

## Production costs reach four-year high with finishers particularly affected

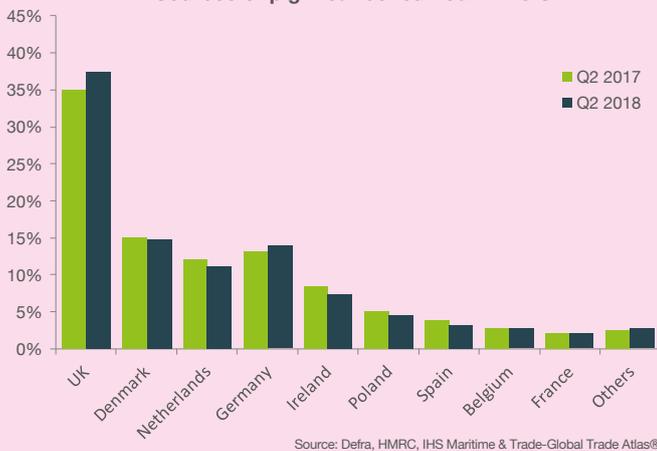
The latest estimates from AHDB indicate that total pig production costs for Q2 2018 were the highest since early 2014. At an average 150p/kg, costs were only marginally below the average pig price (EU-spec APP) during the quarter, of 151p/kg. The change in production costs between Q1 and Q2 has been largely influenced by rising feed costs. Feed price increases have been particularly influential, although poorer physical performance in some areas has also had an impact.

The estimated cost of producing a weaned piglet averaged £34/head for Q2 this year, the highest since mid-2015.

However, with 7 kg weaner prices averaging £37.50/head across the same period, piglet producers have so far maintained a larger margin than farrow-to-finish operations, of over £3/head.

In the second quarter of 2018, AHDB estimates indicate the average cost of raising a pig from 7 kg to finished weight was around £89/head. With piglet prices included, the total cost to finishers in the quarter was around £127. On a per head basis, the finished pig price during the quarter was £125, so, on a full cost basis, finishers taking pigs from 7 kg were on average making a loss of £2/head during the quarter.

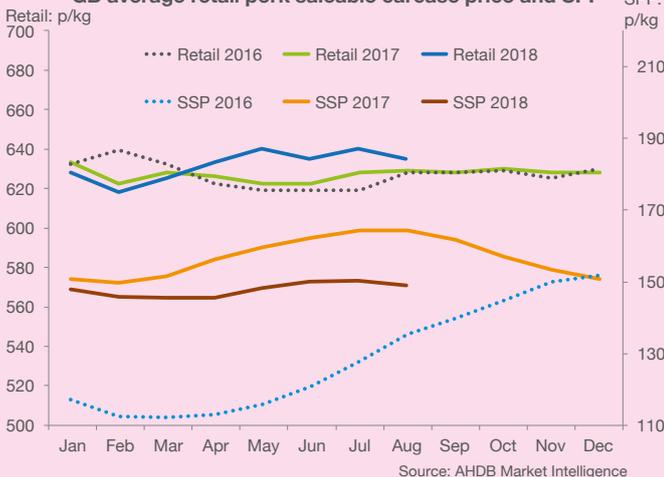
Sources of pig meat consumed in the UK



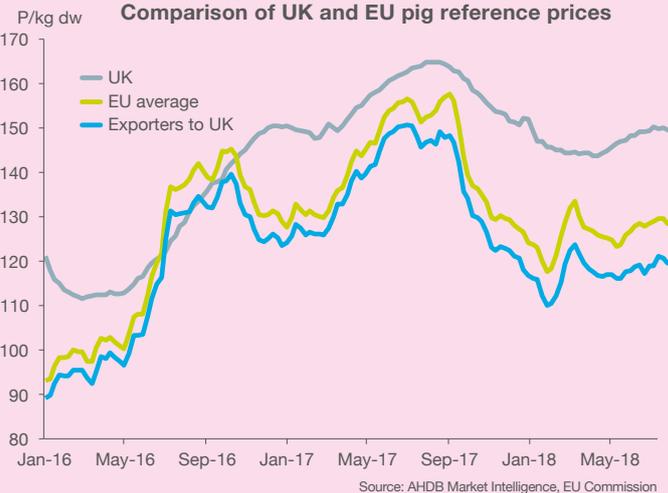
UK weekly clean pig slaughtering



GB average retail pork saleable carcass price and SPP



Comparison of UK and EU pig reference prices



## Antibiotic Reduction Roadshows



ForFarmers and AHDB kick off November with a series of antibiotic roadshows to help producers focus on practical steps to achieve the reduction targets.

All producers are invited to attend the 'Putting together the puzzle' meetings which will bring pig businesses together from across the UK. The aim is to look at how industry has responded to the challenge of reducing antibiotic use and consider next steps.

AHDB and BQP will talk about water quality, in-water medication and share a case study on the practical approach. Colleagues from the NPA will update on the industry response and what's next.

ForFarmers will explain the role nutritional solutions play in pig health and Dr Mandy Nevel, AHDB's Senior Veterinary Manager, will share some of the management, biosecurity and vaccination techniques which can be applied to reduce reliance on antibiotics.

AHDB's Knowledge Exchange Managers will summarise key take-home messages and how producers can collaborate or work more closely with key stakeholders.

### Dates

**5 November** – Newbury Rugby Club, Monks Lane, Newbury RG14 7RW

**6 November** – Diss Rugby Club, Mackenders, Bellrope Lane, Roydon, Diss IP22 5RG

**21 November** – Wetherby Racecourse, York Road, Wetherby LS22 5EJ

**26 November** – Exeter Racecourse, Kennford, Exeter EX6 7XS

**All meetings are 3pm–6pm and close with a meal.**

For more information or to book, contact Naiya Khatri  
T: 01904 771212 E: [naiya.khatri@ahdb.org.uk](mailto:naiya.khatri@ahdb.org.uk)

## Preparing for change

As businesses are encouraged to look at their Brexit contingency plans, a new AHDB report has revealed eight key factors that are the hallmarks of high-performing farm businesses.

Despite continued uncertainty around the detail of Brexit, there are steps farmers can take now to make their businesses fit for the future. AHDB commissioned the report following requests from farmers and growers to help focus their efforts.

In its latest Horizon report – Preparing for change: The characteristics of top-performing farms – AHDB presents new analysis of the Farm Business Survey (FBS), breaking down the variations between the best performing farms and other farm businesses.

The project concluded that eight key factors differentiate the top-performing farms.

The report looks at each of the eight factors in turn before offering suggestions on practical actions farmers and growers can take to optimise performance in each area. Download the report and other resources at [ahdb.org.uk/brexit](http://ahdb.org.uk/brexit)



## Water sampling video

We're all aware that good-quality, hygienic water is a key component of pig health, welfare and productivity. But how can you judge the quality without checking it?

Sampling non-mains water and sending it for analysis is the only accurate way to determine water quality and bacterial contamination; it is also a requirement of the Red Tractor Assurance scheme.

We have previously highlighted two factsheets that detail the steps you should take to collect a water sample for analysis. We have now produced a video to complement these factsheets, which allows you to simply watch the process, step-by-step.

You can find the video on our website at: [bit.ly/2NNXVbB](http://bit.ly/2NNXVbB)

## New training dates available

Sam Bradley, who headed up AHDB's skills development work, is now on maternity leave. While Sam is away, Emily Boyce will be looking after our skills and training activity.



You can reach Emily, via:  
T: 07776 594790 E: [emily.boyce@ahdb.org.uk](mailto:emily.boyce@ahdb.org.uk)

### Stockman Development courses

These courses are available in three locations – Bury St Edmunds, Grayingham and Kidderminster, and will cover:

- Gilt Management
- Service and Dry Sow Management
- AI & Breeding
- Farrowing Management
- Weaner Management
- Finisher Management
- Safe Use of Vet Med

### Stockman Pro courses

These courses cover the topics below and are available in Bury St Edmunds and York:

- Breeding Herd – Gilt Management
- Breeding Herd – Service & Dry Sow Management
- Farrowing Management
- Weaner Management
- Finisher Management
- Welfare & Euthanasia

To book places on these courses, please complete one of our online booking forms or contact Naiya Khatri T: 01904 771212 E: [naiya.khatri@ahdb.org.uk](mailto:naiya.khatri@ahdb.org.uk)

Courses start in November

## Super sausage exports

Sausages remain an important export for the UK. In 2017, exports were worth £18.2 million. The popularity of the British banger has been evident in 2018, with volume of sausage exports January to July increasing by 28% to 4,700 tonnes. EU member states account for three-quarters of the total, while shipments to third-countries were up nearly threefold in the same period.

With a big ex-pat community, Hong Kong has become a popular destination for British sausages. With the vast tourist trade fuelling demand in the hospitality and restaurant sector, unsurprisingly this country has seen some of the most impressive growth, with shipments up nearly 60% year-on-year by the end of July.

Closer to home, exports to the EU were also higher on the year, with export up by 8%. With only seven months down in 2018, the value added to the industry by sausage exports is £17.9 million, which nearly matches last year's total already!



## Love Pork partners with international food bloggers

The Love Pork midweek meal campaign launched on the 17 September; with a TV led campaign, supported by PR, social media, advertising and point of sale activity in retailers. As part of this, Love Pork has collaborated with a number of popular food bloggers for consumer, midweek meal inspiration.

### Global cuisine inspiration

Pork is so popular across the globe – from Japanese Tonkatsu to Brazilian Feijoada. Many countries have discovered the versatility of pork. The UK however, have yet to realise its full potential with nearly half of consumers only knowing one way to cook pork, roasting being the most popular. There is a whole world of dishes yet to taste.

On the search for global cuisine inspiration, Love Pork have collaborated with a number of food bloggers. These influencers share delicious pork recipes, using quick-to-cook pork medallions and steaks, to inspire consumers to try them for a midweek meal – when there is often less time to cook due to work, chores and family commitments.

### Dumpling Sisters and Taming Twins

Dumpling Sisters, Amy and Julie Zhang, aim to champion and demystify Chinese food. They blog to share their passion and delicious recipes and have produced a recipe book too.

Taming Twins, Sarah Barnes, is the mother of twins and blogs about many things, but particularly food, sharing tasty recipes created with the family in mind.



Love Pork filmed the Cantonese Dumpling Sisters – who regularly cook pork-based Chinese meals – showing Taming Twins Sarah how to prepare a delicious Speedy Stir-fry Pork Noodles recipe using pork medallions, so that she, along with the video's viewers, can add it to the midweek meal repertoire when cooking for the family. Check it out [lovepork.co.uk/discover](http://lovepork.co.uk/discover)

### Hari Ghotra and A Mummy Too

Hari Ghotra loves cooking Indian food and researches it extensively. She previously worked for a chain of restaurants that owns one of the first ever Indian restaurants to be awarded a Michelin star.

A Mummy Too, Emily Leary, has a passion for her family, food and photography and runs a successful food and lifestyle blog containing many delicious recipes.

Love Pork filmed Hari teaching Emily, along with the viewers, how to create a quick Kerala Pandi – a South Indian coconut curry using pork loin steaks.



### LovePork.co.uk

The influencers will share the videos, recipes and other content on their blogs and social media channels, and content will also feature on the Love Pork website [lovepork.co.uk](http://lovepork.co.uk)

Visit the website to watch the videos and try the recipes – or visit the Love Pork Facebook, Twitter or Instagram social media channels to get involved in the discussion.