Safe leftovers for pigs
and other omnivores

Karen Luyckx
Avoiding food – feed competition

• Co-products

• Food waste

• Marginal grassland

African Swine Fever
Making leftovers safe for feed

1. Collection
2. Traceability
3. Nutrition
4. Sorting
5. Preventing contamination
6. Shredding
7. Heat treatment
8. Monitoring
9. Transport
Please let me know your views, comments and questions.

Many thanks

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War-time Advertisement:
“Swill is more appetising when steam-cooked in an Alfa-cooker and the nourishment value is increased. The pigs like it, thrive on it, and it takes less time to prepare. The waste food is sterilized, all bacteria killed, by steam cooking—a big safeguard against Swine Fever, Foot and Mouth diseases, etc.”