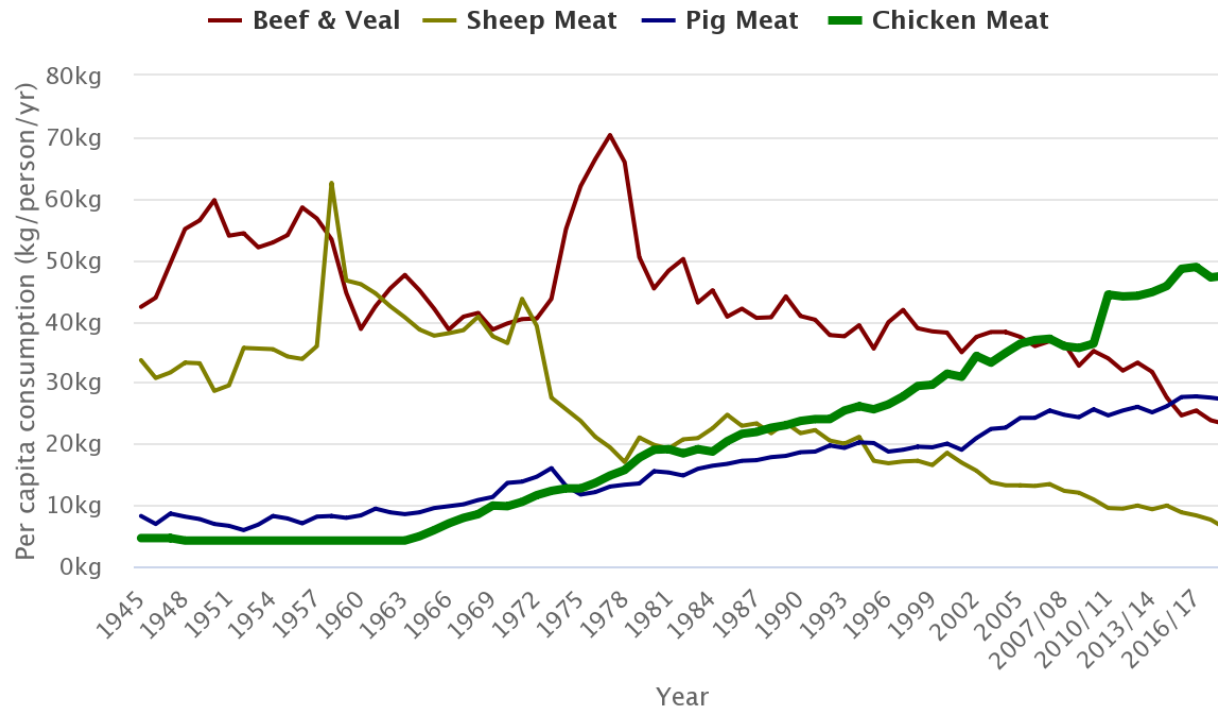




Chicken Nutrition, Gut health and Environment Consortium

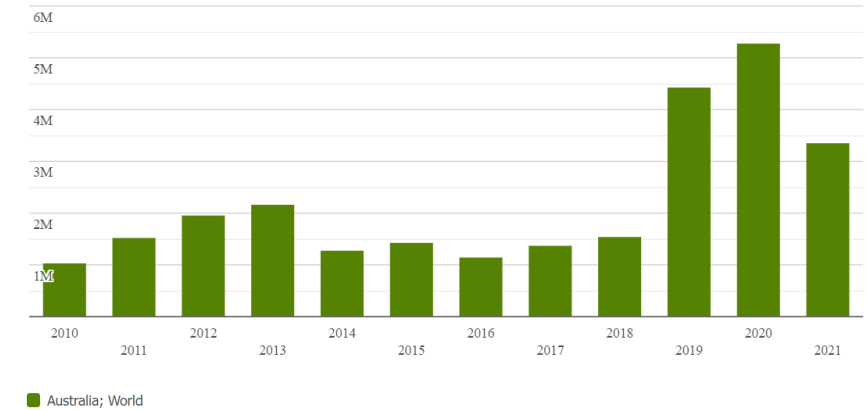
APSS, February 2023

Chicken meat production and consumption trends



Source: Australian Bureau of Agricultural and Resource Economics and Sciences (ABARES; "Australian Commodities, March Quarter 2020")

Soybean imports into Australia (2020):
1,180 M tm / 750,000 for poultry feeds



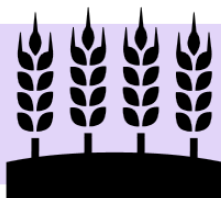
Source: <https://trendeconomy.com/data/h2/Australia/1201>



AgriFutures®
Chicken Meat

Nutrition, Gut Health and Environment Program

NUTRITION: What goes in?



Increase feed efficiency by refining amino acid and carbohydrate nutrition.
Improve sustainability by using local alternatives to soybean meal.



GUT HEALTH: What happens inside?



Establish a healthy gut, reduce undigested feed reaching the hindgut, and reduce chicken pathogen loads improving bird health and food safety.



ENVIRONMENT & SOCIETY What comes out?



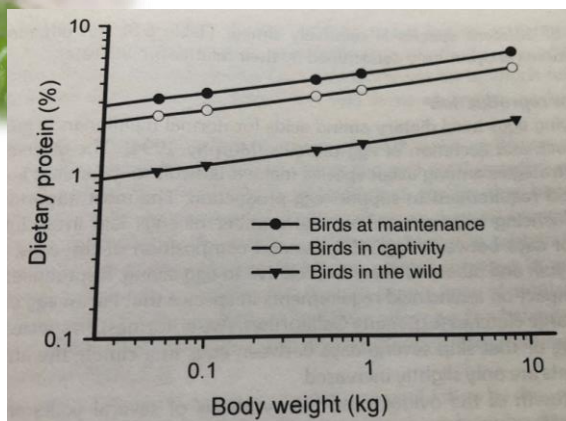
Improve in-shed environment and reduce emissions through novel feed formulations improving bird health and consumer satisfaction.



Physiological adaptation to diets: from the junglefowl to the broiler

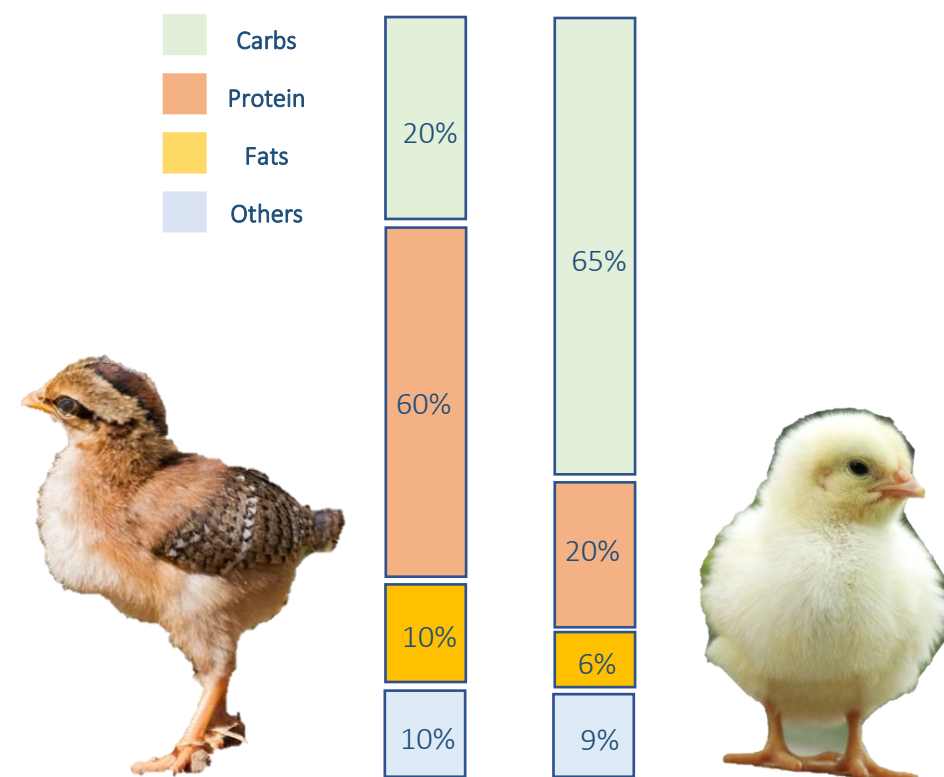
Omnivorous forager

Adults feed mainly plants / insects
(high carb, low protein and fat diets)



Source: Klasing 1998 Comparative avian nutrition

Junglefowl chicks feed mainly on worms/larvae
(low carb, high protein and fat diets)



Innovative diet formulation I: for sustainability and productivity



Source: Selle et al, 2022. “Identifying the shortfalls of crude protein-reduced, wheat-based broiler diets”

Impact of dietary crude protein (CP) concentrations in maize-based diets relative to wheat-based diets on weight gain, FCR and relative abdominal fat-pad weight from d 7 to 35 post-hatch.

CP, g/kg	Weight gain, g/bird			FCR			Relative fat-pad weight, g/kg		
	Maize	Wheat	Response	Maize	Wheat	Response	Maize	Wheat	Response
222 ¹	2,214	2,403	−7.87%	1.453	1.453	0.00%	6.40	6.40	0.00%
193	2,396	2,386	+0.42%	1.415	1.471	−3.81%	11.10	8.50	+30.60%
165	2,370	1,549	+53.00%	1.473	1.840	−19.90%	12.80	7.50	+70.70%
220 ²	2,690	2,720	−1.10%	1.338	1.314	+1.83%	8.02	6.19	+29.60%
180	2,598	2,510	+3.51%	1.385	1.443	−4.02%	10.16	7.78	+30.60%

¹ From Chrystal et al. (2021).

² From Greenhalgh et al. (2022a).

Innovative diet formulation for sustainability and productivity

GOAL: Increase sustainability, efficiency and profit in chicken-meat production by focusing on the two most important dietary components – protein/amino acids and carbohydrates

- How to make low protein wheat-based diets work (3-4% CP reduction)?
- How to utilise local alternative feed ingredients?
- How low protein diets perform under antibiotic-free conditions?

Outcomes:

- Short-term and long-term industry applicable broiler diet with reduced SBM and CP content that can be delivered using existing and future feed mills
- Knowledge to manage gut health and improve litter quality

Innovative diet formulations II

GOAL: Optimize digestibility of protein and carbohydrates (i.e., feed processing, enzymes...) that promote the growth of resident bacteria in the large intestine that can limit infection by Salmonella or Campylobacter while maximising the carbohydrate and protein conversion efficiency

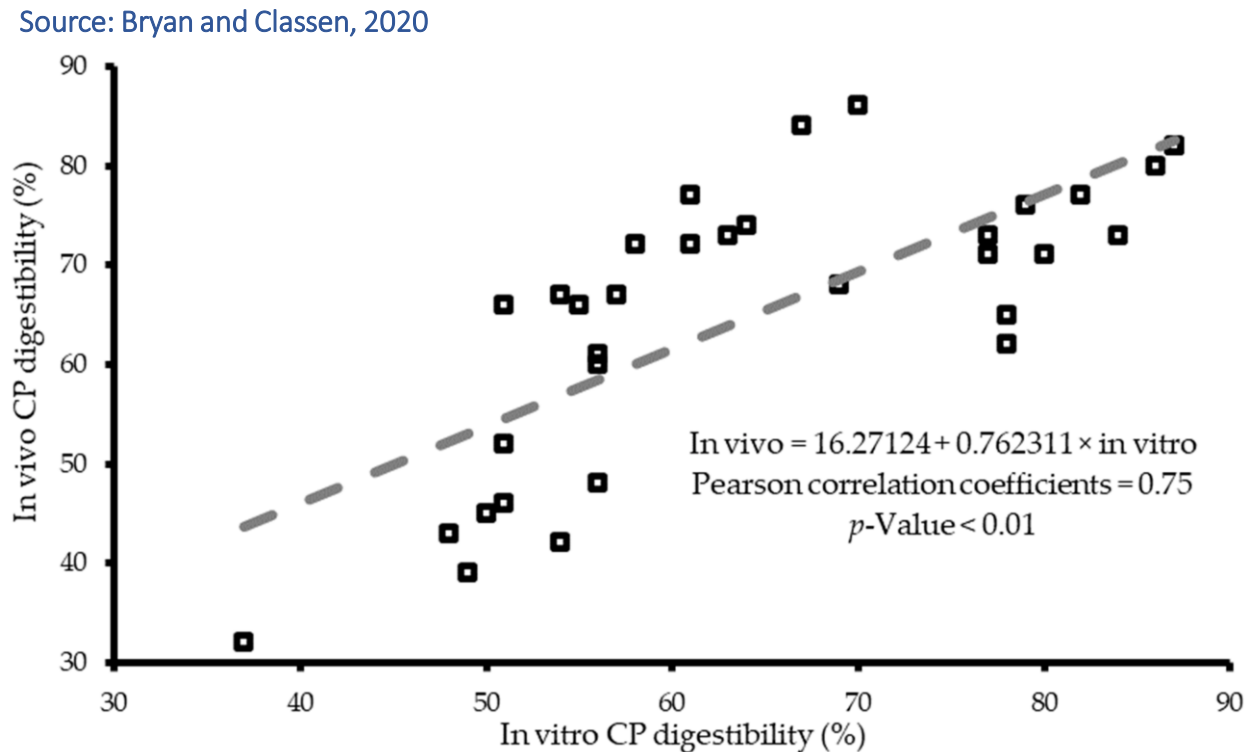
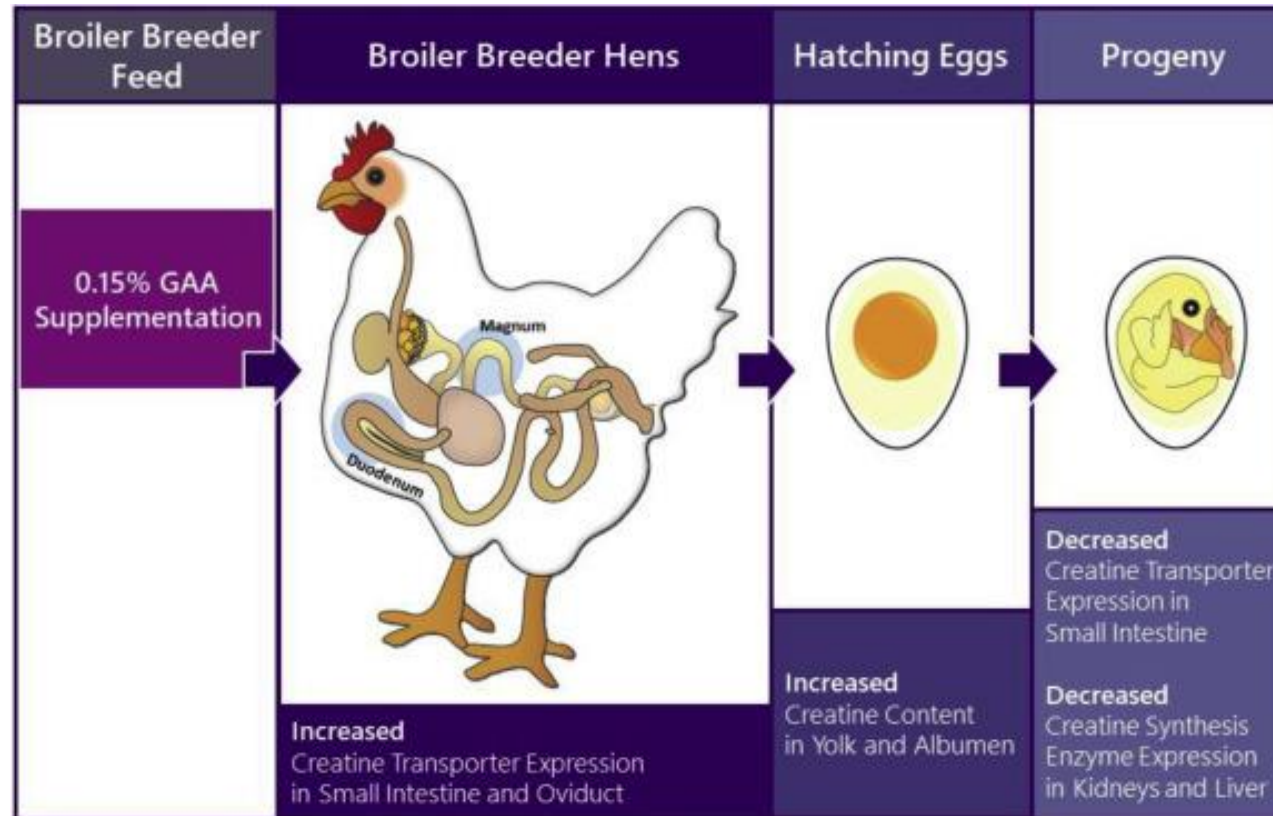


Figure 1. Plot of correlation between in vivo and in vitro crude protein (CP) digestible of nine high protein poultry feed ingredients.

Maternal programming and epigenetic mechanisms

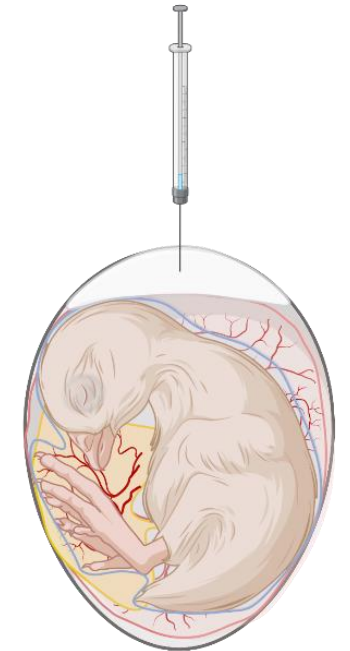
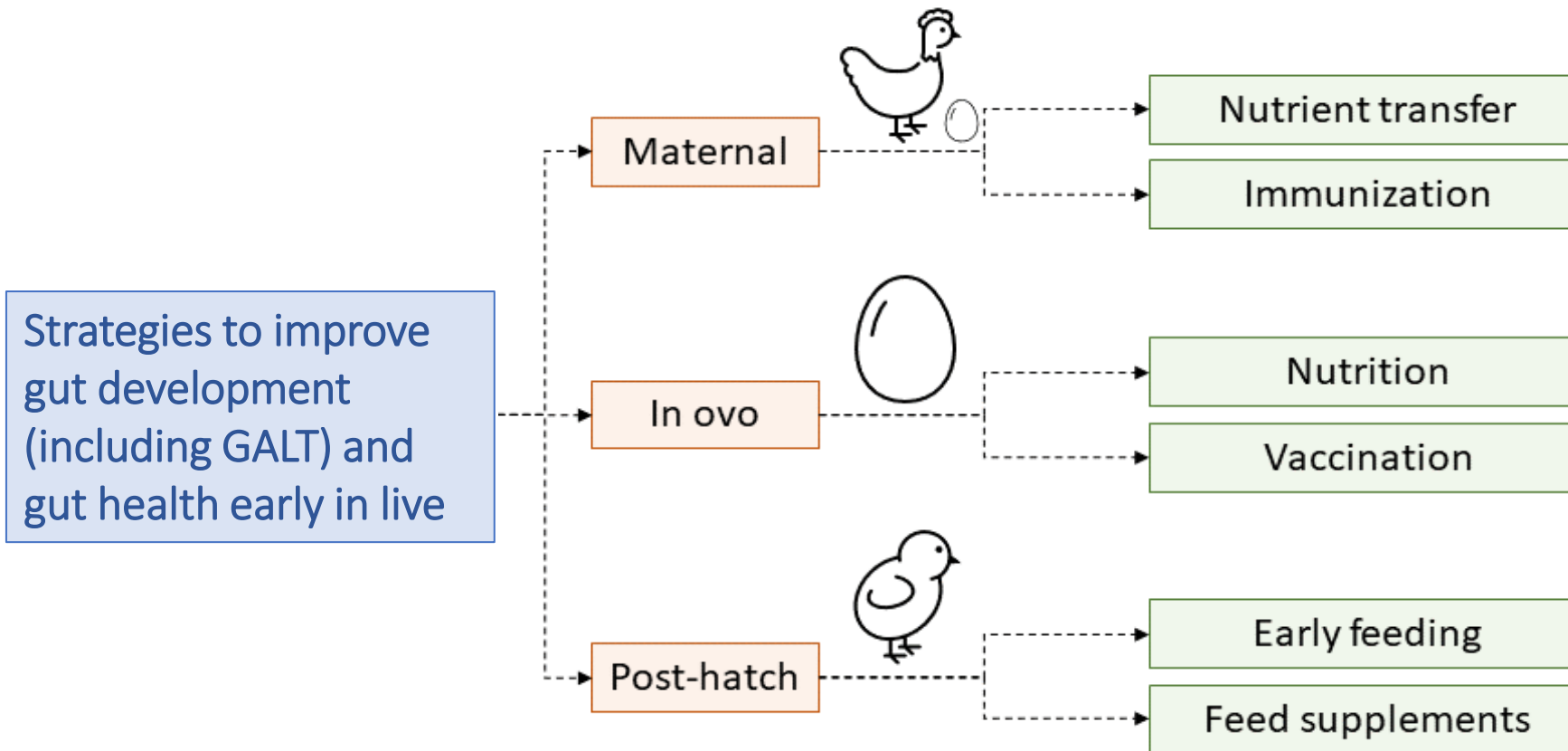
GOAL: Develop a nutritional strategy to improve protein utilisation in meat chickens through maternal programming.

Source: Reicher et al., 2020



Gut health: Early gut development

GOAL: Identify the key factors involved in early gut colonisation in meat chickens, and develop strategies for optimisation to increase beneficial bacteria and reduce the presence of pathogenic bacteria



Source: Mila Meijer, PhD candidate

Litter management and integration program

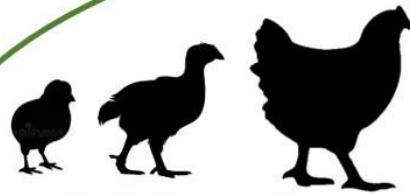
GOAL: Measure the moisture in droppings and litter conditions to quantify the effect of the nutritional and gut-health strategies being researched in the Consortium's other Programs.

Societal benefits

(P5)



- Enhancing food safety
- Reducing antimicrobial use
- Improving health & welfare



- Reducing soy bean meal
- Improving feed conversion
- Reducing CO₂ footprint

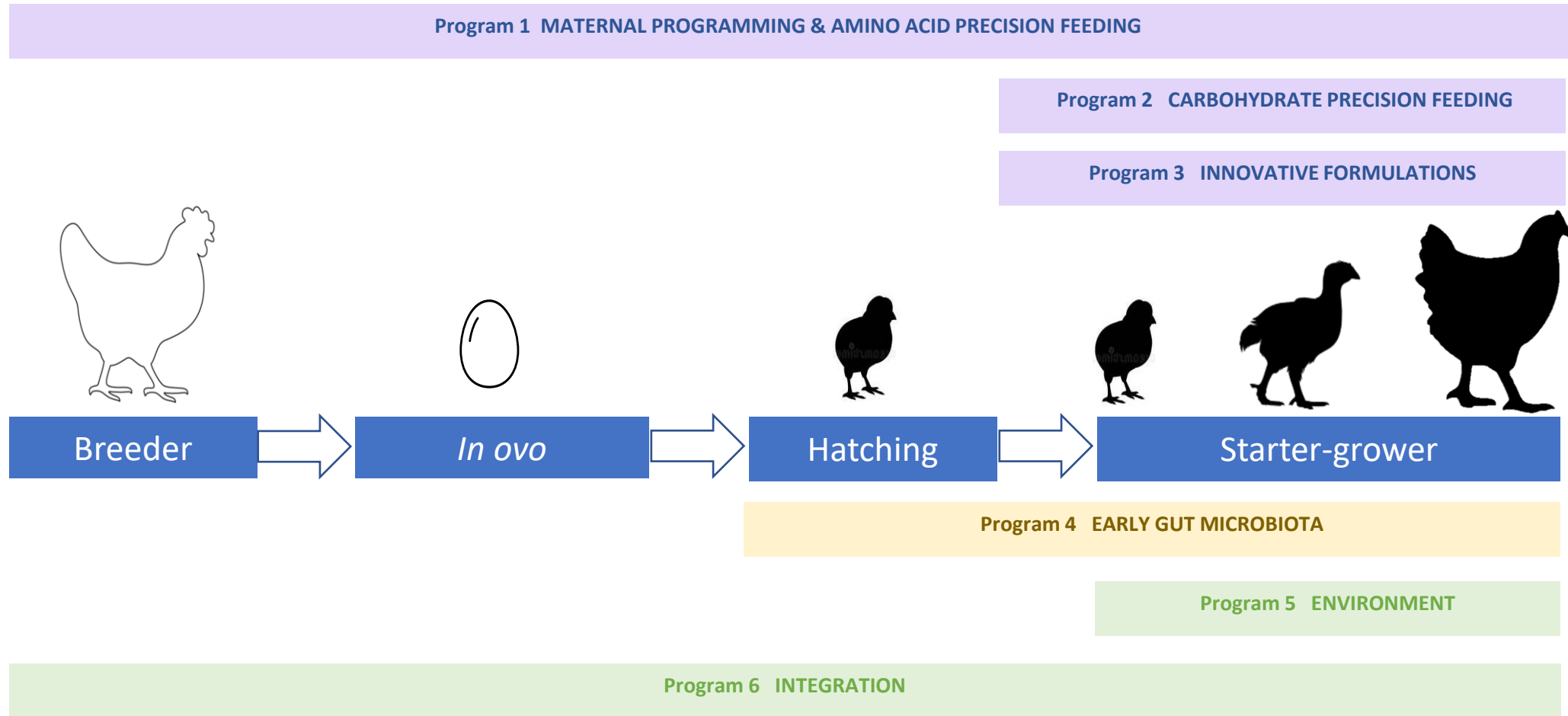
Environmental benefits

(P6)



- Reducing odour
- Reducing emissions
- Improving litter quality

Overall program structure



Who's involved



- Program Leaders:
 - Program 1: Prof Eugeni Roura (The University of Queensland)
 - Program 2: Prof Mike Gidley (The University of Queensland)
 - Program 3: Dr Sonia Yun Liu / Peter Selle (The University of Sydney)
Dr Reza Abdollahi (Massey University)
 - Program 4: Prof Dana Stanley (Central Queensland University)
 - Program 5: Dr Mark Dunlop (Queensland Government)
 - Program 6: Prof Ruth Zadoks (The University of Sydney)



- Main industry partners



- Industry contributors: Redox & World's Poultry Science New Zealand



Prof. Kidd



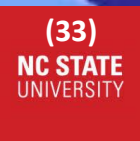
Prof. Zuidhof

(86)

Profs.
Fairchild
Czarick



(37)



Prof. Ferket



Prof. Watson

(49)



Prof. van Immerseel

(11)



Prof. Kuhnert

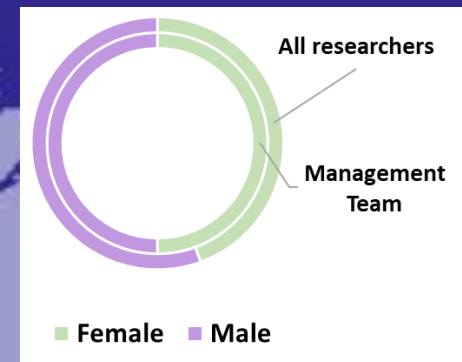


Prof. Uni

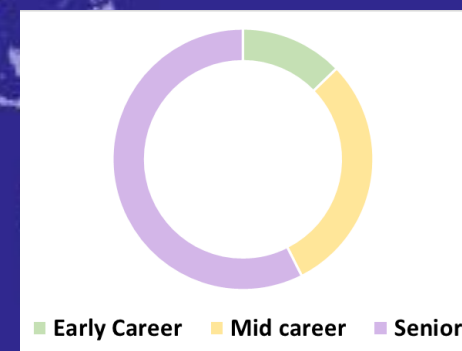


Prof. van den Brand

(1)



	ACADEMIA / INDUSTRY RESEARCHERS
Industry	12
Academics	
Aust NZ	27
International	9
TOTAL	48





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