

A close-up photograph of a black pig's head in profile, facing right. The pig is actively eating several pieces of bright green lettuce leaves. Its dark, moist snout is visible, and its mouth is open around the food. The background is a dark, textured surface, possibly mulch or soil, with some dry twigs scattered around. The overall lighting is natural, highlighting the texture of the pig's fur and the freshness of the lettuce.

# Safe leftovers for pigs and other omnivores

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**Karen Luyckx**





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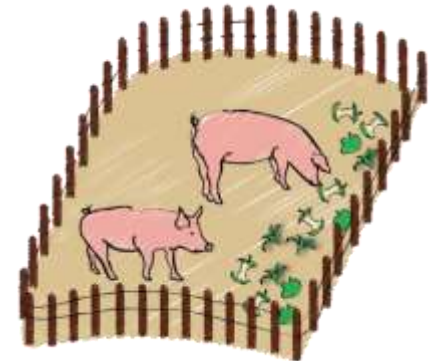


# Avoiding food – feed competition

- Co-products



- Food waste



- Marginal grassland



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From: Van Zanten et al. 2018. 'Defining a Land Boundary for Sustainable Livestock Consumption'. *Global Change Biology* 24 (9)



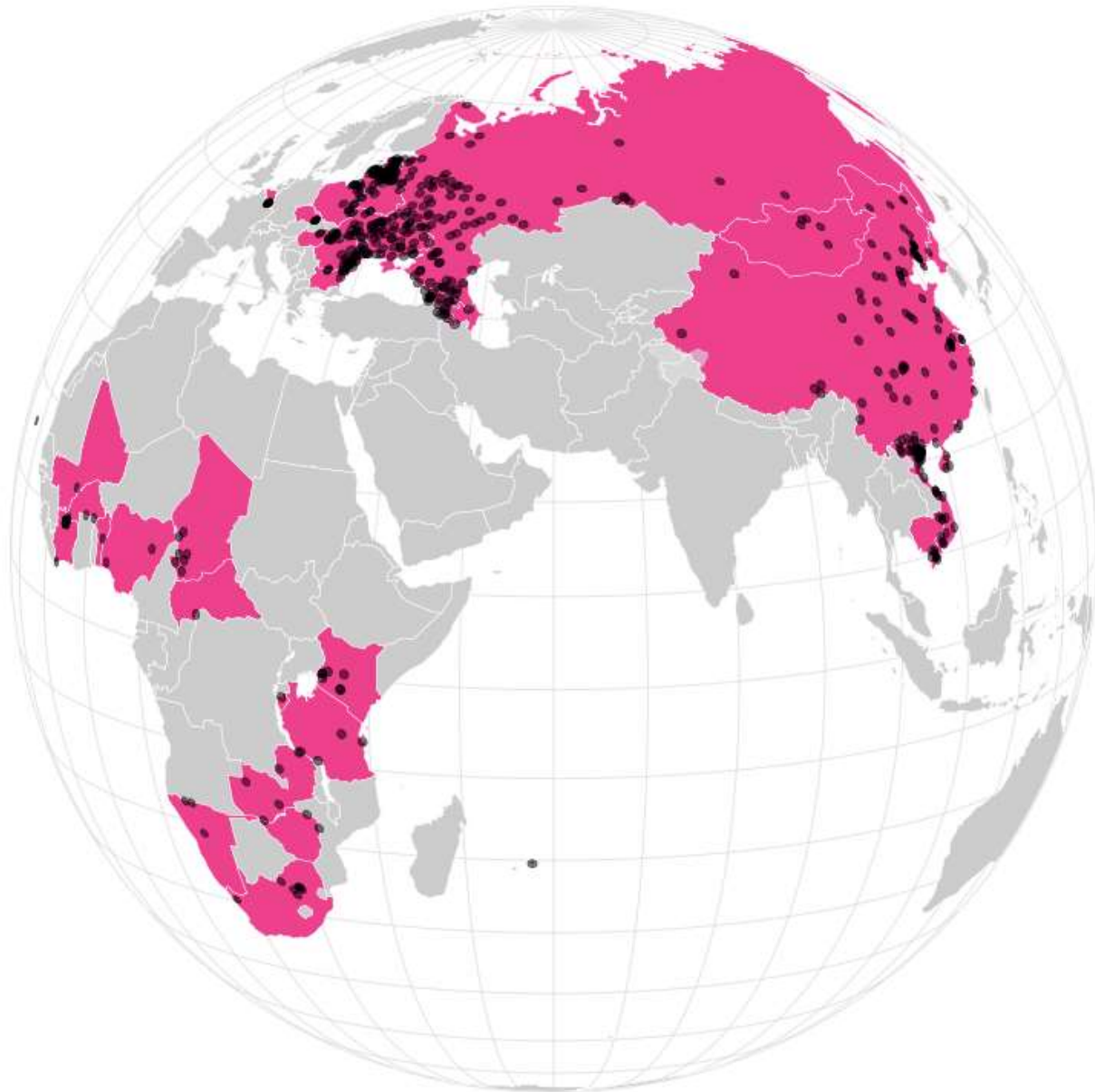


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# African Swine Fever



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# Making leftovers safe for feed



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Please let me know your views, comments and questions.

Many thanks

[karen@feedbackglobal.org](mailto:karen@feedbackglobal.org)

## 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.”

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# KEEP THE PIGS A-GROWING!

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.

The Alfa-cooker has many uses—boiling clothes, heating water for the dairy. Portable, burns wood, coal or coke. Container tips to empty. “I wish I had seen it years ago,” writes a delighted user.



## ALFA COOKER

WILL BOIL OR STEAM