PPILOW WORKSHOP on free-range keeping of sows.

Time: 22nd and 23rd of April 2024. Location: Brønderslev Hallerne, Denmark

Preliminary program:

Day 1 (22/4): 10 am - 6 pm (Registration from 9.30am)

DK conditions for free-range pig production, 1 hour / from 10.00 to 11.00 am

- The Danish center for developing sustainable organic agriculture/v. Heidi M.L. Andersen/Sarah-Lina Aagaard Schield: Management of organic sows including Danish set of rules for free-ranged and organic pigs compared to EU legislation. 15 minutes.
- Center for free-range animals/v. Simme Eriksen. Trends in market and its development in free-range and organic pig. 15 minutes
- Animal protection Denmark/v. Mia Bonnichsen. Why the organization support free-range products using "approved by ... "labelling. 10-15 min
- Discussion and questions, 15 mim

Coffee break: 30 min / from 11.00 to 11.30 am

Producer's view on marketing, sales and consumer contracts/willingness to pay, 1 hour / from 11.30 to 12.30 pm

- DK producer who sells locally to restaurants. To be confirmed 15 min
- Italian producer who sells locally with consumer contracts. 15 min
- Belgium producer: On farm sale channels. 15 min
- Discussion: 15 min

Lunch: 1 hour / from 12.30 to 1.30 pm

Case studies and experiences with testing Vanggaards farrowing hut in PPILOW, 1.5 hours / from 1.30 to 3.00 pm

- Presentation of the concept of Vanggaard's hut for free-range sows. 10 min
- Dk organic producer. Thomas Bertram. 20 min
- Italian free range producer. 15 min
- Belgium free-range producer. 15 min
- Jens Malmkvist, senior researcher, Aarhus University. What to improve in Vanggaards huts? Test results from the PPILOW project. 20 min
- Questions and discussion. 10 min

Coffee break: 30 min / from 3.00 to 3.30 pm

Group work: how to improve the concept. 1 hour / from 3.30 to 4.30 pm - collection max 30 min. (5.00 pm) (Design proposal for Eu farrowing hut)



Other research topics related to sustainability of free-range pig production. 1 hour / from 5.00 to 6.00 pm

- Effects of herbs on parasites and as antimicrobials. To be confirmed by Romania. 15 min
- Production of intact boars. To be confirmed by France, 15 min
- Nutrient leakage in farrowing paddock, and experiences using threes in the paddock. To be confirmed by DK (Anne Grete Kongsted). 15 min
- Protein norms for free-range sows and the use of roughage as feed soruce. To be confirmed by DK (Maria Eskildsen). 15 min

Dinner and socializing: from 6.30 pm

Day 2 (23/04): 9 am - 2.00 pm

Visit to Thomas' farm (Bertram landbrug)

(shared bus transport from Brønderslev Hallerne to Bertrams Landbrug and back again) <u>https://www.facebook.com/people/Bertrams-Landbrug/100068023484055/</u>

Return for lunch / 12.00 to 1.00 pm

Discussion from farm visit, 1 – 1.5 hour / from 1.00 to 2.00-2.30 pm

- Discussion from farm visit
- Workshop evaluation

Program draft with possibility of adjustments

Location for Workshop to be held:

Brønderslev Hallerne Knudsgade 15 9700 Brønderslev Denmark

Accommodation:

* 10 rooms – Brønderslev Hallerne (Hostel) <u>https://broende r slevhallen.dk/hostel/vaerelser/</u> Brønderslev Hallerne
Knudsgade 15
9700 Brønderslev
Denmark

* Remaining rooms – Hotel Phønix Brønderslev <u>https://www.hotelphonix.dk/</u> Hotel Phønix
Bredgade 17-19
9700 Brønderslev
Denmark

Contact persons:

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