



For the Promotion of  
European Protein Production

# Protein animal feed 2017 – Variety does it

Press release

**The supply of protein for livestock is currently in transition. On the one hand, new scientific discoveries and advances in production technology are leading to new suggestions for implementation. On the other hand, new marketing approaches, such as “non-GMO”, and the growing demand for locally produced products, are creating new challenges and opportunities. As part of a press information tour, experts of the information portal [proteinmarkt.de](http://proteinmarkt.de) and the Donau Soja Organisation have announced the latest developments.**

Vienna, Berlin, Landshut, September 8, 2016

## **New cultivation perspectives for farmers in the region**

According to Dr. Thomas Schmidt, consultant for animal feed and nutrition at OVID (the Organisation of the Oilseed Processing Industry in Germany), new capacities in oil mill processing of non-GM soya beans of European origin and a growing demand for non-GM soya meal for animal feed have led to interesting marketing possibilities for farmers in southern Germany. This supports an increase of soya cultivation. “The newly available oil mill capacity for soya processing in Straubing offers farmers new marketing perspectives, which makes the long term entry of soya beans into crop rotation interesting. In particular, for corn-intense regions, that becomes a good option to make crop rotation more flexible. Thus, with the planting of soya, a marketable harvest is always there”, Dr. Schmidt says. “The processing of soya beans in the oil mill in addition assures the availability of soya bean meal in proven standard quality with a protein content of 44%.”

## **Desire for synergy between quality and sustainability systems for soya certification**

However he also emphasised that a number of quality and sustainability systems for soya certification have been established, which can be applied side by side: “For farmers and processors, as users of quality and certification labels, it would be helpful if widespread synergies among the various systems could be employed for certification requirements”, according to Schmidt.

## **Domestic soya beans offer further new approaches**

“Above all, full fat soya beans and the soya bean cake derived therefrom offer very good possibilities that in-house soya beans can be processed, and the provision of protein for agricultural livestock is assured”, explained Prof. Dr. Gerhard Bellof from Weihenstephan-Triesdorf College, Faculty of Agricultural and Nutritional Economy, Division of Animal Nutrition.



Soya beans and soya cake from domestic production demonstrate high feed value, particularly in terms of protein and energy supply. "Especially for use in pork and poultry, appropriate heat treatment is necessary", according to the feed expert. In the case of soya beans, their high fat content for feed could be a limitation.

Therefore, soya cake made from full fat soya beans with an end fat content of at most 10 % would be better suited for animal feed. For pork, and especially poultry feeding, attention has to be given to appropriate provision of amino acids, specifically methionine. "Methionine is a limiting factor in soya protein" emphasizes Prof. Bellof. "Heat treatment of soya beans or soya cake leads to above-average UDP components, which makes the introduction of this domestic protein source as milk-enhancing feed for highly productive milk cows interesting."

### **Enabling new economic perspectives and access to new markets**

Above all, the Donau Soja Organisation would like to meet the demand for European soya of certified origin. Donau Soja and Europe Soya stand for non-GM, high quality- and origin-controlled soya from the Danube region.

The Donau Soja Organisation has set for itself the goal of improving conditions for the successful cultivation of soya in Europe.

"With the growing demand for European soya, the demand for certified soya also grows. Certified Donau Soja and Europe Soya offers all actors in the value-added chain interesting economic perspectives, access to new markets, and the highest security possible. At the same time, market partners from supply and trade, as well as processing sectors can be assured that their soya is non-GM, sustainable, and originates from Europe. We guarantee this via our quality and origin certification system throughout the entire delivery and value-added chain – from field to shelf. Consumers today are not only more critical in terms of their choice in groceries, but also above all, very well informed. The lack of transparency is over", says Dirk Vollertsen, Director Market of Donau Soja in Munich.

### **About Donau Soja**

The Donau Soja Organisation, with its headquarters in Vienna and five other branches in Germany, Serbia, Romania, Ukraine and Moldova, as well as 2 representatives in Italy and Poland respectively, represents Europe's most significant initiative for non-GM soya in the agricultural sector. 230 members from the private sector, politics and major businesses from all sectors of the supply chain, ranging from non-GM seed production to food of animal and plant-based origin, support the goals of the organisation.



## **proteinmarkt.de and the Donau Soja Organisation for the first time together at EuroTier 2016**

Six Donau Soja member firms have decided to present their companies alongside Donau Soja and proteinmarkt.de at the leading worldwide fair for livestock management, EuroTier, in Hanover by exhibiting together. The variety among the Donau Soja partners demonstrates the diversity of the organisation: Fanon, a Croatian feed company; Farnet, a Czech manufacturer of farm machinery, extruders, and other technologies for the processing of oilseeds; and Envirologix, an American firm that specializes in the detection of GMOs and mycotoxins. These are the major partners of Donau Soja at EuroTier 2016. Other member firms are supporting partners of EuroTier, more information can be found on [www.donausoja.org](http://www.donausoja.org).

## **Donau Soja Congress 2016 "Sustainable Soya – Sustainable Europe"**

On 24<sup>th</sup> and 25<sup>th</sup> November, Donau Soja, together with the Hungarian Ministry of Agriculture, will host the 4<sup>th</sup> International Donau Soja Congress, "Sustainable Soya - Sustainable Europe." More than 350 participants are expected from all parts of Europe who will discuss the present and future status of European protein, draw conclusions from the last years, and take part in scientific and practical workshops and afternoon sessions.

Further details regarding [registration](#), [program](#), etc. are available on our [website](#).

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