

July 5, 2019

African Swine Fever

In May of 2019, AFIA announced a revised fact sheet for feed holding times as a result of new research funded jointly by the Swine Health Information Center and Institute for Feed Education and Research (IFEEDER), the public charity of the American Feed Industry Association. At this time, this research provides the best understanding of ASF virus survivability in feedstuffs, and is consistent with trusted experts in the Animal Feed industry, such as: Swine Health Information Center, National Pork Board, National Pork Producers Council, American Association of Swine Veterinarians, and AFIA.

United Animal Health is committed to biosecurity measures to prevent an outbreak of the African Swine Fever (ASF) virus in the United States as it spreads through Asia and Europe. We are collaborating with industry organizations to monitor and develop mitigation steps to address the potential threat to the United States pork industry.

According to the NPPC public statement, *“There are several ways the ASF virus could make its way to the United States, including: international travelers with contaminated footwear/clothing or who are carrying infected meat products; importation of contaminated meat products; and importation of contaminated feed ingredients. In each of these cases, the contaminated article would need to either come into contact with or be fed to a susceptible pig.”*

United Animal Health Biosecurity

United Animal Health shares your concern and understands the importance of aggressive biosecurity measures to ensure African Swine Fever (ASF) does not enter the United States, especially with the recent discovery in China. Therefore, we wanted to provide an update on our biosecurity measures and, specifically, foreign sourced ingredients.

At United Animal Health, biosecurity is always our top priority. We have many biosecurity measures in place that make the risk of product contamination minuscule. We monitor and adjust our policies based on changing risk profiles and new science-based information. As of today, this letter reflects some background, what we know, and what we are doing.

The foreign sourced ingredients that United purchases are packaged and sealed at the factories where they are made and remain in that packaging until used in our manufacturing.

Once the production/packaging is complete, the goods are packed in sealed containers for ocean transport. We have certificates of analysis, with production and expiration dates, by lot, on all such products, and can trace every product, by lot, back to its origin.

Using the date of manufacture, in accordance with pork industry recommendations, we are quarantining foreign sourced goods in outside warehouse(s) prior to using them in production.

As our industry defines better strategies, we will implement those science-based interventions immediately. We are in contact with our ingredient suppliers to make certain that they are aware of our concerns and have requested any updates in their QA/QC processes.

To summarize, the following outlines our biosecurity measures to prevent the entry of the ASF virus into the United States. We understand the devastating effect an outbreak would have on the U.S. pork industry and are taking the matter seriously.

Supplier and Product Quality

All suppliers and products are approved and monitored to ensure regulatory compliance, feed safety and the highest quality.

Third-Party Quality Certifications

Facilities are certified by third-party certification programs that are internationally recognized for their standards in feed safety.

Concentrated Form

All of our foreign sourced vitamins and amino acids come to us in their concentrated form. The manufacture of vitamins and amino acids is a highly technical process with miniscule risk of ASF contamination. The blending process for our foreign sourced vitamins takes place in the United States, eliminating contamination risk.

Quarantine

We have placed a quarantine on all above mentioned products shipped to us from foreign sources. This quarantine begins on the date of manufacture, as currently recommended by industry experts.

Full Traceability

Starting with certificates of analysis, we can document the origin, by lot/batch, or every ingredient used.

Transportation

All shipping is conducted via sealed containers. If a container arrives to us with a broken seal, the product is rejected.

Ongoing Monitoring

United Animal Health is working with our trade organizations that are collaborating with National Pork Board, Swine Health Information Center and the National Pork Producers Council to develop comprehensive processes, procedures and steps based on sound science and practices.

Several years ago, United made the decision to go porcine-free in manufacturing as a further risk mitigation step in the transmission of virus. We have also organized a response team that is monitoring the situation and ready to act on any concerns.

If you have any additional questions, you are welcome to email ASF@UnitedAnH.com.

Thank you.

