

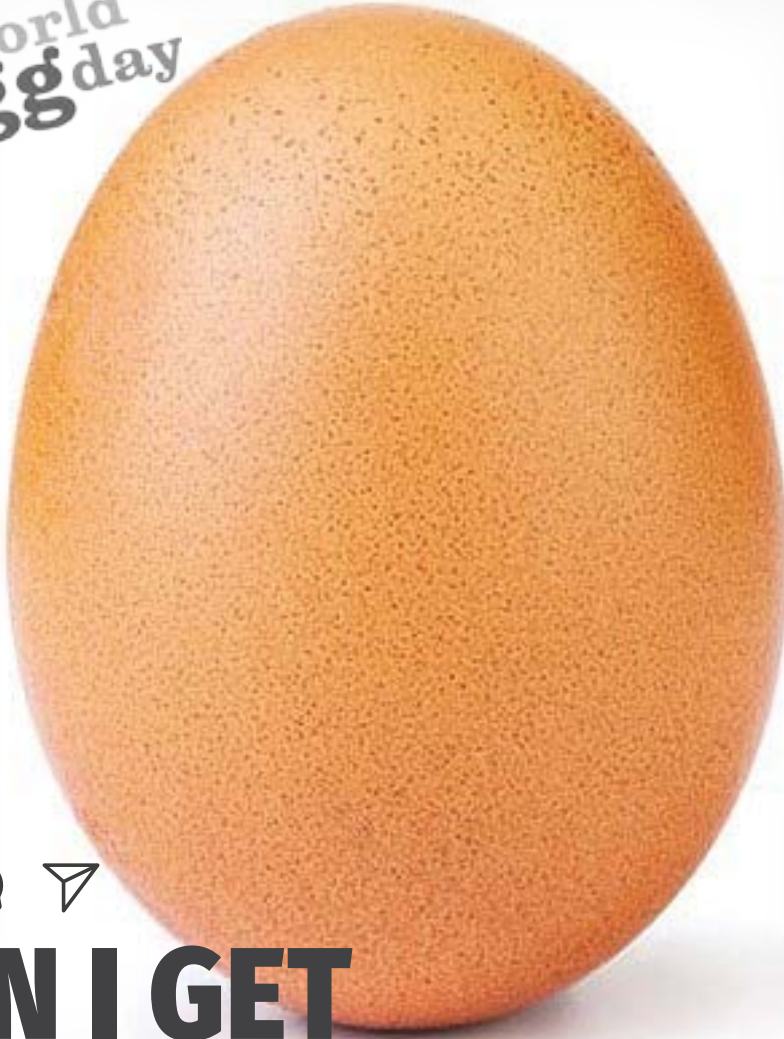
NOVUS®

Animal · Feed

Nutrition · Health

# INSIGHTS

Volume 2 Q4 2021



## CAN I GET MORE LIKES?



World Record Egg



55,461,786 likes



### Did you know?

This egg holds the most liked picture record on Instagram beating the previous record held by Kylie Jenner.

### FEATURED ARTICLE **Why The Chicken Comes Before The Egg**

By Matthew Bekker

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### Eggciting Recipes

Featuring recipes from the Novus Family

COOK WITH US ▶

### How EGGS Feed the World

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### Eggspedition From Hen to your Kitchen

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### TOOLS OF THE TRADE **Novus eGss** Layer Management System

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# FEEDING IMPACTS SHELL QUALITY, BIRD QUALITY

## Why the Chicken Comes Before the Egg?

The humble hen's egg is widely regarded as a superfood, containing essential vitamins, minerals and the ideal profile of protein-building amino acids. To manage demand for this ever-popular resource, producers, over several centuries, have chosen the healthiest, most robust birds to breed the next generation of laying hens. Increasingly superior genetics have allowed hens to lay more eggs, for longer, every production cycle. The original jungle hen may have produced up to 60 eggs per year, where now the target for modern genetics houses is a hen that can deliver 360 eggs per year. Add to this the fact that in just the last couple of decades we have seen the ability of high producing hens to produce good quality shells during the first cycle increase from 65 weeks of age to up to 100 weeks of age in ideal circumstances. Unfortunately, the potential of these super layers - these Ferraris of the layer world - is often not realized in the field.



Matthew Bekker  
Technical Services Manager  
Novus International, Oceania

Modern layer genetic strains can effectively be programmed based on market preferences. We can define heavy, light, brown or white, pigment-efficient hens able to produce brown eggs with bright orange yolks or light white hens producing a reliably moderate sized white egg with a pale yolk. Within a few short generations we can further define the body size and efficiency, and birds are being chosen for their ability to readily socialize as they are taken from cages and placed in large outdoor groups as free-range production becomes a market-driven requirement.

It all starts with the pullet - and maybe it starts before that. In studies conducted by Novus in breeding hens, the potential to alter progeny phenotype through dietary manipulation of their parent hen diet has proven most interesting. Epigenetics effectively prepares progeny for the environment they can expect to enter by changing the frequency of DNA expression. The DNA itself remains unchanged. In these studies, regardless of subsequent dietary manipulation, the progeny of breeding hens fed specific rates and sources of trace minerals were better prepared for a moderate and measured response to a modern diet, environment and challenges. These chicks, which were fed Novus's MINTREX® bis-chelated trace minerals had a reduced prevalence of DNA-coded inflammatory responders, which can result in inflammatory cascades, negatively affecting gut barrier function and immune competency. On the flipside, progeny from the hens fed the improved diet had improved gut barrier function, tight junction integrity and immunity. A great start for a young hen.

The next step is addressing the period of pullet development from hatch to around 18 weeks of age when they reach point of lay. This stage will have a profound effect on the working life of the laying hen. A pullet's skeletal integrity, gastrointestinal tract development, immune



system maturation and overall uniformity in this critical phase will set up the young bird for the following 60 weeks and beyond. Her skeleton will become the bank from which calcium will be both withdrawn and replenished over a 24-hour period. Each hen produces a daily eggshell containing 95% calcium and this must be drawn from the circulating blood and replenished. The gastrointestinal tract should be fit, lean and of great integrity, absorbing the maximum amount of nutrients while ensuring the constitution of the epithelial cells and their interstitial junctions. But of these probably the most important element is uniformity within a group of pullets at placement. Feed formulators are very good at their job, however if they are given several thousand hens that have extremes at both light and heavy ends of the liveweight spectrum then they cannot meet the requirements of every bird. Considering the short period and low volume of feed required, it's here that dietary management can deliver the greatest lifetime return on investment. A lot of the failure seen in laying flocks is a result of a lifetime of over or underfeeding due to poor uniformity.

The genetics that create the modern laying hen are on full show as the hen hits peak lay at around 28 weeks of age. The number and quality of eggs laid in the peak lay period is incredible. It's amazing how resilient the birds at this peak age can be, regardless of sub-optimal diet and environment. This is why many producers are lulled into false confidence during this reliably fruitful period of production. What needs to be kept in mind during this period is the bank in the bird's body is being robbed. The bank of skeletal calcium, the bank of liver health and immune integrity. The banks begin to run dry as the birds pass peak production and this is where any gaps in nutrition become apparent. By the time production losses occur, the hen is many weeks into a decline.

Looking at the formation of the egg, it becomes apparent where the bird uses each individual feed component.

**STOP  
THE  
CRACKS  
IN YOUR  
PROFIT**

#SELLMORE WITH  
**MINTREX**  
BIS-CHELATED TRACE MINERALS

[www.novusint.com/EGGQUALITY](http://www.novusint.com/EGGQUALITY)

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The mature yolk is released from the embryo at ovulation and captured by the infundibulum. Over the next 20 minutes, the perivitelline membrane is formed around the yolk and the nearly invisible anchors known as chalazae are formed. Good quality protein from balanced amino acids must then be available in the magnum as egg white protein is laid down. Membrane development is conducted in the isthmus over the course of an hour. The microscopic collagenous fibre network that makes up the inner and outer eggshell membrane requires copper-activated enzymes to cross link collagen and elastin.

The next five hours in the tubular shell gland introduce electrolyte-rich water into the egg white and mamillary cores to the outer membrane, which provide the points of attachment for the hard-crystalline structure of the eggshell. This mamillary layer consists of evenly spaced points with a neat global arrangement. Manganese now comes into play as it is a partner in quality formation of these nucleation sites. The egg finishes formation over 14 hours in the shell gland pouch. The immediate environment of the gland becomes flooded with calcium, precipitated from storage in the bone and drawn from the circulating blood. Here, pure crystals of calcium carbonate that require the

zinc enzyme carbonic anhydrase to trigger the essential bicarbonate, lay down the structure termed the palisade layer. It is this layer that's cracked to expose the egg for cooking.

This process shows that nutrition is not only critical to be met on average, but that specific dietary components must be available at the right rates and at the right times to ensure correct formation of the egg.

So, what is it that causes the Inevitable decline in both production and egg quality? As the bird ages past 55 weeks, how can producers maintain those birds? What is fed too much of and what "noise" needs to be taken away from the diet to ensure the bird can run comfortably on the lowest level of maintenance?

Consider the elements in the diet that are required and should be supplied at a rate that is 'just enough' and at the right time. The amount of calcium a hen can place in the eggshell is finite, therefore, as eggs become larger (which is common as hens age), there is only the same amount of calcium available to form the calcium carbonate crystals across a larger surface area. This results in thinner, less resilient shells. Calcium feeding, taking into account the ratio of fine to coarse particles,



solubility, purity and ratio to phosphorous, is an example of the balancing act required when formulating macro ingredients. If this formulation is incorrect it can create a profound effect on bird health and eggshell quality, but for the same reason, producers can't ignore the essential micro ingredients such as vitamin D, and trace minerals such as zinc, copper and manganese. Every one of these additives can be added at rates too high for the bird and can actually interrupt the absorption of other nutrients. A relevant example is multiple Novus studies, which show that using more highly bioavailable forms of trace mineral (MINTREX® bis-chelated trace minerals) allows their use at almost half the breed guideline recommended rate of inorganic salts. This reduction and replacement results in greater performance, proving further that more is certainly not better for these hens.

So, when considering elements to address when supporting prolific laying hen producers should include the areas of breeding hen diet management, putting the pullet development phase under the microscope, 'managing the bank' in high performing peak lay period, and ensuring hens in decline have access to everything they need without over-formulation of either macro or micro ingredients.

And when we consider everything that has to be 'just right' for the formation and persistence of egg production in the argument about which came first here is no question, the chicken definitely comes before the egg.

*References available upon request.*

**Knowledge**  
webinar

**NOVUS**

**THE ROAD TO SUSTAINABLE ANIMAL PRODUCTION WEBINAR SERIES**

**WEBINAR 2**

**Free-Range Egg Production for Sustainable Hen Housing**

Thursday 21<sup>st</sup> October 2021 | 13.00-14.30 [GMT+7]

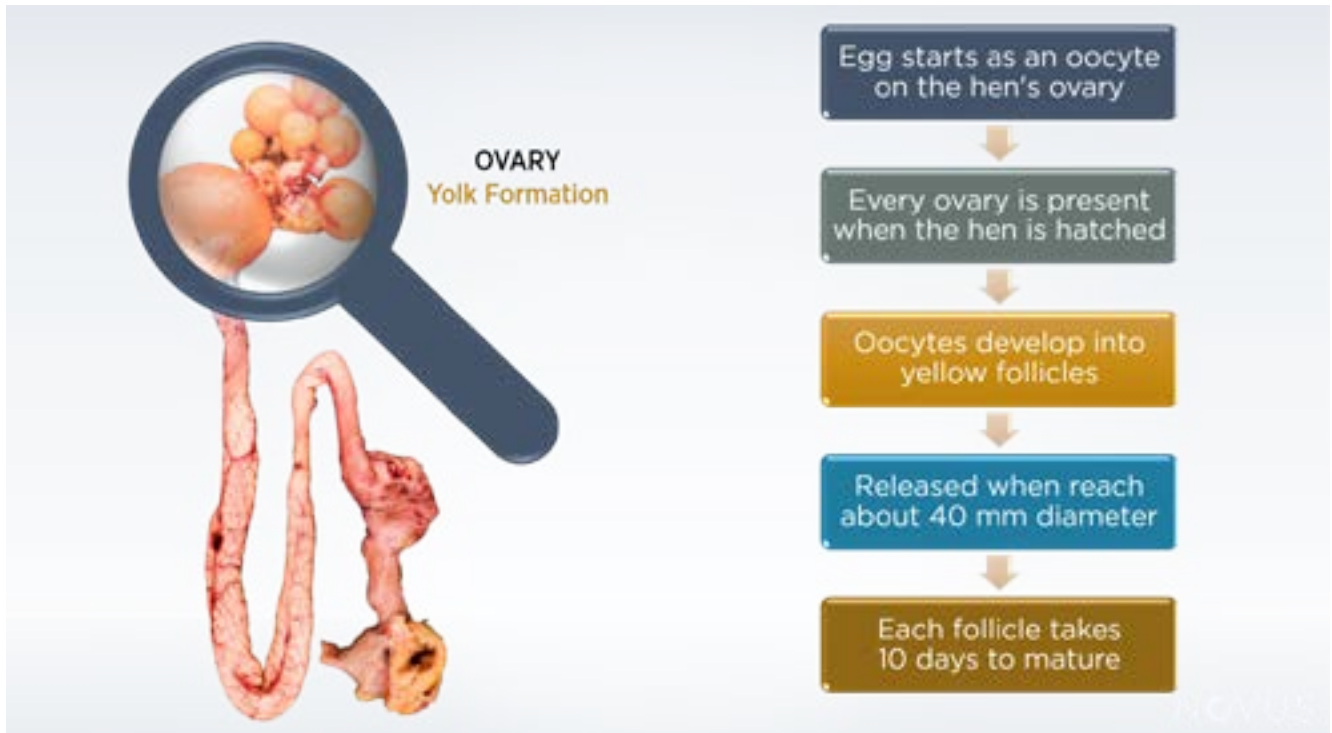
**REGISTER HERE**

**Dr. Isabelle Ruhnke**  
Senior Lecturer  
University of New England

# EGGSPEDITION VIDEOS

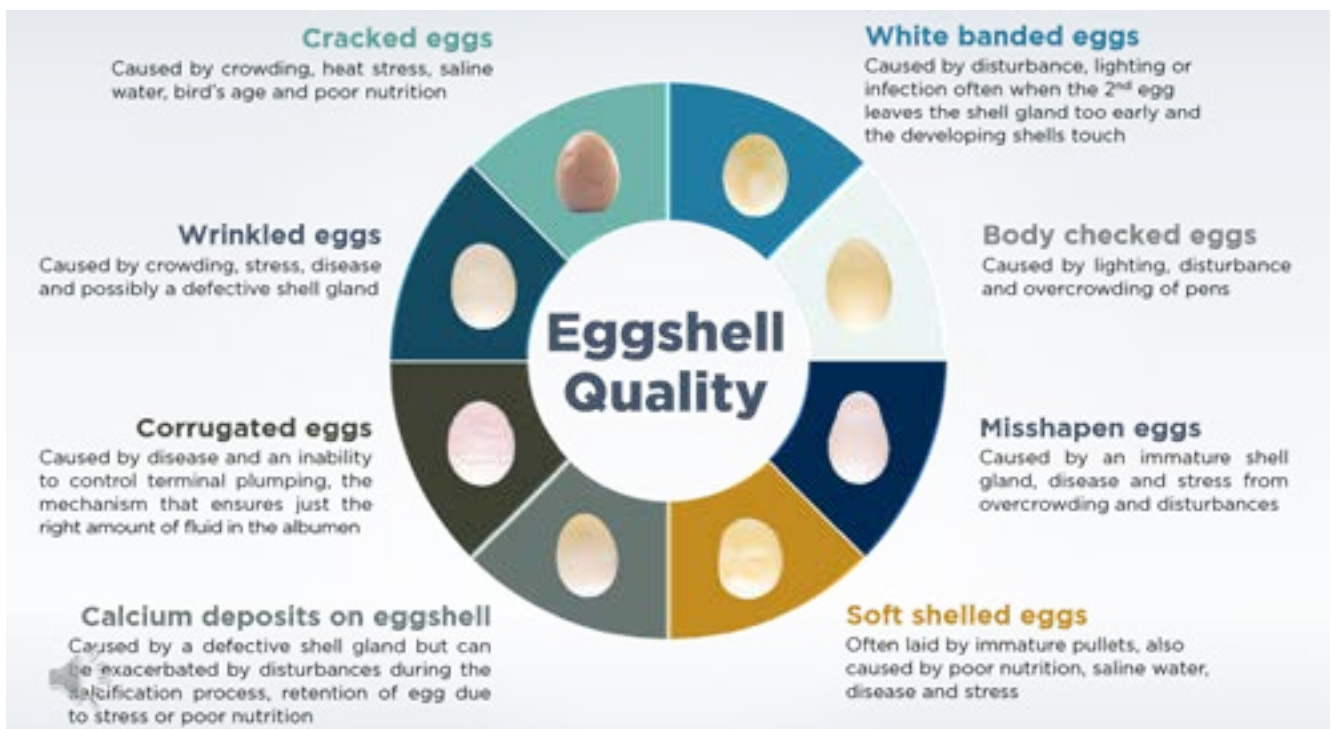
## From Hen to Your Kitchen

Journey of egg formation starting from the hen's ovary and highlights the importance of trace minerals in supporting the process of eggshell formation.



## Eggshell defects: How are we causing it?

Types of eggshell defects and factors that can cause defects leading to unsaleable eggs.





# NOVUS LAUNCHES EGGS LAYER MANAGEMENT SYSTEM TO MEASURE EGGSHELL STRENGTH

## Tool of the Trade: Novus Support Layer Producers with an Innovative System to Measure Eggshell Strength

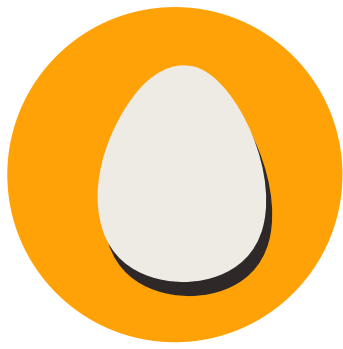
Novus International in collaboration with Dr. Yuwares Ruangpanit from Animal Science Department, Kasetsart University, Kamphaengsaen Campus in Thailand developed and recently launched the Eggshell Grading and Scoring System (eGss). This system consists of a specially designed box to illuminate the intact egg, giving it a translucent image. The grading and scoring of eggs are done based on the area of light passing through eggshell and the evenness of light distribution across the shell surface. The result or scores of the eggs is correlated to eggshell strength and shell thickness based on data from trials conducted by Kasetsart University. A poster of the scoring guide as well as a how-to video is provided to the completed kit. This could help Novus's layer customers in primarily evaluating eggshell quality to ensure more saleable eggs in their operations.



[Watch Videos](#)

Cracked and broken eggs are key challenges faced by layer producers affecting their performance and profitability. According to Dr. Yuwares Ruangpanit “Sending eggs to laboratories pose several challenges since logistics and transit time affects the egg quality before they are even tested. Having a system such as the eGss box can support farmers and producers to quickly and more cost efficiently test egg quality at their own site. This system will allow producers to monitor their egg quality at site, enabling them to respond quickly by adjusting nutrition and management to improve eggshell strength and thickness, two key parameters that can affect their profitability per day. This Egg Grading and Scoring System can also be useful for educational purposes. Students are able to use it for research and also expand the studies from eggshell quality and strength to more in depth studies on the effect of age as well as genetics.”

Dr. Dexter Abrigo, Strategic Marketing and Technology Director at Novus International Southeast Asia Pacific shares that “ We are happy to introduce a very useful and practical tool to our layer farmers which comes at a time wherein we want to improve egg shell quality, not only to increase the number of saleable eggs but also to improve food safety. Collaborating with KU team led by Dr Yuwares has been instrumental in the development of this tool and we will be seeing more studies done with KU that will bring more insights in gut health through nutrition for the region.”



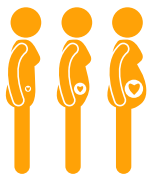
# How **EGGS** Feed the world

**Egg is a nutrition powerhouse, containing most of the vitamins, minerals and antioxidants required by the body.**



## Valuable Nutrition

A large egg contains **6g of protein**, plus **13 essential nutrients** and only 75 calories



## Pregnancy Support

Eggs are **packed with choline** making them an ideal addition to pregnant women's diet to help them meet their increased nutritional requirements



## Affordable

Eggs are one of the most affordable sources of protein feeding the world



## Health Benefits

Egg consumption improves growth & development, **support brain health**, maintain vision, and more



## Children Health

Eggs provide **digestible nutrients** that help children grow and develop, like **Vitamin D for bone** and muscle structure



## Many Menus

Eggs are very **versatile** with **countless ways to cook** accepted in almost every culture, at any meal



## Eggs for all Ages

Eggs benefits people from improved foetal brain **development**, through teenage growth, all the way to old-age



## Elderly Health

Eggs contain lots of **essential nutrients** particularly valuable to older adults, such as iron, selenium and vitamin D



## Sustainable

Eggs are classified as a **low impact protein source** by the World Resource Institute, making them a sustainable food choice

Source: [International Egg Commission](#)



## Feed the growing world population

Eggs are one of the most nutrient dense foods available to humankind, with benefits at every stage of life - meaning they are perfect to help feed the growing world population! Eggs nourish children all over the world and are particularly beneficial for those in low-resource settings!

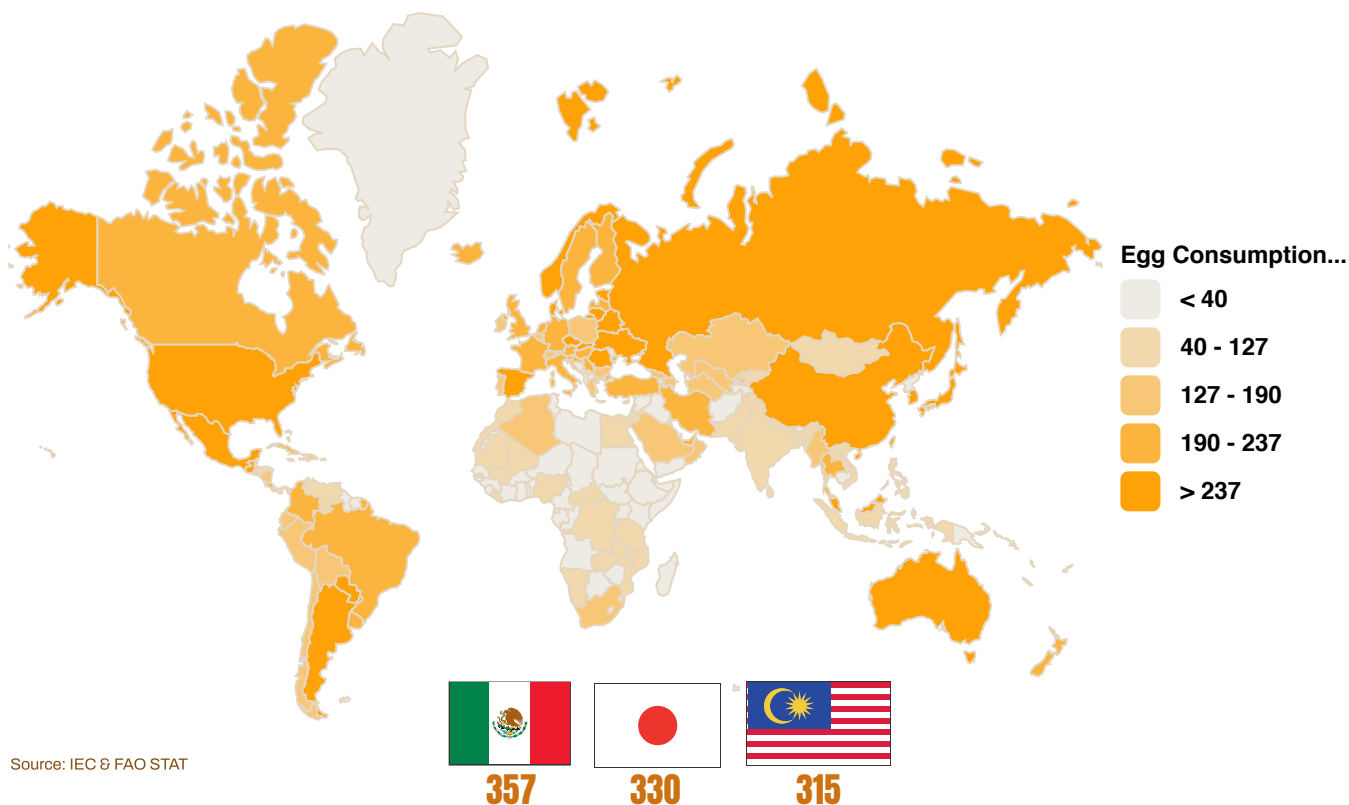




Do you know?

# Which Countries Consume the Most Eggs!

There is a large variation in egg consumption between countries. In 2018, the average global consumption is **161 eggs per person per year**.



## Egg Production

Over the past decade

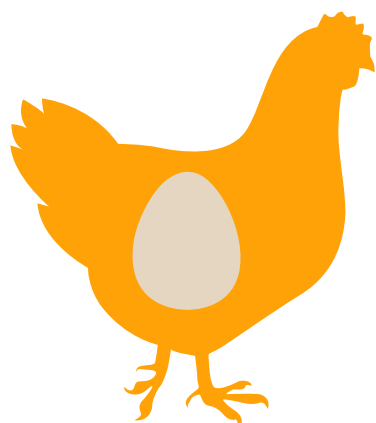
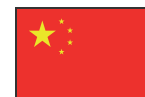
### Global egg production has witnessed impressive growth

*According to data from the FAO*

Total egg production has grown from 61.7 million tonnes in 2008 to 76.7 million tonnes in 2018 – a notable increase of 24% in ten years.

#### China leads the way!

China produced 466 billion eggs in 2018, which represents 34% of the global market.



# EGGCITING RECIPES

## Featuring Recipes from the Novus Family



### FUSION THAI-JAPANESE DISH

## Takoyaki Egg with Thai Shrimp Paste Chili Sauce (Nam Prik Kapi)



### Ingredients

- 2 Eggs
- 2 Tbs Fish sauce
- Vegetable (your preference)
- Small cloves garlic
- Chili
- Goat pepper (Green, red and yellow)
- Yellow eggplant (*Solanum xanthocarpum*), peeled
- Ground dried shrimp
- Good quality shrimp paste
- Pea eggplant

### Seasoning

- Sugar
- Fish Sauce
- Lime juice

### Directions

#### Takoyaki Egg

1. Gather the eggs depending on 2 foam
2. Break beat the eggs until they are completely mixed
3. Seasoning with fish sauce and mix vegetable
4. Use takoyaki machine and pay special attention that the eggs are not sticking to the bottom of the pan and use flipper around the edges of the omelet to make sure that it is not sticking

#### Shrimp Paste Sauce

1. Pound garlicks and goat peppers, thoroughly
2. Add shrimp paste, yellow eggplant and chili, roughly pound.
3. Add dried shrimp and pea eggplant.
4. Season with sugar, fish sauce and lime juice.

**Mr. Bandit Taophan**, Thailand Sales Specialist shares “My mom love this menu and cook for me every week. I love this menu and eat with salad vegetable and hot rice.”



## THAI DISH

# Fried Boiled Eggs In Tamarind Sauce



## Ingredients

- 5 Boiled Eggs
- 4 Table Spoons of Tamarind Paste
- 3 Table Spoons of Palm Sugar
- 3 Table Spoons of Fish Sauce
- 5 Heads of Shallots
- 3 Fried dried chili peppers
- Chinese Leaves for topping

**MUST TRY**

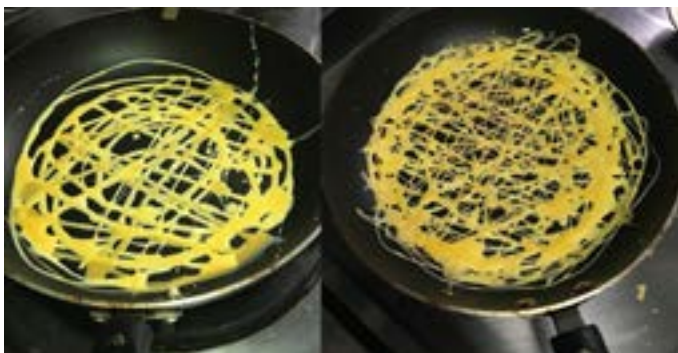
## Directions

1. Boil eggs for 8 - 10 min., then put them in cold water and peel off the shell.
2. After cutting boiled eggs in half, fry them in vegetable oil both sides until they turn gold. Put them aside on a plate while preparing the tamarind caramel sauce.
3. Fry small sliced shallots in vegetable oil until they turns to gold and crispy for topping eggs. Put them in plate separately.
4. Making Tamarind Sauce:
  - Put palm sugar in hot pan with 1 cup of water, keep stir it.
  - Put tamarind paste and fish sauce, keep stirring until it boils like caramel.
  - Taste and add sour, sweet & salty as preferred.
  - Cutting fried dried chili peppers into small pieces and put in tamarind sauce. Keep stirring for 30 sec.
5. Pour the tamarind sauce on fried boiled eggs.
6. Top with fried crisp shallots, Chinese leaves on eggs.

**Ms. Phannawadee Tailanga** or as we call her in the Bangkok Office “Khun Jam”, Sr. Administrative Assistant, shares that “Khai Luk Khoei is my favorite egg recipe as my grandmother & mother had done since I was little kid. All children like its taste. this delicious dish is also good for all ages of people. In particularly, I have no idea for the reason why the Thai name of this recipe is “Khai Luk Khoei” (It means Son-In-Law’s eggs). Please don’t ask me why :P”

## THAI DISH

# Golden Wrap



## Ingredients

- Eggs
- Milk
- Crab sticks
- Sausages
- Cucumber
- Lettuce
- Spicy seafood dipping sauce (green chilli & lime)

## Directions

1. Beat the eggs
2. Add some milk and beat the mixture until well combined
3. Warm a nonstick pan with medium heat and add some oil
4. To make a wrap, add the eggs to the pan by making different thick and thin lines like a spider web
5. Repeat step 4 for a few times to create some texture to the wrap
6. Transfer the wrap to a plate and place the ingredients and vegetables on it
7. Grab the wrap while using your forefingers to hold the ingredients in place and roll the bottom of the wrap to the top part
8. Cut the wrap into small bites, stand the pieces up and serve with green chilli and lime sauce to add some spice to your every bite
9. Voila, you've got the golden wrap

**Ms. Duanghatai Techathanachai**, Marketing Specialist SEAP, shares that “my family loves to cook and sometimes we play around and twist a regular dish into something we’ve never had before. It is a fun moment with the family and a new invention at the same time.”



## ASIAN DISH

# Easy Egg Fried Rice



### Ingredients

- 1½ cups long-grain rice, cooked & cooled
- 3 tbsp peanut oil
- 4 extra large green king prawns (peeled, deveined and roughly chopped)
- 2 eggs, lightly beaten
- 2 cloves garlic, finely chopped
- 2 tsp finely chopped ginger
- 150g Chinese-style barbecue pork (roughly chopped)
- 1 tbsp light soy sauce
- 1 tbsp yellow bean sauce
- ½ tsp salt
- 1 tsp sugar
- 2 tsp oyster sauce
- 1 tsp sesame oil
- 3 spring onions (julienned)

### Directions

1. Heat wok over a high heat until just smoking. Add 1 tablespoon of the peanut oil and, when hot, stir-fry the prawns until just cooked (1 to 2 minutes), then remove.
2. Reheat the wok, add the egg and move it around the wok gently until just set (about 15 seconds). Turn the egg out onto a plate and roughly chop.
3. Wipe the wok clean and heat the remaining peanut oil over a high heat until just smoking. Add the garlic and ginger and stir-fry until fragrant, then add the pork and cook for 1 minute.
4. Add the rice and stir-fry for another minute, then return the prawns to the wok. In a bowl, mix the soy sauce, yellow bean sauce, salt, sugar, oyster sauce and sesame oil, add to wok and stir-fry until the rice is coated with sauce.
5. Add the egg and spring onion and toss together. Transfer to a serving bowl and sprinkle with ground pepper and coriander leaves to serve.

**Ms. Sally Pines**, Novus Poultry Key Account Manager for Oceania, shares that her family makes this dish at home at least weekly. “Easy to have all ingredients on hand and the best meal when you can't be bothered to cook. Throw everything in the wok and you're done!”

## THAI DISH

# Stir-fried Malindjo Leaves with Egg



## Ingredients

- 4 Eggs
- 400 gsm Malindjo Leave
- 5 Pieces Garlic
- 2 Tbs Cooking oil
- 2 Tbs Oyster Sauce
- 2 Tsp Seasoning Sauce
- 1 Tsp Sugar
- 50 ml Water

## Directions

1. Heat up the pan put 2 tablespoons of cooking oil
2. Add the garlic stir-fried for a few second or getting good smell of garlic
3. Add eggs stir-fried with garlic and blend it
4. Add Malindjo leave and continue to stir-fry with the egg 3 minute.
5. Add water, Seasoning Sauce 2 tsp, Sugar 1 tsp, Oyster Sauce 2 tbs
6. Stir-fry for 1 minute

**Ms. Wiyada Sangchot**, Demand Planner and Customer Service Supervisor shares “I have good memories because I have cooked with my sister she taught me how to cook and normally my Dad did not eat my cooking but this menu he did.”

## THAI DISH

# Cha-om Egg Donut



## Ingredients

- 3 to 4 Eggs (3-4)
- 1 tbs Fish sauce
- 300 gram Cha-om

## Directions

Prepare eggs with fish sauce and cha-om in a bowl  
Warm the donut machine with oil and put ingredients in the machine.

**Ms. Supaphan Sopee**, Thailand Sales Coordinator shares “this menu is eaten with shrimp chili paste”.



## SIMPLE BREAKFAST

### Bunsong Sunrise Sandwich



#### Ingredients

- 2 eggs
- 1 slice of bread (cut to half)
- 1 slice of cheddar cheese
- 4 slices of bacon
- A little butter
- Green salad as needed

#### Directions

1. Butter the pan and start fry the eggs
2. Dip both slices of bread in the egg
3. Turn the eggs and fold the eggs on the bread,
4. Place Bacon in on one side of the bread along with cheddar cheese, vegie & season with anything you like (tomato source, salad cream, etc)
5. Fold one side of the bread

**Ms. Nongluck Bunsong**, Finance Manager, Southeast Asia and Pacific shares that “this menu is part of kids’ breakfast they can’t deny, especially during WFH time, so whatever mom makes, they will have to eat. It is actually good fun cooking at home with kids, we all learn on different new things.

## SIMPLE BREAKFAST

### Scrambled Eggs



#### Ingredients

- 2 eggs
- 200 gram of tomatoes
- 1 teaspoon of salt (4.2 gram)

#### Directions

- Put oil on a pan
- Scramble eggs with tomatoes, stir-fry together then put 1 teaspoon of salt.
- Mix well

**Ms. Nannapas Moonsap**, Thailand and Indochina Sales Director shares that “This recipe is so easy and quick, and takes only 10 minutes to put on the table. When I was young my mother did it for me every week.

# RAW MATERIAL PRICE UPDATES



## Global Soybean Meal Price



### Soybean Meal Futures End of Day Settlement Price

359.57 US Dollars per Metric Ton

Price in Dollars and Cents per short ton: 326.2

As of: Thursday, September 30, 2021

- On Sep 29th, the USDA pegged the U.S. soybean ending stocks, as of Sept. 1, higher than the trade estimates.
- November soybean futures settled 27 1/4¢ lower at \$12.56.
- Jan. soybean futures settled 28 1/2¢ lower at \$12.65. March soybean futures ended 26 1/2¢ lower at \$12.72.
- Dec. soymeal futures closed \$12.50 per short ton lower at \$328.70.
- The soybean production is pegged at 4.21 billion bushels vs. the trade's expectation of 4.13 billion bushels and the USDA's previous estimate of 4.13 billion bushels.

Source: CBOT – CME Group, indexmundi, agriculture.com





## Global Corn Price



### Corn Futures End of Day Settlement Price

211.32 US Dollars per Metric Ton

Price in Cents per bushel: 536'6

As of: Thursday, September 30, 2021

- The Dec. corn futures finished 2 1/4¢ lower at \$5.36. March futures closed 2 1/4¢ higher at \$5.44. May corn futures settled 2 3/4¢ lower at \$5.49.
- For corn, the U.S. 2020/2021 production is estimated at 14.11 billion bushels vs. the trade's expectation of 14.17 billion bushels and the previous USDA estimate of 14.18 billion.

Source: CBOT – CME Group, indexmundi, agriculture.com

## Global Vitamin E 50% Situation



### SPOT: 8.40 – 9.00 (Europe price/kg DDP in EUR )

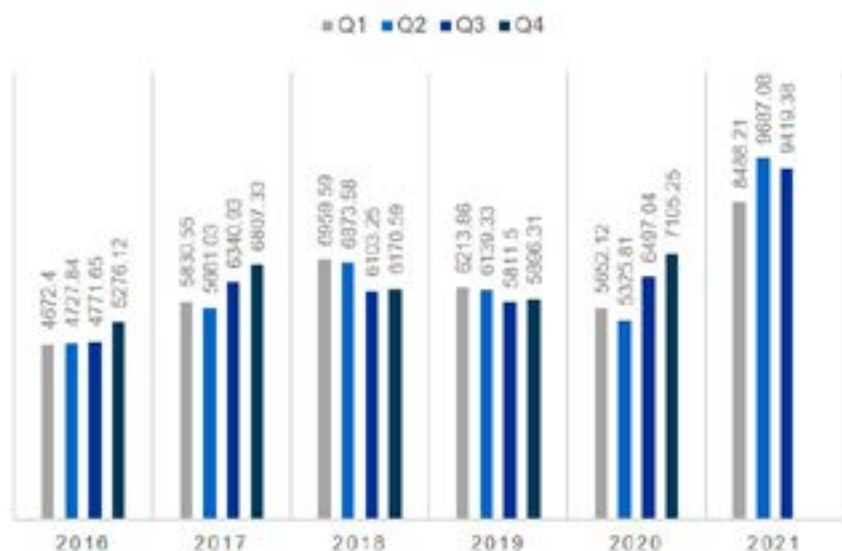
- The DDP Europe vitamin E spot price assessment increased on 30 September from the previous range of €8.20-8.70/kg on growing concerns about Chinese supply.
- One trader said it had sold a truckload at €8.70/kg. The source noted that a major producer was offering material at €8.50/kg but had reduced the amount it was supplying to consumers.
- A second trader said that prices had risen a little to €8.90-9.30/kg.
- Sources reported last week that many manufacturers had increased their offers to €9.00/kg and above, but it was not confirmed whether any transactions had been concluded at this price.
- A source at BASF confirmed two weeks ago that the fire at the company's Ludwigshafen site in Germany on 7 August has affected its vitamin E value chain. The fire is understood to have involved an alcoholates facility.
- DSM will shut down its Yimante plant in Jingzhou, China, for a further upgrade and maintenance work from the beginning of December. The shutdown is due to last six weeks. It was previously planned to start in mid-September.

Source: FEEDINFO

# Global Copper Sulphate Market



## Quarterly Copper Averages



- Delivered northwest Europe copper sulphate spot indications dropped alongside feedstock copper metal prices.
- The average spot price for copper sulphate in Europe moved to around €2,438/tonne DEL NWE. Premium Chilean-origin product traded higher, at around €2,700/tonne DEL NWE. Technical-grade copper sulphate traded lower.
- The market was more active as summer holidays ended and buyers began to secure material for Q4. However, there were more sales of technical-grade copper sulphate reported and fewer deals of feed-grade copper sulphate.
- Supply and demand was reasonably balanced. The most significant issue continued to be availability of shipping containers and high freight costs.
- The benchmark three-month copper contract price on the London Metal Exchange (LME) fell from the previous end-of-week settlement. The price dropped by \$123/tonne to \$9,333/tonne (\$4.23/lb) on Friday 24 September from \$9,455/tonne (\$4.28/lb) on Friday 17 September.
- The average copper price for Q3 2021 quarter-to-date was \$9,419/tonne, while the average copper price for Q2 2021 was \$9,687/tonne. The September month-to-date average was \$9,423/tonne. The August average was \$9,323/tonne.

Source: FEEDINFO

## Global Methionine Situation



### SPOT: 2.40 – 2.50 (Europe price/kg DDP in EUR )

- The DDP Europe methionine spot price assessment increased on 30 September from the previous range of €2.40-2.50/kg, in line with the latest indications from the market.
- A trader said it had sold very small volumes at €2.52/kg FCA basis.
- A producer indicated prices at €2.45-2.55/kg in a firm market, explaining that “customers are not yet panicking as coverage on paper looks good. We need to get an impulse (non-performance of contracts) in order to boost prices another time. Methionine prices increased a little due to increasing gas prices and freight costs.”
- A reseller indicated prices in a range of €2.50-2.60/kg in a stable market.
- Most Chinese amino acid and vitamin producers have indicated there has been at least some impact on their operations from a combination of the dual energy consumption controls imposed by the government, and power shortages resulting from high raw material costs. Some said they are prepared to raise prices after the National Day holiday, during which many factories will close.
- A fourth buyer said a producer had pushed prices above the €2.45/kg mark and was almost sold out. Two producers were not offering for Q1, the source noted.

Source: FEEDINFO



## Factors Affecting Methionine Situation

- Due to major coal shortage in China, the government has allocated energy consumption to each industry.
- Approaching to winter season and unlike every year the government takes the environment measures to control pollution considering the Winter Olympics in Beijing that will take place from 4 to 20 Feb 2022. The government is more concern on environmental measure.
- In today's situation, one supplier has already informed their key account for delay of shipments and one line of the second supplier's plant is shut down. Local feed production has increased and demand for methionine is going up resulting no export from China.
- Effect of lifetime high power tariff in Europe is still needed to assess but few plants already got hit and may have shut down the production.
- Recently world biggest Ammonia manufacturer had closed their plant and later one supplier has curtailed their production of ammonia.
- Ammonia price are at all time high and one of raw materials again for Methionine as Methyl Mercaptan and Acrolein need ammonia as raw material.
- Earlier we were facing problem with propylene, now we have to suffer due to ammonia also, Methyl Mercaptan is used for Synthesis of methionine.
- Major pile-up of containers at port is given new name of "WALL OF CONTAINER."
- Ships waiting outside for berth is given new name of "SHIP OF ANCHORAGES"
- Due to major coal shortage in China, the government has allocated energy consumption to each industry.

# MARKET TREND

## U.S. Soybean Meal Export Hub Damage May Take Months to Fix

- Shipments from a U.S. West Coast terminal that handles almost 20% of the nation's soybean meal exports have been curbed while damage from a crane collapse earlier this month is repaired, marking the latest setback to global trade flows.
- A loading boom at farm cooperative Ag Processing Inc.'s export facility in Aberdeen, Washington, fell Sept. 1 as a bulk carrier was being loaded, according to a person familiar with the matter and a shipping agent notice to customers seen by Bloomberg. The damage could take months to repair, according to the notice.
- The disruption puts yet another kink in global supply chains with the U.S. still reeling from the export chaos caused by Hurricane Ida in the Gulf of Mexico, home of America's busiest agricultural port. The terminal in Grays Harbor handles the bulk of America's soy meal shipped to Asia from the West Coast.
- It's certain to put big importers like the Philippines, which needs the product to feed livestock, in a bind just as soy processing slows in China as well. Plants in a key region in China were ordered to shut down for at least a week as the Asian country contends with a severe energy crisis.

*Source: Bloomberg*

## Chinese Soybean Crushing Plants Close on Power Curbs, Spot Soybean Meal Prices Surges

- Dozens of soybean crushing plants have been ordered to shut down and halt production amid increasing demand, rising coal prices and the goal to meet the carbon neutrality. The temporary halt of operation won't have a big impact on market supply and soybean imports, experts have said.
- Factories in multiple provinces were reportedly ordered to cut or halt their operations, including some major soybean crushing plants.
- Lower production has supported high prices for soybean oil and soybean meal. The soy oil contract of November on the Dalian Commodity Exchange has jumped by nearly 0.52 percent on Friday. The price hike is in line with the national average price of soybean meal which rose 23 yuan to 3,788 yuan (\$586) a ton on Friday Sep 24th, up 0.58 percent from the previous day.
- The current round of price hikes has been attributed to low supply expectation caused by power suspension as well as rising global shipping fees.
- Although there will be a short short-term price increase, the overall market supply will be stabilized as the enterprises have a certain inventory, Jiao Shanwei, editor-in-chief of cngain.com, a website specializing in grain news, said.

*Source: Global Times*



## China Cuts 2021/2022 Corn Forecast as Pig Prices Remain Low

- China has lowered its 2021/2022 estimates for consumption of corn used to make animal feed as hog prices stay low, the agriculture ministry said.
- The official figure is closely watched as plunging prices of pigs in China, the world's top producer and consumer, continued to weigh on demand for animal feed and also impacted global trade.
- China's 2021/22 feed consumption for corn was seen at 187 million tonnes, down 3 million tonnes from previous month's forecast, according to a monthly crop report on the website of the Ministry of Agriculture and Rural Affairs.
- Expansion of hog production was expected to slow down as pig prices continued to stay at low levels, curbing feed consumption, the ministry said.
- China's hog prices have tumbled this year on increased supplies and over fears from fresh African swine fever outbreaks. While the government has moved to take measures to support prices, they stayed at relatively low levels.
- Feed producers reduced the use of corn as alternative grains such as wheat and rice had obvious price advantage to replace corn. Corn processor also lowered operation rate at plants on falling margins, the ministry said.

*Source: Nasdaq*

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