Would you pass up a $500,000 Opportunity?

Reducing water use and waste load could save you money. Do you have sufficient water for all your processing needs? Many poultry processors have taken the availability of water for granted. However, some are finding that water availability is not what it used to be. Some companies in draught stricken areas have been forced to either reduce their water usage or install recycling facilities. Even if you have not reached this point, it could be advantageous to have a high priority water conservation program. With market prices down, saving on processing costs can certainly improve your profitability.

Suggestions for conserving water:
- Measure water use daily or at each shift
- Emphasize to personnel at all levels that conserving water and reducing waste load are sound business practices
- Appoint someone to be responsible for water conservation and waste reduction practices and for monitoring their effectiveness
- Conduct a water use audit
  - How much water is currently used per bird processed?
- Set a goal for water use per bird
- Provide incentive program for meeting conservation goals

A factor often overlooked in poultry processing plants is the price tag of energy. As use of cooled and hot water increases, so does the energy bill. Saving water could cut your water, sewer, and energy costs and help keep production costs down.

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