

SCROFA+

EVERYTHING YOU ALWAYS WANTED TO KNOW ABOUT PIGS

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South America

With 5,200 metres of height, Vinicunca – also called Montaña de Colores (Rainbow Mountain) is one of the more recent tourist destinations of Peru.

The pig market in South America is increasingly gaining importance. From Brazil to Chile, Argentina or Colombia, the demand for pig meat is rising steadily.

As a consequence, new pig houses are built on greenfield sites at a progressive rate. Reason enough for the Scrofa editorship to put the

focus on this edition on South America.

We are presenting an Argentine sample farm located on the border of a settlement by the name

of Brinkmann, which had been founded by Germans (page 3) and reporting on a new fermentation concept for raw soy beans developed by Dr. Ronald

Scholten. See page 6 for our interview with him.

Imprint

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WEDA

We care about pigs

A word on our behalf

Scrofa+ now also available via e-mail

Many of our readers have contacted us over the past weeks and months to ask if we could also send them Scrofa+ via e-mail. No problem at all!

If you would prefer to receive Scrofa+ as a PDF file via e-mail as well, just sign up for our e-mail distribution list at any time. The corresponding form can be found on our homepage at www.weda.de/kundenzeitung-scrofa. We are of course sending out the copies to each recipient individually to protect your personal data. Do you know someone who would also love a free and non-binding subscription to Scrofa+? Please provide that person

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We are delighted about every new Scrofa+ reader!

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WHAT YOU ALWAYS WANTED TO KNOW ABOUT PIGS

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Imprint

Several events have passed since the last EuroTier took place in Hannover, Germany. In November this year, preparations for EuroTier 2020 will already begin, leading to the next EuroTier, which will be held in the month of February 2020. We are delighted about every new Scrofa+ reader!

Agriculture entrepreneurs' days
Many visitors and praise for the WEDA fair booth

Development at WEDA: "A vital element for this are our customers which give us great support for the development of our products and help us realize our vision. Many thanks to our customers who are with us every day. Our booth got great feedback from our visitors. We were able to show our products in close cooperation with the visitors. And indeed we have used the ideas of our visitors for our next booth design from EuroTier 2020 onwards." says Kai Meyer, Head of Marketing at WEDA.

Development at WEDA: "A vital element for this are our customers which give us great support for the development of our products and help us realize our vision. Many thanks to our customers who are with us every day. Our booth got great feedback from our visitors. We were able to show our products in close cooperation with the visitors. And indeed we have used the ideas of our visitors for our next booth design from EuroTier 2020 onwards." says Kai Meyer, Head of Marketing at WEDA.

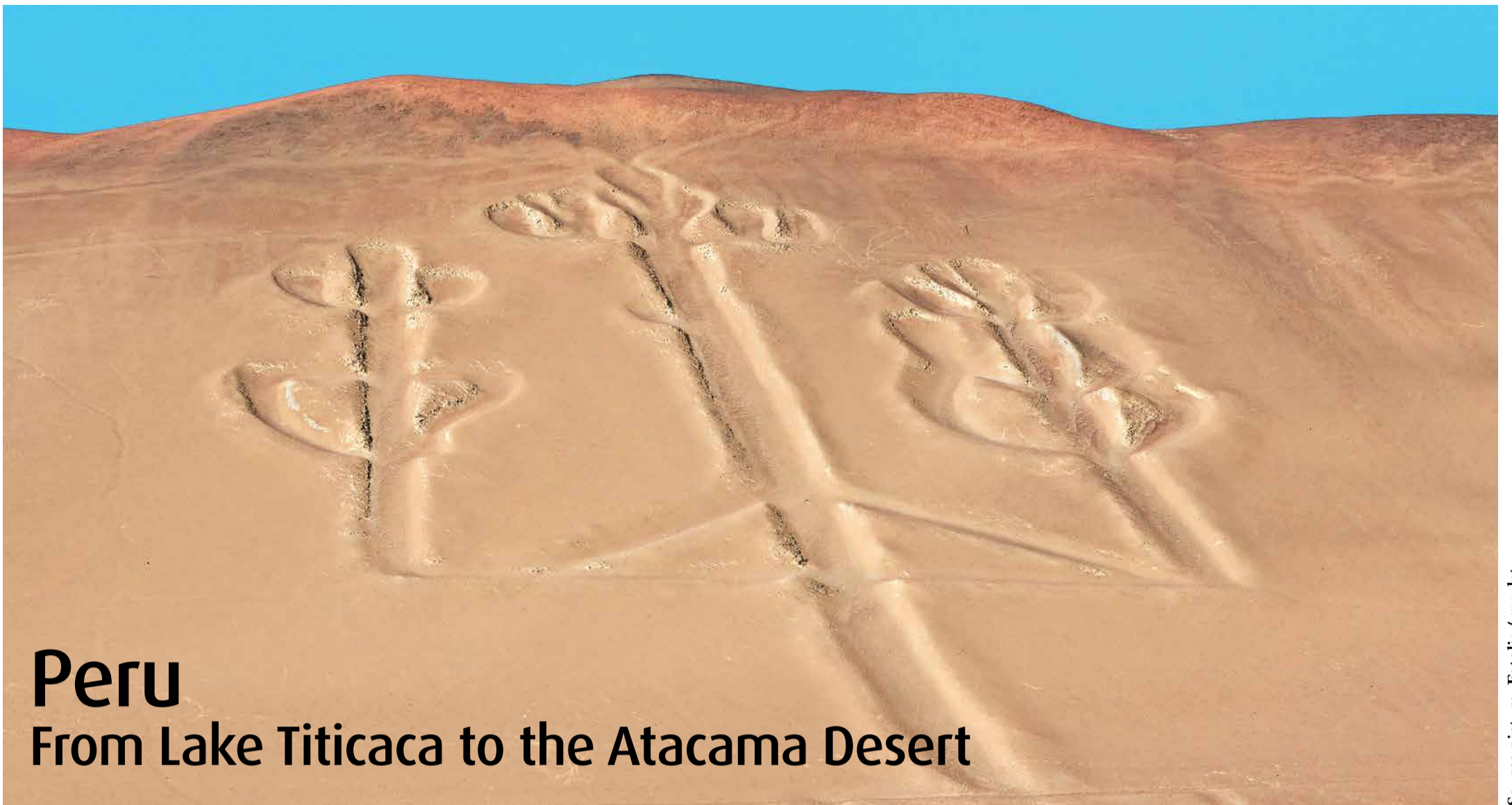
Luckily it was not our last EuroTier. We were able to welcome many interested visitors and customers to our exhibition stand and the very first booth party in the history of WEDA was a total success! More on page 4

Nutrix

Agroscoop Cup

At this year's International Green Week, Daniela and Peter Fangmann from Dinklage were awarded the Agroscoop Cup for outstanding achievements in piglet production (36.1 weaned piglets per sow and year). To ensure sufficient provision for piglet litters of this large size, the suckling piglet feeding system Nutrix by WEDA is utilised. Unfortunately, the most recent edition of Scrofa had already been in print at the time of the award ceremony, so now we are using this opportunity with a bit of delay to express our cordial congratulations!

Source picture: Fotolia / empercosar



Peru From Lake Titicaca to the Atacama Desert

The Paracas Candelabra in the Paracas National Reserve is a prehistoric geoglyph. The figure is 180 m high and 70 m wide.

Peru lies on South America's west coast, bordered by Ecuador, Colombia, Brazil, Bolivia, Chile and the Pacific Ocean. Its ca. 1.28 million square kilometers of surface are inhabited by just over 31 million people. With 24 inhabitants per km², Peru is much less crowded than Germany with its 232 inhabitants per km².

Lima, the capital as well as the economic and cultural hub of the country, is home to 8.6 million residents. This makes Lima the largest city of the country by far. Lima's historic centre has been a World Heritage Site since 1991.

Roughly 60 % of the country's surface are covered in rain and cloud forest areas. The only way through the thick and nearly impenetrable rain forest are its rivers, which flow from the Andes into the Amazon.

A total of 12 % of the

country's surface are coastal regions. Contrary to expectation, however, agriculture is hardly possible in these regions, since they are coastal deserts for the most part. Rain is rare, and water can only be taken from the rivers which originate from the Andes. Agriculture is therefore only possible in river water oases. The Atacama Desert is part of the coastal desert. It stretches from the South of Peru at the Chilean border and said to be the driest desert on Earth outside of the polar regions. The Atacama is located in the Andes' rain shadow. Some areas in the Atacama have not seen even a drop of rain for decades.

The Andes and the highlands make up roughly 28 % of the country's surface. The Andes region is characterised by deep valleys, gaps in the mountain ranges and large rivers. At 6,768 m, Huascarán is the

highest mountain in the country.

Where tourism is concerned, Peru has a lot to offer. Besides world-famous sights such as e.g. the Inca citadel Machu Picchu high up in the Andes, interested visitors have many other exciting options. Lovers of nature can spend their time in one of the many national reserves such as the Paracas. Some of them even are World Heritage Sites. Alternatively, a trip to Lake Titicaca is also worth one's time to have a look at the Urus people's Floating Islands. With its surface of 8,288 km², roughly corresponding to the surface area of Corsica, it is the largest fresh-water lake in South America. Its average depth is 107 m.

Animal admirers are also in the right place in Peru: between alligators and scorpions, penguins and pumas, the range to be observed is magnificent.

Sports enthusiasts can go on extended hiking tours or diving excursions.

Adventurers who are not quite as mobile can explore the Andes on the backs of horses or donkeys.

The Montaña de Colores, which graces our Scrofa title page, originated many millions of years ago. Horizontally deposited sediment layers were pressed into a nearly vertical position by plate tectonics. The result is a mountain in the shades of a rainbow. One thing which, however, is not immediately obvious: the Rainbow Mountain is one of the casualties of climate change. Until a few years ago, the mountain was covered in snow and only the few inhabitants of surrounding villages knew of its existence. Despite the strenuous hike up the mountain, the Montaña de Colores is gaining popularity with tourists.

Peru's economy largely



Perus Hauptstadt Lima liegt direkt am Pazifik

depends on its abundance of mineral resources (copper, gold and silver) and agriculture. One fourth of Peru's surface is dedicated to farming. However, only 2.5 % of it are used. Besides rice and potatoes, the main plant cultivated in Peru is corn. Beyond that, Peru is

a successful exporter of spices, quinoa, grapes and other agricultural products.

Sources: Spiegel Online; Wikipedia.de; www.tourismus.de

CULINARY FACTS ON PERU

Inca cuisine with foreign influences

Peru's regional cuisines combine influences from many countries and ethnic groups. Their basis is traditional Inca cooking. This basis was enriched by Spanish, African, Chinese, Japanese, Italian, French and English elements over the centuries.

The coastal region's cuisine uses a lot of fish and seafood. Ceviche, a salad made of seafood, is typical there.

In Lima, Anticuchos are among the popular specialties. They consist of marinated and seasoned bovine hearts grilled on skewers.

In the Andes, a lot of



Pachamanca

Source picture: Fotolia / jaime

corn, potatoes and Alpaca as well as guinea pig meat are consumed. Pachamanca, a stew dish prepared in a hole in the earth using pork,

beef, herbs and vegetables, is a local delicacy.

In the Amazon jungle region, river snails, frogs and fresh-water fish are on the

menu.

Some typical Peruvian beverages are Chicha, a sort of corn beer; Chicha morada, a non-alcoholic beverage made of purple corn; Inca Kola, a Peruvian cola brand, and Mate tea.

Source: Wikipedia.de

Pachamanca for 4 people

- 2 kg of pork, diced
- 4 medium-size potatoes
- 2 cobs of corn
- 200 g of fava beans with husks
- 3 whole carrots
- 2 yuccas
- garlic
- ground caraway
- cayenne pepper
- oil

Preparation:

Mix in oil with strained garlic, caraway, salt and cayenne pepper and marinate meat in the mixture over night.

The next day, put the meat, potatoes, yucca, corn cobs, fava beans and carrots into a stewing pan and leave it to stew with the lid closed for 2 hours. Ensure that there is always enough liquid in the pan. Enjoy your meal!



Success with closed systems

Liquid feeding convinces Argentina

The DPB facilities are located at the border of the Brinkmann settlement.

Today, we venture to South America – to Argentina, to be precise. Right in the centre of Argentina, in the Córdoba province, we find Brinkmann, a settlement with ca. 10,000 inhabitants. The settlement was founded in 1892 and received its name from German expatriate and co-founder Abraham Julius Brinkmann of Dortmund.

Our destination is located at the border of this settlement: the DPB farm. The facilities house 520 sows and 4,000 finishing animals in a closed system which are all fed using a WEDA liquid feeding system.

Closed system

tem. Its 2,000 rearing piglets receive their feed from a WEDA dry feeding system.

We are joined by Lucas Lasorella of our Argentina agency Porlaso to meet Juan Carlos García, the farm's manager. "We know WEDA through Lucas Lasorella and his father Raúl," García tells us. "After careful deliberation, we have opted to cooperate with WEDA since we were convinced by the quality and automation technology. The opportunity to feed liquids and to use the feeding stuff we grow ourselves in the pro-

Liquid feeding concept wins across the board

cess was another important criterion. Now we can

feed corn with high moisture content as well, without any problems." The concept of liquid feeding has completely won over the Giacosa family, who owns the farm. "Our sows benefit the most from liquid feeding," Juan Carlos García explains. "For farrowing, we can easily adapt the feed curve to the respective life situation of the sow. In the gestation area we feed four sows at one valve with 2 feedings per day. Also, in the extreme heat of our summers here we can supply the sows with additional water by simply and automatically adding a feeding turn with water between the feeding intervals."

In the finishing area, DPB will soon start adding whey to the feed since it is also very easy to feed with liquid feeding. And that is not all: "In the following months, DPB

Fermentation of full fat soy beans

will replace the soy bean flour with fermented Full Fat Soy Beans (FFSB)," Lucas Lasorella explains. "The innovative fermentation concept we developed in cooperation with Dr. Ronald Scholten was also met with great enthusiasm here at DPB."

DPB's results speak for themselves: at a move-out weight of 125 kg, daily gains are at 0.84 kg per day; feed conversion is at 2.7 low energy (3300 kcal.).

The environmental control technology is also made by WEDA and adapted to the climate in Brinkmann (summer tem-

peratures of 38-40°C), of course: the house is ventilated using tunnel ventilation. In this system, air

Tunnel ventilation using cooling pads

from the outside is drawn through the house using fans. This has a cooling effect on the animals. Upwards of an outside temperature of 36 °C, however, tunnel ventilation on its own is no longer sufficient to cool the house adequately. In this case, as it is done here, so-called cooling pads are incorporated into the ventilation to sufficiently cool down the air in the house. This method works as follows: air streams through the large-surface pads, which are moistened with water. The dry, warm air absorbs the moisture, the water evaporates and the air temperature drops.

"We do not regret opting for WEDA," Juan Carlos García states. "In terms of products, as well as service, we are convinced across the board."



Feed kitchen



The pad cooling system provides comfortable temperatures in the house.



Farrowing area



Overview of mechanical manufacturing

Made by WEDA!

WEDA presents itself: mechanical manufacturing

Many of our customers who visit our main location in Lutten and are taken on a tour of the facilities come back surprised about WEDA's vertical range of manufacture.

More than 150 employees in 13 departments work on fulfilling the individual system requirements of our customers every day. In this edition and the next, we will introduce you to some of these departments and their work. We start out with the largest department, mechanical manufacturing.

Our projects are planned in a customer-specific way. This means that many parts of the customer system must be manufactured individually and customised to specification. From work preparation to lasing, welding, assembly and coating, all work steps need to be optimally coordinated. "For our mechanical manufacturing to work smoothly, diligent work preparation is of the essence. However, we also need a great degree of flexibility since urgent orders always need to be fitted in as they come," reported Christian Mihlan, the department manager for mechanical manufacturing. "To ensure this, we work with an ERP/PPS system. It uses terminals to specify the work orders for each

workstation."

Nico Bertram is an ERP/PPS expert. "My tasks are production planning and monitoring our ERP/PPS system. Besides I keep an eye on manufacturing times and ensure that everything is finished on time."

Our first stop are the two state-of-the-art lasers which are used to laser-cut all parts from large metal sheets, which are then processed further. The larger one of the two lasers has a capacity of 6 kW and features a connected, automated storage for the various metal sheet sizes and thicknesses. "Our lasers work using special production plans we design individually," explained Steffen Freese, who operates one of the lasers and ensures that enough metal sheets are at hand at any moment. "According to the product being manufactured at any given moment, metal sheets of varying thickness are required. One of my tasks is to ensure that the machine is equipped with the right metal sheet," he continued.

Once laser-cut, some of the metal parts must be bent. According to part geometry or lot size, this is either done by a robot or by an employee, such as Niklas Berlin. "My work needs to be done very pre-

cisely and diligently," he told us. "The angular accuracy, which is specified by a drawing, is essential. This is where I and my colleagues come in, for example when it comes to the edges of our long troughs."

Speaking of troughs: all of them are manufactured completely in-house at

WEDA. Once the trough walls are edged, it's Heinrich Scherer's turn. He assembles the trough walls into a finished trough and uses sealant to ensure the troughs are leak-proof. "With my work, it is important to keep an overview of the various trough walls and, most important-

ly, to work very diligently. In the end, the troughs must be stable, and they must fit," he concluded. Christian Mihlan added: "We manufacture troughs that must fit into the house to the accuracy of one millimeter. This requires maximum precision on our part."

Our next stop is WEDA's in-house pump line. Here, ordered pumps are assembled. Frank Blasek, however, is not only responsible for pump assembly, but also for inspection. "Each of our pumps is inspected at this station before delivery to the customer. After all, we want to make sure that the pumps do work on-site." In the pump line, not



Using the two state-of-the-art lasers, parts can be cut out quickly and easily.



Here, all pumps are tested comprehensively before being sent out to the customers.



Welding of tanks for WEDA liquid feeding systems



The laser-cut parts for the troughs are shaped at the bender.



Each square pipe is custom-cut.



WEDA troughs are assembled and sealed with the utmost care.



In component assembly, all parts are put together.

only new pumps are inspected. Pumps no longer functioning, which are sent in to WEDA by customers, are repaired here and sent back to customers upon repair and repeat inspection.

Other parts must be cut or machined or also welded before assembly.

In the cutting work area, Ralf Steege is at work with his pen profile saw. "Each square pipe produced at WEDA passes through my hands. I cut each square pipe down exactly to the length required for the system. It's precision work."

Welding work is performed by Michael Kudling, among others. "I weld tanks for our liquid feeding systems, for example. This takes absolute accuracy. After all, we are proud of the quality of our products."

At our next stop, many parts come together. "I'm

responsible for component assembly," explained Jan Bramlage. "The manufactured parts usually come to me to be assembled into the final product. There are a few exceptions. Once I'm done with this assembly, all that's missing is the red coating."

We find the red coating at our last stop, the in-house paint shop. "Paints and varnishes are my staff of life," smirked Antonio Galva. "I have a great supply here, especially of our company colour, WEDA red."

Large cost savings and healthy animals

Fermentation of cereals, soy beans, raw peas, raw beans ...

Fermentation is a hot topic all over the globe. We were able to win Dr. Ronald Scholten of the company Dr. FERM, a designated fermentation expert, for an interview.

In cooperation with our Argentinian vendor, Porlaso, Dr. Scholten developed a highly interesting method for fermenting raw soy beans – which we discussed with him.

Scrofa+: “Dr. Scholten, you developed a successful fermentation method in cooperation with our Argentinian vendor Porlaso. What gave you the idea?”

Dr. Scholten: “I have been working on possible specific applications for fermenta-

Unique concept

tion for quite a while. In Argentina, I had a breakthrough: I was invited to give some lectures there about feeding and fermentation, and in the process I met Raúl Lasorella, a highly experienced and established man in the Argentinian pig farming industry. Together we developed the concept of fermenting raw soy beans. This is a perfect example of how practice and the power of innovation can be combined into a great solution.

Our concept means significant cost savings for Argentinian integrators (agriculture and pigs). With our solution, we cut out long journeys to powerful, multi-national companies which process

Cost savings

soy beans into pressed roasted soy flour using an expensive and complex technological method and determine both purchase and sales prices.

Fermenting raw, full-fat soy beans directly on-site at the (pig) farm saves a lot of cost and time, and the quality of the fermented beans is also significantly better and more consistent compared to the roasted beans. In short: a great idea, which – after two years of intense research and development – is now ready to revolutionise fermentation world-wide.”

Scrofa+: “What exactly does this method look like?”

Dr. Scholten: “Well, that is our trade secret of course. What I can tell you is that it is a brilliant combination of temperature and special bacteria as well as enzymes. This concept is unique and has been met with great interest all over the world, from South to North America all the way to Europe and Asia.

The fermentation unit is 99% comparable with the fermentation unit used by WEDA for fermenting cereals at individual pig farms for years. This is a great advantage, since the system has been proven many times over, making WEDA the absolute market leader. WEDA also features a detailed computer control for the fermentation process which facilitates monitoring pH and temperature even over extended periods of time. We always use the principle of ‘batch fermentation’: anytime the fermenter is fermenting for a certain amount of time, the second fermentation tank is emptied out and cleaned before the next batch is activated. This means that 2 fermenters are always required for any raw material. Hygiene plays a key role in fermentation. This is why the fermenters are equipped with a tank cleaning device.”

Scrofa+: “What are the possibilities of use for this kind of soy?”

Dr. Scholten: “The fermented, liquefied soy beans can be used directly in liquid pig feed rations. Another

possibility is drying the liquefied soy beans to facilitate selling the product over larger distances. The fermented soy bean is a great alternative to (expensive) products such as fish meal, potato protein, blood plasma or soy bean concentrate.”

Scrofa+: “What are the benefits of fermented soy for the pigs?”

Dr. Scholten: “It is important to know that raw soy beans are not suitable for feeding pigs and chickens, since they contain certain anti-nutrition fac-

Improved digestion

tors (ANFs). In the past, there have been attempts to eliminate some of the ANFs by means of roasting or extrusion. This refers to the destruction of ANFs under high pressure and heat. It is generally known that this method is rather hard to control and also carries a pronounced risk of overheating (which makes digesting proteins and amino acids difficult). However, insufficient temperatures (which cannot degrade ANFs) are also problematic. Furthermore, not all ANFs are broken down through heating up either. Scientific findings increasingly indicate that ANFs such as phytate, certain allergens and indigestible sugars are not fully degraded by means of roasting. Fermentation on the other hand makes this possible!

As an additional bonus, a lot of lactic acid (up to 35 kg/ton of liquid ferment) is produced during fermentation. It is one of the most expensive acids and also one of the best for improving gastrointestinal health. This is a great benefit since the use of antibiotics in intensive



Dr. Ronald Scholten

- Founder and owner of Dr. FERM
- 25+ years of experience in liquid feed & fermentation
- Degree from Wageningen University on the subject of “Fermentation of Liquid Diets for Pigs”
- 7 years of experience owning/managing a pig husbandry operation (7,500 piglets, 15,000 finishers, liquid feeding)

animal husbandry needs to be reduced and ZnO as well as Cu are strongly restricted in Europe. Fermented soy beans also feature a low pH (between 3.6 and 3.8) and a low acid buffer capacity. Both these factors constitute great advantages when it comes to improving digestion in the stomachs of young animals.”

Scrofa+: “Is there a possibility of using the method you developed for other raw goods as well – and if so, for which ones?”

Dr. Scholten: “Yes, certainly. In Europe, there is significant interest in fermenting non-GMO raw materials such as raw peas and raw beans. In Asia and Australia, large quantities of co-products from cotton are

Suitable for raw peas and beans

available. All these raw materials feature certain ANFs which limit the incorporation of these raw materials in pig and poultry rations. Fermentation with specific bacteria and enzymes ensures that these (inexpensive) raw materials are enhanced and can be incorporated into pig and poultry feed in larger quantities. This makes fermentation a significant element contributing to a more efficient and healthier production of animal protein.”

Scrofa+: “Are these methods any different from soy fermentation?”

Dr. Scholten: “Not at all, the methods are nearly identical. The fermentation unit can be used for several raw materials. This makes it especially interesting for companies as well: depending on the raw material costs, it is possible to switch to a different raw material. We are already in contact with interested companies which intend to use our concept to enhance raw materials and to incorporate them into their (mixed) feeds or to dry them for export.”

Scrofa+: “What do those methods look like?”

Dr. Scholten: “Exactly like a normal fermentation unit. What’s needed is hot water,

a dosing unit for bacteria and a dosing unit for enzymes. The combination of ideal temperatures, bacteria and enzymes is Dr. FERM’s company secret.”

Scrofa+: “What about the cost factor? Is it profitable for pig farmers?”

Dr. Scholten: “Roasted soy beans are mostly used in feed for young animals. The larger the pig husbandry operation, the greater the operators’ desire to supply piglets with self-produced feed. For these companies, it is rewarding to ferment raw soy beans themselves and to incorporate fermented soy beans (or peas, or beans) into the rations for sows and finishers. Why is that? The raw material is enhanced through fermentation. This means more energy, improved digestion and formation of valuable amino acids and lactic acid as well as a degradation of detrimental ANFs.

The trend in animal husbandry is going towards increased efficiency, elevated production, reduction of medicines and additives (e.g. ZnO) as well as reductions in liquid manure and the soil contaminati-

Reduction of P and N

on caused by its spreading. Fermentation has positive effects on all these issues.

The issue of soil contamination should be of particular interest to your German readers for the following reason: regular feed must be supplemented with extra phosphor. This increases the phosphor content in liquid manure and causes problems when spread on fields. The phosphor in fermented feed is absorbed very well by animals and therefore does not end up in the liquid manure. This solves many problems and even saves costs, since phosphor supplements are no longer needed.”

Scrofa+: “What would you say to pig farmers who are unsure about whether or not this method is advisable for their operation?”

Dr. Scholten: “In the Netherlands and in Germany, fermentation has been used in various pig farming operations since 2013. It is often done to cereals, but there is also a shift here towards using ‘co-products’ such as wheat bran, rape-seed meal, sunflower flour and beet pulp, meaning more cost-efficient raw

Improved health, reduced feed requirements

materials which are enhanced by means of fermentation (improved digestion). On the pig farms which I visit regularly, a total of 8,000 tonnes of liquid ferment are produced fully automatically each week. The fermentation process is reliable and secure, and the results in sows and piglets are impressive. For example, sows can access much more energy from fermented raw materials, which results in them needing 5-8% less feed while still maintaining an excellent physical condition. This is remarkable, since it means cost savings of 50,000 euros per 1,000 sows (including piglets).

The fermentation of raw materials like soy beans, peas or beans is a great success. There is global interest, and soon the first companies will use our concept. Its main benefits are independence from multi-national companies, consistent and improved quality compared to roasting or extrusion, lowered costs and positive impacts on animal digestion and gastrointestinal health. What more could a pig farmer ask for?”

Scrofa+: “Thank you very much for this interview!”



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Porlaso

OptiMum for suckling sows

Precise feeding of small, needs-based portions

Precise, regular feed supply as well as the provision of small, fresh feed quantities is of great importance for suckling sows to maintain their good physical condition.

There is a new system which enables the perfect adaptation of sow feeding to these requirements: WEDA OptiMum. This innovation is a dosing system for the farrowing house, equipped with a ro-

Feeding adapted to the sow's needs

tary valve. It facilitates precise, regular feed provision and thus considers the feed requirements of individual sows. The result is a sustainable balance of animal welfare, profit and efficient work.

The OptiMum dosing system is completely controlled by the feeding computer Excellent 4PX. In the mornings, it dispenses a small feed portion of ca. 115 g at each doser at a preset time. When the sow gets hungry, it stands up and eats everything in the trough. Once it hits the integrated pendular sensor underneath the outlet pipe while searching for more

feed, the sensor reports the sow's additional feed requirement to the feeding computer. If the sow has allotted feed left according to the programmed feed curve, the system dispenses another portion of feed. If there is now more feed allotted to the sow, the trough remains empty.

As with all WEDA feeding systems controlled via the proprietary WEDA software Excellent 4PX, the OptiMum system can also be remotely controlled via W-Mobile using a smartphone. This facilitates for example increasing or reducing the sows' feed quantities via W-Mo-

Control via computer and smartphone

bile or alternatively at the feeding computer itself as required.

To provide house staff with an improved overview of the house, it is possible to install the optional WEDA Smart.Light at the doser, which indicates the status of the respective doser.

In the OptiMum dosing system, the pendular sensor is installed beneath the outlet pipe since this



Smart.Light: indicates the current feed intake status of the sow and is controlled via the 4PX.



WEDA-OptiMum with optional funnel for improved cleaning



Any existing dry feeding system can easily be equipped and retrofitted with the OptiMum system: it is simply installed below the volume doser and regulates feed dosing according to the sow's individual requirements from there.

is where, according to experience, sows will most frequently search for additional feed. With separately installed sensors, sows often do not comprehend the sensor's function and

cycle. This means that as the piglets grow, the feeding frequency is increased.



Find out more at www.weda.de or via the QR code

Considers piglets' growth cycle

therefore cannot request additional feed. The result is a significantly reduced feed intake.

With the OptiMum system, feeding can be adjusted to the piglets' growth

WEDA OptiMum advantages

- Precise feeding of small, needs-based portions
- Increased feed intake rates & improved sow condition
- Increased milk production to promote piglet growth
- Simple retrofitting of existing dry feeding installations
- Sensor-controlled feeding
- Positioning of the pendular sensor below the outlet pipe factors in the sows' natural foraging behaviour
- Any number of feed blocks
- Possibility to feed sows according to a feed curve
- Reporting function
- Remote control via smartphone (W-Mobile)
- No electronics installed in the house

Ahead by a nose.

Employees (m/f/d) wanted:

ERP system administrator
**Electrician/
electronics engineer**

Further jobs available on our job page



We care about pigs

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www.weda.de/jobangebote

Affordable and universal-use!

The new WEDA-WIP pen is the perfect solution for cost-conscious pig farmers.

WEDA has developed a new, affordable breeding stall with rocker functionality. "Our new WIP pen was developed for gestation houses," said Ralf Meyer, Development Manager at WEDA. "However, the WIP pen can also be used in the service area with no issues. The sow is safe in it and other animals cannot jump in behind it. Another advantage of the pen is its gate: it provides sufficient access to the sow to facilitate the insemination procedure.

This is how the pen works: The rocker is open as the sow enters the pen and moves towards the trough. Before the trough, there is a gate. The sow has to push said gate up with its head to reach the trough and close the pen gate in the process. The trough cover was designed to be tilted slightly towards the front so that

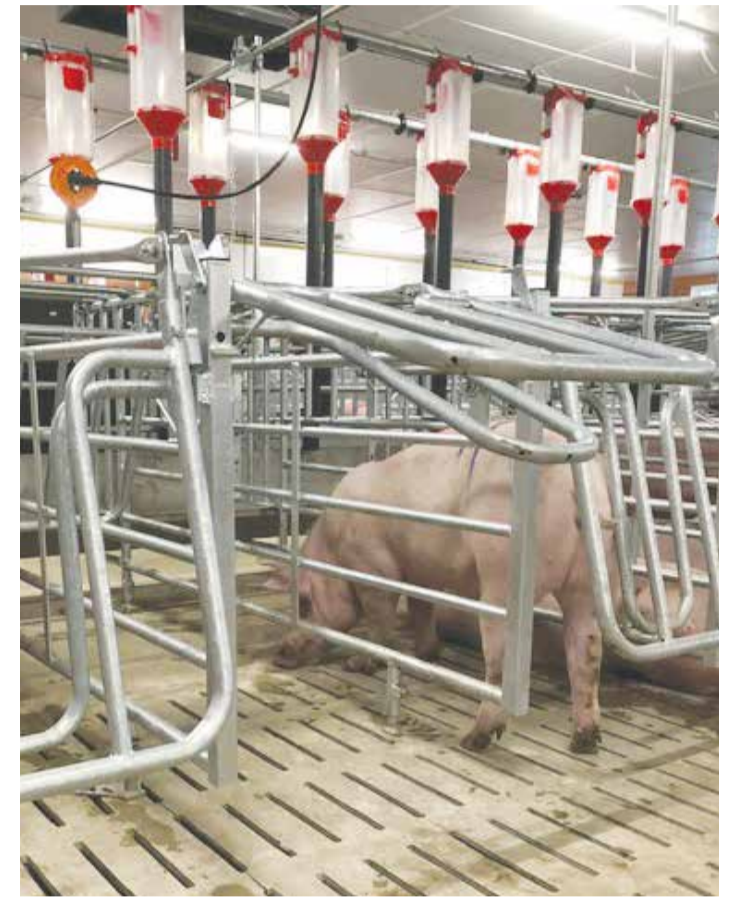
it is easier for the sow to trigger the closing mechanism.

In the pen, the sow is now safe from other sows following behind it and can take its feed in calmly. Once the feed intake is completed, the sow moves backwards out of the pen, using its rear to open the gate via the integrated unlocking mechanism.

The compelling aspects of the WIP pen are its durable construction and its simple, low-wear mechanics. The reduced number of pipes at the rear of the pen as well as the opening in the gate facilitate easy access to the sow for house staff.



The small number of pipes at the rear of the pen ensures easy access to the gilt. Therefore, the pen is also excellently suited for service houses.



To unlock the access gate after feeding, the gilt simply pushes its rear against the opening mechanism in the access gate.

We usually use this spot in Scrofa+ to report hilarious stories from the odd world of pigs. In this edition, however, we have decided to mix things up a bit and went on a search for jokes and puns on the topic of pigs. Enjoy your read!

While on a mushroom foray, a man observes two hunters pulling a slain boar to their car with much exertion. After a while, he laughs out and says to them: "No wonder you're having a hard time. You're pulling against the bristles."

The two hunters thank him for the good advice and proceed to pull in the direction of the bristles. After a few minutes, one hunter says to the other: "So – it sure is easier now, but now we keep moving away from the car!"

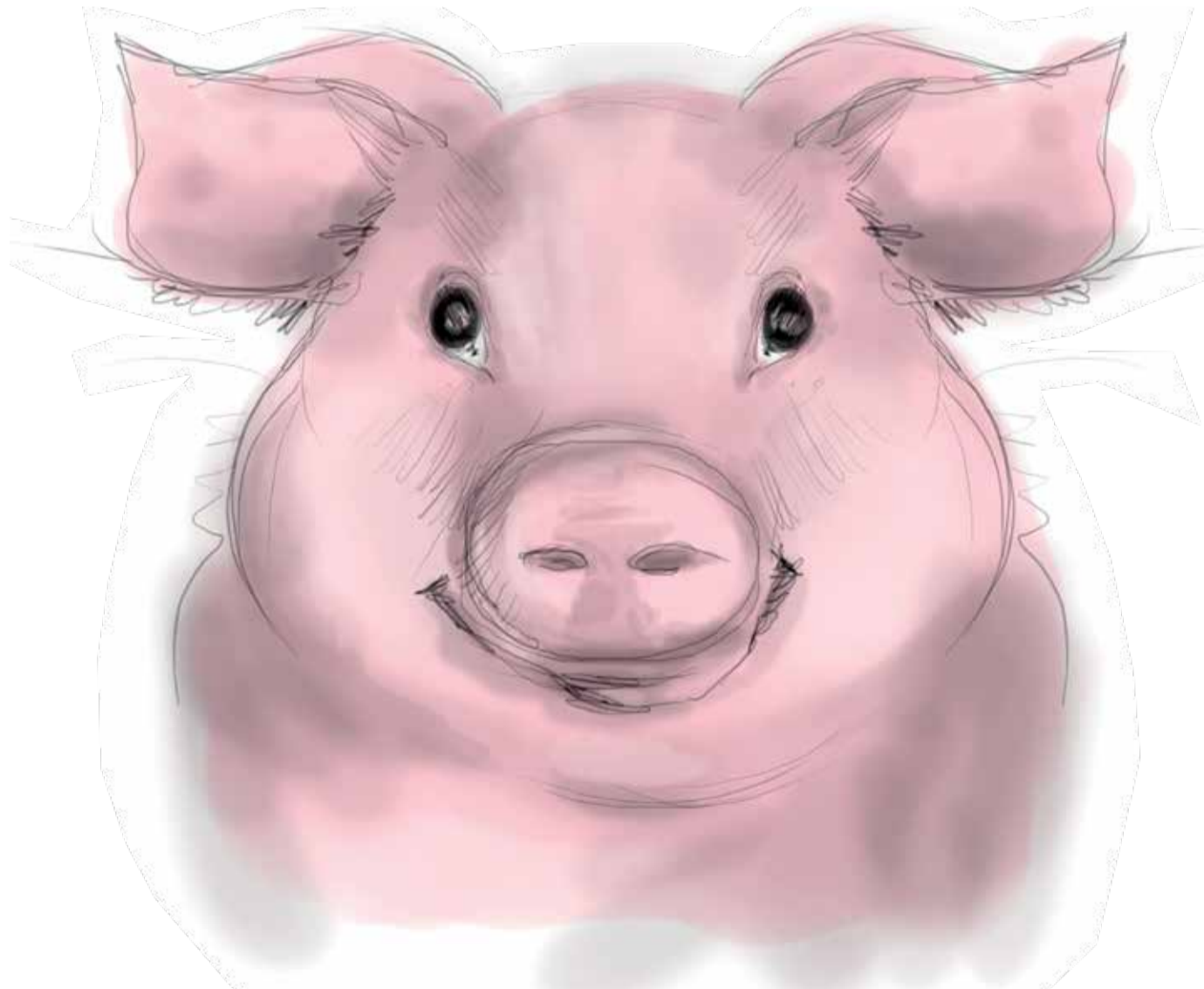
A pig walks by an outlet, looks at the two holes and goes: "Poor thing, they walked you in!"

A professor is sitting in the cafeteria, eating his meal. A student sits down across from him without asking. The professor, a bit annoyed, goes: "Tell me, since when have eagles and pigs been eating at the same table?" The student replies: "Okay, I'll just keep flying then."

A man walks into a pet shop and asks: "How much for the miniature pig over there?" "150 euros," says the saleswoman. "How about half?" says the man. The saleswoman replies: "I'm sorry, but we only sell whole miniature pigs."

Laughter is healthy

Jokes and puns surrounding pigs



"Freddy, you're a real piglet," scolds the mother. "You do know what a piglet is, right?" "Sure," goes Freddy. "That's the baby of a pig!"

A man goes to the watchmaker with his miniature pig. The watchmaker asks: "Can I help you?" "Yes, my pig stops every five minutes."

A city kid comes running into a farm house: "No wonder the sow's so huge," he screams, "there's a bunch of piglets around inflating its belly all the time!"

After a bitter argument, a married couple is driving across the countryside, mile after mile, in silence. Finally, they arrive at a farm where several pigs are rolling around in the mud. "Your folks?," the husband scoffs. "As a matter of fact, yes," the wife replies. "In-laws."

You are driving in your car, keeping a constant speed. To your left, there's a slope. To your right, there's a giant fire truck keeping pace with you. In front of you, there's a galloping pig, which is clearly larger than your car, and you cannot pass. Behind you, there's a helicopter in pursuit on ground level. The pig and the helicopter are matching your pace exactly. What do you do to escape the situation without harm?

Get off the merry-go-round and stop drinking so much mulled wine!

Chicken and Pig plan to open up a diner. "And who's going to deliver what exactly?," goes Pig. Chicken replies: "Well, I'll deliver the eggs and you can deliver the bacon..."

Vegetarians are cruel ... Pigs can at least run away, but salad?!