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Small contaminations on broiler carcasses are more a quality matter than a food safety issue – a Monte Carlo simulation study

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- According to strict European Union law broiler carcasses with **any visible contamination** should be excluded from the food chain due to safety reasons.
- It is not clear if small visible contamination increases the counts of bacteria on the carcasses to such **extent**, that it would result in elevated risk for the consumers.
- Potentially feces, crop content, bile and grease (lubricant) from slaughter line) could contaminate carcasses.

3. MATERIALS and METHODS



simulation was performed using @Risk software.

- Aim of the study was to investigate the bacterial load on the carcasses with small visible contamination with feces, crop **content, bile and grease** and compare them to carcasses without any visible contamination (using probabilistic model).
- We hypothesized that **there are no significant differences** in bacterial loads between carcasses with a small visible contamination and carcasses with no visible contamination.





Table 2. The contribution (%) of small visible contaminations to the total bacterial load of the average chicken carcass (1600 g).

Type of bacteria	Feces	Bile	Crop content	Grease
Total aerobic count	0.001%	0.122%	0.02311%	<0.001%
Enterobacteriaceae	2.031%	<0.001%	0.00143%	<0.001%
E. coli	3.851%	0.002%	0.00615%	<0.001%
Campylobacter spp.	1.077%	0.121%	0.11128%	<0.001%

The microbiome of the visibly clean chicken carcass is already abundant.

Enteropacteriaceae								
mean	6.9735	7.1181	6.9735	6.9735	6.9735	6.9736	6.9735	6.9735
sd	0.1316	0.1907	0.1318	0.1318	0.1319	0.1319	0.1320	0.1320
maximum	7.5920	8.0262	7.5122	7.5122	7.5480	7.5480	7.5612	7.5612
E. coli								
mean	6.5035	6.7640	6.5035	6.5036	6.5035	6.5039	6.5035	6.5035
sd	0.6003	0.4368	0.6003	0.6002	0.6005	0.6000	0.6004	0.6004
maximum	9.1898	9.1915	9.15620	9.1562	9.2393	9.2393	9.0849	9.0849
<i>Campylobacter_</i> spp.								
mean	6.1936	6.2610	6.1936	6.2011	6.1936	6.2005	6.1936	6.1936
sd	0.7001	0.6784	0.7002	0.6946	0.7002	0.6931	0.7003	0.7003
maximum	9.2117	9.2117	9.26841	9.2684	9.10343	9.10343	9,1931	9.1931

6. CONCLUSIONS 👾 📺

• Our calculations revealed that carcass contamination with minute amounts of feces, bile, crop content and grease will not lead to a significant increase of the already present food safety hazards.

• However, the producers should still check for small contaminations, since they might be the indicators that adjustments are required during the processing.

References	Acknowledgments	READ THE FULL ARTICLE	
*corresponding author: e-mail: k.b.libera@uu.nl	This study was published in Special Issue of Foods; Libera, Lipman, Berends (2023); doi:10.3390/foods12030522 and was financed by the Association of Dutch Poultry Processing Industries (NEPLUVI).		「「「「「「「「」」」

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