MediaRoom

Kemin to Present Findings at Popular Gut Health Symposium

Results of poultry studies to be shared in poster session

St. Louis, Missouri – November 15, 2016 –Participants at the annual Gut Health in Production of Food Animals Symposium will have three days of presentations focused on the role of gut health in animal production and the dynamic and essential role gut health plays. Among the insights shared will be an abstract by Dr. Chan Poh Soon and Dr. Tihn Nguygen of Kemin, who respectively serve as the Product Manager for Antibiotic Alternative platforms and the Technical Service Manager for the animal nutrition and health division of Kemin, located in Asia.

Drs. Chan and Nguyen were selected to share an abstract and related poster entitled,***Replacing enramycin with a probiotic, Bacillus subtilis PB6, in commercial broiler chickens (Cobb 500)***. The presentation will include results obtained from two commercial trials conducted by Kemin in Vietnam this year.

“One question we are repeatedly asked by our customers is 'are there viable alternatives for antibiotic growth promotors when it comes to poultry nutrition and health,'” said Dr. Chan of Kemin. “The answer is yes. One such option is the use of probiotics in broiler rations and these trials lend support. The broiler performance was not compromised and we are looking forward to sharing the results with those who may be seeking options for their poultry operations.”

The annual Gut Health in Production of Food Animals Symposium is being held in St. Louis, Missouri, November 14-16. Started in 2012 at the encouragement of the U.S. Department of Agriculture with 40 attendees, today the popular Symposium is capped at 175 participants to ensure full engagement in scientific discussions and the exchange of opinions between university, government, and industry researchers. Per event organizers, this year’s symposium is sold out.

More information related to the Kemin poster presentation and trials are available by contacting, Dr. Chan Poh Soon, (65) 6490 4004, pohsoon.chan@kemin.com

Kemin – Inspired Molecular Solutions™

Kemin (https://www.kemin.com/) provides “inspired molecular solutions” specifically developed to provide nutrition and health benefits for humans and animals. Committed to feed and food safety, Kemin maintains top-of-the-line manufacturing facilities where approximately 500 specialty ingredients are made for the global feed and food industries as well as the health, nutrition and beauty markets. A privately held, family-owned and operated company, Kemin has nearly 2,000 employees and operates in 90 countries with manufacturing facilities in Belgium, Brazil, China, India, Italy, Singapore, South Africa and the United states.

For media inquiries, please contact:

Ng Kai Sheng, (65) 9386 1951, kaisheng.ng@kemin.com

® ™ Trademarks of Kemin Industries, Inc., U.S.A
Certain statements may not be applicable in all geographical regions. Product labeling and associated claims may differ based upon government requirements.

Additional assets available online: Photos (1)

https://news.kemin.com/2016-11-15-Kemin-to-Present-Findings-at-Popular-Gut-Health-Symposium