

Danisco Animal Nutrition reveals how to boost swine production profitability

Dr Gary Partridge, Global Application Leader at DuPont Industrial Biosciences' animal nutrition business subsidiary, discussed how feed enzyme technologies can maximise profitability for local swine producers at the recent International Poultry & Pig Show (IPPS) in Japan.

In his talk Dr Partridge demonstrated how feed enzymes have been shown to help producers achieve profitability by tackling pig production challenges including:

- Addressing growth performance issues and disease challenges at weaning and beyond without the use of in-feed antibiotics, or with reduced usage.
- Achieving good post-weaning growth which will reduce time to slaughter by 4-5 days for each extra kilogram of bodyweight achieved in the post-weaning phase.
- Dealing with non-starch polysaccharides (NSPs) such as beta-glucans and arabinoxylans that are anti-nutrients that interfere with the digestive process.
- Providing good nutrition for the sow during lactation to ensure healthy, high weaning weights in the piglets that will grow more quickly after weaning,

particularly in warmer climates where the sow eats less.

- Helping producers manage manure issues and avoid costly legislative penalties.

Christina Pang, Regional Industry Leader, Danisco Animal Nutrition South East Asia, Australia and New Zealand, commented, "As one of the top ten pork producers in the world, Japan has a great opportunity to benefit from getting healthier pigs to market more quickly.

"With many years of experience and numerous publications including the co-authorship of the textbook 'Enzymes in Farm Animal Nutrition', Dr Partridge can really help guide Japanese producers to use feed enzymes to their best possible advantage. He was also available to answer any questions on our IPPS stand, D-34."

"Dr Partridge's presentation was available to download from our website after the show closed. Alternatively email us at info.animalnutrition@dupont.com to receive a PDF copy."

"Danisco Animal Nutrition (animalnutrition.dupont.com), a business subsidiary of DuPont Industrial Biosciences, helps animal producers

around the world maximize the return on their feed investment, improve liveability and tackle environmental and sustainability challenges through the delivery of optimized enzyme, betaine and probiotic feed solutions.

"The company's uniqueness centres on its ability to combine these technologies, many of which are industry 'firsts'. It is also part of DuPont (www.dupont.com) which has become one of the most innovative and admired biotechnology organisations in the world.

"DuPont has been bringing world-class science and engineering to the global marketplace in the form of innovative products, materials, and services since 1802.

"The company believes that by collaborating with customers, governments, NGOs, and thought leaders we can help find solutions to such global challenges as providing enough healthy food for people everywhere, decreasing dependence on fossil fuels, and protecting life and the environment."

For additional information about DuPont and its commitment to inclusive innovation visit www.dupont.com.

Top Sydney chefs celebrate pork's starring role

Top Sydney chefs converged on the Strand Arcade recently as they celebrated PorkStar's 10th anniversary.

One hundred chefs joined Australia Pork Limited for the pork feast created by chefs Brent Savage, Colin Fassnidge, Nino Zoccali and Christine Manfield.

The PorkStar program was created to encourage more chefs to include pork on their menus and PorkStar's Mitch Edwards said the passion for pork had increased markedly since the program began.

"There have always been chefs who loved pork and serving it for their customers, but in the past decade we have seen that love spread and their

creativity grow," Mr Edwards said.

"The PorkStar program has become so much bigger than we anticipated and each year we have new chefs joining us to celebrate the pig.

"This year's Sydney PorkStar has seen us indulged by the porky creations from our good friends and world-class chefs, Brent, Colin, Nino and Christine. They've showcased delicious Australian pork and lifted the bar on creativity."

The PorkStar program has helped take pork from a rarity on restaurant menus to a must-have and Mr Edwards said PorkStar chefs had played a key role in that transformation.

"In the past decade we've had more than 60 chefs featured through

our PorkStar campaigns and have celebrated the magical beast with thousands more," Mr Edwards said.

"We have had more than 50 events in our PorkStar national tours, as well as countless PorkStar pop-up events featuring porcine delights.

"We are enormously grateful to all the PorkStar chefs, who through their innovative pork dishes became ambassadors for the industry.

These are chefs who are passionate about what they do and who are influencers in their industry.

"I've been thrilled to witness chefs jumping on board with our program and also add innovative pork dishes to their menus, including many who are utilising the whole beast from nose to tail and going the whole hog for their love of pork."

Brent Savage prepared the canapés, entrée was cooked by Colin Fassnidge, Nino Zoccali prepared the main and Christine Manfield created the dessert.