

EVE ISO 14001 CERTIFICATION

through the entire EMS training program. Within 90 days of being hired, a Murphy-Brown employee is required to pass an EMS competency review.

"It's stuff they do on the farm on a daily basis," said Kelly Stalley, Murphy-Brown EMS representative.

Once the administrative aspects of the EMS program are in place, then Stalley describes the program as an extension of the daily farm operations and activities.

Many of the employees didn't recognize the potential effects they could have on the environment until the EMS program was put into place, she said.

"We now have 525 environmental employees as opposed to four or five," said Stalley.

The EMS program is exactly the same on every farm, she said. Every employee is accountable for their actions through document control.

The EMS documents contain every piece of information relevant to a farm including:

- the environmental policy
- EMS manual
- nutrient utilization plan
- emergency action plan
- emergency telephone contact list
- farm manager's checklist
- quarterly nutrient management system checklist
- significant aspect table
- EMS Audit
- Certified Animal Waste Management plan
- Waste Applicator Training Manual
- state permit

A secretary is responsible for the documents' location, approving all EMS documents and ensuring the current version of EMS documents are available.

These documents have resulted in 75 percent reduction of regulatory notices given by reg-

ulators on Murphy-Brown farms since implementing the program in May 2003, said Dennis Treacy, Smithfield Foods Vice President, Environmental, Community and Governmental Affairs.

He attributes these results to the internal performance audit through the EMS.

Auditing is the last component of an EMS program. John Brown was hired to conduct annual EMS audits on all 84 of the Murphy-Brown's farms in Texhoma, Beaver and Laverne.

The audit includes all components of the EMS, and begins by the auditor reviewing all of the farms EMS documentation followed by the farm. If any non-compliance or mistakes are found, the audit results are recorded and dated.

Then the farm managers verify and address the audit findings. In addition to maintaining and repairing the swine farms, managers are asked to critique the auditing process for suitability, adequacy and effectiveness annually.

Although an EMS program contains many elements, the system is embraced by Murphy-Brown and Smithfield Foods, said Treacy.

Initially Smithfield Foods introduced the EMS program into their packing plants. Then the program was created for the Murphy-Brown swine operations. In an effort to create an entire company of environmental stewards, the Murphy-Brown truck washes and feed mills will have EMS programs by August 2005.

"We are anxious to learn how to move into the next 50 years with people and not against people," said Treacy.

He also encouraged all producers to implement some version of the EMS program, because the swine industry is able to voluntarily protect the environment and the EMS program is available through the internet free-of-charge.

A direct link to the EMS program is available on the Oklahoma Pork Council Web site at www.okpork.org.



Above: (1 to r) The Oklahoma Murphy-Brown Farms employees Kevin Sanders, Kelly Stalley, Todd Wilson and John Brown accept a plaque honoring their Environmental Management Systems achievements from Oklahoma Secretary of Agriculture Terry Peach (center). Murphy-Brown Farms is the first company in the state to earn an international environmental certification through the ISO 14001.

Industry News

New International Industry Moves To Guymon

An international venture between the Japanese Companies, Riken Vitamin, a major seasoning enterprise and Itochu Corp., a trading company, along with Seaboard Farms Inc. was announced during a ground breaking ceremony for Guymon Extracts, Inc. These companies have joined together to build an estimated \$13.5 million soup stock plant in Guymon. In April 2005, the factory will have the capacity to produce 1,200 ton of extract (soup stpck) per year as well as other seasonings from pork by-products.

“There are many different products the extract products will be used in, but soup is number one by far,” said Mitsuyasu Kawasaki, general manager Guymon Extracts, Inc. “This product gives a richer flavor without being oily, and that is what is very important.”

After the extract is processed into consumer products such as soup for ramon noodles by Riken, the products will be supplied to Japanese processed foods and restaurant industries.

The demand for pork extracts has increased since the outbreak of Bovine Spongiform Encephalopathy also referred to as Mad Cow disease.

The international, joint company expects 500 million yen (about \$4.5 million dollars) in sales by 2007.

Oklahoma Agriculture Secretary Terry Peach and Oklahoma Commerce Secretary Kathy Taylor presented the Guymon Extract, Inc. employees a plaque recognizing their efforts to bring the facility to Oklahoma. Both state agencies were involved in helping the company come to the U.S., and showed their appreciation by attending the groundbreaking ceremony.

“This groundbreaking marks the first of what we hope will be several value added projects that will be brought to the Oklahoma Panhandle region as part of our ongoing effort to promote value-added agricultural products throughout the international marketplace,” said Rod Brenneman, president Seaboard Farms Inc.

Secretary Peach said he believes many more companies will move to Oklahoma as the food-processing industry continues to develop.



Top left: Oklahoma Secretary of Commerce Kathy Taylor (left), Oklahoma Secretary of Agriculture Terry Peach and the Guymon Chamber of Commerce Ambassadors were a part of the groundbreaking ceremony for Guymon Extracts Inc., a soup stock plant that will be located in Guymon.

Top right: Mr. Yanagi (right), Guymon Extracts Inc., proudly displays the first scoop of dirt at the building site located in the Guymon Industrial Park. The plant will be by the Seaboard Farms Inc. packing plant.

Bottom: Oklahoma Secretary of Commerce Kathy Taylor (left) and Oklahoma Secretary of Agriculture Terry Peach (center) work with the Guymon Extract Inc. interpreter to relate the state's appreciation to the Japanese delegation.

Seaboard Farms Moves Live Operations Staff

Seaboard Farms Inc. hosted a ribbon cutting at their new facility in Guymon on August 11, 2004. The building will house all of the employees from the live operations.

Seaboard rented office spaces throughout the Oklahoma panhandle and in southwest Kansas, since the packing plant in Guymon opened in 1995.

"We're excited to consolidate into one building, and it shows our commitment to the area," said Rod Brenneman, Seaboard Farms Inc. president.

The Guymon Industrial Foundation members and Guymon Chamber of Commerce recognized the Seaboard employees for their commitment to the Panhandle and economic development.



Left: (l to r) Secretary of Agriculture Terry Peach, Guymon Industrial Foundation president Al Chill, Seaboard Farms president Rod Brenneman and Guymon mayor Jess Nelson honor Seaboards' new building with a plaque.

Right: Steven Summerlin, Seaboard Farms, (left) and Rod Brenneman (right), president Seaboard Farms Inc. cut the ribbon as Guymon Chamber of Commerce Ambassadors look on.



NPB Takes Action on Mexican Trade Dispute

The National Pork Board approved the use of Checkoff funds for research to help fight Mexico's claims that the United States is selling hams below fair market value in Mexico. Mexico seeks to impose an anti-dumping levy, similar to a tariff, on U.S. pork imports.

Although hams account for just over 20 percent of the revenue earned on a hog, Mexican officials who filed the anti-dumping claim assert that the profitability of hog producers is completely attributable to ham prices, said Steve Meyer, a pork industry economist who advises the National Pork Board. The Mexican officials have ignored the impact on hog producers' profitability of the 80 percent of revenue earned on pork products other than ham, including loins and bacon, Meyer said.

Both the National Pork Producers Council and the National Pork Board are working through the American Pork Export Trading Company (APEX) to resolve the Mexican trade issue.

"Fighting this is so important

for U.S. pork producers, because Mexico is our second largest trading partner," said Dave Culbertson, president of the National Pork Board. Culbertson, a Geneseo, Ill, pork producer said, "If we lose this market, it could be a huge setback."

The U.S. shipped 219,000 metric tons of pork to Mexico in 2003. Through June of 2004, U.S. exports to Mexico increased 85 percent in volume from the same period the previous year.

Hams constitute a large portion of the increase in exports to Mexico, Meyer said. Weekly data for July 2004 show that prices of 17- to 20-pound hams were about \$24/cwt higher than in 2003. Because ham accounts for roughly 24 percent of the carcass, this price increase has raised pork cutout values by \$5.76/cwt, adding nearly \$10.95 to the value of a market-weight barrow or gilt.

"Maintaining access to this market has the same effect as successfully promoting pork to U.S. consumers - it increases demand for pork and hogs," Meyer said.

Since the North American Free Trade Agreement took effect in January 1994, Mexican hog farmers have sought to impede imports through a series of antidumping investigations on live hogs and pork, Meyer said. Although the U.S. pork industry has ultimately succeeded in defending each of these investigations, the cases have caused U.S. producers to lose millions of dollars in sales and profits.

Most recently, the U.S. pork industry fought for 17 months against an antidumping investigation of U.S. pork exports. The Mexican government agency that administers Mexico's trade laws terminated that investigation on May 31, based on a finding that there was insufficient evidence of injury to warrant imposing duties.

"This latest case involving hams comes at a time when pork producers are enjoying record success with exports," Culbertson said. "By using Checkoff funds to support fact-based research, we can help U.S. pork producers resolve this important trade issue."

OSU Swine Farm Becomes A Reality This Fall

In mid-November, Oklahoma State University officials plan to dedicate the new, state-of-the-art swine farm in Stillwater.

The 12-barn facility will enable students and faculty to perform nutrition, management, reproduction, odor, and waste management research. Each barn is climate controlled and equipped with individual feed storage units.

"The new facility will greatly enhance our capabilities for research, teaching, and demonstrations, not only for pig management, but also for waste management," said Dr. Scott Carter, associate professor, Department of Animal Science, Oklahoma State University.

The farm will be considered one of the most technologically advanced in the nation, said Carter.

Waste management research is a large part of the plans for the new OSU swine farm. The waste management system includes an automated sequencing batch reactor and two bioreactors. This system was installed to control air emissions and odor. Biofilters are also attached to every exhaust fan from the barns. Biosystems and Agricultural Engineering faculty and students will experiment with these technologies to design proper recommendations for use in the field.

A classroom building and a headquarters building make the OSU swine farm into a hands-on classroom. The classroom building, in addition to serving teaching needs, will house a metabolism room to support fundamental research in nutrition and waste management research. The swine farm will enable students to experi-



Above: The new swine farm at Oklahoma State University consists of 12 barns, a classroom building and a headquarters building.

Right: Dr. Scott Carter, OSU Associate Professor of Swine Nutrition, tests the equipment in one of the feed storage units.

Below: The contractors are working hard to complete the classroom building and headquarters prior to the swine farm dedication planned for mid-November.



ence a working operation and should help provide an excellent source of future employees for the swine industry.

The official swine farm dedication announcement will be featured in the Oklahoma Pork Council's *Pork Partner*.

