

Workshop “*Campylobacter*”

**Quantification of the contamination
during the slaughter of broilers**

**Presentation and discussion of the results
obtained within the project CAMPYVAR**

- **Project research team:**



- Prof. Dr. Mieke Uyttendaele (Ghent University, Faculty of Bioscience Engineering)
- Prof. Dr. Lieven De Zutter (Ghent University, Faculty of Veterinary Medicine)
- Dr. Julie Baré (Ghent University, Faculty of Veterinary Medicine)
- Tomasz Seliwiorstow

- **Financial support:**



Federal Public Service
Health, Food Chain Safety and Environment

- **Running time of the project:**

November 1th, 2010 – October 31th, 2011

Introduction

**The EU baseline study on
Campylobacter in broiler carcasses: risk
factors for carcass contamination**

Prof. Dr. L. De Zutter

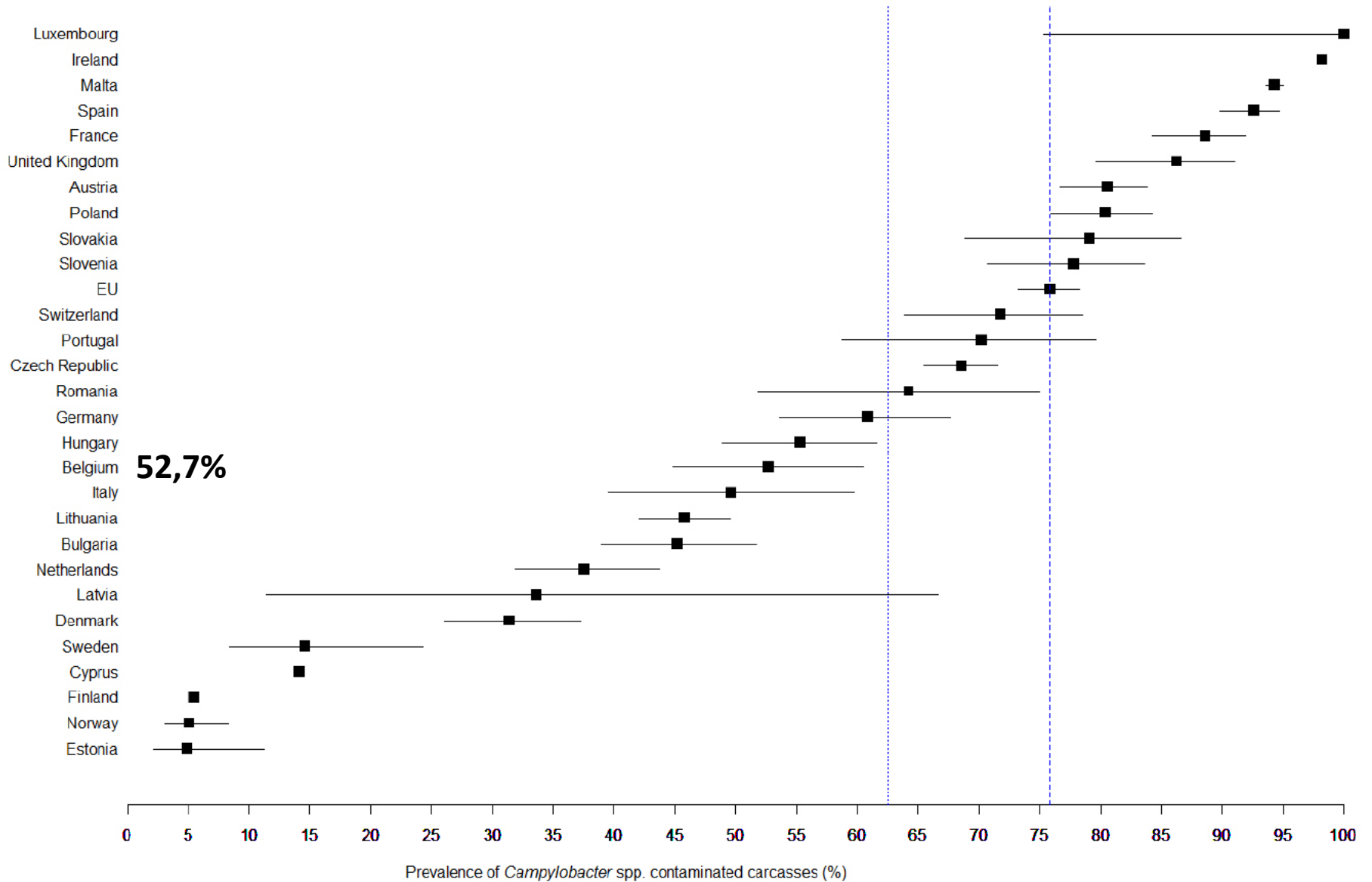
**Department of Veterinary Medicine, Faculty of Veterinary
Medicine, Ghent University**

- **EU baseline study (2008) carried out in all EU countries (except Greece) + Norway and Switzerland**
- **Estimation of the prevalence of**
 - ✓ **colonised broiler batches**
 - ✓ **contaminated broiler carcasses**
- **Determination of risk factors**

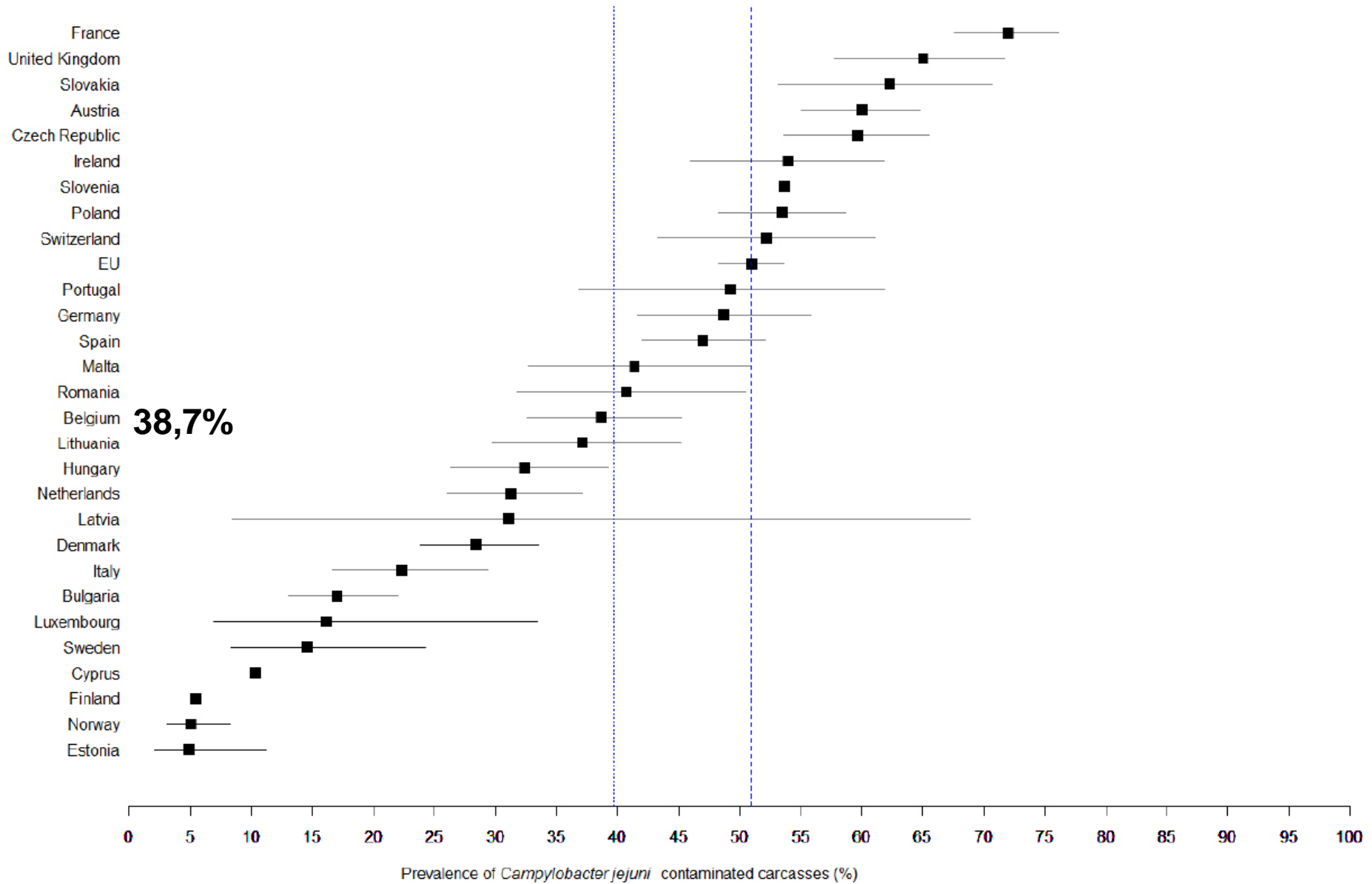
EFSA: Analysis of the baseline survey on the prevalence of *Campylobacter* in broiler batches and of *Campylobacter* and *Salmonella* on broiler carcasses in the EU, 2008, Part A: *Campylobacter* and *Salmonella* prevalence estimates. EFSA Journal 2010; 8(03):1503.

EFSA: Analysis of the baseline survey on the prevalence of *Campylobacter* in broiler batches and of *Campylobacter* and *Salmonella* on broiler carcasses, in the EU, 2008; Part B: Analysis of factors associated with *Campylobacter* colonisation of broiler batches and with *Campylobacter* contamination of broiler carcasses; and investigation of the culture method diagnostic characteristics used to analyse broiler carcass samples. EFSA Journal 2010; 8(8):1522.

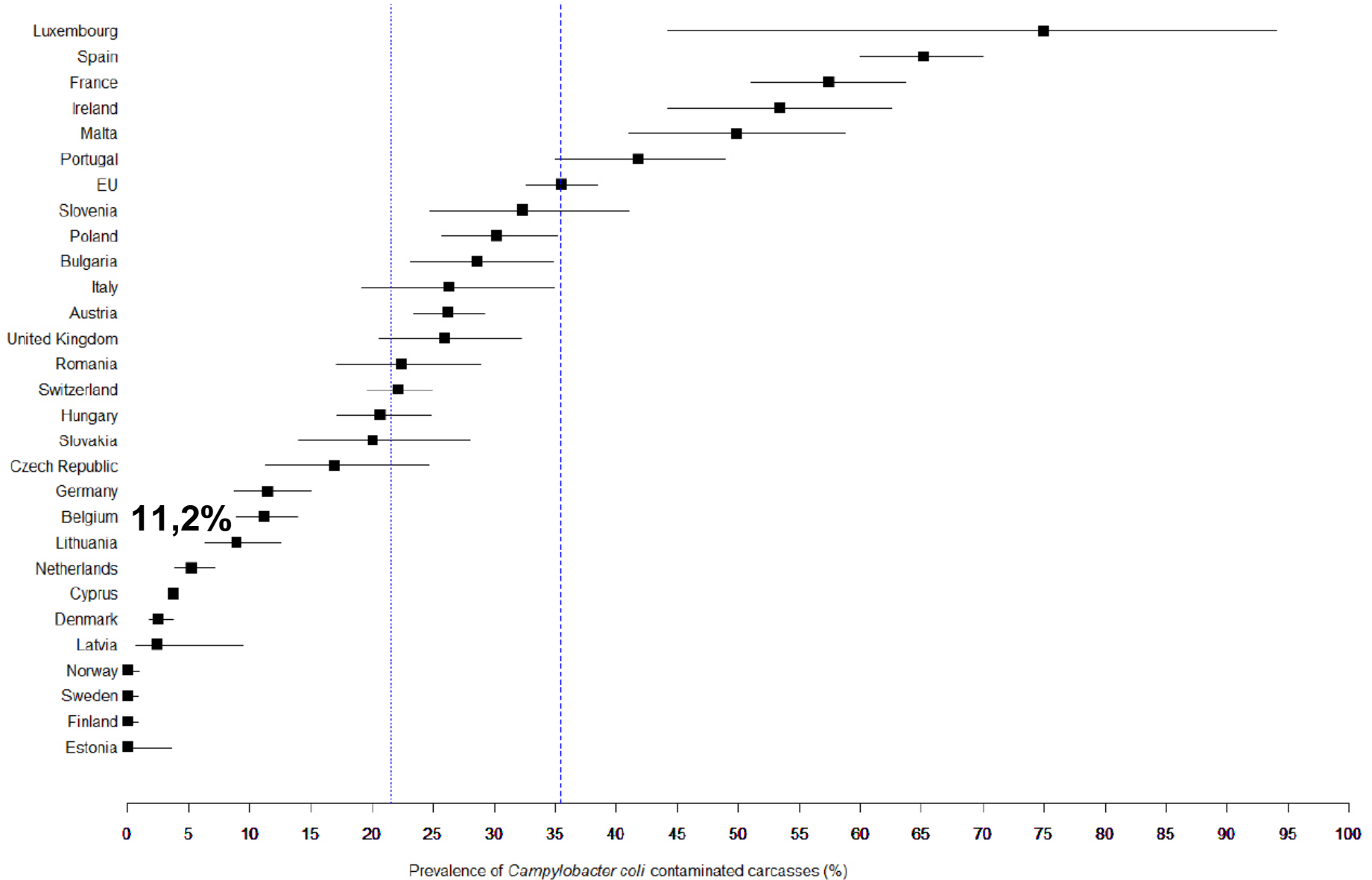
Campylobacter contamination of carcasses



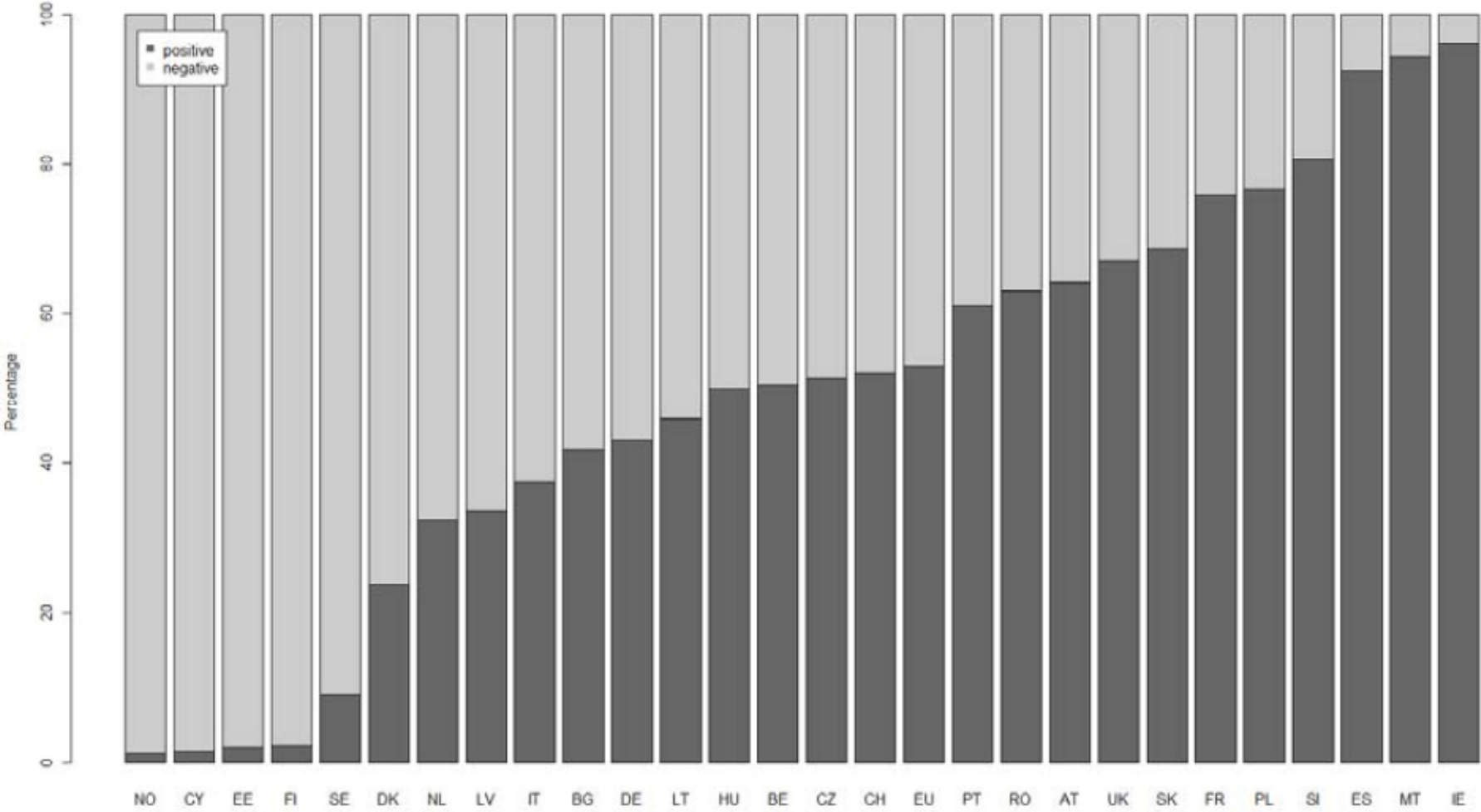
C. jejuni prevalence



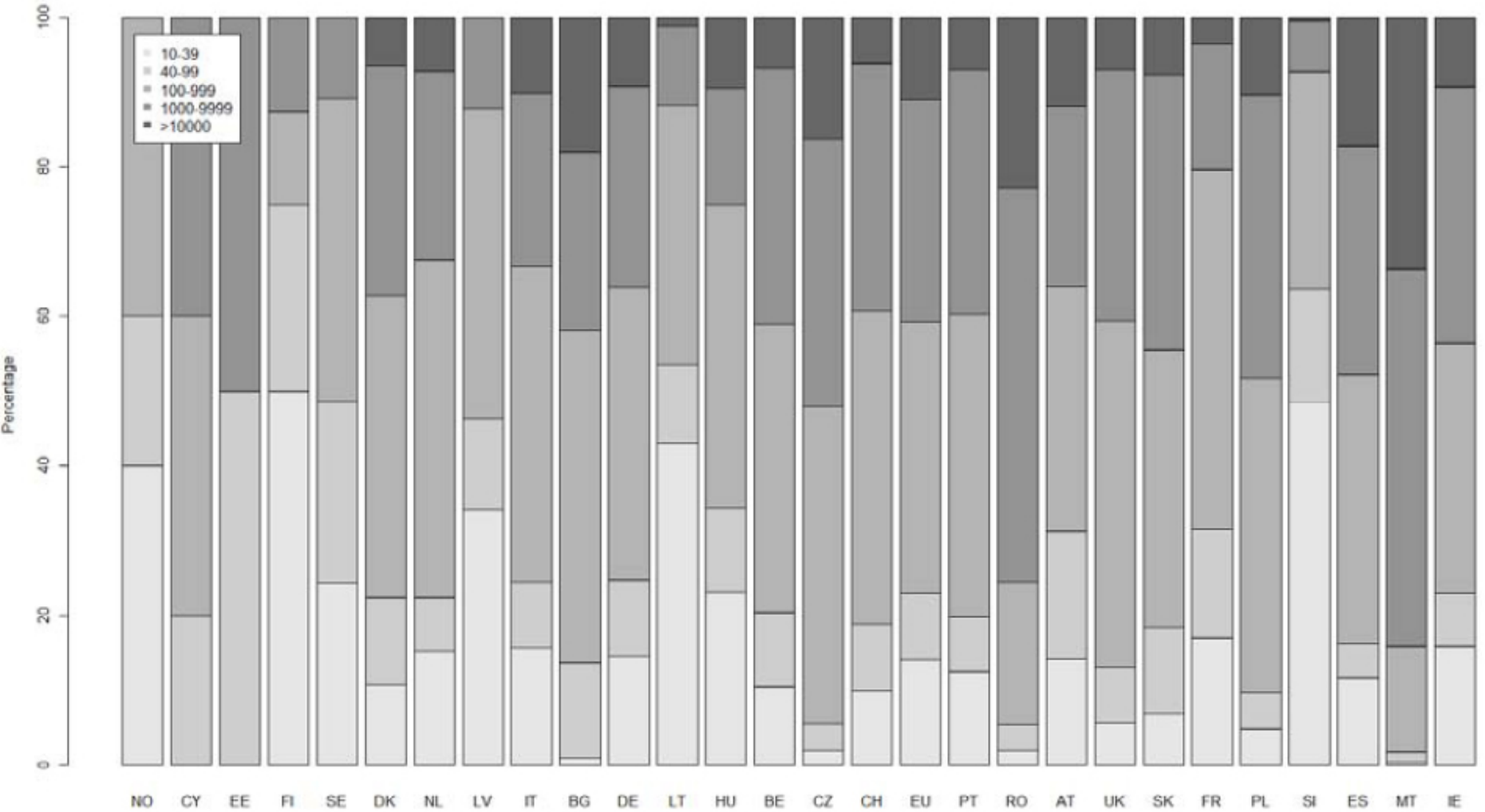
C. coli prevalence



Percentage of carcasses with at least 10cfu/g skin



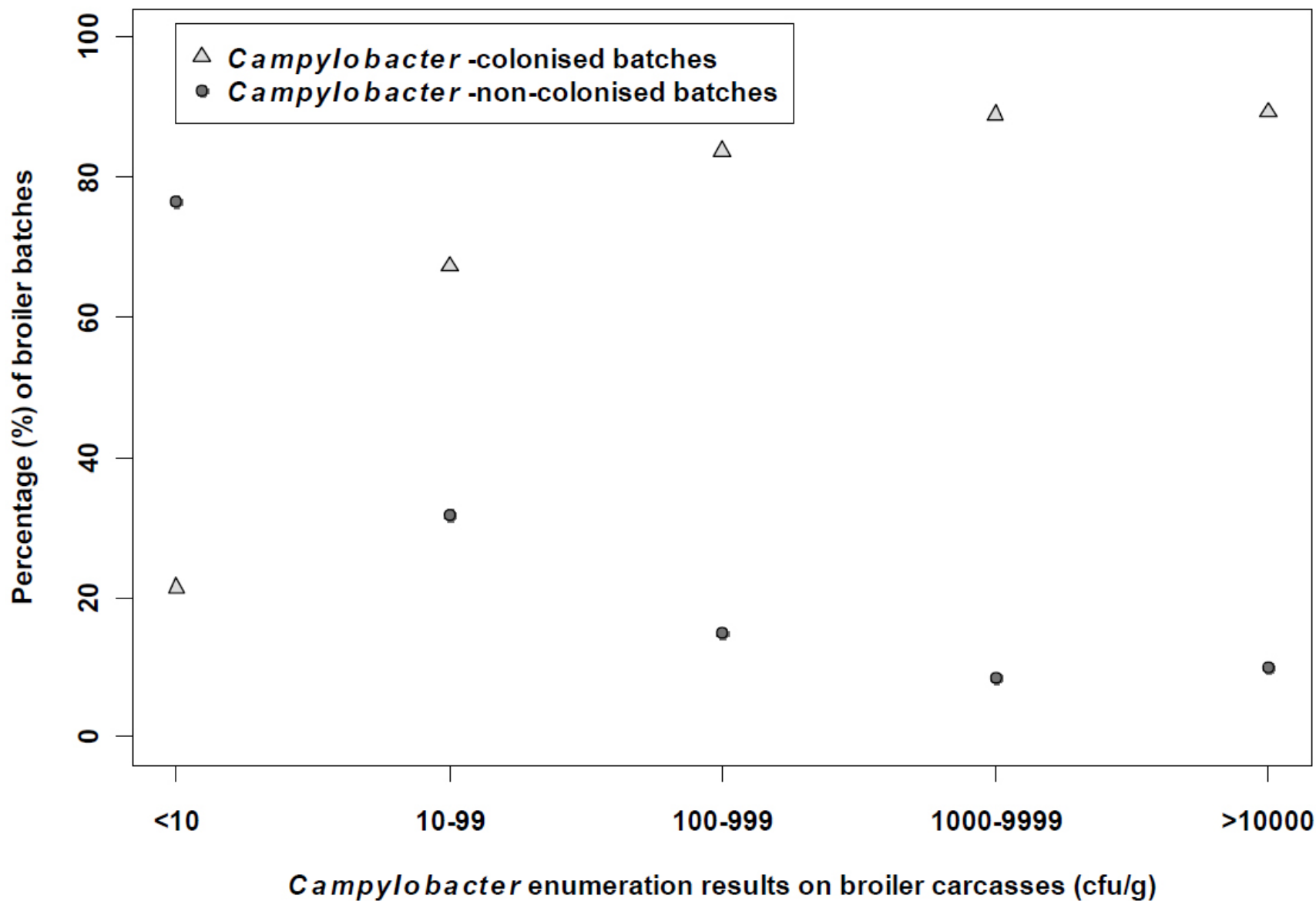
Number of *Campylobacter* on positive broiler carcasses



Risk factors for contamination of broiler carcasses

- **Age of the broilers**
- **Quarter of sampling**
- ***Campylobacter* colonisation of the broiler batch**
- **Time of sampling during the day**

Relation between colonisation of batches and number of *Campylobacter* on carcasses



Risk of carcass contamination and levels of contamination varied between slaughterhouses, even within a country