Insights on Ingredient and Nutrient Restrictions

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Nutritional Specifications

- Nutritional specifications are guidelines. The are defined carefully, reviewed occasionally, and generally quite strictly followed by feed formulators to ensure consistency of nutritional quality of feeds
- Nutrient restrictions are "practical" values taking into account :
 - Requirements of the animal
 - Production objectives
 - Ex: Minimizing cost of formula while obtaining maximum performance
 - Uncertainties
 - Ex: Uncertainties around estimate of nutritional composition, nutritional requirements or potential losses of nutrients requiring use of certain safety margin
- Requires/ hinges on reliable characterization of composition of ingredients
- Interdependence of nutritional specifications is not always well handled by least-cost feed formulation program
 - Important role of nutritionist and feed formulator to review and make rational adjustments

Least Cost Feed Formulation = Linear Programming

Program solving a series of linear (additive) equations to achieve a certain objective (i.e. minimize cost)

Solving dozens of independent equations until all equations are "true"

No real linkage / feedback loop between equations

Some nutritional specifications are interrelated but the program doesn't know this.

Digestible Lysine content >= 2.4%	
Digestible Methionine content >= 0.7%	
Digestible TSAA content > = 1.1%	
A-Linolenic Acid Content > = 1.0%	
Total n-3 fatty acid content > = 1.0%	
EPA content >= 0.2%	
DHA content >= 0.4%	
EPA+DHA Content >= 0.6%	
Total Phosphorus content	
Digestible Phosphorus content	

Ingredient Restrictions

- Generally driven by practical considerations and "gaps" in knowledge
- Considerations:
 - Effect on processing (handling limitations, effect on pellet quality, etc.)
 - Chemical and/or nutritional characteristics not easily or not adequately addressed through the current nutritional specifications
 - Logistical, risk management and market issues (limited availability, contamination, variability, final product characteristics, customer concerns, export regulations, etc.)
- In general, the more we characterize the animals and the ingredients, the less important the ingredient specifications. However, some logistical considerations still always play a role