

# Standard Nutrition Services, LLC

PO Box 3844  
Omaha, NE 68103



## Tobin' Talk Jason McNaughton



The prices offered for pork have experienced a decent upward run of late. As of press time for this newsletter they have retreated slightly due to the prediction of a record large US corn crop which would reduce breeding herd liquidation. This is logical if the same old fundamentals were still in play as the major drivers that create the market prices of our local commodities. My question is are they?? Do the old norms of our breeding herd size still hold water? Does the slaughter rate and capacity still ultimately set the rate for cash bids? Are exports still such a small percentage of US production, that their levels do very little to change the overall picture? If you answered no to each of these then you have my attention, and I may even agree. Can speculators and hedgers solely turn a market on it's head? Will China continue its upward trend in US pork imports after the world leaves town (Olympics). Will a record US corn crop be enough to cover current demands? Will phosphorus continue to climb in cost? If you answered 'yes' to these questions, I would tend to agree. How all these factors will affect the profitability of our businesses is still hard to say. We must manage through these times by taking both caution and risk at the same time. We must set our targets and get them. With so much confusion in the markets, opportunities will be presented. Those who have discipline will execute on their targets, will experience prosperity more times than not. I continue to hit these subjects in my articles because too few producers that I consult with, have a plan in place to manage the ins and outs of their businesses.

## Don's Deal Don Deleurme



Heading into late summer it can only mean that, again, we have had our customer appreciation BBQs and I was fortunate to attend all of them once again. We did realize it happened at a busy time this year but the attendance was great and we truly appreciate all those who took the time out of their busy schedules to come and enjoy good food and fellowship. During my travels to these events it gave me an opportunity to see all the crops throughout and they looked pretty good compared to last years. In talking to producers as of late the harvest has slowly gotten underway and so far as I write this news letter the crop is coming in at above average yields, which is a great sign. In addition the quality and weights of the grains to date are excellent. Let's hope we do not struggle with poor quality as we had to deal with last year. Even if you think you have good quality grain make sure you get it analyzed, for the little cost, it can make a load of difference and potentially more profitable. Speaking of profitability I don't want to say it too loud but we are seeing some signs of the larger input commodities easing and hog prices rising which has given us all a little peace of mind for now. It is refreshing to see clients talk about making profit with hogs again rather than losing money. As we near the fall it is important to make some painstaking decisions as to whether or not book some commodities for the next year. As we all learnt there were some great deals last fall but it is your choice to try or do it again this coming year.

## Craig's Corner Craig Anderson



As of this writing, the 2<sup>nd</sup> week of August, there has been some opportunity to lock in corn prices with a 4 or 5 as the lead number in the price. Bean meal has also offered some opportunities that may be attractive to lock up, in the \$320.00 to \$350.00 per ton area. While these prices may not look like such a bargain, we feel that significant risk can be reduced by locking up some or all of your ingredient needs at these prices. With the EPA allowing the ethanol mandate to stand as is, the new paradigm developing in the livestock industry is that we will be paying more for our grain needs. No one knows exactly how much more we will pay, due to weather variables and other uncertainties; however, we feel that a significant price increase is here to stay. The HOG market PRICE will catch up, the industry will remain viable!

That being said, Allan Schinckel, Purdue University swine specialist has done some work on market weights for finishing hogs. His research shows that producers should market hogs at the packer's minimum acceptable weights when grain prices are high. This will allow the producer to cut losses \$4.00 to \$5.00 per head. Also, each producer should measure the marginal feed conversion of their pigs between 230 pounds and 280 pounds, the less lean gain per day that is measured, the more the need to sell at the lighter weights. This is because the less efficient pig will cost more because of the extra feed required. Contact your Standard Consultant for help in determining ideal market weights.

# Nutritionally Speaking

Michelle R. Tjardes, Ph.D.

## Factors Affecting Your Success in the Finisher



As we continuously monitor the increasing costs to produce a pound of pork, I want to take a moment to review some factors that will impact performance success as producers transition pigs from the nursery to the grow/finish barns. The differences in environment between nursery and grow/finish barns can be notable.

Things to consider in the transition include age and weight upon entering the facility, variation in age and weight within the group, group size and the effects of co-mingling non-littermates, whether the facility is all-in-all-out. All of these factors can impact gain and feed intake. Social structure must be reset as pigs are co-mingled with pigs from other litters. If there is large variation in group body weight, smaller pigs can be pushed away from feeders and waterers and growth performance will suffer. Pigs should be sized within a range of plus or minus 5% of the average pig weight in the pen.

It is important to make sure pigs are not moved into the grow/finish facility at too light a body weight or the transition to a less complex grow/finish ration may negatively impact animal performance. If pigs are too light when transitioned, sufficient nutrition may be lacking and growth will suffer. Additionally, if nutrition is insufficient and the pigs are stressed, that is an opportune time for infection and illness to occur.

Facilities that are not all-in-all-out may see a dip in performance as a result of the transmission of disease from the older pigs to the younger pigs. Additionally, waterer and feeder type and placement can impact performance. It is important to make sure nipple height is adjusted weekly as the pigs grow, generally 2 inches above the shoulder height of the smallest pig in the pen.

Pigs should have access to feed at all times. Feeders should allow ample room for pig access, generally one opening per 5 pigs. When monitoring feed flow through the feeders, 30 to 50% of the feed pan should be covered with feed to ensure adequate delivery to the animal.

Grow/Finish temperature should be monitored to ensure pigs are not being chilled when first moved from the nursery. Generally, rooms should start out about 73°F and the temperature should be reduced about 1°F each week after entry to obtain approximately 52°F upon moving out. Observe pigs daily to determine whether the environment is draft free and comfortable. If it is too cold pigs will pile or huddle close to each other.

Management is critical during any transition in the pig's life. Paying close attention will help your pigs continue to be top performers all the way to market.

# Turkey Health Update

Colin Kirkegaard, DVM, MS

## Necrotic Enteritis



Enteritis is a medical term used to describe an inflammation of the intestinal tract. The cause of the irritation can be from one of any number of reasons. Known management causes of enteritis in turkeys include overheating, chilling, piling, eating coarse material, and faulty feeding. Other forms of enteritis can result from diseases such as E. coli, coccidiosis, mycotoxins, and hemorrhagic enteritis caused by an adenovirus. Necrotic enteritis describes the disease produced when *Clostridium perfringens* invades the inflamed intestinal tract.

The clinical signs of necrotic enteritis include birds that are depressed, off feed, and lie around with ruffled feathers. A dark colored diarrhea can be seen although in older flocks it maybe difficult to detect until a spike mortality occurs. At that time post mortem lesions typical for the disease process can be observed. In the early

stages, the mid portion of the small intestine can be covered with a superficial coating of dead tissue. As the condition progresses a false membrane of necrotic material forms over the lining of the gut. In severe cases the material may slough off and form a core. Affected birds are dehydrated and decompose rapidly after death.

A tentative diagnosis can be made based on flock history and gross lesions seen on post mortem exam. Confirmation is based on the observation of large numbers of rod shaped (Clostridia) organisms in smears from affected tissues and a good response to specific medication used to treat the disease.

Penicillins in the drinking water and/or bacitracin in the feed are used for treatment and control. Good management and sanitation are the best preventative measures as is a good coccidiosis control program.

# From The Field

## Chad Deatherage

Standard Nutrition Swine Consultant



Good day fellow pork producers and readers. As pork producers we all find our selves with opportunities or problems. I would like to talk about how important it is to identify the real issues that are causing some of these particular problems to occur. First let me define the word “problem” as I am using this word often in this discussion. The word problem equals DOLLARS. Some producers have problems that often have solutions but are not cost effective solution to their particular problem. This is very important to evaluate solutions to our problems. Almost as important as identifying the true underlying problem. I will use the example of an

over conditioned sow. When we look at identifying why we are spending too many dollars to have this particular sow over conditioned and underproductive, WHY? Steps to identify the problem in this case: What is her daily intake, is our feeding system working properly, hand weigh several drops to verify the settings on our drop boxes, is she stealing from a neighboring sow, where is the density of the diet, what is the recommended feeding level for the particular genetics, is she even over conditioned? Since these decisions carry great financial repercussions I encourage you to contact your Standard Nutrition Consultant.

## Turkey Talk

### Jim Plyler, M.S.

Standard Nutrition Turkey Consultant

### The Importance of Drinking Water Quality—Iron Removal



I find the more water I come in contact with the more confused I get, but let's go ahead and address iron and iron removal from our water supply.

Iron is known to leach into water supplies throughout the regions from rock and soil formations. Iron is at least 5% of the earth's crust. A yellowish to reddish discoloration can appear in water in concentration as low as 0.3 ppm. At this concentration staining and scale process begins. Depending on the pH of your water, but at this concentration we will also start having taste and odor problems with our water.

There are five basic types of potable iron:

1. Sequestered Iron
2. Heme Iron – Iron found in organics
3. Iron Bacteria
4. Ferric Iron – Red water iron
5. Ferrous Iron – Clear water iron

Since iron is found in different forms, a removal problem is created as each type of iron may require different techniques and types of equipment.

**Sequestered iron:** This form requires sequestering agents, which are used by municipalities & industry for treatment of large quantities of water. Sequestering agents are not normally used in the ag (farming) community.

**Heme Iron:** This form can not be removed by softening resins. Heme iron is bound in organics and most commonly found in surface water and shallow wells. It is usually a yellowish to brownish color and is a by-product of dead vegetation. The iron and organics requires 1 ppm of sodium hypochlorite and a retention time of 20 to 25 minutes in a pH of 6.5 to 7.5. Following the oxidation, a filtration media must be used to remove the oxidized iron and the residual of chlorine.

**Iron bacteria:** Iron at very low levels create favorable conditions for growth of bacteria like E. coli and numerous others.

Oxygen creates an oxidizing energy to precipitate ferrous iron

into bicarbonate that is necessary for iron bacteria to exist. The bacteria can now live in a very wide range of conditions. Iron bacteria is, because of its organic nature, the most difficult to remove and control. Best technology available is the same as for Heme iron.

**Ferric iron:** This form is called red water iron. In nature iron is usually found in its oxidized insoluble form. This form of iron must be removed by activated multi-media filtration. If one uses a 5-25 micron filter the iron will clog the filter and reduce water flow and pressure. Changing these filters is expensive and time consuming. Multi-media filters are more expensive but cost per gallon of water filtered is much less and consumes less time. Best technology is same as Heme iron. Try filtration alone and if it does not remove the iron sufficiently then add the oxidation/retention/precipitation.

**Ferrous iron:** This form is called clear water iron. Sometimes this iron is called ferrous bicarbonate iron. This iron may be removed by a softening resin with a positive charge, but it must be in the invisible soluble form until it is filtered. To prevent the iron from precipitating to its insoluble form frequent regenerations are necessary. If this iron does precipitate fouling on the resin surface will occur, as well as within the matrix of the bead. This fouling can be minimized by adding chemical cleaners to the brine or potassium regenerate. There are a number of chemical cleaners that will reduce red water iron to clear water iron. These cleaners are necessary when iron levels are high and normally they do not harm the resins. A pH around 6.7 would be ideal for best reduction of iron. Best technology available is same as ferric hydroxide iron.

The five types of iron listed are those generally found in potable water. There are other colors, types, conditions, and variances of iron that require special and unique methods, or combinations of methods, to be effectively removed.

# The Mystery Colony

This month's mystery colony is in Eastern South Dakota. If you can't figure it out, call your Standard Nutrition Consultant and have them give some hints. Last month's colony was Clearfield Colony.

**Brian Anderson** (605) 941-4937

**Patrick Prychun** (204) 471-7287

**Chad Deatherage** (605) 695-4655

**Mike McNab** (507) 920 8188



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