

## Slaughter hygiene optimization

A service that will improve the overall hygiene level, reduce *Salmonella* contamination and increase shelf life of fresh meat products

*Salmonella* is pathogenic to humans and therefore unwanted in our food. It is well-known that pigs are carriers of *Salmonella*. During slaughter, several procedures result in the exposure of potentially contaminated parts of the animal e.g. intestines, pluck set and tonsils. Therefore, the slaughter process may involve risks of spreading *Salmonella* from the contaminated parts of the animal to the production environment as well as to the meat.

Hygienic production will also support low levels of spoilage bacteria that will lead to longer shelf life, which is an important competition factor on the global market.



## Slaughter hygiene optimization

### THE SERVICE IS DIVIDED INTO THREE MAIN PHASES:

#### Phase 1:

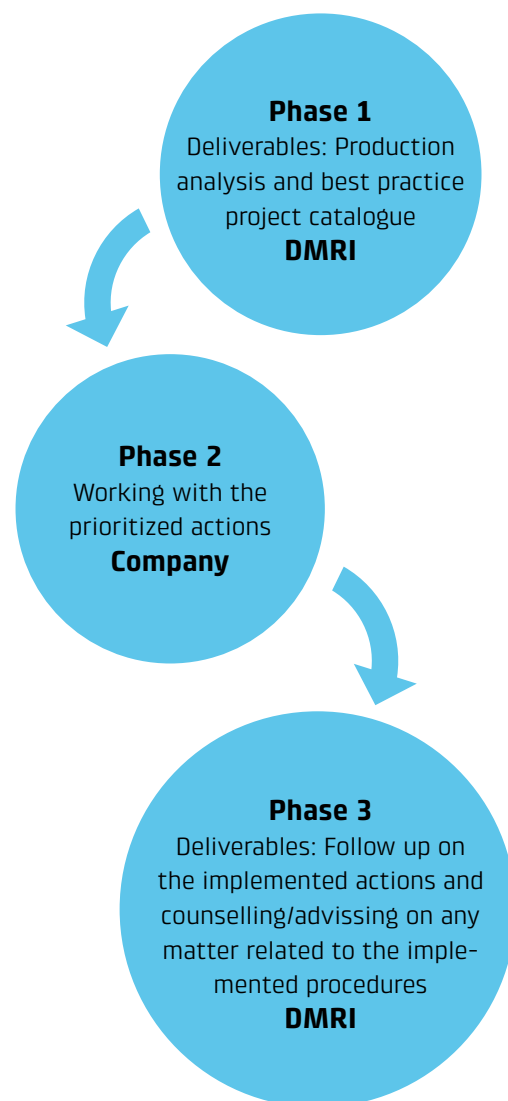
Survey of the production site. A systematic and scrutinized survey of the production and of the cleaning is conducted on site. Sampling for Salmonella analyses will be conducted to generate a base line for the optimization of the hygiene level. A prioritized action plan will be prepared according to DMRI best practice and discussed with the company.

#### Phase 2:

The company works with the prioritized actions for a longer period, usually 3-6 months. During this phase, the company and DMRI has an ongoing dialogue for support and progress.

#### Phase 3:

Implementation of best practice for low levels of Salmonella. The implementation will include a follow up on the actions to reduce Salmonella levels in the production environment and on the meat. Sampling for Salmonella analyses will be repeated for evaluation of the progress. The food safety manager and the workers will be trained in working hygienically, and procedures will be upgraded to best practice when needed.



#### Phase 1

Deliverables: Production analysis and best practice project catalogue  
**DMRI**

#### Phase 2

Working with the prioritized actions  
**Company**

#### Phase 3

Deliverables: Follow up on the implemented actions and counselling/advising on any matter related to the implemented procedures  
**DMRI**

### ABOUT DMRI

DMRI conducts research and offers consulting on methods and technologies for the efficient production of safe, high quality and price competitive meat products. DMRI is committed to continuously improve workplace conditions and animal welfare as well as to take due care of the external environment.

### CONTACT

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