



In more than 95 percent of Danish pork holdings, there are no complaints about salmonella.

Danish Agriculture & Food Council

Product safety is the A and O

The Danish pork industry scores with global trading partners, especially due to its maximum focus on product quality and safety. One important pillar in this context is the industry's salmonella action plan, which was introduced in 1995.

The specific goal of the salmonella action plan is the greatest possible minimization of salmonella occurrences in the country's pork holdings and fresh meat. Breeding and farming operations as well as Danish sow herds are regularly inspected. Samples are drawn and analyzed for salmonella. Pig farms are also under professional supervision. In this case, animals are tested using meat juice samples taken in slaughterhouses, which are then analyzed for salmonella antibodies.

An index is subsequently calculated based on these results. If it exceeds 65, the pig farm is graded at level 3. Pigs from such holdings are slaughtered separately under special hygiene precautions. Index values between 40 and 65 correspond to a level 2 grade. Agricultural operations clas-

sified as levels 2 and 3 receive only reduced prices for their porkers. This is intended to motivate the producers to quickly solve their salmonella problems. In Denmark, 1 to 1.5 percent of pig farms are classified at level 3; 2 to 3 percent are at level 2. This means

“Further reductions in antibiotics use have high priority for us.”

Esben Lunde Larsen, Danish Minister of Environment and Food

that there are no complaints for over 95 percent of the pigs raised in Denmark.

Project with a future

The Danish pig industry is also exemplary in other respects. It has set it-

self the ambitious goal of slaughtering some 1.5 million porkers by 2021 that have never been administered antibiotics. The foundation for this was laid over two years ago. The SEGES Danish Pig Research Center in the Danish Agriculture and Food Council,

together with the slaughtering company Danish Crown, launched a pilot project in 2015 aimed at antibiotics-free production of pork – the so-called GOA program (produced without antibiotics).

In 2017, the program's nearly 30 pork breeders and piglet producers

raised approximately 200,000 animals for slaughter. Now another recently started project is intended to give this commitment a further boost. The Danish Ministry for Environment and Food is providing financial resources equivalent to two million euros to spearhead further reductions of anti-

Info

More information and news about the Danish pork sector in Denmark is available on the Danish Agriculture & Food Council website, www.agricultureandfood.co.uk, and in its newsletter.



Ongoing inspections: meat samples are regularly drawn and analyzed for salmonella.

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biotics use in pig farming in close cooperation with Danish Crown, the Technical University of Denmark and the SEGES Pig Research Center. These funds are for supporting the target of 1.5 million antibiotics-free animals by 2021. “Further reductions in antibiotics use have high priority for us. We are now taking the next step towards antibiotics-free farming of large pig herds,” says the Danish Minister of Environment and Food, Esben Lunde Larsen. Scientists are also optimistic. “The project will give us the solid foundation of knowledge we need to further reduce the use of antibiotics. It will also provide us with extensive experience that we can turn into practical application – for the ultimate benefit of the entire pork industry,” says Christian Fink Hansen, Director of the Pork Production Sector at the SEGES Pig Research Center.

Much lower antibiotics use

In recent years, the entire Danish pork industry has achieved a great deal in the sustainable reduction of the use of antibiotics. “Even as early as 2009, we were using less of these substances than other countries. This makes it even more remarkable that we have gone even lower – 25 percent since 2009. We are just as proud of this as of the international recognition of our achievement,” emphasizes Christian Fink Hansen. According to the recently released DANMAP Yearly

Report published by DTU Food and Statens Serum Institut (SSI), Danish pig producers have reduced their use of antibiotics now for the third year in a row. From 2015 to 2016, consumption decreased by four percent.

Info

In the fight against salmonella and the sustainable reduction antibiotics use, the Danish pig industry is taking a leading role in Europe.

When counting the pork, beef, poultry and fish sectors, an overall decline of five percent was achieved last year.

The use of zinc in pig production was reduced by four percent in 2016

as well. “To continue these positive developments, however, we must find a way to stop using zinc without increasing the use of antibiotics again,” says the Sector Director.

The European Medicines Agency (EMA) has once again noted Denmark’s leading role in the reduction of antibiotic use. The most recent report of this London-based EU agency indicates an antibiotics usage of less than 42.2 mg/kg live weight in livestock farming in 2015. This is a decline of 4.3 percent over the previous year. The EU average is 135.5 mg. In comparison: values of 400 mg/kg live weight are achieved in Spain; in Italy this figure is over 300 mg. In Germany, slightly under 100 mg are used.

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A salmonella action plan and effective measures for further reduction of the use of antibiotics in pig production in Denmark ensure high product quality and safety.

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