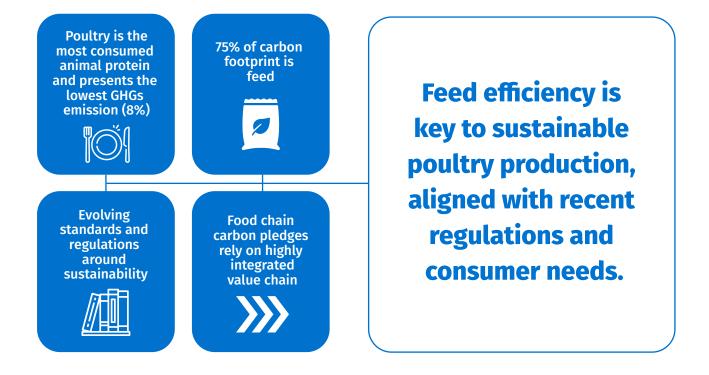


# Elanco as a partner for Sustainable Poultry Production through Intestinal Integrity & Food Safety Solutions

Sustainability is a broad term encompassing many considerations. One way to segment this is to consider three different dimensions of sustainability - Economic, Social and Environmental. It is important to ponder all three of these segments in order to meet the needs of present and future generations and to achieve Zero Hunger worldwide<sup>1</sup>.

It is estimated that the global population will increase by nearly 2 billion people in the next 30 years, from the current 8 billion to 9.7 billion in 2050<sup>2</sup>, consequently increasing the demand for animal protein. As an affordable and highly consumed protein worldwide, poultry meat plays a crucial role in meeting this need. While making up over 30% of protein consumed<sup>3</sup>, poultry is only responsible for 8% of global livestock emissions. Within poultry production 75% of Greenhouse gas (GHG) emissions come from feed<sup>4</sup>.

Food retailers around the world are exploring how they can reduce Scope 3 emissions (indirect greenhouse gas emissions that occur in a company's value chain) alongside an increase in regulations around sustainability in many regions globally. To succeed, every part of the food chain—from raising animals to delivering food—needs to cooperate to reach sustainability targets and comply with new global guidelines.



When you consider that over 75% of emissions from poultry come from the feed, it is common sense to ensure we are as efficient as possible with the feed. The intestine is the main driver of feed efficiency and consequently, broiler performance as it is absorbing and digesting nutrients for growth. It is also an important immunological centre and barrier against pathogens such as *Salmonella*. Therefore, it is crucial to maintain Intestinal Integrity<sup>5</sup>. Since Intestinal Integrity impacts health, performance and profitability of a broiler flock it is clear that protecting and optimising Intestinal health is part of the answer on how to deliver on our sustainability goals, potentially unlocking direct value for the poultry industry.

Elanco is a leader in developing effective ways to measure and maintain Intestinal Integrity and protect Food Safety by providing solutions that solve challenges around controlling coccidiosis and enteritis, preventing intestine inflammation, and improving nutrient utilisation.

## Intestinal Integrity impacts all aspects of sustainable poultry production



### **Economic**

Farm Profitability
High farm-gate
prices



#### Social

Animal Welfare
Food Safety
Antibiotic Use



#### **Environmental**

Reduces Emissions (GHG footprint)

Reduced use of resources (Land, Water)

# Elanco Portfolio & Services focused on Performance, Health & Food Safety Solutions for a Sustainable Poutry Production

Elanco Intestinal Integrity portfolio for control & prevention	Hemicell -XT	Improving gut health and productivity while also providing a reduction in carbon footprint of 2.7% - 3.3% in broiler diets.*
	Maxiban	Potentiated ionophore for prevention of coccidiosis in broilers. Associated positive impacts, including increased productivity, improved faecal scores, reduced emissions and antibiotic pressure.
	Monteban*	Ionophore for prevention of coccidiosis in broilers. Associated positive impacts, including increased productivity, improved faecal scores, reduced emissions and antibiotic pressure.
	GalliPro® Fit	Probiotic with unique triple strain combination to positively influence the intestinal microbiome.
	AVIPro* SALMONELLA DUO	AviPro Salmonella Duo is the first and only live dual-strain vaccine for chickens against <i>Salmonella</i> Enteritidis and <i>Salmonella</i> Typhimurium. It helps to ensure a reliable source of safe, affordable and accessible food.
Elanco Knowledge Solutions	HTSP	HTSi is a data management platform that enables better understanding of flock health to drive timely data-based decisions, robust benchmarking and providing insights to all levels, from the farm to boardroom.
	FSP FOOD SAFETY PROGRAM	FSP is a comprehensive approach to reduce <i>Salmonella</i> risk in your operations. The goal is to help poultry companies produce Salmonella-free eggs and meat and improve overall food safety.

#### References:

1. https://www.ado.urg/substantanty/erir/ Data eccessed: 22nd May 2024. 3. https://www.nicy/eriv/guodar-issue/populationia-relect=inex-20vorto-sx-20vorto-

