

# **Nutrition Strategies for Efficient and Sustainable Production of Poultry Meat and Eggs**

Craig Coon

University of Arkansas

NANP Nutrition Summit

April 10, 2019

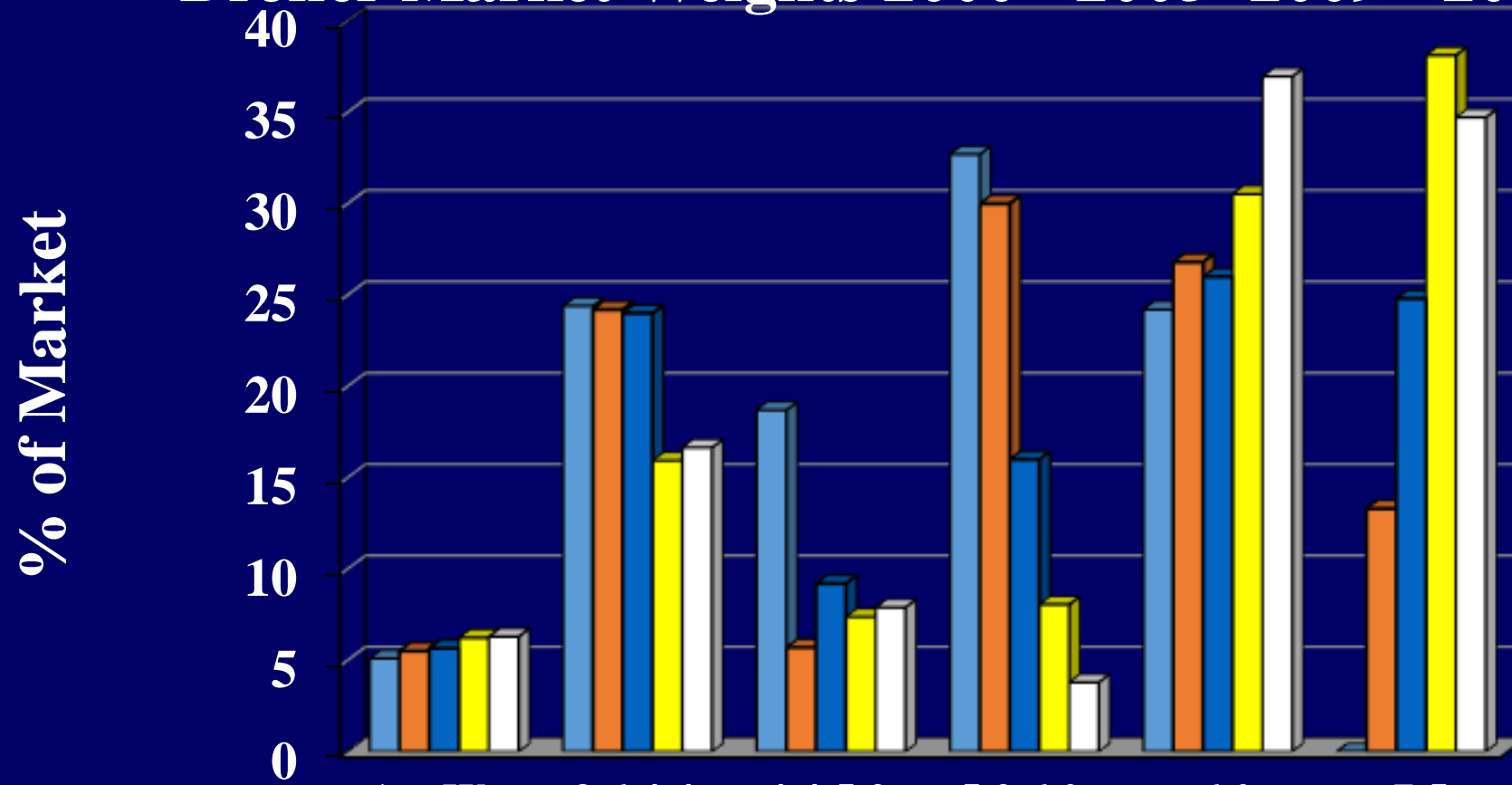
National Academy of Sciences, Washington, D.C.

# BROILERS



# **Broiler Feeding Strategies in U.S. Are Different Than in Other Countries**

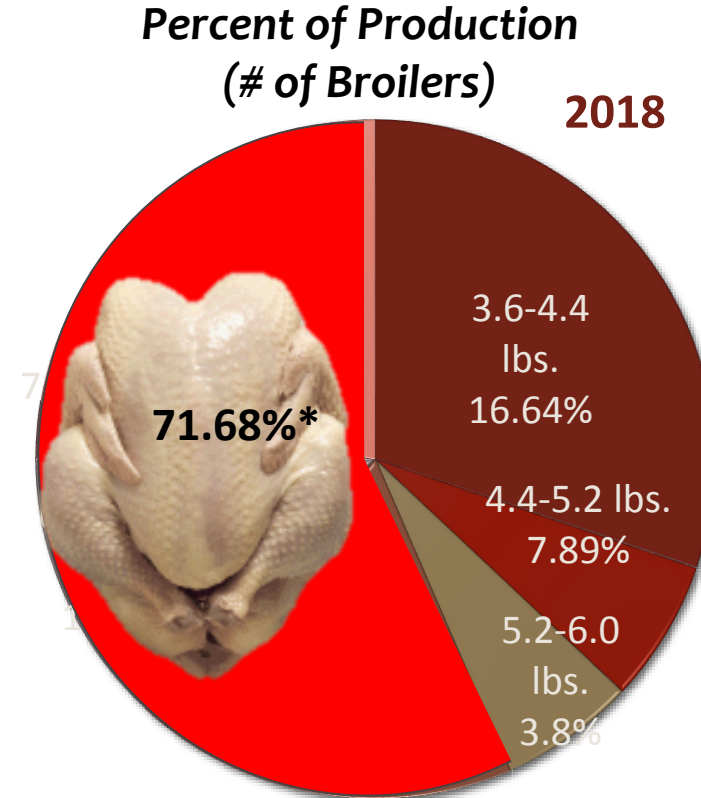
# Broiler Market Weights 2000 - 2005 -2009 - 2015 - 2018



	Av. Wt.	3.6-4.4	4.4-5.2	5.2-6.0	>6.0	>7.5
2000	5.1	24.4	18.7	32.7	24.2	0
2005	5.5	24.2	5.7	30	26.8	13.3
2009	5.65	24	9.2	16	26	24.8
2015	6.23	15.93	7.37	8.05	30.52	38.12
2018	6.29	16.64	7.89	3.79	36.96	34.72

# Broiler Market Trends

- High breast meat yielding broilers
- Increased bird size
- Shorter growth period (faster growth rate)
- Various markets
- Big bird programs- Large % of U.S. market



\*71.7% of meat produced!

**> 6 lb: 71.68% in 2018 and 23% in 2000**



# Boneless Breast Meat in the Market



- ❖ **Boneless breast meat is the popular meat of choice among the consumers**
- **Retail fresh, further processed, prepared foods, foodservice**
- **Portioned breast meat common for foodservice, sourced from larger broilers**

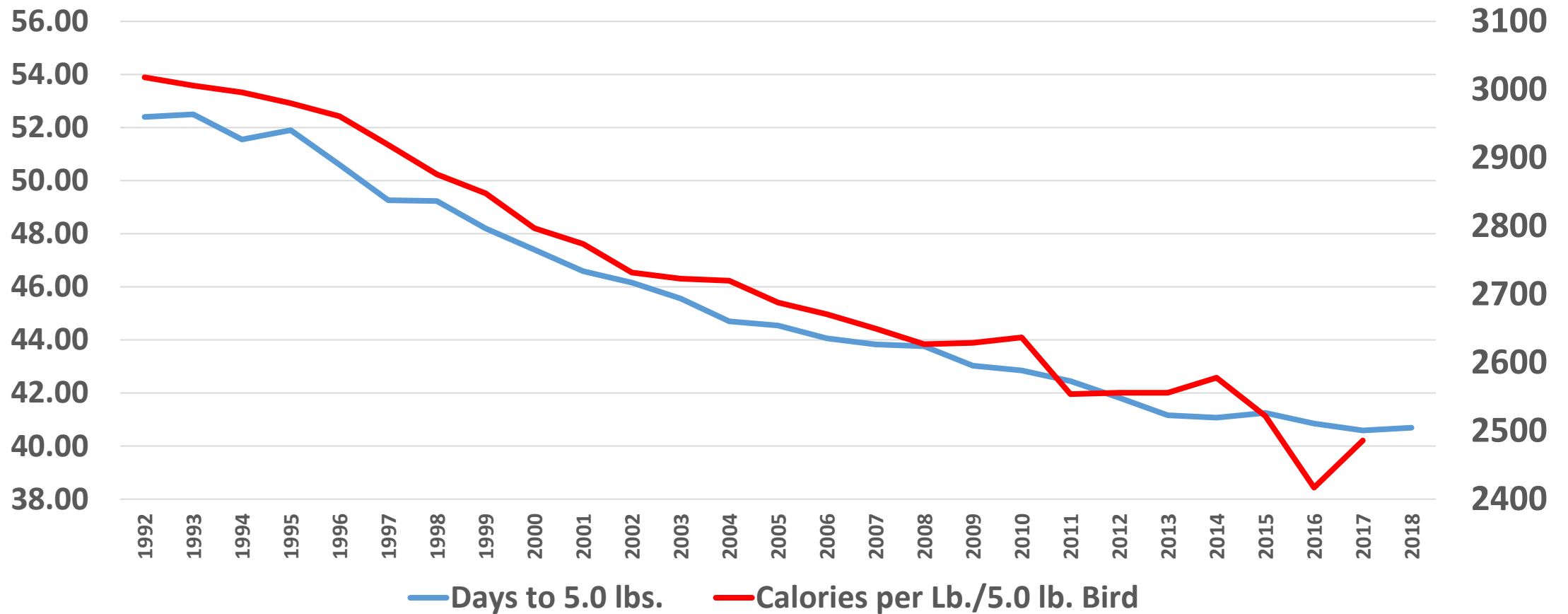
# **AGRI STATS VITAL SIGNS**

**1988 to 2018**

**Mike Donohue  
Agri Stats Inc  
Fort Wayne, Indiana**

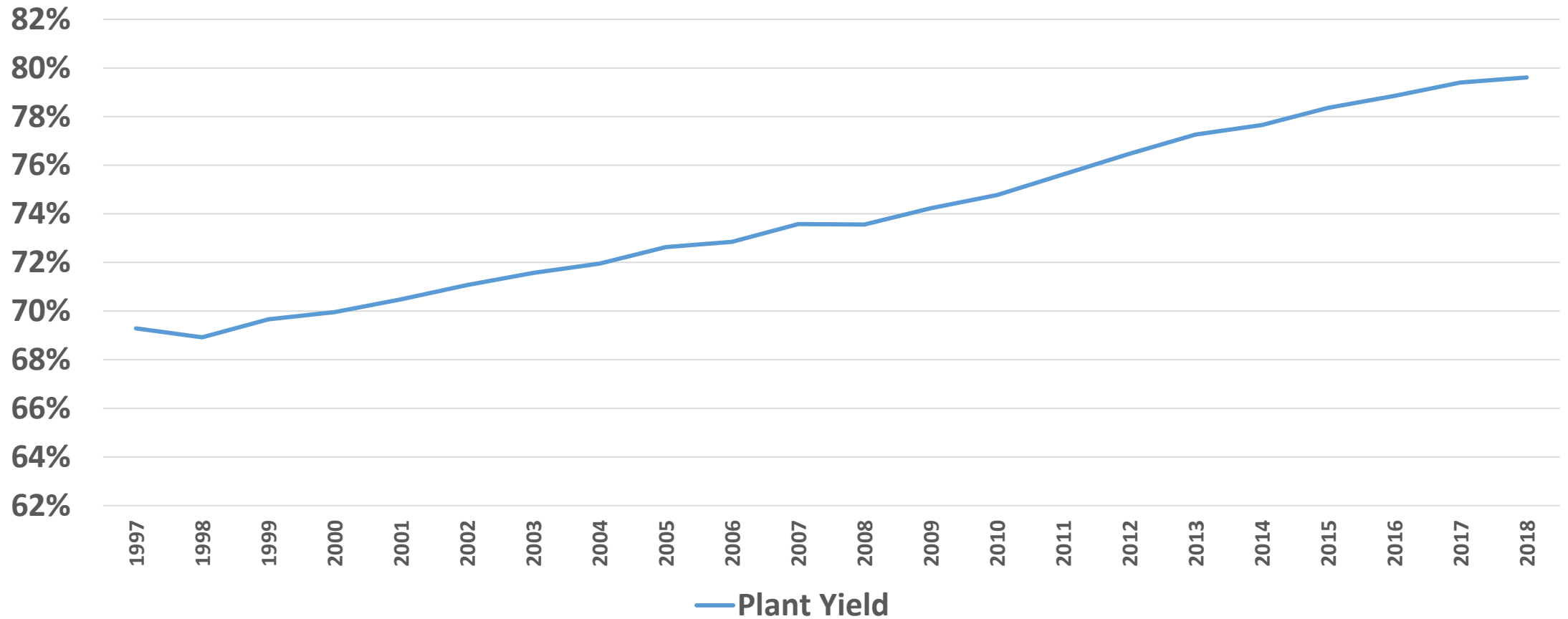


# DAYS AND CALORIES TO 5.0 LB. LIVE WT. U.S. BROILER INDUSTRY 1992 THROUGH 2018

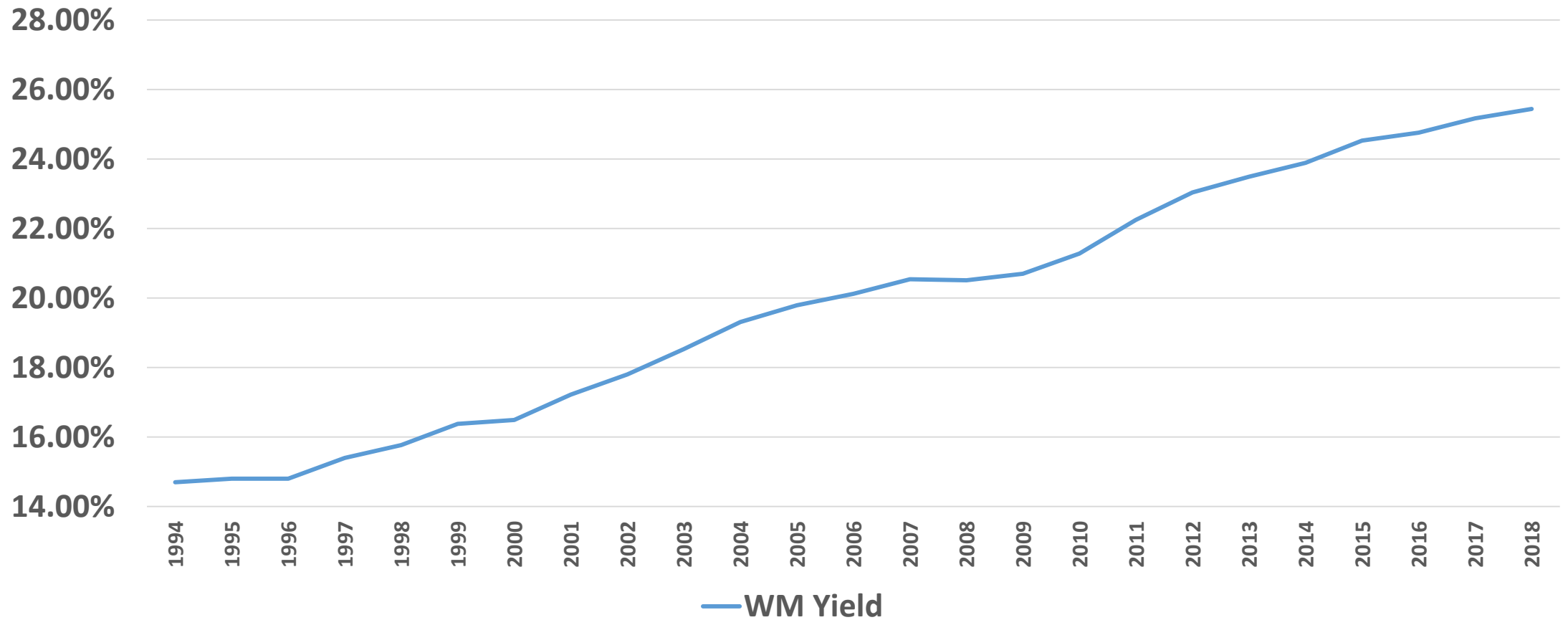


# **% WOG YIELD**

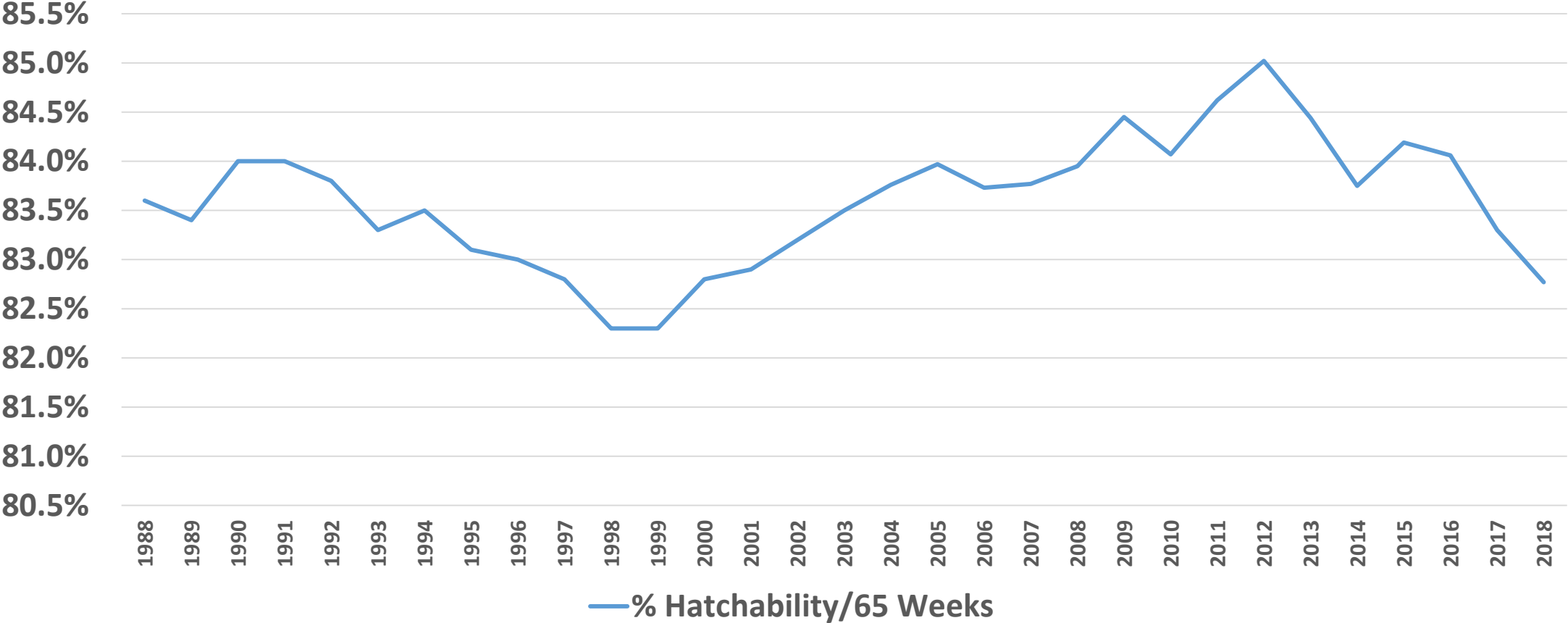
## **U.S. BROILER INDUSTRY 1988 THROUGH 2018**



# BONELESS BREAST MEAT YIELD (% OF LIVE WT.) U.S. BROILER INDUSTRY 1988 THROUGH 2018

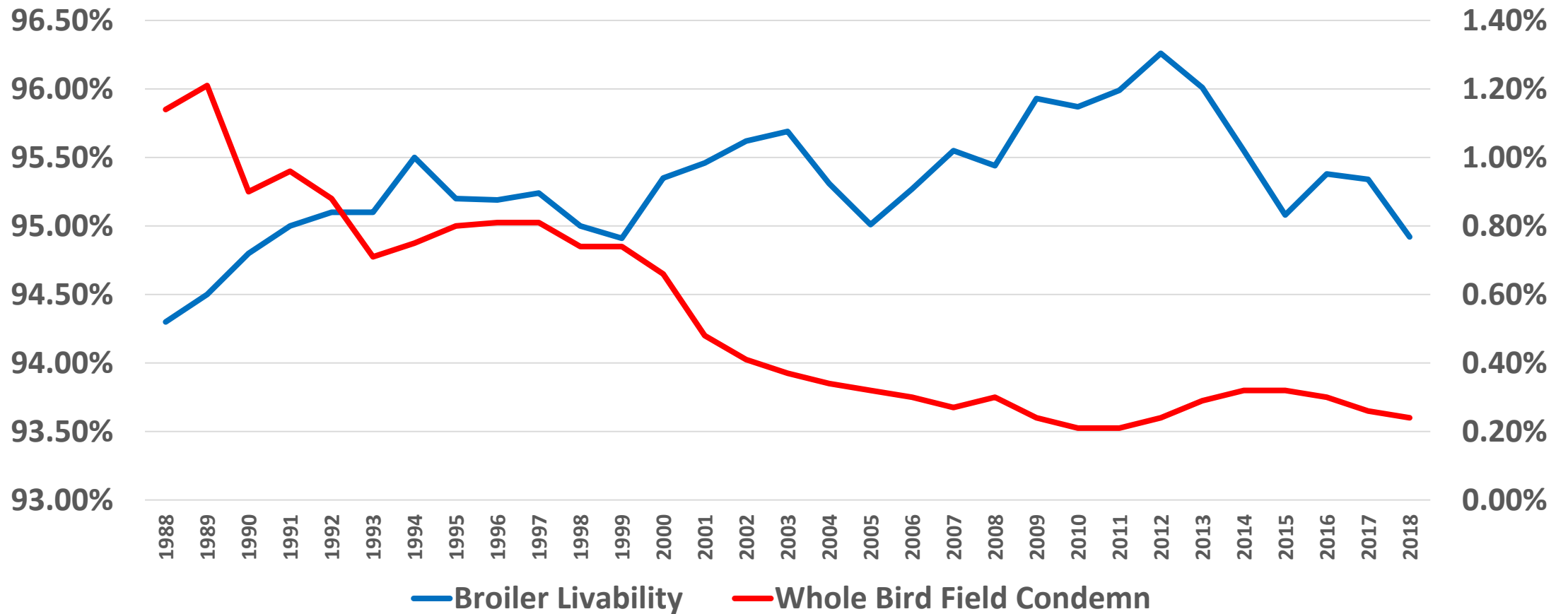


**% HATCHABILITY (ADJ. TO 65 WEEKS OF AGE)  
U.S. BROILER BREEDER INDUSTRY 1988 THROUGH  
2018**



# **% BROILER LIVABILITY AND WHOLE BIRD FIELD CONDEMNATION**

## **U.S. BROILER INDUSTRY 1988 THROUGH 2018**

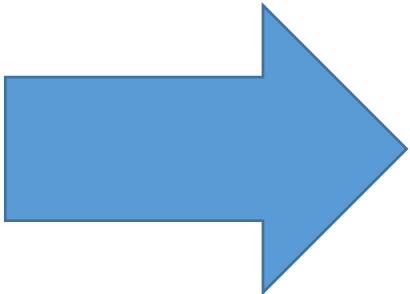
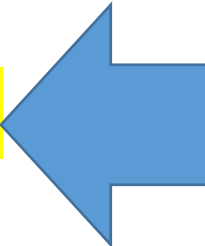


# PROJECTING WITH AGRI STAT TRENDS

- In 2034----2.3 kg BW broiler will improve Calorie Conversion by 15% from present --Currently Require 5500 kcal ME/kg live wt---Decrease 42.2 feed kcal/yr/kg BW---Require 4867 kcal ME/kg BW in 15 yrs
- In 2034..Broiler livability will be 96.85%.....5% improvement each decade
- In 2034..Broiler boneless breast meat will increase to 26.2% of live wt.....increase 0.5% of live wt/yr



# PROJECTING WITH AGRI STAT TRENDS

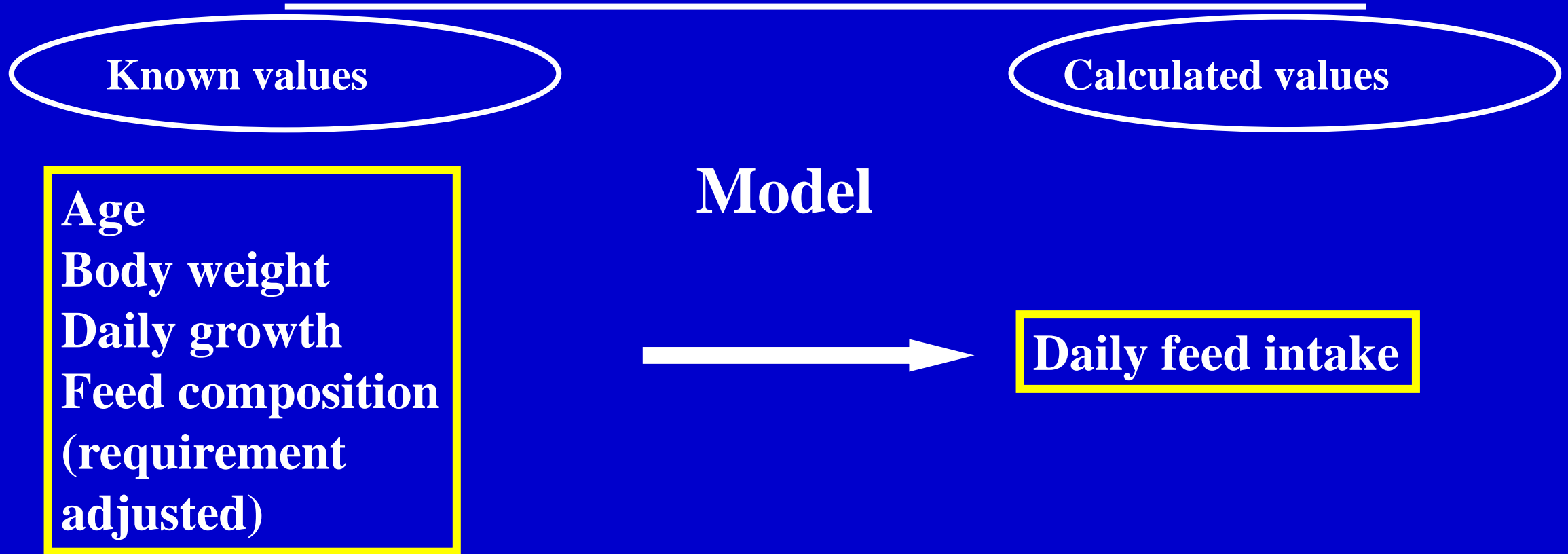
- 
- In 2034----2.3 kg BW at 28.75 days—reduce **.56 d/yr**
  - Benefits of selecting broilers for faster growth rate is improved feed efficiency
  - **Sooner broilers get to desired market size, higher the percentage of feed consumed goes to lean mass instead of body maintenance**
  - Feed conversion declines as broilers get older because more feed consumed goes to maintenance
- 

PROGRESS IN BROILER SELECTION: BENEFITS, LIMITATIONS AS ASSESSED BY  
THE DIGESTIVE FUNCTION, AND CONSEQUENCE ON DIETARY LYSINE  
CONCENTRATIONS

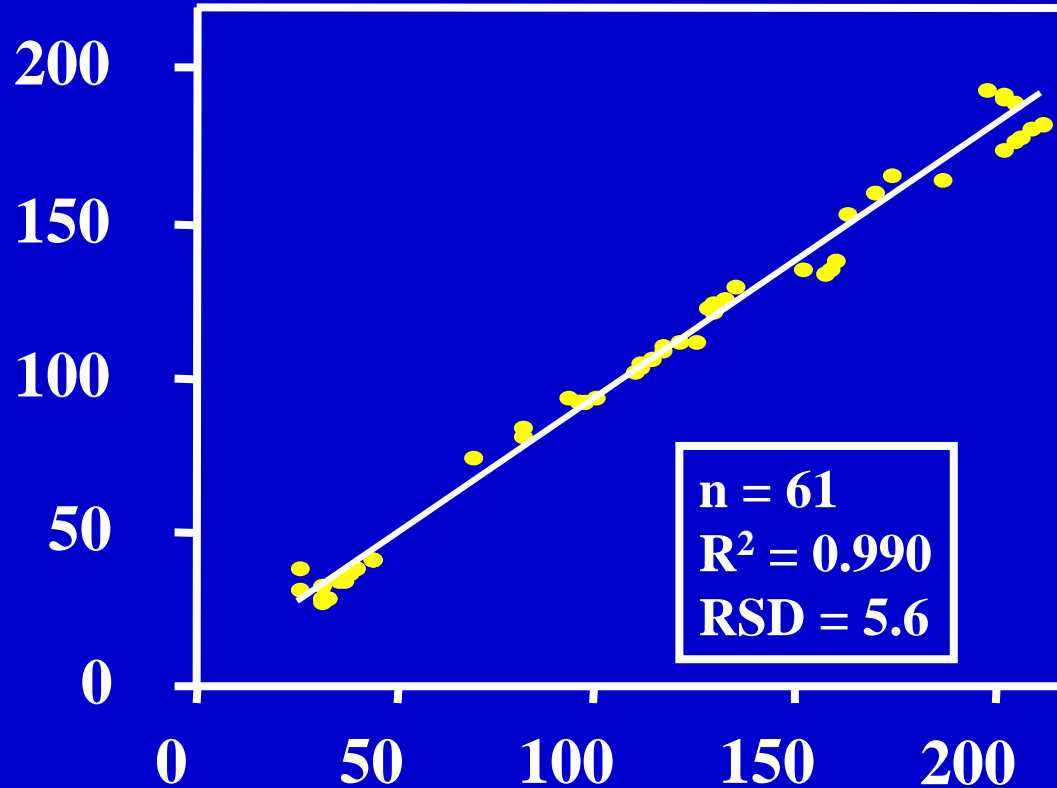
XIV EUROPEAN POULTRY CONFERENCE, STAVANGER, NORWAY, JUNE 2014

**Bernard Carré**  
**INRA, France**

**A model for  
feed intake calculation,  
set from literature data  
(42 publications)**



**Measured daily feed intake (g)**  
**in Ross broilers\***



**Model calculated daily feed intake (g)**

\*

Delezie *et al.*, 2012; Serrano *et al.*, 2012; Hashemipour *et al.*, 2013;  
van der Hoeven-Hangoor *et al.*, 2013 and Kim *et al.*, 2013

Carré *et al.*,  
2014.

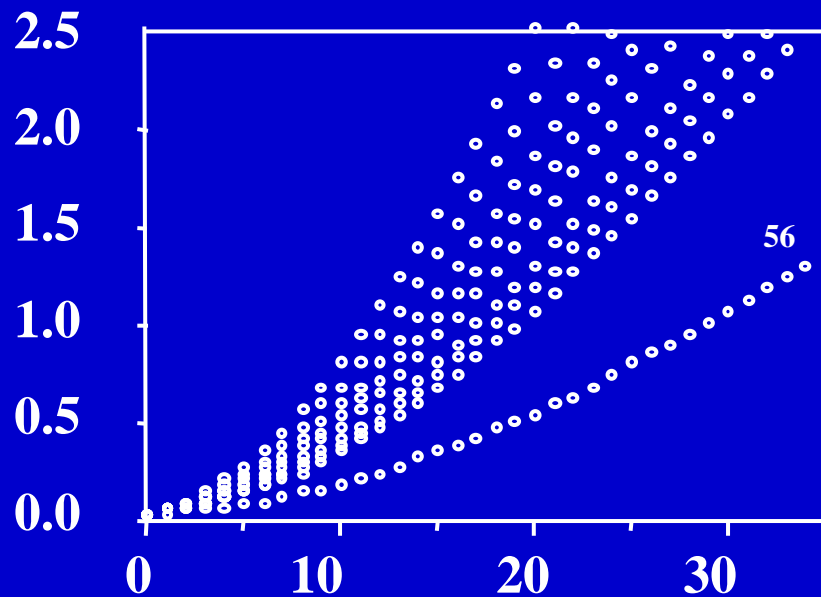
# Model computations

Growth curves associated  
with different age  
at slaughter (2.5 kg)

2.5 kg  
Slaughter day

20 22 24 26 28 30 32 34

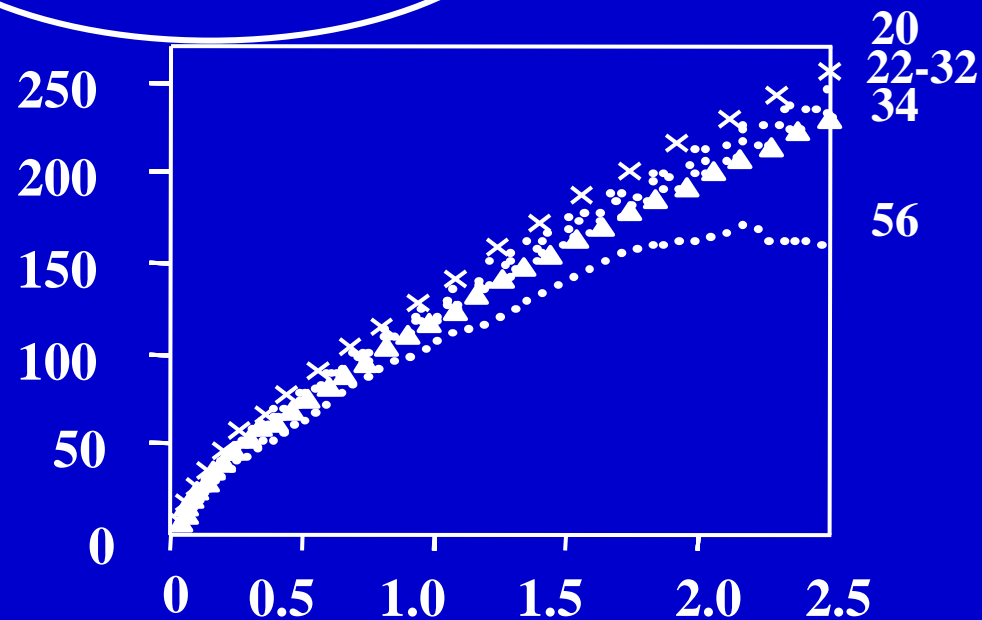
Body  
weight (kg)



Model

Calculated  
daily  
feed intake (g)

2.5 kg  
slaughter day

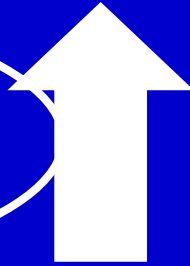


Body weight (kg)

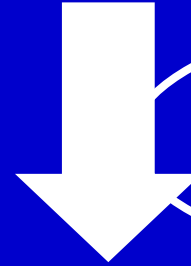
Carré et al.,  
2014.

# Evolution of broilers

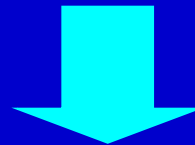
Daily feed intake /  
Body weight



Organ weights /  
Body weight



Opposite directions



Difficult challenge

Slow increase in the challenge



# Predicting FCR and Protein Efficiency

<u>2.5 kg slaughter day</u>	FCR	Protein efficiency
20	0.98	0.607
22	1.05	0.604
24	1.13	0.608
26	1.20	0.606
28	1.27	0.606
30	1.35	0.607
32	1.41	0.604
34	1.48	0.602
56	2.22	0.540

# Predicting DFI and % Digestible Lysine

$$\text{DFI (g)} = \text{aBW}^j(\text{kg})$$

2.5 kg  
slaughter  
day

	a	j
20	134	0.68
22	132	0.69
24	130	0.70
26	128	0.71
28	126	0.71
30	123	0.72
32	122	0.72
34	120	0.72
56	103	0.69

Digestible lysine  
recommendations (feed %)

2.5 kg  
slaughter  
day

	Start.	Grow.	Finish.
20	1.60	1.59	1.38
22	1.53	1.49	1.34
24	1.47	1.44	1.23
26	1.42	1.39	1.18
28	1.38	1.36	1.13
30	1.32	1.30	1.08
32	1.29	1.27	1.03
34	1.26	1.23	1.00
56	1.07	0.99	0.73

# Model computations

Consequences of one day gained (from 34 to 20 days)  
in the rearing period  
for a 2.5 kg slaughter weight

---

Feed / Gain : - 0.034 or - 2.7 %

Protein gain / Protein intake : + 0 %

Dig. Lysine feed concentration : + 0.26 g/kg or + 2.0 %  
(grower diet)

Dig. Lysine feed concentration : + 0.27 g/kg or + 2.7 %  
(finisher diet)

# COMPARATIVE RESPONSE OF DIFFERENT BROILER GENOTYPES TO DIETARY NUTRIENT LEVELS

**Franco Mussini**  
**Dupont Inc.**

# Jejunum length (49 days)

**Table 10. Jejunum length and ratio to BW at 49 d**

<b>Strain</b>	<b>Body weight(g)</b>	<b>Jejunum length (cm)</b>	<b>Jejunum (g BW/cm)</b>
<b>Ross 308</b>	3768.33 <sup>a</sup>	90.88 <sup>a</sup>	41.64 <sup>b</sup>
<b>Ross 708</b>	3642.78 <sup>a</sup>	85.77 <sup>ab</sup>	42.70 <sup>b</sup>
<b>Ross TY</b>	3732.78 <sup>a</sup>	81.33 <sup>b</sup>	46.09 <sup>a</sup>
<b>Heritage</b>	1767.22 <sup>b</sup>	67.33 <sup>c</sup>	26.37 <sup>c</sup>
<b>Prob &gt; F</b>	<.0001	<.0001	<.0001

# Villus length (28 d)

**Table 14. Villus morphometry by strain**

Strain	Villus length (μm)	Villus width (μm)
308	1574 <sup>ab</sup>	231
708	1637 <sup>a</sup>	176
TY	1705 <sup>a</sup>	203
HER	1484 <sup>b</sup>	146
Prob > F	0.0112	0.471



# Tibia diameter and breaking strength

**Table 16. BW and tibia diameter and breaking strength**

<b>Strain</b>	<b>BW (g)</b>	<b>Diameter (mm)</b>	<b>Breaking strength (Kg/mm)</b>	<b>Age</b>
<b>Ross TY</b>	2201.25 <sup>a</sup>	8.002 <sup>b</sup>	38.185 <sup>a</sup>	35 days
<b>Heritage</b>	1767.22 <sup>b</sup>	9.555 <sup>a</sup>	23.313 <sup>b</sup>	49 days
<b>Prob &gt; F</b>	<.0001	0.0041	0.0008	
<b>SEM</b>	61.9	0.294	2.531	

Atlantic Poultry Conference  
2018

# White Striping and Woody Breast in the Broiler Meat Industry

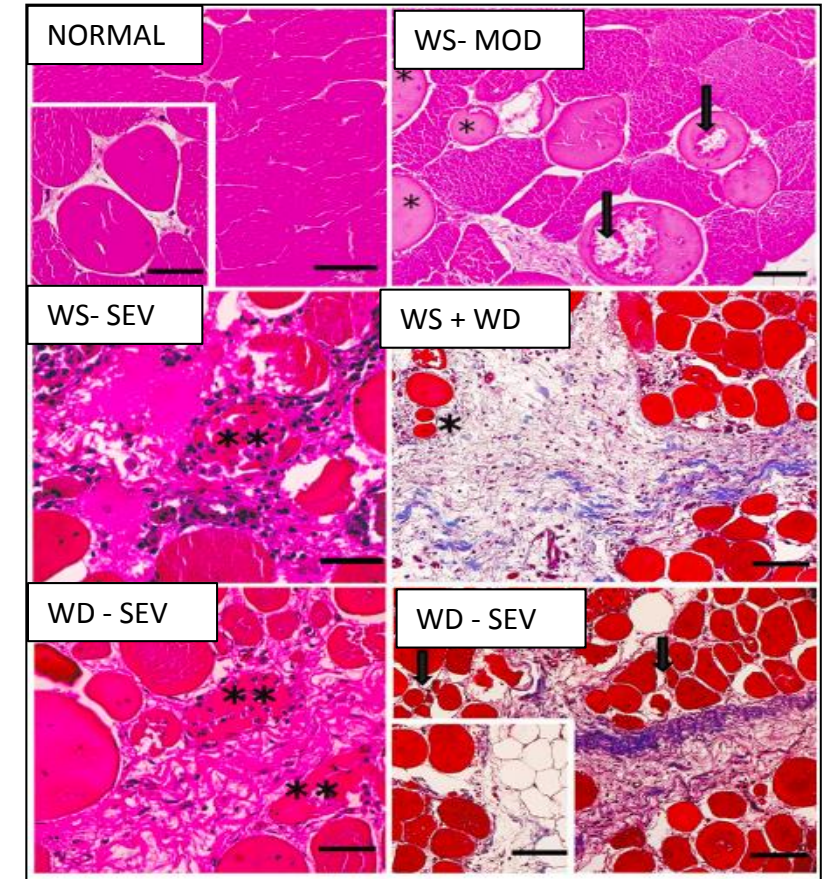
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**Casey M. Owens, Ph.D.**  
**University of Arkansas**



# Breast Myopathies

- Recent: growth related myopathies
- Myopathies show histological lesions
  - Fiber degeneration, fibrosis, lipid infiltration, inflammatory cells, etc.
- *Mazzoni et al. (2015) reported that all breast from heavy broilers had histological lesions, but % of fibers affected varies*
  - >20% fibers show degeneration in severe cases
- White striping and Woody Breast



# Economic Losses

- **Condemnation**
  - trim, whole fillet, or carcass!
- **Decreased yield**
  - Drip loss, Cook loss, Marinade retention
- **Decreased value (downgrades)**
- **Adding and training personnel for grading/sorting**
- **Lost business?**



**\$200 million**

USD, Annually, conservative

Kuttappan et al., 2016

# Breast Myopathies/Meat Quality

## Industry Concerns?

YES!

## Why?

- Quality defect at high incidence
- Downgrades/Condemns
- Customer (restaurants) complaints
- Consumer awareness
- Economic losses

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, DC

### FSIS NOTICE

35-17

7/5/17

DISPOSITION INSTRUCTIONS FOR "WOODY BREAST"  
AND "WHITE STRIPING" POULTRY CONDITIONS

#### I. PURPOSE

This notice provides disposition information for conditions occurring in the breast muscles of broiler chickens referred to as "Woody Breast or "White Striping." Upon issuance of this notice, Public Health Veterinarians (PHVs), Inspectors-in-Charge (IICs), Front Line Supervisors (FLSs), and Supervisory Consumer Safety Inspectors (SCSIs) as appropriate are to correlate with inspection program personnel (IPP) on how to identify and verify that poultry establishments are removing trimmable inflammatory tissues that may be associated with these conditions.

The picture below shows a thick, gelatinous fluid, yellow in color on the left side of this picture. On the right side there are several very small hemorrhages in a cluster. There is an overall shiny surface indicating excess fluid in the tissues. These associated inflammatory tissues require trimming.





# In the Media.....

## MEAT+POULTRY

HOME NEWS WRITERS MULTIMEDIA RESOURCES

[Home](#) > [Writers](#) > [Other Contributors](#)

### Writers

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Other Contributors

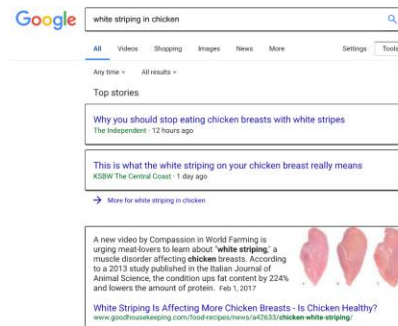
### Mysterious myopathy

SEPT. 27, 2016 - BY KIMBERLIE CLYMA

Share This:



FREE WEBINAR  
ADVANCES IN  
KILL FLOOR  
TECHNOLOGY



Here's Why People Are Freaking Out About White Stripes on Chicken ...

15 hours ago • White striping on chicken meat reflects a muscle disorder. It can be usually seen in the meat - the white stripes run parallel to the muscle of the meat. Studies have found the disorder to impact the taste, quality, and tenderness of the meat and its fat content.

What are those white stripes on raw chicken? | MNN - Mother Nature ...

12 hours ago • However, it's becoming common to see more white stripes, stripes that run parallel to the muscle fiber. This defect is called white striping and it's a sign of "nutritional muscular dystrophy" according to WOT Target, a website dedicated to information on global poultry pig and animal feed markets.

Why you should stop eating chicken breasts with white stripes | The ...

12 hours ago • A new video by Compassion in World Farming has been released, aiming to educate the public about 'white striping' in chicken.

White Stripping Is Affecting More Chicken Breasts - Is Chicken Healthy? ...

Feb 1, 2017 • A new video is urging meat-lovers to learn about 'white striping' - a muscle disorder affecting chicken breasts.

Pathological changes associated with white striping ... | Poultry Science

ps.onlinelibrary.wiley.com/doi/10.1111/j.1365-2133.12611.x • Cited by 48 • Related articles  
White striping is a condition in broiler chickens characterized grossly by the occurrence of white striations, seen parallel to the direction of muscle fibers, ...

Pathological changes associated with white striping in broiler ... | NCBI

https://www.ncbi.nlm.nih.gov/pubmed/23300297 • Cited by 48 • Related articles

Here's why you should stop eating chicken breasts with 'white striping' ...

https://www.fox.com/article/lifestyle/2017/02/03/chicken-white-striping/21706672/

## Check out the latest chicken diseases.



Yes, sadly, these are actually real diseases that affect the quality of chicken meat (people don't seem to care about the chickens themselves). All of these are caused by the Frankensteinian breeding practices used by the industry.

Source: GrubStreet.com

VeganStreet.com  
patreon.com/veganstreet

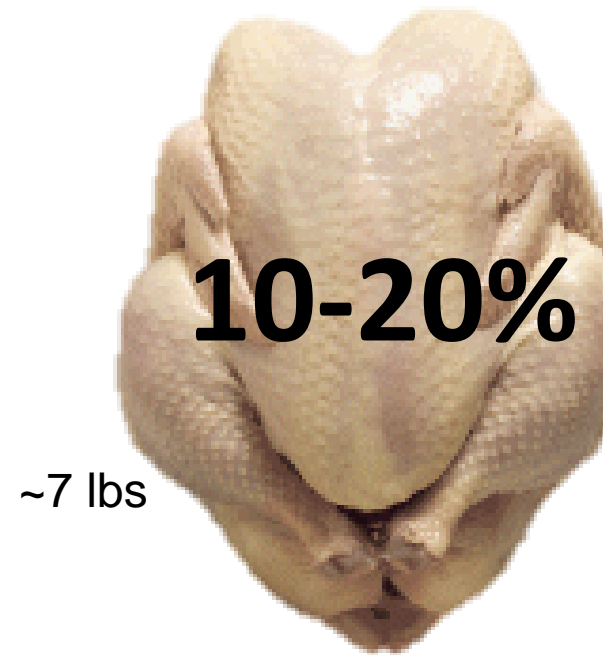
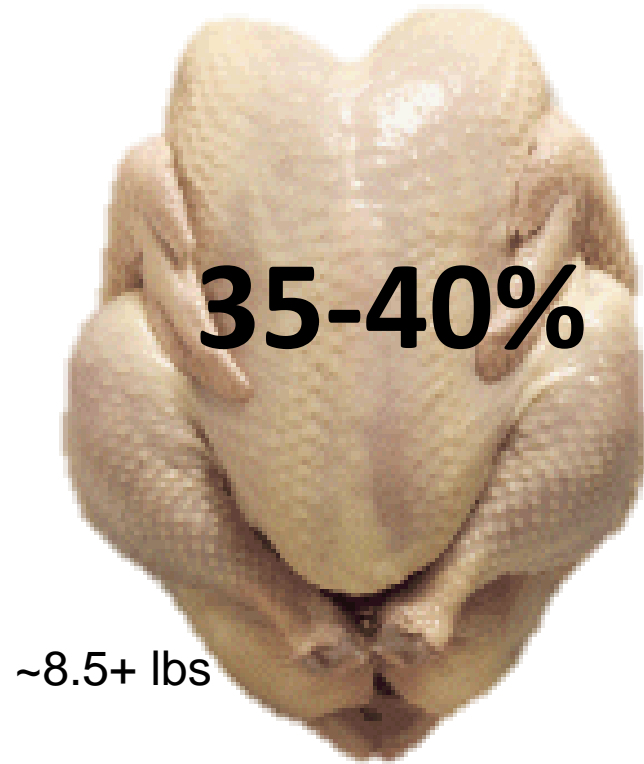


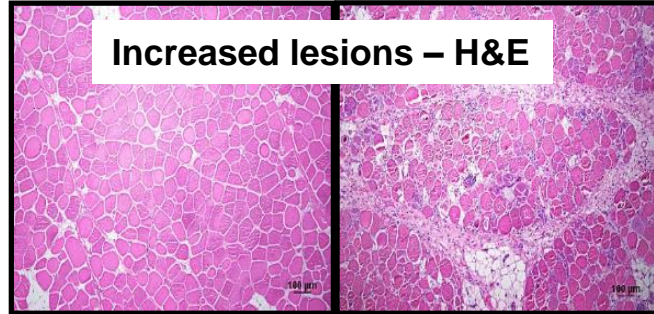
# White Striations

- White striping is the occurrence of varying degrees of white striations
- Commonly seen on breast fillets and thighs
- An emerging tissue in broiler meat industry
  - Global markets



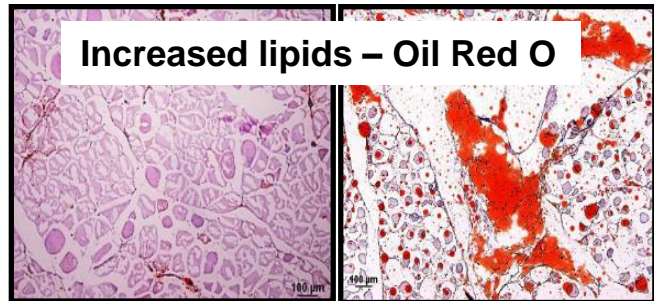
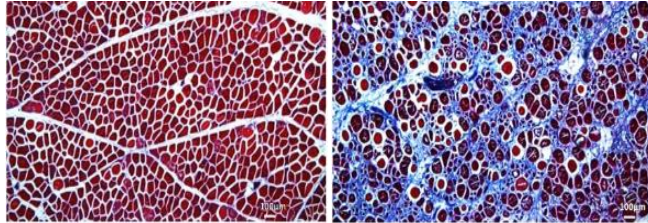
# Incidence of **SEVERE** WS in Commercial Plants





Increased lesions – H&E

Increased fibrosis – Masson's Trichrome



Increased lipids – Oil Red O



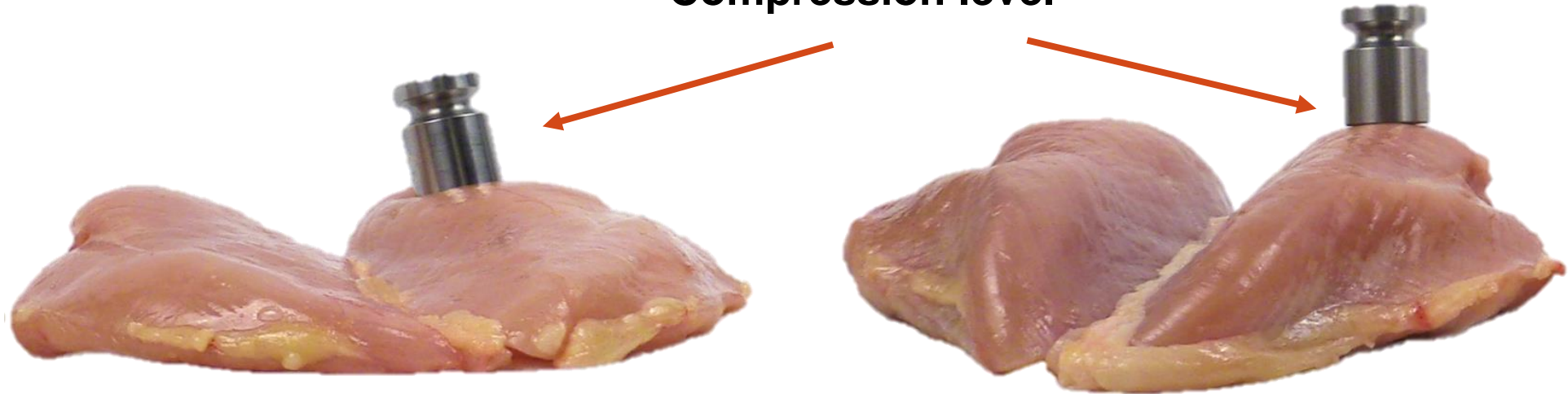
### Composition:

- Increased Fat
- Decreased Protein

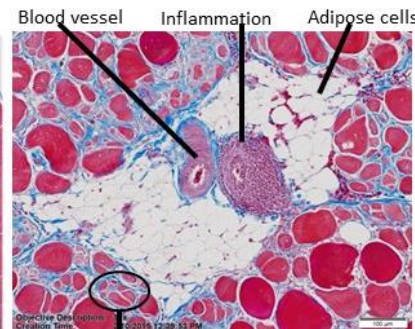
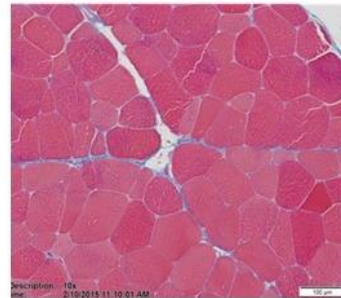
- Increased protein breakdown
- Increased expression of proteolytic genes (Murf-1, Atrogin-1)

# Wooden “Woody” Breast

Compression level



Normal



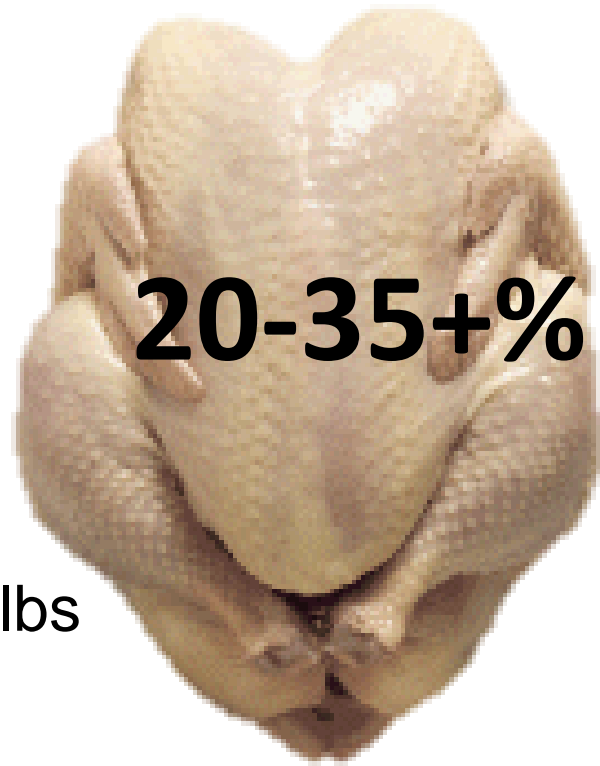
Muscle fiber splitting

Woody





# Incidence of MODERATE and SEVERE WB in Commercial Plants



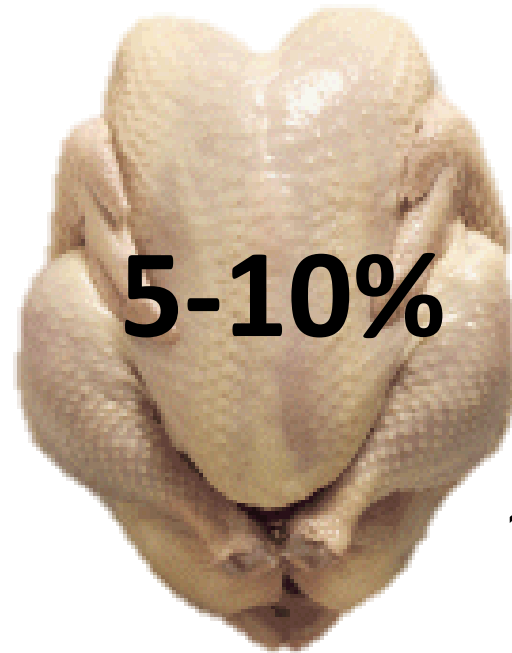
**20-35+%**

~8.5+ lbs

2016-2017

Multiple plants, strains

High yielding strains > Standard yielding

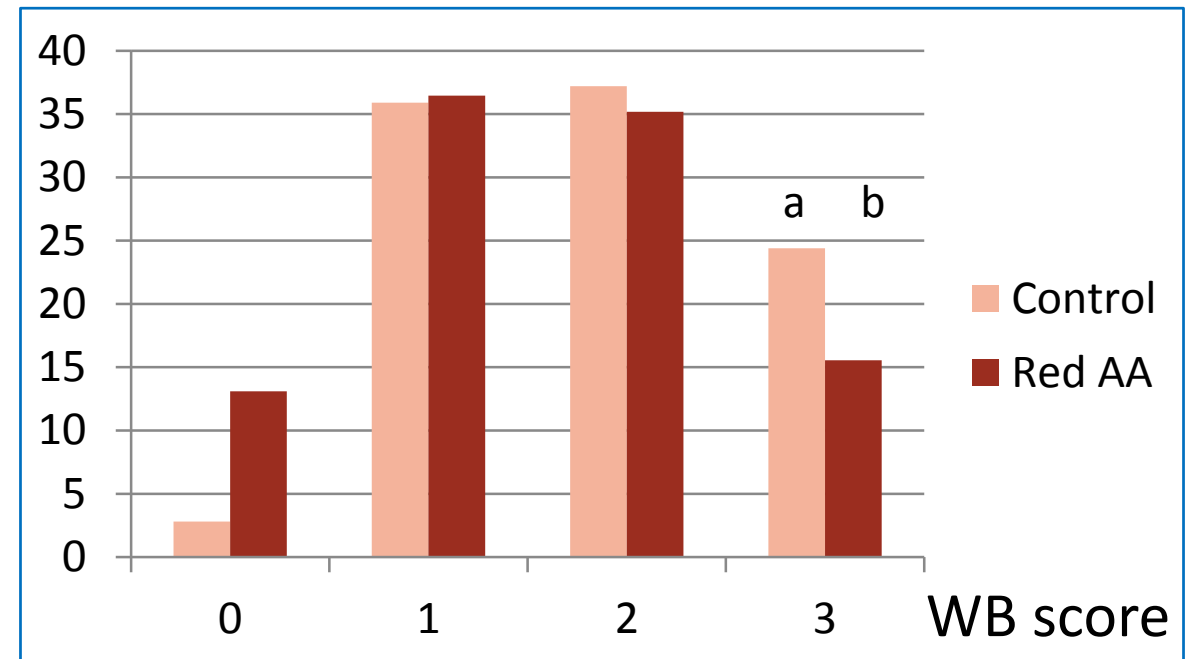


**5-10%**

~7 lbs

# How to Manage Woody Breast in Short Term: Live Production

- Nutritional modification
  - Recommendation: Reduced lysine in growout (12-24d)
    - ✓ Reduced (15%) amino acids
    - ✓ Reduced severity of WB
    - ✓ No change in FCR
    - ✓ Improved breast meat value when accounting for WB



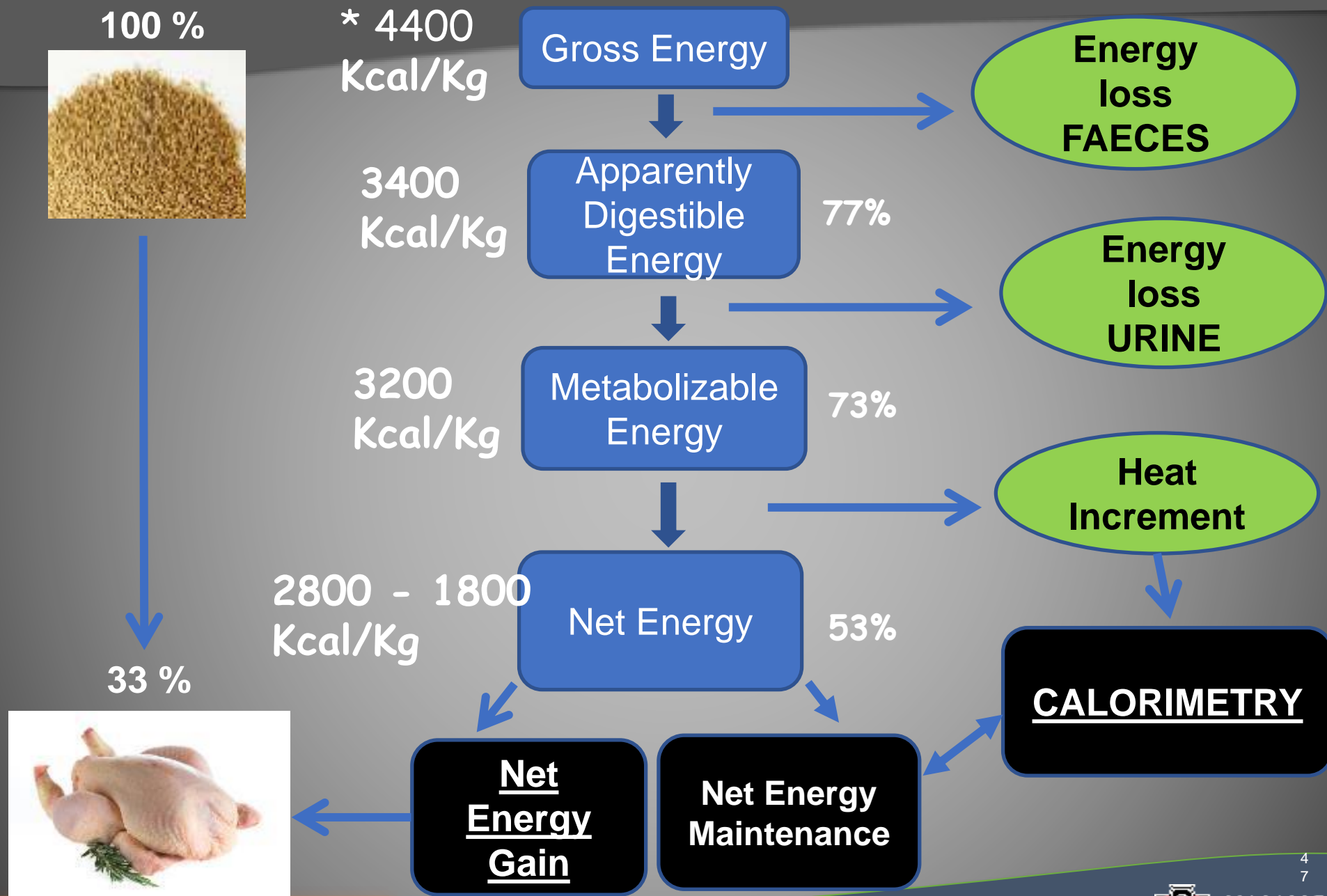
Lee and Alvarado, 2017

# Development of the ARK\* NE system

***K.M. Hilton, A. Beitia, J. T Weil, N. Suesuttajit,  
P. Maharjan and C.N. Coon***

***University of Arkansas, Center of Excellence for Poultry  
Science, Fayetteville, Arkansas***





\*Energy values are from Morris and Freeman, 1974

Adapted from Farrell, 1974



# INTRODUCTION

- Utilizing a NE system will further enhance efficiency and profitability (Wu, et. al. 2018)
  - More accurate way to formulate to energy needs reducing over and under formulation
- Classic NE equations accounts for no information about type of body composition
  - Fat gain vs. protein gain

# CLASSIC NE EQUATION:

$$\text{NE (kcal/kg)} = \text{AME intake} - \text{HI}^*$$



**\*HI=Heat Increment**

# ARK NE EQUATION\*:

$$\text{NE (kcal/kg)} = \text{NEg} + \text{NEm}$$

Body Composition

HP



\*patent applied for by the University of Arkansas System, Division of Agriculture

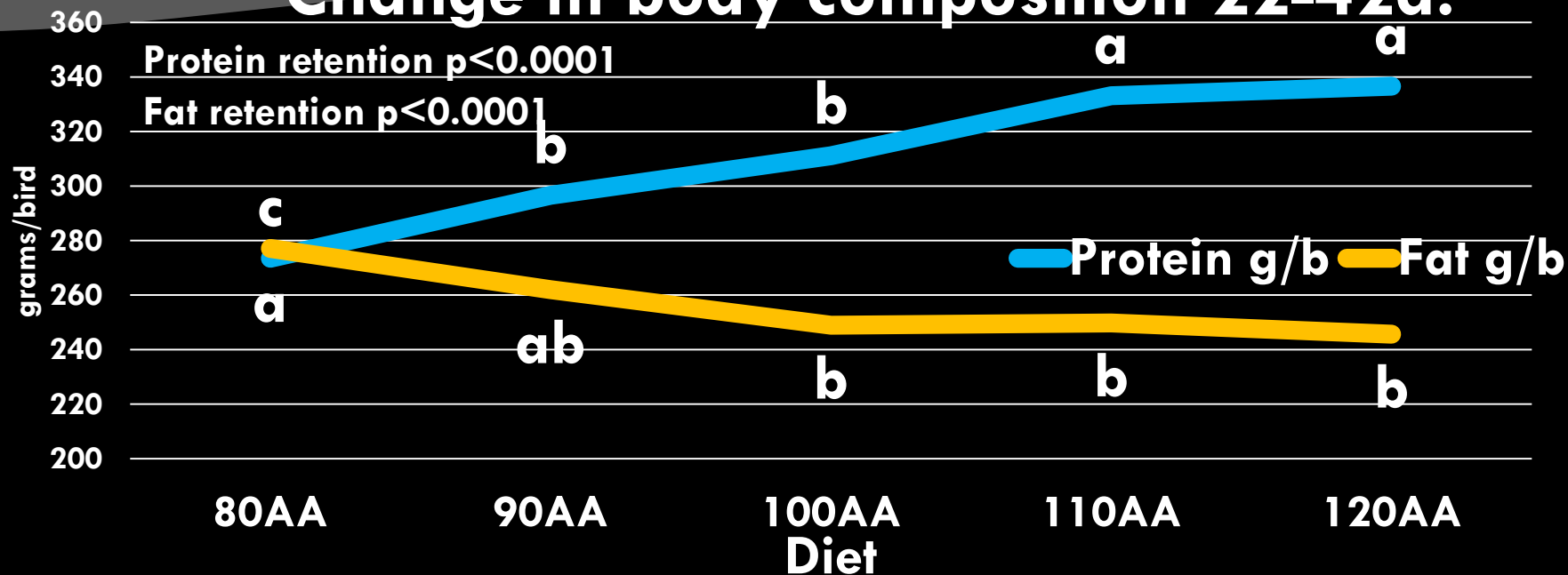
**Table 2. Comparison of Arkansas net energy value verse classic net energy value by line.**

Line	AME	Classic NE	Arkansas NE Equation	kcal Difference	Classic NE/ME	Arkansas Equation NE/ME
	kcal	kcal/kg	kcal/kg	kcal/kg	%	%
A	3,137	2,460	3,498	1,038	78	111
B	3,137	2,379	3,325	946	75	105

**Table 3. Experiment 1 results comparison by temperature.**

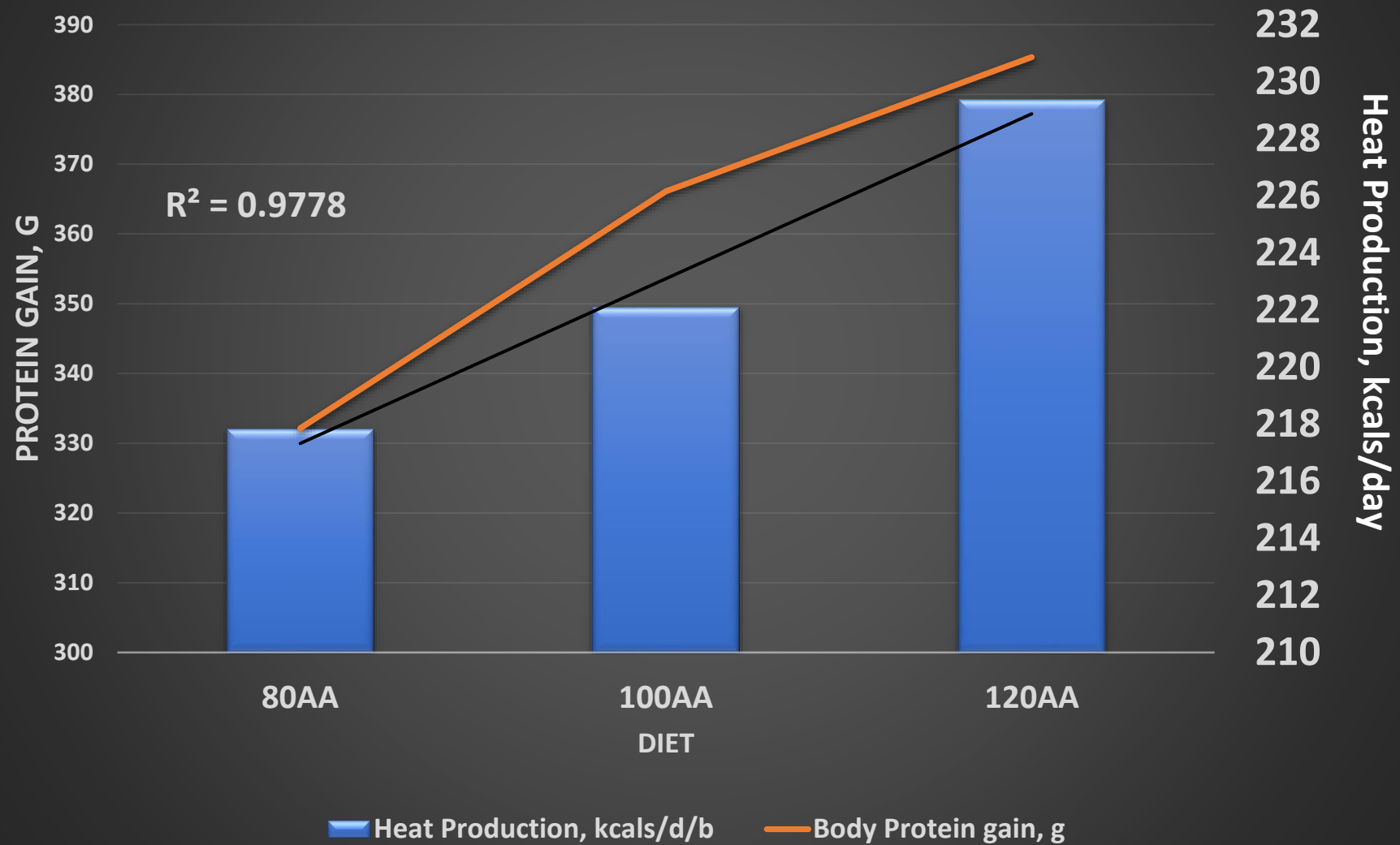
Temperature	AME	Classic NE	Arkansas NE Equation	kcal Difference	Classic NE/ME	Arkansas Equation NE/ME
	kcal	kcal/kg	kcal/kg	kcal/kg	%	%
Cool	3,137	2,492	3,699 <sup>a</sup>	1,207	79	117
Hot	3,137	2,347	3,124 <sup>b</sup>	777	75	99
<b>p-value</b>			<b>0.0180</b>			

# Change in body composition 22-42d.

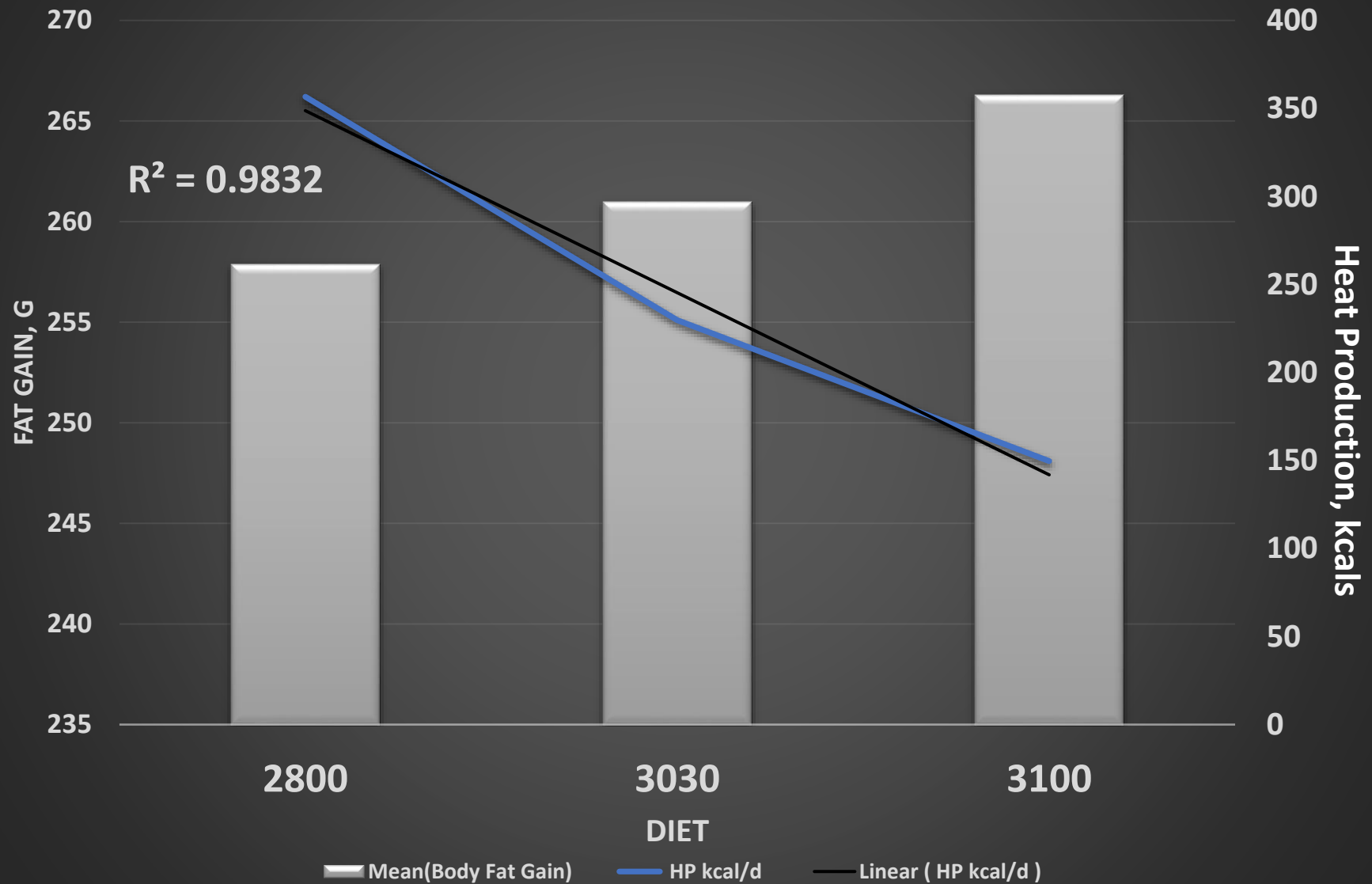


Amino Acid Level	ME	Classic NE	Ark NE Equation
%	kcal	kcal/kg	kcal/kg
80	3,137	2,476	3,128
100	3,137	2,423	3,557
120	3,137	2,359	3,550

## Correlation of protein gain and Heat Production



## Correlation of fat gain and Heat Production





# COMMERCIAL LAYERS

**Dr. Neil O'Sullivan**  
**Hy-Line Genetics**

## Annualized Genetic Gain

<u>Trait</u>	<u>Hy-Line Brown</u>	<u>Hy-Line W36</u>
Age @ 50% Pr	0.6	0.7
Livability in Grow	0.1%	0.1%
Livability in Lay	0.2%	0.1%
HH Eggs	3.2	3.1
Body Weight @ 18wk	25g	15g
@ 32wk	15g	10g
@ 42wk	5g	5g
Feed Conversion	1.3%	1.2%
Out of Nest Eggs	-6.7%	-0.2%



## Annualized Genetic Gain

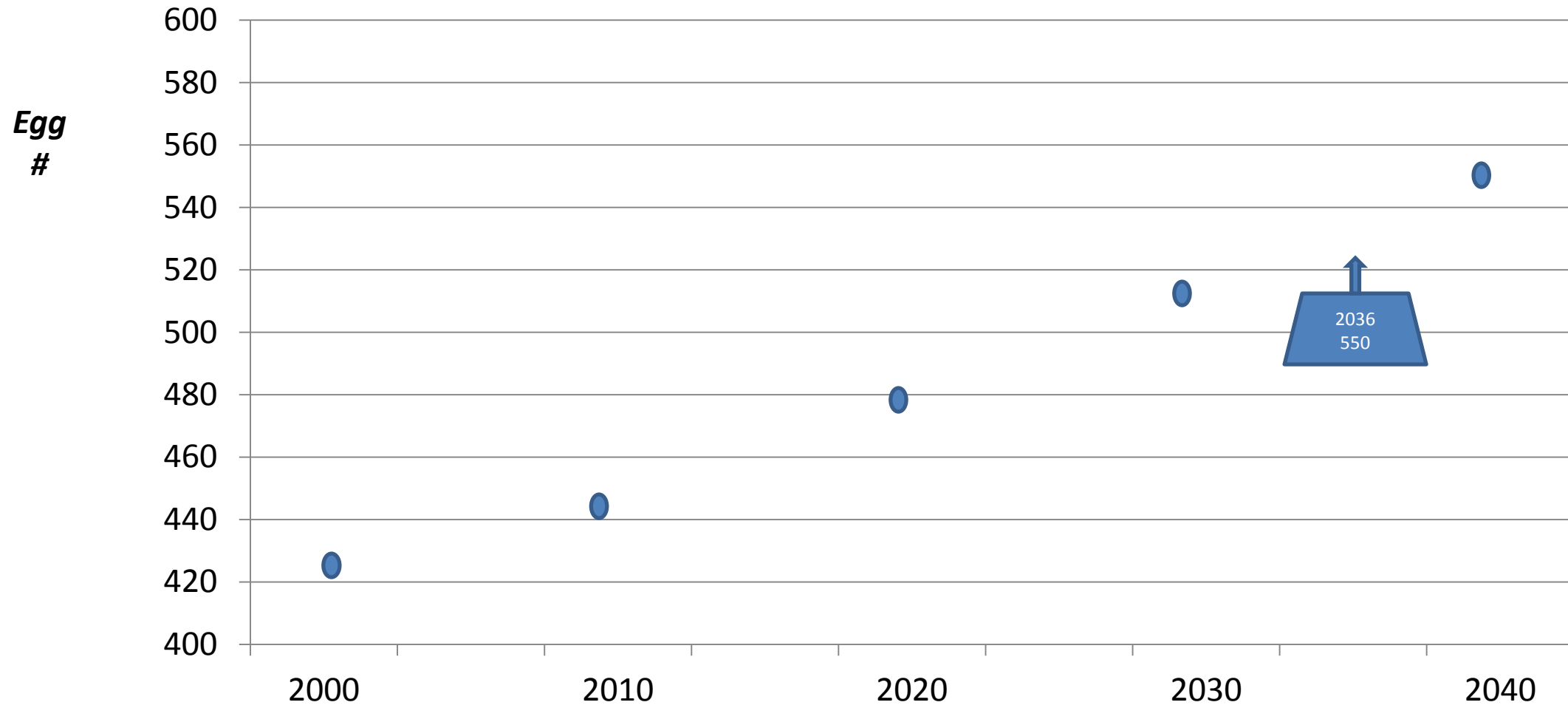
<u>Trait</u>	<u>Hy-Line Brown</u>	<u>Hy-Line W36</u>
Egg Weight - First	0.45g	0.40g
@ 26wk	0.30g	0.35g
@ 42wk	0.10g	0.10g
@ 60wk	0.00g	-0.01g
Yolk Weight @ 26 Wk	0.31g	0.19g
Shell Strength	6g	5g
Haugh Units	0.8	0.8



# **Layer Nutrition and Management Changes**

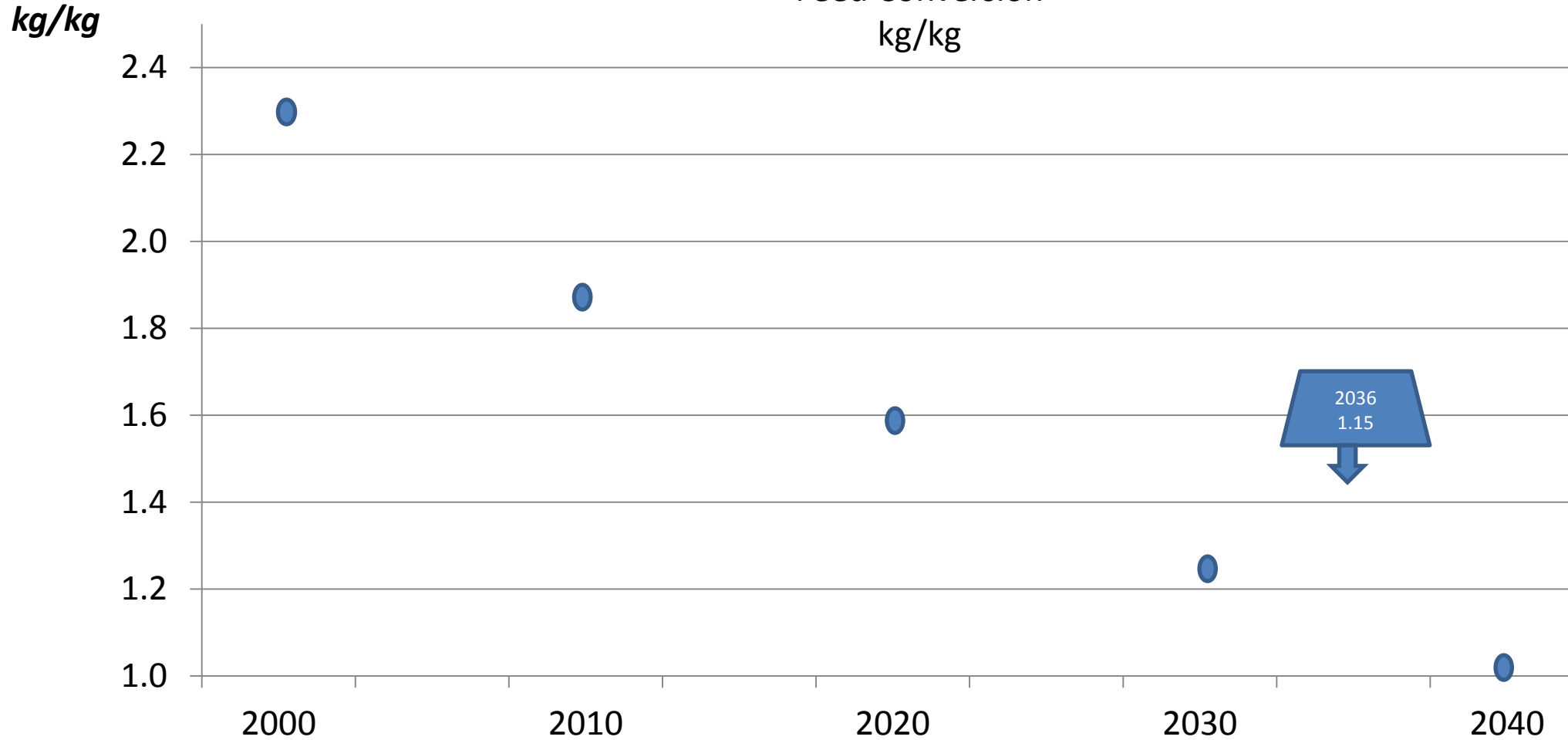
**Single Cycle  
Production**

**Cage Free  
Production**



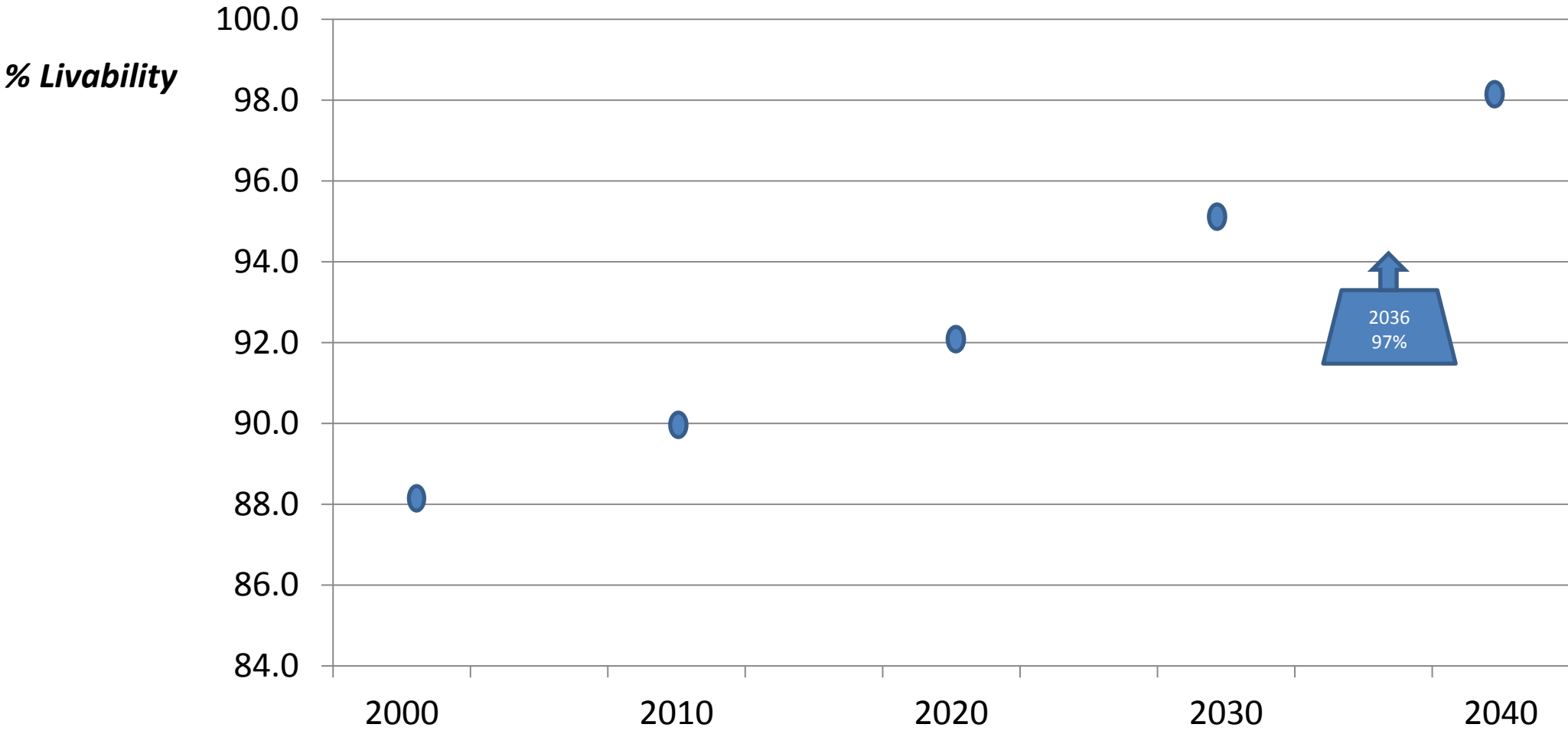
***Hy-Line will celebrate 100 years with our hens  
laying 550 eggs to 100 weeks of age***

100 Weeks  
Feed Conversion  
kg/kg



*Hy-Line will celebrate 100 years with our hens  
converting 1.15 kg feed into 1.0kg eggs to 100 weeks*

100 Week  
Livability



*Hy-Line will celebrate 100 years with our hens living at  
97% to 100 weeks*



# Digitalization of the Feed Industry



AgFunderNews is affiliated with AgFunder, a leading online investment platform for accredited investors looking to invest in curated food and agriculture technology companies.

#### UPCOMING EVENTS

**Seeds of Our Future: Innovating Global AgTech**  
August 27 - August 30

**Crop Innovations and Regulations Conference**



## Report: Agriculture in Top 5 Most Automatable Industries, Above Retail

🕒 OCTOBER 24, 2017    👤 EMMA COSGROVE

Agriculture is the least digitized of all major industries, according to the [McKinsey Global Institute's Digitization Index](#). But a recent study by the same firm entitled "[Human + Machine: A new era of automation in manufacturing](#)," looked at agriculture's potential for automation and the results suggest that this has little to do with the fundamental tasks and activities that make up farming. The report set out to not only evaluate the



# Ingredient vs. Nutrient Driven

“

*All nutrition boils down  
to the simple concept of  
**Supply & Demand***

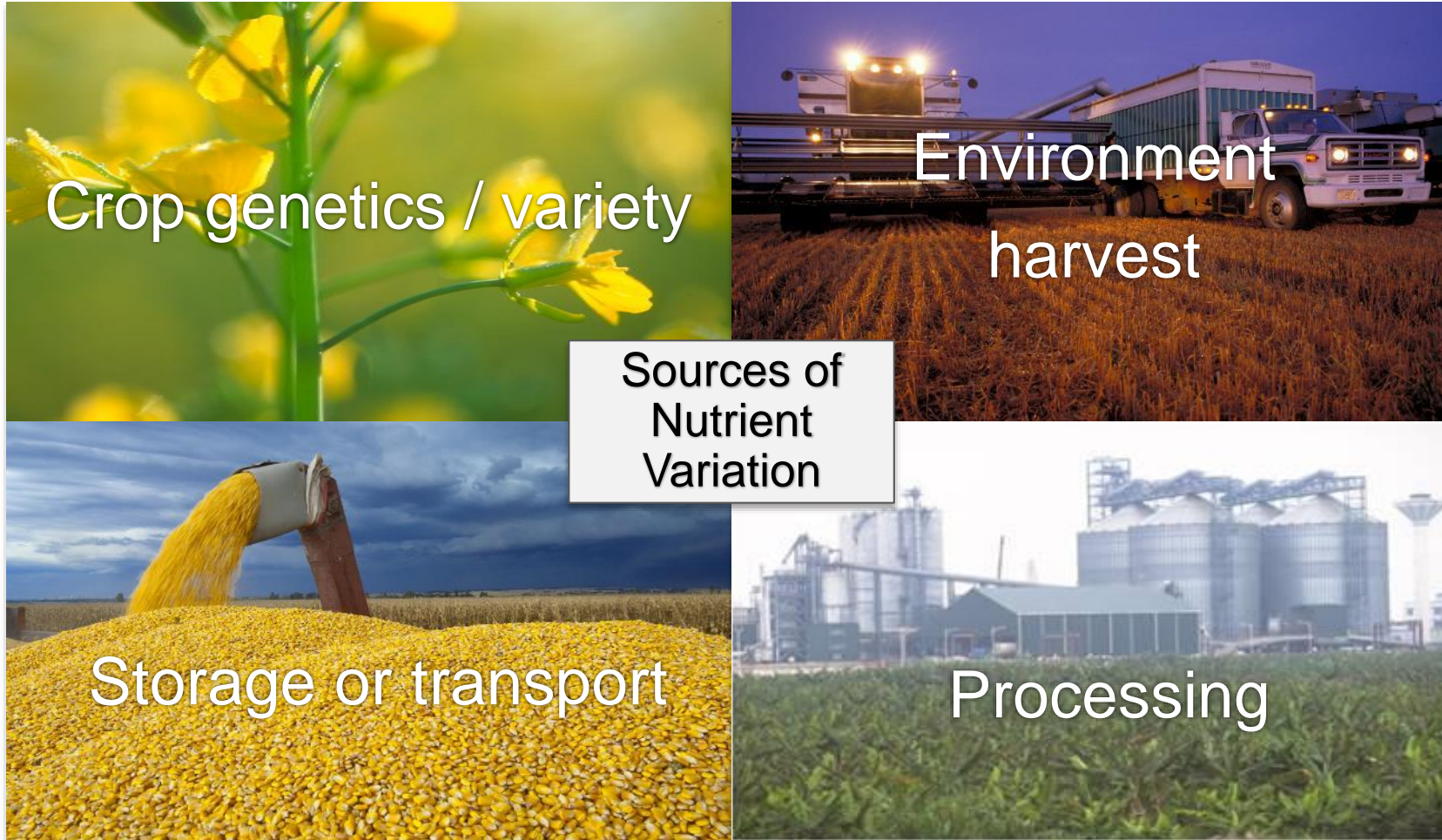
*More specifically:  
**Nutrient Supply and  
Nutrient Demand***

Ingredient Focus

Nutrient Focus



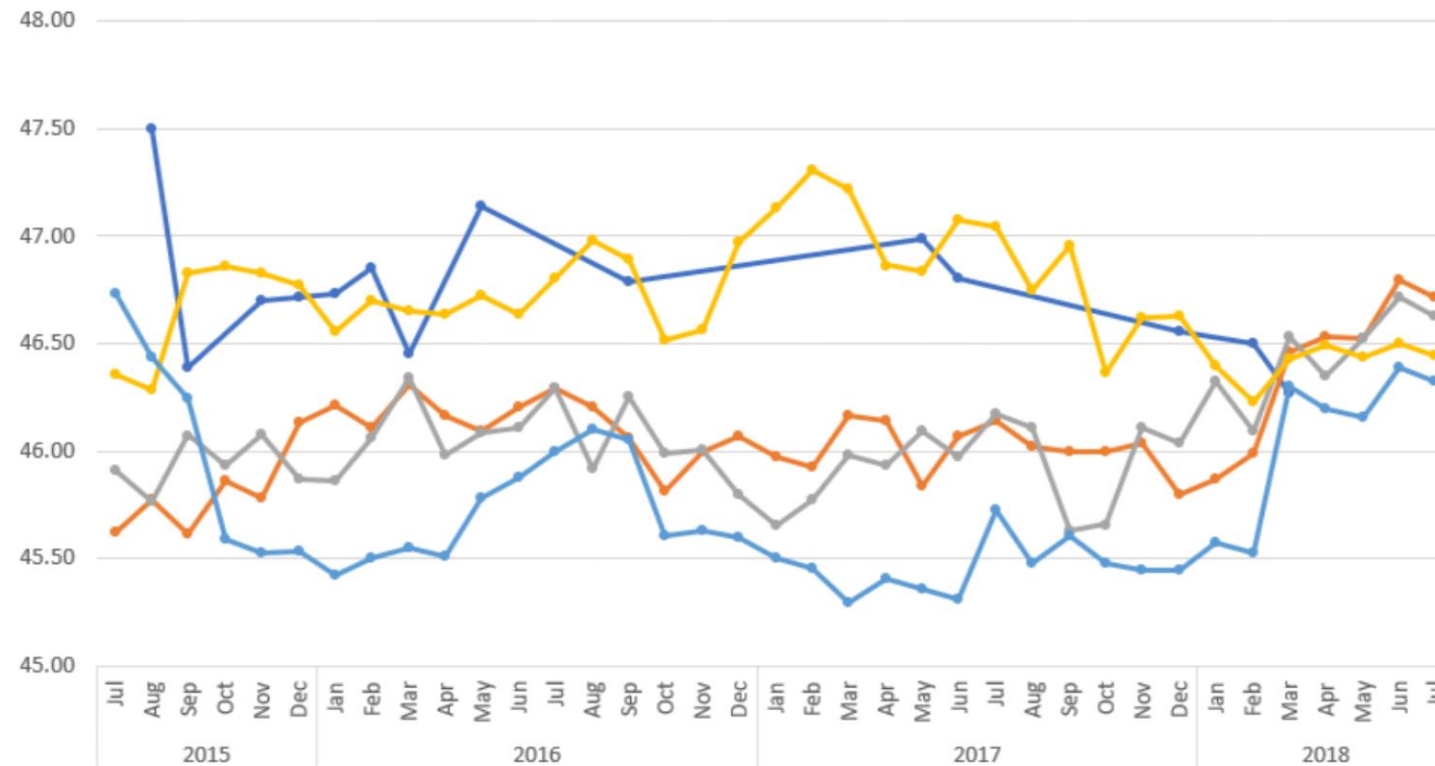
# Nutrient Variation is the Reality in Our Industry



# Soybean Meal Protein

Each line represents a major industry supplier of SBM and shows average protein levels over time

Crude Protein %



2.21% Spread, 4.88% Difference

# CONCLUSIONS

- Fastest Way to Select for Feed Efficiency is through rate of gain
- In 15 years –Industry will be marketing 2.3 kg broiler in 28 days
- Projected 2.5 kg broiler at 20 days will have a 1:1 FCR—Will happen in 2048/2049 at current increase in gain
- NE is more efficient use of calories than ME and should reflect protein gain
- Future conflicts ahead between digestive function and meat yield
- Continued conflicts ahead with regard to meat quality—white striping and woodie breast-short term answer is slow down rate of gain
- Egg industry is on target to continue reducing feed intake , increase egg mass out put and livability
- Egg industry is moving to single cycle production with less need to molt and also observing increased cage-free production

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