



CA18105



Risk-based meat inspection and
integrated meat safety assurance

Residues and pigs - activity within COST Action RIBMINS

Lis Alban | 17 May 2022 | Virtual meeting | EFSA's Emerg. Risk Stakeholder Group



Background

Consumers are preoccupied about residues

- Although prevalence is very low

Many resources spent on monitoring and management

- There are many kinds of residues
- Many substances to look for
- But are the resources spent in the most cost-effective way?
- And is there a risk, and if so, where?



Pig meat

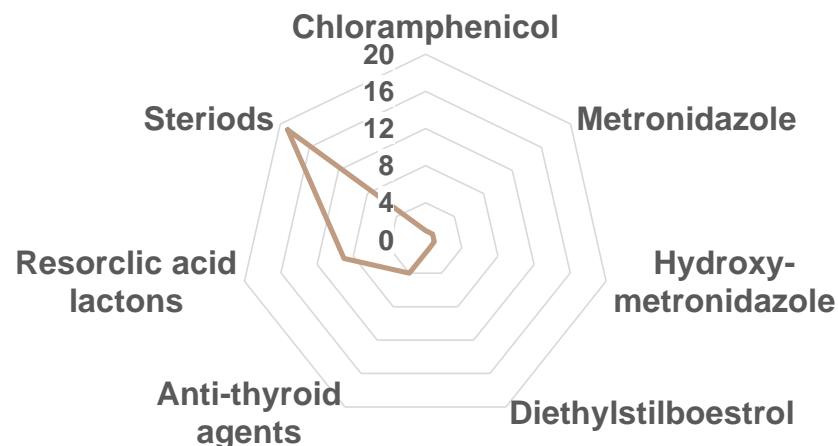
Both Competent Authority (CA) and Food Business Operator (FBO) carrying responsibility

- CA: Setting up monitoring in accordance the EU Residue Directive
- FBO: setting up own check systems

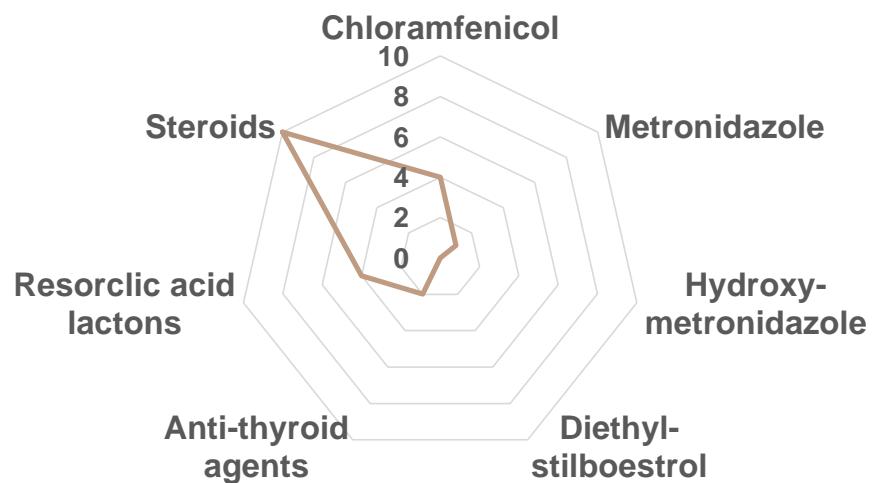
No international agreement about maximum residue limits (MRL) in pig meat

- From high to low: USA > Codex > EU > Russia
- Resulting in costly rejections of imported meat

Few prohibited substances found in pigs in the EU



Report for 2014 on the results from the monitoring of veterinary medicinal product residues and other substances in live animals and animal products.



Report for 2020 on the results from the monitoring of veterinary medicinal product residues and other substances in live animals and animal products (wiley.com)

Case: Farmer calls in too late

- How do we handle the situation when a farmer calls in to inform the abattoir about the mistakenly delivery of an animal before the end of the withdrawal period?
- Are the current ways of handling sustainable?
- Is there a risk, and if so where?



Danish experience related to finding residues of AM in pigs in monitoring or because farmer called abattoir



Aims

These issues will be investigated through mapping of national programmes

- Earlier work has shown substantial differences within European countries (Alban et al., 2017)

We aim at identifying sets of best practices for monitoring and handling

- Depending on country's surveillance objective
- Among others related to their kind of export and national risk perception

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Modernizing the antimicrobial residue monitoring programs for pig meat in Europe – The balance between flexibility and harmonization

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ABSTRACT

The EU Residue Directive is currently being renegotiated. One key question is how to balance flexibility and harmonization. To address this, we reviewed Danish, Dutch and Swiss monitoring programs for antimicrobial residues in pig meat using the recently developed RISKSUR design tool. The results identified variation regarding number of surveillance components, reactions to suspect and positive findings, prevention activities, diagnostic method, sample matrix, use of targeted/risk-based approaches, and sampling frequency. This variability could largely be explained by differences in overall surveillance objective: Denmark and the Netherlands have a large pork export and higher need for documenting compliance with legislation, whereas Switzerland only trading with EU has a lower need for spending resources monitoring. It is recommended that the future EU Directive should set standards for monitoring to ensure a basic level of monitoring enabling comparison of results. Minimum handling of carcasses with residues above maximum residue level should be harmonized. Risk-based sampling should be encouraged, and results from risk-based and random sampling should be reported separately. Harmonization is unnecessary for number of surveillance components (but a private component is recommended), prevention, diagnostic method, and way of sampling – assuming that the diagnostic method and sampling matrix combination have sufficient validity.

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Ultimate goal

To create basis for

- more cost-effective routine monitoring and
- more evidence-based procedures regarding when to condemn carcasses, edible organs, blood and animal by-products that might contain AM residues

May lead to a more harmonised approach in Europe

- and allow for reducing food losses without jeopardizing consumer safety.

Hence, more sustainable food production, improved food security and reduced resource footprints

- in line with European Green Deal



Launch of survey

Time period: 29 March – 31 May 2022

- Introductory text placed on website of COST Action RIBMINS
- Open for all interested parties

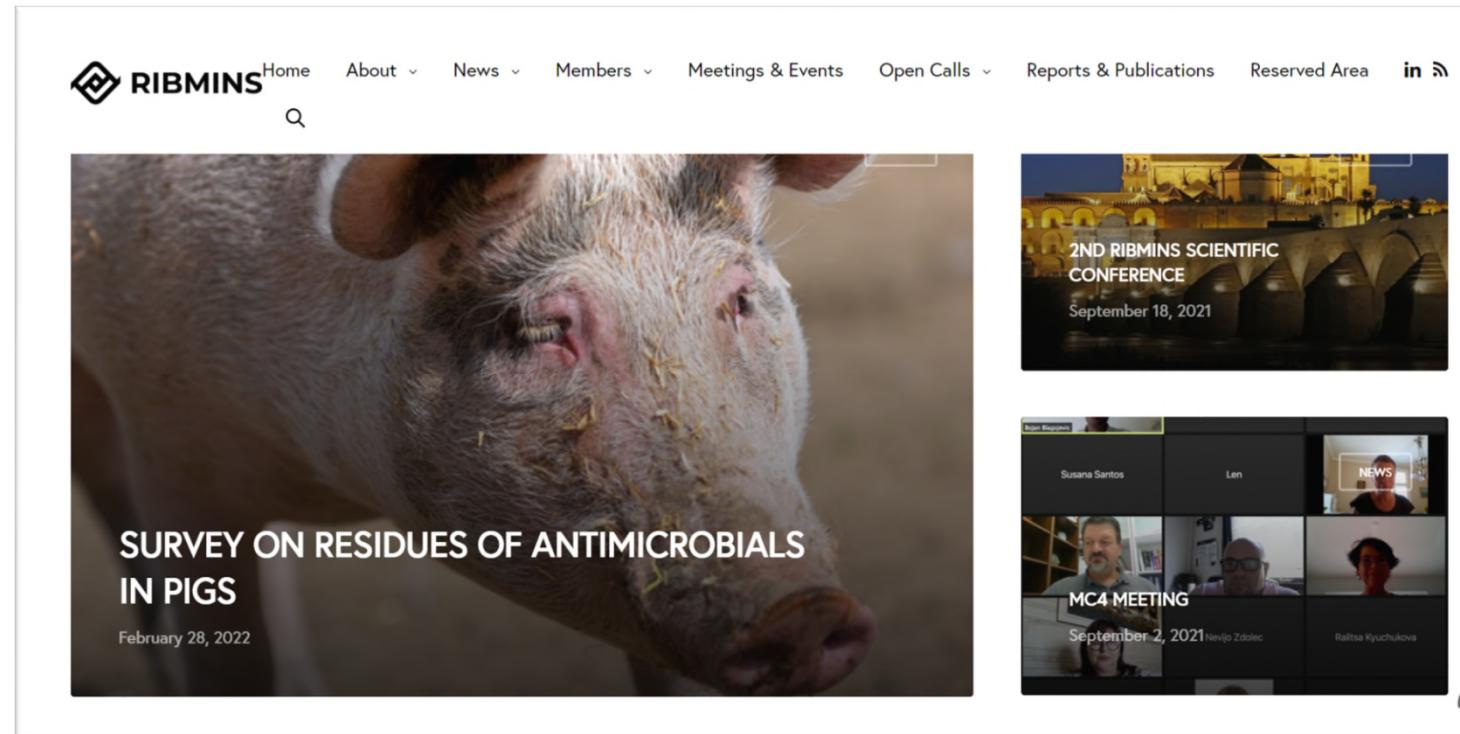
Status by 12/5-2022

Competent authority

- 11 answers from
5 countries

Food Business Operator

- 10 answers from
7 countries



The screenshot shows the RIBMINS website homepage. The header includes the RIBMINS logo, a search bar, and navigation links for Home, About, News, Members, Meetings & Events, Open Calls, Reports & Publications, and Reserved Area. Below the header is a large image of a pig's face. Overlaid on the image is the text "SURVEY ON RESIDUES OF ANTIMICROBIALS IN PIGS" and the date "February 28, 2022". To the right of the main image are two smaller boxes: one for the "2ND RIBMINS SCIENTIFIC CONFERENCE" (September 18, 2021) and another for the "MC4 MEETING" (September 2, 2021).

Methodology

Focus is on pigs, delivered to an abattoir and maybe slaughtered

- Only legal veterinary AMs of interest

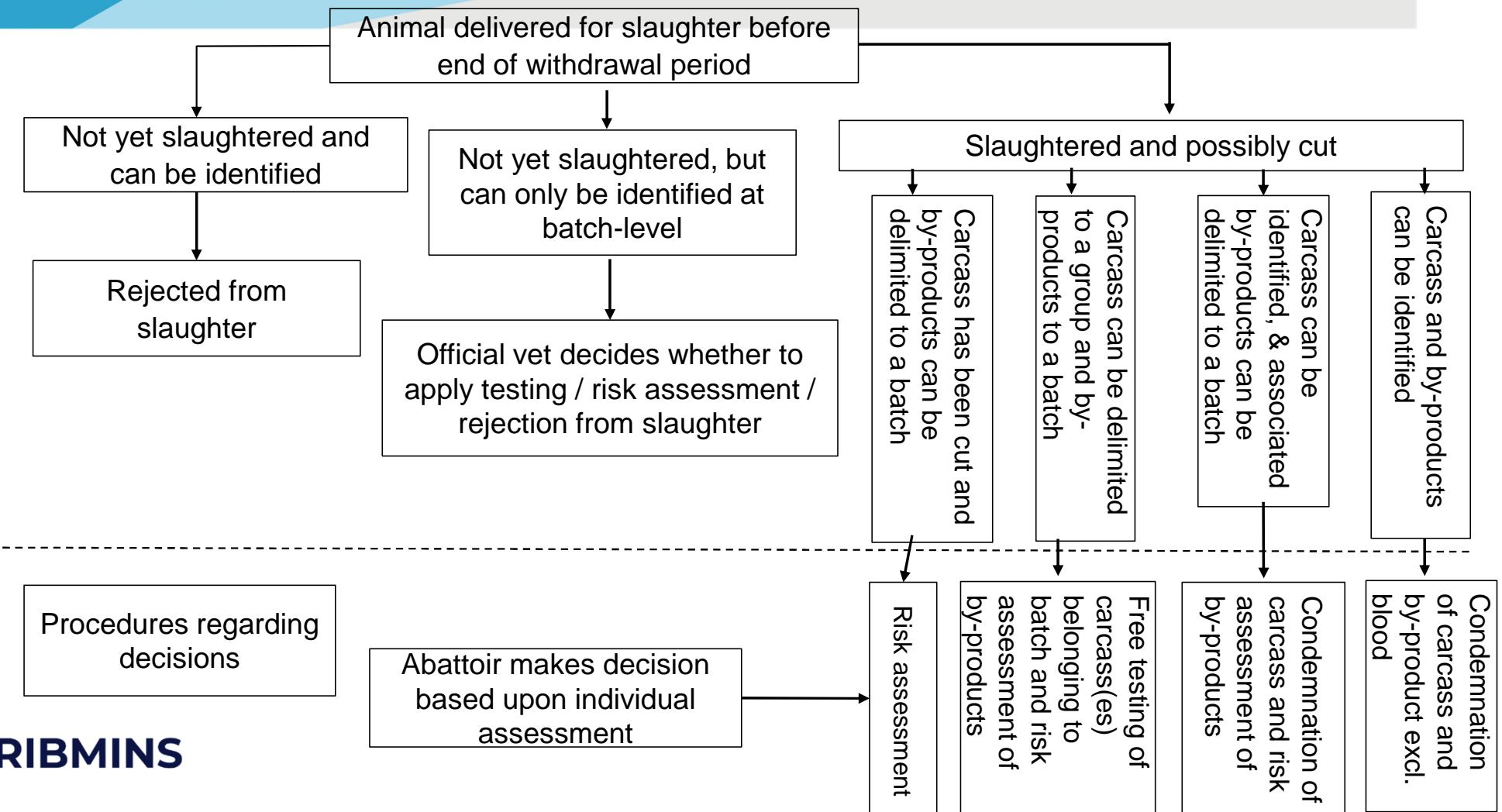
Questionnaires developed with input from several partners from different countries

- Targeted CA and FBO

Different areas covered

1. Routine monitoring, including handling of positives found in monitoring
2. Food Chain Information (FCI) and perception of value of monitoring
3. Case: Farmer calls in about delivery of pig(s) before end of withdrawal period

Farmer calls in..... several scenarios



Application of system's thinking

Regarding the case when a farmer calls in:

We will aim at identifying a balance between prevention and management

- e.g., using system's thinking approach involving mapping of system and identification of positive and negative feedback loops

Pig producer will focus on complying with withdrawal periods – including call abattoir in case of irregularities



Pig producer will hide mistakes, if punished for telling the truth

Is there a risk?

We do not know yet, if, where and why there is a risk

- Will come out of the project

Undertaken in collaboration

- Between representatives representing authorities, academia and meat producers

Working Group 1 on AM Residues



Boris, CR



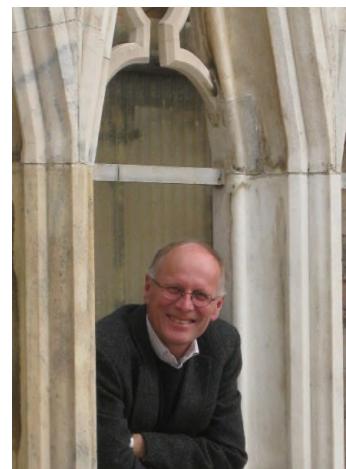
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Alexandrina, RO



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Ivar, SE



Aivars, LV



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Ian, AU



Madalena, PT



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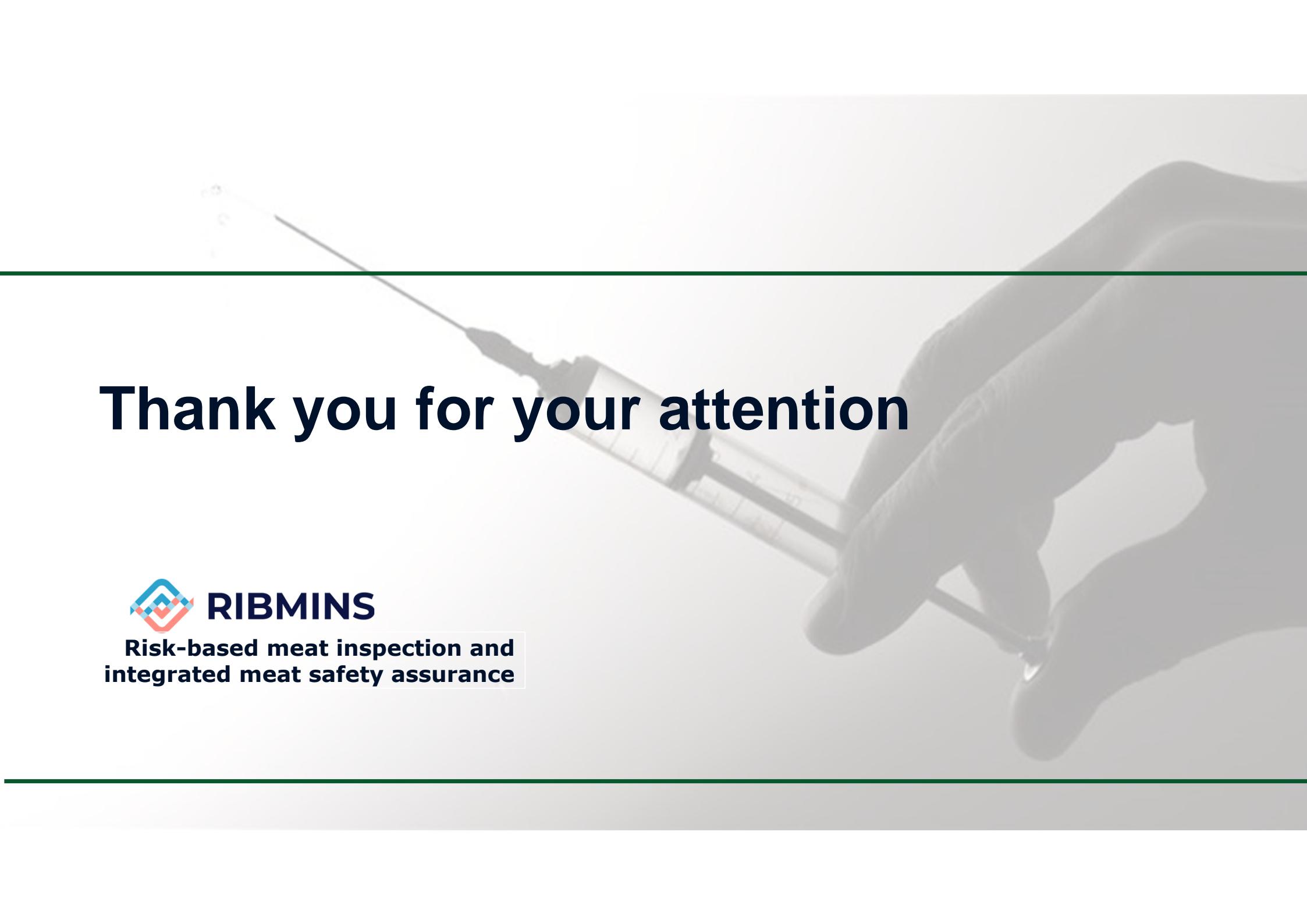
Lis, DK



Fernando, ES



Jesper, DK



Thank you for your attention



RIBMINS

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