

ESBL een Food Safety Hazard?

November 17, 2015



FOOD GROUP

Bert Urlings

Vion Food Group



ZLTO/ NCB Development

Supervisory Board

Vion
Executive Board

Fresh pork, beef, and convenience
products

€5 billion annual turnover
± 15.000 employees

NL

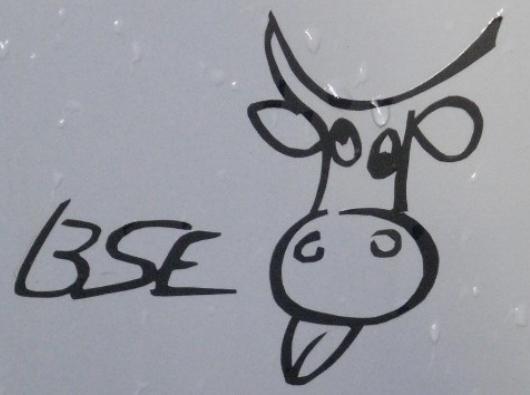
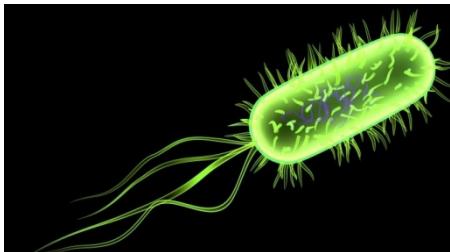
GE

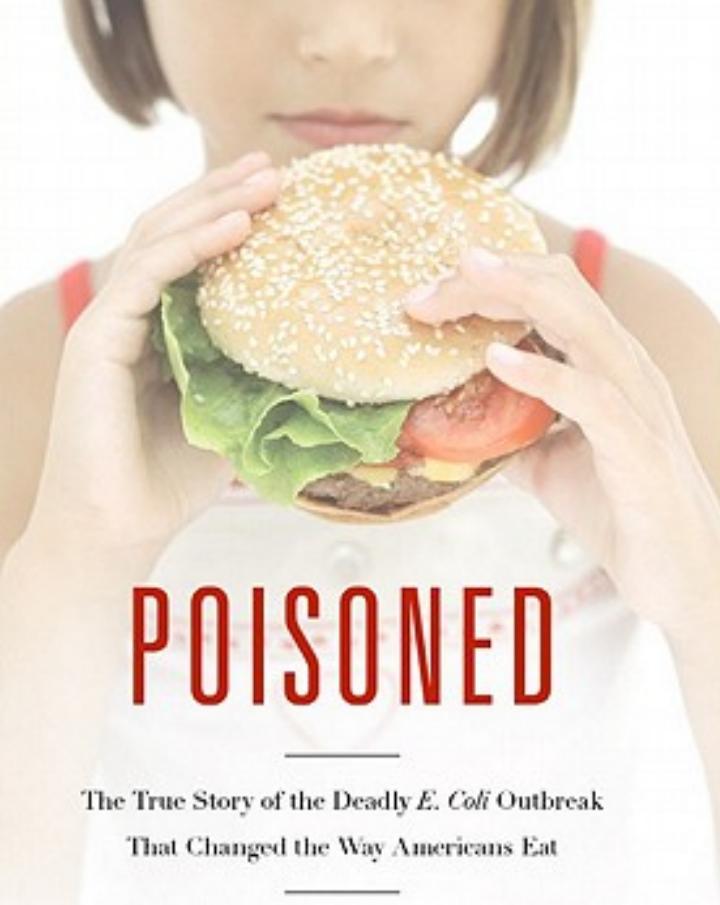
INT



Zwölf Kanadier sterben nach Fleischkonsum

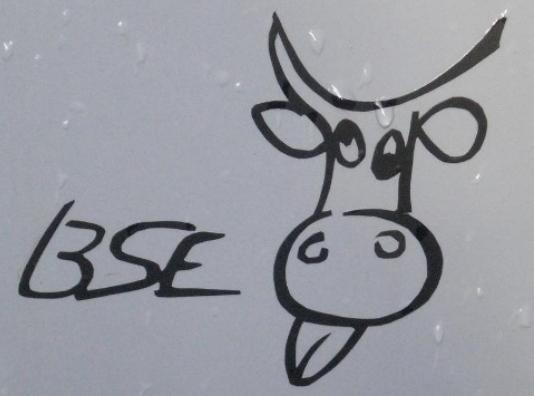
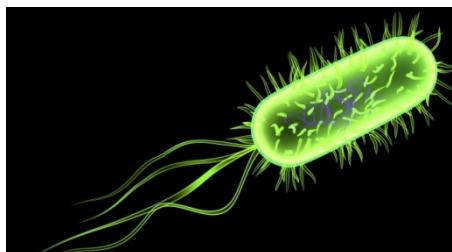
KRANKHEIT Bakterien lösten Listeriose aus.
29 Verdachtsfälle.





JEFF BENEDICT

Best-selling author of *Without Reservation* and *Little Pink House*



What are the issues?

Public health e.g.:

- Influenza
- Q-fever
- Antibiotic resistance

Food safety e.g.:

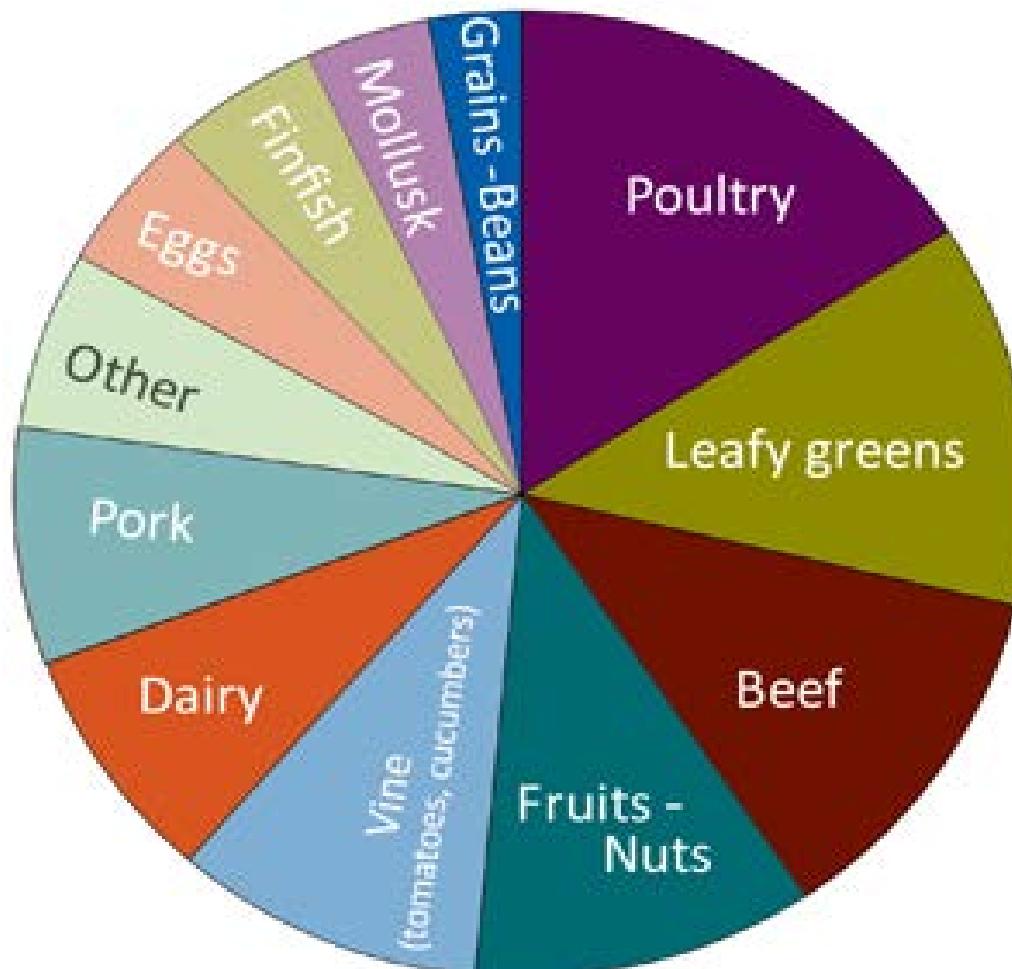
- EHEC / listeria / salmonella
- Toxoplasma gondii
- Antibiotic resistance / ESBL
- Dioxin / Aflatoxin

Animal welfare e.g.:

- Castration
- Fast growing broilers
- Transport

Food Safety / human cases

Causes of food illness in single food commodity outbreaks,
2003–2008 (CDC-Atlanta)



**Get sick of
foodborne
disease
(people / yr)**

US: 1 in 6

China: 1 in 4

EU trends human cases

Figure SA1. Trend in reported confirmed cases of human salmonellosis in the EU, 2008–2011

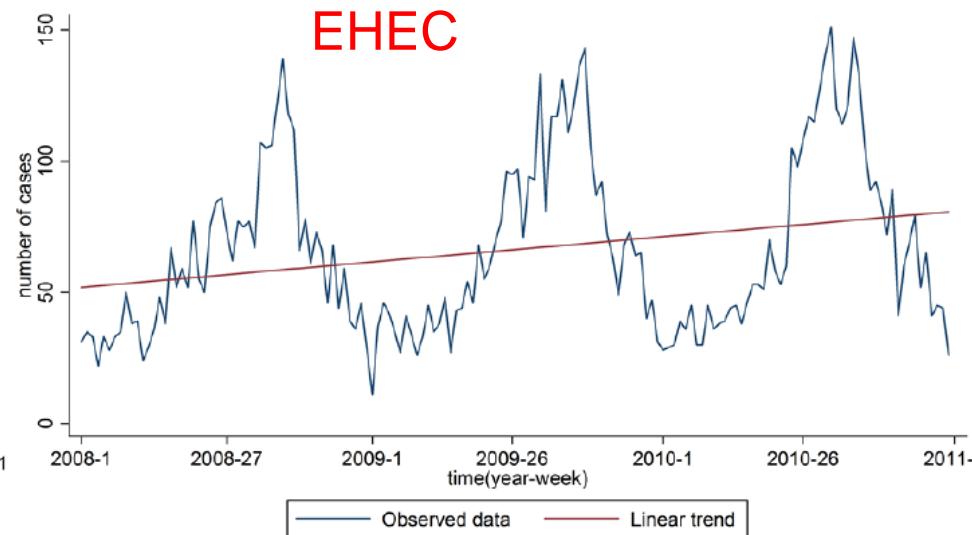
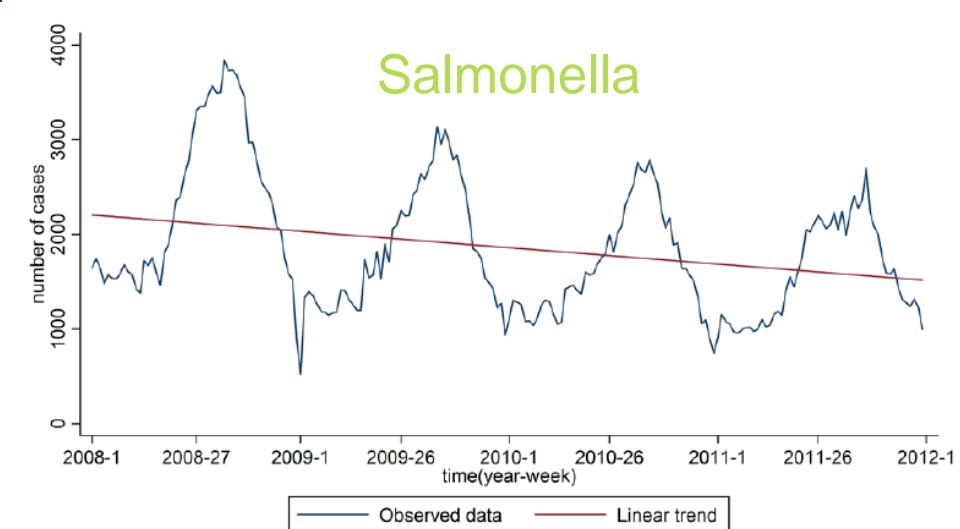


Figure LI1. Trend in reported confirmed cases of human listeriosis in the EU, 2008–2011

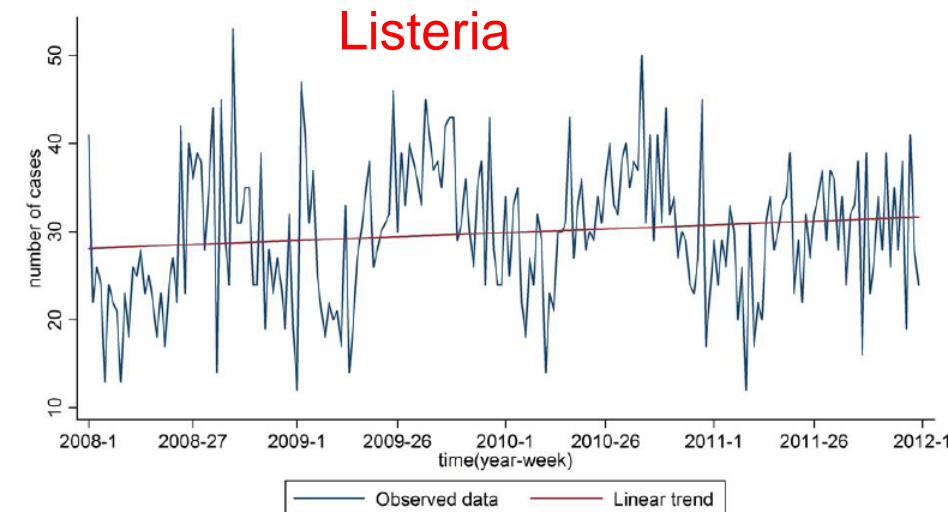
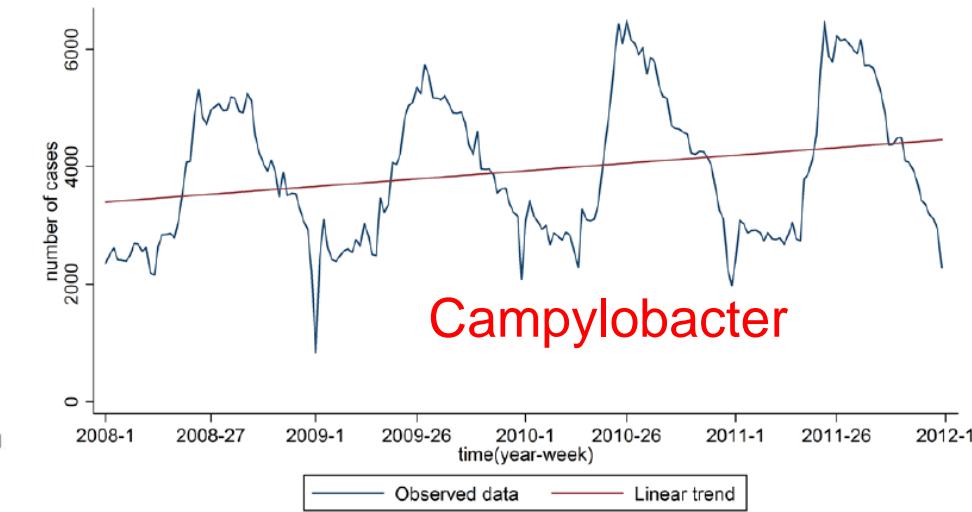
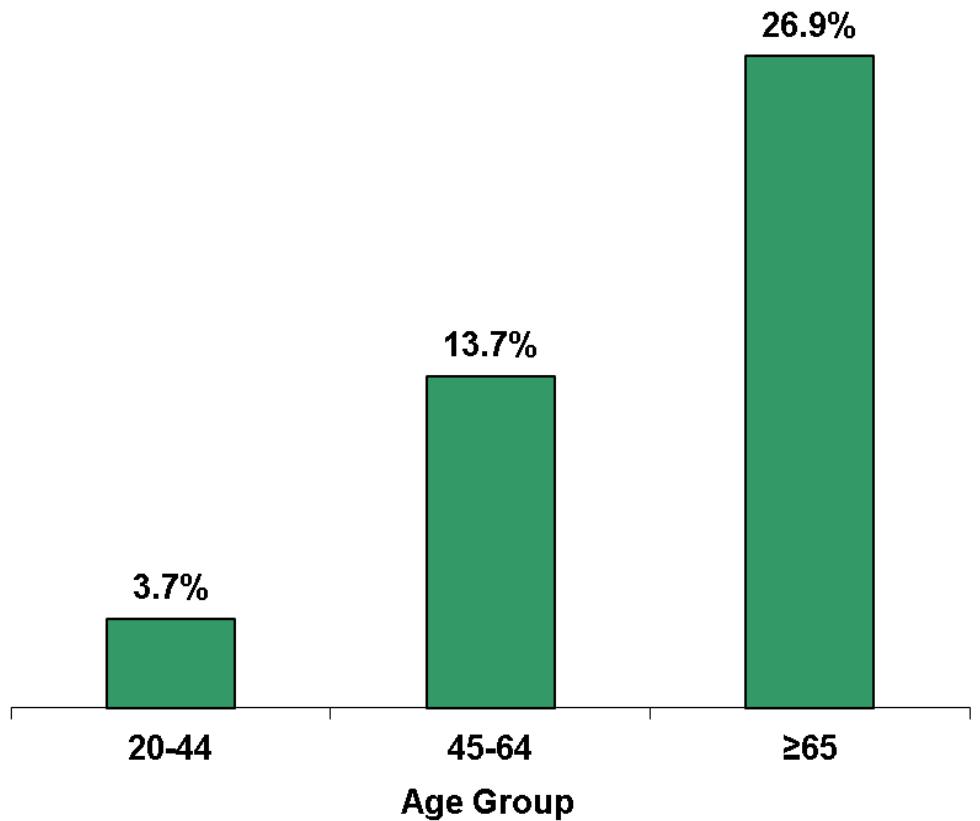


Figure CA1. Trend in reported confirmed cases of human campylobacteriosis in the EU, 2008–2011



Estimated percentage of people aged 20 years or older with diagnosed and undiagnosed diabetes, by age group, United States, 2005–2008



The Year 2020:

40% of our consumers will be YOPIs

1. Diversify the shelf
2. Increase level of food safety

??

Source: 2005–2008 National Health and Nutrition Examination Survey.

CDC data 2005-2008: 35% of U.S. adults aged 20 years or older had (pre-)diabetes



**Your sausages could be stuffed with deadly
SUPERBUGS - scientists issue warning over
banger-based bacteria**

2015

EU Wetgeving

Beleidsdocumenten Voedselveiligheid:

EU 2000

US 2000

China 2008

- Verantwoordelijkheid (keten van) producenten
- Gebaseerd op wetenschap
- Risico analyse en HACCP



Strategie

Exposure??

1. Is er een relevante overdracht via vlees naar de mens?
2. Zijn onze medewerkers at risk?
3. Zijn professionals in de keten een relevante bron van verspreiding van het gevaar?

Op naar de eerste resultaten....