

We Feed 1.2 Billion People Annually



150 150 years of helping the world thrive



## Healthy guts, healthy herds: How Cargill's micronutrition supports animal performance from within

A healthy gut isn't just vital for people; it's the foundation of animal health and performance. Cargill's Micronutrition & Health Solutions business supports animal gut health across dairy, beef, swine, poultry and more, to help farmers efficiently increase production and improve performance.

Gut health is a cornerstone of animal health, performance and even the global food supply. When animals digest feed efficiently and stay resilient to stress and disease, farmers can produce safe, high-quality milk, eggs and meat more sustainably, helping feed our growing global population.

### Inside the microbiome: the science behind animal gut balance

At the center of this balance is the gut microbiome comprising of the vast community of microorganisms that reside in the digestive tract. Each animal's microbiome is unique, impacted by factors like diet, environment, local conditions, overall animal health, production performance and more.

A well-balanced gut microbiome supports optimal nutrient absorption, strengthens immunity, and even helps protect against harmful bacteria. When it is out of balance, production performance declines and animal health can suffer. Understanding and supporting that vital ecosystem is at the heart of Cargill's Micronutrition & Health Solutions business.

Cargill technicians advise on which micronutrition solutions should be added to a herd's diet to support animal health, protect against external stressors and increase milk production.

be provided to specific animals at a specific time. It's this highly nuanced, precision nutrition that can have the biggest impact on supporting animal health and productivity.



Ryan Aberle (left), Cargill dairy consultant, discusses herd health with Scott VonGuten, a US farm manager.

### Farm results that prove the power of a healthy gut

For Ohio, U.S. farm manager Scott VonGuten, pictured above, feed decisions for his 2,200 dairy cows are a daily adjustment.

"When a naturally occurring toxin started causing stomach issues and impacting milk production, we added a postbiotic to their diet to support gut health and promote immune strength, ultimately minimizing production losses," Scott says, highlighting the kind of dynamic adjustments that can be needed at any time.

For others, the powerful combination of micronutrition technologies that can improve feed conversion, ultimately increasing net profitability.

"We saw the impact of improved gut health for poultry firsthand," explains Dr. Wilinton Ortiz, technical director for Santipollo, a large-scale poultry operation in Colombia with over 325,000 birds. "After adding postbiotics and phytogenics to their diets, we saw improved livability, increased feed conversion and increased slaughter weight."

In a world where demand for animal protein continues to rise, micronutrition plays an essential role in building a more food secure future. By supporting the gut health of animals, we help farmers everywhere produce more efficiently and responsibly, helping nourish the world from the inside out.



## Meet the Team



Meet Pat Randall, a dedicated supervisor on the Harvest Floor at Cargill's Wyalusing facility. With over fifteen years of service and more than two years in his current supervisory role, Pat is a valued member of our team. Pat has spent time in the Fab and MAP departments, with a majority of his tenure dedicated to the Harvest Floor.

When asked about his role, Pat emphasizes that the most rewarding aspect of his work is fostering a safe and positive environment for his team.

He credits much of his job satisfaction to the exceptional colleagues he works alongside—a team that demonstrates genuine camaraderie by looking out for one another and offering support without hesitation. Outside of work, Pat enjoys traveling to new destinations with his wife, hunting, riding ATVs, and playing video games. Pat, we want to recognize your valuable contributions to our team and thank you for your continued dedication and leadership. We appreciate you, Pat!!

## Dave Camp Retires after 38 Years

After 38 dedicated years with the Harvest Floor Team at Cargill, Dave Camp is officially retiring. A resident of Homets Ferry, Dave looks forward to spending his well-deserved free time with his wife, Dawn and staying busy in his garage. An avid automotive enthusiast, Dave enjoys tinkering with various projects, working on vehicles, and taking his '06 Corvette out for Sunday drives

and local car shows. When he isn't on the pavement, he's often hitting rough terrain in his Jeep. His retirement plans also include plenty of fishing, camping, and mastering his new crossbow. We are incredibly grateful for Dave's decades of hard work and commitment. We wish him the very best on this next chapter—congratulations on a long and happy retirement!



## Shepherd's Pie Stuffed Potatoes

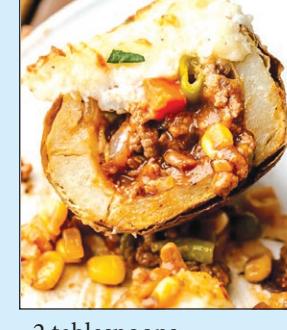
Prep Time: 30 minutes

Cook Time: 75 minutes

Yield: 8 servings

### Ingredients:

6-8 large russet potatoes  
1 lb. ground beef 80/20  
1 yellow onion finely diced  
2 cloves garlic minced  
1 teaspoon crushed dried rosemary  
½ teaspoon dried thyme  
1 teaspoon kosher salt  
½ teaspoon black pepper  
2 tablespoons tomato paste  
2 teaspoons worcestershire  
1 cup frozen mixed vegetables carrots, peas, corn, green beans  
2 tablespoons all-purpose flour  
1 cup beef stock  
½ cup salted butter melted  
⅔ cup milk  
1/4 cup sour cream  
1 teaspoon kosher salt



### Instructions

1. Wash the potatoes, then pierce the tops with a few pricks of a fork. Bake the potatoes in a 400° oven for 45 minutes to 1 hour until a knife pierces into the center and removes easily. Cool until comfortable enough to handle.
2. Add the ground beef to a large skillet over medium heat and begin breaking it up as it cooks. Add the onion, garlic, rosemary, thyme, salt, and pepper and continue cooking and breaking up the pieces of meat.
3. Once the meat is browned, add the tomato paste and Worcestershire, mix it in, and cook for a few minutes, then stir in the frozen mixed vegetables and cook until no longer frozen.
4. Sprinkle the flour over the meat and stir to combine, then slowly stir in the beef stock. Allow the mixture to cook and bubble until thickened slightly.
5. Slice the tops off of the potatoes, then use a spoon to gently remove the flesh from the potato skins. Scrape as much out as possible, but don't get too close to the skins in order to preserve structural integrity.
6. Add the scooped potato to a bowl and mash in the butter, milk, sour cream, and salt until smooth. Taste for seasoning.
7. Add the potato skins to a sheet pan lined with foil or parchment, then give a little sprinkle of salt into each cavity.
8. Transfer the shepherd's pie filling into each potato until filled to the top.
9. Spoon or pipe the mashed potatoes onto the top of each filled potato. The more craggly the tops, the better the browning!
10. Bake at 400° for 10 minutes. Switch the oven to broil and finish by getting the mashed potatoes nice and brown (move them to the top rack).
11. Serve hot.

### Tips

- Heat the butter and milk until hot before adding to the mashed potatoes. The warmer the potatoes, the easier they'll mash.

Recipe provided by [www.foodtalkdaily.com](http://www.foodtalkdaily.com)