Don’t roll the dice on enterobacteria

Recall costs
Destruction and other costs related to product recalls can weigh heavy on the bottom line.

Global warming effects
The risks of contamination with enterobacteria and molds increase as temperatures rise.

RAW MATERIAL

RM PROCESSING

Reputation damages
Reputations can suffer greatly from product recalls due to contamination.

Use of co-products
Co-Products used in feed formulation often have higher contamination levels than preferred raw materials.

Contamination risks
Through people, trucks, machinery, pests and birds. In the EU ±2% of feed materials is Salmonella positive.

Cross contamination risks
Through handling, transport, personnel etc.

FEED MILL

LOGISTICS

Global trade
Raw materials are traded and transported internationally. Feed mills may receive raw materials from countries with higher enterobacteria and mold levels.

WATER

Moisture in feed pellets
Optimal moisture levels in feed pellets is key to keep enterobacteria count and mold levels low. Fluctuations in moisture content may cause contamination.

Water can be a source of infection
Use products such as ProPhorce™ Water Solutions to keep enterobacteria count low.

Keep clean feed clean
Inspect feed arriving on the farm and deploy biosecurity measures for feed handling & storage.

FARM

Rats
Contaminate 10 times the amount of feed they eat.

PESTS & HYGIENE

Gut health status
A healthy gut means better protection from pathogens.

Wild birds
Are notorious vectors for contamination.

Feed & pellet quality
Contaminated feed can cause infections.

PRODUCTION ANIMALS

Dust
A major Salmonella contaminant.

Breeder flocks contamination
Enterobacterial infections can transfer to the eggs and cause vertical contamination.

Undesirable substances in food & food materials
Worldwide there are 80 million cases of Salmonella per year. Food borne pathogens cost society $6,5 billion/year.

FEED & FOOD SAFETY

FOOD

Perstorp