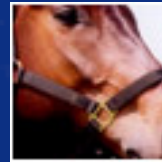


Product Boards for Livestock, Meat and Eggs



Marlies Hanssen

**Productschappen
Vee, Vlees en Eieren**



DUTCH SALMONELLA CONTROL PROGRAMME

&

SUCCESS/RISK FACTORS AT FARM LEVEL

CONTENT PRESENTATION

1. History
2. Dutch Salmonella programma
3. Success/Risk Factors farm level
4. Conclusions/Recommendations



HISTORY

- 80's: slaughter companies -> quality / hygiene plan
- 1986: research concerning IKB
- 1992: start of IKB
- Animal nutrition -> GMP
- 2000: slaughter companies → HACCP

DUTCH SALMONELLA PROGRAMME

PVV-legislation

Started 2005

Requirements for

- Pig grower farms
- Slaughterhouses



DUTCH SALMONELLA PROGRAMME

Pig grower farms

>30 fattening pigs

Every 4 months 12 bloodsamples

On pigfarm or slaughtercompany

Three private laboratories

Datafile



DUTCH SALMONELLA PROGRAMME

Slaughtercompanies

10.000-150.000

Every 2 weeks 10 carcasses

>150.000 per jaar

Every slaughterday 5 carcasses

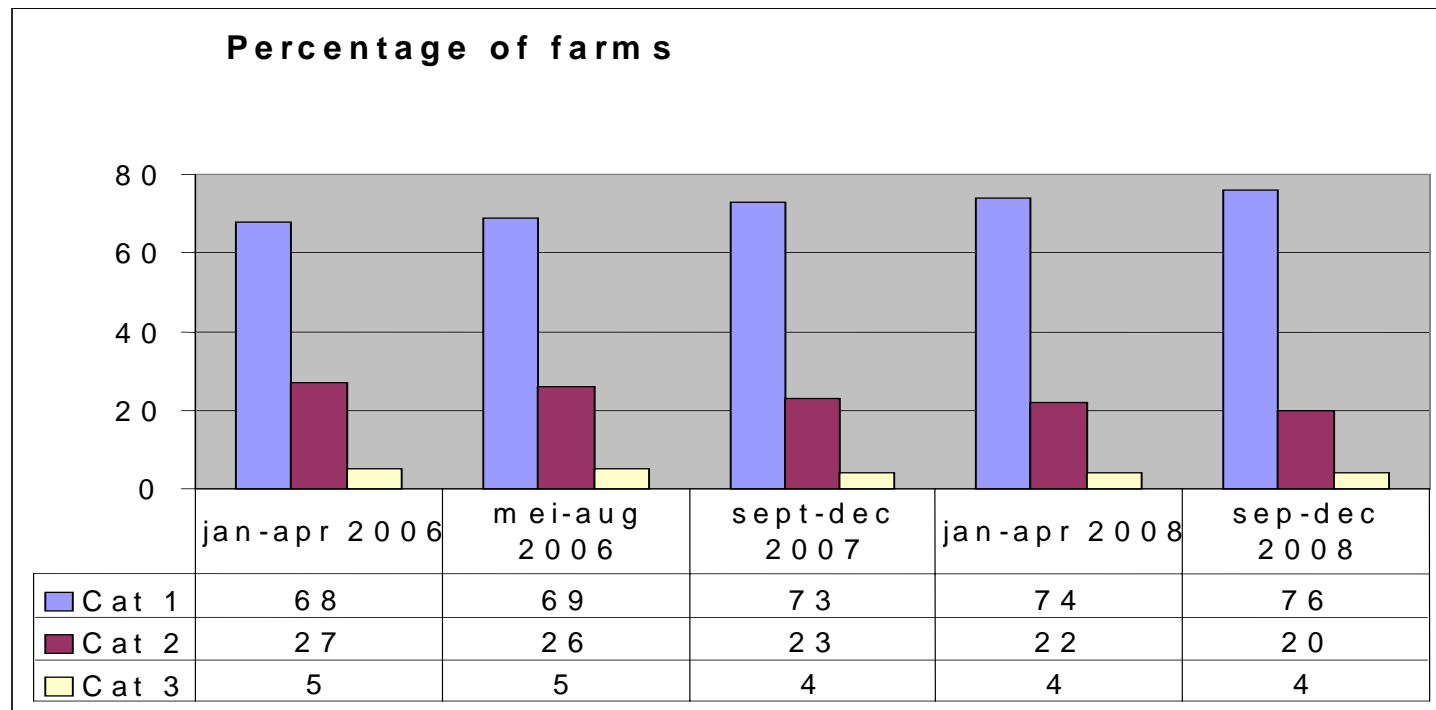
Corkbore or swab

Five private laboratories



DUTCH SALMONELLA PROGRAMME

Pig growerfarms: Salmonella-category (1, 2 of 3)



SALMONELLA SURVEY

Success and Risk Factors

Material & Methods

Survey: cat. 1 (n= 190)
cat. 3 (n= 144)
cat. 31 (n= 106)

Questionnaire: general information
feeding system
drinking sytem
antibiotic use



SALMONELLA SURVEY

Response 64%

Conclusions

- Cat.1 farms larger
 lower mortality %
 better average daily growth
 FLF-feeding
- Cat. 3 en 31 more acidification of drinking water
- No differences in AB-use



SALMONELLA SURVEY

Characterising category 3

- Salmonella is no point of interest
- Other (farm) animals
- Level of hygiene-measures
- Not correct use of acidification dose
- Small farms
- Will stop soon



CONCLUSIONS / RECOMMENDATIONS

- Serology tool to categorize farms
- No linear relationship pig farms - carcasses
- Reduce pork contamination by improving slaughter hygiene (most cost effective)
- Not too much effort on category 3
- Dutch chain approach will be continued!

