



MI PORK SAMPLER

Editor's Note: This letter recently appeared in The Wall Street Journal in response from the Pork Industry to Subway's decision to transition to only use meat produced without the use of any antibiotics.

Dear Subway Management Team and Franchisee Owners:

Any policy decision to eliminate antibiotics from your protein supply sources – poultry, pork and beef – would be a significant departure from what many other food companies are doing in regards to improving responsible antibiotic use. This policy decision could put our food system in jeopardy.

We share the opinion that everyone needs to do their part to use antibiotics responsibly – and reduce the antibiotic resistance threat. This includes quickly phasing out any use of medically important antibiotics (to treat human illness) for growth promotion in farm animals as well as increasing veterinarian oversight, which are actions that farmers and ranchers are already taking.

We believe a move to NO antibiotics of any kind – Subway's position – could leave livestock without access to animal health medicines and could result in the unnecessary suffering or death of such animals.

Subway is not saying “no” just to those antibiotics used in human medicine. Subway isn't saying “use antibiotics only when animals are sick.” Subway is saying no antibiotics ever – even when animal health and safety could be at risk. We think that such a policy could compromise the safety of our food system. Sick animals in the food system are not a good idea. Healthy animals help farmers produce safe food.

How will a hog farmer react to a fast-moving disease outbreak that could have been prevented with medicine administered in time? The potential for thousands of animals to unnecessarily die or suffer is a real possibility. These are the consequences that farmers will have to face.

We should all leave open the ability to use antibiotics responsibly when animals are sick or at risk of getting sick. On the best managed ranch or farm, animals can

get sick, just as people can get sick in the cleanest and best run households. We believe that insisting on absolutely no antibiotics ignores best practices established by veterinarians, the pork industry and individual farmers who have a direct interest in the welfare of their animals.

Some interest groups may applaud your policy decision. Will those same groups stand with you if large populations of livestock are adversely affected by your new policy?

An opportunity for meaningful input from the national pork industry associations, who represent farmers who care for animals day and night, could have been helpful to you prior to your policy announcement. Our opinion is that these associations could have provided valuable scientific evidence, facts and common sense perspectives that could have helped better inform your policy-making process.

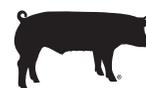
We ask you to meet with us to consider a more balanced approach. We are eager to share with you the pork industry's commitment to continuous improvement and antibiotic stewardship. We clearly disagree with your policy. **Responsible antibiotic use makes sense. Continuous improvement makes sense.** Please remain open-minded to the view that banning all antibiotic use is simply not the answer.

We stand ready to engage in a dialogue with you.

Sincerely,

America's Pig Farmers

www.porkcares.org





Capital Update

China Reinstates Export Eligibility for U.S. Pork Packing Plants

China's General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) recently reinstated three U.S. pork packing plants and four U.S. cold storage facilities for eligibility to ship pork to the country. A top priority of U.S. pork access to China has been getting U.S. establishments, plants and cold storage facilities reapproved for eligibility to export to China. NPPC has been working with USDA's Food Safety Inspection Service to get facilities relisted. The organization is continuing to work with U.S. government officials to get China to open its market fully to U.S. pork.

Conclusions on Meat and Cancer 'Questionable'

Conclusions about meat and cancer from a U.N. agency were reached after including studies that did not have statistically significant results, meaning the conclusions are questionable, said NPPC, which pointed out that the conclusions were based on relatively weak statistical associations from epidemiological studies that were not designed to show cause and effect. The International Agency for Research on Cancer (IARC) classified processed meat as a cause of colorectal cancer and a possible cause of gastric cancer and red meat as a probable cause of colorectal cancer and a possible cause of pancreatic and prostate cancer. IARC previously has classified as carcinogens such things as sunlight, alcoholic beverages and being a barber. It did conclude that the relative risk of contracting cancer from consuming red or processed meat is low. Additionally, IARC noted that most colorectal cancers are caused by more than one agent and that cancer trends are related to the amount of an agent or agents consumed. A monograph on the agency's conclusions is expected to be published next summer or

fall. NPPC, which had a representative at the Oct. 6-13 meeting of IARC, said many studies show that eating lean, protein-packed and nutrient-dense processed meats such as ham can help fight obesity, which is universally accepted as one of the leading causes of cancer.

Canada's New Prime Minister Likely to Pursue 'COOL' Retaliation Against U.S.

Despite a change in the political party leading the nation, indications are that Canada will move forward with retaliation against the United States over its Country-of-Origin Labeling (COOL) law. Justin Trudeau, head of Canada's Liberal Party, recently defeated Prime Minister Stephen Harper of the Conservative Party after a heated election. COOL requires meat to be labeled with the country where the animal from which it was derived was born, raised and harvested. (It also applies to fish, shellfish, fresh and frozen fruits and vegetables and certain nuts.) The World Trade Organization has ruled that the law violates the international trade obligations of the United States, discriminating against Canadian and Mexican animals that are sent to the United States to be fed out and processed. The WTO has authorized Canada and Mexico to place retaliatory tariffs on a host of U.S. goods, and a WTO arbitration panel now is determining the level of retaliation; Canada and Mexico have asked for a combined \$3.1 billion. That decision is expected to be issued Dec. 7. In response to a pre-election questionnaire from the Canadian cattlemen's organization, Trudeau indicated that, if elected, he would continue to pursue retaliation against the United States over the COOL law. NPPC, which opposed COOL when it was being debated in Congress as part of the 2002 and 2008 farm bills, is urging Congress to repeal the labeling provisions for pork and beef. The House passed a repeal bill in June, but the Senate has yet to take up a similar measure.



Pork Checkoff

Prepare Now to Prevent PEDV this Winter

For a combination of reasons, PEDV surfaced late last winter and its impact was relatively mild. But is that likely to be the case this year? Both producers and veterinarians are concerned.

“Since sow herds turn over at a rate approaching 50 percent annually, immunity levels may be low as we enter cooler weather in which the virus thrives,” said the American Association of Swine Veterinarians’ Harry Snelson, DVM. “While feedback can stimulate immunity, current vaccines appear less efficacious in naïve animals.”

Paul Yeske, DVM, with the Swine Vet Center in St. Peter, MN, suggests producers review and strengthen biosecurity protocols before winter. He emphasizes these areas:

- Manage biosecurity around fall manure pumping. If using a custom applicator, make sure that the schedule moves from PEDV-negative herds to PEDV-positive ones to avoid cross-contamination. Have the discussion now, before the custom applicator, shows up at the farm.
- Establish a visible line of separation that restricts outside personnel. Specifically, limit animal haulers’ access to the truck or trailer. Load-out crews should not re-enter buildings without first washing up and changing coveralls and boots.
- Make sure everyone understands and properly executes the line of separation.
- Verify animal transport vehicle protocols, including how vehicles are cleaned, disinfected and dried inside and out after every use. Start by removing all bedding and debris. This costs more, takes time and is challenging in the winter, but is critical.
- Remove and contain coveralls and boots worn at a production site or packing plant before entering the truck cab so as not to contaminate it. Wash coveralls and boots at a non-production site.
- Implement a “bench procedure” for entry into the farm by leaving attire on one side of a changing room/bench and clean attire on the other to minimize potential

contamination into the barn.

The bottom line: Assume every site, vehicle, feed truck, piece of equipment or other objects are risks. For more biosecurity guidelines, go to pork.org/PEDV.

NPB Defines Antibiotic Research and Education Priorities

The National Pork Board announced the seven members of its blue ribbon panel on antibiotics, an outcome of the Pork Checkoff’s stewardship plan first defined in June. The new, third-party panel includes experts with specific experience and knowledge in antibiotic practices or consumer marketing, but who are independent of NPB practices.

The panel’s call to action is to objectively review the status of antibiotic use in the pork industry and advise NPB efforts in prioritizing research and producer education programs. Also, this independent panel will identify opportunities for improvement in current antibiotic practices and offer guidance in how to improve antibiotic stewardship in the pork industry. The panel members are:

- Mike Apley, D.V.M. and Ph.D., food animal production medicine, Kansas State University
- Bonnie Buntain, D.V.M. and professor emerita, public health and food safety, University of Calgary, and coordinator, veterinary medical and surgical program, University of Arizona
- Mike Chaddock, D.V.M. and associate dean, College of Veterinary Medicine, Michigan State University
- Chris Cochran, senior manager, food sustainability, Walmart
- Jim McCollum, protein purchasing manager, Independent Purchasing Cooperative, Inc.
- Justin Ransom, senior director, quality systems U.S., McDonald’s
- Steve Solomon, M.D., public health consultant and former director of the Centers for Disease Control and Prevention’s office of antimicrobial resistance

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MPPA Award Nominations

Now Accepting 2016 MPPA Award Nominations

Do you know someone that does an outstanding job in the pork industry? MPPA is looking for nominations for the 2016 Master Pork Producer, Distinguished Service, Contract Grower and Swine Herd Manager/Employee Awards.

The winner of each award will be recognized at the MPPA Awards Luncheon on February 23 at the Lansing Center, Lansing, MI

**Please email the nomination to
walker@mipork.org.
Or send or fax the information to:
Mich. Pork Prod. Assoc.
3515 West Road, Suite B
East Lansing, MI 48823
Fax: (517) 853-3785**

**All nominations must be in
December 1, 2015.**

Now Accepting 2016 MPPA Scholarship Applications

The Michigan Pork Producers Association awards over \$3000 annually in scholarships to high school seniors, college freshman, sophomore or junior students. There are two scholarships available, the IAT Swine Management Scholarship for those pursuing or currently in Michigan State's Swine Tech program and the Michigan Pork Industry Scholarship for those pursuing or currently in a Bachelors program at any college. The interviews take place on January 30, 2016 at the Green and White show held at the MSU Pavilion in East Lansing.

The deadline to apply for the 2016 Michigan IAT Scholarship or the 2016 Michigan Pork Industry Scholarship is January 22, 2016.

The applications are available at www.mipork.org/michigan-pork-industry-scholarship/

Please contact Emily Walker with any questions at walker@mipork.org or 517-853-3782.