

Measures to control *Campylobacter* in broilers and broiler meat

Hanne Rosenquist

National Food Institute, Technical University of Denmark, Moerkhoej Bygade 19, DK-2860 Soeborg.

Summary

In Denmark, intensive research in methods to reduce the burden from *Campylobacter* in broilers and broiler meat has been performed within the last five years. The aim was to identify interventions that could add to the implemented biosecurity measures. At farm, intervention studies included feed additives to reduce *Campylobacter* counts in faeces and netting of broiler houses to avoid entry of flies. At processing, we looked at different physical decontamination methods such as freezing, treatment with steam in combination with ultrasound (Sonosteam), crust-freezing and blast-chilling. Furthermore, the effect of marinating the meat in low pH marinade comprising selected food ingredients has been investigated. Effective results were obtained by fly screens, which reduced the summer prevalence from 50% to 15% (Hald et al. 2007). Feed additives gave only negligible reductions. The reductions obtained by decontamination methods at processing were 1.4 log cfu for freezing, approximately 0.5 log cfu for crust-freezing and blast-chilling, 1.3-2.51 log cfu for steam-ultrasound (Boysen & Rosenquist, 2009) and 1.3 log cfu for marinating (Birk et al. submitted). Used alone or in combination, these control measures will likely reduce the incidence of human campylobacteriosis. We are currently estimating which of the interventions are the most cost-effective.