VOL. 11 NO. 23

INTERNATIONAL EGG AND POULTRY REVIEW



ISSN 1522-5100

U.S. Department of Agriculture

Agricultural Marketing Service

Poultry Programs

Market News and Analysis Branch

The European Commission Submits Proposal to Allow Limited Use of Antimicrobial Treatment of Poultry

At the May 13 meeting of the Transatlantic Economic Council the EU agreed to propose changes to EU regulations that would allow the importation of poultry meat processed using pathogen reduction treatments before the EU-U.S. Summit in June.

On May 28, 2008 the European Commission submitted a proposal to the Standing Committee on Food Chain and Animal Health (SCoFCAH) that sets strict conditions on the use of four antimicrobials for use in processing poultry carcasses. This follows the March release by the European Food Safety Authority (EFSA) of a scientific opinion that says despite a long history of use, insufficient evidence exists to conclude that the application of the four PRTs to remove microbial contamination of poultry carcasses will lead to the occurrence of antimicrobial resistance. The proposal needs to be ratified or rejected by SCoFCAH.

If accepted, this would open the way for imports of poultry from the United States. U.S. poultry meat exports to the EU have been banned since April 1, 1997 because U.S. poultry producers currently use washes of low concentration pathogen reducing treatments (PRTs), such as chlorine, to reduce the level of pathogens in poultry meat production, a practice not permitted under the EU sanitary regime. In December 2005, the European Food Safety Authority (EFSA) completed studies of four PRTs and found them to be safe. In February 2006 the European Commission's Health and Consumer Protection Directorate General circulated the first draft of a proposal to allow PRTs to be used on poultry meat in the EU market, but the draft regulation banned the simultaneous use on poultry products of more than one PRT and required poultry treated with PRTs to be rinsed after treatment. These two requirements would limit the ability of most U.S. producers to export poultry to the EU.

The Commission's proposal set strict conditions for the use of antimicrobial treatment of poultry. The substances will have to be used separately and only on whole carcasses. The poultry carcass must be rinsed with potable water after treatment but before entering the chilling or refrigerating rooms. Any poultry processed in the manner would have to be labeled "treated with antimicrobial substances" or "decontaminated by chemicals." The proposal also foresees that within 2 years from the date of application the authorization and the conditions of their use will be mandatorily reviewed.

Businesses using the antimicrobial substances would be required to collect data for research and monitoring purposes. The research will be on possible antimicrobial resistance at medium and long term, since no effect has been observed in short term use; the impact of the disposal of the waste water on the environment; the possibility of resistant strains developing in the waste water.

As a result of the proposal, a technical change must be made to the rules on the definitions and marketing standards for poultry meat. This separate proposal, to amend an existing Regulation, will be sent to the Council and European Parliament. If it is not adopted until after the entry into force of the Lisbon Treaty it would become an issue for co-decision between the Council and Parliament. (The Lisbon Treaty will define what the EU can and cannot do and what means it can use. The target date for ratification is January 1, 2009.)

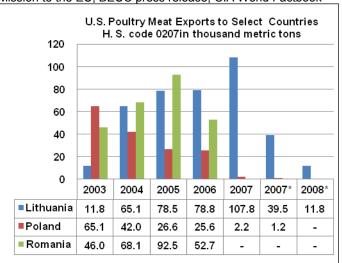
Several groups, including the European Consumers' Organization, the COPA-COGECA farming lobby, and the European Environmental

Bureau, are against lifting the EU ban on U.S. poultry meat treated with antimicrobials. Some Members of the European Parliament in the Environment Committee have also raised concerns.

Several newswires reported that the Standing Committee on Food Chain and Animal Health (SCoFSAH) soundly rejected the proposal by a vote taken on June 2, 2008, although no official announcement was made.

At the time of the ban in 1997 the EU consisted of 15 Member States. By 2007 the EU had expanded to include a total of 27 Member States.

Source: Europa http://europa.eu Press Release; European Food Safety Authority; U.S. Trade Representative; news wires; The U.S. Mission to the EU; BEUC press release; CIA World Factbook



Jan-Mar Source: Department of Commerce, U.S. Census Bureau, Foreign Trade Statistics

Export Requirements for Colombia (Processed Egg Products)

As of June 2, 2008 all egg products are eligible for export to Colombia. The required documentation can be found in the Export Requirements for Egg Products document in the Export Library.

Among the requirements:

Statements which say the product was derived from poultry which originated from a zone free of notifiable avian influenza and Newcastle disease as defined by the World Organization for Animal Health (OIE)

Egg products were derived from federally certified processing facilities operating under the permanent inspection of the Food Safety and Inspection Service (FSIS)

Microbiological tests on representative samples were conducted with negative results for Salmonella

The product is used without restriction in the USA and does not constitute risk to human and animal health.

For full details go to:

http://www.fsis.usda.gov/regulations & policies/Colombia Egg Prod ucts Requirements/index.asp

Source: FSIS/USDA

Total

6,904

INSPECTED EGG PRODUCTS-

U.S. & CANADA IMPORT/EXPORT TRADE

U.S. I	=xports to ∪a	nada, in Pound	is (000) (Preiim	iinary)
Week Endin	g May 24, 200	18	Year-To-	Date
Type	2008	2007 /1	2008 /2	2007
Liquid	103	52	199	2,215
Frozen	0	0	39	7
Dried	40	1	236	210

Total	143	53	474	2,432		
U.S. Imports From Canada, in Pounds (000) (Preliminary						
Week End	ling May 24, 20	08	Year-To-	-Date		
Type	2008	2007 /1	2008 /2	2007		
Liquid	270	246	7,786	6,279		
Frozen	0	4	248	194		
Dried	40	40	240	431		

290 **Inspected Shell Eggs**

8,274

310

U.S Exports to Canada, In 30-Dozen Cases (Preliminary)							
Week Ending May 24, 2008 Year-To-Date							
	2008	2007 /1	2008 /2	2007			
Jumbo	0	0	0	0			
Extra Large	1,350	1,320	17,289	15,509			
Large	340	1,950	24,251	31,287			
Medium	1,310	510	20,572	21,335			
Ungraded	11,040	1,560	125,260	19,400			
Misc	0	0	1,560	3,205			
Total	14,040	5,340	188,932	90,736			
44.0	14/ 1 /						

/1 Comparable Week, to-date figures may not total due to rounding. /2 Includes revisions to previous week(s)

Data Source: Agriculture and Agri-Food Canada, AISD, AID, Poultry Section Source: USDA AMS Poultry Programs, Market News & Analysis Branch

U.S./CANADIAN LIVE POULTRY-SLAUGHTERED UNDER INSPECTION

Week Ending 24 May-08 (Preliminary)

U.S. fowl slaughtered domestically						
	Light Hens		Total Hens			
	Thousa	ands				
Head	1,444	1,706	3,150			
Last Week	1,589	1,812	3,401			
Same week yr ag	o 1,150	1,527	2,677			
To-date/2008	29,520	32,604	62,124			
To-date/2007	23,460	28,990	52,450			
	U.S. fowl slaugh	ntered in Canada				
	Light Hens	Heavy Hens	Total Hens			
	Thousa	ands				
Head	253	0	253			
Last Week	442	0	442			
Same week yr ago	187	0	187			
To-date/2008	6,972	30	7,002			
To-date/2007						

Data Source: Agriculture and Agri-Food Canada, AISD, AID, Poultry Section Total U.S. fowl slaughtered in the U.S. and Canada

Total 0.5. Iowi Slaughtered in the 0.5. and Canada							
	Light Hens		Total Hens				
	Thousa	nds					
Head	1,697	1,706	3,403				
Last Week	2,031	1,812	3,843				
Same week yr ago	1,337	1,527	2,864				
To-date/2008	36,492	32,634	69,126				
To-date/2007	28,291	29,004	57,295				
Source: USDA AMS Poultry Programs, Market News & Analysis Branch							

NATIONAL MECHANICALLY SEPARATED CHICKEN

(FOB Shipper Dock or equiv., negotiated prices in trucklot and less-than-trucklot volumes reported in thousand lb. quantities, cents/lb.; delivery within 2 weeks.)

The MSC market tone was steady to fully steady. Supplies of fresh 15-20% were adequate and dearing satisfactorily with the remainder in good balance to well cleared. Frozen demand was moderate to fairly good. Supplies of raw materials continue tight and sought after by all users. Domestic movement was generally moderate. Export demand was moderate to fairly good with most inquiry from Mexico and Central American countries. Many dealing with the difficulties created by trucking issues and container shortages. All schedules were light to seasonally

Weekly MSC Weighted Average Prices (cents/pound) and Volumes (1,000 pounds)

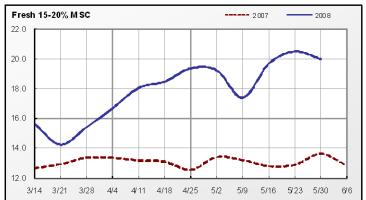
	Frozen			Fresh		
Fat Content	30-May-08	Last Week	Last Year	30-May-08 Last Week		LastYear
15% or Less						
Price Range	25.00	26.00 - 30.00	18.00	2400 - 25.00	2350 - 2500	17.00-18.00
Wtd Avg Price	25.00	27.74	18.00	24.40	24.43	17.28
Volum e Traded	55	92	262	100	234	281
Volume Exported	55	52	262	-	-	-
15-20%						
Price Range	2400 - 30.00	2300 - 3000	16.00-21.00	16.00 - 28.00	1500 - 2800	11.00-16.00
Wtd Avg Price	27.06	27.13	17.88	19.99	20.51	12.84
Volum e Traded	999	1,051	1,420	2,713	2,294	2,759
Volume Exported	919	1,011	1,300	326	612	409
20% or More						
Price Range	-	-	-	-	-	14.00-14.50
Wtd Avg Price			-			14.13
Volum e Traded	-	-	-	-	-	162
Volume Exported	-	_	-	-	-	-



Monthly MSC Weighted Average Prices (cents/pound) and Volumes (1.000 pounds)

	Frozen			Fresh		
Fat Content	Apr 2008	Mar 2008	Apr 2007	Apr 2008	Mar 2008	Apr 2007
15% or Less						
Wtd Avg Price	20.77	18.77	17.13	21.89	19.04	16.57
Volum e Traded	216	215	1,129	912	1,010	1,669
Volume Exported	216	215	1,049	-	-	-
15-20%						
Wtd Avg Price	22.69	20.43	17.36	18.04	15.08	13.06
Volum e Traded	7,926	7,601	5,273	12,004	7,548	11,494
Volume Exported	6,493	6,640	4,253	3,263	899	1,224
20% or More						
Wtd Avg Price	-	-	-	18.43	17.00	14.00
Volum e Traded	_	-	-	286	408	320
Volume Exported	-	-	-	-	-	-

Note: Volume exported refers to that portion of the total volume that is destined for export markets.



NATIONAL YOUNG TURKEY PARTS, INCLUDING BULK MEAT and FROZEN (UNLESS SPECIFIED), CENTS PER LB., DELIVERED FIRST RECEIVERS, PART AND FULL TRUCKLOTS AS OF 30 MAY 2008.

The market tone on tom breast meat was steady to barely steady, balance of white meat steady. Demand was light to moderate. Offerings adequate to fully adequate. Trading remains slow to moderate. Bulk parts market tone was generally steady. Demand light to moderate. Offerings light to adequate. For domestic: grade A basted 8-10 lb. breast 150 cents and 12-16 lb. breasts 185 cents delivered. For export: frozen scapula 104 cents delivered shipping point.

EXPORT TRADING FRIDAY, MAY 30, 2008 DRUMSTICKS, TOMS WINGS FULL-CUT - TOMS WINGS, V-TYPE, TOM TAILS MECHANICALLY SEPARATED 2/ THIGH MEAT - FROZEN	PRICE RANGE 53.00 48.00 64.00-64.50	L.S.T. CODE 1/ R T	WTD AVG PRICE 53.00 48.00 64.20 32.50 32.00 98.00	VOLUME (000) 40 165 270 40 108 80	WEEKLY WTD AVG PRICE 53.17 48.78 64.20 33.25 32.00 102.69	WEEKLY VOLUME (000) 240 205 270 80 108 242
EXPORT TRADING THURSDAY, MAY 29, 2008 DRUMSTICKS, TOMS WINGS FULL-CUT - TOMS WINGS, V-TYPE, TOM TAILS MECHANICALLY SEPARATED 2/ THIGH MEAT - FROZEN	PRICE RANGE 52.00-54.00 52.00 32.50 105.00	L.S.T. CODE 1/ F T	WTD AVG PRICE 53.20 52.00 64.63 32.50 32.00 105.00	VOLUME (000) 200 40 108 40 108 162		
EXPORT TRADING WEDNESDAY, MAY 28, 2008 DRUMSTICKS, TOMS WINGS FULL-CUT - TOMS WINGS, V-TYPE, TOM TAILS MECHANICALLY SEPARATED 2/ THIGH MEAT - FROZEN	PRICE RANGE	L.S.T. CODE 1/ F F F T T T	WTD AVG PRICE 53.34 50.89 64.63 34.00 32.00 104.00	VOLUME (000) 87 135 108 40 108 22		
EXPORT TRADING TUESDAY, MAY 27, 2008 DRUMSTICKS, TOMS WINGS FULL-CUT - TOMS WINGS, V-TYPE, TOM TAILS MECHANICALLY SEPARATED 2/ THIGH MEAT - FROZEN	PRICE RANGE 34.00 32.00	L.S.T. CODE 1/ F F F	WTD AVG PRICE 53.34 50.89 64.63 34.00 32.00 104.00	VOLUME (000) 87 135 108 40 108 22		

NO EXPORT TRADING REPORTED ON MONDAY MAY 26, 2008, DUE TO MEMORIAL DAY HOLIDAY

^{1/} CODES FOR LAST SIGNIFICANT TRADE (L.S.T.): M=MONDAY T=TUESDAY W=WEDNESDAY R-THURSDAY F=FRIDAY

^{2/} Product contains 15/20% fat with skin added.