WPSA (UK Branch) ANNUAL MEETING

31st March - 1st April 2020

East Midlands Conference Centre, Nottingham

**Monday 30th March 2020**  
Atrium  
8:00 – 18:00  
Registration

**Tuesday 31st March 2020**  
Lecture theatre  
9:00-10:00  
Hammond lecture (BSAS – WPSA delegates welcome to attend)  
Alison Van Eenennaam  
The Challenges for Livestock Production: Balancing messages of metrics, measures and marketing of meat production

**Tuesday 31st March 2020**  
Suite 2  
10:30  
OPENING WPSA ANNUAL MEETING

<table>
<thead>
<tr>
<th>Time</th>
<th>Session 1: Invited Speaker session: The future of meat, economic and consumer perspectives</th>
<th>Chair: Emily Burton</th>
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<tr>
<td>10:40</td>
<td>Peter Van Horne</td>
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<td></td>
<td>Introduction of slower growing broilers in the market in the Netherlands</td>
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<td>11:20</td>
<td>Tricia Parrot and Lauren Bell</td>
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<td>Consumer perceptions of welfare in the UK Broiler industry : use of Rich Pictures to capture data</td>
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<tr>
<td>12:00</td>
<td>Session 2: Short orals introductions to a selection of posters (3 min)</td>
<td>Chair: Sophie Lee</td>
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Effect of two rapeseed meals with and without exogenous phytase and / or xylanase on dietary phosphorus retention, excreta concentration of inositol and inositol phosphate isomers when fed to broiler chickens. T. Kendal, E. S. Watts, S. P. Rose, M. R. Bedford, V. Pirgozliev.

The effect of graded levels of myo-inositol on apparent ileal mineral digestibility and plasma mineral concentration of broiler chickens at day 21 of age. C. P. Arthur, S. C. Mansbridge, S. P. Rose, I. Kühn, V. Pirgozliev


Identifying which bones indicate skeletal integrity in laying hens. A. Kemp, E. Burton, D. Scholey

12:30-13:30 Lunch, EMCC.

13:30-14:40 Session 3: Original communications (General) (14 mins)
Chair: Natasha Whenham

Lack of genetic correlation between laying hen bone quality and egg production suggests egg number may not explain bone quality. I. Dunn, H. McCormack, R. Fleming, P. Wilson, B. Andersson, M. Schmutz


The effect of diets varying in nutrient availability with and without the addition of phytase on broiler performance and bone strength parameters. C. C. Mulvenna, U. McCormack, J. McKillen, M. Bedford, E. Ball

Effect of the duration of the adjustment and collection periods on the estimate of dietary metabolisable energy and nutrient retention in broiler chicken when using indigestible marker in diet. H. Scott-Cook, S. P. Rose, V. Pirgozliev.

Infrared thermography provides an accurate assessment of feather condition in broiler chickens. B. Raine, J. E. Martin, M.itchell, A. Futro and R. D'eatth

Selective egg quality traits of laying chickens fed natural and biodegradable egg yolk colouring raw materials. O. Oyedeji

14:54-15:03 Session 4: Short oral introductions to a selection of poster presentations (3 min)
Chair: Steve Wilson


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<th>Time</th>
<th>Session Details</th>
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**15:00-16:00**  
Tea and poster viewing, TBC  
Authors in attendance

**16:00-16:56**  
**Session 5: Original communications (Nutrition) (14 mins)**  
**Chair: Patrick Garland**

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<tr>
<th>Time</th>
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<tr>
<td>16:00</td>
<td>Myo-inositol concentration in chicken tissues is influenced by dietary myo-inositol and phytase. C. P. Arthur, S. C. Mansbridge, S. P. Rose, C. A. Brearley, H. Whitfield, I. Kühn, V. Pirgozliev</td>
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<tr>
<td>16:14</td>
<td>Effects of threonine, arginine and glutamine supplementation on caecal microbiome profiles and litter characteristics of broilers exposed to reused litter. M. A. Hussein, F. Khattak, L. Vervelde, S. Athanasiadou, J. G. M. Houdijk</td>
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<td>16:28</td>
<td>The effect of batch-to-batch variation and manufacturing plant on apparent amino acid digestibility of commercial rapeseed meal in broilers, with and without protease. E. S. Watts, S. P. Rose, A. M. Mackenzie, V. R. Pirgozliev</td>
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<td>16:42</td>
<td>Influence of combined cow and camel rumen content on some haematological and serum biochemical indices of finisher broiler chickens. F.O. Obadire</td>
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**Suite 2**

**17:15**  
**RF GORDON MEMORIAL LECTURE**

Professor Christine Nicol  
*Wither hen welfare?*

**18:15**  
**RF Gordon Memorial Reception – EMCC Atrium**

**20:00**  
**WPSA ANNUAL DINNER – Lecture theatre, EMCC**

**Wednesday 1st April 2020**  
**Suite 2**

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<th>Time</th>
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| 9:00-10:20 | Joint WPSA/BSAS Industry Session. The future of the poultry meat industry  
Chair: Helen Masey O Neill |
| 9:00 | Francesca Soglia  
**Opportunities and Challenges for added-value chicken meat** |
| 9:40 | Isabelle Gangnat  
**Opportunities for higher value meats, specifically chicken** |
| 10:20 | James Bentley  
**Slow(er) growing breeds and the future of the poultry industry** |

**10:45-11:15**  
Tea and poster viewing, location TBC.  
Authors in attendance
### Session 4: Original Communications (General) (14 min)
**Chair:** Laura Beeson

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<tr>
<th>Time</th>
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<th>Speakers</th>
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<tr>
<td>11:10</td>
<td>Does inclusion of faba bean in starter diets allow for greater use of faba beans in grower and finisher diets for broilers?</td>
<td>J. G. M. Houdijk</td>
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<td>11:24</td>
<td>What is ‘normal’? Morphology and mineralisation of tibias from healthy, on farm broilers.</td>
<td>A. Alkhtib, C. Sanni, E. Burton, D. Schooley</td>
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### Presentation of president's prizes

### WPSA AGM

### Posters

26 Feeding sunflower meal as main protein source to broiler chickens. N. Karkelanov, S. Chobanova, K. Dimitrova, S. P. Rose, V. Pirgozliev

27 Feeding stevia (Stevia rebaudiana) leaves to broiler chickens at two different temperatures. V. Pirgozliev, S. Enchev, I. M. Whiting, S. P. Rose, K. Kljak, A. E. Johnson, F. Drijfhout, S. Orczewska-Dudek, A. Atanasov


29 Does growing site affect the digestible energy of wheat cultivars? P. H. Gillespie, M. R. Azhar, S. P. Rose, V. Pirgozliev.

30 The effect of saturated and non-saturated fat on growth performance, dietary apparent metabolisable energy and nutrient retention when fed to broiler chickens at two different temperatures. S. Woods, I. M. Whiting, S. P. Rose, V. Pirgozliev


32 Xanthophyll and beta carotene contents of differently processed natural, biodegradable raw materials to be used as potential egg yolk colourants in layer chickens diets. O. O. Oyedeji, O. O. Oluwatosin, A. V. Jegede, A. O. Fafiolu, V. Pirgozliev, O. Folorunso


35 Susceptibility of different wheat varieties to enzymatic hydrolysis. I. Whiting, V. Pirgozliev, M. R. Bedford.


37 Determining the effects of housing system on skeletal integrity at both early and mid-lay. M. Wilson, E. Burton, D. Scholey, A. Kemp

38 Energy metabolisability and ileal digesta viscosity of growing turkeys fed diets containing malted sorghum sprouts supplemented with enzyme or yeast. O. Oluwakemi

39 Developing a model to test the efficacy of alternatives to antibiotics in broiler diets. E. Ball