

# Oilseed Co-products as Alternative Ingredients

Eduardo Beltranena and Ruurd T. Zijlstra



# Introduction

- Talk mostly about canola coproducts
  - Canola contributes \$14B
  - \$5.6B in farm cash receipts
- Canola meal, a traditional protein source
- Residual oil, novel dietary energy source
- Cereals, field pea are currently expensive
- Flax
- Camelina



# Feeding Canola Co-products

- Solvent extracted canola meal
  - Yellow- vs. dark-seeded
- Expeller pressed
- Extruded + pressed
- Screw pressed cake
- Green canola seed

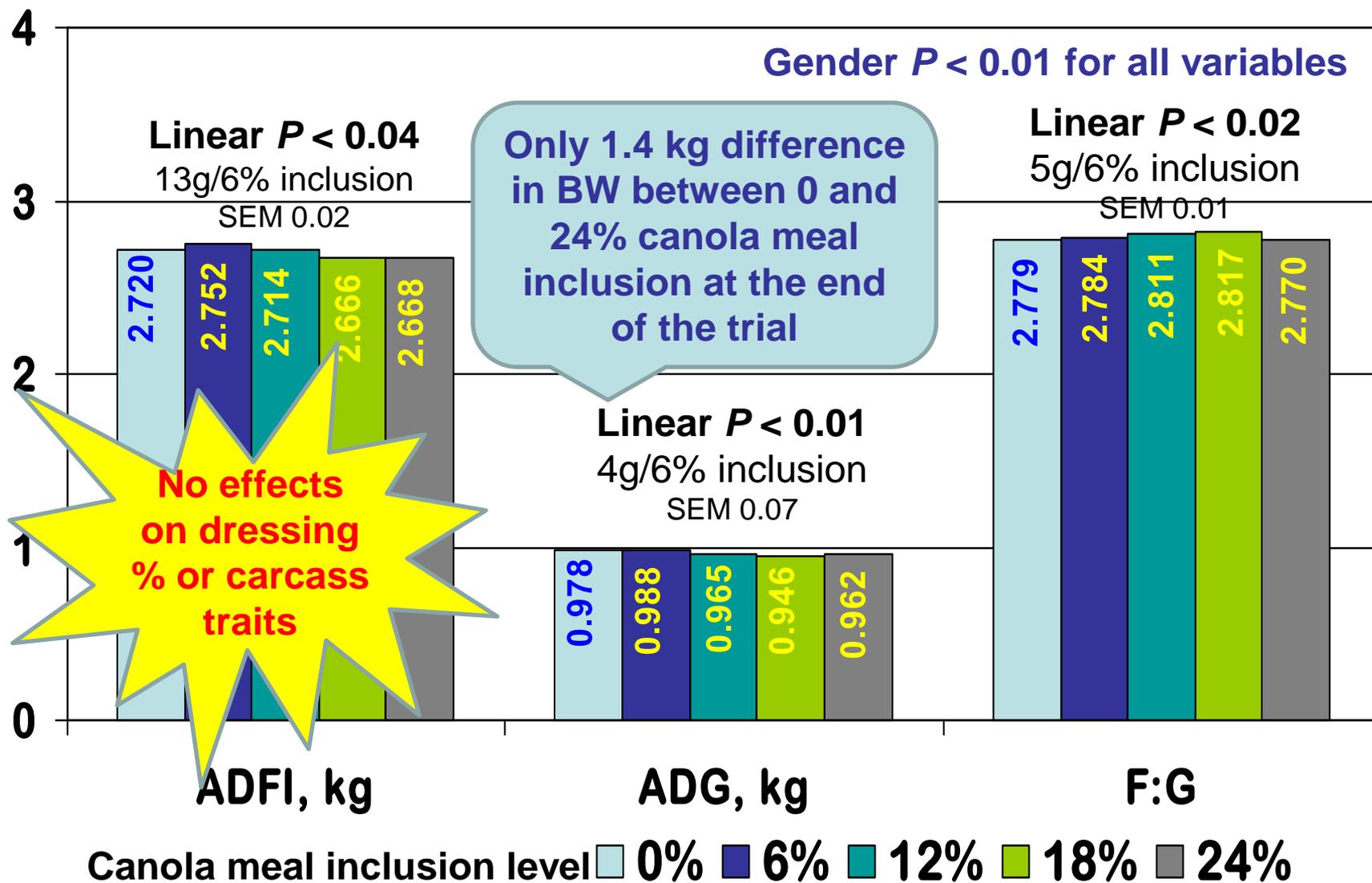


# Pushing the Limits Feeding SE CM

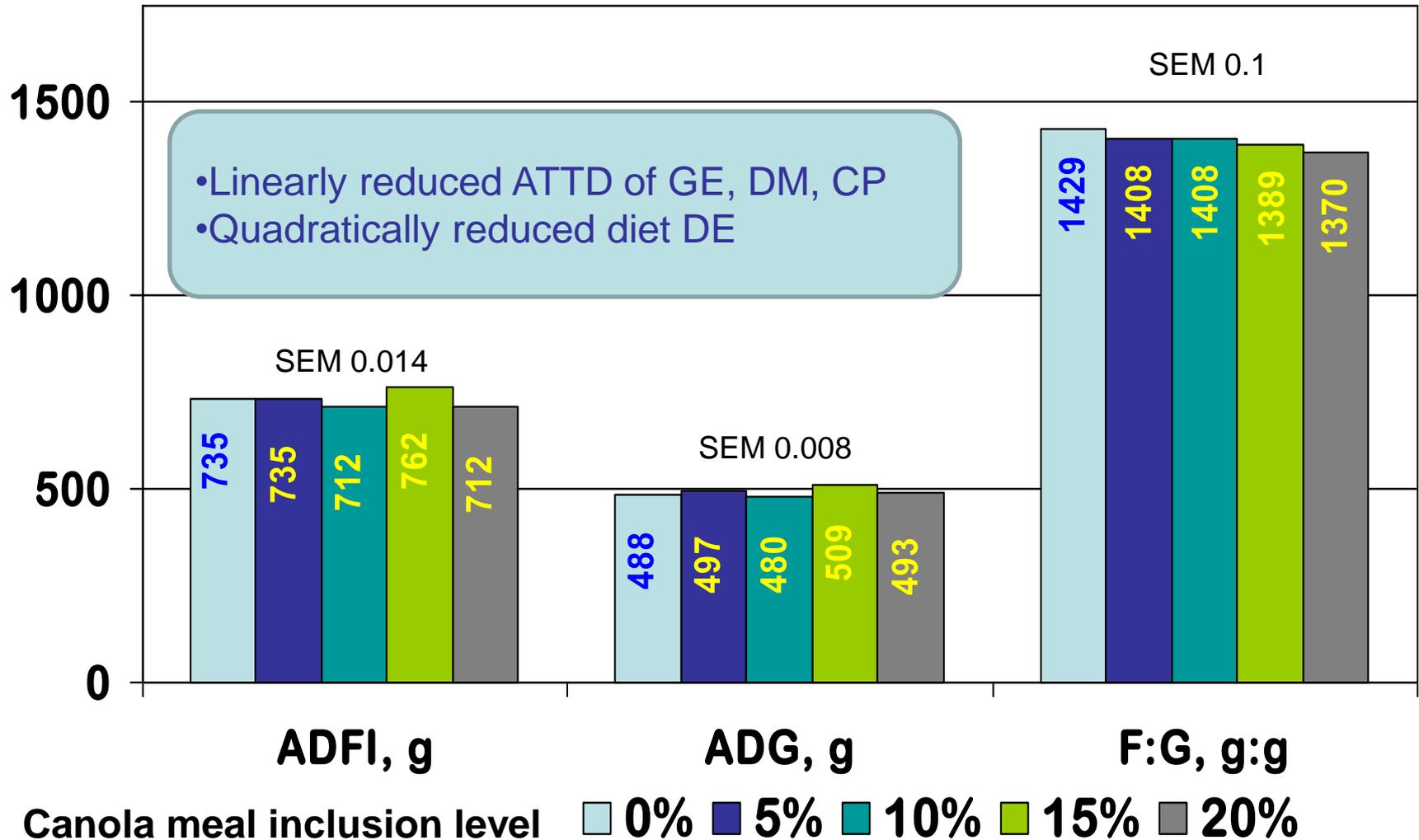
- Fed for ~35y, so what's new?
- Fed at conservative levels:
  - Palatability => glucosinolates
  - Fibre limits dietary energy => NE
- Recent pork crisis
- Increased local meal availability



# Increasing SE Canola Meal Levels in Hog Diets with 15% DDGS

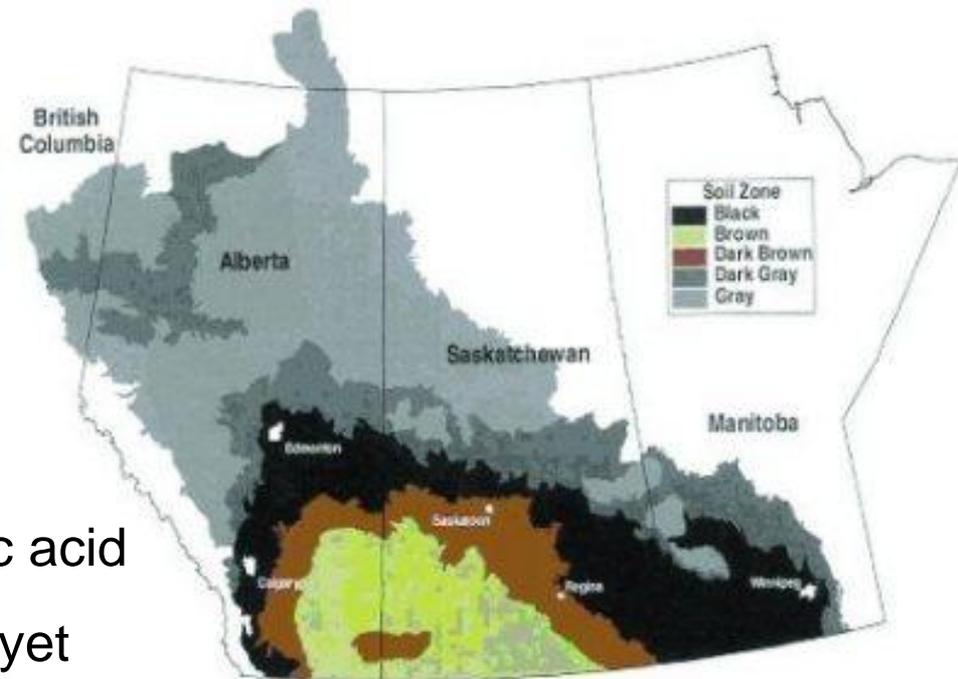


# Increasing SE Canola Meal Levels in Nursery Diets for Weaned Pigs



# *B. napus* (dark), *B. juncea* (yellow)

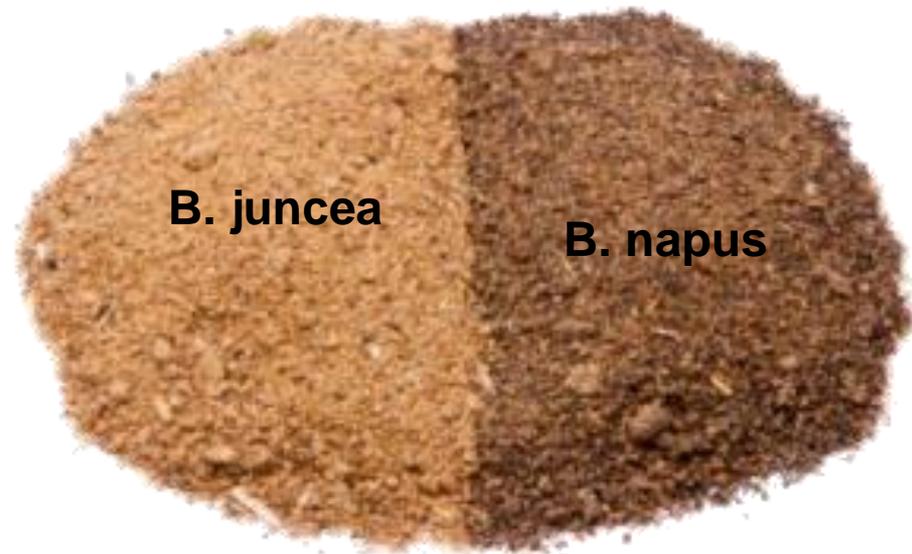
- *B. Juncea* is better adapted to grow in the southern Prairies
  - Brown soils “**One crop could add 2M acres of production**” CCC
  - Drought tolerant
  - Thermotolerant
  - Grows more upright
  - Lesser tendency to lodge
  - Pods do not shatter
  - Better for straight combining
  - Slightly more oleic, less linoleic acid
  - No herbicide tolerant varieties yet



# *B. juncea* (yellow), *B. napus* (dark)

- *B. Juncea* canola meal potentially has a higher energy value
  - Yellow, more attractive meal
  - Lower meal fibre content due to thinner seed coat
  - Higher glucosinolates in meal (~10 vs. 3.5  $\mu\text{mol/g}$ )
  - Lower antinutritional factors (phytate, sinapine)

	<i>B.</i> <i>Juncea</i> <u>'yellow</u> <u>CM'</u>	<i>B.</i> <i>Napus</i> <u>'dark</u> <u>CM'</u>
Protein, %	39.1	38.9
ADF, %	13.4	18.2
NDF, %	19.8	27.2
Avail. lysine	1.85	1.82



# *B. napus* (dark), *B. juncea* (yellow) Digestible Nutrients

	<i>B. juncea</i> <sup>1</sup>	<i>B. napus</i> <sup>1</sup>
ATTD of GE	64.60	60.31
DE, Mcal/kg DM	3.05	2.88
NE, Mcal/kg DM	<b>2.10</b>	<b>1.98</b>
SID Lys	84.68	82.87
SID Met	90.24	90.75
SID Thr	81.50	82.23
SID Trp	83.86	84.44

<sup>1</sup>Mean of digestibility coefficients determined at 25 and 50% inclusion of each meal in test diets; Buchet et al. 2011



# Weaned Pig Preference

Day 0 to 4	Dark-seed <i>B. napus</i> or SBM		Yellow-seed <i>B. juncea</i> or SBM		Yellow-seed <i>B. juncea</i> or Dark-seed <i>B. napus</i>	
Exp. 1	.16	.84	.10	.90	.36	.64
Exp. 2	.14	.86	.12	.88	.23	.77

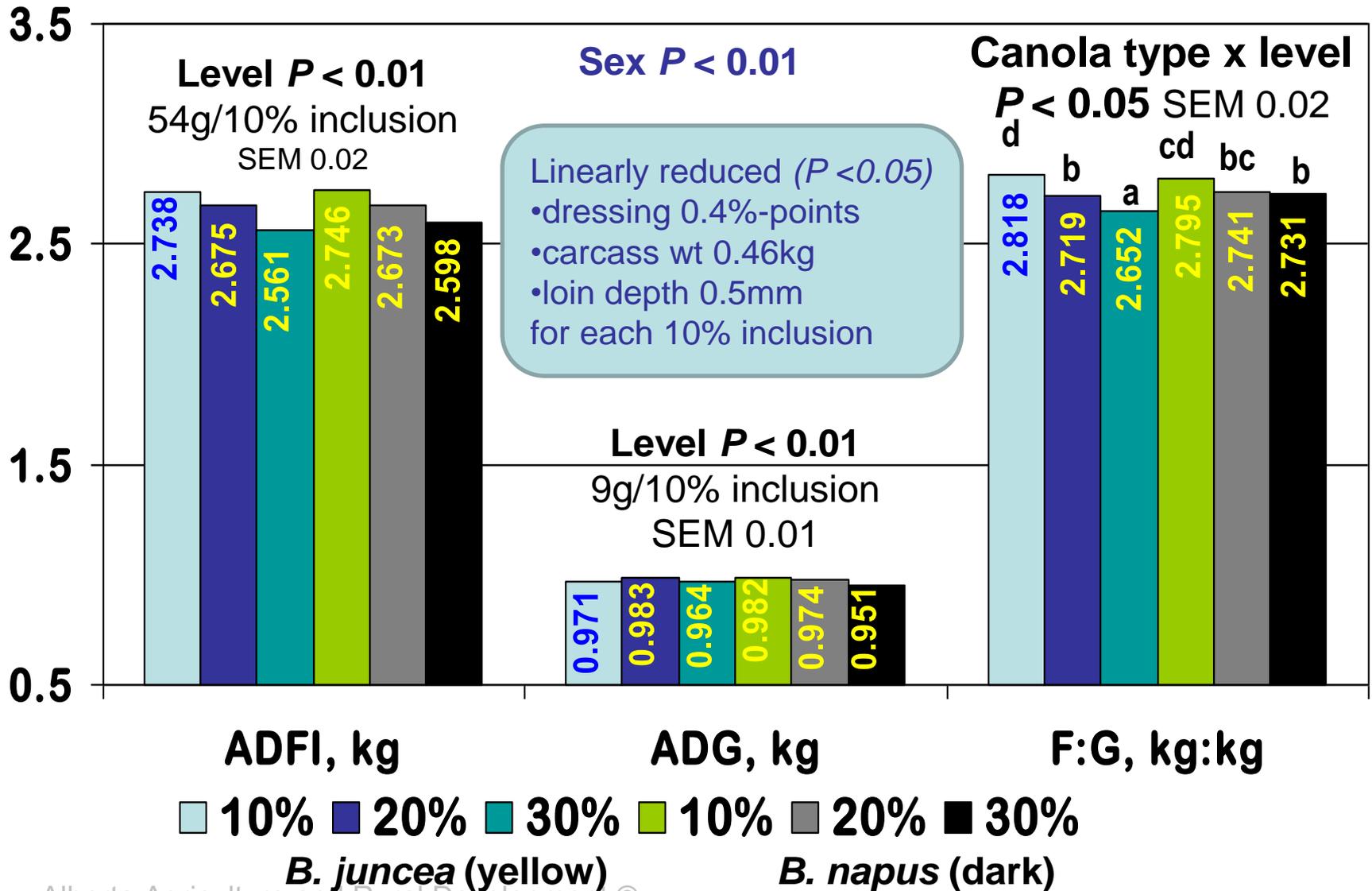
**Preference expressed as disappearance of a diet over total amount fed**

- 216 pigs, 9.4kg at 34d of age
- 8 (Exp. 1) or 4 (Exp. 2) pigs per pen
- 3 consecutive 7d feeding periods
- Each period 3d adaptation, 4d choice
- Test ingredients included at 20%
- Mash wheat-based diets
- 2.4 Mcal NE/kg, 4.5g SID lys/Mcal NE



Landero et al. 2012 unpublished

# Feeding Yellow vs. Dark SE Canola Meal at Increasing Levels to 1100 Hogs



# Fractionation of SE Canola Meal

- Fibre has a functional role in the gut, but ...
  - Dilutes nutrient content
  - Reduces nutrient digestibility
- CCC's goal of 10% or 2000 kcal (poultry) increase in meal energy value by 2015

ATP 200 classifying wheel



# Vibro-Sieving of SE *B. juncea*

	Yield, %	Protein, %	ADF, %	NDF, %
> 850 $\mu\text{m}$	33.4	41.5	15.0	22.8
< 850 $\mu\text{m}$	20.1	40.6	14.9	23.6
< 600 $\mu\text{m}$	19.0	42.9	12.0	18.6
< 425 $\mu\text{m}$	23.9	47.0	7.6	11.8

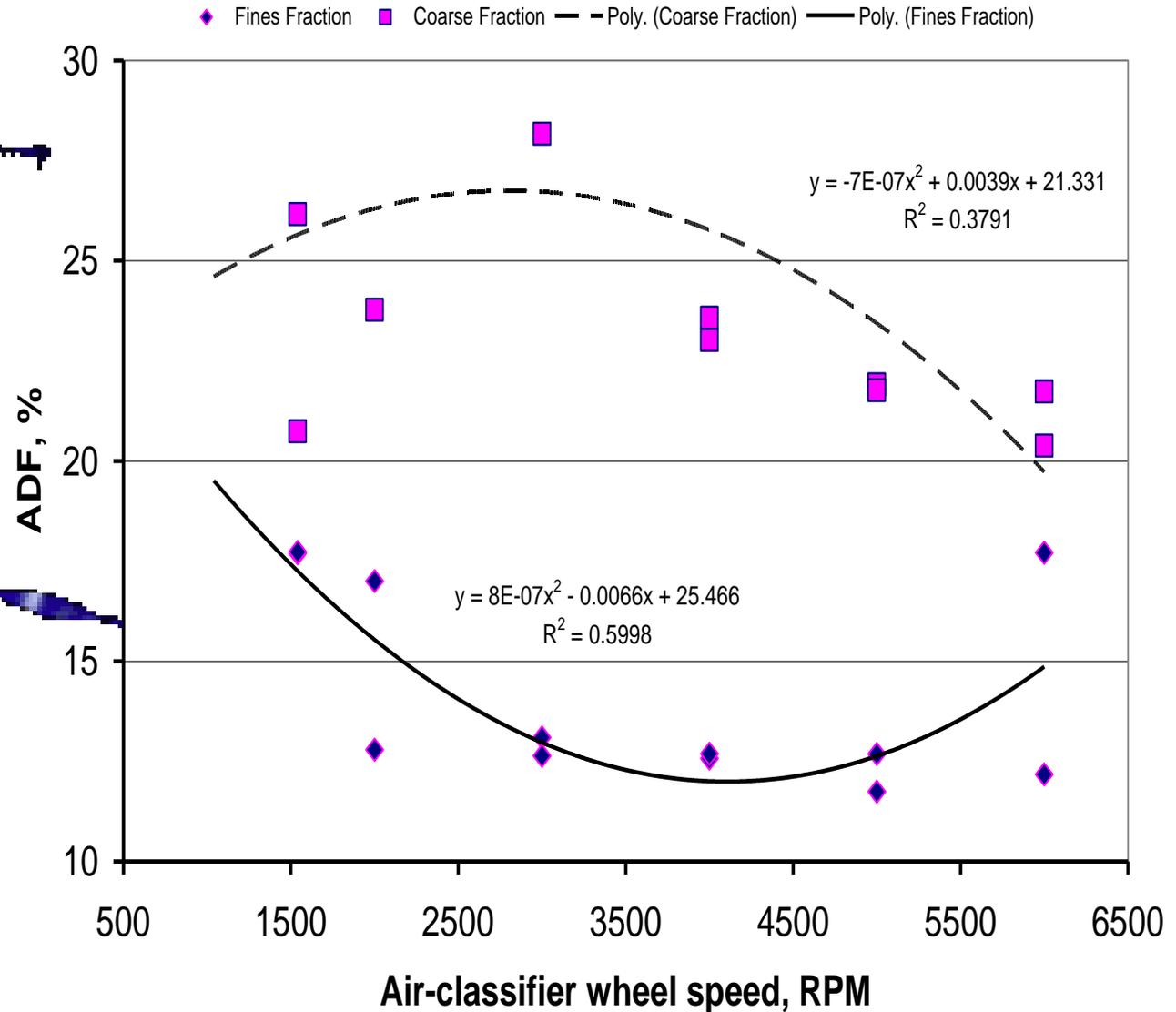
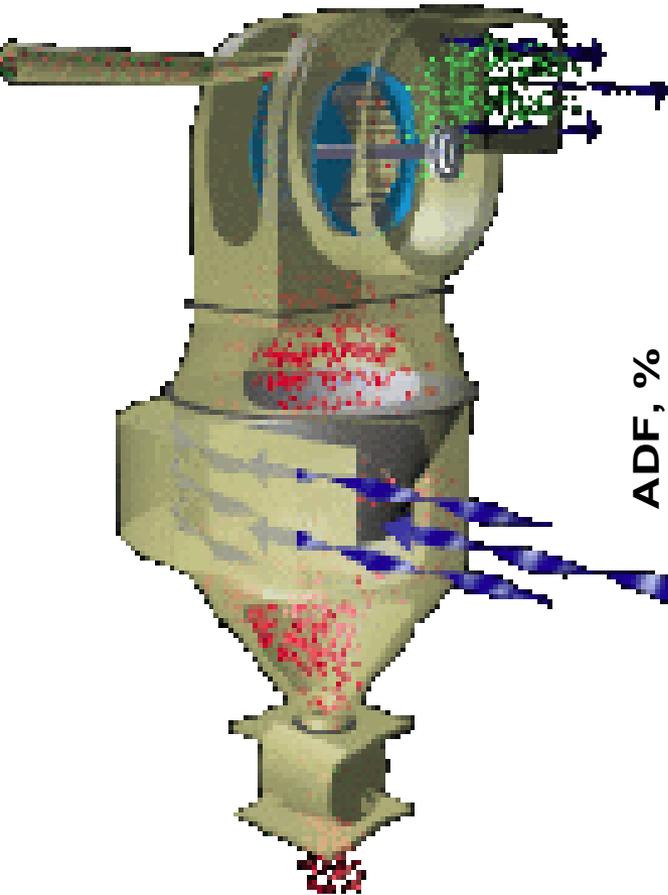
DM basis

	Yield, %	Protein, %	ADF, %	NDF, %
> 600 $\mu\text{m}$	66.80	41.48	14.60	22.26
< 600 $\mu\text{m}$	10.80	43.67	12.77	19.06
< 425 $\mu\text{m}$	12.20	46.65	8.11	13.02
< 250 $\mu\text{m}$	8.20	47.68	7.23	11.43

Beltranena 2010, unpublished

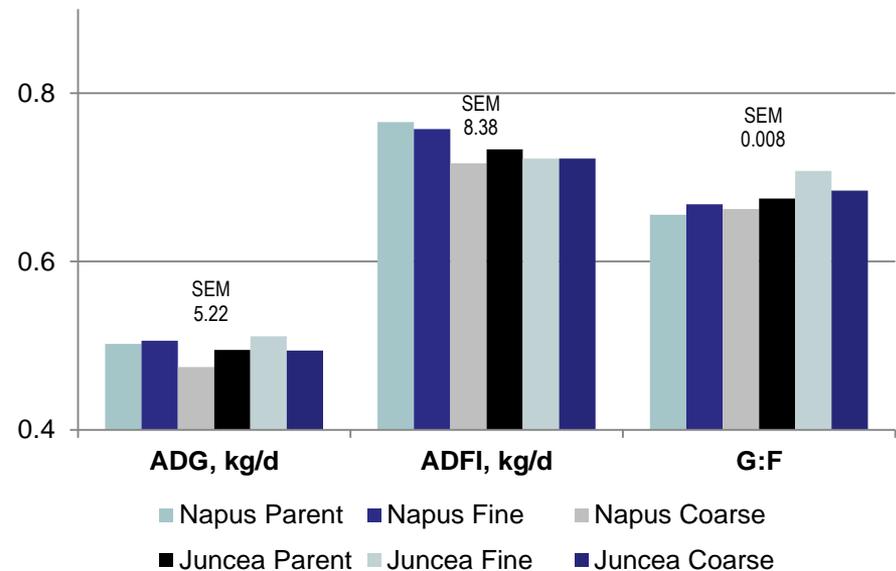
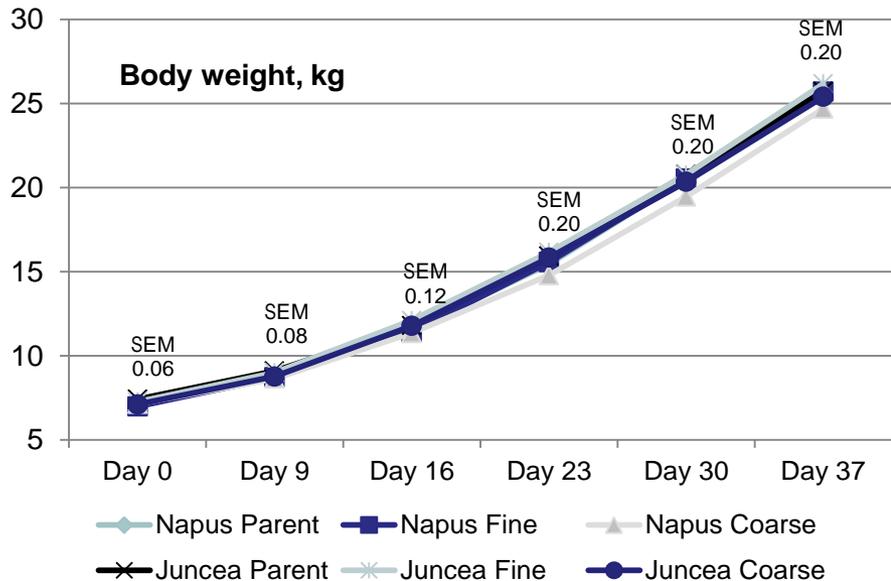


# Air-Classification of SE *B. napus*



# Feeding Air-Classified Fractions to Weaned Pigs

% , as is	<i>B. napus</i> parent stock	<i>B. napus</i> fine fraction	<i>B. napus</i> coarse fraction	<i>B. juncea</i> parent stock	<i>B. juncea</i> fine fraction	<i>B. juncea</i> coarse fraction
Crude protein	39.21	41.92	37.33	38.39	40.99	37.20
Crude fat	2.20	4.10	2.07	1.81	3.18	1.71
Crude fiber	9.72	0.26	8.73	6.81	0.37	8.35
<b>ADF</b>	<b>20.12</b>	<b>13.13</b>	<b>25.58</b>	<b>12.88</b>	<b>8.58</b>	<b>16.52</b>
<b>NDF</b>	<b>27.22</b>	<b>20.60</b>	<b>31.52</b>	<b>20.36</b>	<b>13.64</b>	<b>23.48</b>
<b>Av. lysine</b>	<b>1.81</b>	<b>2.22</b>	<b>1.94</b>	<b>1.83</b>	<b>1.92</b>	<b>1.67</b>
Glucosinolates, umol/g	6.39	4.71	3.92	11.69	9.83	8.97



Zhou, et al 2012 –Group 1 and 2 preliminary data

# Expeller-Pressed Canola Meal

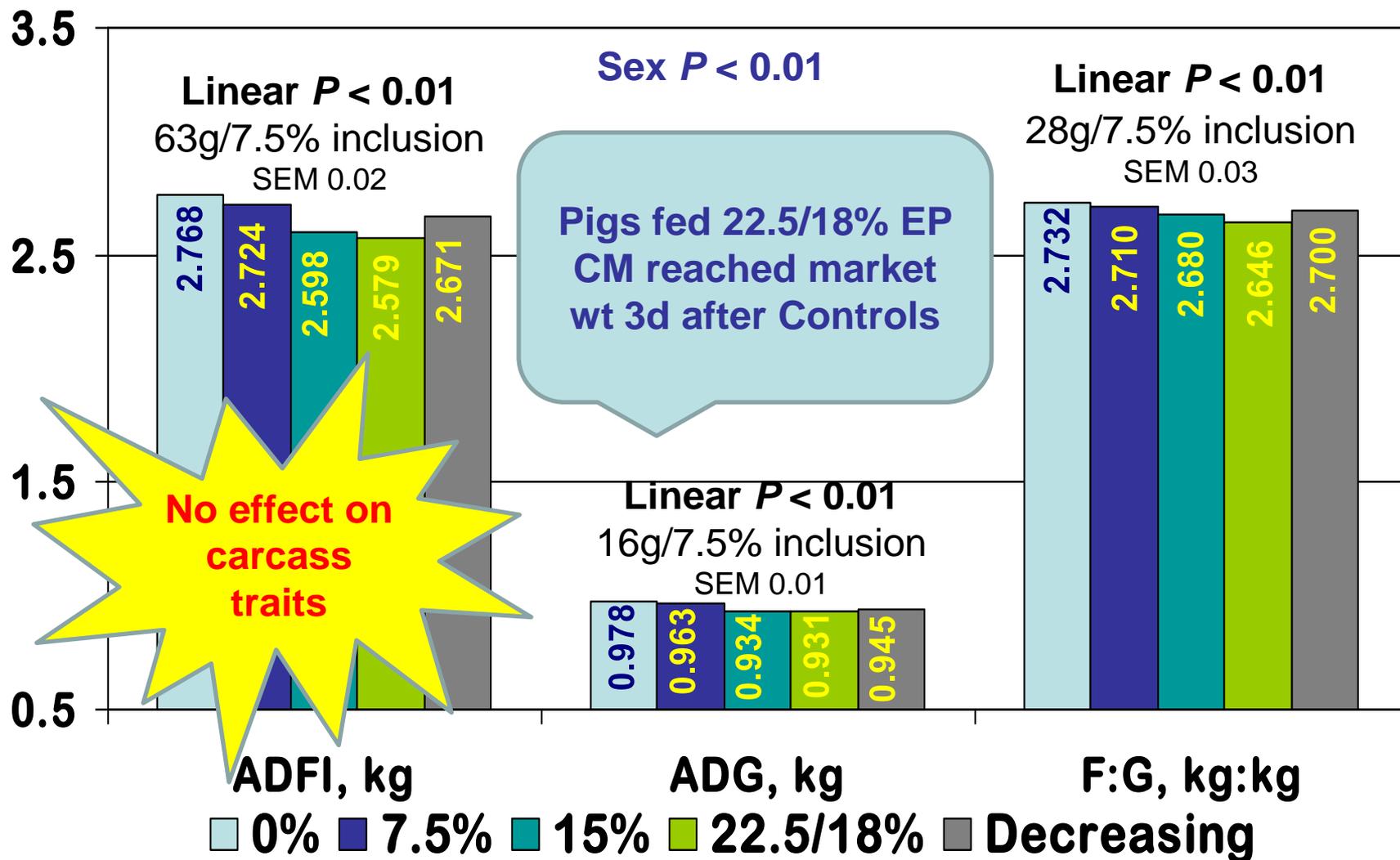
93.5% DM	Expeller-pressed <sup>1</sup>
Crude protein	35.27
<b>Ether extract</b>	<b>12.63</b>
Ash	6.55
ADF	15.93
NDF	19.98
Calcium	0.59
Phosphorus	1.03
Amino acids:	
Lysine	2.09
Avail. lysine	1.95
Methionine	0.68
Cysteine	0.85
Threonine	1.51
Tryptophan	0.52

- Pre-heated
- 2x pressed



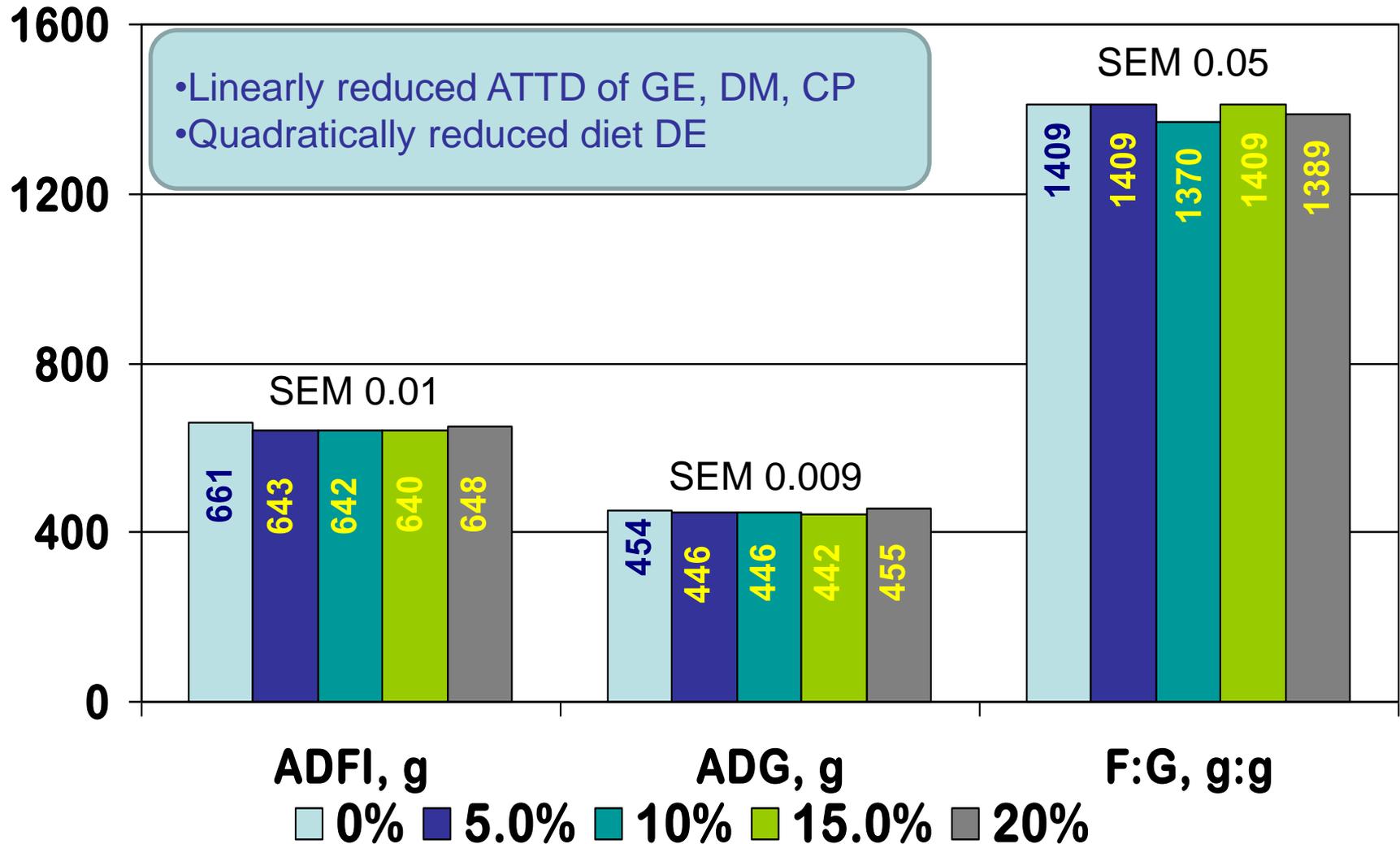
Viterra, Ste. Agathe, MB

# Feeding Expeller-Pressed Canola Meal at Increasing/Decreasing Levels to 1100 Hogs



Seneviratne et al. 2010 JAS 88:2073-2083

# Feeding Expeller-Pressed Canola Meal at Increasing Levels to Weaned Pigs



Landro et al. 2012 Anim. Feed Sci. Technol. 171:240-245

# Extruded + Pressed Canola Meal

93.5% DM	Expeller-pressed <sup>1</sup>	Extruded + pressed <sup>2</sup>
Crude protein	35.27	29.86
<b>Ether extract</b>	<b>12.63</b>	<b>17.31</b>
Ash	6.55	7.22
ADF	15.93	22.58
NDF	19.98	28.09
Calcium	0.59	0.60
Phosphorus	1.03	0.82
Amino acids:		
Lysine	2.09	1.21
Avail. lysine	1.95	1.04
Methionine	0.68	0.55
Cysteine	0.85	0.71
Threonine	1.51	1.17
Tryptophan	0.52	0.39

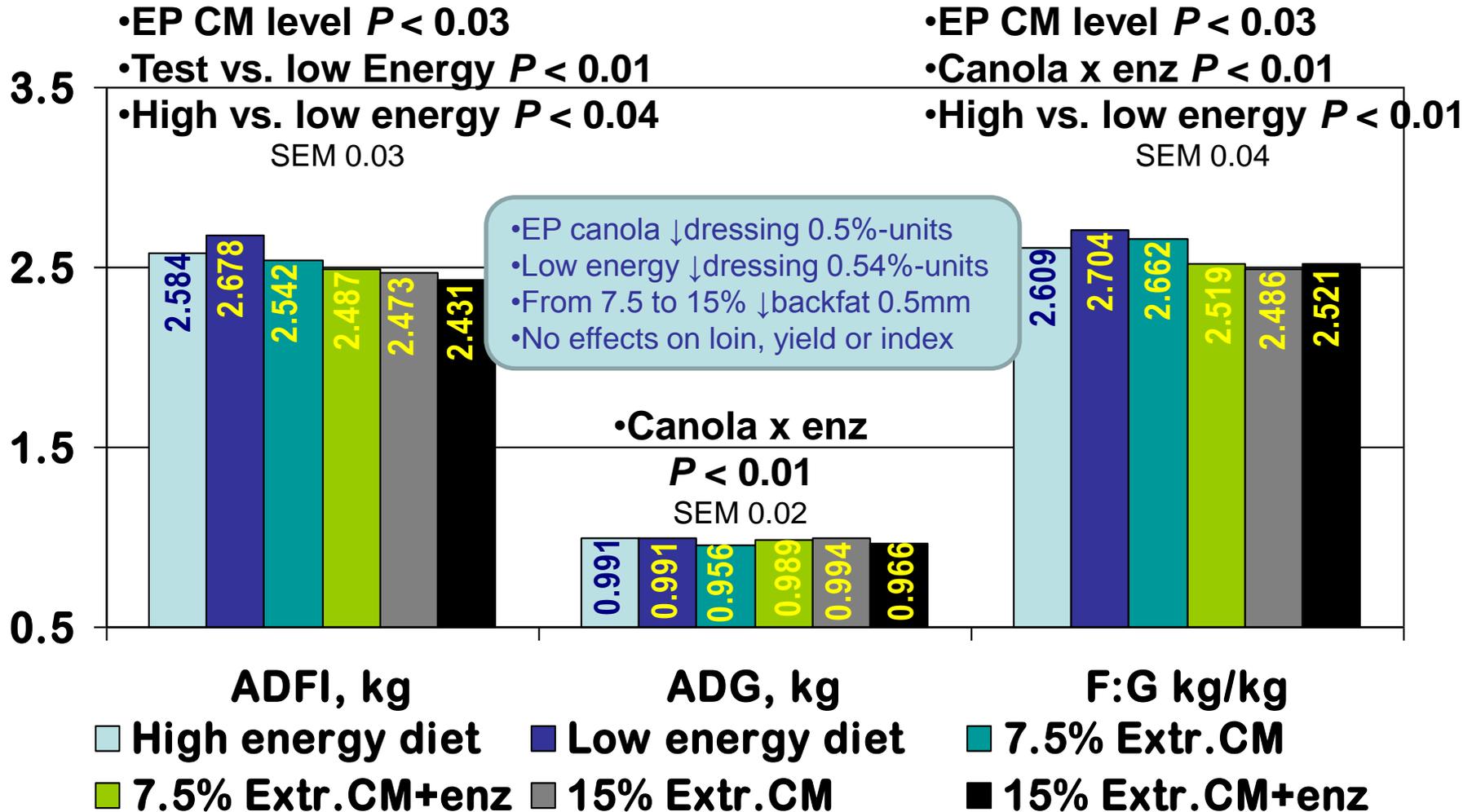


<sup>1</sup>Viterra, Ste. Agathe, MB

<sup>2</sup>Cansource Bioproducts, Mayerthorpe, AB

# Feeding Extruded + Pressed Canola Meal and Enzyme to 1100 Hogs

Sex  $P < 0.01$



# Screw-Pressed Canola Cake

93% DM	Screw-pressed <sup>1</sup>	Expeller-pressed <sup>2</sup>
Crude protein	39.43	35.71
<b>Ether extract</b>	<b>13.30</b>	<b>12.83</b>
ADF	16.09	17.21
NDF	33.85	20.46
Ash	7.13	6.44
Calcium	0.84	0.54
Phosphorus	1.37	1.04
Amino acids:	0.00	0.00
Lysine	1.24	1.53
Avail. lysine	1.00	1.40
Methionine	0.54	0.52
Cysteine	1.01	1.00
Threonine	1.27	1.16



<sup>1</sup>Heated barrel, fast speed  
(Seneviratne et al. 2011c)

<sup>2</sup>Viterra, Ste. Agathe, MB

# Processing Affects the Digestibility of Screw-Pressed Canola Cake



	Non-heated		Heated		SEM	Heat x speed
	<u>Slow</u>	<u>Fast</u>	<u>Slow</u>	<u>Fast</u>		
ATTD of GE, %	60.7	68.1	85.5	89.6	5.6	0.468
DE, Mcal/kg	3.15	3.76	5.08	4.68	0.20	<b>0.001</b>
NE, Mcal/kg	2.06	2.56	3.55	3.19	0.14	<b>0.002</b>
SID Lys, %	41.4	50.0	80.7	83.0	1.2	<b>0.040</b>
SID Thr, %	50.9	50.3	88.7	82.0	2.4	0.249
SID Met, %	82.1	76.8	82.1	91.9	1.4	<b>0.001</b>
SID Cys, %	67.9	71.3	89.3	90.0	1.1	0.179

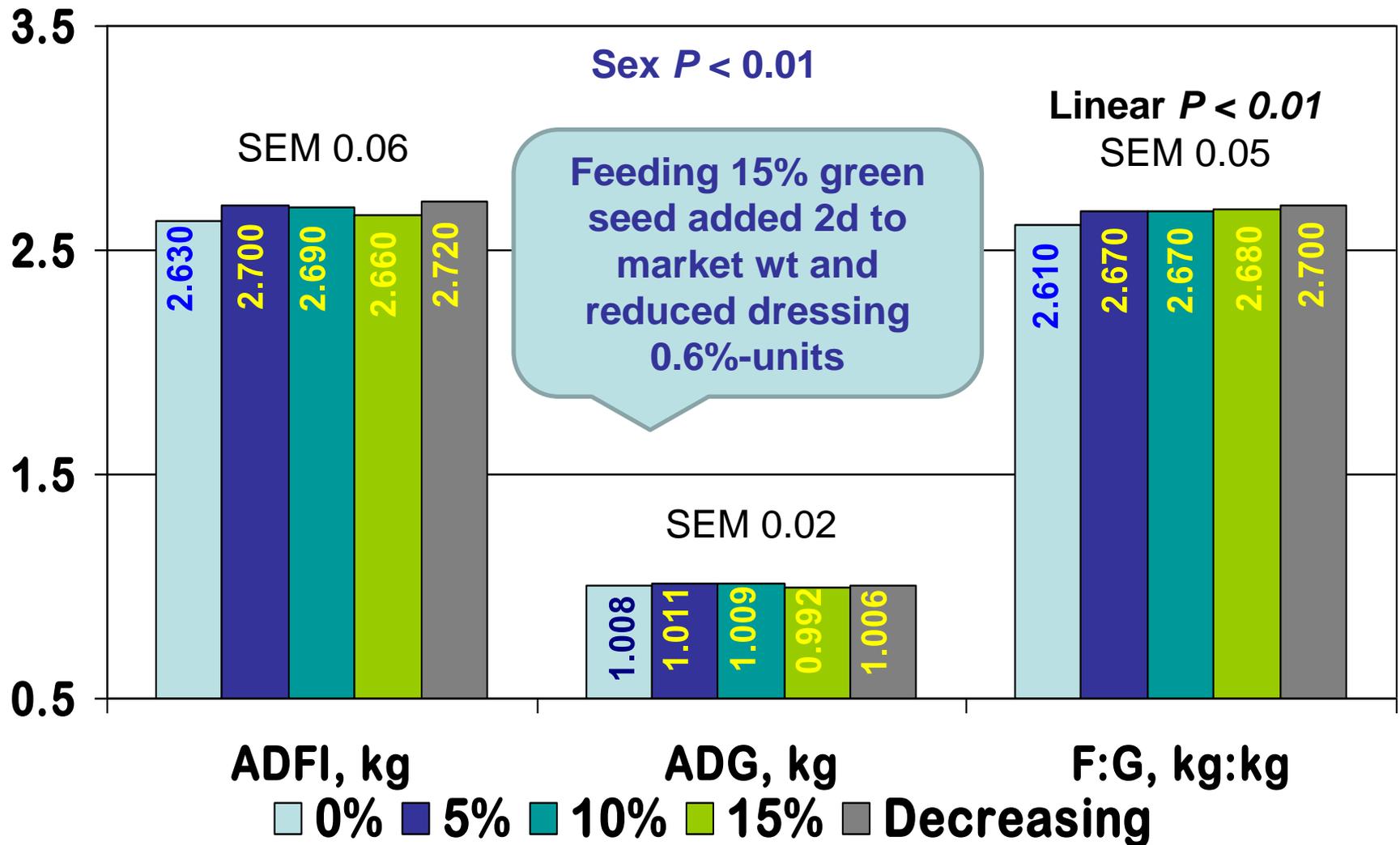
Seneviratne et al. 2010

# Green Canola Seed

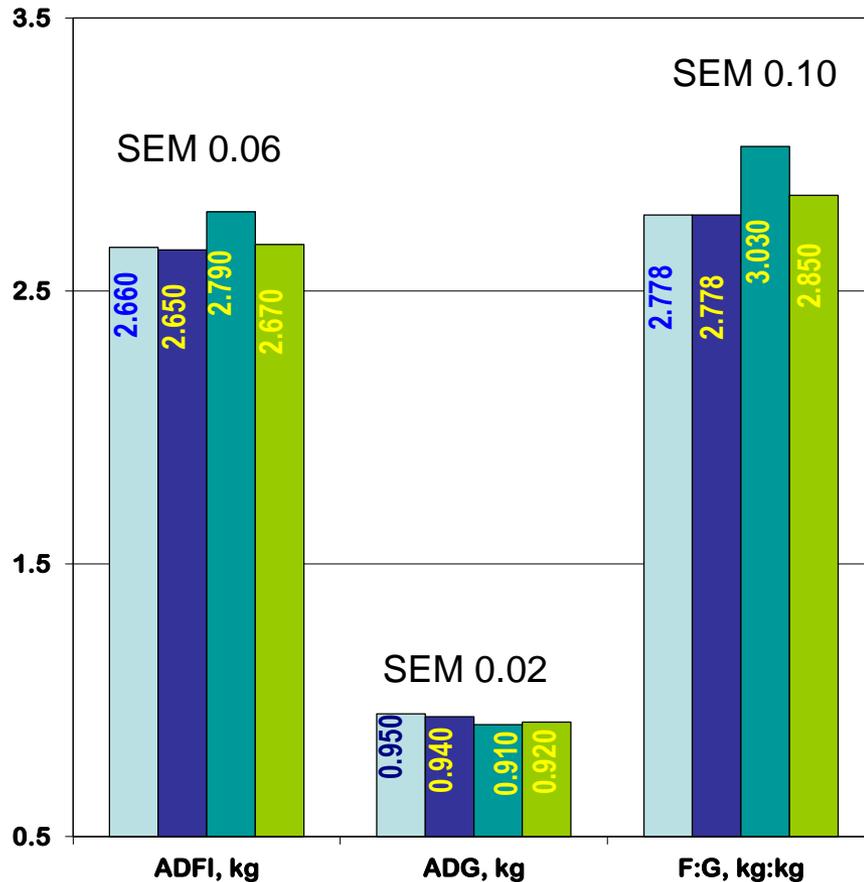
- Greenly, darker colour to the oil
- Discounting factor
- Alternative markets
- Reduce feed cost
- **VARIABILITY**



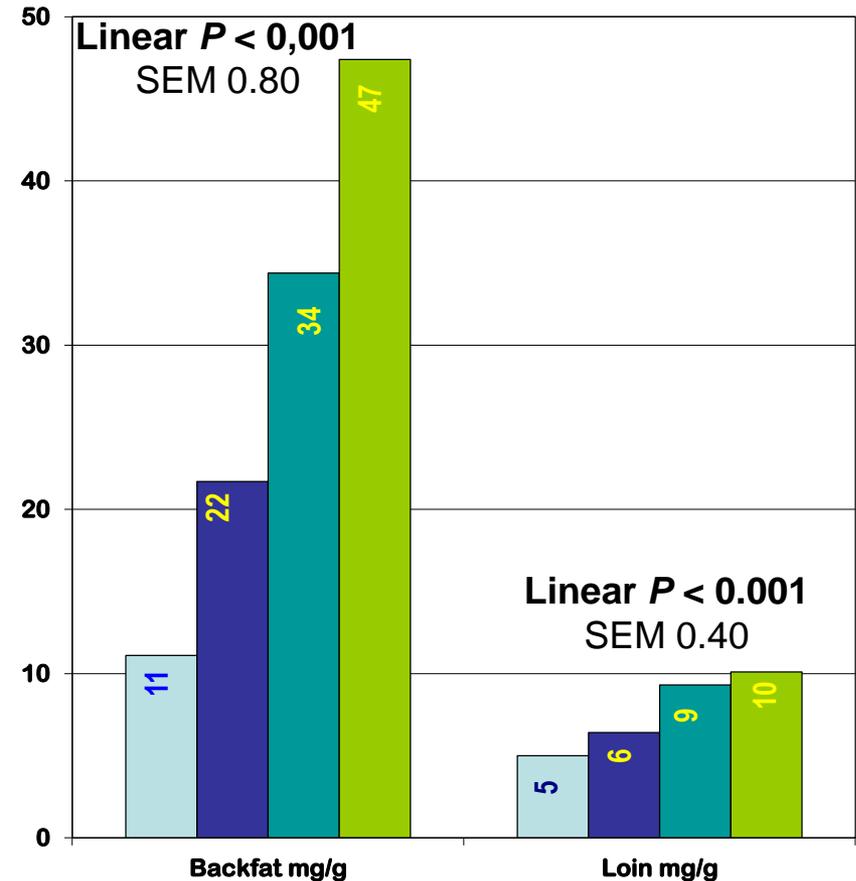
# Feeding Green Canola Seed at Increasing/Decreasing Levels to 1100 Hogs



# Feeding Flax Meal at Increasing Levels to Hogs – Performance, ALA



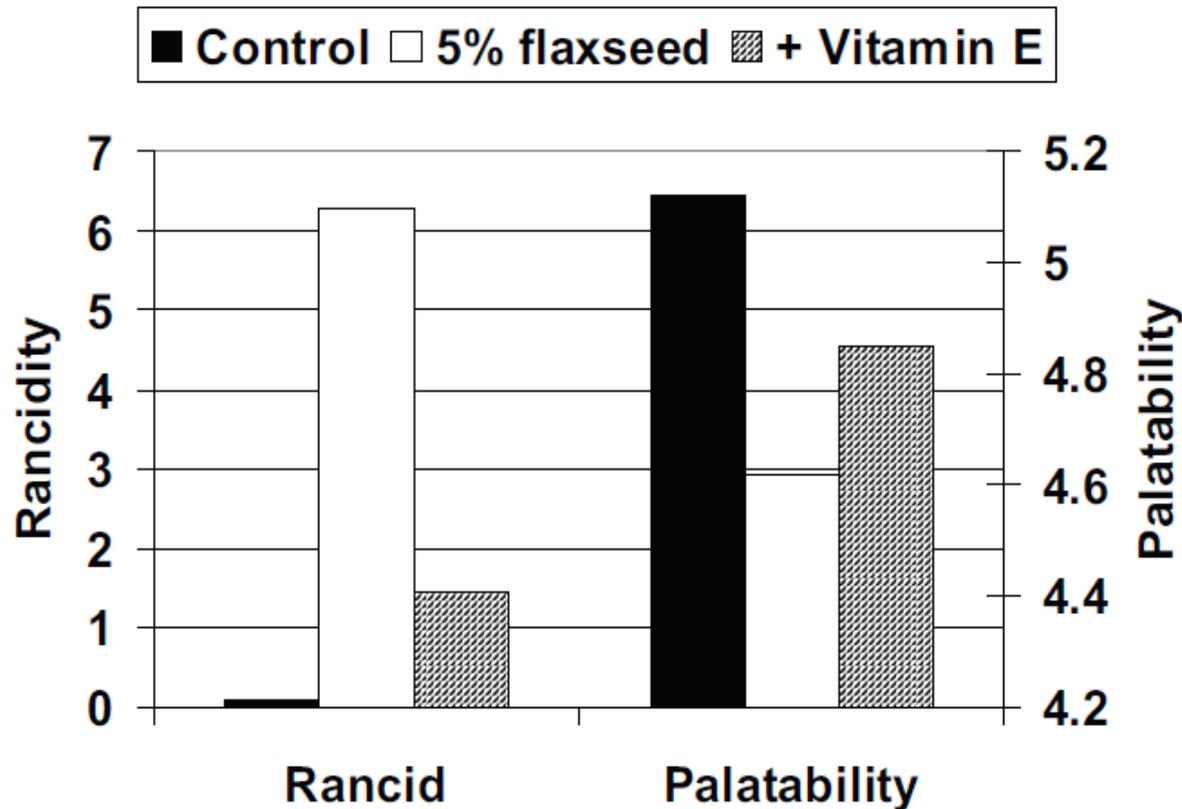
0% 5% 10% 15%



0% 5% 10% 15%

Eastwood and Beaulieu, Centre on Swine Spring 2010

# Feeding Coextruded Flaxseed and Field Pea on Sensory Attributes



**Figure 1.** Sensory analysis of burgers. Rancidity is reported as the percentage of panelists reporting meat with this attribute. Palatability is measured on a 9-point scale where 1 = extremely undesirable and 9 = extremely desirable (a, b.  $P < 0.05$ )

# Camelina

- Omega-3 fatty acids
- Oil is rich in vitamin E
- Sch. IV, Feed Act
  - Safety, efficacy
  - Digestibility
  - Performance



	Meal	Oil	Seed
Crude protein	32.46		21.11
Crude fat	19.06	90.12	43.68
<b>Meal amino acids, %</b>			
Lysine	1.59	Methionine	0.55
Avail. lysine	1.46	Cysteine	0.70
Threonine	1.31	Tryptophan	0.47
<b>Oil fatty acid, %</b>			
Palmitic (16:0)	5.25	Arachidic (20:0)	1.44
Stearic (18:0)	2.72	(20:1n9)	16.19
Oleic (18:1n9)	15.5	(20:3 ω3)	1.44
Linoleic (18:2)	17.57	Docosanoic (22:0)	0.3
Linolenic (ω18:3)	33.06	Erucic (22:1n9)	2.6

# Differential Cost per Mcal NE

	<u>Solvent- extracted</u>	<u>Expeller- pressed</u>	<u>Extruded +pressed</u>	<u>Screw- pressed</u>	<u>Green seed</u>	<u>Canola oil</u>
Expeller-pressed meal	0.82					
Extruded + pressed meal	0.72	0.88				
Screw-pressed cake	1.05	1.28	1.46			
Green canola seed	0.87	1.07	1.22	0.83		
Canola oil	1.45	1.77	2.03	1.38	1.66	
Tallow	1.26	1.55	1.77	1.21	1.45	0.87

- Co-product variability issues
  - Seed quality
  - Antinutritional factors
  - Quality control ?
  - Consistent product ?

# Conclusions

- **\$/Mcal NE of residual oil**
- Payback > energy dependent phase
- Dietary inclusion to increase IOFC
- Co-product variability issues
- Soft fat issues vs. fatty acid enrichment
- Withdrawal fibrous feedstuffs from finisher
- Proper fasting prior to slaughter

# Acknowledgments



- Matt Oryschak
- Malachy Young
- Neil Campbell
- Gregorio Lanz
- Rex Newkirk
- Ruwani Seneviratne
- Jose Luis Landero
- Arnoud Buchet
- Xun Zhou