



For Immediate Release

International Production & Processing Expo

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Broiler and Layer Production, Processing Issues Focus of 2020 Latin American Poultry Summit at IPPE

ATLANTA, Ga. – Jan. 29, 2020 – “During the growing stage of the bird, every effort must be made to provide a quality feed. It is an investment for the future,” remarked Dr. Fernando Navarro, commercial technical assistant for Hy-Line International, during his presentation on “Improving Egg Shell Quality in Layers,” at the la Cumbre Avícola Latinoamericana (Latin American Poultry Summit) program held during the 2020 International Production & Processing Expo.

Navarro emphasized that obtaining “good egg quality in layers is related to the growing performance of the hens.” He observed that it is very important to achieve the maximum weight of the bird in the growth stage. He also stressed the importance of water quality, recommending that chemical and physical water analysis be conducted at least twice a year.

As part of his presentation on “Efficiency Improvements in the United States That are Applicable to Latin America,” Juanfra DeVillena, director of quality assurance and food safety for Wayne Farms LLC, discussed the differences between the National Poultry Inspection System and traditional system for processing plants. He also reviewed different stunning systems, as well as other areas of U.S. poultry processing improvements that are applicable to Latin America.

Dr. Luis Gomez, senior director of Global Technical Services in Intestine Health at Phibro Animal Health Corporation, discussed gut health maintenance in antibiotic-free production. He noted that when producing no antibiotic ever (NAE) broilers, it is very important to diminish the bacteria challenge by having a good cleaning and disinfection plan, sanitized water and minimal stress conditions in the birds. He further emphasized that probiotics are very good at controlling coccidiosis, and prebiotics are also good depending on the time of usage.

Dr. Dianna Bourassa, assistant professor and extension specialist at Auburn University, provided information on stunning best management practices. She discussed three stunning options, focusing mainly on the differences between electrical water bath and controlled atmosphere stunning. Bourassa remarked that “regardless of which type of stunning is used, electrical or controlled atmosphere, when properly monitored, maintained and operated, each system is effective and humane for the slaughter of poultry.”

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Photo caption:



Juanfra DeVillena (right), director of quality assurance and food safety for Wayne Farms LLC, at the la Cumbre Avícola Latinoamericana at the 2020 IPPE.

ABOUT IPPE

The International Production & Processing Expo (IPPE) is a collaboration of three shows - International Feed Expo, International Meat Expo and the International Poultry Expo - representing the entire chain of protein production and processing. The event is sponsored by the American Feed Industry Association (AFIA), North American Meat Institute (NAMI) and U.S. Poultry & Egg Association (USPOULTRY).

ABOUT AFIA

Founded in 1909, the American Feed Industry Association (AFIA), based in Arlington, Va., is the world's largest organization devoted exclusively to representing the business, legislative and regulatory interests of the U.S. animal food industry and its suppliers. The organization's membership is comprised of more than 680 domestic and international companies that represent the total feed industry—manufacturers of commercial and integrated feed and pet food, ingredient suppliers, pharmaceutical companies, industry support and equipment manufacturers. AFIA members manufacture more than 75 percent of the feed and 70 percent of the non-grain ingredients used in the country. AFIA is also recognized as the leader on international industry developments and holds membership in the International Feed Industry Federation (IFIF).

ABOUT NAMI

The North American Meat Institute (NAMI) is the leading voice for the meat and poultry industry. Formed from the 2015 merger of the American Meat Institute (AMI) and North American Meat Association (NAMA), the Institute has a rich, century-long history and provides essential member services including legislative, regulatory, scientific, international and public affairs representation. NAMI's mission is to shape a public policy environment in which the meat and poultry industry can produce wholesome products safely, efficiently and profitably. Together, the Institute's members produce the vast majority of U.S. beef, pork, lamb and poultry and the equipment, ingredients and services needed for the highest quality products.

ABOUT USPOULTRY

U.S. Poultry & Egg Association (USPOULTRY) is the all-feather organization representing the complete spectrum of today's poultry industry, whose mission is to progressively serve member companies through research, education, communication and technical assistance. Founded in 1947, USPOULTRY is based in Tucker, Ga.