Sustainable Farming Panel Discussion & Live Barn Tour











Panel Participants

Presenter	Topic
Rebecca Schroeder Whiteshire Hamroc Albion, Indiana	Today's Pork & Nutrition
Keith Schoettmer Schoettmer Prime Pork Tipton, Indiana	Sustainable Pork
Matt Ackerman, DVM Pork Veterinary Solutions New Palestine, Indiana	Responsible Antibiotic Use

South Dakota State University

Maddie Hokanson

Live Pig Barn Tour

Sustainable Farming Healthy Pigs = Healthy Food

Rebecca Schroeder
Whiteshire Hamroc
Albion, Indiana







60 Year Success Story





Today's pork:

- 8 cuts meet USDA guidelines for <u>lean protein</u>
- 2 certified as <u>heart-healthy</u>
 American Heart Association

Today's Pig Farming:

- Uses <u>less land, water,</u> <u>energy</u>
- Reduced carbon footprint

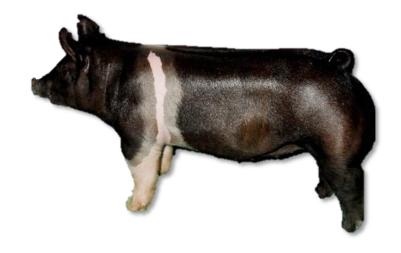
Today's Healthier Pig

Pigs are 75% leaner than in the 1950s.

1950s Pig



Today's Pig



Raising Healthy Pigs Requires

- Proper Diet/Nutrition
- Fresh Water
- Vaccinations
- Barn Sanitation
- Biosecurity/Disease
 Prevention Measures
- Veterinary Oversight
- Disease Treatment/ Prevention



Nutrition & Pig Health

- Swine nutritionist support
- Nutrients for age, weight, gender:
 - Amino acids
 - Calories, carbs, fats
 - Vitamins and minerals
- 8 10 feed formulations
- Corn and soybeans



Specialized Barns & Pig Health

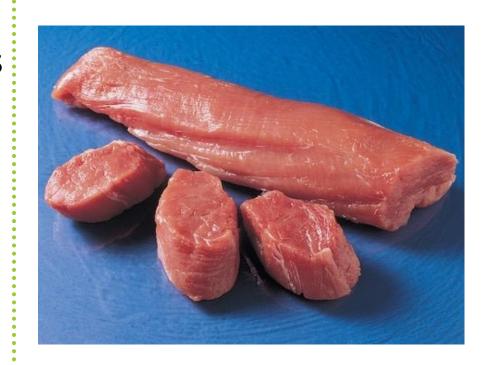
- Protection: Weather, predators, disease
- Constant levels of care and nutrition
- Feed and water monitored per pig's growth cycle
- Identification of illness or injury and precise recordkeeping





USDA Study Shows

- Pork tenderloin lean is as skinless chicken breast.
- Eight most common cuts are 16% leaner.
- Saturated fat down 27%.



USDA, University of Wisconsin-Madison, University of Maryland

Healthy Pigs = Healthy Food

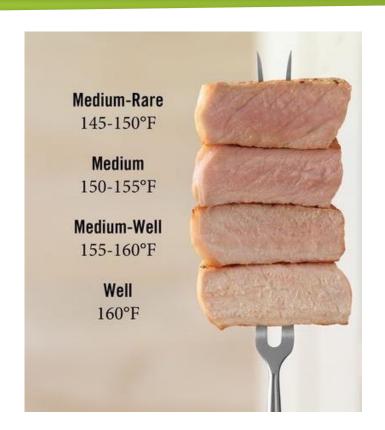




American Heart
Association® has certified
pork tenderloin and pork
sirloin roast as a hearthealthy foods with its
iconic Heart-Check mark.



Leaner, Safe Pork = Less Cooking





USDA guidelines updated for whole pork cuts.

Today's Pork

Based on 3 ounce Serving of Pork

Nutrient	% of Daily Value
Iron	5%
Magnesium	6%
Phosphorous	20%
Potassium	11%
Zinc	14%
Thiamin	54%
Riboflavin	19%
Niacin	37%
Vitamin B12	8%
Vitamin B6	37%

Source: United States Department of Agriculture National Nutrient Database for Standard Reference, April 2018

THE POWER OF PORK





PORK IS HIGH IN PROTEIN

PORK TENDERLOIN = 122 CALORIES

22g PROTEIN

PORK LOIN = 159 CALORIES PORK SIRLOIN = 173 CALORIES

24_G PROTEIN



Source: U.S. Department of Agriculture National Nutrient Database for Standard Reference, April 2018

www.pork.org/health/



HOME > HEALTH PROFESSIONALS



Rebecca Schroeder
Whiteshire Hamroc
Albion, Indiana
Thank You

Sustainable Farming 60 Year Success Story

Keith Schoettmer

Schoettmer Prime Pork

Tipton, Indiana







Sustainability

"..meets the needs of the present without compromising the ability of future generations to meet their needs."

Source: U.N. World Commission on Environment and Development







Today's Healthier Pig

Pig farms are more efficient than ever.

Pig farmers have learned to do

MORE WITH LESS

by embracing technology and using better management practices, such as



Enhanced Genetics



Better Nutrition



Improved Barns



Better Biosecurity



In 1959,
it took eight
pigs (including
breeding stock)
to produce 1,000
pounds of pork.
Today, it takes
just five pigs.



Raising Healthy Pigs Requires

- Proper Diet/Nutrition
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Sustainable Pig Farming

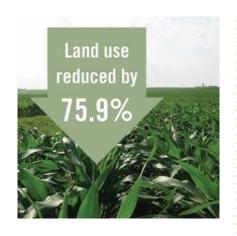
- U.S. pork production increased
 84% from 1960 to 2015
- At same time environmental impact decreased through:
 - Advancements in pig breeding
 - Improved pig feed and watering systems
 - Smart Barn technology
 - Increased crop yields



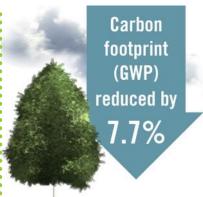
University of Arkansas – A Retrospective Assessment of U.S Pork Production: 1960 to 2015

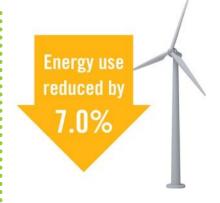
Sustainable Pig Farming

Environmental impact reduced per pound of pork: 1960 - 2015









Keith Schoettmer Schoettmer Prime Pork Tipton, Indiana

Thank You

Sustainable Farming Responsible Antibiotic Use

Matt Ackerman, DVM
Pork Veterinary Solutions
New Palestine, Indiana





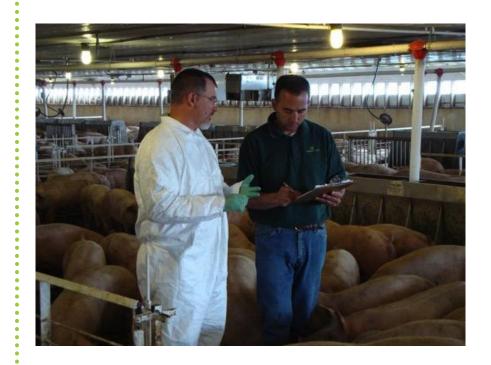




Responsible Antibiotic Use

Farmers are working to:

- Prevent disease, rather than treat disease
- Reduce the need for antibiotics
- Protect antibiotics for humans and pigs

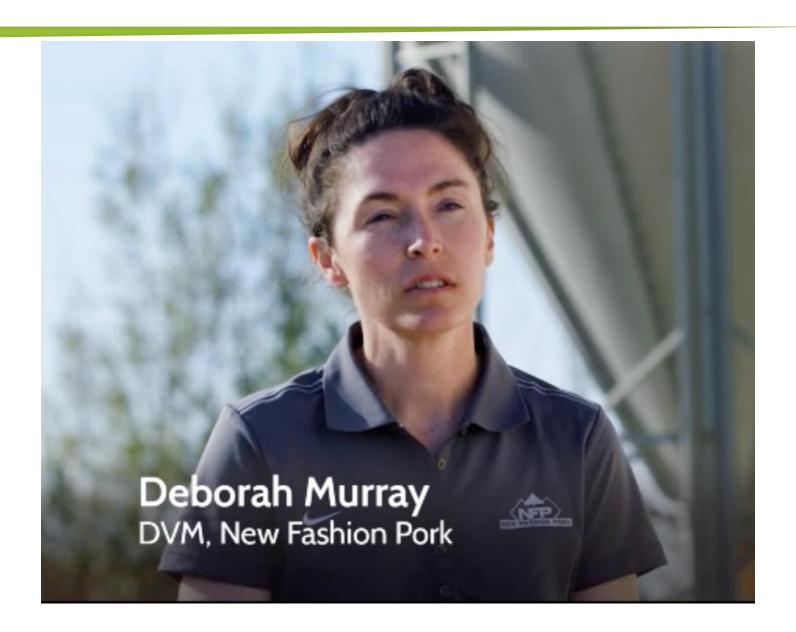


Responsible Antibiotic Use

- Based on <u>veterinarian</u> oversight
- In strict compliance with FDA rules
- Using only <u>what's</u> needed for pig's health



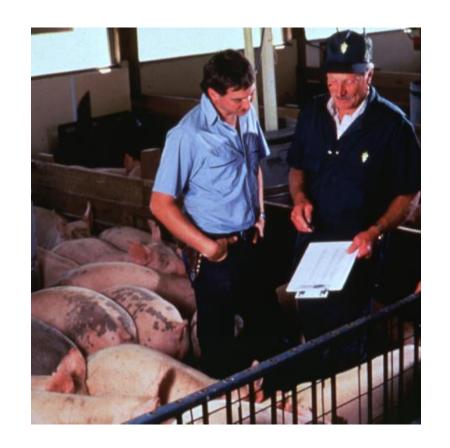
New Fashion Pork



Responsible Antibiotic Use

FDA approved to:

- Treat illness
- Control spread of illness
- Prevent illness when pigs are vulnerable to disease, e.g. when piglets are weaned



Responsible Antibiotic Use: All Food Animals

Updated rules for <u>medically important</u> antibiotics

Veterinarian's written authorization:

- Disease treatment
- Prevention
- Control

No growth-promotion/feed efficiency



Pork's Responsible Use Programs



- Pork Quality Assurance Plus educates pig farmers about good on-farm production practices, including responsible antibiotic use.
- 73,000 pig farmers have been certified and 18,678 farms have undergone assessments.

Antibiotic Safeguards

FSIS tests meat to ensure:

- It is safe.
- No harmful antibiotic residues enter the food supply.



Antibiotic-Free Pork

"If a pig is sick, or at risk of getting sick, it should receive judicious antibiotic treatment."

American Association of Swine Veterinarians



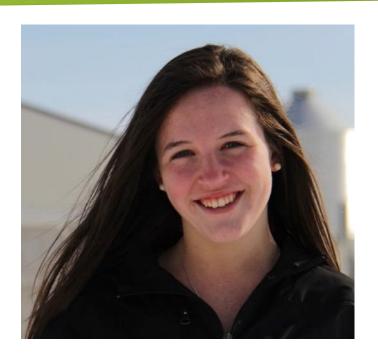
Matt Ackerman, DVM Pork Veterinary Solutions New Palestine, Indiana Thank You

Live Pig Barn Tour



Brookings, South Dakota

Live Pig Barn Tour



Maddie Hokanson



Live Pig Barn Tour







People. Pigs. Planet.™



This message funded by America's Pork Producers



