

# ***CREATING BRIGHTER LIVES FOR ALL.***

***DRIVING SUSTAINABILITY AND INNOVATION IN ANIMAL PRODUCTION***

***Dr David Nickell***

***VP Sustainability, DSM Animal Nutrition & Health***





***9.7BN 2050***

***70%  
MORE CALORIES  
WITHIN THE PLANET'S  
BOUNDARIES***

# ***FOR ANIMAL PROTEIN TO PLAY A ROLE IN BALANCED NUTRITION, IT MUST BE SUSTAINABLE***

Expand food production without expanding agricultural land & produce within boundaries.

Protect & restore natural ecosystems & limit agricultural land-shifts.

Increase fish supply via sustainable aquaculture.

Reduce GHG emissions, and nitrogen & phosphorus flows to the environment.

Dietary shifts and reducing food loss & waste.

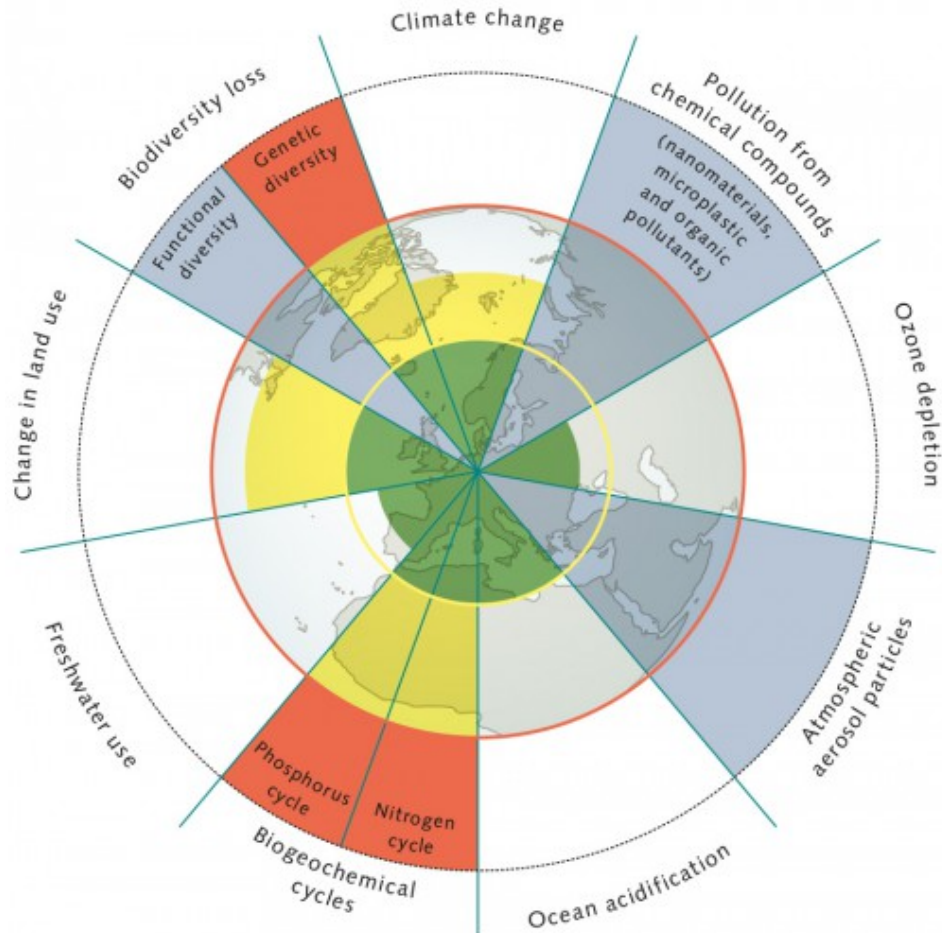




# ***LARGE FOOTPRINT & MANY AREAS TO IMPROVE***



# THE VALUE CHAIN & STAKEHOLDERS ARE FOCUSED ON THE TRUE COST OF ANIMAL PRODUCTION



Source: Steffen *et al.*, 2015

## WHICH MEANS A FOCUS ON

- GHG emissions
  - Sustainable use of raw materials
  - Natural resource protection
  - Land use and water use
  - Nitrogen and Phosphorus flows
  - Biodiversity loss
  - Soil depletion & degradation
- 
- Improving animal welfare
  - Reducing the use of antibiotics
  - Reducing food loss and waste
  - Farmer / socio economic factors

# ENABLING BETTER FOOD, NUTRITION & HEALTH FOR ALL WITHIN PLANETARY BOUNDARIES

## OUR KEY NUTRITION GOALS



**Advocate** healthy, balanced nutrition



**Improve** the nutrient content & quality of feed & food



**Enable** the feeding of a growing population within the natural resources available



**Reduce** the eco-footprint of producing food (keep within planetary boundaries)



# IN DSM WE FOCUS ON SIX PLATFORMS FOR SUSTAINABLE ANIMAL PRODUCTION



Tackling antimicrobial resistance



Reducing our reliance on marine resources



Reducing livestock emissions



Efficient use of natural resources



Safe, quality nutrition with less food loss & waste



Lifetime performance



**WE WORK AT SPECIES AND COUNTRY LEVEL TO MAKE TANGIBLE, MEASURABLE IMPACTS**

# ***REDUCING OUR RELIANCE ON MARINE RESOURCES***

***AQUACULTURE IS A KEY SOURCE OF ANIMAL  
PROTEIN, BUT ITS GROWTH IS HIGHLY  
DEPENDENT ON FINITE MARINE RESOURCES***

***TECHNOLOGY IS AVAILABLE FOR THE  
SUSTAINABLE GROWTH OF THE AQUACULTURE  
INDUSTRY***





# DEMAND FOR OMEGA-3 EPA & DHA IS OUTSTRIPPING THE FINITE NATURAL SUPPLY



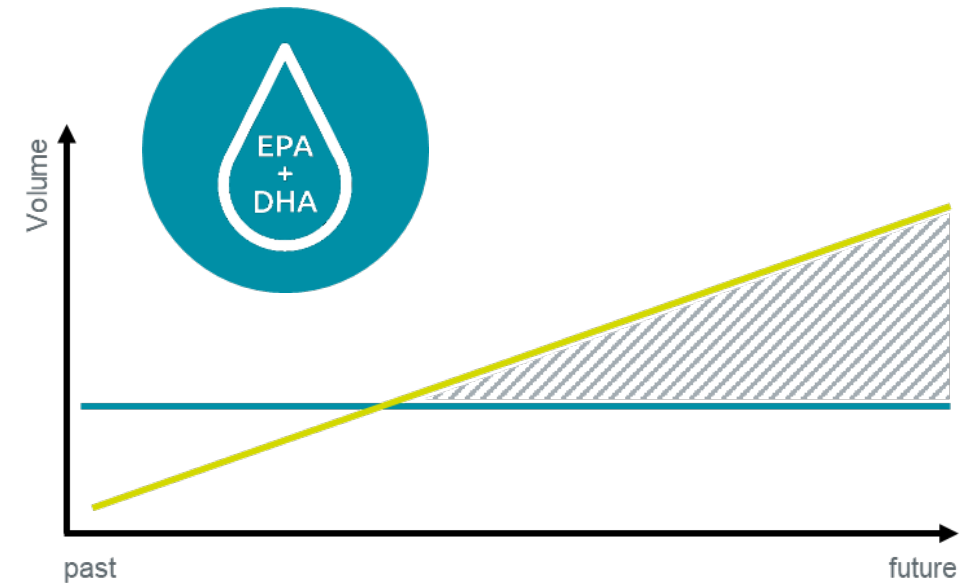
17% of global wild catch is consumed for the production of fish oil and fishmeal



5Mt tons fishmeal



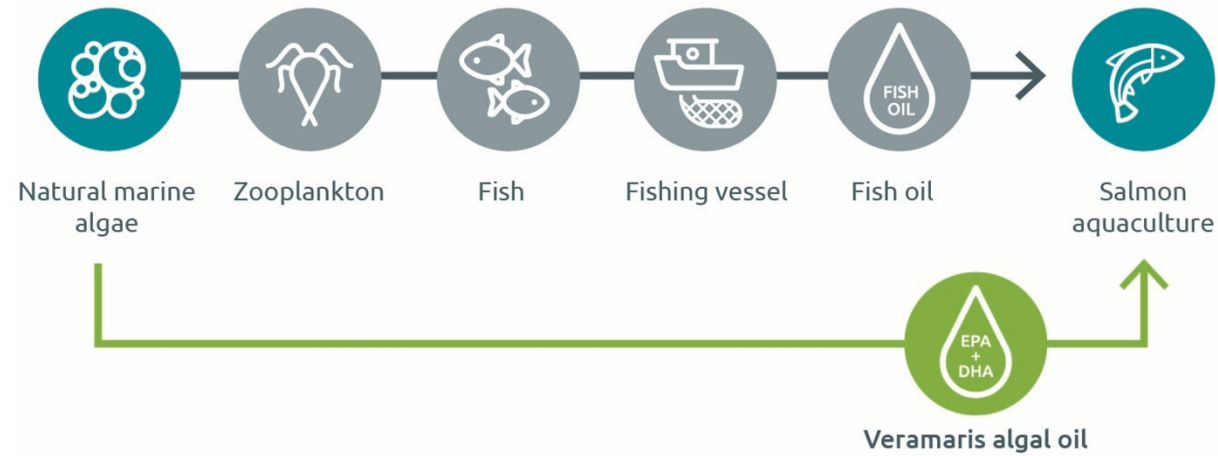
1Mt ton fish oil



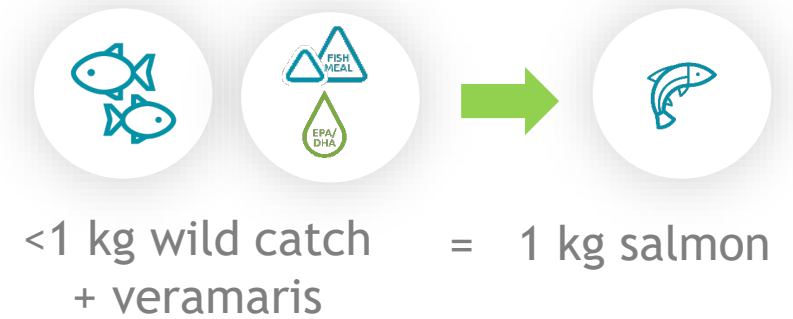
# ENABLING GROWTH, REDUCING DECLINE

## EXAMPLE: VERAMARIS OMEGA-3 EPA AND DHA FOR AQUACULTURE

Current practice in aquaculture



## AQUACULTURE BECOMES A NET FISH PRODUCER



   
1 ton veramaris = 60 ton wild catch

1.2 MILLION TONS



# ***EFFICIENT USE OF NATURAL RESOURCES***

***NEED FOR GREATER FEED EFFICIENCY AND  
NITROGEN RETENTION IN ANIMAL PRODUCTION***

***MUST REDUCE NITROGEN (N) & PHOSPHORUS  
(P) FLOWS TO THE ENVIRONMENT, WHILE  
REDUCING THE RELIANCE ON HUMAN EDIBLE  
GRAINS FOR ANIMAL PRODUCTION***

***FEED ENZYME TECHNOLOGY HELPS ADDRESS  
THESE SUSTAINABILITY ISSUES***



# ***EXTRACTING MORE VALUE OUT OF FEED CROPS IS KEY TO SUSTAINABLE FOOD SYSTEMS***

Reduce use of  
unsustainable soy

Improve protein  
efficiency

Reduce N pollution

Enable local feed  
raw material & by-  
product use

Reduce feed-food  
competition

Reduce the  
reliance on finite  
mineral resources

Reducing P  
pollution

Optimize diets &  
costs

Affordable animal  
protein

Improve animal  
performance

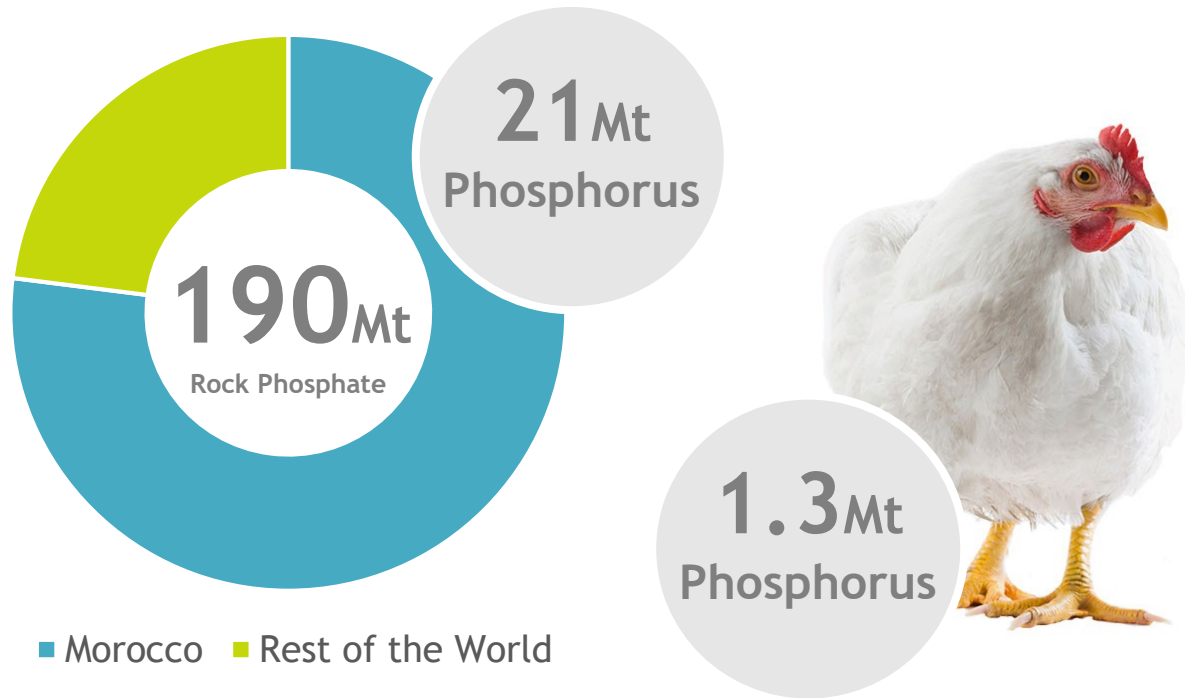
***FEED ENZYME TECHNOLOGY HELPS ADDRESS THESE SUSTAINABILITY ISSUES***





# REDUCING OUR RELIANCE ON FINITE PHOSPHORUS RESOURCES & REDUCING ENVIRONMENTAL IMPACT

## EXAMPLE: PHYTASE USE IN GLOBAL BROILER FLOCK



Amount of Phosphorus saved by phytase use per year

Uncertain timeframe on the availability of mined phosphorus.

Saving finite global phosphorus resources.

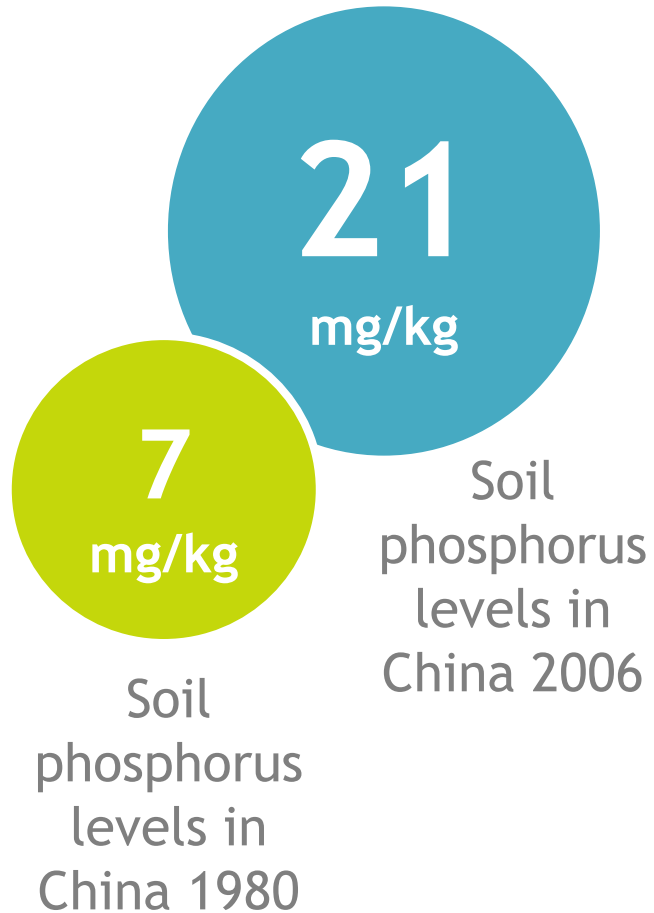
Reduce the dependence on foreign P resources.

Help to close regional P-cycles.

Reducing the CO<sub>2</sub> footprint of animal production.

# PHOSPHORUS CHALLENGE

## EXAMPLE: CHINA



China accumulated ~30Mt of phosphorus in its soil over two decades.

Driven by demand for animal protein and greater crop productivity.

It is estimated that current soil phosphorus in Northern China is adequate to achieve 80% crop yield for 5 years.

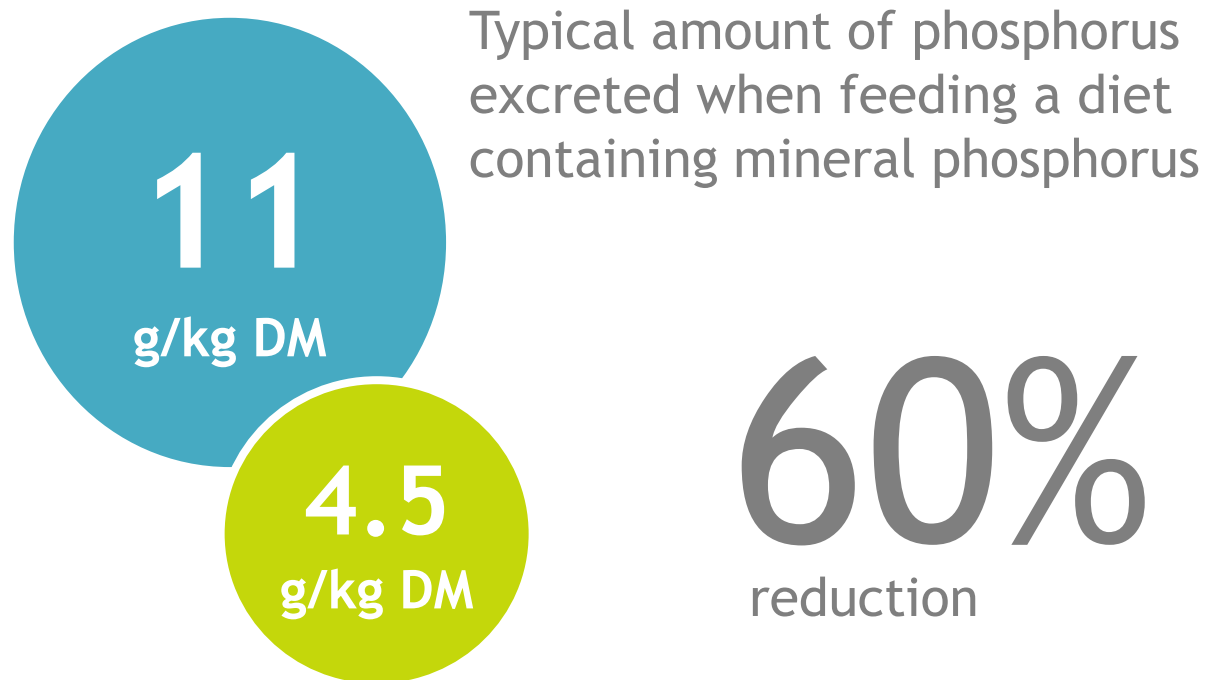
Issues with leaching to freshwater and algal blooms.

Phosphorus management is a key sustainability issue.



# REDUCING PHOSPHORUS FLOWS TO THE ENVIRONMENT

## EXAMPLE: PHYTASE (RONOZYME® HIPHOS)



Amount of phosphorus excreted when using Ronozyme HiPhos & replacing mineral phosphorus

Source: DSM field trials

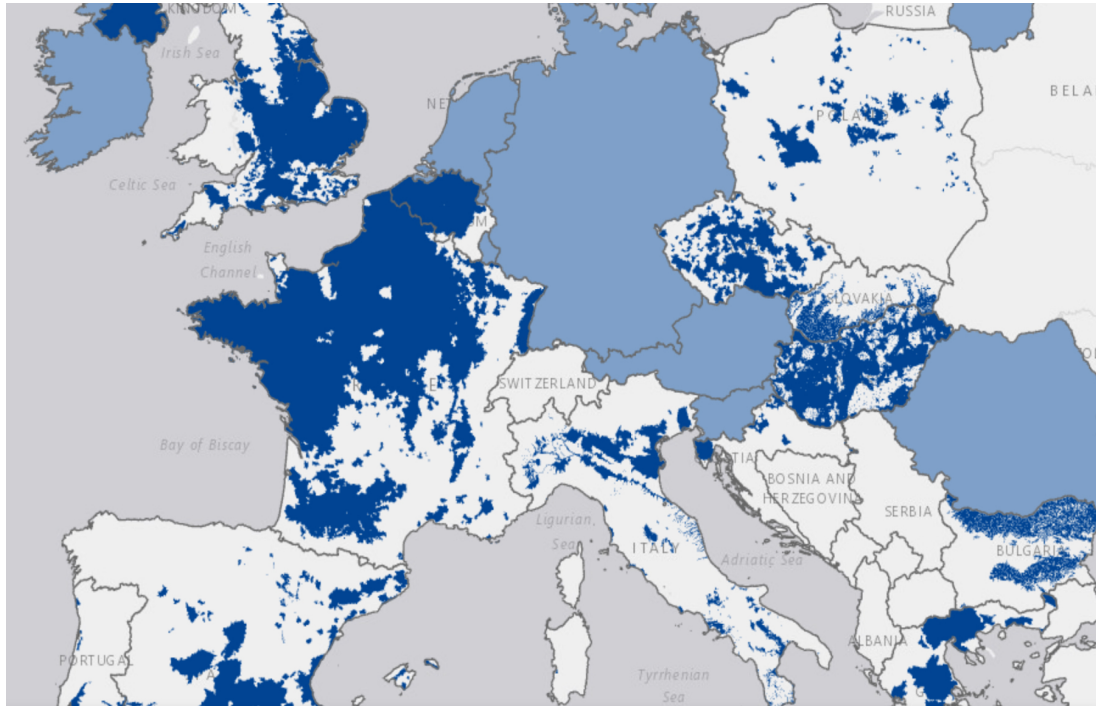
Phytase significantly reduces phosphorus content of manure.

This reduces the land mass required to spread manure.

Helps improve soil quality & chemistry.

Less P in manure reduces the amount of run-off to freshwaters & algal blooms.

# ***REDUCING PROTEIN USE IN ANIMAL FEEDS & NITROGEN FLOW TO THE ENVIRONMENT***



EU Nitrate Vulnerable Zones (NVZs) dark blue

Nitrogen is vital for crop growth, but high concentrations are harmful to people & nature.

Excess nitrogen from agricultural sources is one of the main causes of water pollution in Europe.

Driven by intensification of animal and crop production.

Nitrogen is monitored (NVCs) and limits on manure application are set (170kg N/ha/yr).



# REDUCING PROTEIN IN ANIMAL FEEDS & NITROGEN FLOW TO THE ENVIRONMENT

EXAMPLE: RONOZYME® PROACT

Without  
Ronozyme®  
ProAct

22.5%

Nitrogen in  
feed



75.6%

Digestibility  
AID

Nitrogen  
in manure

With  
Ronozyme®  
ProAct

20.5%

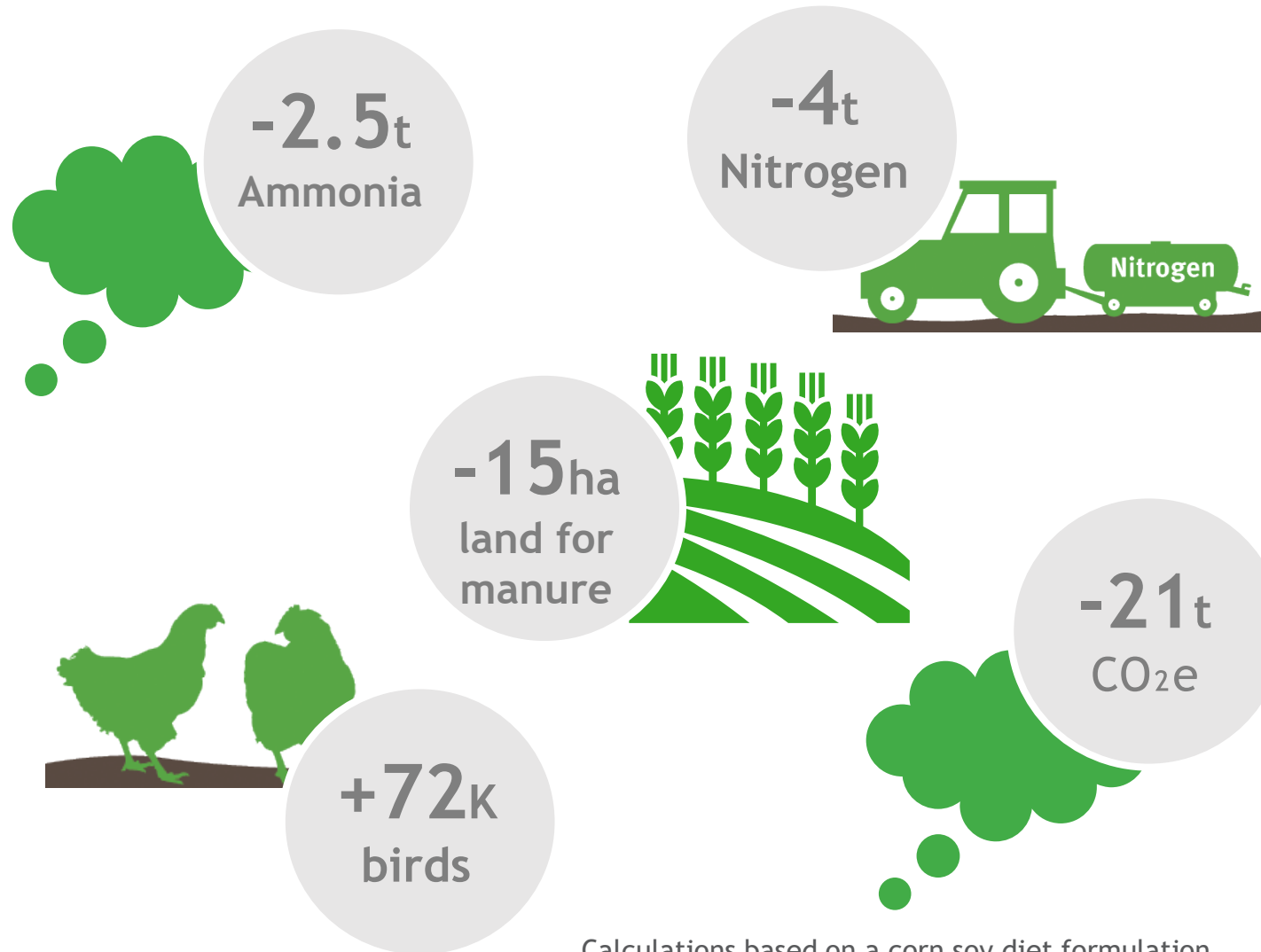


82.6%

Nitrogen  
in manure  
-35%

# IMPROVING NITROGEN SUSTAINABILITY

EXAMPLE: RONOZYME® PROACT IMPACT ON 1 MILLION BROILERS



Calculations based on a corn soy diet formulation

## Ronozyme® ProAct

Improves protein digestibility & enables dietary protein reduction.

Enables greater use of alternative feed raw materials & feed formulation flexibility.

Reduces nitrogen flow to the environment.

Reduces CO<sub>2</sub> footprint of animal production.



# **SAFE QUALITY NUTRITION WITH LESS FOOD LOSS & WASTE**

**ABOUT 32% OF FOOD BY WEIGHT IS LOST OR  
WASTED**

**ABOUT 24% OF THE CALORIES PRODUCED FOR  
PEOPLE ARE NEVER EATEN**

**SEEN AS A COUNTRY FOOD LOSS & WASTE GHG  
EMISSIONS WOULD BE THE THIRD LARGEST  
AFTER CHINA AND USA**



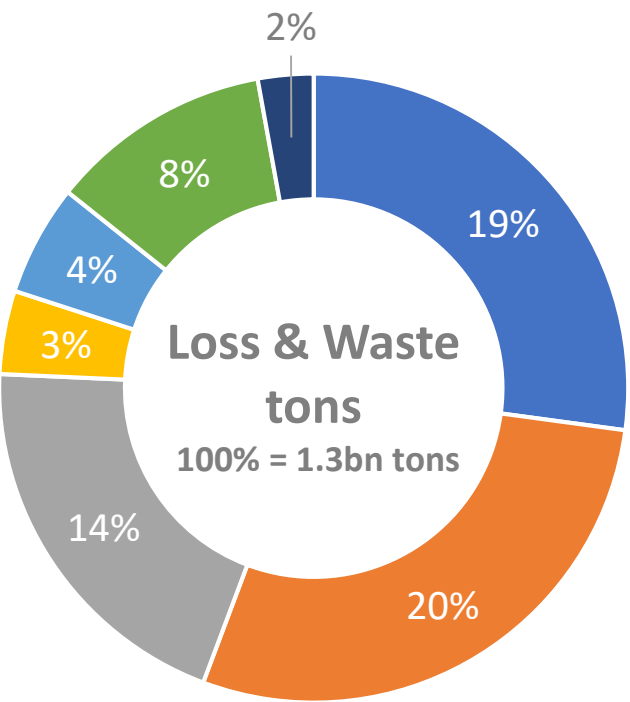
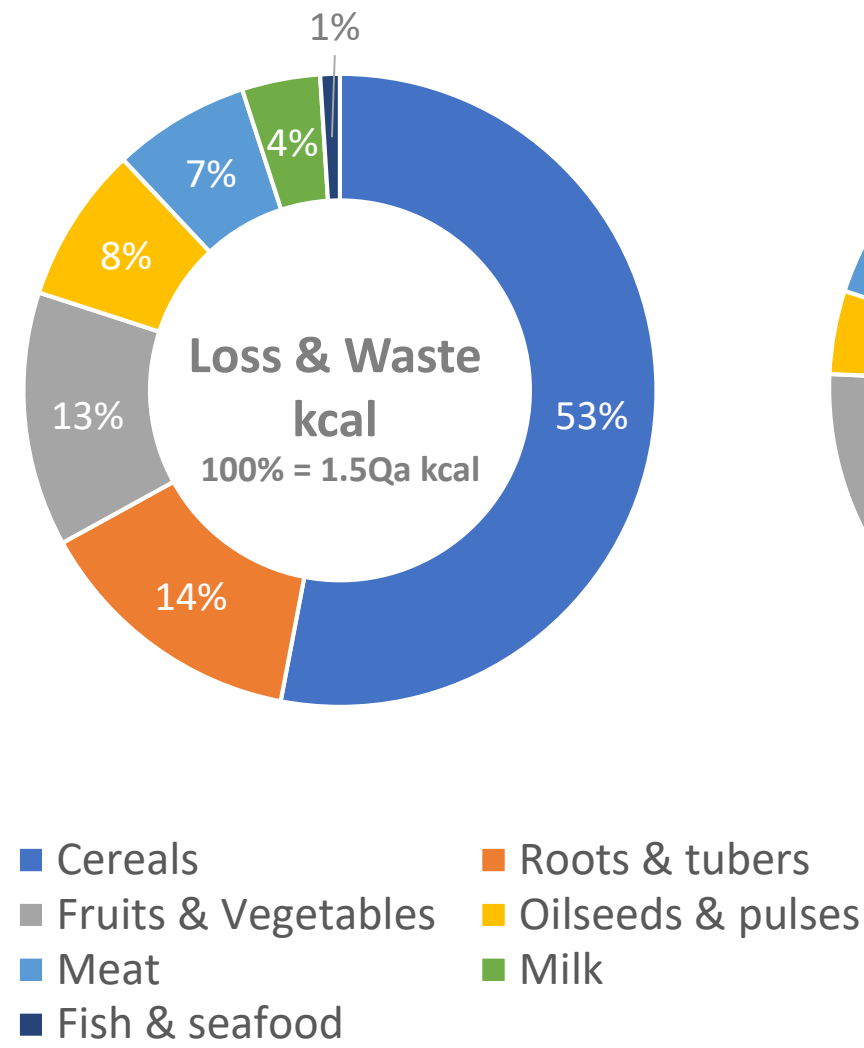
**2** ZERO  
HUNGER



**12** RESPONSIBLE  
CONSUMPTION  
AND PRODUCTION



# IT IS A HUGE SUSTAINABILITY ISSUE



Current metrics only capture FLW from point of harvest onwards. Yet upstream nutritional interventions during animal production can reduce FLW



We focus on reducing egg breakages through vitamin D fed to hens throughout the lay cycle.

We focus on extending the shelf life of meat with vitamin E fed to animals throughout lifetime.

We focus on upstream productivity improvements in dairy.



Source: Lipinski et al., 2013 WRI Reducing Food Loss & Waste





# IMPROVING THE SHELF-LIFE OF MEAT

## EXAMPLE: VITAMIN E NUTRITION AND SWINE

### Consequences of lipid oxidation

Drip loss

Off flavors

Cholesterol oxidation

Muscle pigment oxidation

Vitamin E  
200-250  
ppm



3-6  
days

Shelf life extended  
for fresh meat

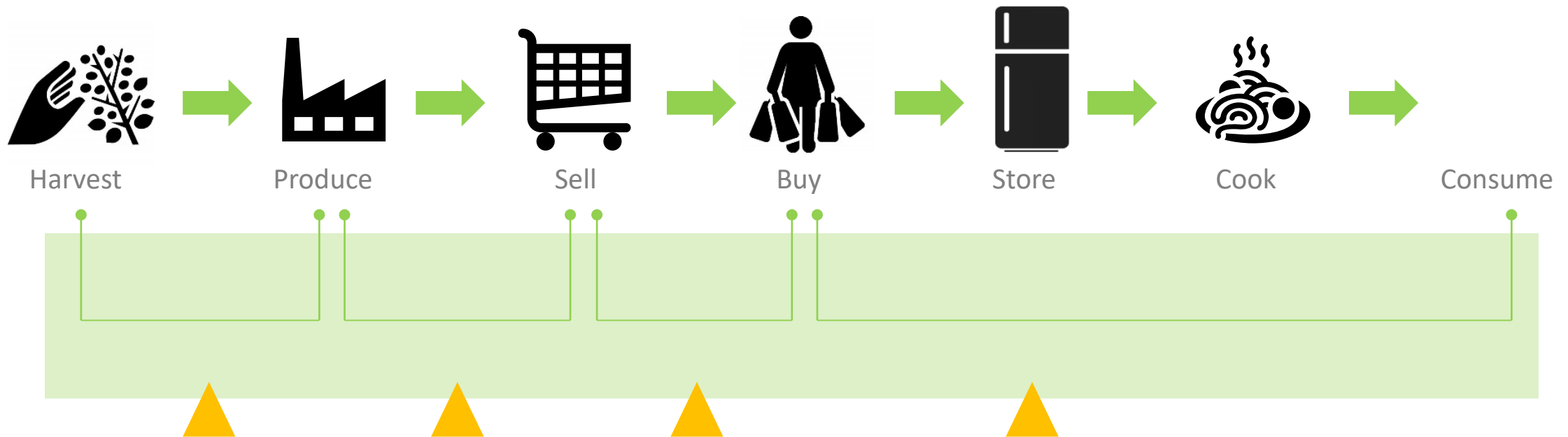
2-3  
months

Shelf life extended  
for frozen meat

8-9  
days

Delay in off flavors  
following storage

# MEASURING BEYOND TRADITIONAL BOUNDARIES



Measuring along the value chain provides deeper insight into how nutritional solutions and innovation improve the sustainability of animal production



# ***PARTNERING WITH THE VALUE CHAINS TO ENABLE SUSTAINABLE ANIMAL PRODUCTION***





# ***IF NOT US, WHO?***

# ***IF NOT NOW, WHEN?***

<https://www.dsm.com/anh/en.html>



2 ZERO HUNGER



3

GOOD HEALTH AND WELL-BEING



12

RESPONSIBLE CONSUMPTION AND PRODUCTION



