



# Washington Pork Producers Newsletter Spring 2013

## USDA Confirms Porcine Epidemic Diarrhea in the US

The USDA has confirmed that porcine epidemic diarrhea virus (PEDV) has been identified in the United States for the first time through testing at the National Veterinary Services Laboratory. This is not a new virus, nor is it a regulatory/reportable disease. Since PEDV is widespread in many countries, it is not a trade-restricting disease, but rather a production-related disease.

PEDV may appear clinically to be the same as transmissible gastroenteritis (TGE) virus with acute diarrhea. Producers will need to work with their herd veterinarian if any TGE-like symptoms appear and as always, maintain strict biosecurity protocols.

PEDV has been identified in the United States in a small number of herds. The virus is not a new virus as it was first recognized in England in 1971. Since then, the disease has been identified in a number of European countries and Canada, and more recently in China, Korea and Japan. USDA, State Animal Health Officials, the American Association of Swine Veterinarians and veterinarians at the National Pork Board are actively monitoring this disease and will make recommendations to producers as necessary.

PEDV is transmitted via the fecal-oral route and may appear to be the same as transmissible gastroenteritis (TGE) virus with acute diarrhea within 12 to 36 hours of onset. Herd veterinarians remain well versed in managing TGE-like diseases. Laboratory testing is the only way to diagnose PEDV. As always, producers who see any signs of illness in their pigs should notify their herd veterinarian immediately to address the issue. PEDV does not affect pork safety. Pork remains completely safe to eat.

According to Michigan State University Extension, the possible outbreaks of Porcine Epidemic Diarrhea (PED) have been recently reported in several states, including Minnesota, Iowa, Colorado and Indiana. This is a new virus to the US so it is expected that there is no immunity to any swine herd. Complete article available at <http://www.thepigsite.com/swinenews/33195/usda-confirms-porcine-epidemic-diarrhoea-virus>. The National Pork Board will provide additional information to producers about detection, treatment, and prevention at [www.pork.org](http://www.pork.org) as necessary.

Fact sheet from Iowa Pork Industry Center on about PEDV included with this newsletter.

### Your WPP Board Members

|                                       |              |
|---------------------------------------|--------------|
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### EDITOR:

**Sarah M. Smith,**

WSU Animal Science Area Extension Educator

## SAVE THE DATE WPP SUMMER MEETING

Date: June 21st, 2013, 8:00 PM

### Agenda:

- Hosted Dinner 6:30 PM,
- PORK 300 Producer Panel 7:00 PM
- Summer Meeting, 8:00 PM

Location: **WSU Ensminger Pavilion**  
Corner of Wilson & Lincoln St.  
Pullman, WA 99164

*Topics will include: the budget, delegate selection for the 2014 Pork Forum, and Swine Information Day 2014*

**All Washington Pork Producers members are welcome and encouraged to attend**

### DRIVING DIRECTIONS:

- The WSU Ensminger Pavilion is located on the WSU Campus across from the Lewis Alumni Center. If you need directions contact Sarah M. Smith at 509-754-2011, Ext. 413 or [smithsm@wsu.edu](mailto:smithsm@wsu.edu).

## PUBLIC NOTICE BY WASHINGTON STATE PORK PRODUCERS ASSOCIATION AND THE NATIONAL PORK BOARD

The election of pork producer delegate candidates for the 2014 National Pork Producers (Pork Act) Delegate Body will take place at 8:00 p.m., Friday, June 21, 2013 in conjunction with the Board of Directors meeting of Washington State Pork Producers Association to be held at the conclusion of day one of WSU PORK 300, at the WSU Ensminger Pavilion, corner of Lincoln & Wilson St. in Pullman, Washington, 99164. All Washington State pork producers are invited to attend.

Any producer, age 18 or older, who is a resident of the state and has paid all assessments due may be considered as a delegate candidate and/or participate in the election. All eligible producers are encouraged to bring with them a sales receipt proving that hogs were sold in their name and the checkoff deducted. For more information, contact Washington State Pork Producers Association, 2001 VanTine Road, Garfield, Washington, telephone 509/397-2694.

### WSU PORK 300 Short-Course-Register NOW!

Don't forget to send in your registration for the WSU PORK 300 short-course to be held June 21-22 at the WSU Campus in Pullman. WSU PORK 300 is a two-day hands-on course designed for progressive individuals involved with the various aspects of the swine industry. Registration is \$175, which covers meals, educational material, and parking arrangements. For more information go to [www.animalag.wsu.edu](http://www.animalag.wsu.edu) or call Sarah M. Smith at 509-754-2011, Ext. 413.

## Lower Feed Costs Expected to Drive Pork Production Higher in 2014

The significant reductions in corn and soybean meal prices that USDA expects from larger 2013-2014 crops, should translate into welcome reductions in pork production costs in 2014. Pork producers are expected to take advantage of lower feed costs to modestly increase pork production next year. Commercial pork production in 2014 is expected to increase 2.3 percent to 24 billion pounds. As in previous years, production increases will likely derive from a series of modest increases along the production sequence, with farrowings expected to be up modestly (almost 1 percent, year-over-year, compared with 2013), continued moderate increases in litter rates (about 1 percent above 2013), and higher average dressed weights (about 1 percent higher than 2013), which together are expected to set another pork production record in 2014.

Exports are expected to recover moderately in 2014 after a year of tough adjustments to lower levels of demand from Asia and Russia in 2013. Exports next year are forecast at 5.3 billion pounds, an increase of almost 5 percent compared with 2013. Attractive U.S. pork prices and strengthening global demand are expected to be the primary drivers of foreign demand in 2014. U.S. pork imports next year are expected to be about the same as in 2013: about 800 million pounds.

In 2014, projected production increases, together with higher net exports and moderately higher stocks levels, leave the quantity of pork available for domestic disappearance about 1 percent higher than that expected in 2013. USDA forecasts for 2014 imply a per capita retail weight disappearance of 47.6 pounds per person, up almost 1 percent from 2013.

*Livestock, Dairy, & Poultry Outlook, USDA Economic Research Service., 05.16.13*

## Pork Cuts to Get New Consumer-Friendly Names at the Meat Case

Consumers will soon find more consumer-friendly names on packages of fresh pork cuts in retail meat cases across the country. The new names, such as the porterhouse pork chop, are designed to allow retailers to differentiate and merchandise pork cuts more effectively while aiding shoppers in selecting and preparing pork.

"The new names will help change the way consumers and retailers talk about pork," said National Pork Board President Conley Nelson. "But more importantly, the simpler names will help clear up confusion that consumers currently experience at the meat case, helping to move more pork in the long-term."

## New Cut Names Backed by Research

Before the renaming process took shape, the National Pork Board and the National Cattlemen's Beef Association collaborated on in-depth research over an 18-month period. The research showed consumers are often confused by the different names for similar cuts of meat and, as a result, do not know how to cook a variety of cuts now available in the meat case.

To overcome this challenge, the National Pork Board is working to simplify pork cut names

and include basic usage and preparation information on the package. Several cuts of pork will now match the names for similar beef cuts for easier consumer identification and preparation. New pork names to look for in the meat case include:

- **Pork Porterhouse Chop** (previously a loin chop)
- **Pork Ribeye Chop, bone-in** (previously a rib chop center)
- **Pork Ribeye Chop** (previously a rib chop)
- **Pork New York Chop** (previously a top loin chop)

The new cut names will eventually align with the foodservice industry as well to provide a consistent consumer perception of pork at restaurants and at home.

## "Grill Pork Like a Steak"

Hand-in-hand with a simpler shopping experience comes simpler grilling advice. As the new cut names suggest by their alignment with popular beef steak names, pork is a great choice for the grill - and consumers can cook pork chops just like their favorite steaks.

"Research shows that consumers are buying cuts they are familiar with," said Patrick Fleming, director of retail marketing for the National Pork Board. "Now, once they get their New York chop or ribeye chop home, they can grill it in the way they're familiar with, too."

For medium-rare to medium chops, the National Pork Board recommends grilling to an internal temperature between 145 degrees Fahrenheit and 160 degrees Fahrenheit, followed by a three-minute rest. A digital cooking thermometer is recommended to help ensure an accurate final temperature.

*National Pork Board News Release, 04.05.13*

## Meat in Cold Storage as of April 30, 2013

The latest USDA survey indicated that as of April 30, 2013, there were 2.336 billion pounds of beef, pork and poultry in US cold storage inventory, 5.4% higher than a year ago and 8.2% larger than the five year average. In recent years, the expansion in US meat protein exports, especially in pork exports, has affected the size of the inventory positions since more meat needs to be staged before it is shipped to overseas destinations. However, with pork exports slumping and beef and poultry exports on a softer footing, the big inventory numbers likely imply that a larger portion of this supply will have to be absorbed in the domestic market.

Total pork inventories as of April 30, 2013 were 698.8 million pounds, 5.9% higher than a year ago and 17.7% higher than the five year average. The pace of inventory build-up into April was similar to that of a year ago but without the rate of export growth we saw last year. Total ham inventories at 125.5 million pounds were 12.5% higher than last year and 34.6% higher than the five year average. It is not unusual for ham inventories to increase from March to April, especially when Easter is in late March. Pork belly inventories remain tight and this has helped support belly prices so far. At the end of April, total belly stocks were 56.4 million pounds, 24.8% lower than a year ago and 21.2% lower than the five year average.

*Daily Livestock Report, 05.23.13*



## Pig Stress Syndrome Linked to Gene Defect

A defect in a gene called dystrophin is the cause of a newly discovered stress syndrome in pigs, U.S. Department of Agriculture (USDA) scientists have found.

Stress-related issues like transportation cost the U.S. swine industry an estimated \$50 million a year. Producers as well as researchers have long suspected that undetected stress-related syndromes are affecting the health and well-being of pigs.

This notion was confirmed when scientists at the Agricultural Research Service (ARS) Roman L. Hruska U.S. Meat Animal Research Center (USMARC) in Clay Center, NE, discovered a stress syndrome in two 3-month-old male siblings that died after being transported from one facility to another. The novel syndrome is different than the classical porcine stress syndrome, which was eliminated from U.S. swine herds years ago.

Molecular biologist Dan Nonneman and his colleagues in the USMARC Reproduction Research Unit mapped the stress disorder to a genetic mutation in dystrophin. Mutations in dystrophin, which cause DMD—Duchenne muscular dystrophy—are associated with muscle weakness that can lead to death.

To map the disease, scientists re-mated the original parents of the affected siblings to produce additional litters. The 250 offspring, which included 49 affected piglets, were genotyped, and one chromosomal region containing the dystrophin gene was associated with the syndrome.

Piglets affected by the syndrome had an abnormal heart rate when treated with an anesthesia and monitored. The heart rate of unaffected pigs undergoing the same treatments remained steady. Animals with the stress condition had half as much dystrophin protein as their unaffected siblings. Pigs suspected of having the syndrome also had three times as much creatine phosphokinase, an enzyme used to monitor heart and muscle diseases.

The gene is located on the X chromosome, and the syndrome is found primarily in males that inherit the affected X chromosome from their mother. Animals seem more susceptible at two months of age, a time when piglets are transported from nursery to grower facilities

*Sandra Avant, USDA, ARS 04.29.13*

## WSU Student Wins 2013 Pork Industry Scholarship

Washington State University student Corrine Harris from Edmonds, Washington and a member of the Washington State University Student Swine Cooperative was awarded a 2013 Pork Industry Scholarship. Corrine will be studying Veterinary Medicine with an interest in swine production. The Pork Checkoff awarded 22 scholarships to college students from around the United States as part of its strategy to develop the pork industry's human capital for the future. Successful applicants were selected from a pool of 41 applicants and based on scholastic merit, leadership activities, involvement in the pork industry, and future plans for a career in pork production. The 22 student recipients hail from 13 states and 14 universities and represent seven swine-related career paths.

"Helping to develop the next generation of pork professionals is one of the top issues the Pork Checkoff has identified as critical for the industry's future," said Conley Nelson, president of the National Pork Board and producer from Algona,

Iowa. "Our ongoing service and obligation to producers includes ensuring that there is a sustainable source of young people ready to take on the industry's commitment to continuous improvement in all aspects of pork production. While our industry has made huge strides in recent years, these young people will ultimately help us take our game to the next level."

Congratulations Corrine!

*National Pork Board News Release, 04.17.13*



## PQA Plus Program Revamped to Reflect an Evolving Industry

As public interest in the food industry grows, it has never been more important for pork producers to embrace the opportunity to show their commitment to providing a safe, quality product while promoting animal well-being and environmental friendliness.

With additional components and improved processes, it is more important than ever to recertify by June of 2013. These enhancements include:

- **Testing:** The addition of a testing component to the PQA Plus certification adds credibility to the pork industry by displaying a commitment to continuous improvement and education. The test will consist of questions related to animal well-being and pork safety and will be no longer than 25 questions. In order to pass the open book test, participants may miss three questions.
- **Online Certification:** While first-time certifications must be obtained through face-to-face training with a PQA Plus advisor or trainer, individuals who wish to renew their PQA Plus certification will be able to do so online. Individuals must contact their PQA Plus advisor to set up and verify the online certification process. PQA Plus certifications will remain valid for a three year time period.
- **Site Assessment:** Site assessments are a crucial part of the PQA Plus certification program. Site certification shows a producer's commitment and interest in producing a safe, quality product while at the same time promoting animal well-being and a safe environment. Upon completion of a site assessment, a producer must submit a corrective action plan for all non-compliances and follow-up with the PQA Plus advisor in order to receive site assessment status. The frequency of site assessments will remain at the three year renewal time frame.
- **Trainers/Advisors Certifications:** Trainer/advisor certifications will continue to be conducted face-to-face. This group of individuals is receiving more extensive instructions and information needed to most effectively instruct producers.

Look for more details to follow, as we await the reveal of the new PQA Plus program at the 2013 World Pork Expo.

*PQA Plus Newsletter, January 2013*

# Youth Swine Producers. . .

## Youth Pork Quality Assurance Plus Advisor Online Training:

Washington State University Extension and the National Pork Board is offering a Youth Pork Quality Assurance (PQA) Plus Advisor on-line training for Extension faculty/staff, Agriculture Instructors, FFA Advisors, and veterinarians. The Youth PQA Plus demonstrates the dedication of America's youth pork producers and their advisors to assuring consumers that the pork they produce is safe, of high quality and produced in a responsible manner.

Sarah Smith, WSU Extension Animal Science Educator and National Pork Board Youth PQA Plus Trainers, is coordinating the on-line training. To be eligible, participants must be a veterinarian, Extension personnel, or a secondary/post secondary agriculture instructor. The Youth PQA Plus Advisor training is very straightforward and can be completed from the comfort of your computer and at your convenience. To become certified as a Youth PQA Plus Advisor, participants must complete three steps to become a Certified Advisor: Step 1-complete an on-line training session covering the Youth PQA Plus program content, specifically Good Production Practices (GPP's) 1-10; Step 2-covers the Processes and Procedures related to training Youth and administrative processes; and Step 3-is an exam over GPPs 1-10 and the Process/Procedure training. You have three attempts to pass the exam following completion of training Steps 1 and 2 .

Certification as a Youth PQA Plus Advisor is valid for three years. To register for the WSU Extension Youth PQA Plus online training please contact Sarah Smith ([smithsm@wsu.edu](mailto:smithsm@wsu.edu)) with your contact information (name, high school/extension office, address, phone and email). You will receive an email and password that will direct you to the on-line training. When all three training steps are complete and the candidate is notified of this by the National Pork Board, the candidate becomes a certified Youth PQA Plus Advisor.

*Sarah M. Smith, Regional Extension Food Animal Specialist, Washington State University*

## Monitoring Your Show Pigs Progress

Raising quality livestock for junior fairs and shows requires a combination of both a good feeding and animal health program, as well as good overall management. These programs should not be treated as separate subjects, particularly when feeding market hogs. When you have a market project animal, you must also remember you are raising a food animal and your goals should include producing a safe, wholesome, and high quality product for consumers.

Depending on breed and frame size of the pig, most animals will achieve the desired level of back fat (10<sup>th</sup> rib fat) or finish (0.6 to 0.8 inches) and live weight (265 to 285 pounds) between five to six months of age. Gilts tend to grow a little slower than barrows, but are usually leaner.

How much your feeder pig should weigh at the time of selection is determined by knowing how much it should weigh at show time, how many days there are until the show, estimating how much it will gain, and then doing a simple calculation. One of the most difficult things in the selection process is predicting how fast your pig will gain weight because of the many variables that influence rate of gain. Average daily gain will be affected by breed,

genetics, sex of the pig, and environmental temperature, as well as the knowledge and overall management practices of the exhibitor raising the pig. An average of 1.6 --1.8 pounds per day should be expected for a healthy, growthy pig on a growing and finishing ration. Pigs generally will gain approximately 1.5-1.7 pounds a day during the grower phase, up to about 110 pounds of body weight, and then daily gain should increase to approximately 1.8-2.2 pounds per day as the pig increases in size during the finishing phase. For show pigs to be classified as a Washington Hog of Merit (WSU publication EB1461E) the pig must gain a minimum of 1.70 pounds per day over the test period. It is important to remember pigs often grow slower during the hot summer months. However, there are a number of management strategies you can implement to minimize this reduction in gain. There are a couple of in-depth fact sheets on managing for environmental temperatures on the web site: [www.animalag.wsu.edu/swine](http://www.animalag.wsu.edu/swine)

It is important to remember the weight range for market pigs may be slightly different for each fair because of where they market their pigs. It is important to contact the show management for current weight limits. Once you know how many days until the show or fair, what the target weight or weight limits are for the show, and you've predicted a reasonable expected weight gain, you can calculate a good weight range for selecting your feeder pig. For example, if you select a growthy, moderate framed feeder pig on May 1, and the show weigh-in date is August 19, the pig has 110 days to grow. At an average daily gain (ADG) of 1.7 pounds per day and your ideal weight is 265 pounds at fair time, the pig must weigh approximately 78 pounds at the time of selection. This is calculated by multiplying the number of days by the expected gain and subtracting that number from the target ending weight;  $265 - (1.7 \times 110) = 265 - 187 = 78$ . You may want to follow this same procedure with several rates of gain and ending weights so you feel comfortable with a weight range for the selection of your feeder pig.

If you are a new swine project member, you may want to give yourself a little more leeway. Therefore, you may want to project only a 1.5 pounds per day of gain and a target weight of 265 pounds. With this example, you would select a 100 pound feeder pig;  $265 - (1.5 \times 110) = 265 - 165 = 100$ . However, it is important to avoid selecting a pig that is too big or too old that the rate of gain must be limited by severe feed restrictions, which could result in an undesirable carcass or inhumane feeding practices.

Major stress can occur when you bring your feeder pig home. The change in feed and stress of transport are the primary concerns. To minimize the stress associated with the change in feed, find out what type of feed the pig has been receiving and either purchase a 2 to 4 day supply from the producer or their supplier. Then make changes to a new feed over several days. Young feeder pigs will often scour or develop diarrhea because of the multiple stressors that occur at the change of ownership. Therefore, you should consider the administration of antibiotics (injectable or in the feed or water) for the first few days after you bring them home.

This is a shortened version of *Monitoring Your Show Pigs Progress*. The complete factsheet is available on-line at [www.animalag.wsu.edu](http://www.animalag.wsu.edu).

*Sarah M. Smith, WSU Extension Specialist, and Jean Smith, retired WSU Extension Specialist*