# Soybean meal in Poultry Feed; Nutrition and Prospectus

B Prakash Principal Scientist

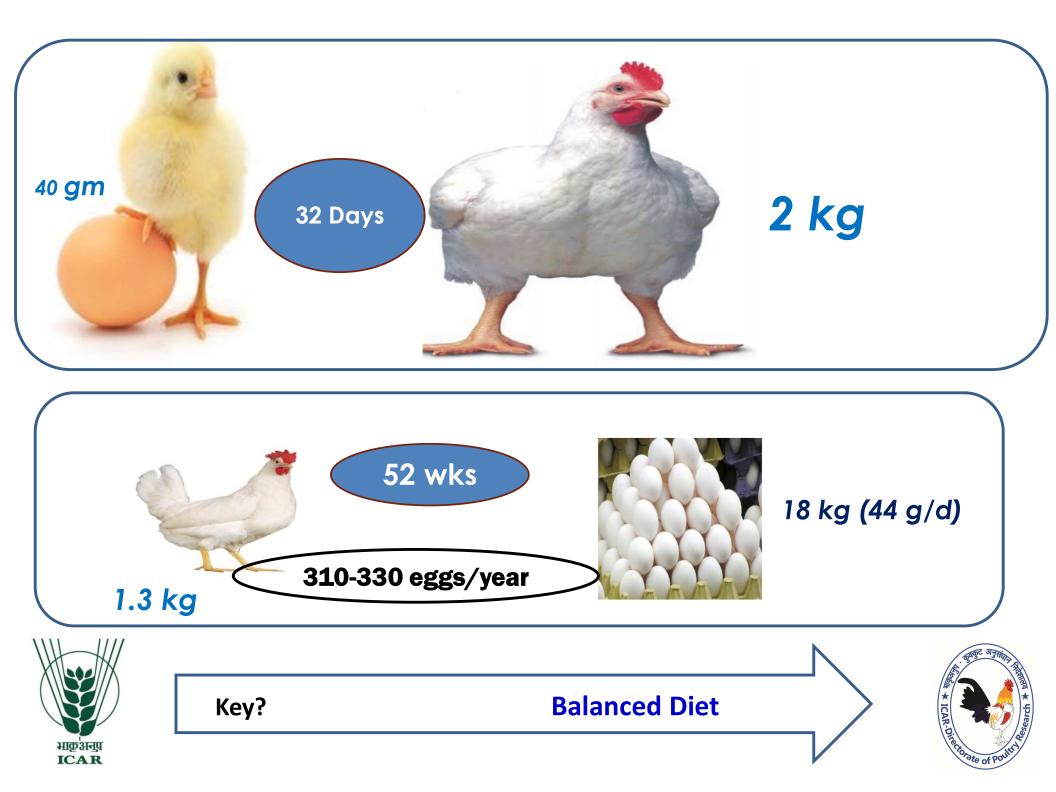


# **Indian Animal Husbandry - Poultry**

- No 1 in Milk production -221 Mmt per year.
- No 3 in Egg production- 129 billion eggs per year.
- No 5 In chicken meat production- 4.3 Mmt per year.







NAP Egg and Poultry

#### **Broiler Chicken Meat (mmt)**

4.3 mmt

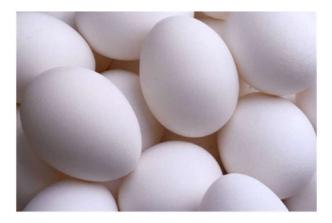


Availability – 3.6 kg/year

**Requirement – 10.8 kg/year** 

#### Egg Production (Billions)





### Availability 92/yr Requirement 180/Yr (ICMR)







# Soybean meal

**Protein–barrel theory** 



- About 20% of poultry diet is SBM
- SBM contributes 60% of high-quality protein

### Functions:

- Structural parts of **soft tissues**
- Blood proteins albumin, globulin, fibrinogen, hemoglobin, etc.,
- Enzymes, hormones, antibodies etc.











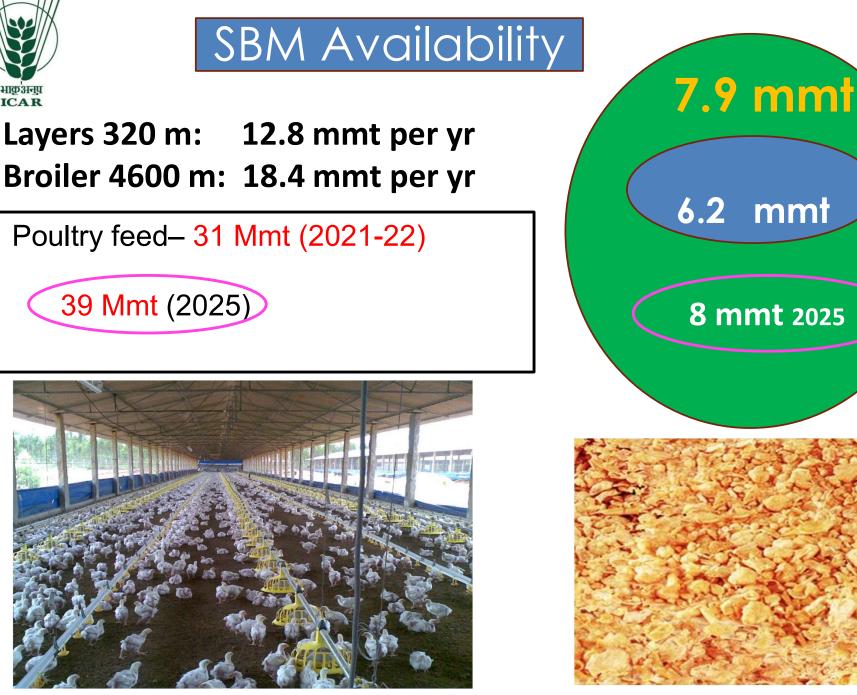




# AA digestibility

	Meth.	Cystine	Lysine	Arginine	Thr.
Maize	91	85	81	89	84
Wheat	87	87	81	88	83
SBM	92	82	91	92	88
Maize gluten meal	91	80	88	96	92
Meat meal	85	58	79	85	79
Feather meal	76	59	66	83	73





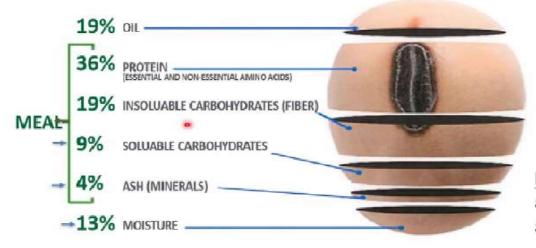
https://www.indexmundi.com/agriculture/?country=in&commodity=soybeanmeal&graph=production (USDA)





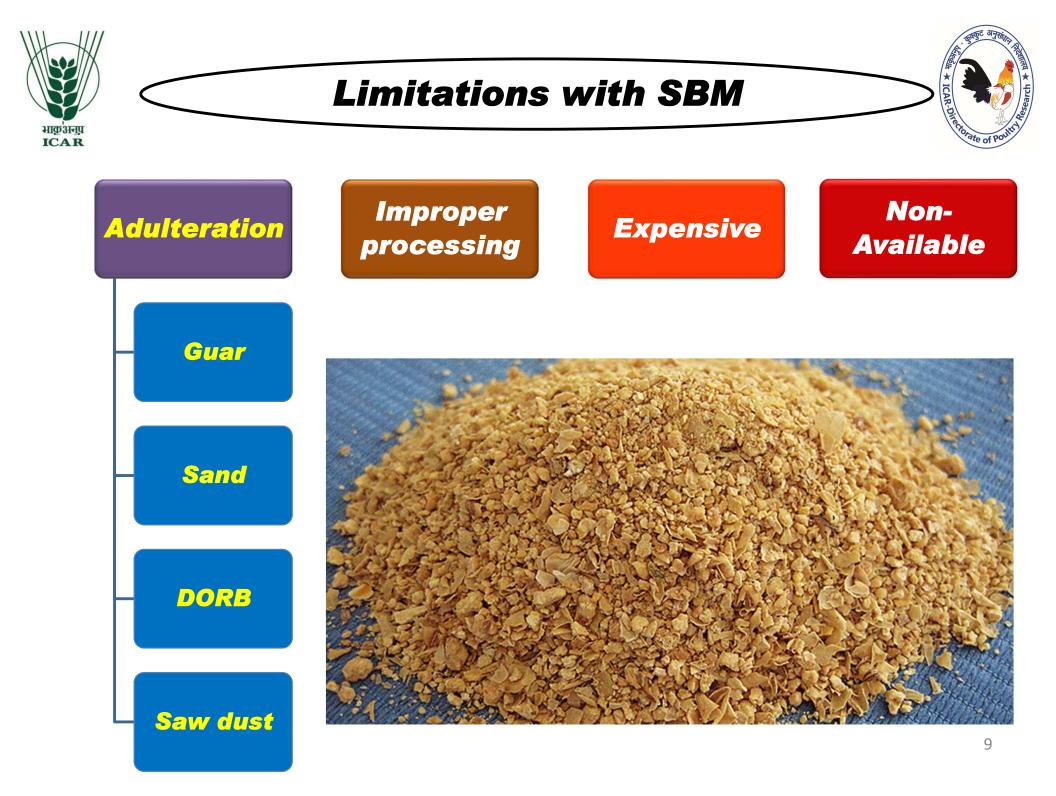
### Soybean Composition

Soybeans: Source of proteins and fat





**Problem:** Naturally, soybeans have anti nutritional factors (ANF) and allergens







### Anti-Nutritional Factors (ANF) on Soybeans

- Trypsin Inhibitors (Proteases):
  - Reduce protein digestibility
  - Reduce growth (make susceptible to diseases)
- Lecithin:
  - Damage to intestine walls- effect on nutrient absorption.
- Glycine:
  - Gastrointestinal problems- allergens.
- Urease:
  - Increase available nitrogen (indicator of level of processing)







# **Quality control tests for heat-treated SBM**



Test	Principle	Duration	Accuracy	Measurement	Recommended Values
Urease Index	Heat <b>DENATURES UREASE</b> and thus anti-nutritional; indicator of <b>under-heating</b> .	20 min.	Average	pH increase due to NH <sub>3</sub> release	0.02 - 0.30
0.2%KOH solubility	Over-heating reduces N solubility in 0.2 % KOH; quantification of over-heating.	20 min.	Average	Protein solubilized	70-85% (70%)
TIA (Trypsin Inhibitor Activity)	Direct measurement of Trypsin Inhibitor; indicator of all anti-nutritional components	>24 hr.	Good	Presence of trypsin inhibitors	< 5 mg/g
Dye- Binding (cresol red)	Measures lysine (free epsilon amino group); reduced by over-heating,	< 10 min.	Low	Dye binding related to protein solubility.	5.0 – 6.5 mg/g

# Trypsin inhibitor inactivation with heat treatment

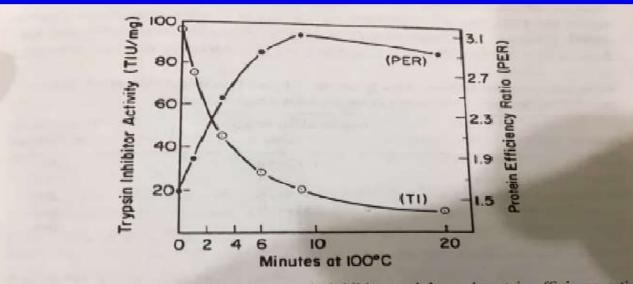
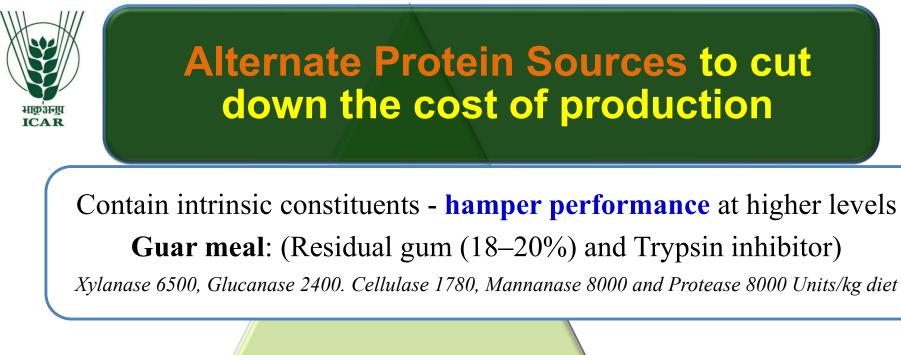
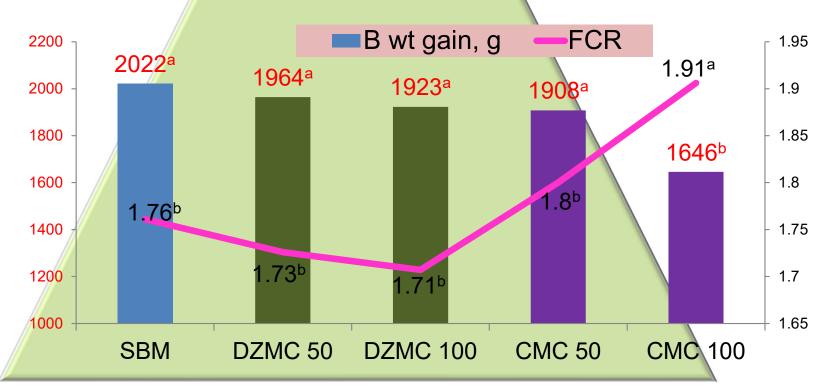


Figure 2.11. Effect of steaming on trypsin inhibitor activity and protein efficiency ratio (PER) of soy meal. From Rackis (1974).

Soybeans by KeShun Liu





Rama Rao et al (2005 & 2014)



**Properly processed SBM (No ANF)** 

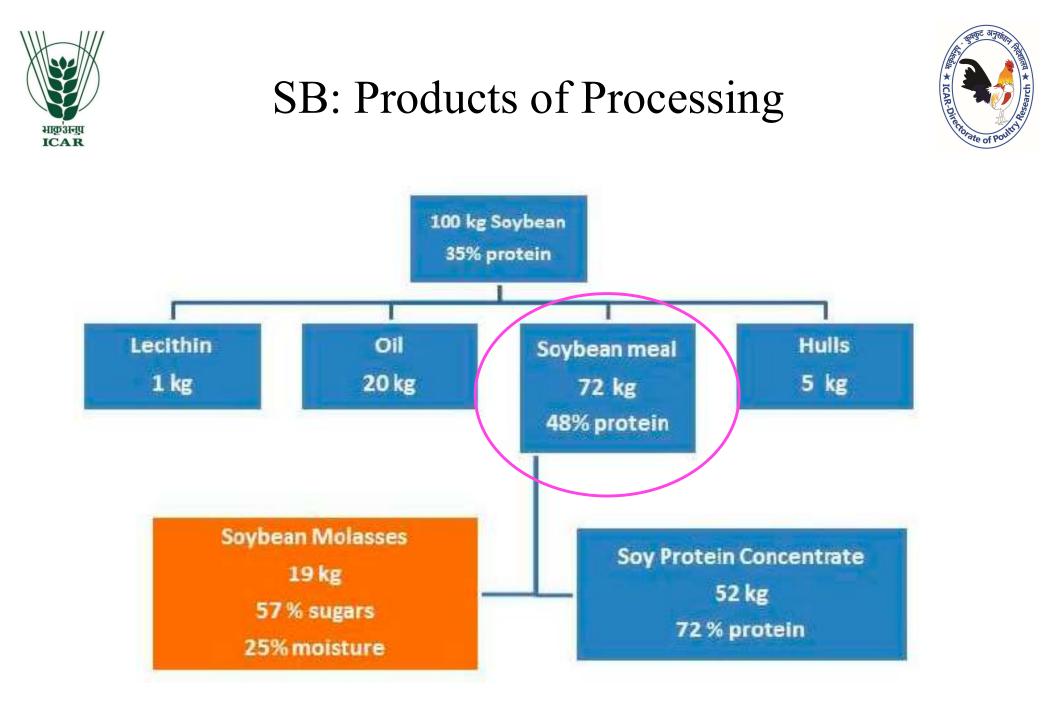
High Protein (40-50%)

Excellent source of Lys. (2.96%), Try., Thr.



High AA digestibility (89%)





Karp et al (2016)



# SB Products in Broiler Chicken



Table 1. Chemical composition of soybean feeds.

Item	Soybean Meal GM	Soybean Expeller Cake Non-GM	Extruded Full-Fa Soybean Non-GM
Basal nutrients (g·kg <sup>-1</sup> )			
dry matter	894.6	940.4	939.8
crude ash	70.3	60.0	51.6
crude protein	452.0	443.6	349.5
crude fat	20.7	55.7	218.0
crude fibre	66.0	59.0	61.8
N-free extractives	285.6	322.1	258.9
Gross energy (kcal·kg <sup>-1</sup> )	2868	4730	5420
Anti-nutritional factors (g·kg <sup>-1</sup> )			
trypsin inhibitors	1.40	5.90	8.88
tannins	14.9	2.90	5.08





12/1		Group			N/ I
Item -	SBM	SEC	EFS	SEM	p-Value
		Bodywe	eight (g)		
1 day	42.9	43.0	43.0	0.096	0.682
21 day	721 <sup>b</sup>	760 a	715 b	7.42	< 0.05
42 day	2294 b	2400 <sup>a</sup>	2361 <sup>a</sup>	13.5	< 0.05
		Bodyweig	ht gain (g)		
1–21 days	678 <sup>b</sup>	717 <sup>a</sup>	678 <sup>b</sup>	7.42	< 0.05
22-42 days	1573 <sup>b</sup>	1639 <sup>a</sup>	1646 <sup>a</sup>	12.61	< 0.05
1-42 days	2251 b	2357 <sup>a</sup>	2318 <sup>a</sup>	13.48	< 0.05
		Feed convers	sion ratio (kg)		
1–21 days	1.59 b	1.52 <sup>c</sup>	1.66 <sup>a</sup>	0.017	< 0.05
22-42 days	1.75 <sup>a</sup>	1.67 <sup>b</sup>	1.83 <sup>a</sup>	0.020	< 0.05

Table 3. Rearing results of broiler chickens.

1.69<sup>b</sup>

1-42 days

SBM—soybean meal, SEC—soybean expeller cake non-GM, EFS—extruded full-fat soybean non-GM, SEM—standard error of mean; <sup>a,b,c</sup>—means with different superscripts within a row are significantly different at  $p \le 0.05$ .

1.68<sup>b</sup> 1.76<sup>a</sup>

< 0.05

0.012

### Fatty acid profile (% of total fatty acids) in thigh muscle

Fatty acids	Groups				
	SBM	Soybean expeller cake	Extruded full fat soybean	SEM	P value
C18:n-6	31.2 <sup>b</sup>	32.6 <sup>b</sup>	43.0 <sup>a</sup>	1.44	< 0.05
C18:n-3	1.35°	1.59 <sup>b</sup>	2.24 <sup>a</sup>	0.11	< 0.05
SFA	27.99 <sup>a</sup>	26.89 <sup>a</sup>	21.17 <sup>b</sup>	0.82	< 0.05
USFA	71.84 <sup>a</sup>	72.87 <sup>a</sup>	78.67 <sup>b</sup>	0.83	< 0.05
MUFA	38.9 <sup>a</sup>	38.4 <sup>a</sup>	33.21 <sup>b</sup>	0.75	< 0.05
PUFA	32.95 <sup>b</sup>	34.42 <sup>b</sup>	45.4 <sup>a</sup>	1.54	< 0.05
n-6:n-3	22.64	20.52	19.20	0.72	0.09
DFA= (UFA+C18)	76.99 <sup>b</sup>	77.91 <sup>b</sup>	82.64ª	0.695	< 0.05
OFA= (C14+C16)	22.56 <sup>a</sup>	21.97 <sup>a</sup>	16.87 <sup>b</sup>	0.702	< 0.05



DFA: neutral and hypocholesteremic fatty acid OFA: hypercholesterolemic fatty acids



Alina et al (2022): Animals



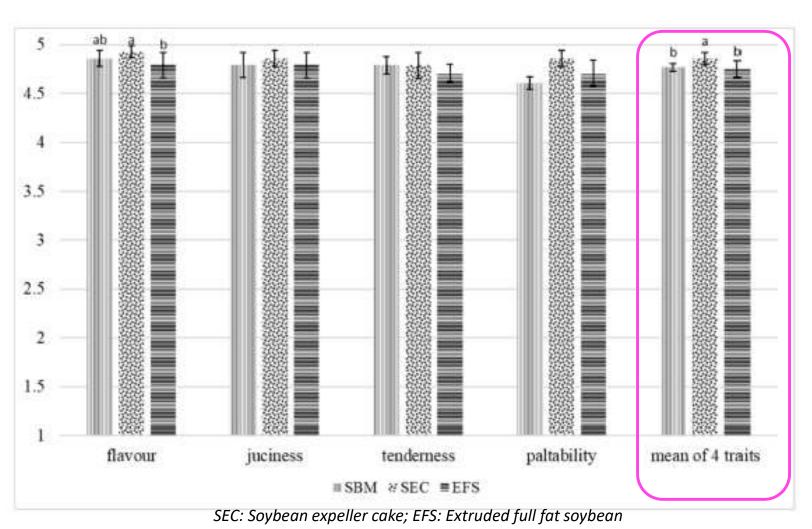


Figure 2. Sensory evaluation of thigh muscles (point). a,b—means with different superscripts within a row are significantly different at p < 0.05.

Recommended Soybean expeller cake and Extruded full fat soybean as complete substitute for SBM in broiler chicken





### Key nutrient composition of some soy protein ingredients used in animal feeds.

	Unit	Full-fat Soy-beans (FFSB)	SBM; Mecha- nical Extract.	SBM; Solvent Extract. 44	SBM; Solvent Extract. 48	SBM; Solvent Extract. 50	Soybean Hulls	SBM- Fermen- ted	SPC (Soy Protein Conc.)	SPI (Soy Protein Isolate)
Dry matter	%	89.4	89.8	88.1	87.6	88.2	89.8	90.1	91.8	93.4
Crude protein	%	37.1	43.9	44.0	46.4	48.8	12.0	52.1	68.6	85.9
Crude fiber	%	5.1	5.5	6.3	5.4	3.4	34.1	3.6	1.7	1.3
Ether extract	%	18.4	5.7	1.8	2.1	1.3	2.2	2.7	2.0	0.6
Ash	%	4.9	5.7	6.3	6.0	5.8	4.5	6.6	5.2	3.4
NDF <sup>3</sup>	%	13.0	21.4	13.0	11.8	10.0	56.9	9.0	13.5	-
ADF <sup>3</sup>	%	7.2	10.2	8.8	7.0	5.0	42.1	5.6	5.4	-
ADL <sup>3</sup>	%	4.3	1.2	0.7	0.9	0.4	2.1	0.3	0.4	-
Starch4	%	<0.5	<1.0	<1.0	1.1	0.8	0.7	<0.5	0.0	0.0
NSP <sup>5</sup>	%	24.3	32.2	34.2	31.1	30.9	68.5	27.9	15.2	3.0
Gross energy <sup>6</sup>	kcal/kg	5013	4420	4165	4130	4120	3890	4700	4665	5370

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Crude protein	%	37.1	43.9	44.0	46.4	48.8	12.0	52.1	68.6	85.9
Lysine	%	2.26	2.65	2.73	2.90	3.00	0.73	3.02	4.42	5.31
Lysine/CP		6.10	6.03	6.20	6.24	6.15	6.10	6.03	6.44	6.18
Methionine	%	0.52	0.60	0.62	0.64	0.67	0.14	0.65	0.96	1.09
Cystine	%	0.53	0.64	0.66	0.70	0.73	0.19	1.03	0.95	1.02
Arginine	%	2.66	3.05	3.23	3.46	3.56	0.62	3.52	5.15	6.42
Isoleucine	%	1.68	1.95	2.01	2.15	2.21	0.44	2.24	3.17	4.12
Valine	%	1.75	2.07	2.11	2.26	2.30	0.52	2.48	3.29	4.21
Glycine	%	1.58	1.81	1.89	2.01	2.11	0.91	2.15	2.80	3.59
Serine	%	1.86	2.08	2.24	2.40	2.50	0.65	2.35	3.45	4.37
Tryptophane	%	0.49	0.58	0.60	0.63	0.65	0.16	0.66	0.84	1.14









### **Concentration of energy, DM, and nutrients in soybean meal** from five origins.

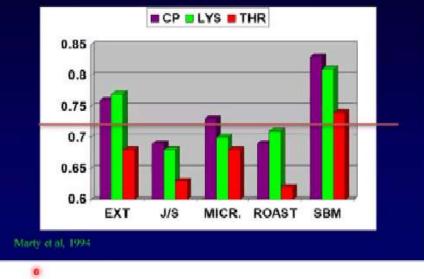
Item		U.S.	China	Argentina	Brazil	India	SEM	P-value
DM,	%	88.5 <sup>b</sup>	89.5ª	89.1 <sup>ab</sup>	88.4 <sup>ь</sup>	88.3 <sup>b</sup>	0.3	0.038
CP,	%	47.3 <sup>b</sup>	45.1°	46.7 <sup>ь</sup>	49.3ª	49.5ª	0.54	<0.001
ADF,	%	3.69b	5.60a	3.69b	4.95ab	6.41a	0.52	0.007
Sucrose,	%	8.59ªb	8.91ª	7.56 <sup>b</sup>	5.52°	4.69°	0.42	<0.001
Raffinose,	%	$1.45^{bc}$	1.18°	1.47 <sup>bc</sup>	$1.54^{\text{b}}$	1.98ª	0.12	0.003
Stachyose,	%	6.47ª	5.55 <sup>b</sup>	5.23 <sup>bc</sup>	4.47°	5.09 <sup>bc</sup>	0.28	0.001
TIU/mg <sup>4</sup>	mg/ g	2.69 <sup>bc</sup>	2.92 <sup>bc</sup>	1.99°	3.46ªb	4. <b>1</b> 0°	0.35	0.006
<sup>4</sup> TIU = trypsin	inhibitor	units.					(Lagos and	Stein; 2017)



### Amino Acid Digestibility

- Ext = Extrusion
- J/S = Jet Sploding
- MICR = Micronizing
- ROAST = Roasting
- SBM = soybean meal solvent extraction
- CP = Protein
- LYS = Lysine
- THR = Threonine

#### DIGESTIBILITY OF PROCESSED FULL-FAT SOYA PRODUCT







### Fermented SBM on Broiler chicken: Meta analysis

Table 3. Descriptive statistics to compare chemical composition profile between soybean meal and fermented soybean meal of the studies included in the meta-analysis

Commonitiens	n	SE	BM	FSBM		
Compositions	n	Mean	SD	Mean	SD	
Crude protein (g/kg DM)	21	433.9	40.27	495.9	10.89	
Lys (g/kg DM)	13	28.0	1.27	29.5	1.15	
Met (g/kg DM)	13	5.3	0.42	5.5	0.34	
Trypsin inhibitor (mg/g)	13	238.6	234.28	0.7	0.45	
Peptide (mg/g)	6	21.8	6.90	167.4	89.75	
Glycinin, (mg/g)	8	85.3	27.90	15.2	4.41	
β-Conglycinin (mg/g)	10	55.3	19.98	11.2	4.61	

Bacillus subtilis: 57.4% Aspergillus niger Saccharomyces cerevisiae

Nutritional improvement associated with better nutrient utilization, BWG and FCR in broiler chicken

Irawan et al (2022) Animal Biosciences



### Quantifying the value of SBM in Poultry

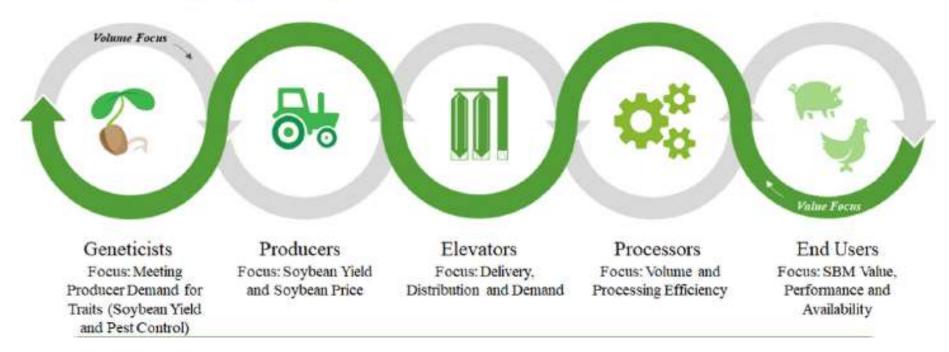


SB genotype selection focused on **yield improvement** and decreased **protein** content and **EAAs** over time (Patil et al 2017).

The analysis aimed to

- Understand the financial value associated with varying Protein, amino acid and energy concentrations in SBM for poultry.
- 2) Estimating the **ECONOMIC VALUE OF SBM BASED ON NUTRIENTS**.

Aligning the Soybean Value Chain with End-User Value



Amino Acid	Intercept	Slope	P-value	R-squared	44%	45%	46%	47%	48%
MET	0.041	0.013	< 0.0001	0.790	0.619	0.632	0.645	0.659	0.672
CYS	-0.106	0.018	< 0.0001	0.528	0.665	0.683	0.700	0.718	0.735
MET + CYS	0.005	0.029	< 0.0001	0.680	1.264	1.293	1.321	1.350	1.379
LYS	-0.168	0.066	< 0.0001	0.881	2.745	2.812	2.878	2.944	3.010
THR	0.030	0.038	< 0.0001	0.907	1.718	1.757	1.795	1.833	1.872
TRP	0.008	0.014	< 0.0001	0.858	0.612	0.626	0.640	0.653	0.667
ARG	-0.629	0.087	< 0.0001	0.938	3.193	3.280	3.367	3.454	3.541
ILE	-0.236	0.051	< 0.0001	0.902	1.994	2.045	2.095	2.146	2.197
LEU	-0.132	0.078	< 0.0001	0.921	3.316	3.394	3.473	3.551	3.629
VAL	-0.117	0.050	< 0.0001	0.960	2.089	2.139	2.189	2.239	2.289
HIS	-0.052	0.028	< 0.0001	0.887	1.159	1.186	1.214	1.241	1.269
PHE	-0.044	0.051	< 0.0001	0.912	2.213	2.264	2.315	2.367	2.418

Table 1. Linear and predictive values of amino acids for SBM crude protein concentrations 44.0% to 48.0%.





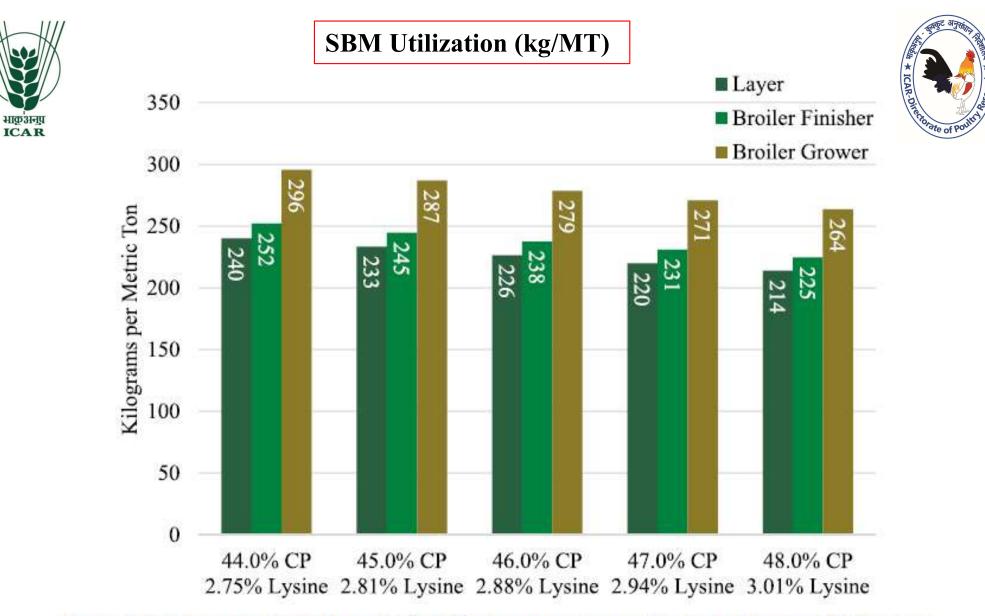


Figure 3. Soybean meal utilization in poultry diets, kilograms per metric ton of feed by crude protein (CP) and total lysine (%).

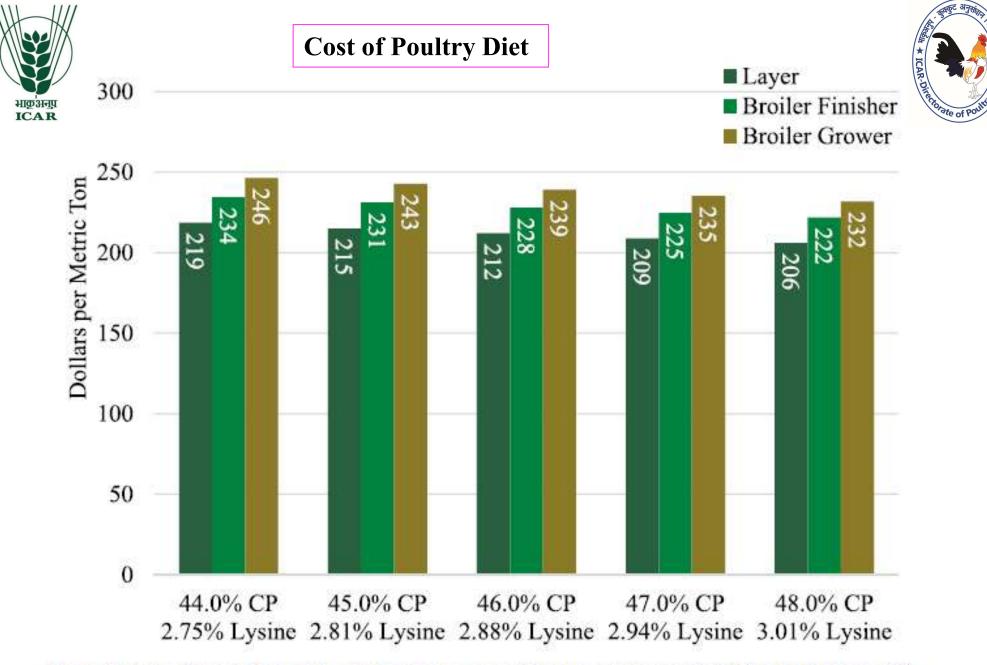


Figure 5. Total diet costs for poultry diets, dollars per metric ton by crude protein (CP) and total lysine (%).

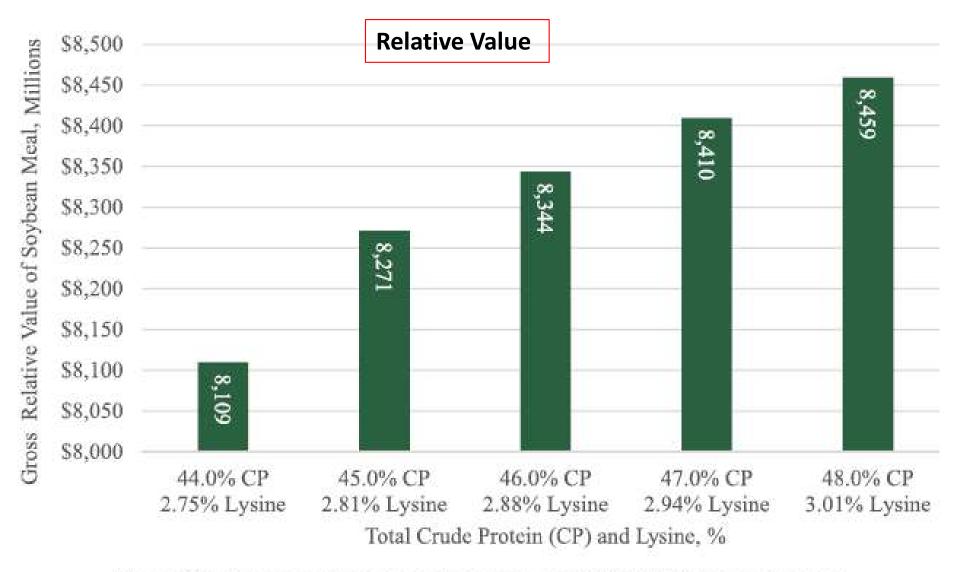


Figure 8. US gross relative value of soybean meal, 2018–2019 marketing year.

Each 1% increase in CP concentration from 44.0 to 48.0% (lysine 0.065%; 2.75 to 3.01%) increases SBM value approximately \$12.62 per MT in poultry diets



# **Future Challenges**



Increased demand for vegetable oil for biodiesel production may in turn reduce overall production of soybean in favour of other oilseed crops that produce more oil per acre.

Per acre (SB 36 L, safflower 72 L, sunflower 84 L and canola 108 L/acre)

- By-products from ethanol and biodiesel production (e.g. DDGS) are now competing with maize and soybean meal for their place in animal diets.
- Pressures to improve nutritional value of soybean through breeding to modify the anti-nutritive factors, fatty acid profile, and oligosaccharide or protein synthesis for animal feeding.



