



Established and supported under the Australian Government's Cooperative Research Centres Program



Pork CRC Research Summary

<p>Project Number & Title: 1B-106 <i>Canola meal value chain quality improvement - Stage 2</i></p>
<p>Principle Investigator: Mr John Spragg</p>
<p>Background: Heat damage is known to occur when canola meal is processed during oil extraction. There is currently no rapid analysis method to determine canola meal quality. This project was conducted to provide Near Infra Red (NIR) rapid analysis calibrations to enable industry to assess meal quality.</p>
<p>Methodology: Meal samples were obtained and analysed for reactive lysine that provides a measure of lysine availability. An NIR calibration was developed using meal samples and NIR spectra analysis.</p>
<p>Key Findings/Conclusions: NIR calibrations have been developed and are in a form available for commercialization.</p>
<p>Potential Users of Information (including value assessment): NIR calibrations will be used by oilseed crushers as a means of defining meal quality and modifying processing conditions to increase meal quality. Feed manufacturers and pig producers have capacity to better define meal quality variation and fine tune pig feed formulations. Use of the technology has a potential value of \$450,000 in pig feed use through improved canola meal quality.</p>

