



# Quality Control Parameters: From the Feedmill to the Farm



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# Content

- Premise of Quality Assurance Program
- What to check in raw materials and feeds
- Quality parameters for soybean meal
- Recommendations

# Quality Assurance (QA) vs Quality Control (QC)

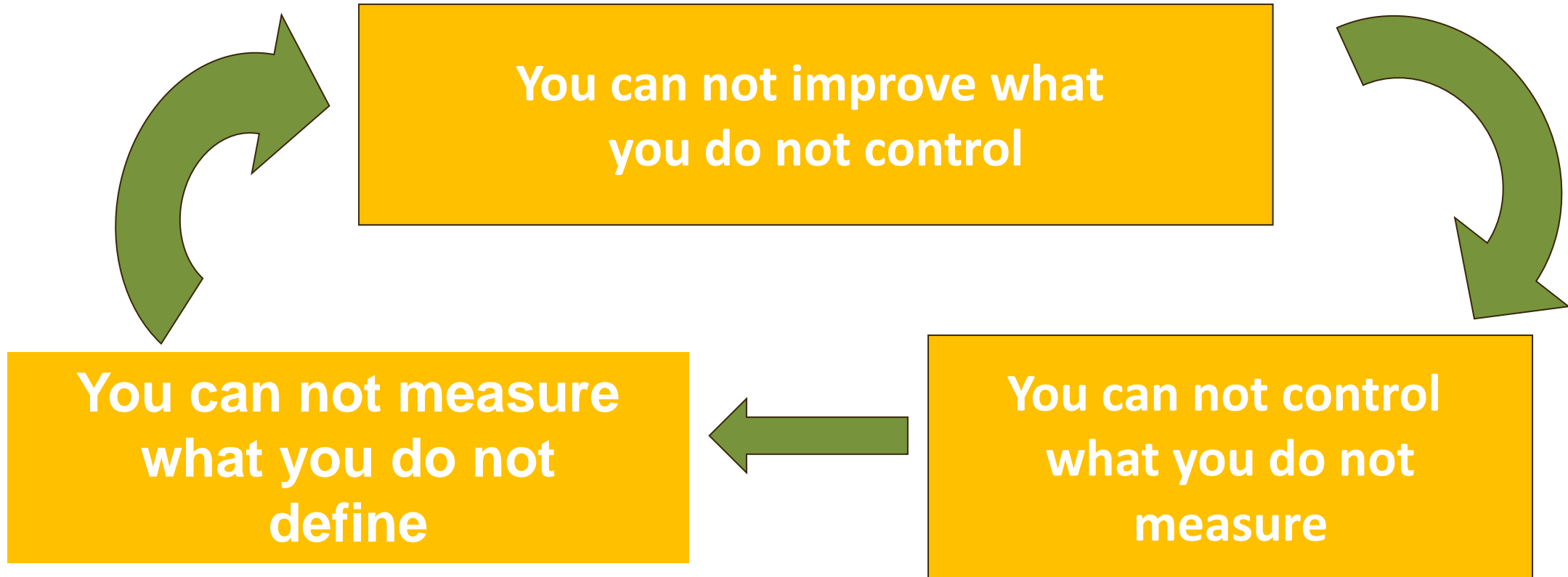
**QA** - The process of verifying or determining whether the products or services meet or exceed customer satisfaction

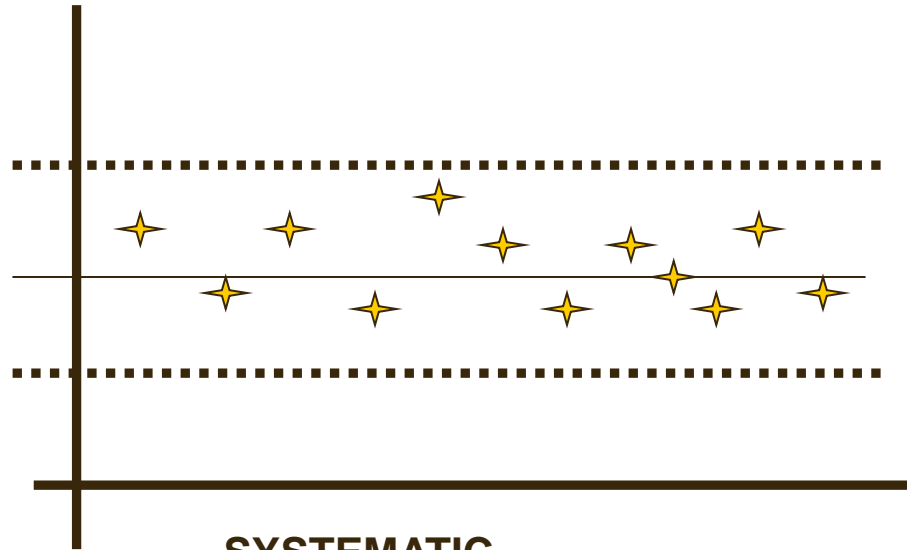
**QC** - The operational techniques and activities for controlling, checking, or testing that specifications are met

- involves sampling, inspecting and testing of starting materials, in process, intermediate, bulk and finished products.
- includes where applicable, review of batch documentation, sample retention program, stability studies, product complaints, product recalls, and maintaining correct specifications of materials and products.

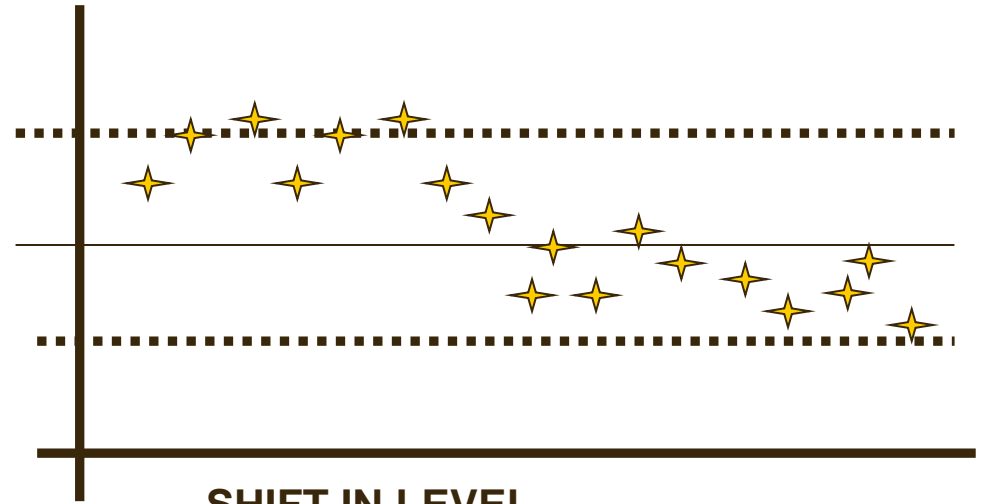
# Practical Application Of QA & QC

# Premises of Quality Assurance Program

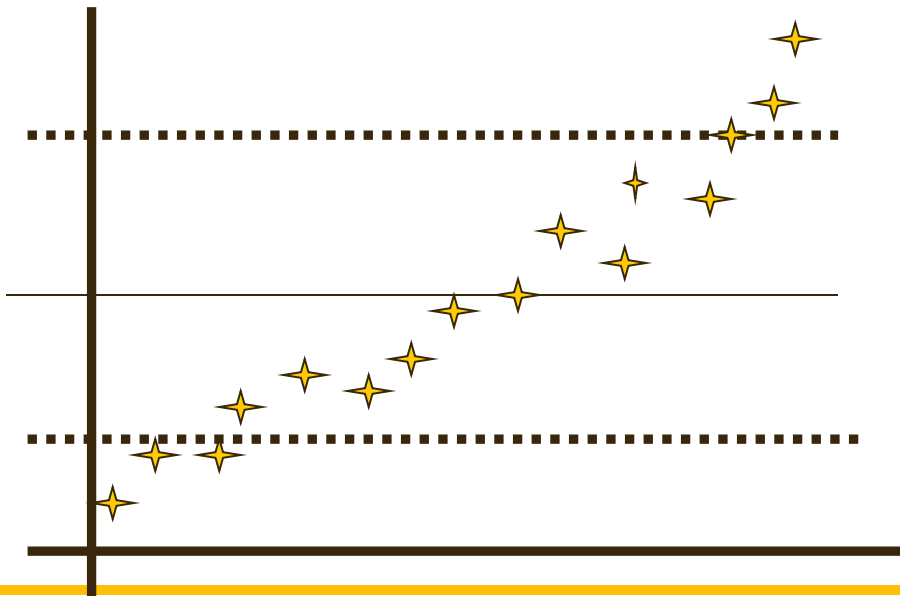




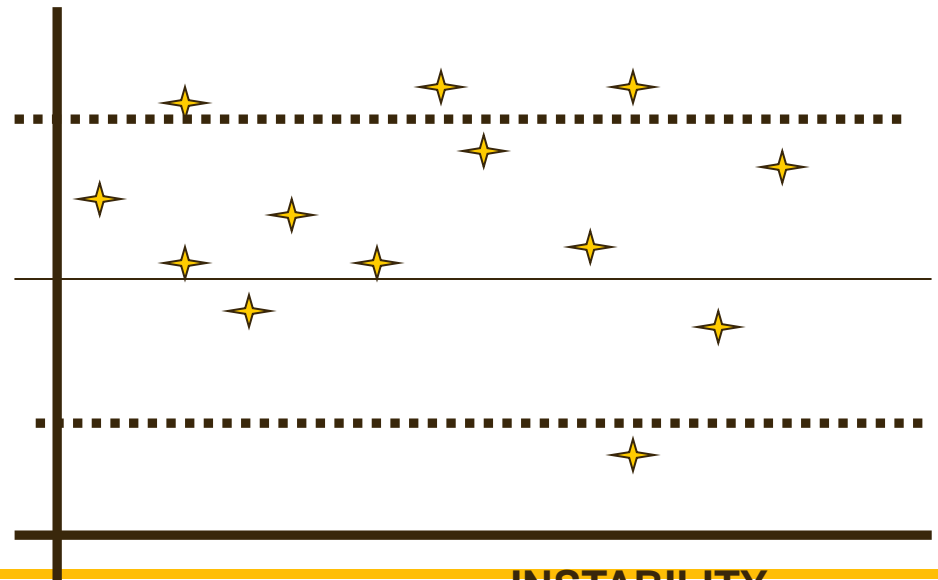
**SYSTEMATIC**



**SHIFT IN LEVEL**



**TRENDS**



**INSTABILITY**

# FEED QUALITY PARAMETERS; *WHAT & WHERE TO CHECK?*



# Receiving

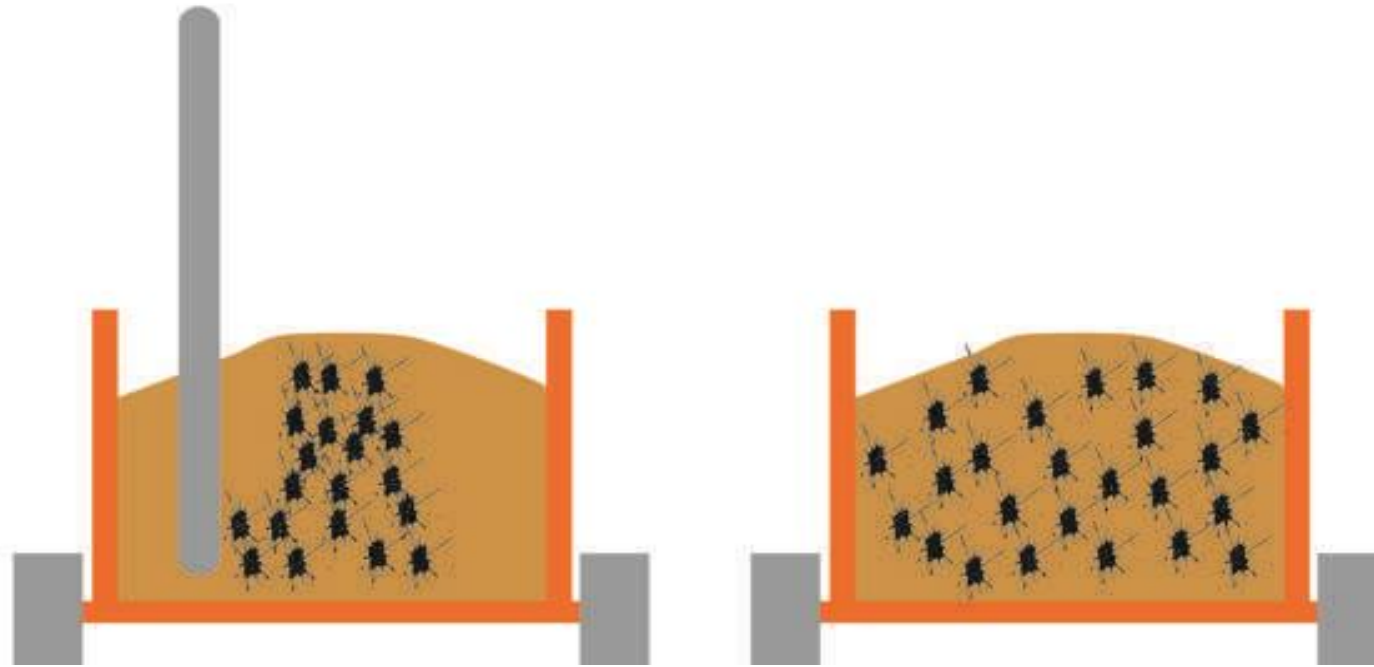
- Entrance control - sampling, sensory, quick tests
- Laboratory checks and tests – sampling prep, proximate analyses, etc
- Storage & warehouse

**First line of defense**



# Sampling – the distribution Pproblem

## Non-homogeneous and Homogeneous Distribution



# What to check in raw materials and feeds?



## Physical:

Damaged, contaminated or infected raw materials from harvests; immature seeds, insect damaged, molds & lumps.



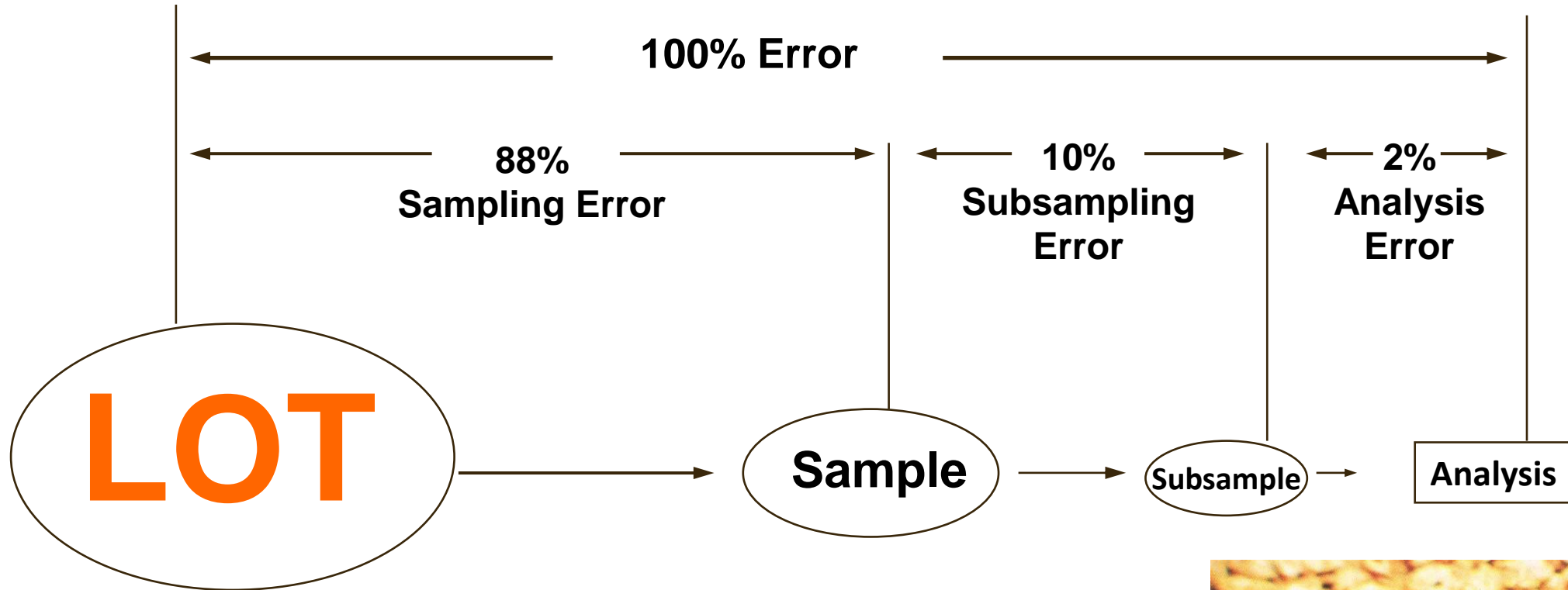
# At the lab



## Nutritional/Chemical:

- Proximate analysis
- Nutrient variability
- Anti nutritional factors (ANFs)
- Chemical (dioxin)
- Contamination and residues,
- Presence of bacteria
- Molds/mycotoxins.

# Errors in Analysis



(Whitaker & Dicken, 1974)



We need amino acids!

By the Nutritionist  
& Feed Formulator



- Availability & supply of raw materials
- Chemical analysis assays/ profile
- Nutrient specifications
- (Updated) Database of all ingredients
- Target production performance
- Prices

# .. Feed Formulation

- Carbohydrates (Energy)
- Protein (essential AA)
- Fats/lipids
- Vitamins
- Minerals
- Water

- Nutrient requirement of the animal
- Raw material nutrient content
- Availability
- Safety
- Cost



The screenshot shows a software window titled "Equation of Feed Formulation". It displays a table of ingredients and their nutrient content. The table has columns for "Ingredient name", "Amount (kg)", "Cost", and "Nutrient". The ingredients listed include Soybean meal, Fish meal, L-lysine, DL-methionine, L-threonine, Monocalcium phosphate, Tricalcium phosphate, and Salt. The nutrient columns include Protein, Fat, Fiber, Calcium, Total Phosphorus, Avail. Phos. for Swine, Salt, Lysine, Methionine + Cystine, Threonine, and Tryptophan.

Ingredient name	Amount (kg)	Cost	Nutrient
Soybean meal	200.00	16.000	16.000
Cassava	343.00	27.840	27.840
Rice bran Oil	19.20	1.463	1.463
Blended Soy	264.90	29.192	29.192
Soybean meal	163.68	12.933	12.933
Fat for soybean meal	18.00	1.520	1.520
Fish meal 55%	126.00	10.080	10.080
L-lysine	2.79	0.223	0.223
DL-methionine	1.14	0.091	0.091
L-threonine	1.09	0.088	0.088
Monocalcium phosphate	0.78	0.543	0.543
Tricalcium phosphate	0.39	0.791	0.791
Salt	0.96	0.076	0.076

# Possible Feed production errors

- ✓ Failure of process to achieve target weights
- ✓ FIFO management of ingredients & complete feed
- ✓ Uncontrolled hand add ingredients
- ✓ Cross contamination & mill hygiene
- ✓ Physical quality
- ✓ Medication selection

;.. At the Feedmill.


# What to check at the farm

## At the Farm

- ✓ failure of the diet to meet nutrient specifications
- ✓ inconsistent quality of raw materials
- ✓ sudden changes in ingredients use
- ✓ inappropriate particle size
- ✓ inadequate/inconsistent feed mixing
- ✓ deterioration of feed and ingredients in storage







# Application of Quality Control in SBM

# Average nutrient components of raw soybeans

Average inclusion rate of SBM:  
20 to 25%

Contributes:

- More than 50% protein & EAA
- About 25% of Energy



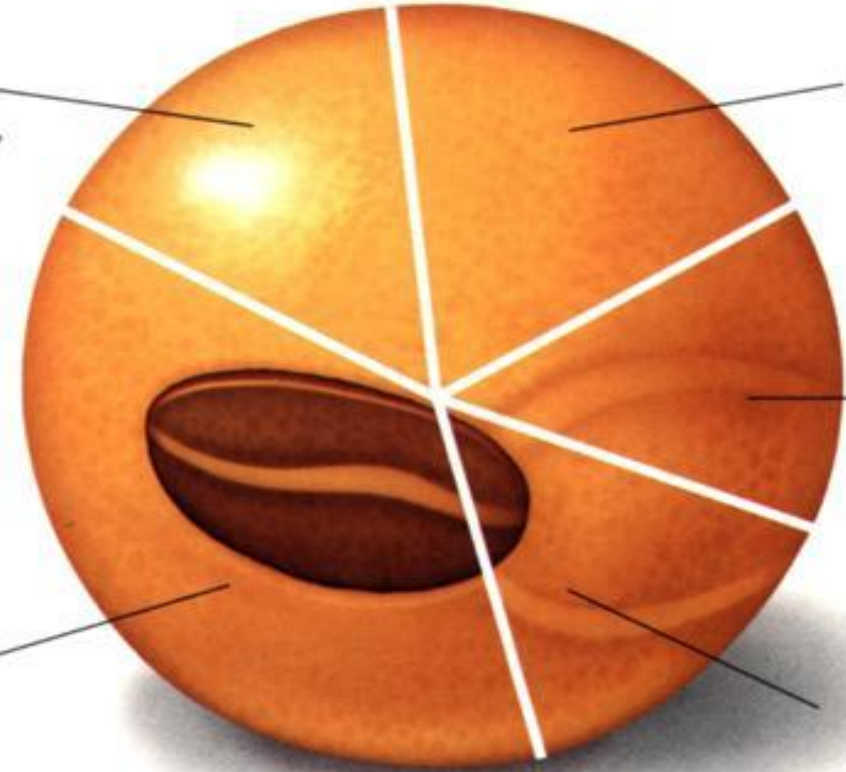
15% Soluble  
Carbohydrates  
(sucrose, stachyose,  
raffinose, others)

18% Oil

14%  
Moisture,  
ash, other

38% Protein

15% Insoluble  
Carbohydrates  
(dietary fiber)





- All Soybean Meals are **NOT** created Equally!!  
*Variability cost you \$*

- **Degree of cooking;** over cooked or under cooked SBM reduced nutrient availability
- **Level of fiber** affects energy in SBM
- **Particle size affects digestibility**  
- re grinding adds to the cost



# Sources of variability of nutrient values of SBM

- Soybean quality at harvest (% damaged beans, FM)  
US soy are graded according to pre-determined quality parameters
- Post-harvest handling, storage and transport
- Processing involved
  - Degree of heat treatment – overcooked/undercooked SBM reduced AA dig
  - Level of fiber & ash – dilutes nutrient and energy in SBM
  - Particle size – reduced digestibility in young animals, re-grinding adds to the



cost

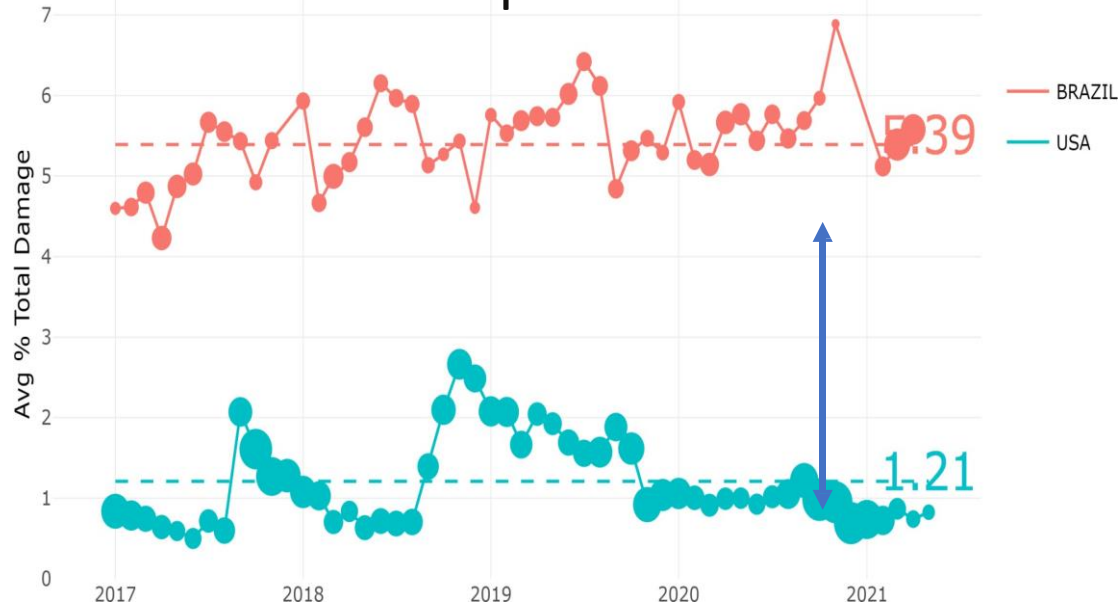
# US vs Brazilian Soybean Damage at Harvest. Uranga et al, 2021

# Quality of Soybeans collected in the different ports in Spain, 2022. G Mateos, 2023



## US & BR Total Damage Content

Jan 2017 - Apr 2021



- US has 4.18% lower average total damage (5.39% vs 1.21%)
- Brazil allows a max of 8% of total damage while US allows a max of 3% for Grade 2.

	Brazil	USA
Farm gate <sup>b</sup>	> 4.5	≤ 1.0
Port of origin <sup>c</sup>	> 6.2	1.1
Port of destinations <sup>d</sup>	9.4	3.6

<sup>b</sup> Samples collected at Mato Grosso and Iowa

<sup>c</sup> Average 2022 (FGIS and Ag Commodities)

<sup>d</sup> Europe, Spain ports

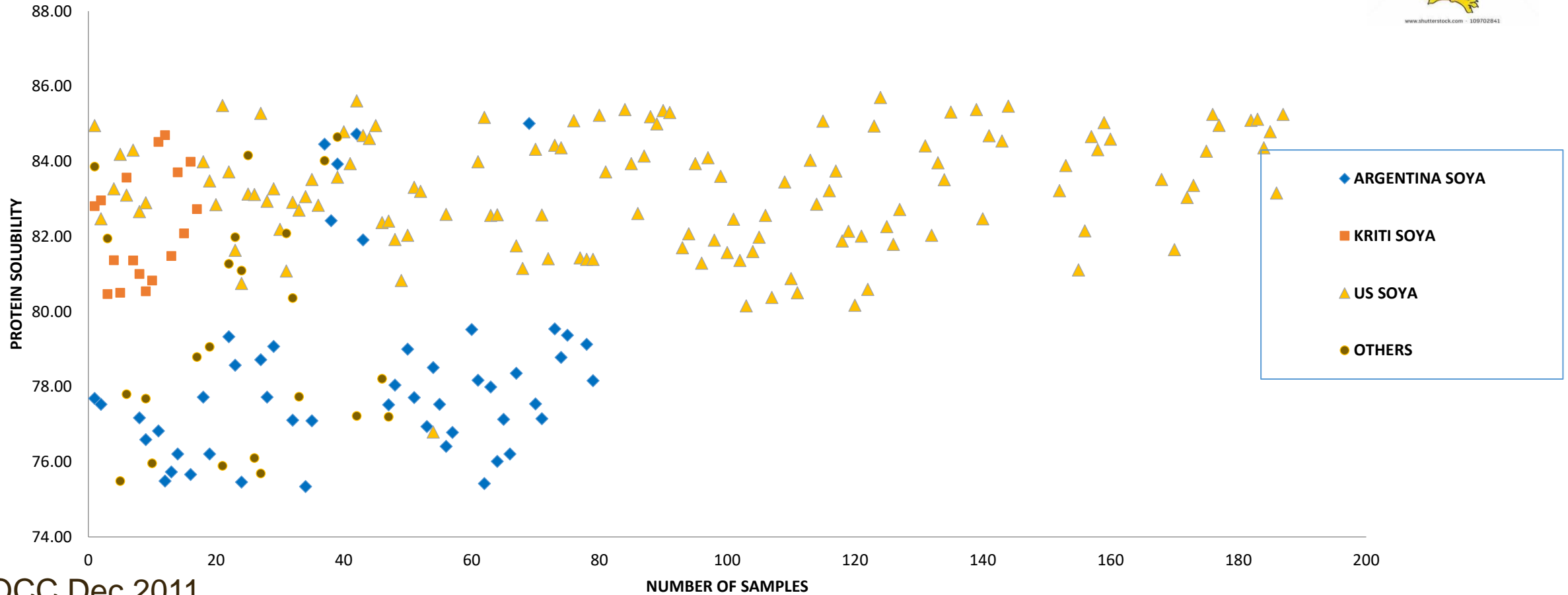
# *What do we want from Soybean meal?*

## *Precision Animal Nutrition*

- **Soybean meal value should be based on:**
  - Digestible amino acids (Crude Protein is reported based on Nitrogen, and not all N are true protein and therefore are not digestible)
  - Energy (comes from digestible protein, fats/oil, starch and sucrose)
  - Consistency – each point of SD adds to the cost in formulating diets. The higher the SD, the higher the effects on safety margin during feed formulation.
  - Moisture content – every 1% of moisture in SBM is equivalent to US\$5.00/MT (at US\$500.00/MT price)

# Quality variability

## SUMMARY OF SOYBEAN MEAL PROTEIN SOLUBILITY FOR THE MONTH OF JULY 2011



LQCC Dec 2011

## Analysis of SBMs from Different Origins

Origin	No	C.P. (%)	Dig coef C.P,%	Dig CP (%)	Tot Lys (%)	Tot Met (%)	Dig coef Lys (%)	Dig coef Met(%)	Dig Lys (%)	Dig Met (%)
Arg	16	46.9 <sup>bc</sup> (1.08)	82 <sup>a</sup> (4.1) <sup>†</sup>	38.6 <sup>b</sup> (1.96) <sup>†</sup>	2.84 (0.19)	0.68 <sup>bc</sup> (0.04)	86 <sup>a</sup> (4.5)	86 <sup>a</sup> (3.4)	2.44 <sup>a</sup> (0.23)	0.59 <sup>b</sup> (0.04)
Brazil	10	48.2 <sup>a</sup> (1.65)	83 <sup>a</sup> (3.6)	39.8 <sup>a</sup> (1.99)	2.79 (0.25)	0.69 <sup>ab</sup> (0.07)	85 <sup>a</sup> (5.3)	87 <sup>a</sup> (3.7)	2.39 <sup>ab</sup> (0.33)	0.60 <sup>ab</sup> (0.06)
USA	16	47.3 <sup>b</sup> (0.50)	85 <sup>a</sup> (1.8)	40.0 <sup>a</sup> (0.82)	2.88 (0.20)	0.72 <sup>a</sup> (0.02)	88 <sup>a</sup> (2.4)	88 <sup>a</sup> (1.7)	2.52 <sup>a</sup> (0.22)	0.63 <sup>a</sup> (0.02)
Probability		**	**	***	NS	**	*	**	*	***

Ravindran 2014. Internal Poultry Journal

<sup>†</sup> Values within parenthesis represents standard deviation



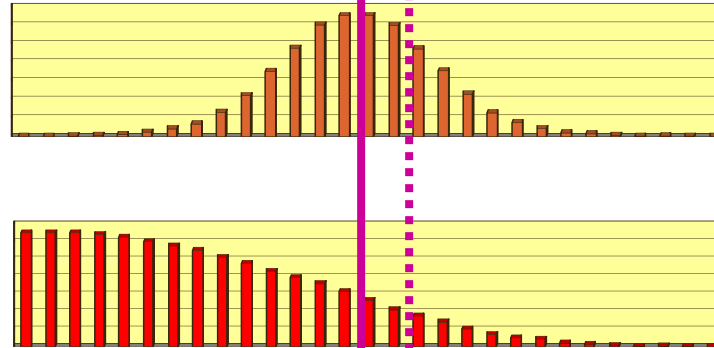
# Apparent Metabolizable Energy (AME), kcal/kg

Origin	No	AME (Range, kcal/kg)	AME (Mean, kcal/kg)	US vs Other Origin, kcal/kg
Argentina	16	1796 – 2417	2227 <sup>b</sup> (148) <sup>†</sup>	148
Brazil	10	2003 – 2531	2317 <sup>ab</sup> (165)	58
India	13	1567 – 2299	2000 <sup>b</sup> (191)	237
USA	16	2120 – 2541	2375 <sup>a</sup> (114)	
Probability		***	***	

Every 150 kcal of extra energy is equivalent to about US\$2.00/MT (based on corn priced at US\$400.00/MT)

# Effect of heat treatment on ANFs and protein or amino acid digestibility.

Protein & A.A. Digestibility:

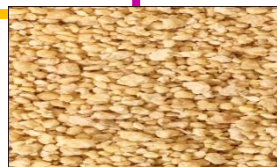


Concentration anti-nutritional factors



Temp. →

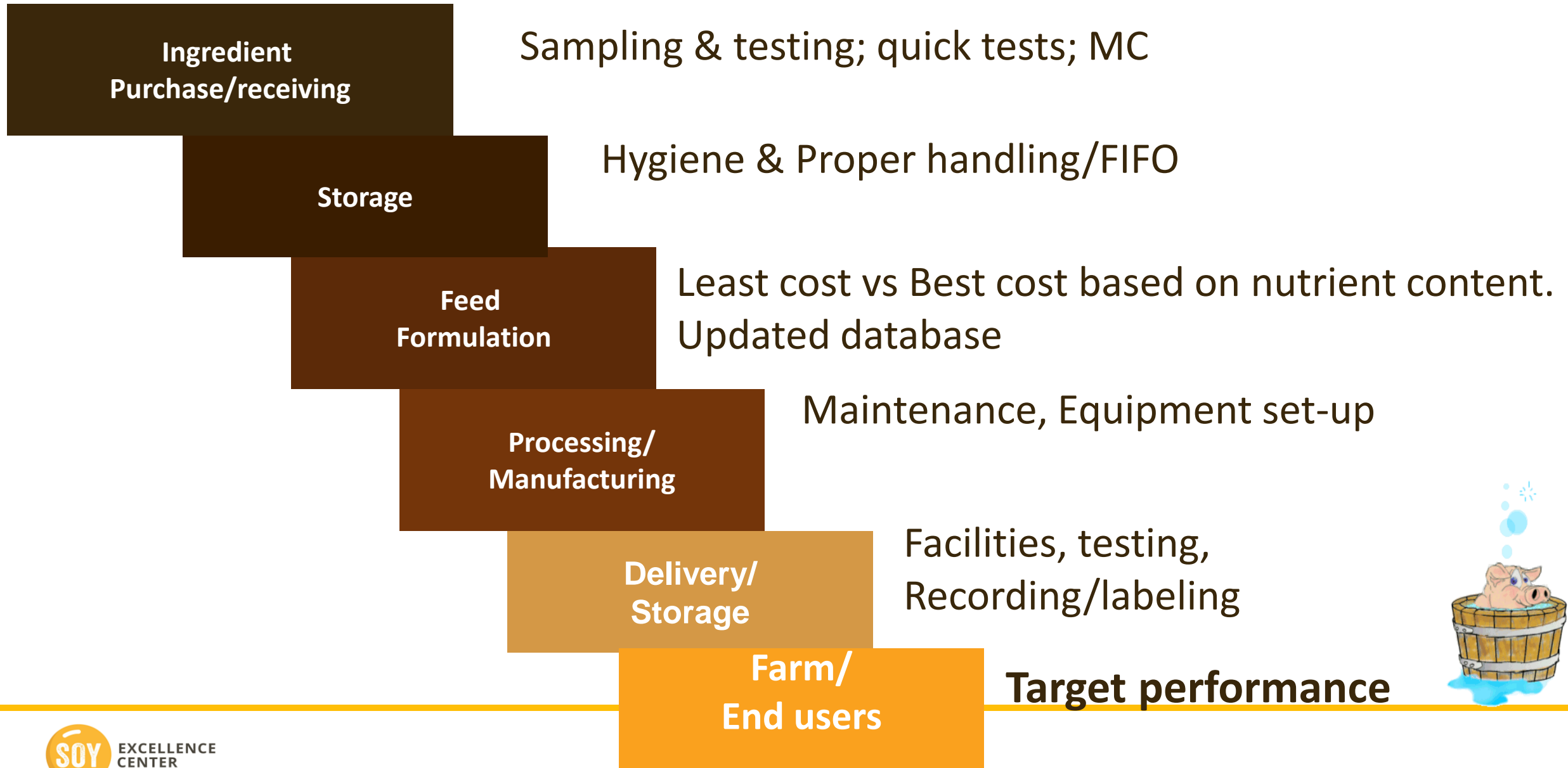
T.I.:	25 - - - 20 ----- 5	<u>2</u> ----- 1
U.I.:	.3	<u>.02</u> - - - - 0
0.2 % KOH:	90 - - 85	<u>70</u>
PDI:	- - 40 - 30	<u>15</u>



# Recommendations: Quality Control Points

1. Creation of standards
2. Stipulation of quality standards at purchasing
3. Quality assurance on raw material deliveries
4. Quality assurance in raw material storage
5. Quality assurance in feed production
6. Quality assurance in finished feeds storage

# Recommendations: *Quality management..;*



# Summary & Conclusions

- Feed Quality is equal to animal performance
- Controlling feed quality should start from the point of raw material entry, storage, formulation, processing and finally to the farm;
- Quality Control application should be a responsibility of whole production chain



*Set-up a Quality parameter system ;  
& follow it through...*



***Animal Performance is the Ultimate test!***



Thank you for your time