manager, Megan Flowers – Complex Administrator
3. Inside of house 1 of 3 at the Brent Griggs breeder farm in Trenton, TN
4. Ribbon cutting at Brent Griggs' breeder farm. These 3 houses were built by Reliable Poultry in just 8 weeks (normal is ~15 weeks)! The first flock of hens was placed two days later on Nov. 22<sup>nd</sup> and were grown on the first of the two pullet farms built to date in Gibson Co.
5. Live Production office, Humboldt, TN, located at the front of this 28 acre property with the hatchery at the far end
6. The 102,000 sq. ft. hatchery will be ready next spring (2020), well ahead of the live production schedule needs for this complex. Eggs trucks will arrive at the door to the right (view is blocked by the temporary chain link fence). The eggs and crates will go into a fumigation room before entering the hatchery, and the crates cleaned and disinfected before they leave.
7. The feed mill was poured over the course of 11 continuous days, using two crews non-stop, rain and shine. This mill will be capable of processing 14,460 finished tons/week, features two 800 hp pellet mills and is projected to be in operation by March of 2020.
8. The ~385,000 sq. ft. plant, under construction. The plant will start receiving WOGs for second processing in Dec. of 2020 and they expect to receive their first live birds in March of 2021. □



## Tennessee Department of Agriculture Adds New Business Consultant

November 14, 2019

NASHVILLE – Agriculture Commissioner Charlie Hatcher, D.V.M. is announcing the appointment of Will Freeman as a business consultant for the Tennessee Department of Agriculture (TDA).

Freeman will administer the Agriculture Enterprise Fund (AEF), an incentive program that supports job creation and economic development by facilitating agricultural development in Tennessee. He will also assist with public outreach for the Business Development Division.

“We are excited for Will’s new role and opportunities within our department,” Commissioner Hatcher said. “We expect him to be a valuable asset to Tennessee producers and businesses through the AEF, and we are confident that he will follow through.”

Freeman most recently worked as the department’s public information officer, where he helped to coordinate internal and external communications. He earned a degree in Agricultural Leadership, Education, and Communications from the University of Tennessee, where he also served as student body president and represented the interests of more than 27,000 students. In addition, he was a member of the Alpha Gamma Rho Fraternity.

“The AEF program directly falls in line with Commissioner Hatcher’s priority of increasing profitability and viability of our farms and forests,” Freeman said. “I am truly thankful for this opportunity to provide support to Tennessee’s agriculture and forest-product businesses.”

Freeman grew up on a farm in Portland, Tenn. His family specializes in poultry, beef, and forage production.

Tennessee agriculture and forest-product businesses with questions about the Agriculture Enterprise Fund can contact Will at 615-289-7955 or by email at [william.h.freeman@tn.gov](mailto:william.h.freeman@tn.gov).

The Tennessee Department of Agriculture’s Business Development Division connects business owners and entrepreneurs to resources, offers ideas for innovation opportunities, and facilitates relationships with organizations and agencies that can assist. For more information, visit [www.tn.gov/agbusinessdevelopment](http://www.tn.gov/agbusinessdevelopment). □



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## Propane Update

Propane spot prices remain low in spite of the Midwest situation.

**SPOT PRICING:** Mont Belvieu Propane Spot Price on Nov. 25, 2019 was \$0.546, down -21% from \$0.685 one year ago. The lowest spot price to occur for the year has been \$0.433 on Oct. 3<sup>rd</sup> and the highest spot price to occur this year was on Feb. 22<sup>nd</sup> at \$0.720.

Allowing for an average of \$0.41 per gallon for tariffs, handling and delivery to most areas, the average current retail price should be roughly \$0.96/gal. Larger accounts can often negotiate a lower price agreement by as much as \$0.05/gal., or more.

Propane supplies to TN originate from the Mont Belvieu hub. See article below to learn more about the Midwest shortage and delivery issues due to the high demands for drying grain that was harvested at above average moisture levels this year. Propane supplies to that region originate from the Conway, KS hub.

To follow Mont Belvieu spot pricing [https://ycharts.com/indicators/mont\\_belvieu\\_propane\\_spot\\_price](https://ycharts.com/indicators/mont_belvieu_propane_spot_price). □

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## U.S. states declare emergencies to help farmers hit by propane shortage

Nov. 18, 2019 from [Reuters](#)

Regional shortages of propane, which is used for heating homes and barns and by farmers to dry their crops, have led to emergency declarations covering nine U.S. Midwest states amid late harvests of soggy grains.

Iowa, Minnesota, North Dakota and Wisconsin declared state emergencies beginning in late October, and continued last Friday to ease hours of service or load restrictions on delivery vehicles. Federal motor carrier regulators later issued a regional waiver covering those states plus Illinois, Kansas, Missouri, South Dakota and Nebraska to help alleviate local shortages aggravated in part by a Midwest pipeline outage.

There is no nationwide shortage and residential prices for the home-heating fuel recently were about 22% below that of a year ago.

Spring flooding in U.S. Midwest farming states led to late harvests that have triggered a surge in demand for powering grain dryers to reduce moisture in crops to ready for sale or to safely store corn and other grains.

A Wednesday update by the U.S. Department of Agriculture on the U.S. corn harvest will give suppliers insight into future demand, said Lesley Garland, vice president of state affairs at trade group National Propane Gas Association. The harvest was 66% complete last week, well below the 5-year average of 85% for this time of year.

Propane carriers faced four- to six-hour waits last week at the Conway, Kansas, propane terminal that is the nation's second-largest, and drivers were facing restrictions due to the wait, one official said.

"There is plenty of propane on hand in the country," said Greg Noll, executive vice president of Propane Marketers Association of Kansas. "We just need to get it from the points that have it on hand to the points where it is needed."

Texas, which is home to the nation's largest storage in Mont Belvieu, reported no emergency or shortage. *[TPA note: this is the source for all propane to TN].*

Propane and propylene stocks were 97.6 million barrels the week ended Nov. 8, up nearly 14 million barrels from a year-ago, the U.S. Energy Information Administration reported last week. Average wholesale propane prices in the Midwest were 78 cents a gallon excluding taxes, flat from a year earlier.

Reporting by Arpan Varghese and Nakul Iyer in Bengaluru and Gary McWilliams in Houston; editing by Bill Berkrot

Our Standards: [The Thomson Reuters Trust Principles](#). □

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## RaboResearch: Pressure on Crop Prices to Remain

November 11, 2019 in [FeedStuffs.com](#)

In its new series of 10-year outlooks for corn, soybeans and wheat, the RaboResearch Food & Agribusiness group at Rabo AgriFinance underlined continuing long-term challenges for U.S. producers. Ending stocks will continue to be an issue for the crops, according to the outlooks, as the long-term trends for yield increases make up the difference in lower acreage numbers while demand remains flat. These stocks will keep a lid on commodity prices.

[Click here for full article](#) □

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## USDA Lowers 2019 Corn, Soybean Forecasts

November 11, 2019 in [Meat+Poultry.com](#) by Ron Sterk

The US Dept. of Agriculture in its Nov. 8 Crop Production report forecast 2019 US production of corn at 13,661 million bushels, down 0.9 percent from the October forecast and down 5 percent from 2018. Soybean production was forecast at 3,550 million bushels, down 304,000 bushels from October and down 20 percent from last year.

[Click here for full article](#) □

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## Daily Grain Review

All prices are reported in dollars/bushel, except soybean and corn oil is in cents/lb. and soybean meal is in dollars/ton.

[Click here for full article](#) □

## Long-Term Research Highlights Value of Poultry Manure

October 29, 2019 in [FeedStuffs.com](#)

Higher revenues linked to poultry manure application in continuous corn production suggest it may be more economical to transport manure over greater distances from poultry facilities to cropland.

[Click here for full article](#) □

## Broiler Hatchery

### Broiler-Type Eggs Set in the United States Up 4 Percent

Hatcheries in the United States weekly program set 237 million eggs in incubators during the week ending Nov. 23, up 4 percent from a year ago. Average hatchability for chicks hatched during the week in the United States was 81.9 percent. Average hatchability is calculated by dividing chicks hatched during the week by eggs set three weeks earlier.

### Broiler-Type Chicks Placed in the United States Up 4 Percent

Broiler growers in the United States weekly program placed 179 million chicks for meat production during the week ending Nov. 23, up 4 percent from a year ago. Cumulative placements from the week ending Jan. 5 through Nov. 23 for the United States were 8.72 billion. Cumulative placements were up 2 percent from the same period a year earlier.

[Click here for full article](#) □





## Litter Management

lit-ter / man-age-ment

1. Method of creating **optimal welfare conditions** for poultry through an understanding of litter dynamics from air quality to bacterial management.
2. Multi-dimensional problem-solving that leverages ammonia control, pH reduction, proper decaking, ventilation, safety and more to **enhance bird performance**
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## 172 US plants approved to export poultry to China

BY ROY GRABER ON NOVEMBER 25, 2019 in [WATTAGNET.COM](http://WATTAGNET.COM)

*Facilities include broiler, turkey and duck plants*

Following China's decision to end a four-year-old ban on poultry imports from the United States, 172 U.S. poultry slaughter and poultry processing plants are now eligible to ship products to China.

The plants approved include broiler, turkey and duck facilities.

Companies that are approved to export include: Butterball, Jennie-O Turkey Store, Farbest Foods, Prestage Foods, Tyson Foods, Foster Farms, Perdue Foods, Cooper Farms, Cargill Meat Solutions, Dakota Provisions, Jaindl Turkey Sales, Michigan Turkey Producers Co-op, Northern Pride, Pitman Farms, Plainville Brands, Turkey Valley Farms, Maple Leaf Farms, JGC Foods, Koch Foods, Simmons Prepared Foods, Mountaire Farms, Peco Foods, Wayne Farms, Mar-Jack Poultry, Case Farms, Amick Farms, Claxton Poultry, Pilgrim's Pride, Sanderson Farms, George's, House of Raeford Farms, Harrison Poultry, OK Foods, Fieldale Farms, B&B Poultry, Lincoln Premium Poultry, New Market Poultry, Tip Top Poultry, Crider Inc., and Allen Harim Foods.

China initially placed a ban on all poultry and poultry products from the United States in 2015 over concerns of the spread of highly pathogenic avian influenza. The United States has been free of HPAI since 2017, but the ban remained in place until China announced it would lift the ban on November 14.

Responding to China's decision, U.S. Secretary of Agriculture Sonny Perdue stated: "After being shut out of the market for years, U.S. poultry producers and exporters welcome the reopening of China's market to their products. America's producers are the most productive in the world and it is critical they be able to sell their bounty to consumers in other parts of the globe. We will continue our work to expand market access in important markets like China as well as other countries, to support our producers and U.S. jobs."

The full list of eligible poultry plants can be accessed on the U.S. Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS) website. □

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## Ag labor reform bill introduced in U.S. House

By [Susan Kelly](#) on 10/31/2019 info from [Meatingplace.com](#)

A bipartisan group of legislators on [Oct. 30, 2019] introduced an agricultural labor reform bill in the U.S. House that would expand the H-2A visa application program to year-round and offer a path for undocumented workers to earn legal status.

[The Farm Workforce Modernization Act](#) also would establish a mandatory nationwide E-Verify system for all agricultural employment. A summary of the legislation can be viewed [here](#). □

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## Gillibrand bill empowers FDA to chase down sources of food borne illnesses to wherever they go

By [Dan Flynn](#) on November 25, 2019 in [FoodSafetyNews.com](#)

Livestock operations with lettuce fields as neighbors may soon be getting visits, welcome or not, from the Food and Drug Administration (FDA) inspectors.

U.S. Senator Kirsten Gillibrand, D-NY, plans to introduce the Expanded Food Safety Inspection Act. Her bill gives FDA the power to chase down the source of pathogen contamination no matter where it goes.

[Click here for full article](#) □

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## USPOULTRY Statement on EPA Repeal of 2015 WOTUS Rule

The Environmental Protection Agency and U.S. Army announced the finalization of a rule to repeal the 2015 rule that expanded the definition of “waters of the United States” (WOTUS) under the Clean Water Act. John Starkey, president of USPOULTRY, released the following statement in response to the announcement.

“On behalf of our USPOULTRY members, we are pleased the EPA has honored its commitment to withdraw a regulation that was overly burdensome and clearly outside the jurisdictional authority prescribed to the agency by Congress. USPOULTRY was part of the coalition of organizations that brought legal action against EPA following the rule’s issuance, in what is commonly called the American Farm Bureau lawsuit. We are very pleased to see the matter settled in this manner, without the need for additional litigation. We look forward to continuing to work with EPA to finalize a regulation that protects surface water quality in a manner that does not infringe on the fundamental rights of law-abiding land owners.” □

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## Princeton Study: Antibiotic Resistance Increasing Globally

[John Maday](#) October 14, 2019 from [BovineVetOnline.com](#)

According to an analysis published in the journal Science, antibiotic resistance among bacteria affecting food animals has nearly tripled over the past 20 years.

The team of researchers from ETH Zurich, the Princeton Environmental Institute (PEI), and the Free University of Brussels collected information from nearly 1,000 publications and unpublished veterinary reports for their analysis, including a map of antimicrobial resistance in low- to middle-income countries.

For this analysis, the researchers focused on animal pathogens that can also cause disease in humans, such as *Escherichia coli*, *Campylobacter*, *Salmonella*, and *Staphylococcus aureus*.

According to the researchers, transition to high-protein diets in low- and middle-income countries (LMICs) has helped drive expansion of intensive animal production systems incorporating antibiotic use. Globally, 73% of all antimicrobials sold on Earth are used in animals raised for food, according to the report, and in many LMICs, farmers have easy over-the-counter access to medically important antibiotics.

The researchers note that between 2000 and 2018, the proportion of antibiotics showing rates of resistance above 50% in developing countries increased in chickens from 0.15 to 0.41 and in pigs from 0.13 to 0.34. This means that antibiotics that could be used for treatment failed more than half the time in 40 percent of chickens and one-third of pigs raised for human consumption.

They conclude that, in regions where resistance is emerging, there is a window of opportunity to limit the rise of resistance by encouraging a transition to sustainable animal farming practices. High-income countries, where antimicrobials have been used on farms since the 1950s, should support this transition—for example, through a global fund to subsidize improvement in farm-level biosafety and biosecurity. □





**AG LIGHTING**  
INNOVATIONS

# AG 25 LED FIXTURE

**25 WATTS**

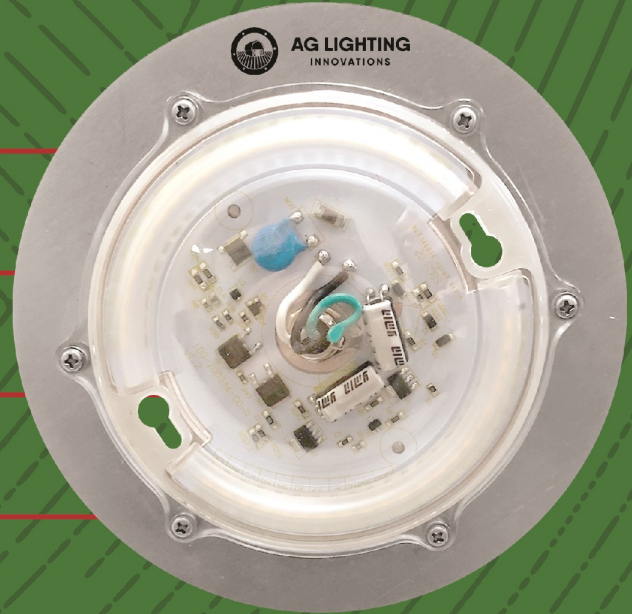
**DIMMABLE**

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"And the Word became flesh and dwelt among us, and we have seen his glory, glory as of the only Son from the Father, full of grace and truth." - John 1:14



## Perdue Veterinarian Seeks Answers to Inconsistent Foodborne Pathogen Load

October 28, 2019 in [PoultryHealthToday.com](https://poultryhealthtoday.com)

Taking a closer look at why incidence of Salmonella and Campylobacter varied widely on farms in the same production system helped to demonstrate the importance of management and communication with growers, Bruce Stewart-Brown, DVM, senior vice president, food safety, quality and live production, Perdue Farms, told Poultry Health Today.

[Click here for full article](#) □

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## US Poultry Vets: Disease Control and Food Safety Identified as Future Research Priorities

November 7, 2019 in [PoultryHealthToday.com](https://poultryhealthtoday.com)

More research is needed to develop vaccines and strategies to tackle poultry disease and reduce food safety issues linked to poultry production, according to surveys aiming to better understand the needs of practicing poultry veterinarians. Surveys carried out by the American Association of Avian Pathologists (AAAP) found veterinarians working across the broiler, egg and turkey sectors believe food safety should be a high-priority area for future research, alongside vaccine and pharmaceutical development.

[Click here for full article](#) □

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## Research shows persistent salmonella on processing equipment

By [Rita Jane Gabbett](#) on 11/6/2019 from [MeatingPlace.com](https://meatingplace.com)

USPOULTRY and the USPOULTRY Foundation announced the results of a funded research project at Clemson University in Clemson, S.C., in which researchers found persistent salmonella strains on processing equipment.

Dr. Kay Cooksey and colleagues from Clemson University evaluated poultry parts (cut pieces) coming out of second unit processing to see if that product had an increased salmonella prevalence compared with whole poultry carcasses processed in the same plant.

Results indicated that poultry parts resulting from second processing have more salmonella and the predominant patterns and isolates are significantly associated with the persistent strains on the processing line.

A complete report, along with information on other funded research, may be obtained by going to USPOULTRY's website, [www.uspoultry.org](http://www.uspoultry.org).

The research is titled: "Project #BRU002: Evaluation of Risk Factors Associated with Salmonella Spp. Contamination in Post-Chilled Carcasses and Secondary Processing Products in a Poultry Plant"

The research was made possible in part by an endowing foundation gift from Perdue Farms. □

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## Study: Antibiotic-Free Poultry Meat Less Likely to Harbor Multidrug-Resistant Salmonella

October 3, 2019 by Chris Dall at [cidrap.umn.edu](https://cidrap.umn.edu)

An analysis by researchers in Pennsylvania found that meat from conventionally raised poultry harbored nearly twice as much multidrug-resistant Salmonella as meat from antibiotic-free poultry, according to a study reported at IDWeek 2019.

[Click here for full article](#) □

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## Cinnamon oil effective against *C. perfringens* in cooked chicken breast: study

By [Julie Larson Bricher](#) on 11/13/2019 from [MeatingPlace.com](https://meatingplace.com)

In a recent study, researchers have found that cinnamon essential oil effectively inhibits the growth and survival of *Clostridium perfringens* in cooked chicken breast.

In addition to exhibiting a notable inhibitory effect on *C. perfringens* in vitro, cinnamon essential oil had the lowest inhibitory concentration, and the growth of *C. perfringens* ceased completely at 19.12 mg/mL and 22.72 mg/mL, respectively.

[Click here for full article](#) □

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## The impact of organic and inorganic acids on antibiotic-resistant *E. coli*

In [MeatingPlace.com](https://meatingplace.com)

This study emphasizes why it is necessary to eliminate antibiotic-resistant Shiga toxin-producing *E. coli* during meat production, before they enter the human body where STEC can survive in gastric fluid. — By K.M. Villatoro, L. Yang and X. Yang, Department of Animal Science, University of California, Davis

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## Chicken Gene Find Could Help Improve Vaccines

November 22, 2019 in [FeedStuffs.com](http://FeedStuffs.com)

A key gene known as CSF1R has been found to be active in specialized epithelial cells found in the chicken gut, the Roslin Institute in Scotland announced. The institute said the finding was "unexpected" since CSF1R is typically expressed not in epithelial cells, which line tissue surfaces in the body, but in macrophage cells, which detect and kill infection.

[Click here for full article](#) □

## Cobb and Roslin Publish Gene Preservation Breakthrough

November 6, 2019 by Jake Davies in [PoultryWorld.net](http://PoultryWorld.net)

Global breeding giant Cobb and the Roslin institute have recently published details of a breakthrough in the preservation of primordial germ cells – essential for keeping records of diverse poultry populations. The paper, published in Proceedings of the National Academy of Sciences of the United States of America (PNAS), shows how novel genome technologies can now preserve genetic material for future reference.

[Click here for full article](#) □

## Researchers help identify relevant genes in bacterial infections

By News Desk on Dec 01, 2019 12:03 am

Researchers have developed a database to make it easier to identify target proteins that can help fight infectious diseases. Scientists from the Department of Biochemistry and Molecular Biology of the Universitat Autònoma de Barcelona and Centre of Genomic Regulation said it will also accelerate development of new antimicrobial agents. The BacFITBase database contains 90,000 entries.

[Click here for full article](#) □

## Benefits of Chestnut Tannins and Fatty Acids in Broilers

November 15, 2019 in [PoultryWorld.net](http://PoultryWorld.net) by [Natalie Berkhout](#)

A recent trial found that a mix of chestnut tannins and short medium chain fatty acids presents promise to contrast the growth of pathogens in poultry rearing. In a bid to replace antibiotics with natural or synthetic compounds to overcome problems linked to the development of bacterial resistance, a study published on MDPI looked at the option of chestnut tannins (CT) and saturated short medium chain fatty acids (SMCFA) as valid alternatives.

[Click here for full article](#) □

## Research Shows the Effect of Ventilation Shutdown on Broilers and Turkeys

Dr. Kenneth Anderson and colleagues at North Carolina State University recently completed a research project, funded by USPOULTRY and the USPOULTRY Foundation, where they evaluated the effectiveness of ventilation shutdown, with or without the addition of supplemental heat or CO<sub>2</sub>, on turkeys and broiler chickens. Data showed that ventilation shutdown without added heat should not be used as an alternative depopulation method for either turkeys or broilers.

[Click here for full article](#) □

## Duodenal foam

Recommended in the Oct. 10, 2019 BIOVET S.A. Newsletter from VeterinariaDigital.com

The presence of **foam in the duodenum** is indicative of a possible infestation by ascaris or heterakis. As the process goes on, the size of the bubbles increases and the abdominal fat becomes orange-ish. Confirmation (of internal parasites) through coprological (fecal) analysis is necessary.

[Click here to see the necropsy photo](#) □





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## Poultry Litter Management Key to MS Control

August 28, 2019 in [PoultryHealthToday.com](#)

Litter topped the list of environmental factors most consistently positive for *Mycoplasma synoviae* (MS), Naola Ferguson, DVM, associate professor at the University of Georgia, told Poultry Health Today. Results from the same field study showed litter also contained the highest levels of the bacteria. Environmental samples from farms naturally infected with MS were obtained to try and find an explanation for the increased incidence of MS in US poultry flocks during the last five years.

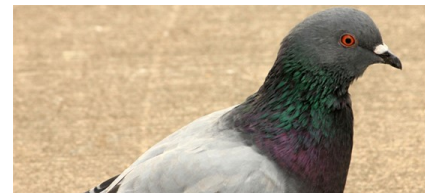
[Click here for full article](#) □

## Newcastle disease in chickens spreads easier than in wild birds

Sept 30, 2019 by [Tony McDougal](#) in [PoultryWorld.net](#)

Virulent Newcastle disease viruses from chicken origin are more pathogenic and transmissible to chickens than viruses normally maintained in wild birds.

[Click here for full article](#) □



## Sentinel Broilers, PCR Testing Help Isolate, Identify Evolving IBV Populations in Arkansas

October 7, 2019 in [PoultryHealthToday.com](#)

How do you look for new serotypes of a virus that might be circulating in an area? Sentinel birds are a good place to start, according to Abigail Reith, DVM, a technical services veterinarian for Zoetis. In a recent study in Arkansas, she used infectious bronchitis (IB) spires designed to look for serotypes of infectious bronchitis virus (IBV), a coronavirus that is a highly infectious respiratory disease in chickens. “We knew that, potentially, we had a new serotype floating around, so we wanted to use the single birds to see if we could isolate [the virus] and identify it in the broiler breeder houses,” she told Poultry Health Today.

[Click here for full article](#) □

## Managing a Molting Flock

by [The Poultry Site](#) on October 14, 2019

Feathers are an active advertisement of the birds’ health – if a bird has glossy, strong and soft feathers, it tells other birds that they are parasite-free and have access to enough food and water to thrive. However, once every 12-14 months, chickens need to drop their feathers and replace them with new ones. This removes the damaged feathers, lets the birds maintain their social status and advertises their health to others. Since molting is energy intensive, it impacts a chicken’s metabolic functions and behavior. In Schneider and McCrea’s experience, it’s difficult for a bird to both molt and produce eggs at the same time – they tend to do one or the other.

[Click here for full article](#) □

## Evaluation of Alternative Sanitation for Hatching Eggs

October 29, 2019 in [PoultryWorld.net](#)

Reducing microbial contamination on eggshells may help reduce bacterial infection in the developing embryos and neonatal chicks. Therefore, efficient cleaning and disinfection programs are fundamental for good performance in the poultry industry, especially when antibiotic-free broiler production is applied.

[Click here for full article](#) □

## Effective Salmonella Control Requires Involvement of Entire Production Chain

October 23, 2019 in [PoultryHealthToday.com](#) By Douglas L. Fulnechek, DVM, Senior Public Health Veterinarian, Zoetis

Since public interest drives public policy, it’s no surprise USDA’s Food Safety and Inspection Service (FSIS) tightened the standards for the maximum acceptable limit of Salmonella at processing. The poultry industry is making progress. The Salmonella prevalence in chicken parts is dropping, based on USDA data. However, we have a long way to go — and the pressure is on.

[Click here for full article](#) □

## Could Avian Flu-Resistant Chickens Be A Commercial Reality?

By Jenny Hone on October 23, 2019 in [WattAgNet.com](#)

The first gene-edited chickens resistant to avian influenza could be ready for production within 3-5 years, but global regulations need to catch up with the technology.

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<sup>1</sup> Hassan HMA, et al. *Asian Australas J Anim Sci*. 2010;23(10):1348-1353.

<sup>2</sup> Alzawqari MH, et al. *Afr J Microbiol Res*. 2013;7(7):564-567.

<sup>3</sup> Alzawqari MH, et al. *Afr J Biotechnol*. 2013;12(10):1164-1167.



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**zoetis**

## Avian flu inflicts more losses on Mexican fighting birds

By Jackie Linden on November 5, 2019 in [WattAgNet.com](http://WattAgNet.com)

New outbreaks of avian influenza have been confirmed in Mexico, South Africa and Taiwan, while the disease's presence is also suspected in South Korea.

[Click here for full article](#) □

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## Chlamydia spp. Detected in Poultry in Piedmont, Italy

November 13, 2019 in [ZootechnicalInternational.com](http://ZootechnicalInternational.com) by F. Rizzo et al

Chlamydia spp. are agents of re-emerging infections in poultry worldwide and deserve attention from a public health perspective due to the well-known zoonotic nature of *C. psittaci*, the psittacosis- ornithosis' agent. In 2014, the family Chlamydiaceae has been expanded with two new species, *C. avium* and *C. gallinacea*, which have been found so far in pigeons, parrots and poultry in Europe, China, Argentina and North America. The zoonotic potential of these new chlamydial species is under investigation.

[Click here for full article](#) □

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## New method to detect woody breast fillets: research

by [Julie Larson Bricher](#) on 10/10/2019 from [MeatingPlace.com](http://MeatingPlace.com)

Auburn University researchers have found a new method to detect woody breast fillets, according to USPOULTRY and the USPOULTRY Foundation.

Researchers evaluated a hand-held bioelectric impedance device to determine its ability to detect broiler breast fillets affected with the woody breast condition.

The device was found to be able to successfully differentiate severely affected fillets from normal fillets by analyzing the electrical properties of the meat. According to a summary, when the BIA tool was used to evaluate fillets, the device indicated an accuracy of 89.80% by plant personnel in identifying the severely affected woody breast fillets. Approximately 10% of woody breast fillets were categorized as normal by plant personnel.

The study authors suggested that this technique may be used by plant personnel to more accurately sort breast fillets, ensure the quality of the meat before distribution, determine the percentage of normal and severely affected woody breast fillets and track trends by season, farm or management practices.

Read a summary of the research project [here](#). □

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## Wood breast: Metabolic characteristics show susceptibility

September 25, 2019 by Behnam Abasht in [PoultryWorld.net](http://PoultryWorld.net)

New research indicates extensive metabolic differences in the pectoralis major muscle between 2 groups of broiler chickens and will help to identify metabolic features of susceptibility to muscle disorders and understanding the molecular mechanisms underlying wooden breast disease in modern broiler chickens.

[Click here for full article](#) □

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## The Cause of Chew Chicken

University of Delaware researchers have discovered that lipoprotein lipase, an enzyme crucial for fat metabolism, may be contributing to wooden breast syndrome in broiler chickens. Gene expression irregularities at the onset of 'wooden breast syndrome' suggest the disease is a metabolic disorder. Research on this topic was funded by USPOULTRY.

[Click here for full article](#) □

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## Shedding (pulsed) light on footwear sanitation

Oct. 14, 2019 by *Tatiana Koutchma, PhD, research scientist, novel food processing, Agriculture and Agri-Food Canada* in [MeatingPlace.com](http://MeatingPlace.com)

A new method based on the application of pulsed light has been shown to be highly effective in killing pathogenic bacteria, including *Listeria monocytogenes*, on the surface of shoes worn in food processing plants.

[Click here for full article](#) □

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## China's hog herd may drop by 55% from fatal swine fever: Rabobank

OCTOBER 2, 2019 from [REUTERS.COM](https://www.reuters.com)

CHICAGO (Reuters) - China's hog herd fell by half in the first eight months of 2019 due to a devastating outbreak of African swine fever and will likely shrink by 55% by the end of the year, analysts at Rabobank said on Wednesday.

The pace of herd losses will likely slow in the coming months due to reduced farm numbers and Chinese government measures to control the pig disease in the world's largest pork consumer, according to a report by Rabobank.

However, the bank said relatively unstable market conditions will likely persist for the next three to five years.

Though not harmful to humans, African swine fever is deadly to hogs, with no vaccine available. It surfaced for the first time in Asia more than a year ago, in China, and has now spread to over 50 countries, according to the World Organization of Animal Health - including those that account for 75% of global pork production.

Rabobank said in the report it expects China's pork production to fall by 10% to 15% in 2020, on top of a 25% drop in 2019.

China's total consumption of animal feed such as soy will drop by 17% in 2019 due to the decline in hogs, according to Rabobank. But feed consumption will rebound by 8% in 2020 as hog herds are rebuilt and farmers produce other proteins like chicken, the bank said.

In Vietnam, the world's sixth-largest pork producer, 25% of the country's total pig herd could be lost to African swine fever by year's end, according to Rabobank. Since February, 18% of pigs have died, the bank said.

Reporting by Tom Polansek in Chicago; Editing by P.J. Huffstutter and Matthew Lewis □

## A new approach for sanitizing table and hatching eggs

By Terrence O'Keefe on November 21, 2019 in [WattAgNet.com](https://www.wattag.net)

A new sanitizing system utilizes hydrogen peroxide and ultraviolet light to reduce the microbial lode on eggshells.

[Click here for full article](#) □



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## Startup gets funding for 3D printed, plant-based steaks

By [Tom Johnston](#) on 9/11/2019 in [MeatingPlace.com](#)

Spanish startup Novameat announced [in early Sept.] the completion of a seed-money round of funding that will help the company expand development of 3D-printed plant-based foods.

To learn more about Novameat click [here](#). □

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## Fake Meat Could be \$240 Billion Industry by 2040

September 21, 2019 in The Ag Watchdog Newsletter

Investment banking company Jefferies [predicts](#) fake meat could become a \$240 billion global industry by 2040—9% of the meat market. The prediction believes much of this growth would come not from ultra-processed meat imitations, but from cell-cultured meat grown from stem cells. □

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## Meeting Consumer Preferences for Plant-Based Proteins

October 21, 2019 in [Meat+Poultry.com](#)

Consumer demand for plant-based protein is growing exponentially and crafting successful products takes a sophisticated approach. Finding the right blend of ingredients is essential. This paper discusses your best approach.

[Click here for full article](#) □

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## Forget Animals, Animal Cells, and Plants, Says Air Protein: The Most Sustainable 'Meat' Is Made from Microbes... and Thin Air

October 2, 2019 by Elaine Watson in [FoodNavigator-usa.com](#)

Air Protein – one of a new wave of startups producing proteins via microbes rather than plants or animals – is gearing up to commercialize consumer products featuring a Non GMO whole food ingredient with 80% protein that it claims could blow rivals out of the water in the efficiency, sustainability and nutritional stakes.

[Click here for full article](#) □

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## What's new with fake meats? Are consumer attitudes about meat changing?

Oct. 16, 2019 by Amanda Radke in [BeefMagazine.com](#)

Are plant-based and lab meats really in high demand or is it just media hype? Check out these recent headlines and decide for yourself.

[Click here for full article](#) □

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## Fake Meats Are Too Processed and Too Pricey

By [Dan Murphy](#) on October 24, 2019 in [Drovers.com](#)

Let's stop pretending why people get excited about alt-meat introductions. The reason is pretty simple: consumers are convinced they can save the planet just by (slightly) changing their diets.

[Click here for full article](#) □

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## Alternative Protein Projections Remain Strong, Said Tyson Executive Noel White

On November 14, 2019, in *Alternative Protein*

Tyson Foods Inc. said this week that it will bring plant-based nuggets from its Raised & Rooted brand to 4,000 stores and make them available for foodservice distribution.

[Click here for full article](#) □

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## Fake Meat 'Due For A Reckoning'

Oct. 21, 2019 in [Drovers.com](#)

Ed Rensi, the former president and CEO of McDonald's, says he has a problem with companies "guilting Americans into diet changes based on faulty information."

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## Maintaining clean RTE meats

Source: Tyson Foods Inc.

11.13.2019 By [Keith Nunes](#) in [MeatPoultry.com](#)

KANSAS CITY, Mo. – Safe and clean has become a mantra in the ready-to-eat (RTE) meat space. Preservatives are added to RTE meats to maintain food safety and extend shelf life by retarding oxidation, but they also must meet consumer expectations. Clean ingredients have become a requirement to draw and hold the attention of label-conscious consumers.

“Future of food,” a white paper published by the ingredient solutions manufacturer Kerry, Beloit, Wisconsin, underscores the importance of clean label to many consumers. The research, which included a survey of 2,100 ingredient and nutrition-conscious consumers, showed that “clean label is the foundation and a building block in consumers’ overall expectations from food and beverage.”

Consumers are looking beyond clean label as they filter unacceptable ingredients, according to the white paper. They now are more attentive to the added nutrition and functional benefit of ingredients.

“The findings from this research study is case-in-point of how consumers are constantly evolving in their needs and expectations from food and beverages,” said Soumya Nair, director of marketing insights at Kerry. “Clean label, once a differentiator and trend, is now a table-stake and an expectation from consumers. While the gravity of clean label and its subsequent attributes differ by the food or beverage in focus, its importance among consumers has only been compounding over the years.”

Ready-to-eat meat processors have several ingredients perceived as clean to consider. Propionic acid, acetic acid and citric acid all fall into the organic acid category. Propionic acid is considered the most effective of the acids while vinegar, a natural source of acetic acid, is being used by processors as a label-friendly, natural antimicrobial.

Buffered vinegar is where a great deal of innovation has been taking place; it is an ingredient people understand and don’t view as a chemical preservative. Suppliers offer liquid and dry formats of buffered vinegar, even no-sodium and organic options, making it easy to add to brines, marinades, spice blends or it can be directly applied to meat.

Corbion, which has US offices in Lenexa, Kansas, recently introduced organic vinegars under its Verdad product line. The three new vinegar products are formulated for organic and non-GMO processed meats.

Verdad PC300 Organic Vinegar is buffered with potassium carbonate, a common treatment, and contributes no sodium to the finished product, according to Corbion. Verdad SB300 Organic Vinegar is buffered with baking soda. Verdad OV300 Organic Vinegar delivers a low-cost solution that contributes no sodium to the end application.

Target applications for the ingredients include turkey breast, chicken cuts or strips, ham, cooked and fresh sausages, beef or pork pot roast, roast beef and enhanced beef or pork.

“Vinegar-based solutions leverage natural fermentation processes to help the industry answer the growing demand for products with simpler labeling,” said David Charest, vice president — meat industry for Corbion. “Our new organic solutions respond to a dimension of the clean label market that just keeps growing.”

Rosemary and green tea extracts often are combined with buffered vinegar for a multi-prong approach to extending shelf life by addressing color retention and food safety with one ingredient.

Some suppliers offer natural, clean label pathogen protection ingredients made from fruit and spice extracts. They often are described as true “uncured” ingredient solutions, as they are free of celery-based ingredients, which are inherent sources of natural nitrates, and chemical nitrites. Such ingredient systems create several hurdles for pathogen control, including polyphenol and flavonoid antioxidants, as well as dried vinegar. Blends of essential oils and oleoresins also have been shown to exert food safety benefits.

As the market for snacks featuring blends and combinations of meat and other primary ingredients continues to proliferate, it is important for manufacturers to understand the challenges of creating a safe product that meets consumer expectations. ▢

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## Why Moisture Matters for Meat

November 12, 2019 in [Meat+Poultry.com](#) by Donna Berry

While many consumers are fascinated with celebrity chefs and cooking channels, the reality is that when the dinner hour approaches, time becomes sparse. Simple, quick and convenient, that’s what home cooks are looking for when meat and poultry are being served. This may come in the form of properly trimmed whole muscle cuts ready for the grill, fully cooked heat-and-eat formats designed for easy plating or ready-to-eat chilled products that welcome a simple side and garnish. Regardless of form, succulence and flavor are paramount. No one wants a dried-out piece of protein, unless, of course, it’s jerky. That’s why many processors enhance meat and poultry through water-binding ingredients.

[Click here for full article](#) ▢

## Agriculture Secretary Sonny Perdue Addresses Cell-Cultured Protein Products

On October 3, 2019, from the NCC

U.S. Secretary of Agriculture Sonny Perdue answered questions regarding alternative protein products, including cell-cultured proteins, on Tuesday while addressing the World Dairy Expo in Madison, Wisconsin.

When asked what he planned to do to protect conventional proteins from the new technology, Perdue said, "It is about having a balanced playing field. If you think USDA should deny technology in order to protect the traditional protein market, I would respectfully disagree."

On labeling of such products, Perdue said, "Our role in USDA is to provide transparency and correct information to consumers and let them make the choice." □

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## Are cage-free egg sales hitting a ceiling?

Oct. 15, 2019 in [WattAgNet.com](http://WattAgNet.com) BY CHRIS DUBOIS AND TIM BORACA

Cage-free eggs might be one of the most fascinating categories in the retail food store to watch over the next few years.

[Click here for full article](#) □

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## US consumers not sold on cage-free eggs

October 15, 2019 by Terrence O'Keefe in [WattAgNet.com](http://WattAgNet.com)

Non-organic cage-free shell egg retail sales make up 13% of total U.S. retail shell eggs in the 52 weeks ending in early October 2019, according to IRI.

[Click here for full article](#) □

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## Helping Contract Growers Transition to No-Antibiotics-Ever Broiler Production

September 29, 2019 in [PoultryHealthToday.com](http://PoultryHealthToday.com)

Successful transition from conventional to no-antibiotics-ever (NAE) broiler production requires awareness of all the changes needed and lots of advance planning, Tom Tabler, PhD, poultry specialist, Mississippi State University Extension, told Poultry Health Today. Growers particularly need to be on the lookout for potential problems that might arise as a result of changing procedures. One example is the impact of NAE production on the microbial population in litter, Tabler said.

[Click here for full article](#) □

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## Airbnb Gives \$100,000 to PETA as Travel Companies Feel Pressure

Oct. 14, 2019 by Will Coggin in the *Industry Update* newsletter

TripAdvisor and Airbnb announced that they would not sell tickets to wildlife encounters such as petting, rides, or swim-with-dolphins attractions. The moves come after sustained pressure from PETA, World Animal Protection, and other activist groups. Airbnb also [gave a \\$100,000 grant](#) to PETA to support further corporate campaigns at online booking websites. □



Members of TN Tech University's Poultry Science Club at the TPA Grower Meeting in Cleveland.







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## Key Considerations to Minimize Processed Poultry Rejects

November 2019 in [PoultryInternational-digital.com](http://PoultryInternational-digital.com) by Eduardo Cervantez Lopez

Paying attention to a few key elements from harvesting onwards can help to keep the number of birds rejected at the processing plant low. Handling with care should be observed throughout the entire broiler processing operation, but there are a number of actions from harvest through final processing where the risks of the final carcass being rejected increase and where particular attention needs to be paid to minimize yield loss.

[Click here for full article](#) □

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## Poultry Processing Tech: The Chilling Choices for Processors

09.03.2019 By [Chris Crawford](#) in [MeatPoultry.com](http://MeatPoultry.com)

Poultry chilling concepts from 10 years ago perfectly fit their purpose. However, times have changed: Products became heavier, different breeds and organic chicken appeared, line speeds increased, and customer demands evolved.

[Click here for full article](#) □

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## What is Good Chick Quality?

November 15, 2019 in [ZootechnicalInternational.com](http://ZootechnicalInternational.com) by Mark Foote

When asking the question “What is good chick quality?”, the responses can be very different based on the person and their role. For instance, the hatchery manager would like to see maximum grade A chicks and good clean navel quality. The broiler farm manager wants to see well-hydrated, active chicks and low mortality levels, whereas the veterinarian wants to see good active chicks, well-healed and infection free navels. The sexer wants late hatching chicks because they are easier to sex. Several measurement systems have been promoted in the literature to relate chick quality characteristics to growth and performance potential.

[Click here for full article](#) □

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## Optimizing immunity: Strategies to build a stronger bird

November 1, 2019 in [WattAgNet.com](http://WattAgNet.com)

Producing robust broiler chicks has become more critical in NAE systems. Poultry experts share strategies for optimizing immunity against four major diseases.

[Click here for full article](#) □

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## Understanding the Microbiome of Changing Birds

November 20, 2019 in [PoultryWorld.net](http://PoultryWorld.net) by Fabian Brockotter

If there is one industry at the forefront of change, then it is the poultry industry. Over the last 50 years production has increased 10-fold which could only be achieved through tremendous advances in know-how, both in animal husbandry and in understanding the birds’ needs and feed requirements. That said, birds are changing constantly due to genetic improvements and with the enormous growth of the industry, challenges have arisen that no one could have imagined decades ago. The environmental impact of production and antibiotic resistance are 2 mega-trends that have to be tackled. And that needs insight.

[Click here for full article](#) □

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## Researchers Use Laser for Broiler House Enrichment

USPOULTRY and the USPOULTRY Foundation announce the completion of a funded research project at Iowa State University in Ames, Iowa, in which researchers used a laser for broiler house enrichment. The research was made possible in part by an endowing Foundation gift from Ozark Mountain Poultry and is part of the Association’s comprehensive research program encompassing all phases of poultry and egg production and processing.

[Click here for full article](#) □

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## Internet Connectivity Troubles Plague Farmers

By [Jacqui Fatka](#) on Oct 11, 2019 in [FeedStuffs.com](#)

An alarming 60% of U.S. farmers say they do not have enough connectivity to run their businesses, according to a new study commissioned by the United Soybean Board (USB). The study investigated fixed, satellite, cellular and hotspot connections and found that farmers do not agree that their internet access provides value for the cost either in their offices (65%) or in their fields (77%). Also, because their farms can't move, 78% of farmers do not have another viable option to change service providers.

[Click here for full article](#) □

## Skilled labor is hard to come by

June 14, 2019 by Fabian Brockotter in [PoultryWorld.net](#)

Given the global shortage of skilled labor it's only logical to look for ways to intensify the automation level in a poultry processing plant. One striking example of such an automated process is Q-Wing. **Marel Poultry** has developed this chicken wing part grading and distribution solution in response to demand from the market for higher wing yields and less manual labor.

[Click here for full article](#) □

## Could deboning machinery beat a skilled worker?

By Austin Alonzo on November 22, 2019 in [WattAgNet.com](#)

Automated deboning machines could soon surpass human performance, according to a leading researcher.

[Click here for full article](#) □

## Labor shortages impacting the poultry supply chain

BY [TERRENCE O'KEEFE](#) ON SEPTEMBER 23, 2019 IN [WATTAGNET.COM](#)

Strong economy, ICE raids and electronic driver logs are making it harder for companies throughout the poultry supply chain to maintain full staffing.

Competition for truck drivers and workers in poultry processing plants, shipping docks and warehouses is very stiff, according to attendees at the [National Poultry & Food Distributors Association \(NPFDA\) Fall Meeting](#) in Nashville, Tennessee. In a series of roundtable discussions held September 16, 2019, the difficulty of attracting and retaining workers was a hot topic of discussion along with the overall shortage of truck drivers.

[Click here for full article](#) □

## 15,000 bph processing – Keep Control and Think Fast

The idea behind 15,000 bph processing is not only speed, but also keeping control of efficiency and production costs, while highest quality and reliability remain uncompromised. **Marel Poultry's** 15,000 bph solution sets new industry standards for animal well-being, traceability, sustainability, effectiveness and product quality.

[Click here for full article](#) □

### Poultry Growers Offered Special Discount at 2020 IPPE

Poultry growers are invited to attend the 2020 International Production & Processing Expo (IPPE) with a special registration fee of only \$5 (onsite only), a terrific savings of \$120! IPPE will be held at the Georgia World Congress Center in Atlanta from Jan. 28 – 30, 2020.

The coupon can be printed from page 47 of this newsletter. □

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## Evolving U.S. demographics give chicken a new leg to stand on

From the Nov. 1, 2019 WingTips e-Newsletter

### Key Points

- Evolving U.S. demographics are shifting consumer preferences from white meat chicken to dark meat.
- Advances in mechanical deboning technology have allowed U.S. chicken producers to capture the emerging U.S. demand for dark meat while addressing the ever-present labor shortage.
- The U.S. chicken leg crush spread shows greater profit potential from funneling more chicken legs to the domestic market instead of to the traditional export channel.
- As the popularity of dark chicken meat grows in the U.S., dark meat prices will garner a higher price, affecting U.S. chicken's competitiveness on the global stage.

Watch the video from CoBank [here](#). □

## Chicken Meat and Eggs Cheap Protein Source for Fighting Global Hunger

by [Gavriel Pelleg](#) on November 6, 2019 on ThePoultrySite.com

Which came first, the chicken or the egg? It is a classic question. But, for leaders of African countries, international charity organizations and large development funds that try to address the global hunger problem, both chicken and eggs may provide a credible answer.

[Click here for full article](#) □

## Aviagen-Sponsored Rescue Wall Helps Save Three Lives

November 18, 2019

On May 22, three lives were saved. Jackie Loyd was working in his grain bin when he became entrapped in the stored corn. Jackie's brother and nephew attempted to save him, and within minutes all three men became trapped by the grain, which can quickly lock a person in like cement.

[Click here for full article](#) □

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## Rabobank Global Animal Protein Outlook 2020

November 13, 2019

RaboResearch Food & Agribusiness published its annual global animal protein outlook. In general, African swine fever (ASF) overwhelms the outlook for 2020 – as it has done during 2019 – and will pull down overall growth, as well as bring uncertainty to all markets. In short, in 2020, the global animal protein sector faces an uncertain world, which also offers opportunities for some.

[Click here for full article](#) □

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## Industry Update Newsletter

September 30, 2019

### DOL Sets New Overtime Threshold

By Samantha Summers

This week, the Department of Labor **announced** the long-awaited new threshold for the short test on overtime eligibility. The new rule lifts the annual salary threshold from roughly \$23,600 to \$35,568 under which workers can qualify for overtime wages. The rule will go into effect starting January 1, 2020, and will require employers to pay time-and-a-half rates to workers who work more than 40 hours a week whose salaries fall below the \$35k threshold. The increase is about \$12,000 less than the proposed threshold made by the Obama administration in 2016 that was later invalidated.

### Chinese Imports Increase Meat Costs

By Alena McGonical

China continues to fight the outbreak of swine flu that is plaguing their pigs, with estimates saying they will lose **35.7 billion** pounds of pork in 2019. This pork shortage for Chinese consumers, and the high volume of other meat imports to China, is causing global meat prices to reach a four-year high.

### The Legalization of Marijuana is Complicating Employer Policies

By Christy Pettricone

With the legalization of medicinal and recreational marijuana on the rise, states must now take into consideration their drug use policies. Specifically in California, employers are not required to allow their employees to use marijuana, and may still choose to not hire or terminate an employee based on their use of the now-legal drug. Employers are **searching** to find what policies work for their company—whether that's zero-tolerance, the elimination of drug testing, or a mix of the two. □

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## Federal judge allows Missouri to enforce meat labeling law

By Dan Flynn on Oct 08, 2019 12:05 am in [FoodSafetyNews.com](#)

Missouri was the state where for a time it seemed a compromise was possible on labeling real and artificial meat. But that “Missouri compromise” fell through and now U.S. District Judge Fernando Gaitan Jr. has come down on the “real meat” side.

The trial court judge has ruled against the veggie meat plaintiffs including Turtle Island Foods, the Good Food Institute, and the American Civil Liberties Union by denying their request for a preliminary injunction to prevent Missouri from enforcing its labeling law. The plaintiffs filed an appeal, but the judge’s ruling means the Missouri law will remain in force while all the litigation goes forward.

[Click here for full article](#) □

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## FDA Grants Extension to Meet New Food Labeling Rules

10.24.2019 By [Jeff Gelski](#) in [MeatPoultry.com](#)

The Food and Drug Administration (FDA) will not focus on enforcement actions for six months after a new Nutrition Facts Label goes into effect on Jan. 1. Instead, during the first six months of 2020, the FDA will work with manufacturers to meet the new Nutrition Facts Label requirements.

[Click here for full article](#) □

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## Bill to Label Non-Meat Protein Alternatives Sent to Congress

10.31.2019 By [Sam Danley](#) in [MeatPoultry.com](#)

A new federal bill introduced to Congress would require all plant-based and cultured beef products to be labeled as “imitation.” The Real Marketing Edible Artificials Truthfully Act of 2019, also known as the Real MEAT Act, was co-sponsored by representatives Anthony Brindisi, a Democrat from New York, and Roger Marshall, a Republican from Kansas.

[Click here for full article](#) □

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## The Ag Watchdog Newsletter

September 30, 2019, October 19, 2019, October 26, 2019, November 16, 2019, November 23, 2019

### Beyond Meat Drops Anti-Meat Health Claims—For Now

Beyond Meat [quietly removed](#) claims on its website that eating real meat increases the risk of getting cancer and heart disease. The move comes after Beyond Meat's better-for-you claims have been challenged by nutritionists. "Where is their research saying that — that this is better than eating a small, portion-controlled, lean piece of meat?" asked one. A spokesman for the company stated they are "updating" the website.

### Air Force Adds Beyond Meat to Cafeterias

The U.S. Air Force is adding Beyond Meat to the menu [through a partnership with BurgerFi](#), a burger chain that serves a fake meat burger.

### Activist Fur Bans to Spread Like Disease

Amidst homelessness and housing crises, California Gov. Gavin Newsom [signed a statewide ban](#) on the sale of new fur clothing beginning in 2023. California is the first state to ban fur. Animal activists are now looking to Portland, Minneapolis, Toronto, New York, and Montreal next.

### Impossible Foods CEO Sees "Death Spiral" for Meat Industry

In an interview with *The New Yorker*, Impossible Foods CEO Pat Brown announced his aggressive vision: "We plan to take a double-digit portion of the beef market within five years, and then we can push that industry, which is fragile and has low margins, into a death spiral. Then we can just point to the pork industry and the chicken industry and say 'You're next!' and they'll go bankrupt even faster." (The [full New Yorker piece](#) profiles other fake-meat companies as well and is a long, but worthwhile, read.)

### But What About Fake Meat's Healthfulness?

However, at a speech in Washington, D.C. on September 26, Brown danced around the issue of the healthfulness of ultra-processed Impossible Burgers and other fake meat products when asked. Perhaps it's a touchy subject: More media has been covering fake meat's ultra-processing, with the New York Times questioning this week [whether fake meat is any healthier than real meat](#).

### McDonald's to Test Beyond Meat in Canada

McDonald's will begin [testing a Beyond Meat burger](#) at 28 restaurants in Ontario at the end of September. Beyond Meat stock went up 18% on the news. Tim Horton's recently announced it was [scaling back](#) its Beyond Meat offerings in Canada to just Ontario and British Columbia.

### New Book on Diet/Climate Change Released

[We Are the Weather: Saving the Planet Begins at Breakfast](#), written by Jonathan Safran Foer, was released on September 17. The book argues that people should fight climate change by reducing their consumption of animal products. Safran Foer previously wrote *Eating Animals*, on the morality of meat consumption, and consulted on the subsequent movie, which featured Natalie Portman.

### Beyond Meat Stock Falls

Beyond Meat's stock [fell below \\$100](#) a share for the first time since June, after reaching a high of \$235 this year. The lockup period on their initial stock grants is set to expire October 29. Del Taco, one of the first chains to adopt Beyond Meat nationally, appears to have [slumping sales](#) of fake-meat burritos. Elsewhere, however, Dunkin' [is expanding](#) its offering of Beyond Meat breakfast sandwiches after an initial test in Manhattan.

### JUST Makes \$50 Lab-Grown Nuggets

JUST, Inc., formerly Hampton Creek/Beyond Eggs, is continuing to develop lab-grown chicken. The company "claims it has been market-ready since 2018," [according to Bloomberg](#), yet a developed nugget still costs \$50. Harvard researchers are also working to [grow cow and rabbit tissue](#). Public investment in lab-grown meat totals about \$140 million.

### Lab-Grown Meat Could Be Worse for Environment

Cell-cultured meat [has a higher carbon footprint](#) than regular meat due to the amount of energy needed. "[T]he product still has a carbon footprint that is roughly five times the carbon footprint of chicken and ten times higher than plant-based processed meats," said one University of Oxford researcher.

### Environmentalists: Impossible Burger Being Sold Illegally

The anti-GMO group Center for Food Safety is continuing its beef with Impossible Burger. CFS is [asking the FDA](#) to recall Impossible Burger from grocery stores. Sales of Impossible Burger recently started after the FDA signed-off on the use of soy leghemoglobin, but CFS says that because it appealed the agency's decision, Impossible Burgers should not be sold at retail stores until the appeal is resolved.

### Whoopi Rips PETA

The View host Whoopi Goldberg [slammed PETA](#) for the activist group's criticism of her fondness of bacon. Taking to Twitter, the former actress said, "I would NEVER suggest that ANYONE pressure any 1 of YOU 2 change your vegan habits Go Eat a couch if you want."

(continued on page 32)



## The Ag Watchdog Newsletter *(continued from page 30)*

### Anti-Fur Activists Notch Win with Macy's

Macy's announced that it will stop the sale of natural fur coats at its namesake stores and Bloomingdale's in 2021. The announcement was made in partnership with HSUS. Animal liberation activists pushed through a statewide ban on fur in California this month.

### CDC: Antibiotic-Resistant Infections on the Rise

A [new CDC report](#) finds that infections from antibiotic-resistant bacteria have risen to 2.8 million cases a year since 2013, a 50% increase, though deaths have fallen 18% in the same timeframe. According to the agency, 20% of drug-resistant infections come from food. The news comes on the heels of an environmentalist report card grading restaurants on their antibiotics policies for their meat suppliers.

### Johns Hopkins Profs Urge CAFO Moratorium

The American Public Health Association and professors with the Johns Hopkins Center for a Livable Future are [calling for a national moratorium](#) on new or expanding concentrated animal feeding operations (CAFOs). Their report claims CAFOs are linked to a number of public health issues, including antibiotic-resistant bacteria and animal waste. The radical environmental group Food & Water Watch has also been campaigning for a national moratorium. □

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## Animal Activists Misrepresenting Themselves as Federal Employees

In multiple separate incidents on farms recently, individuals represented themselves as federal employees to gain access to farms. In Wisconsin, an individual called a dairy farm claiming to be with the animal welfare division at USDA and demanded to be able to watch milking at the farm. In Indiana, Oklahoma and Georgia, individuals claiming to be with the Census Bureau visited poultry farms and tried to take pictures and/or wanted access inside the poultry barns.

Any and all visitors to farms and plants should be asked to verify their identity and the nature of their business. Unauthorized individuals should not be allowed to enter farms or plants for any reason. If you cannot verify the identity of a visitor, ask them to leave and contact law enforcement if they do not. Also report the incident to the agency they are misrepresenting.

Source: Animal Agriculture Alliance □

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## Proposal Could Stop All New Livestock Operations In Nebraska

By [Sonja Begemann](#) on September 10, 2019 in [Drovers.com](#)

*Activists are trying to temporarily stop new livestock operations from forming in Nebraska.*

Earlier this week a coalition of Nebraska citizens joined together to push against large livestock operations in the state. If the petition is followed, it would put a temporary stop to confined animal feeding operations in the state.

Randy Ruppert, of Nickerson, Neb., is leading the charge against animal operations, according to the [Lincoln Journal Star](#). His fight started when Costco announced plans to open a poultry processing plant in Fremont, Neb.

Costco's plans have sparked debate in the state over where CAFOs should be housed and how much notice neighbors have a right to receive before they're built. This ignited the fire that led to citizens proposing a ban on new livestock operations.

"Such a moratorium is needed because state and local zoning laws are inadequate to deal with large confined animal feeding operations," Ruppert told Lincoln Journal Star.

He claims zoning regulations are 40 years out of date and need revised.

"We've been prepared for this kind of activism for a long time," said Ansley Mick, Nebraska Farm Bureau state director of government relations to AgriTalk Host Chip Flory. "They're saying there's tons and tons of community opposition to those [chicken barns]."

"We need to slow down. I think if you pull back the curtain there are a lot of individuals and organizations involved that have a broader agenda," she added.

Agricultural groups in the state see this petition as an attack against not only this single poultry operation, but against the entire livestock industry. It could set a dangerous precedent for this, and other, states.

"The agenda is anti-modern agriculture," Mick said.

The Costco operation that started the discussion would house more than 500,000 chickens in 12 barns. □

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## Costco Seeks Injunction Against Animal Rights Radicals

November 16, 2019 in *The Industry Update* by Will Coggin

Costco filed legal action against radical animal activist group Direct Action Everywhere (DxE) in federal court this week, seeking a preliminary injunction against trespass by DxE activists. The retailer has been the subject of harassment and protest from DxE. Whole Foods obtained a restraining order against DxE last year. □



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## Research Provides Alternatives to Maceration of Day of Hatch Male Layer Chicks

Oct. 16, 2019. USPOULTRY and the USPOULTRY Foundation announce the completion of a funded research project at Texas A&M University in College Station, Texas, in which researchers found alternatives to maceration of day of hatch male layer chicks. The research was made possible in part by an endowing Foundation gift from Sanderson Farms and is part of the Association's comprehensive research program encompassing all phases of poultry and egg production and processing.

[Click here for full article](#) □

## Study finds spin feeding poultry bests skip-a-day method

By **Emma Penrod** | November 15, 2019

*Research into alternative feeding programs finds poultry thrive on spin feeding*

The study, which was funded by the U.S. Poultry & Egg Association, compared conventional, skip-a-day diets with 21-week photostimulation rearing treatment to birds raised on daily spin feeding and treated at 15 weeks. Andrew Benson, an assistant professor of poultry science at the University of Georgia and the author of the paper, said he initially hoped spin feeding and early photostimulation would prove to be viable alternatives to restricted skip-a-day feeding regimes, which have become subject to public scrutiny and animal welfare regulations. □

## Research Examines Alternative Feeding Programs and Photostimulation Periods for Broiler Breeders

USPOULTRY and the USPOULTRY Foundation announce the completion of a funded research project at the University of Georgia in Athens, Georgia, in which researchers examined alternative feeding programs and photostimulation periods for broiler breeders. The research was made possible in part by an endowing Foundation gift from Dr. Don and Teresa Jackson and is part of the Association's comprehensive research program encompassing all phases of poultry and egg production and processing.

[Click here for full article](#) □

## Early feeding to become mandatory

October 18, 2019 by Fabian-Brockotter in [PoultryWorld.net](#)

Dutch broiler hatcheries must implement a form of early feeding within the next 5 years.

[Click here for full article](#) □

## Meta-analysis: Can PHFWD harm poultry development?

Jun 20, 2019 in [PoultryWorld.net](#) by **Ingrid C. de Jong**

Delayed access to food and water after hatching causes weight loss in chicks during holding, mainly due to dehydration and utilisation of the yolk. A 'meta-analysis' was performed to determine effects of post-hatch food and water deprivation (PHFWD) on chicken development, performance and welfare.

[Click here for full article](#) □

## NAMI challenges California's Prop 12

10.07.2019 by **Erica Shaffer** in [Meat+Poultry.com](#)

WASHINGTON – The North American Meat Institute (NAMI) launched a federal court challenge against California's Proposition 12, a measure that establishes specific minimum requirements for confinement of laying hens, breeding pigs and veal calves.

In the lawsuit, NAMI argues that Prop 12 is unconstitutional in several ways.

[Click here for full article](#) □



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## Injuries and Illnesses in Poultry Processing at New All-Time Low

Washington, D.C. (November 7, 2019) – The incidence of occupational injuries and illnesses within the poultry sector’s slaughter and processing workforce has fallen by 84 percent over the last 25 years and continues to decline according to the [2018 Injury and Illness Report](#) recently released by the Department of Labor’s Bureau of Labor Statistics (BLS).

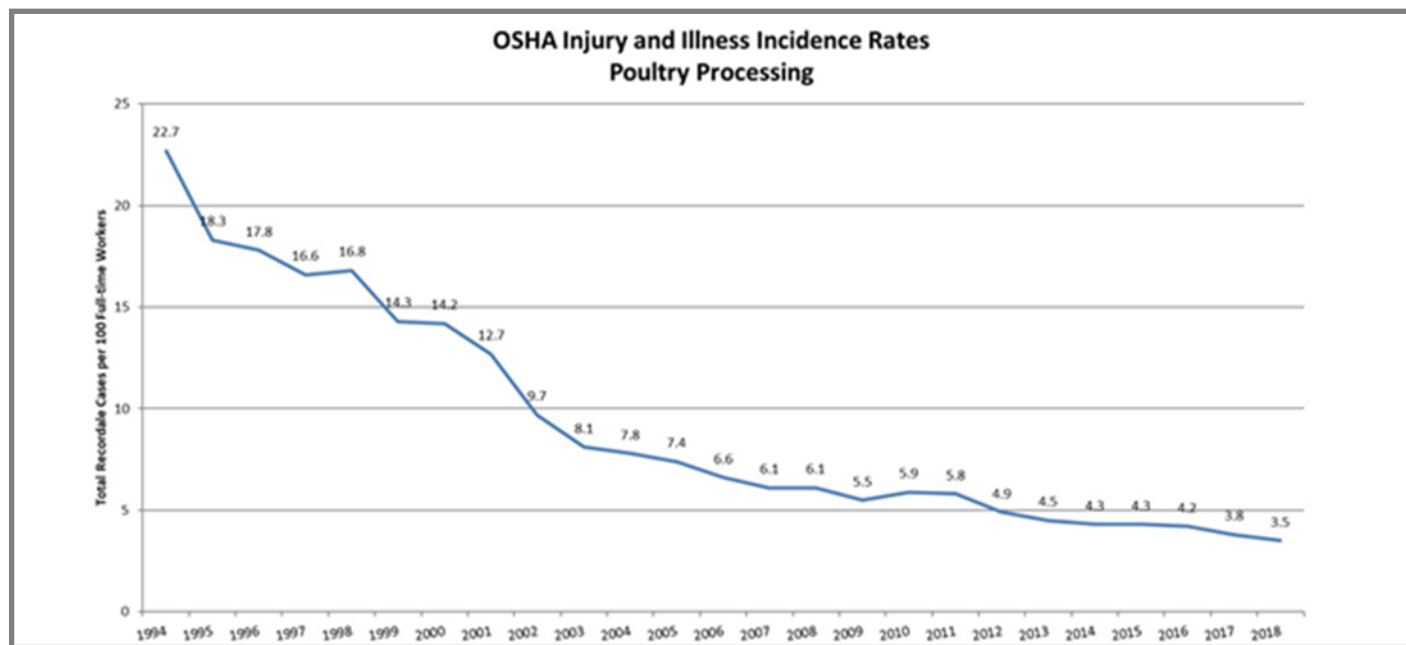
The total recordable poultry processing illness and injury rate for 2018 was 3.5 cases per 100 full-time workers (per year), down from 3.8 in 2017. The poultry industry’s rate of 3.5 was below the rate of 5.1 for similar agricultural industries in terms of injuries per 100 full-time workers and lower than the rate of 4.2 for the entire food manufacturing sector, while all of manufacturing was 3.4.

Poultry processing’s 2018 rate of 3.5 represents an 84 percent decrease from 1994 (the oldest data available on the BLS website), when the recorded rate was 22.7, demonstrating the vast advancements the industry has made in improving safety for its workforce.

“Employee safety has been and will always be a priority for the poultry industry. The industry continues to focus its efforts on the prevention of workplace injuries and illnesses, especially musculoskeletal disorders such as carpal tunnel syndrome, by acknowledging the benefit of implementing ergonomics and medical intervention principles, while continually implementing new technology and 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 notable decrease in the numbers and rates of injury and illnesses, the poultry industry is steadfast in pursuing new and inventive ways to protect 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.

“Our employees are our most important asset, and their safety is of paramount importance,” said the U.S. Poultry & Egg Association, National Chicken Council and National Turkey Federation in response to the report’s release. “Perhaps more than any other industry, the poultry industry has continually focused its energies on the prevention of workplace injuries and illnesses. This most recent data recognizes the excellent safety performance achievements the poultry industry has accomplished. Surpassing the ‘all of manufacturing’ percent is the next milestone our industry hopes to achieve in our continuing quest to ensure the safety and well-being of our employees.”



## Workplace Training and Auditing in Meat and Poultry Plants

October 24, 2019 by Megan Pellegrini in [ProvisionerOnline.com](#)

Workplace training — and auditing, for that matter — just got more complicated. This spring, the Trump administration announced plans to shift food safety inspections in hog plants to plant employees, cutting as much as 40 percent of federal inspectors on slaughter lines in some plants. Training employees to identify diseased and contaminated pork would rely on plant owners. The Obama administration gave poultry plant owners more ownership of safety inspections, as well.

[Click here for full article](#) □





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## Vegans Sue Burger King Over Fake Meat Preparation

November 22, 2019 in The Ag Watchdog Newsletter

Vegans have [sued Burger King](#), claiming that cooking the Impossible Whopper on the same grill as real beef “contaminates” the fake meat patty. The suit seeks damages and that fake meat be cooked on an entirely different grill. Burger King responded that vegans and vegetarians can already request their patties be prepared in an oven instead of a shared broiler. □

## Group wants FDA to act against alleged illegal sales of Impossible Burgers

By Coral Beach on Oct 22, 2019 in [FoodSafetyNews.com](#)

A non-profit consumer group is pushing for the FDA to push back on retail sales of raw “Impossible” burger products, saying the agency is erring on the side of big business rather than public health. In a letter to a top official at the Food and Drug Administration, as well as in a consumer call.

[Click here for full article](#) □

## Cities are Curbing the Construction of New Drive-Throughs

Oct. 14, 2019 by Alena McGonigle from the Industry Update Newsletter

Minneapolis has become the most recent city to ban new construction of [drive-through](#) windows at restaurants. They join Long Beach, California and Fair Haven, New Jersey in what seems to be a growing trend. Advocates for the ban argue the regulations will lower the obesity rate, as well as reduce emissions and litter. Opponents say there is no real data to back up the claim, calling it a bogus excuse for more regulation. □

## Foie Gras, Served in 1,000 Restaurants in New York City, Is Banned

Oct. 30, 2019 By Jeffery C. Mays & Amelia Nierenberg in [NYTimes.com](#)

The New York City Council overwhelmingly passed legislation that will ban the sale of foie gras in the city, one of the country’s largest markets, beginning in 2022.

[Click here for full article](#) □

## 10 McDelivery Orders Per Second

October 24, 2019 by [Greg Henderson](#) on

[Drovers.com](#)

People are actually ordering McDonald’s for delivery. Lots of them.

In fact, for 2019, the company’s delivery business is projected to reach \$4 billion. That’s 10 McDelivery orders per second. Who’d a thunk it?

[Click here for full article](#) □

## Impossible Burger nets Burger King a whopping 5% comp sales growth

10.29.2019 By [Jeff Gelski](#) in [MeatPoultry.com](#)

The plant-based burger lifts the chain to 6% sales growth in the US.

[Click here for full article](#) □

## Chick-Fil-A served notice in UK after just 8 days

Oct. 25, 2019 information from [WorldPoultry.net](#)

Chick-fil-A is to close its first branch in the UK after LGBT campaigners launched protests and boycott calls because of its owners’ record of donating to organizations against same-sex marriage.

...Just 8 days after the chain opened its first branch, the landlords of the shopping center it was housed in announced they would not extend the initial 6-month lease.

[Click here for full article](#) □

## Burger King works with Unilever on Rebel Whopper

November 18, 2019 in [Meat+Poultry.com](#)

by Sam Danley

Plant-based burger introduced to 2,500 locations in 25 countries.

[Click here for full article](#) □

## Wendy’s tries different menu items to reach earnings marks

November 18, 2019 in [MeatPoultry.com](#) by Monica Watrous

Fast-food company betting on breakfast roll-out; evaluating plant-based alternatives.

[Click here for full article](#) □



## The nuts & bolts of transitioning the family ranch

Amanda Radke Nov 15, 2019 from [BeefMagazine.com](http://BeefMagazine.com)

*Give your family the best gift of all this holiday season — the gift of a clearly communicated and implemented transition plan.*

The holiday season is fast approaching, which means soon, you'll likely be gathered around the dinner table with parents, grandparents, aunts, uncles, in-laws and children.

However, despite the convenience of having everyone in the same room at the same time, resist the temptation to strike up a conversation at Thanksgiving about the transfer of wealth or how ownership/management control will [transition from one generation to the next](#).

**Related:** [Of boundaries and staying friends with your family in the ranch business](#)

Navigating the sometimes rocky dynamics of multi-generational ranching operations can be tricky. Delicately tip-toeing around people's feelings, biting your tongue when things get heated, thinking through a plan logically without emotions getting in the way and facing the realities of the limitations of the ranching enterprise can be difficult for so many.

**I get it. I've been there. I'm in it. And it's not always fun.**

**Related:** [Bear Grylls: 4 pillars to apply to your family ranch business](#)

That was the topic of my speech I gave at the Idaho Cattlemen's Association Winter Meeting last week. I apologized for the crowd for not being able to offer an hour-long presentation on things like, "If you do XYZ, your business will remain intact, your family will be harmonious and your legacy will be secure for generations to come."

Instead, my story has highs and lows just like everyone else's, and perhaps my speech serves as more of a warning or a wakeup call for folks to get it together, get organized, have the tough conversations and put a clearly communicated plan in place once and for all.

And while I may not have all the answers, I was thankful for the folks at Cooper Norman CPAs & Business Advisors for offering some strategies to best address this topic. Their team presented tangible action items for the ranching audience, which could help them [move forward with their estate plan goals](#).

**Here is a roundup of five of their best tips:**

### **1. There are too many excuses why we don't make a plan. Get over it and get started!**

Okay, those were my words, but the Cooper Norman team says this: "Just one in three first generation businesses will survive and successfully transition to the second generation. Just one in ten second generation businesses successfully transition into the third generation."

Despite these statistics, too often folks avoid making a transition plan because they don't want to face their own mortality; they don't want to rock the boat with family members; or they aren't ready to give up control of the business.

### **2. Ask the tough questions.**

"How do we ensure the business is ready for the future? How do we ensure the business is sustainable?"

To begin to address these tough questions, the Cooper Norman team said transition planning should begin with discovery conversations where you firmly communicate the leadership, organization and direction of the business.

How are decisions made? Who has authority in the business? What is our process? What role does everyone play in the business? What are our shared goals and visions for the business? Who is interested in [staying involved in the business](#)? Are they the best person for the job? How will I transition assets that is fair to all siblings? How can I make everyone happy if everything isn't "equal" in their eyes? Do you know what the business is really worth? Are you really interested in carrying on the legacy?

### **3. It's time to develop a written plan.**

Once you've asked some of these tough questions, it's time to get things down in writing. This plan includes an assessment of the business, people, finances and legalities of the operation. From there, include goals, objectives, visions, mission statement, core values and future plans.

"Clarity on the core of the business is needed in order for it to move forward," they say. "This is not simply intuitive."

### **4. Execute the plan.**

Implement what is in writing by reviewing the document annually, monitoring for changes and tweaks that are necessary as your business continues to evolve.

"This is a 3-5 year process," they say. "It takes time to iron out the details for a solid estate plan."

### **5. Transition means change.**

Remember, anytime ownership or management changes, it can be incredibly hard for all parties to adjust. Things take time, and it can be incredibly challeng[ing] to smoothly transfer and distribute assets in a way that's financially wise and pleases every person in the family.

Quoting transition planning coach and speaker, Jolene Brown, they said, "If the business isn't always put first, at the end of the day, you may have neither family or business."  
*(continued on next page)*

## The nuts & bolts of transitioning the family ranch *(continued from previous page)*

This holiday season, give your family the best gift of them all — the gift of a [clearly communicated plan](#) that irons out the messy details, expresses your wishes and intentions and brings all members of the family together to be able to ask questions, discuss concerns and hopefully move forward without bitterness, resentment or ongoing conflicts.

I know, I know, this is all easier said than done, but consider this — just 3-5% of family-owned businesses have a transition plan in place. Do you feel comfortable allowing the government to decide the fate of your ranch, or is worth the time, labor and money to make those decisions for yourself?

*The opinions of Amanda Radke are not necessarily those of beefmagazine.com or Farm Progress.* □

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## National Chicken Council Unveils New Sustainability Resources

*Videos, infographics, farmer testimonials, FAQs highlight chicken's environmental journey*

WASHINGTON, D.C. (October 2, 2019) – With the help of technology, modern breeding, nutrient management, feed conversion and improved animal husbandry practices, chicken producers in the U.S. have significantly reduced the use of water, farmland, electricity, greenhouse gas emissions, and other valuable natural resources.

In fact, [producing the same amount of chicken today as 1965 has 50% less impact on the environment](#). Many factors have contributed to the reduced environmental impact of producing chicken<sup>1</sup>, including:

- ◆ 75% fewer resources required in poultry production;
- ◆ 36% reduced impact of poultry production on greenhouse gas emissions;
- ◆ 72% decrease in farm land used in poultry production; and
- ◆ 58% decrease in water used in poultry production.

According to recent National Chicken Council ([NCC survey results](#)), however, knowledge of the environmental impact of chicken among consumers is low. Only half of survey participants (51%) are moderately knowledgeable about chicken's impact on the environment and the strides the industry has made.

To help bridge the gap, answer questions and address misperceptions, NCC is unveiling several new resources related to environmental sustainability, including [videos](#), [infographics](#), [farmer testimonials](#), [FAQs](#), [social squares](#), [blog posts](#) and [more](#).

“As sustainability in agriculture continues to be a hot topic among U.S. shoppers, we as an industry need to do a better job of telling our sustainability story, because it's a great one,” said **NCC President Mike Brown**. “These resources related to broiler chicken production and its impact on the environment are key tools in helping the industry better communicate with consumers, customers and the media.

“The chicken industry is committed to environmentally sustainable production practices and continuous improvement to ensure a healthier planet,” **Brown added**. “I encourage consumers to eat responsibly – choose chicken.”

The same [NCC survey](#) showed when it comes to factors driving purchase decisions today, the environmental impact of chicken (34%) is statistically as important as animal welfare (37%). Half (49%) of survey participants indicated a willingness to eat more chicken if they learned it is more sustainable than other protein sources.

In the U.S., the consumption of chicken has grown more than 300% since 1960, while cutting its environmental footprint in half. At 94 pounds per person, chicken consumption in 2019 will be a record and the most of any animal protein. □

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## Gen Z consumers increasingly interested in new food technology

On November 15, 2019 by Elizabeth Doughman in [WattAgNet.com](#)

Members of Generation Z, the demographic born between 1996 and 2010, are more open to new forms of food technology – [such as meat alternatives](#) – than previous generations, according to a recent study from global communications consultancy, [Ketchum](#).

The oldest members of Gen Z are set to graduate college and start jobs this year, which means their purchasing choices are becoming increasingly influential.

More than 75% of Gen Z respondents indicated they would try a food grown with technology and 71% said they were comfortable overall with the use of technology to grow food.

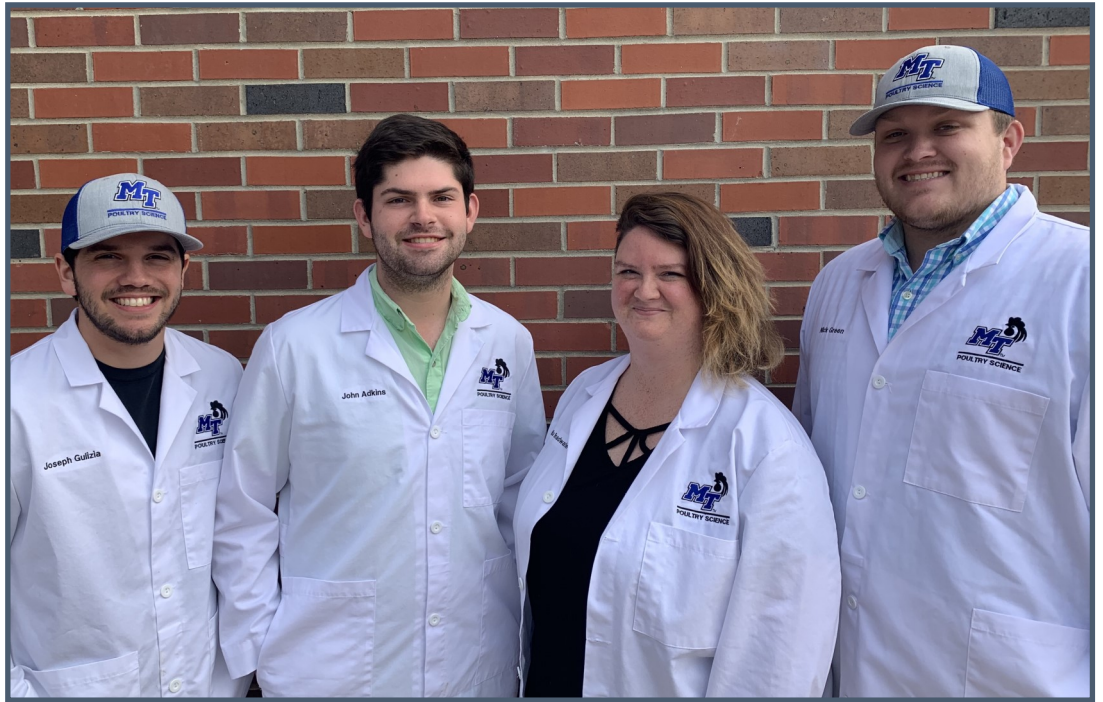
In comparison, only 67% of millennials (born between 1980 and 1994) responded that they would [be] open to food technology, with only 56% comfortable with these new alternatives.

Respondents in the Gen X (born between 1964 and 1979) and Baby Boomer (born between 1945 and 1964) demographics showed the least amount of comfort with new technologies used to produce food (51% and 58% respectively). Both generations indicated slightly more interest in trying a food grown with the help of technology (67% and 58%). □



## MTSU Poultry Judging Team Competes at National Collegiate Poultry Judging Contest

The MTSU Poultry Judging Team competed at the 2019 National Collegiate Poultry Judging Contest at the University of Arkansas this November. The team consisted of Joseph Gulizia, Nick Green, John Adkins, and Cecilia Broadwater. This was historic for MTSU as the first ever poultry judging team to compete for the university. "This was a tremendous learning opportunity for our poultry judging team members and I believe this group has established a firm foundation to continue representing MTSU Poultry Science at the national level. We hope involvement in collegiate poultry judging will attract bright young people from Tennessee to our poultry science program at MTSU," says Dr. Kevin Downs, MTSU Poultry Scientist and poultry judging team coach. The National Collegiate Poultry Judging Contest is one of two national poultry judging competitions in the U.S. Contestants evaluated live birds (table egg layers/pullets, broiler breeders, and turkey breeders), turkey and broiler carcasses, and eggs. The MTSU poultry judging team exceeded expectations and proudly represented the university. The MTSU team plans to compete at the Spring 2020 poultry judging contest at LSU. The lab coats for the judging team members were proudly sponsored by Cobb-Vantress, courtesy of the Lafayette Hatchery and the Dry Creek Pedigree Farm. ▣



*Pictured from L to R, Joe Gulizia, John Adkins, Cecilia Broadwater, and Nick Green*

## Scenes from the MTSU Junior Broiler show — October 17, 2019 — Calsonic Arena, Shelbyville, TN





## GROWER MEETINGS - PICTURE GALLERY



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## Poultry Producers: Energy Costs Getting You Down?

Grants for installing **Renewable Energy Systems** and for making **Energy Efficiency Improvements** are potentially available from USDA-Rural Development. The grant funds may be used to pay 25% of the eligible project costs, with a minimum grant request of \$1,500 (total project cost of \$6,000) and maximum grant request of \$125,000 for Energy Efficiency Improvement and \$250,000 for Renewable Energy Systems.

Eligible **Energy Efficiency Improvements** are “any improvements to a facility, building or process that reduces energy consumption”.

For example, for **Poultry Producers** eligible improvements might include any work to make the houses tighter and better insulated (walls, doors, ceilings), improved brooders (radiant, direct-spark or tube), lighting, computer controllers, vent doors, curtain improvements, interior stir fans, exhaust fan replacement with more efficient fans, baffles, insulated brood curtains, etc. So, eligible improvements include just about any upgrades to a poultry house except feed and water systems and generators.

For **other agricultural producers**, eligible Energy Efficiency Improvements may include more efficient systems or system components for pumping, commodity handling, drying, heating, cooling, lighting, insulation, computer controllers, etc. Ag tillage equipment, used equipment, and vehicles are not eligible.

Eligible **Renewable Energy Systems** must produce usable energy from a renewable energy source. These may include biomass, methane digester, solar, wind, geothermal, gasification, hydroelectric, etc.

**Only costs of eligible improvements purchased and installed after the date of complete application being received by USDA-RBCS (Rural Business-Cooperative Service) state office are eligible for grant reimbursement, assuming the grant is eventually funded.**

Applications go through a national competitive process and final approval is based on how your application competes against others across the US. Approval is not guaranteed and final word of funding status may not be received until several months after submitting your application. However, **you can proceed with your improvements as soon as the application is sent to USDA**, so there will be no hold-up for work that has to be done promptly.

For more information and for assistance with the grant application process, contact:

**Bennie Hutchins**

Project Support Services, Inc.

**Email: [benniefhutchins@gmail.com](mailto:benniefhutchins@gmail.com) or call 601-748-2622.**

We have assisted more than 400 poultry producers in 10 states to secure grants in excess of \$10 million for energy efficiency improvements in 2003-2018.

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Congratulations to Riley Black who recently signed to play baseball for Lee University. Riley is a pitcher who also plays 3rd base. He is pictured here with his parents Sara and Scott Black (TPA Board Member / Cobb-Vantress, Inc.) and his sister Emmi.



Congratulations to the Koch Foods debone plant in Morristown for recently achieving their safety milestone for 4 million hours! Pictured L-R: Plant Manager - Will Eskew, Complex Manager - David Wilds, Dale Barnett - TPA and Ed Harlan - TDA.



Hemp plants being hung to dry in a retired chicken house in Bedford Co. TN, in early October

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