PROGRAM

23 April 2019 (Tuesday)

1730  Welcome Gathering
Bangkok Marriott Marquis Queen’s Park, Terrace@22, lobby floor
Finger food and light refreshments until 1900 hrs

24 April 2019 (Wednesday)
Bangkok Marriott Marquis Queen’s Park, Chitlada Ballroom 1, 2nd floor
199 Sukhumvit Soi 22, Klong Ton, Klongtoey, Bangkok 10110, Thailand

0800  Registration opens. Coffee available

0900  Welcome
David Faulkner, Conference Chairman

Managing disease and nutrition – with and without AGPs?

0910  Applied nutrition in tropical pig production – with and without antibiotics
(Part one of a three-year review of developments in replacing antibiotics as in-feed growth promotants)
Megan Edwards, Animal Nutrition Consultant, Integral Nutrition, Vietnam
Dr Edwards services a broad-spectrum client base including farmers, feed suppliers and commodity traders. She is also involved in research trials funded by the Pork Cooperative Research Centre, Australian Pork Ltd and by the private sector. Her main interests are in immunonutrition and focusing on practical nutritional applications to support the immune system and gastrointestinal development.

0950  Impacting disease through strategic nutrition
Joe Crenshaw, Director of Technical Services, APC Inc, USA
Dr Crenshaw has animal science degrees from the University of Tennessee and the University of Nebraska, USA. He became an Associate Professor at North Dakota State University, USA before joining MoorMan’s Inc as Manager of Swine Research and Product Development. Between 1998 and 2001 he worked with Food for the Hungry International, Agriculture Development in Bokeo Province in the Peoples Democratic Republic of Laos. In 2002 he joined APC Inc to provide technical service and advice for customers and conduct product development and applications research.

1020  Coffee break

1050  Overcoming the issues of an inactivated immune system: what else than modifying the formulation?
Fellipe Barbosa, Global Technical Manager – Swine, EW Nutrition GmbH, Germany
Dr Barbosa completed his PhD in Animal Science at the Federal University of Viçosa, UFV, Brazil, with a collaborative period in Kansas State University under Dr Mike D Tokach’s supervision. Understanding the effects of functional protein sources was the main theme during his studies. His commercial experience includes having worked as a swine nutritionist in Brazil, as a researcher and consultant in a private knowledge center in the Netherlands. He joined EW Nutrition in 2014 with the main goal of supporting customers worldwide in the field of animal nutrition and production.

1120  The role of NSP-degrading enzymes in pig intestinal health
Alex Wu, Regional Technical & Business Development Manager, Adisseo Asia Pacific Ltd, Singapore
Dr Wu obtained his Bachelor in Animal Sciences and Masters in Poultry Nutrition from Nanjing Agricultural University, China, and PhD from the University of New England, Australia. He is responsible for technical support, promotion and analytical coordination of enzyme product and other specialty products. His current interests are monogastric animal nutrient metabolism, net energy and heat increment, gut health and the effect of NSP degrading-enzyme and phytase in poultry and swine.

1150  Disease threats and management for pig production – lessons from Thailand
Dachrit Nilubol, Professor, Department of Veterinary Science, Chulalongkorn University, Thailand
Dr Dachrit’s research interest is in veterinary microbiology. He has authored and co-authored a number of publications on this topic, published in Thailand and internationally. He is also a reviewer for reputed professional journals. Dr Dachrit actively participates in different professional societies and is involved in various academcis around the world as a lecturer and researcher. Recent publications include ‘Dynamics and evolution of porcine reproductive and respiratory syndrome virus (PRRSV) ORF5 following modified live PRRSV vaccination in a PRRSV-infected herd.’

1220  Lunch
Mr Catunda is an animal science graduate from the University of São Paulo Brazil and has an MBA (Agribusiness) from the University College Dublin, Ireland. He worked as production manager for PIC for six years in the South and North America, Irish and Eastern European markets. After a period with Alltech in Brasil he became a director member of the Brazilian College of Animal Nutrition, an independent institution responsible to represent the Brazilian animal nutrition industry in the food chain. In 2016 he joined Phileo-Lesaffre Animal Care.

Roles of functional amino acids for immune response
Jae Choeil Kim, Technical Manager ASPAC, AB Vista, Singapore
Dr Kim has a Master’s degree in swine nutrition from Massey University, NZ and a PhD from Murdoch University, Australia. He has worked as a swine research scientist at the Department of Agriculture and Food, Government of Western Australia and also as an Adjunct Associate Professor at the School of Veterinary and Life Science, Murdoch University. His major research interests include the roles of fibre, functional amino acids and micro nutrients to maintain intestinal health without in-feed antimicrobials, and the roles of nutrition to reduce stress response to improve production efficiency of pigs in the commercial environment.

How do nutrition & health influence immunity
Tony Edwards, Principal, Ace Livestock Consulting Pty Ltd, Australia
Tony Edwards is an animal nutritionist based in Australia. He established his own consulting business, ACE Livestock Consulting Pty Ltd, in 1994. He currently services a wide client base across a broad spectrum of livestock species, but with a particular emphasis on pigs consulting to one third of the Australian pig industry, and with clients in New Zealand and Asia, providing feed formulation, technical support, presenting seminars and training workshops. Mr Edwards is also a partner of Becan Consulting Pty Ltd, a team of experienced professionals including Dr Robert van Barneveld and Professor Mingan Choct.

The future of meat sales - where will pork marketing be in five years?
David Hughes, Emeritus Professor of Food Marketing at Imperial College London, United Kingdom
Professor Hughes brings with him a wealth of marketing experience in the food and drinks industry. He is a much sought-after speaker at international conferences and seminars on global food industry issues, particularly consumer trends, and is a strong proponent of building vertical alliances between key chain members in the food industry; farmers, life science and input companies, ingredient firms, food and beverage manufacturers, retailers and food service. David works closely with senior management of food and beverage firms on business strategy development and with governments on food policy formulation.

The CVs of Darryl D’Souza and Ronie Malvataan are below.

Manipulating meat quality through nutrition – targeting high-end cuts
Darryl D’Souza, Executive General Manager, SunPork Solutions, Australia
Prior to joining SunPork Solutions, Dr D’Souza was General Manager, Research & Innovation with Australian Pork Ltd, in 1994. He currently services a wide client base across a broad spectrum of livestock species, but with a particular emphasis on pigs consulting to one third of the Australian pig industry, and with clients in New Zealand and Asia, providing feed formulation, technical support, presenting seminars and training workshops. Mr Edwards is also a partner of Becan Consulting Pty Ltd, a team of experienced professionals including Dr Robert van Barneveld and Professor Mingan Choct.

Impacting meat quality through nutrition
Darryl D’Souza, Executive General Manager, SunPork Solutions, Australia
Prior to joining SunPork Solutions, Dr D’Souza was General Manager, Research & Innovation with Australian Pork Ltd, a producer-funded body responsible for delivering integrated marketing, innovation and policy services. His was responsible for supervising the development and testing of consumer messages of ‘how to cook’ pork, determining and validating key production, processing, post-slaughter and cooking practices to optimise eating quality of different pork cuts, in order to implement a cuts-based eating quality system into industry as well as understanding the effects of low ultimate pH on pork eating quality.

How meat quality is impacting the retail value of pork in the Philippines
Ronie Malvataan, Meat Marketing Consultant, Philippines
Mr Malvataan is a highly knowledgeable meat and food industry practitioner who has gained vast experience in implementing efficient and economic production systems and setting up food safety program in a food and meat processing environment. He holds a BS in meat science from the University of the Philippines Los Baños. He trained in major meat packing plants in the US Midwest and has worked with companies such as Pacific Meat, Kenny Rogers Roasters, PIC Philippines and Bounty Farms.
1010 **Nutritional impacts on pork meat quality**  
Chung Thau Kiong, Senior Manager, Regional Technical Service Vitamins, DSM Nutritional Products Asia Pacific, Singapore  
Dr Chung has degrees from the University of Tennessee at Knoxville and the University of Illinois at Urbana-Champaign, USA. His experience of working with feed additives include amino acids, vitamins, carotenoids, feed enzymes and eubiotics in poultry and swine species. He holds three patents on the application of 25-hydroxy-vitamin D3 in fertility and myogenesis in pig species and seven patents pending on the application of 25-hydroxy-vitamin D3 on anti-inflammatorios. His current interests are vitamin D nutrition and metabolism, anti-inflammatory mechanisms, nutrigenomics, epigenomics and gut health.

1040 Coffee break

1110 **Practical examples of how a nutritionist impacts meat quality**  
Tony Edwards, Principal, Ace Livestock Consulting Pty Ltd, Australia

1140 Panel discussion

1210 Lunch

**Innovations in piglet nutrition – what’s ahead in Asia?**

1310 **Global trends in piglet nutrition – impact for tropical Asia**  
Julian Wiseman, Professor of Animal Production, University of Nottingham, United Kingdom  
Prof Wiseman has been, since 2003, Professor of Animal Production, Division of Animal Sciences, University of Nottingham School of Biosciences. His research interests include nutritional evaluation of materials for inclusion into diets for non-ruminant farm livestock, animal responses to nutrients, environmental impact of farm animals, carcass quality and nutrition: reproduction interactions. His publication record comprises 85 Refereed papers in international science journals, 37 book chapters, three books written, 41 books edited.

1350 **Boosting gastrointestinal functionality post-weaning through nutrition**  
Maria Walsh, Global Innovation Lead - Swine, DSM Nutritional Products, Switzerland  
Dr Walsh holds degrees in Animal Science from the National University of Ireland (Dublin) and Purdue University (US). During her time at Purdue her research focused on understanding the interplay between the gut microbiome, host physiology and the feed during the post-weaning period in swine production and to identify strategies to overcome these challenges. Dr Walsh has held Innovation scientist positions developing feed additive solutions for swine in leading feed additive companies for the past seven years. She is now with DSM Nutritional Products focusing on improving the efficiency of swine production through improvements in nutrition and health.

1420 **Innovations and adoption rate of piglet nutrition**  
Theerawit Poeikhampha, Lecturer, Department of Animal Science, Kasetsart University, Thailand  
Dr Theerawit has degrees including a PhD in animal science from Kasetsart University. His research adopts a multidisciplinary strategy to research, develop and optimize on the animal nutrition technologies. Recent projects include feed ingredients and feed additives, exogenous enzyme and enzyme's matrix calculation, amino acid metabolism and cell function, micronutrients in drinking water, feed formulation and feed manufacturing technology for increase the productivity of farm animal, especially in the tropical condition.

1450 Coffee break

1520 **Weaning piglets without in-feed antibiotics**  
Robert Hewitt, Manager – Science, Technology and Adoption, SunPork Solutions, Australia  
A graduate of the University of Melbourne, Mr Hewitt commenced working in commercial pig production with PIC Australia, with extensive experience in outdoor, intensive and nucleus production systems, before transitioning to a technical support role for PIC Australia. He joined the CHM Alliance Pty Ltd (now SunPork Solutions) in 2006 delivering high quality public sector, commercial and internal research. His particular interest is on the post-weaned pig, the transition from milk to meal and its impact on carcase quality.

1550 **Zinc and copper in piglet diet: Asian and European comparison**  
Kostas Lymperopoulos, Technical Support-Pig Applications, Animine, Greece  
Mr Lymperopoulos has an MSc in Animal Nutrition from Aberdeen University, UK. He worked first as a chief swine nutritionist in Creta Farms, one of the biggest swine integrators in Greece at that time, dealing with swine nutrition and meat quality. Positions with DSM Nutritional Products and Alltech Europe followed. Since February 2017, He has been Technical Sales Manager for Animine, covering South Eastern Europe and some Asian Pacific countries.

1620 Panel discussion

1650 Conference close

* Please note that this program may be subject to change.

Conference organised by

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