Salmonella – Danish experiences

Key Issues

- Comprehensive farm to fork approach
- Principle of, from the top down eradication
- “All in all out”
- High level of management and biosecurity on the farms
- Special feed requirements
- High level of control from both authorities and slaughterhouses
- In depth collaboration between authorities, researchers and industry

Salmonella in Broilers

![Graph showing the number of flocks and percentage of positive flocks over time from 1992 to 2008. The graph indicates a decline in the percentage of positive flocks over time.]
Source: Danish Zoonoses Centre, National Food Institute

Note: In 2013, imported sources may be underestimated, as imported ducks were not included for lack of data, and imported beef corresponds to an estimation based only on S. Dublin from previous years (2009-2012).

Figure 1.1. Total incidence of human salmonellosis and estimated human incidence due to domestic broilers, pork, table eggs, and imported meat products in Denmark, 1988 to 2013.