

PART 1:

BROILER NUTRITION PRINCIPLES

By Stephan J



BROILER NUTRITION

Feed cost contributes 70% of broiler farming cost

Finely tuned genetics requires optimal nutrient intake

Optimal balance of entire nutrient spectrum required

Consistent quality and proven track record essential

Epol provides the Perfect Balance with broiler feed ranges for the full variety of broiler farming operations

WHAT IS IN THE BAG?

Read and
Keep the label



THE FINE PRINT EXPLAINED

EPOL			
SUREGRO BROILER STARTER			
CRUMBLE		242319	
(Class: Broiler Starter Feed)			
Reg. NO. V		Act 36 / 1947	
Grade-BR1 / FBO Code - D9861			
<u>COMPOSITION</u>			
Ingredient	Max. / Min	Quantity	Unit
PROTEIN	(MIN)	180	g/kg
TOTAL LYSINE	(MIN)	10	g/kg
TOTAL METHIONINE	(MIN)	3.8	g/kg
MOISTURE	(MAX)	120	g/kg
FAT	(MIN)	25	g/kg
FIBRE	(MAX)	70	g/kg
CALCIUM	(MIN)	6	g/kg
CALCIUM	(MAX)	10	g/kg
PHOSPHOROUS	(MIN)	5	g/kg
Mass 40 KG			
<u>INGREDIENT STATEMENT</u>			
This animal feed contains: Grain and grain by-products, animal protein products, plant protein products, oils and fats, amino acids, minerals, vitamins and enzymes.			
This product contains genetically modified ingredients.			
<u>FEEDING RECOMMENDATIONS</u>			
Feed 800 g/broiler chicken from day-old (\pm 0 - 18 days).			
PROD DATE: 01/02/2018	BB DATE: 01/08/2018		
BATCH NO. 1234			
<u>MANUFACTURING SITE</u>			
Epol Berlin			
57 Hans Coetzee Street			
Berlin Industrial Area			
Berlin			
South Africa			
5660			
Tel: +27(0) 43 685 2111		12345	
Fax: +27(0) 43 685 2114			
For optimal storage conditions please consult our website: www.epol.co.za			



Please see www.epol.co.za for feed storage requirements

REGISTERED OFFICE

RCL FOODS LIMITED

REG. NO. 1966/004972/06

P.O. BOX 2734, WESTWAY OFFICE PARK, 3635

TEN THE BOULEVARD, WESTWAY OFFICE PARK, WESTVILLE, 3629

CUSTOMER CARE LINE: 086 010 3764

WEBSITE: www.rclfoods.com



Please see www.epol.co.za for feed storage requirements

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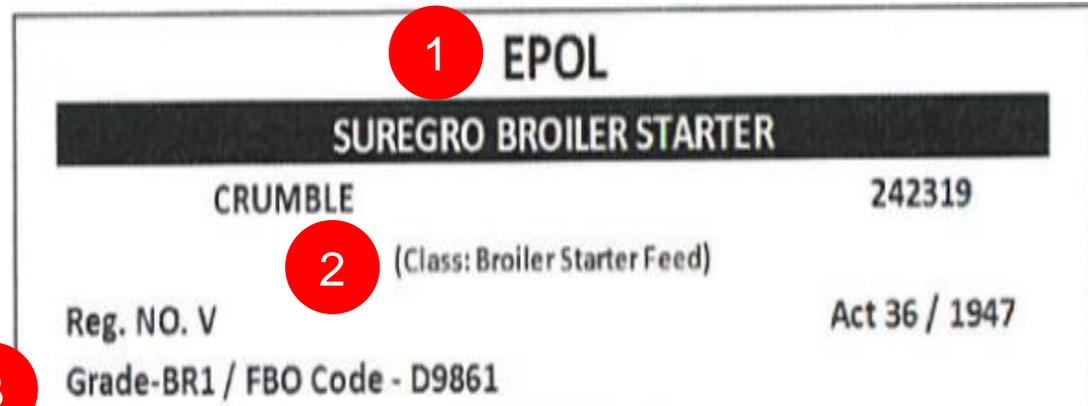


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THE FINE PRINT EXPLAINED

1. Product name
2. Class registered as
3. Unique registration number
4. Brand identification
5. Legal entity name and address



BAG LABEL - COMPOSITION

- Label reflects compulsory nutrients to be declared according to Act 36 of 1947
- Minimum and maximum value dictated by the Act
- Opportunity for feed companies to design and register products within these bands

Composition

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PHOSPHOROUS	(MIN)	5	g/kg

PROTEIN AND AMINO ACIDS

- Second largest component of the diet
- Important because animal production (meat, eggs) revolves around conversion of feed protein into animal protein
- 20-25% of a broilers fat free body is protein
- 20-30% of total protein in feathers



PROTEIN AND AMINO ACIDS

- Amino acids consists of carbon, hydrogen, nitrogen and sometimes Sulphur and/or phosphorus
- Amino acids → Peptides → Protein
- 22 Amino acids, complex combinations to form muscle, feathers, enzymes
- Amino acids more important than crude protein



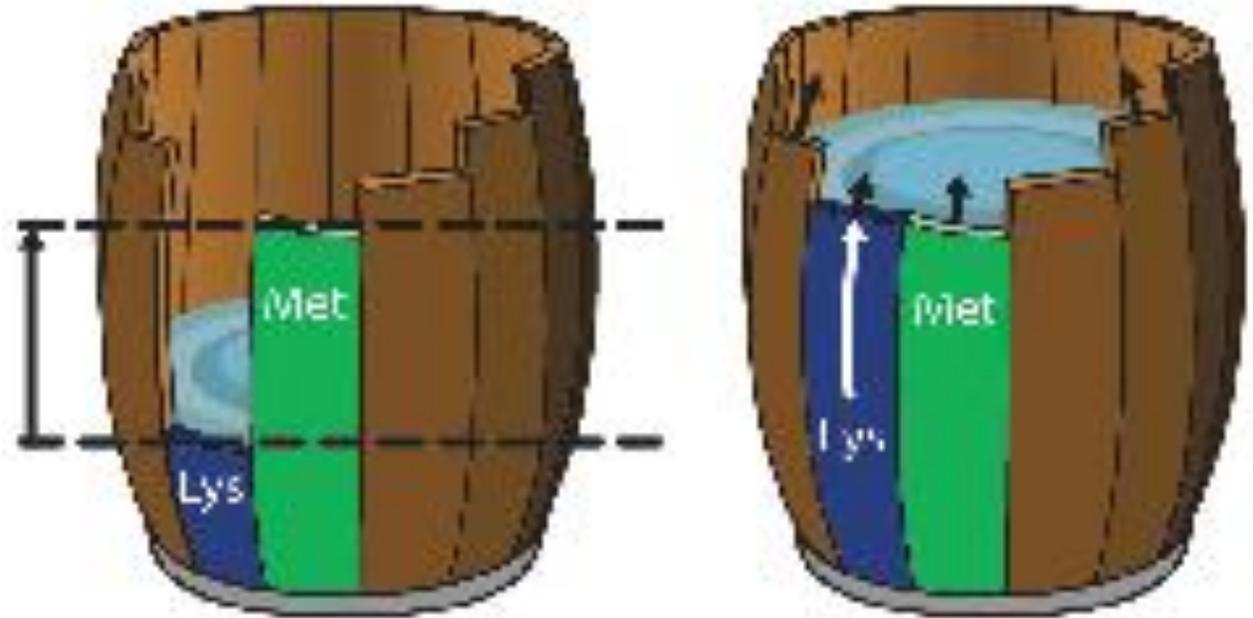
PROTEIN AND AMINO ACIDS

Essential	Synthesized from some substrates	Non-essential
Arginine	Tyrosine	Alanine
Lysine	Cystine	Aspartic acid
Histidine	Hydroxylysine	Asparagine
Leucine		Glutamic acid
Isoleucine		Glutamine
Valine		Hydroxyproline
Methionine		Glycine
Threonine		Serine
Tryptophan		Proline
Phenylalanine		



PROTEIN AND AMINO ACIDS – IDEAL PROTEIN CONCEPT

- The optimum balance of essential amino acids and nitrogen for synthesis of non-essential amino acids
- Normally related to lysine
- The better the amino acid profile fit the higher the biological value



PROTEIN AND AMINO ACIDS

- Digestibility varies between raw materials and is influenced by processing
- Important aspect in selecting raw materials for different diets
- Constant relationship between protein and amino acid levels for different raw materials
- Synthetic Lysine, Methionine, Threonine and Tryptophan



ENERGY

- Most expensive component of the diet
- Increasing energy demands will emphasize this – diet density
- Efficiency of food utilization depends on energy content
- Energy requirements are divided between maintenance and production



ENERGY

- Measured in MJ/kg feed
- Metabolizable energy is used to formulate the energy requirements of the birds
- A number of variations to more accurately address energy requirements
- Main supply for broilers from carbohydrates, fats, oils and protein



ENERGY

- **Maintenance requirements**
 - Basal metabolism
 - Adaptive thermogenesis
 - Physical activity
- **Production requirements**
 - Energy within products
 - Thermogenesis



MINERALS – CA & P

- Two single most important macrominerals
- Skeleton contains 99% of body Calcium and 80% of body phosphorous
- Crucial for leg health and skeletal development
- Sources include limestone powder, mono-calcium phosphate and natural occurrence in raw materials already included in diet
- Level and ratio equally important – Vitamin D interaction



BAG LABEL- INGREDIENT STATEMENT

INGREDIENT STATEMENT

This animal feed contains: Grain and grain by-products, animal protein products, plant protein products, oils and fats, amino acids, minerals, vitamins, enzymes and registered stock remedies.

This product contains genetically modified ingredients.

- Generic list of raw material types that could be present in the registered feed
- Mainly divided in broad raw material categories as well as additives such as enzymes and stock remedies

BAG LABEL – FEEDING RECOMMENDATIONS AND PRODUCTION INFORMATION

FEEDING RECOMMENDATIONS

Feed 800 g/broiler chicken from day-old (\pm 0 - 18 days).

PROD DATE: 01/02/2018

BB DATE: 01/08/2018

BATCH NO. 1234

- Production and best before dates
- Batch no. allows for traceability
- Enables future follow ups with regards to processing and quality assurance
- Phase and specie specific recommendation

VITAMINS

- **Water Soluble**
 - Vitamin B1: Thiamine stimulates intake and role in formation of digestion enzymes
 - Vitamin B2: Riboflavin important effect on body processes – growth and oxidation
 - Niacin: Metabolism of energy and protein
 - Vitamin B6: Pyridoxine role in protein, carbohydrate and fat metabolism
 - Vitamin C: Alleviates stress an immune function support



VITAMINS

- Essential dietary factor required in small amounts
- Two main groups: Fat Soluble and Water Soluble
- **Fat Soluble**
 - Vitamin A: First line of defense, development and repair of epithelial tissue
 - Vitamin D: Absorption of calcium and phosphorous
 - Vitamin E: Cell productivity and blood formation
 - Vitamin K: Blood clotting



MINERALS - MAKRO

- Integral part of all body tissues
- Small part of the diet but are vital
- **Sodium (Na) and Chloride (Cl)**
 - Together with potassium maintains acid-base equilibrium in the body
 - Supplied via salt and important intake stimulant
- **Potassium (K)**
 - Important for optimal growth
 - Not likely to be deficient in small quantities
- **Magnesium (Mg)**
 - Works with Ca and P in bone formation

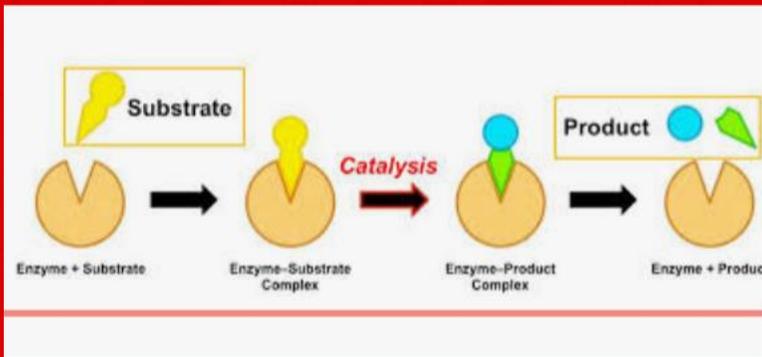


MINERALS – MICRO (Trace minerals)

- **Zinc (Zn)**
 - Enzyme function, protein and carbohydrate metabolism, immune response
- **Copper (Cu) and Iron (Fe)**
 - Production of red blood cells and general well-being
- **Selenium (Se)**
 - Vitamin E interaction and essential for certain enzyme systems
- **Manganese (Mn)**
 - Bone formation
- **Iodine (I)**
 - Component of thyroxin controlling body functions



ADDITIVES - ENZYMES



- **Phytase**
 - Widely used
 - Releases bonded phosphorus in plants
 - Also release other nutrients
 - Reduces use of inorganic and expensive P
- **Protease**
 - Improves digestibility of proteins and amino acids
 - Effective in plant protein-based diets
- **Xylanase**
 - Improve digestibility of non-starch polysaccharides

ADDITIVES - GROWTH PROMOTORS

Antibiotic Growth Promoters (AGP's)

- Works by altering gut microflora
- Controls enteropathogens
- Improved growth and performance

Performance (42 days)	WITHOUT AGP'S	RANGE	Value impact
Liveweight	- 50g	0 – 150	What is 50g's worth
FCR	- 0.4	0 - 0.08	What is – 0.4 worth
Mortality	+ 0.1%	- 0.13 - 1.0%	What is + 0.1% worth

RAW MATERIALS – THE MATRIX

- Table of nutrient contents
- Unique to different raw materials
- Values are not fixed (Maize protein 6-9%)
- Derived from published tables, own analysis or stated values in case of vitamins and minerals



RAW MATERIALS – ENERGY SOURCES

- **Grain and Grain By-products**
 - Yellow maize, White maize, Wheat
 - Optimal grind size
 - Hominy chop, wheat bran, maize germ
- **Fats and Oils**
 - Soya oil, maize oil and blended oil



RAW MATERIALS – PROTEIN

- **Plant based proteins**
 - Soya oilcake, full fat soya, sunflower oilcake
 - Gluten 60
 - Level of processing for nutrient availability
- **Synthetic amino acids**
 - Lysine, methionine, threonine and tryptophan widely used



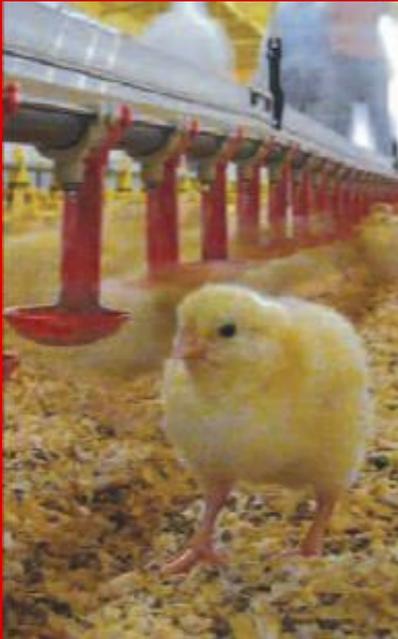
Water: The ignored nutrient

Water Quality Standards for Poultry

Contaminant, mineral or ion	Level Considered Average	Maximum Acceptable Level
Bacteria		
Total bacteria	0 CFU/ml	100 CFU/ml
Coliform bacteria	0 CFU/ml	50 CFU/ml
Acidity and hardness		
pH	6.8-7.5	6.0-8.0
Total hardness	60-180 ppm	110 ppm
Naturally occurring elements		
Calcium (Ca)	60 mg/L	
Chloride (Cl)	14 mg/L	250 mg/L
Copper (Cu)	0.002 mg/L	0.6 mg/L
Iron (Fe)	0.2 mg/L	0.3 mg/L
Lead (Pb)	0	0.02 mg/L
Magnesium (Mg)	14 mg/L	125 mg/L
Nitrate	10 mg/L	25 mg/L
Sulfate	125 mg/L	250 mg/L
Zinc		1.5 mg/L
Sodium (Na)	32 mg/L	50 mg/L

Source: Muirhead, Sarah, Good, clean water is critical component of poultry production, Feedstuffs, 1995.

Water: The ignored nutrient



Relation between ambient temperature and water feed ratio

Temperature °C / °F	Ratio water and feed
4 °C / 39 °F	1.7:1
20 °C / 68 °F	2:1
26 °C / 79 °F	2.5:1
37 °C / 99 °F	5:1

Singleton (2004)

FEED FORM

- **Starter Phase**

- Crumble/Mash
- Particle size between 1-3mm (Majority)

- **Grower/Finisher/Post Finisher**

- Pelleted
- Pellet diameter between 3.5 and 5mm

- **Benefit of crumbling/pelleting**

- Ease of intake
- Reduced wastage
- Degree of processing due to high temperature (starch gelatinization)
- Reduction in bacterial load



FEED FORM - PELLET QUALITY

- Crumble quality – Uniformity and limited amount of fines
- Pellet quality – Durability (hardness) and limited amount of fines

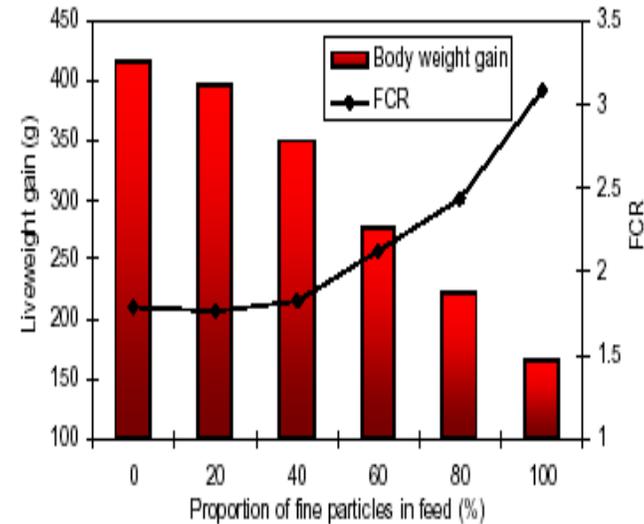


Figure 1. The influence of fine particles in the feed on broiler performance (Quentin *et al.*, 2004)

Thank you



PART 2:

Introduction to Broiler Nutrition

By Walter Hildebrandt



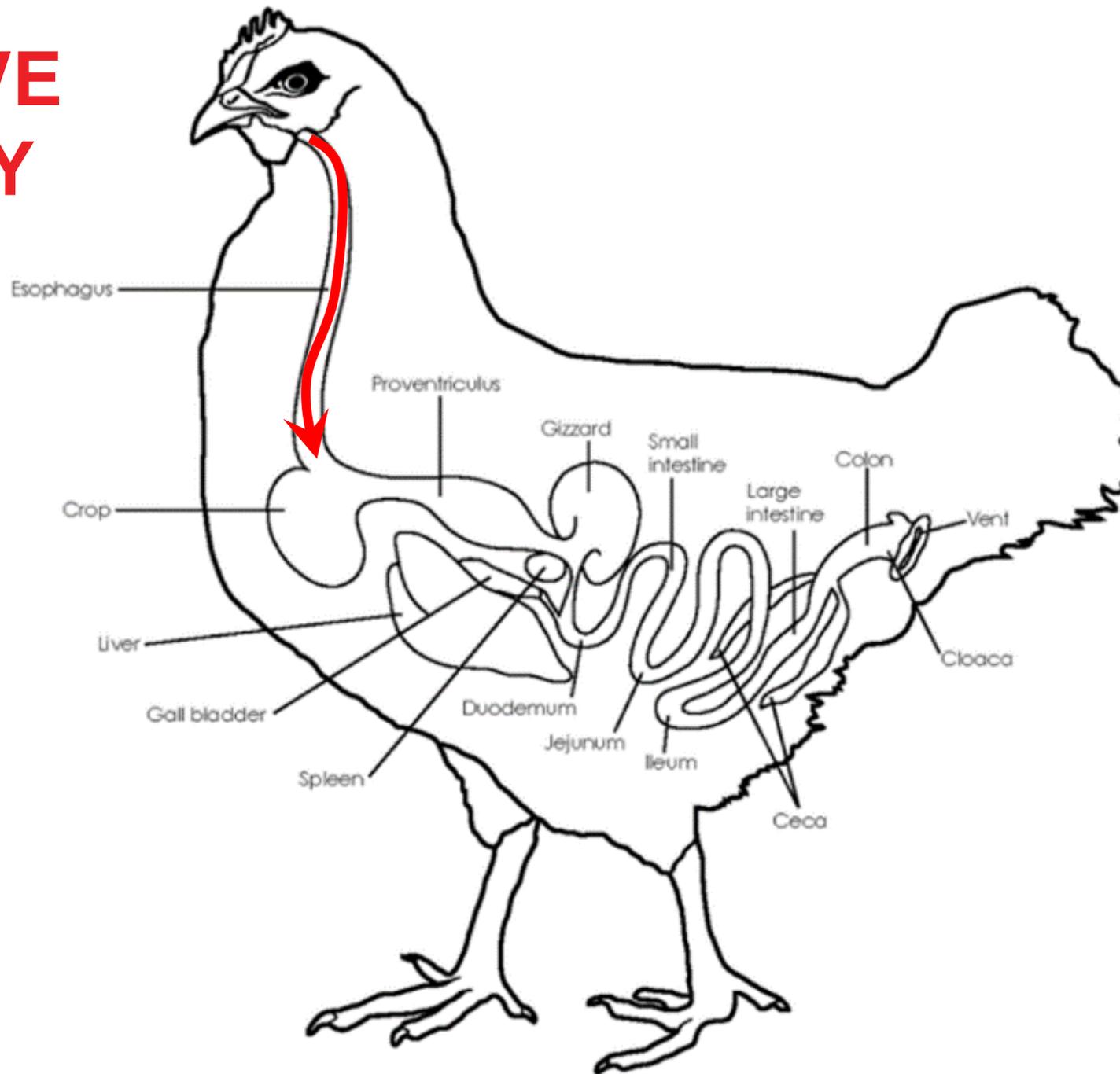
WHAT WE WILL BE COVERING TODAY:

- Digestive Anatomy
- Phase Feeding
- Basic Quality checks



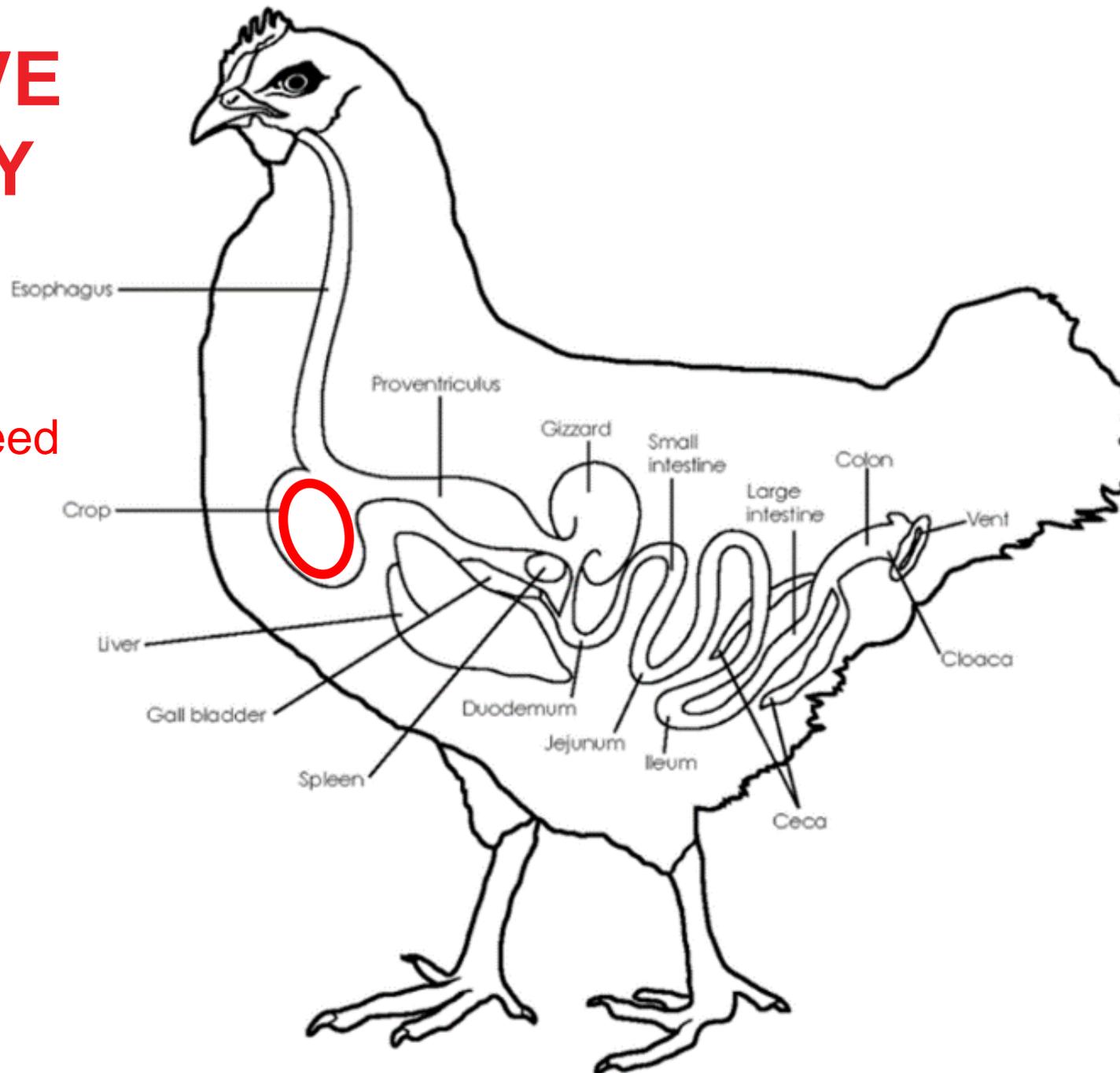
DIGESTIVE ANATOMY

Transport
& Moistening



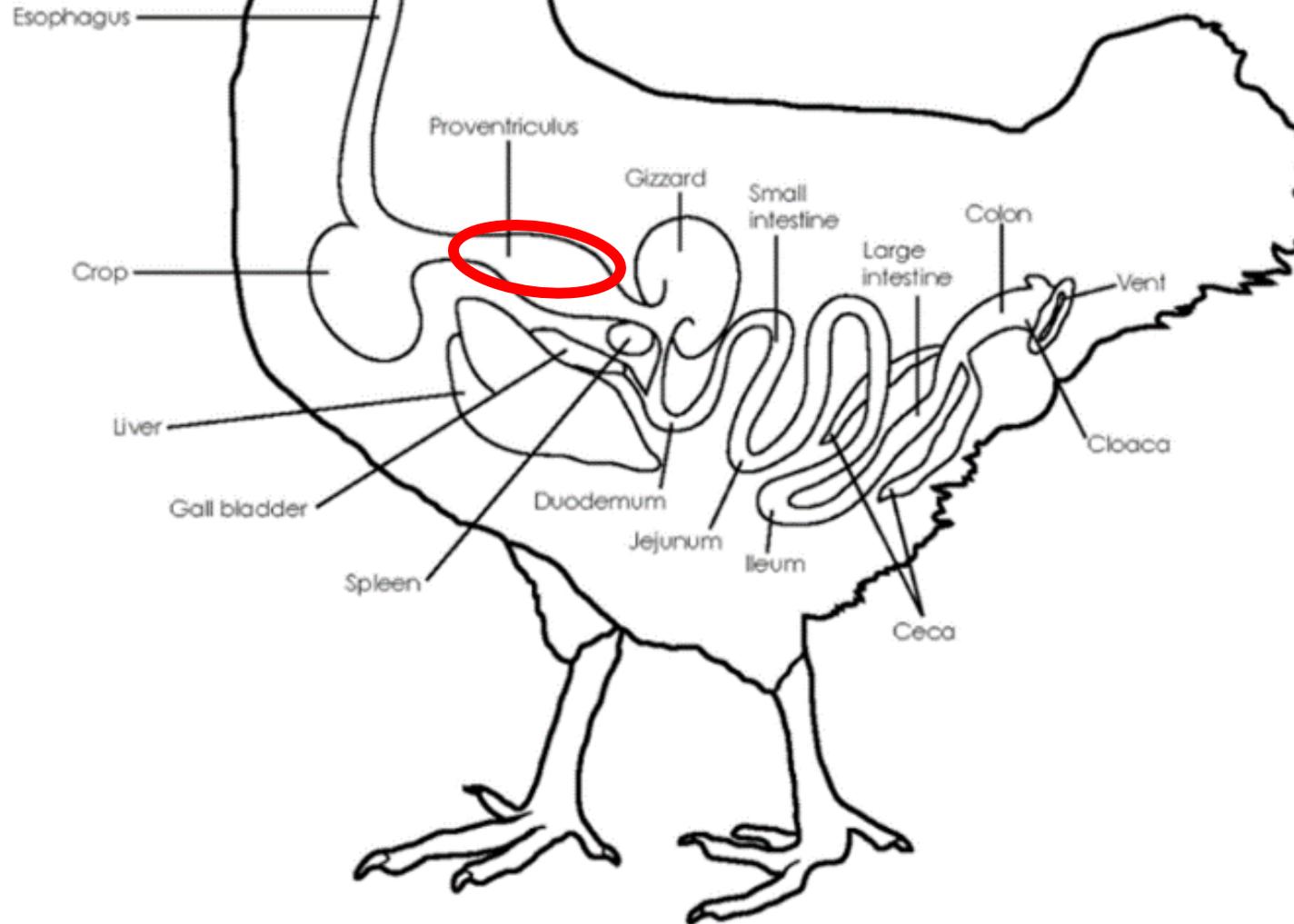
DIGESTIVE ANATOMY

Storage of feed
Moistening of feed
Ad Lib feeding
reduces use



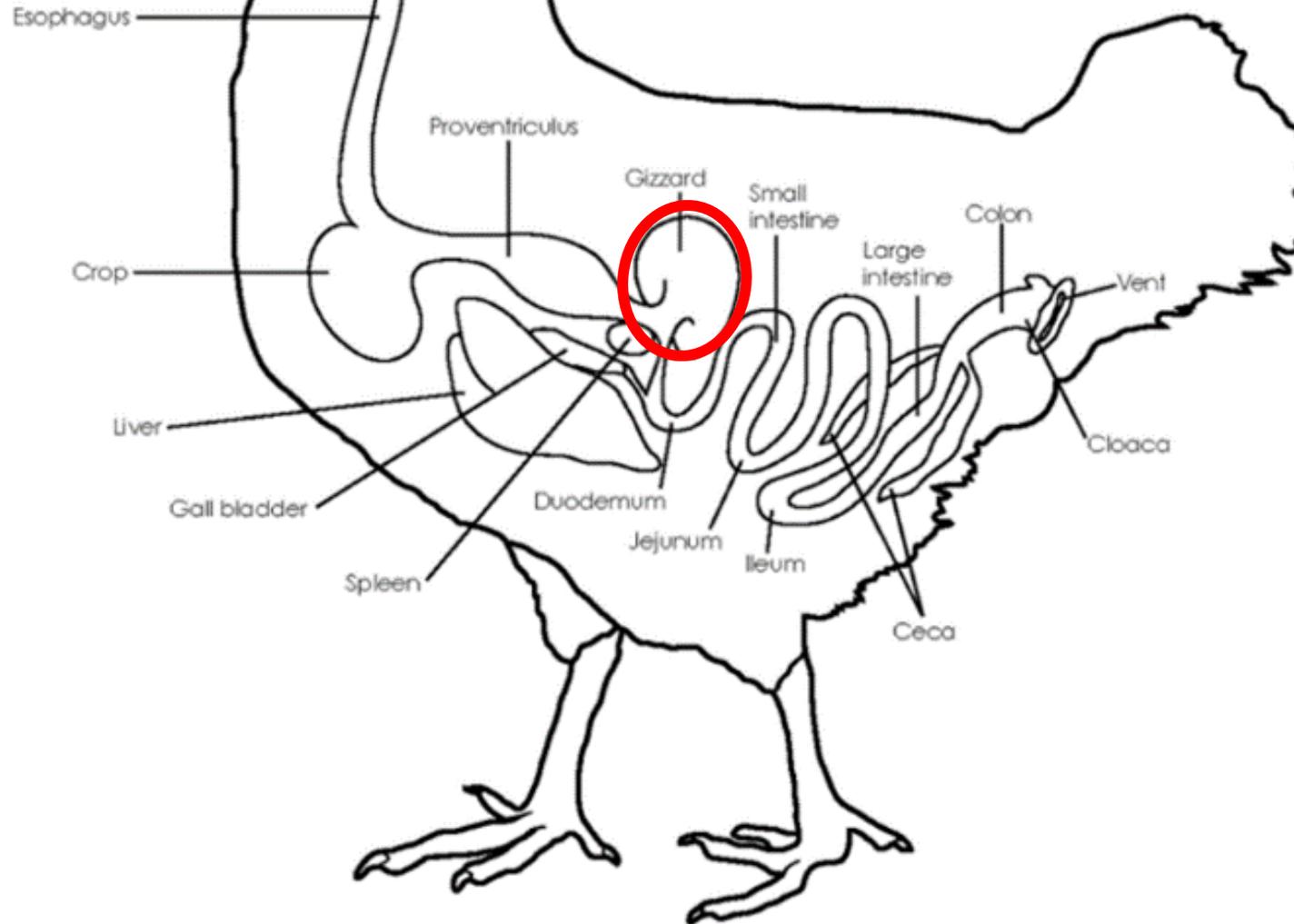
DIGESTIVE ANATOMY

Secretes enzymes
(HCl, pepsinogen)
Part of grinding process

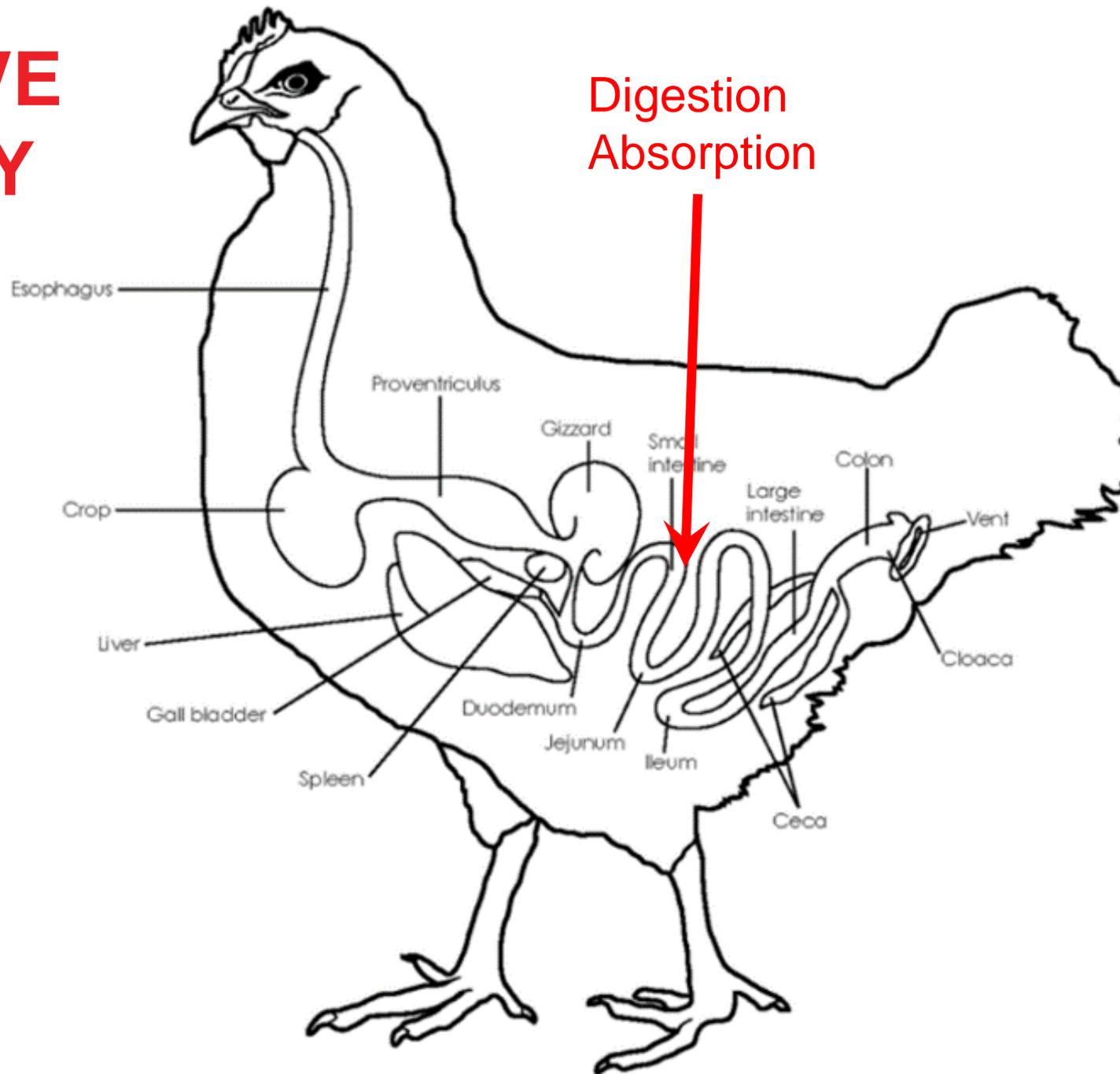


DIGESTIVE ANATOMY

Grinding of feed
Main true stomach
Coarse maize very important

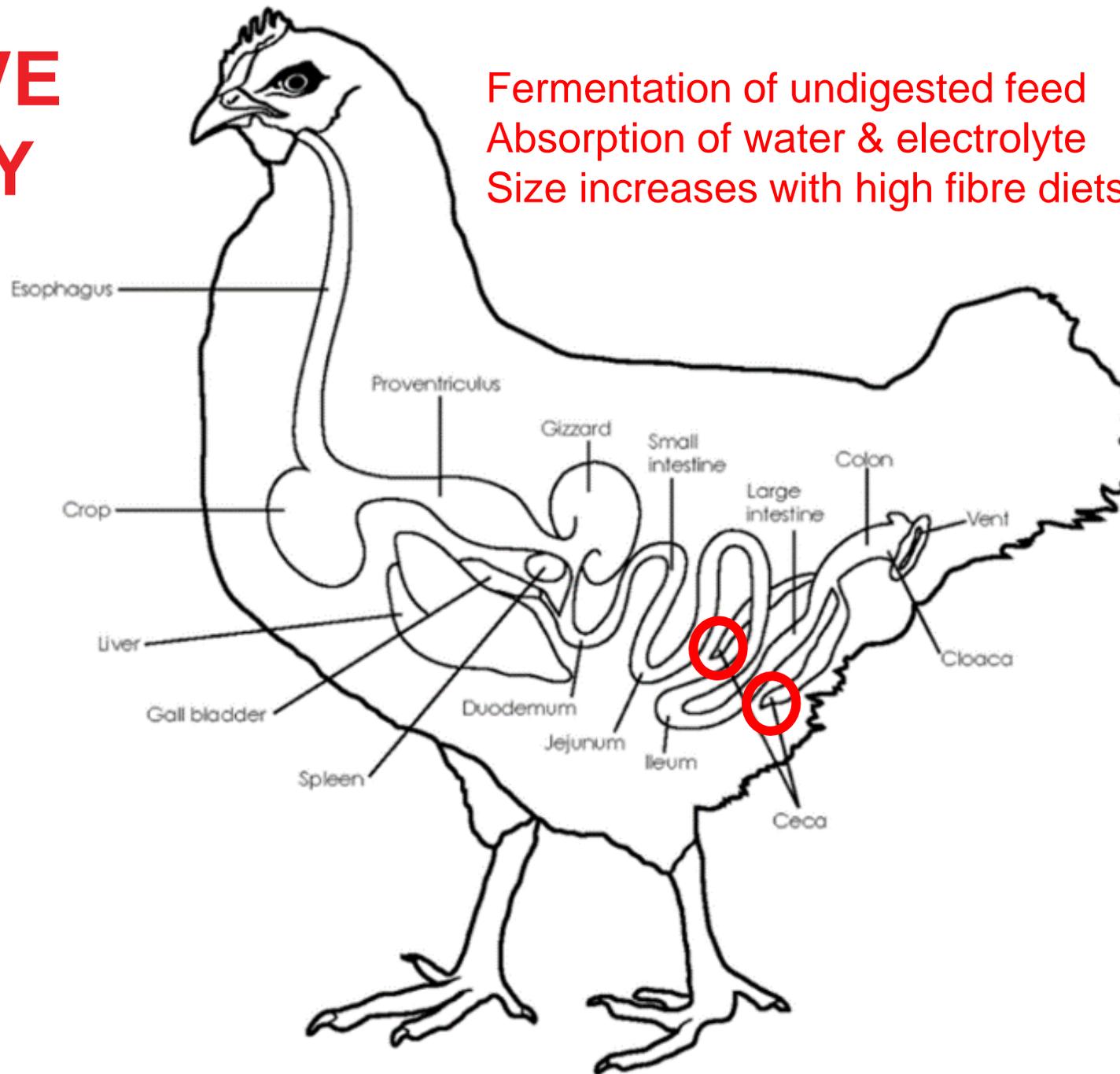


DIGESTIVE ANATOMY



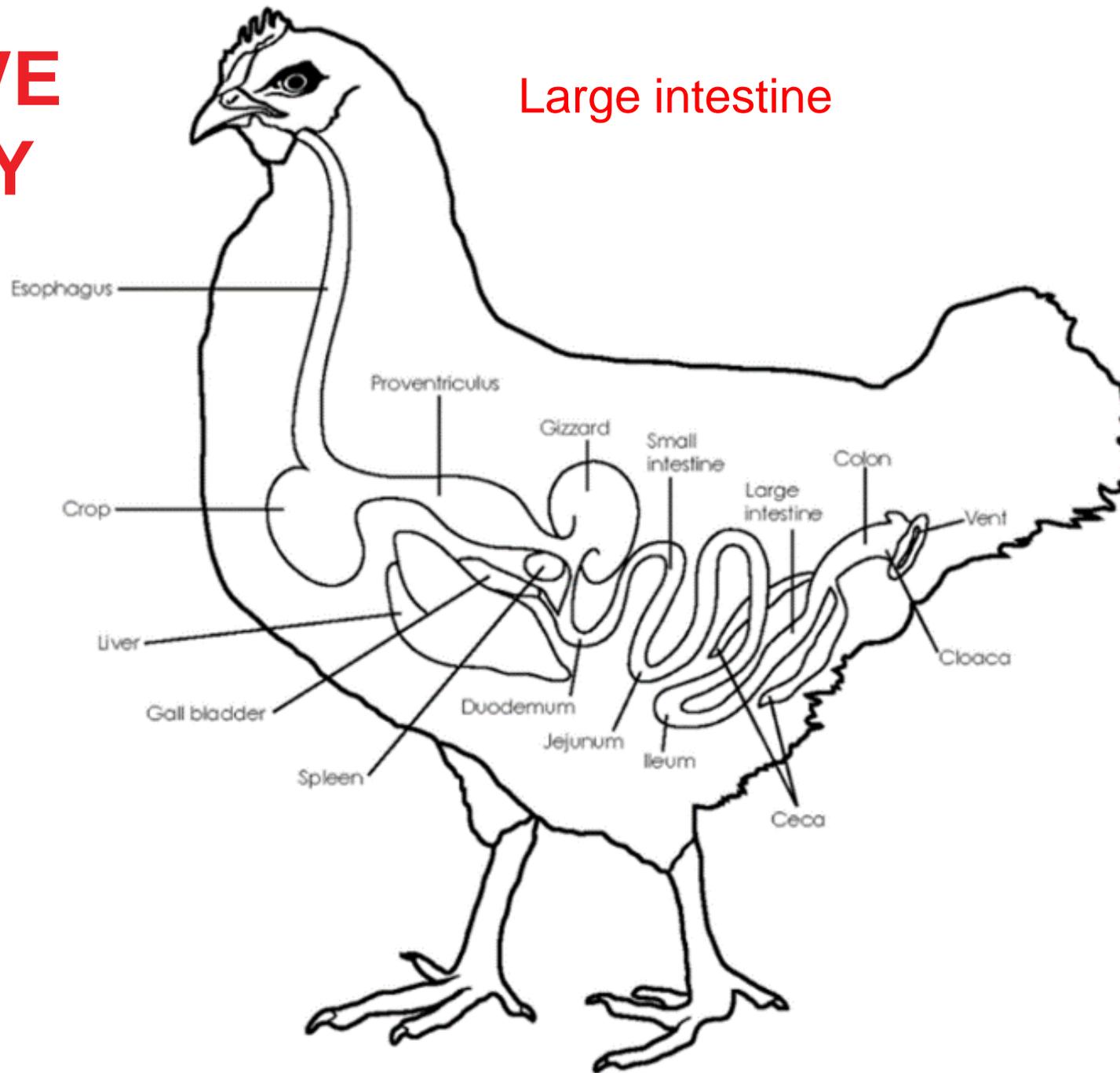
DIGESTIVE ANATOMY

Fermentation of undigested feed
Absorption of water & electrolyte
Size increases with high fibre diets

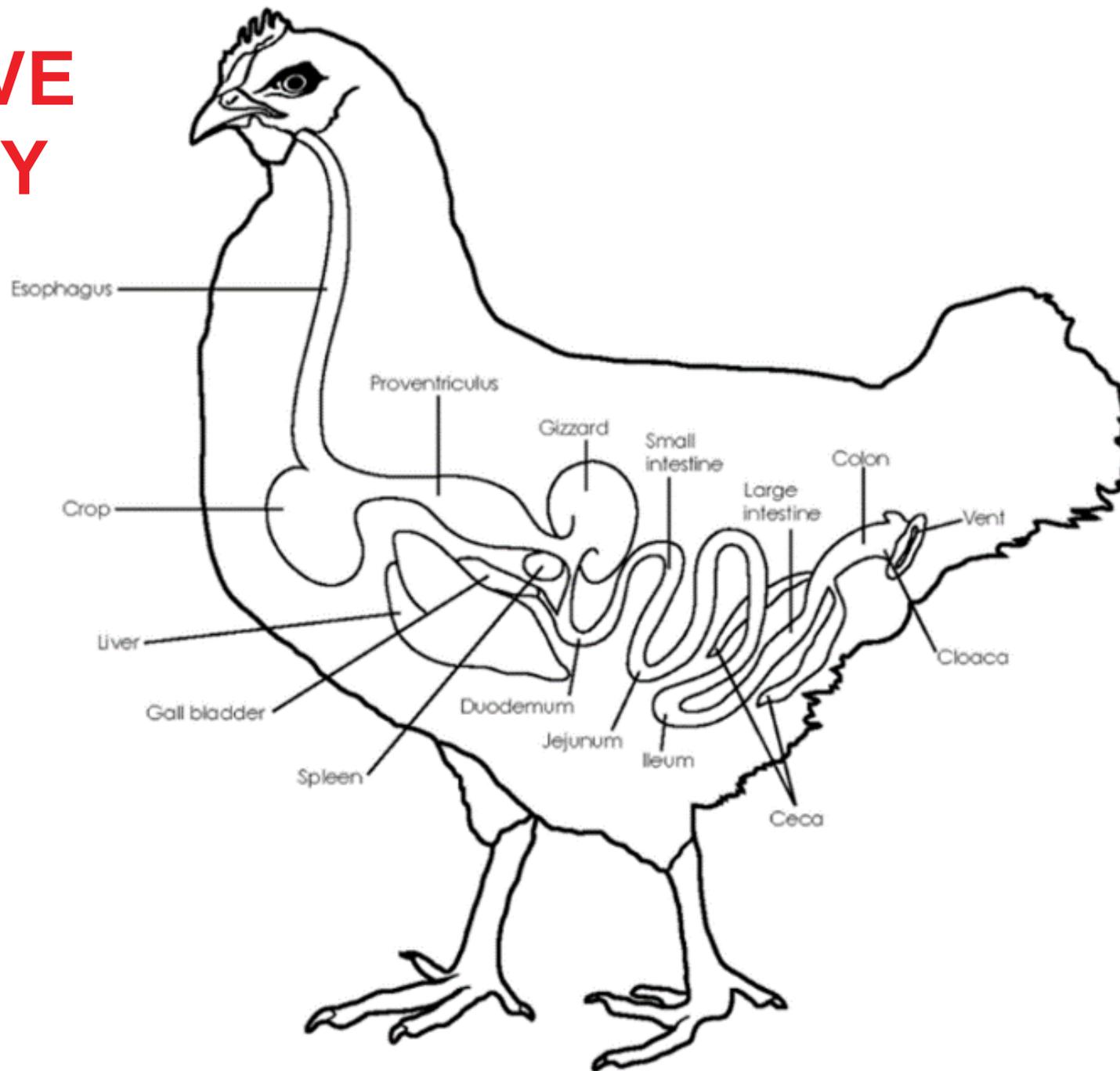


DIGESTIVE ANATOMY

Large intestine

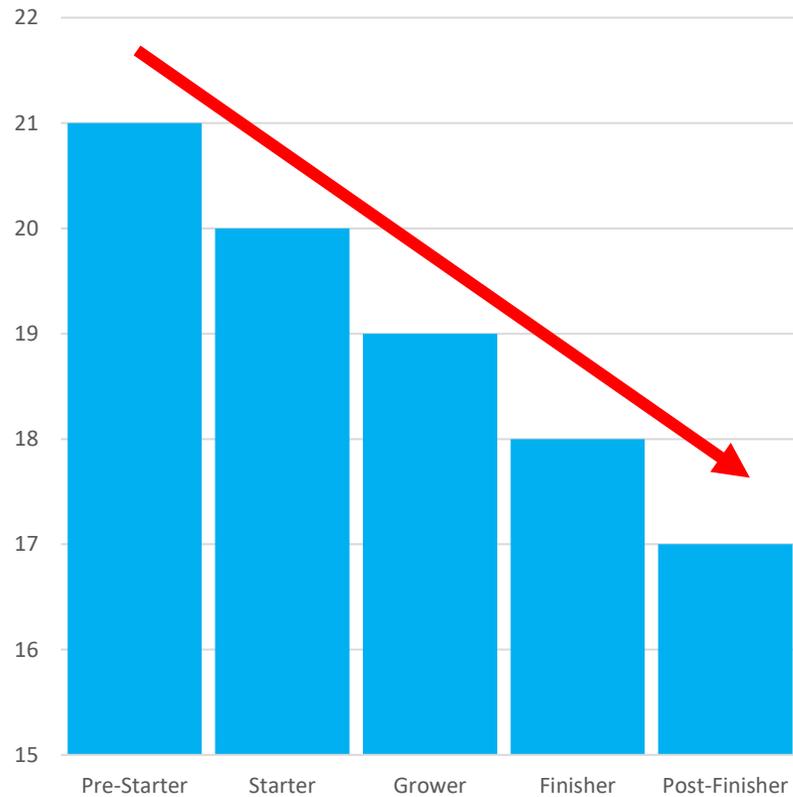


DIGESTIVE ANATOMY

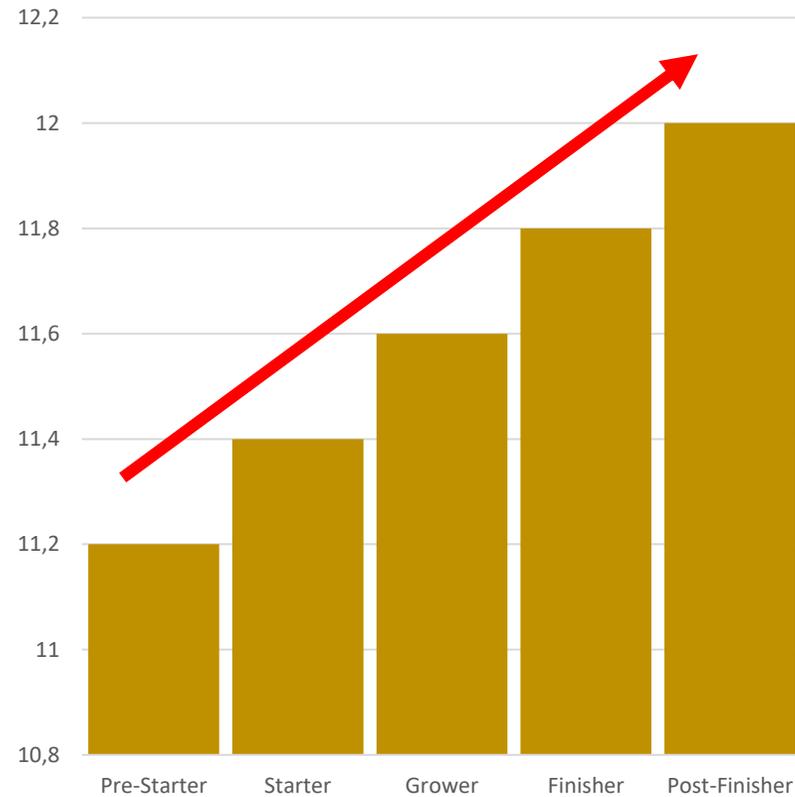


PHASE FEEDING – Matches needs

Protein Phase Feeding



Energy Phase Feeding



BASIC QUALITY CHECKS

- **Before opening the bag**
 - Correct feed, check bag tag
 - Best before date/date of manufacture
 - Is the bag dry
 - Can you feel any clumps/lumps
 - Does the bag look old or dusty



BASIC QUALITY CHECKS

- **After opening the bag (Sensory)**
 - Does the feed look fresh
 - No mould, flour mite (walking dust), etc.
 - Does the feed smell fresh
 - No rancid or other strange smells
 - Does the feed taste fresh
 - If you could answer yes to all of these, chickens will probably also say, yes please.



THANK YOU

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