

# SafeOrganic



### Restrictive use of antibiotics in organic animal farming – a potential for safer, high quality products with less antibiotic resistant bacteria

Project leader: Søren Aabo, DTU

Partner countries: Denmark (DTU & UCPH) Sweden (SVA) France (ANSES) Italy (IZSVe) Czech Rep. (VRI)

 $f(x+\Delta x) = \sum_{i=0}^{\infty} \frac{(\Delta x)^{i}}{i!} f^{(i)}(x) = a^{b} + a^{b} +$ 

**DTU Food** National Food Institute

# **Background - SafeOrganic**

6 Nov 2011

- •Organic production specific management procedures (EU reg. 1804- 1999)
- •Restricted use of antibiotic outdoor housing of pigs
- •Lower levels of AR in organic pigs have been suggested
- Higher food safety important quality of organic pork marketing advantage
- Possible contamination of organic meat from conventional pigs at slaughter
- •Antibiotic consumption data is limited in animal production in EU
- •No valid marker system for imprudent use of antibiotic per se
- •Potential lack of credibility and lack of control options

# Aim - SafeOrganic



To enable slaughterhouses to reduce spread of antibiotic resistant bacteria and organic farmers to market meat products of higher food safety quality

# **Objectives**

•To document potential lower AR levels in organic pigs

- •To investigate the level of AR cross-contamination at slaughter
- •To establish of correlation between observed AR and consumption of antibiotics
- •To display risk factors in organic pig farming related to development of AR
- •To document the certainty of convenient sampling at slaughterhouse to display the herd status



# SafeOrganic – Project structure



#### WP1: Project management (DTU-Food)

1.1-1.3 Meetings / Advisory committee / Reporting / Dissemination of results

WP2: Occurrence of antibiotic resistant bacteria (SVA)

# 2.1 Characterization of animal production systems

Characterization of factors potentially associated with development of antibiotic resistance

#### 2.2 Convenient sampling

Does slaughterhouse samples state the bacteriological status at herd level?

#### 2.3 Antibiotic resistance (AR)

Comparison - Organic / Conventional pigs AR level and types (profiles) WP3: Cross-contamination at slaughter (Anses)

3.1 Transfer of antibiotic resistance from conventional carcasses to organic carcasses during processing

WP4: Markers of antibiotic use (IZSVe)

#### **4.1 Characteristic AR patterns** AR as an indicator of antibiotic consumption level?? (control option)

#### 4.2 Genotype diversity

Can genotype diversity be used to differentiate between meat of organic and conventional origin (control option)

#### 4.3 AR genes and microbiota

Assessment of differences between organic and conventional pigs

### **Work Package responsibility**



- WP1ManagementSøren AaboDTU, DenmarkAssistent-managerAnnette NygaardDTU, Denmark
- WP2ManagementBjörn BengtssonSVA, Sweden
- WP3 Management Martine Denis ANSES, France
- WP4 Management Antonia Ricci IZSVe, Italy



### WP2 Occurrence of antibiotic resistance in organic and conventional pigs



CORE organic II

### WP2 Can we define herd status by sampling at the slaughterhouse?



(rectal samples)



(colon content)



### WP3 Transfer of antibiotic resistance during slaughter



### **Need for improved hygiene barrier??**





organic II

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### WP4 Marker system for AB use

- Can AR be used as an indicator of the level antibiotic consumption? (control option) DK VET-STAT data
- Can genotype diversity be used to differentiate between meat of organic and conventional origin (control option)
- Assessment of differences in AR genes and microbiota between organic and conventional pigs (molecular methods)

# Involvement of interest partners and added value of SafeOrganic



CORE organic II

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- •Establishment of advisory committee network
  - Representatives from organic animal producers, slaughter industry and consumer organizations.
  - The committee is yet to established.
- •Transnational platform for knowledge on transfer on AR enhancing the overall understanding
- •Expected results related to sustaining the food safety quality of organic pork in EU
  - Documentation of AR meat quality
  - Recommendations for slaughter of organic pigs
  - Control options for imprudent use of antibiotics
- Final work shop and knowledge dissemination National Food Institute, Technical University of Denmark





