

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

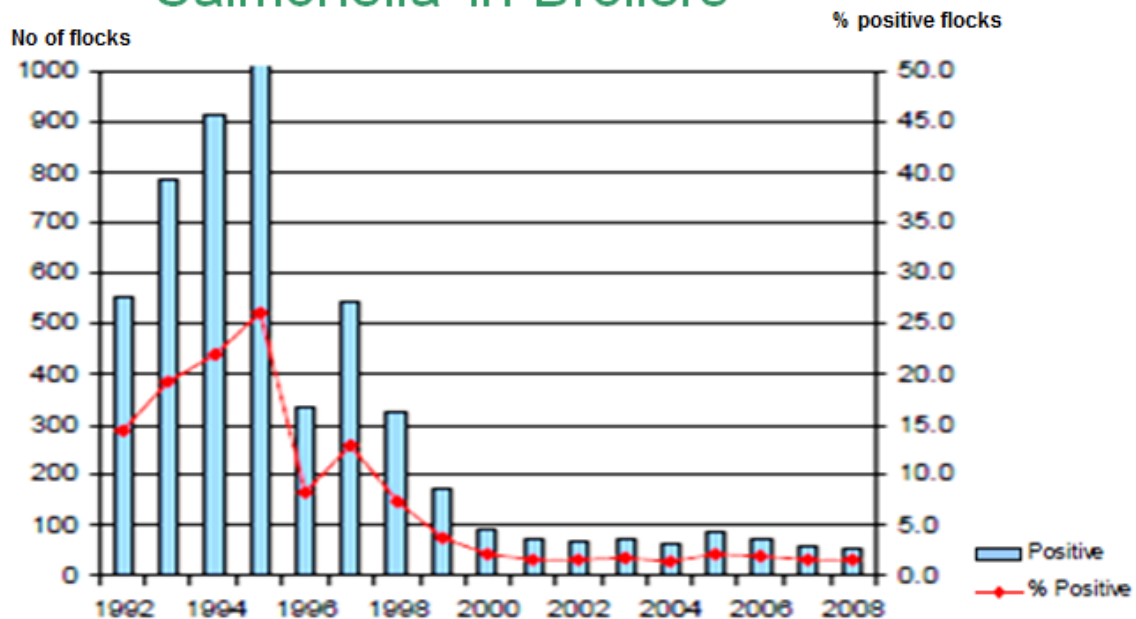
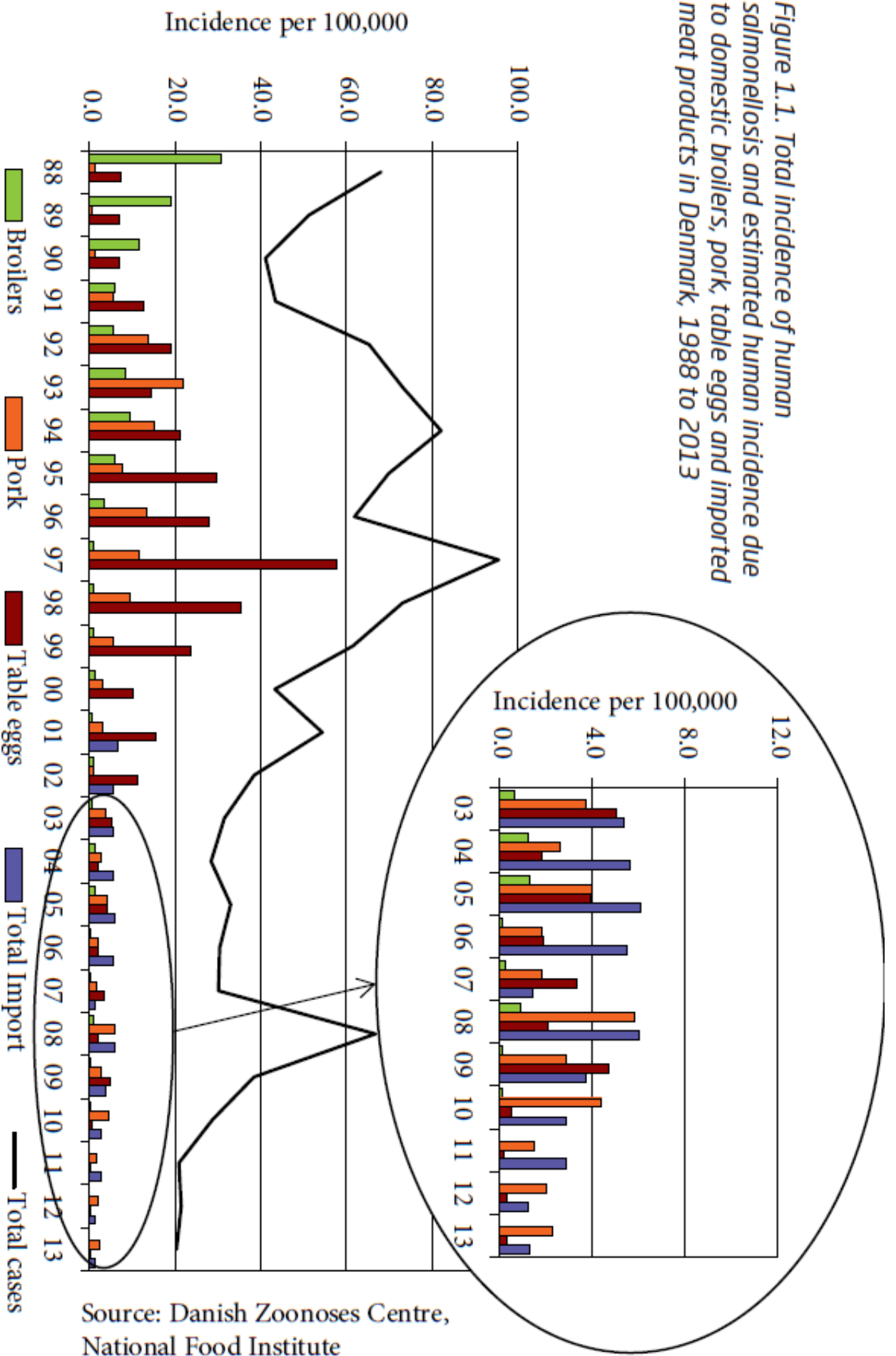


Figure 1.1. Total incidence of human salmonellosis and estimated human incidence due to domestic broilers, pork, table eggs and imported meat products in Denmark, 1988 to 2013



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).

Source: Danish Zoonosis Centre, National Food Institute