

## **Position Statement:**

### **Industry-Led Initiative to Eliminate Porcine By-Product(s) in Swine Feed Rations**

Scope: All swine feeds, feed ingredients, and on-farm applications.

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## **Purpose**

The purpose of this document is to formally notify all Canadian Pork Excellence (CPE) Certified swine producers in Alberta of an industry-driven initiative to maintain a porcine by-product free production environment. This position strictly prohibits the inclusion of porcine-derived ingredients within our production systems. This measure is a response to critical gaps in source controls, traceability, and process validation that currently fall short of our industry biosecurity and swine disease risk-management standards.

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## **Rationale**

To safeguard the health of the provincial herd while ensuring the continuity of market obligations and access, Alberta Pork has identified the use of porcine by-products as a high-risk vector for pathogen transmission.

The industry's commitment to this prohibition is based on:

- **Biosecurity Integrity:** reducing the potential for intra-species disease recycling.
- **Disease Mitigation:** Strengthening defenses against production diseases like Porcine Reproductive and Respiratory Syndrome (PRRS) as well as notifiable and/or reportable diseases including all Foreign Animal Diseases (FAD) such as Porcine Epidemic Diarrhea Virus (PEDv), African Swine Fever (ASF), and Foot and Mouth Disease (FMD).
- **Traceability Assurance:** Eliminating vulnerabilities in the feed supply chain where source validation cannot be guaranteed.

## Implementation & Compliance

Implementation and Compliance would be addressed through the Canada Pork Excellence (CPE) Program.

- All producers, feed mills, and nutritionists operating within the province are expected to align their procurement and formulation protocols with this new industry standard.
- Implementation of an extra auditing question for section 3.2 Rations use on farm and feed additives:

*This PID site and/or CPE on-farm feed mill has not manufactured feed containing porcine by products for the last 12 months or since a clean-up was completed and records supporting these conditions are available to auditors upon request*

- Suppliers must provide a letter of guarantee certifying that ingredients are free from porcine-derived materials.
- Compliance will be achieved through the routine CPE program validations and third-party audits.
- **Please note:** Under this proposed program the mill can still have and use porcine by products for use in rations for other species.

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**This initiative reflects the collective proactive stance of Alberta's pork industry to prioritize long-term sustainability and to safeguard the health of the provincial herd.**

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## **Porcine by Product Feed Restriction - Industry Driven Initiative Background**

Porcine plasma, a porcine by-product, is derived from porcine blood collected at slaughter establishments and subsequently processed for use in feed. While industry literature suggests that certain commercial manufacturing processes can reduce viral risk, **risk acceptability is dependent on strict control of sourcing, processing parameters, verification, and post-processing handling.**

Following internal review, we have determined that **the information available to us does not provide sufficient, verifiable evidence that all porcine plasma products available to our supply chain consistently meet our required risk-mitigation thresholds.**

Blood can contain viruses when animals are viremic. Because of this, porcine plasma was historically scrutinized as a potential vehicle for transmitting diseases such as:

- African swine fever (ASF)
- PEDV
- PRRSV
- Other enveloped swine viruses

Multiple studies show that spray-drying reduces viral infectivity by **5–11 log units**, which is more than sufficient to inactivate ASFV and PEDV.

- Outlet temperatures of **70–80 °C**
- Rapid moisture reduction
- Protein denaturation
- Follow-up storage time

Together, these create strong viral inactivation.

Proper post-drying storage ( $\geq 14$  days at room temperature) further inactivates any residual virus. Even in *worst-case studies where ASFV was deliberately added*, infectious virus was eliminated after storage

### **Risk Considerations**

While published literature indicates that certain commercial processing systems may reduce viral risk in porcine plasma, **risk acceptability is conditional on consistent and verifiable control across the entire supply chain.** Following review, the following limitations were identified:

### **1. Source Assurance**

- Limited ability to independently verify health status and geographic exposure of animals at the time of blood collection
- Potential for inclusion of blood from animals in pre-clinical or undetected infection stages
- Reliance on upstream controls not directly auditable by our organization

### **2. Process Validation and Verification**

- Inability to review facility-specific and batch-specific validation data across all potential suppliers
- Variability in processing parameters and post-processing storage conditions
- Dependence on generalized or literature-based validation rather than product-specific evidence

### **3. Traceability and Auditability**

- Insufficient transparency to reliably trace product from source premises through processing to final feed inclusion
- Limited access to continuous verification, audit results, and change-management notifications tied to suppliers' operational controls

### **4. Consequence Severity**

- Even low-probability transmission events are considered unacceptable given the high consequences associated with FAD, reportable or notifiable disease introduction, including movement controls, depopulation risk, and loss of market access