

Inside this issue:

Farrowing Management:
Fostering Know How
– page 2 –

ABBA Biomass Mapping Project
– a potential energy source?
– page 4 –

Pigs in Schools at NAAE 2018
– page 5 –



Online nutrition database to reduce feed costs
– page 6 –

APL Membership
For information call Rachel Blake on 02 6270 8807 or visit the APL website at www.australianpork.com.au/members.



The Autumn 2018 edition of Pigs to Pork highlights the latest research outcomes in fostering as a part of farrowing management (including the newly available Fostering Manual), a new online database to assist with least-cost feed formulation, the potential use of biomass as an energy source, the latest 'Pigs in Schools' teaching workshop featuring celebrity chef Colin Fassnidge and calls for applications for the 2018 Ron Collins Memorial Travel Award.

Farrowing Management: Fostering

Making sure that every pig is well looked after in a farrowing house can take a special kind of dedication as well as specialised management.

This is because different groups of pigs may have different requirements. It's not only the differences in requirements that you would expect between adults and their offspring – the ages of piglets in the farrowing area can vary from new born to 4 weeks plus and the needs of a piglet change as they grow.

Pre-weaning mortality is the major cause of production loss in the farrowing area and it can vary greatly from farm-to-farm. Around 80 per cent of piglet losses occur in the first 72 hours of a piglet's life and mortality also increases with increasing litter size.

Good farrowing stockpeople look after large and varying populations of pigs while still managing to see and treat each pig as an individual. Getting the 'one per centers' right and showing careful attention to detail is what is needed to care for all ages of pigs in the farrowing accommodation. This sets up the health of the herd and safeguards the robustness of replacement breeders.

In the farrowing shed, one of the most important tasks is fostering piglets. The major reason for fostering is to improve a piglet's chances of getting adequate nourishment and thriving.

You have to work out a system that provides the best results and is the most suitable for your farm. This system should be developed in consultation with your veterinarian and farm manager.

Fostering works better when carried out earlier during lactation, i.e. in the first 24 hours. Piglet movement after 24 hours results in reduced suckling

success, more frequent vocalisations and received more sow aggression than those piglets moved at less than 24 hours of age.

There are several types of fostering methods.

The ones that work most effectively are fostering to make sure piglets from big litters all have a teat (and back fostering-creation of nurse sows).

Piglet fostering depends on the results of many animal husbandry tasks which must be done well to provide the tools to guarantee fostering success.

There are a number of key principles which are important to consider when fostering piglets and these are:

- Colostrum gives piglets' energy and warmth, as well as immunity. It is best accessed in the first 12 hours after farrowing from the birth sow. Therefore, no piglet fostering should occur before the piglets are 12 hours old.
- Colostrum intake impacts on the lifetime performance of the pig. Management techniques, such as split suckling, can achieve a more even intake of birth sow colostrum. These techniques must be used before pigs are moved.
- The piglet's ability to absorb immunoglobulins in colostrum falls rapidly and gut closure is usually complete by 24–36 hours. The control of this gut closure is directly linked to the non-specific absorption of nutrients i.e. glucose, lactose as well as artificial and natural colostrum.
- Piglet fostering should occur when the pigs are between 12–24 hours of age, but movement should be minimal to reduce disease spread.
- Foster piglets to equalise the number of piglets per litter only within the first 24 hours of age. (Load sows with only the number of pigs they can successfully nurse plus one additional pig based upon their past weaning performance and udder condition).
- Just because a pig is small doesn't mean it's a runt or even that it won't thrive when left with larger litter mates; being small is NOT a reason to move a pig; a small piglet that has attached to a good teat and kept its place by the end of 24–48 hours of age will continue to thrive; missing out on a drink is the only reason to foster a piglet.
- Do not foster piglets for grading, sexing or saving sick pigs, fall-behinds and runts.



Know How

- Piglets should not be fostered after 24 hours of age. Alternate strategies, such as setting up nurse sows, should be used when piglets need to be moved later in lactation.
- Udder assessment should occur as close to farrowing as possible for the number of functional teats as well as teat accessibility.
- Gilts should receive as many piglets as the udder allows, but older parities (>P6) should be carefully assessed for rearing ability.



If these principles are followed, piglet survival and growth should be maximised.

Over the last few years APL has commissioned a number of projects which have really centred on management during the farrowing/lactation period, specifically fostering management.

Although it seems quite simple effective fostering is really a bit of an art and it's not simply just moving piglets around.

The outcomes of these projects have been combined with actual farm standard operating procedures (SOPs) to produce a fostering manual "Guidelines for Fostering – Getting the 'One per centers' right".

Also accompanying this manual is a pocket book summary listing SOPs, and a USB with a powerpoint presentation to assist with training and understanding.

This Fostering package is now available from APL.

For more information please contact either Rebecca Athorn on 0436 655 015 or rebecca.athorn@australianpork.com.au or Ashley Norval on 0437 177 527 or ashley.norval@australianpork.com.au

Ron Collins Memorial Travel Award 2018

Ron Collins was a tireless worker for the Australian pork industry, and in 1997 he launched his publication, Australian Pork Newspaper, where he continued to support every aspect of the pork industry. Ron, with Managing Director of Jefo Australia, Wayne Bradshaw, was prominent in creating the PPPE concept.

In 2003, Ron Collins passed away after a battle with cancer. He is survived by his wife Sue, and sons Ben and Tim. And so, as a sign of respect for the PPPE concept and in recognition of Ron's commitment to the Australian pork industry, the Ron Collins Memorial – Pan Pacific Pork Expo Travel Award was established.

The Ron Collins Memorial – Pan Pacific Pork Expo Travel Award has been designed to assist a person, involved in any aspect of the Australian pork industry, to travel overseas and further investigate a topic which is of benefit to the industry. This award is not limited to any one area, however the purpose of the trip must be innovative and one which will benefit the Australian pork industry.

Applications must be received by COB Friday 27 April 2018.

Application forms are available on the PPPE website.

For further information please contact Wayne Bradshaw by phone (07 4630 1500), mobile (0429 301 500) or email (wbradshaw@jefo.com)



30 & 31 May 2018

Gold Coast Convention & Exhibition Centre, Broadbeach QLD

PAN PACIFIC

PORK

EXPO 2018

Theme: *Driving efficiency together*

Attendance assistance packages available for APL producer members.

If you are not already a member contact Rachel at APL now.

Contact Rachel Blake for more information on 02 6270 8807 / pppe@australianpork.com.au or visit www.pppe.com.au

ABBA Biomass Mapping Project – a potential energy source?

What is ABBA?

ABBA is the Australian Biomass for Bioenergy Assessment. Its purpose is to catalyse investment in the renewable energy sector through the provision of information about biomass resources across Australia. It also provides linkages between biomass supply through the supply chain to the end user. The information is included on the Australian Renewable Energy Mapping Infrastructure (AREMI) GIS platform.

So how does this relate to the pork industry?

The ABBA initiative is interested in pig manure and spent bedding as potential biomass feedstock from pork production for anaerobic digestion to produce biogas.

Purpose

The immediate purpose of the ABBA Biomass Mapping Project was to generate manure estimates. The broader intent was to develop a feasible approach for APL to carry out similar projects and feasibility studies for the pork industry.

Aim

Pork producers could potentially benefit from future investment of third party renewable energy sector and other entrepreneurial initiatives. For example, enhanced horticulture generated from pig manure.

Method

APL teamed up with Dr Stephan Tait from the University of Queensland to collate and provide data including pig number estimates, production types, housing types and location via postcode. Dr Tait then extrapolated the data to provide spent bedding and

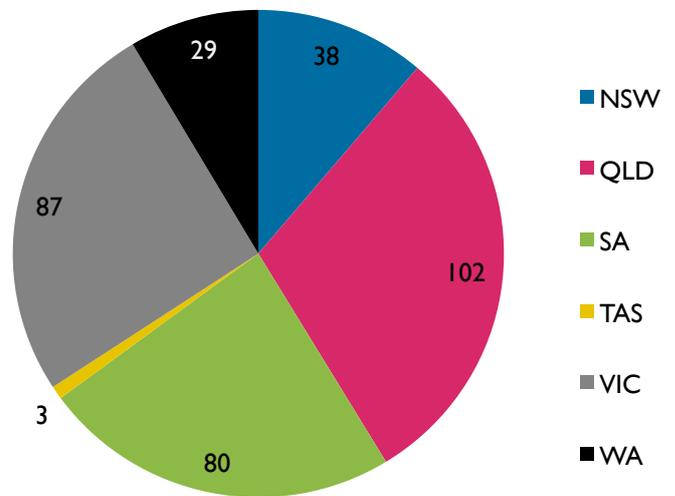


Figure 1 – Breakdown of number of piggeries used to estimate biomass

manure estimates in accordance with general industry guidelines in order to determine biomass.

Main findings

The relative proportion of spent bedding vs conventional manure across states aligned with expectations. Spent bedding is more prominent in southern states and conventional flush manure systems is more prominent in Queensland. As a biomass source, spent bedding was double that of conventional manure.

Further information

For more information or a copy of the final report please contact Denise Woods by email at denise.woods@australianpork.com.au or on 02 6270 8826.

Take home message:

Dry matter is available for use as potential biomass feedstocks.

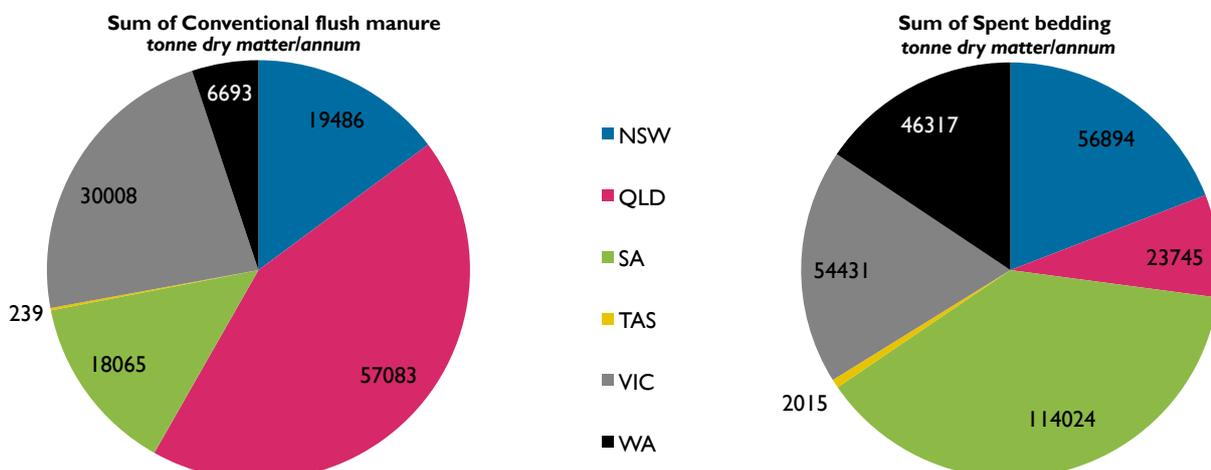


Figure 2 – Breakdown of total amount of dry matter biomass by pork production (t dry matter / annum) produced in each State from conventional flush manure and spent bedding

CoOL is coming

If you sell your pork prepackaged in Australia direct to consumers (via supermarkets, butchers, farmer's markets, delis etc.) you will need to comply with the new Country of Origin Labelling (CoOL) laws.

This new labelling system becomes mandatory on 1 July 2018.



This means food products sold from this date must display the new labels.

The Australian Competition and Consumer Commission (ACCC) has published guidance on these rules to help businesses comply with the new requirements at www.accc.gov.au/publications/country-of-origin-food-labelling

Australian Pork Limited (APL), through the PorkMark program, is also offering support and guidance for producers and processors who need to use the new labelling system.

APL is encouraging producers and processors to continue using the PorkMark in conjunction with the CoOL as a guarantee to consumers that the pork is both Australian grown and Australian made.

Stay tuned for more regular updates from the PorkMark team this year.

To enquire about CoOL, or to apply to become a PorkMark licensee, please contact porkmark@australianpork.com.au or Tenita Campton, Marketing Coordinator PorkMark on (02) 6270 8845.

Pigs in Schools at NAAE 2018

Two workshops facilitated by APL's Manager Technology Adoption and Industry Capability, Ashley Norval, were recently delivered at the 2018 National Association of Agricultural Educators Conference in Launceston with the help of celebrity chef Colin Fassnidge.

The workshops focused on providing practical ideas to teachers they can use in the classroom, whilst inspiring them to 'think outside the square' and use pork, rather than chicken or beef.

For the first demonstration, Mr Fassnidge broke down a carcass and explained the uses of the various cuts.

"Now I know your students will be interested in learning how to cook it," Mr Fassnidge told the audience.

Following the workshops, Ms Norval spoke to the ABC's Laurissa Smith about the Pigs in Schools program.

"The basis of the program is to really teach students of all ages about how pigs are produced, how they're raised in Australia, how to source Australian pork, and then now with the new part of the program how to actually use the product," Ms Norval said.

"When I took the program over, about 13 schools were involved, now we have somewhere around 1200 schools that we know are using the program throughout Australia."

To watch a video snapshot of the workshops, visit <http://bit.ly/APL-NAAE2018>

For more information, please contact APL Manager Technology Adoption and Industry Capability, Ashley Norval at ashley.norval@australianpork.com.au



Release of new online database to assist with reducing feed costs

A new online nutrition database is now available for use by the Australian pork industry.

This interactive database contains the non-starch polysaccharide (NSP) content of all feed ingredients fed to poultry and pigs in Australia and has been developed at the University of New England, in partnership with PoultryHub Australia (PHA) and Australian Pork Limited (APL). It promises to deliver increased accuracy and flexibility in formulating least-cost feed and increased precision when using supplemental feed enzymes.

This database contains approximately 1300 individual feed ingredient samples from across Australia, including both conventional and unconventional ingredients. Dr Natalie Morgan, Post Doctoral Research Fellow at the University of New England has been developing the database for the past two years.

“This is the first database of its kind in the world and has huge potential to be developed further,” Dr Morgan said.

The database enables members from PHA and APL to access the NSP values online and include them in their diet formulations.

Fibre is a highly variable and complex component of plant-based feed ingredients and is perhaps the most poorly understood constituent of pig diets. ‘Crude fibre’ measurements are currently used to indicate dietary fibre content and develop feed formulations, but the analytical methods used to characterise crude fibre are

unable to adequately represent fibre utilisation in the animal.

It is imperative for future efficiency gain, and hence viability of productive farms, that a more accurate system of estimating true fibre levels is used.

This is possible by determining the soluble and insoluble NSP content of feed ingredients. The database includes the soluble and insoluble NSP and free oligosaccharides content of all the ingredients, including the sugar composition, allowing nutritionists to gain in-depth understanding of the types of NSPs arising from the use of different ingredients and the best strategies to deal with them.

“[The database] will enable the industry to make accurate predictions about the true fibre values in diets and allow new technologies to be developed and evaluated. Currently the database features Australian feed ingredients, but there are plans to expand it to include grains from across the globe,” Dr Morgan said.

Industry nutritionists are encouraged to access the database and can request access at <https://my.une.edu.au/nspdb>. However, please note that access will only be granted to nutritionists that supply an institutional (not personal) email address.

For further information please contact Dr Rebecca Athorn at rebecca.athorn@australianpork.com.au or 02 6270 8827.

