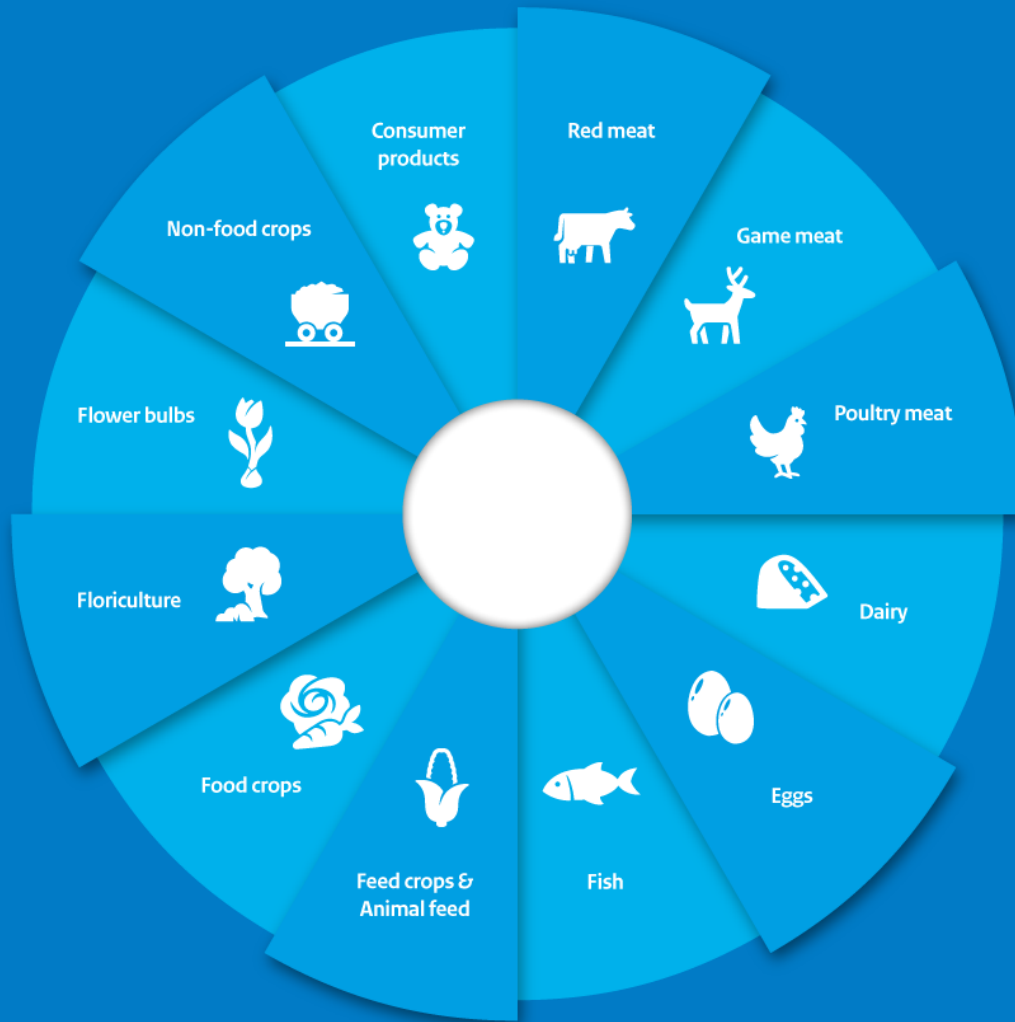




Nederlandse Voedsel- en
Warenautoriteit
*Ministerie van Landbouw,
Natuur en Voedselkwaliteit*



Risks in the red meat and big game supply chain

BuRO/NVWA

2-3 October 2024

Food supply chain risk assessments

- > 12 food supply chains in all domains NVWA
- > Multi-annual risk assessment
- > Public values NVWA:
 - Food safety, animal welfare, animal health, plant health, environment, product safety, tobacco control
- > Risks
 - chemical, microbiological, physical, biodiversity, phytosanitary, animal welfare, etc.
- > Insight in hazard dynamics
 - Between chain links, within one chain link
 - Between production supply chains
- > Multidisciplinary teams
 - Veterinarians, animal scientists, chemics, food technologists, microbiologists, behavioural scientists, etc.

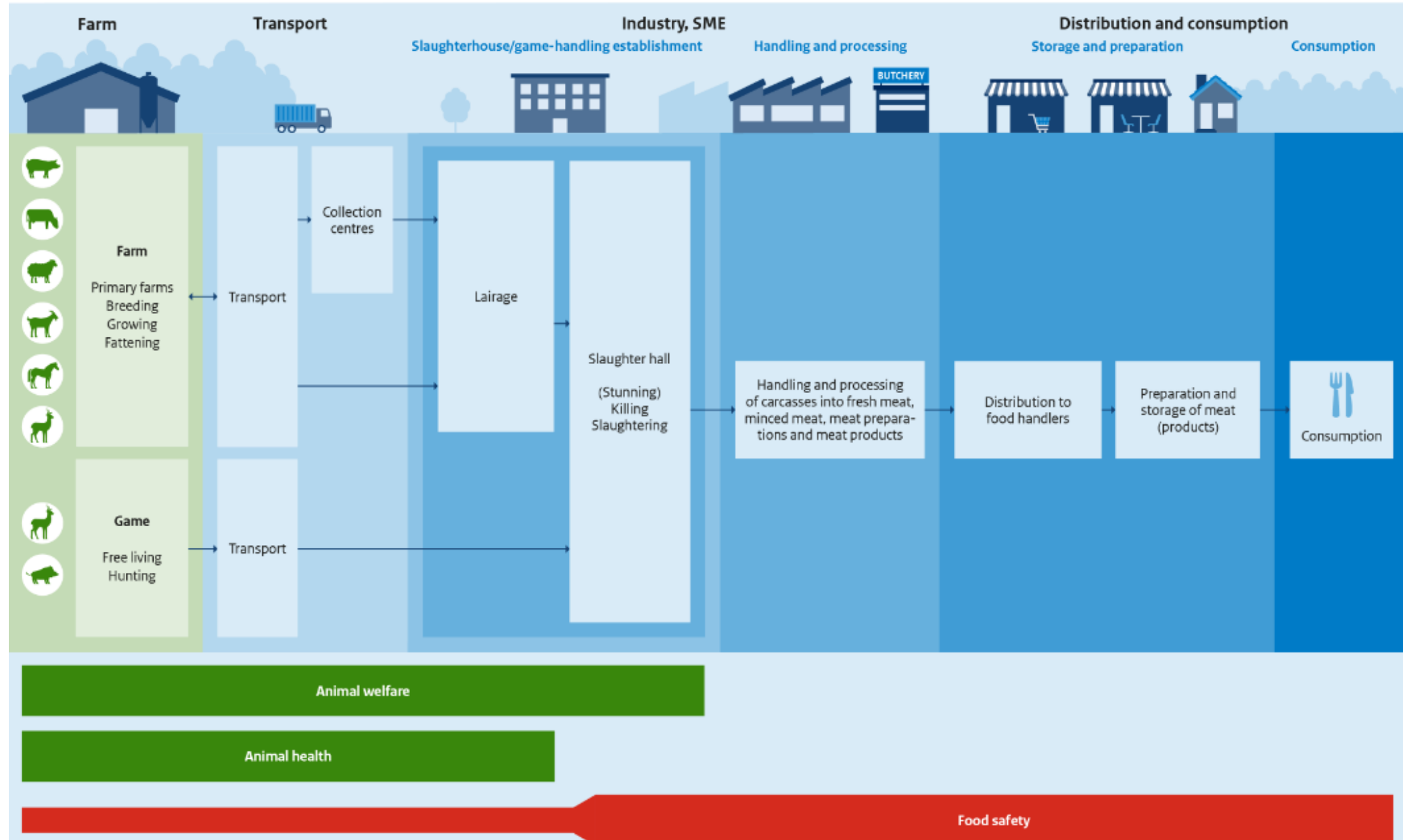




Scope 2nd red meat and big game supply chain risk assessment

- › From living animal to professional kitchen
- › Animal species held for meat production and/or consumed in NL:
 - › cattle, swine, goat, sheep, horse, deer, boar
 - › differences in scope between public domains following from relevance
- › For animal welfare:
 - › farm, transport (NL and long distance from NL) and slaughterhouse
 - › only farmed animals (no wild game)
- › For animal health :
 - › notifiable animal diseases
- › For public health
 - › antimicrobial resistance
 - › food safety
 - › alimentary route (i.e. intake, no contact/inhalation)
 - › chemical, physical, microbiological

Production chain of red meat and game





How

out

Note:

Rounded
with none

Of the total meat export value of 8,8 billion euros, from the Netherlands (including to other EU countries, and including poultry meat), 85% consists of export of meat that was produced or processed in the Netherlands, while 15% consists of export of meat that was imported from abroad and again exported.

als combined
compare.

	Kept for meat production*	Import live animals*	Import meat (kg)*	Slaughtered **	Export live animals *	Export (kg meat)*
cattle	55-60.000	225.000	491.000.000	475.000	253.000	599.000.000
veal	1.600.000	862.000		1.591.000	98.000	
swine	12.000.000	2.100.000	417.000.000	15.687.000	11.300.000	1.300.000.000
sheep	918.000	79.000	90.000.000	567.000	160.000	33.600.000
goat(kid)	114.000****	14.000	54.000	197.000	10.000	1.100.000
Horse (solipeds)	Vrijwel geen (vnl. sportpaarden)	3.800	11.000.000	2.000	14.000	9.700.000
Total	14.692.000	3.283.000	1.009.054.000	18.519.000	11.835.000	1.404.300.000

* (WEcR, 2021)

MANCP 2020 *I&R, RVO

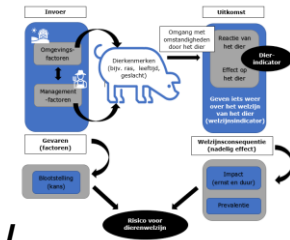


Animal welfare

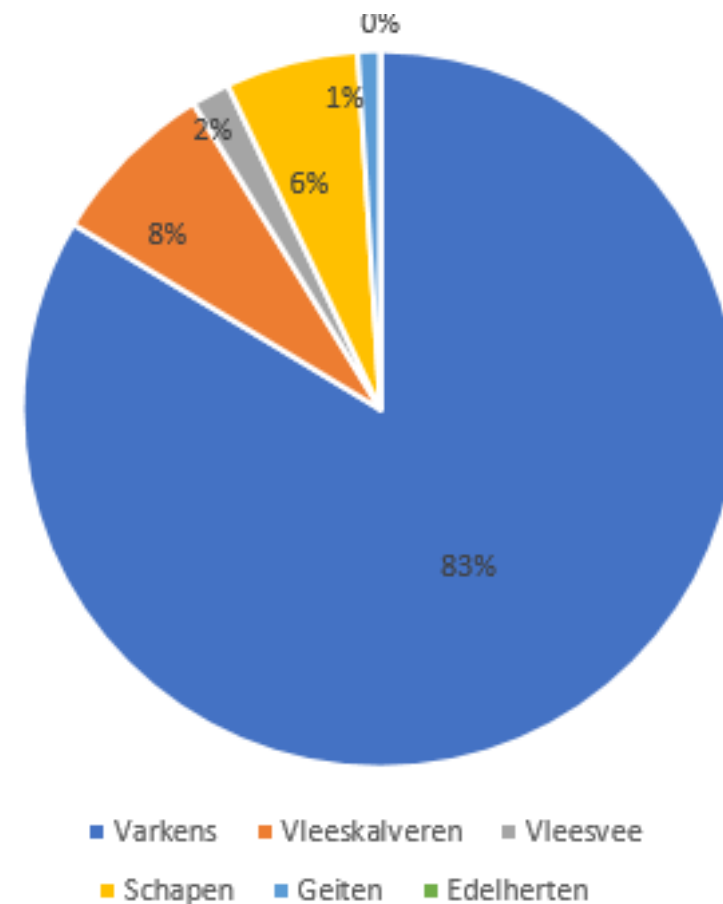


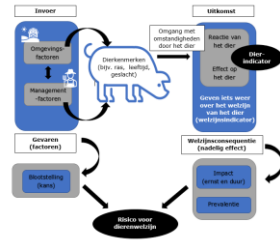
Findings AW - general

- > **AW risk anno 2024 not substantially decreased since 2015, or at same level**
 - No suitable or appropriate housing and feeding are (still) important causes of multiple welfare consequences for multiple animal species.
 - Still largest risks for swine and veal calves
 - Still lack of appropriate field data on AW
- > **Even when meeting legal requirements: many animals of different species suffer from multiple animal welfare risks throughout the whole supply chain**
 - Human action or absence of actions are important causes
- > **Risks for AW in intermediate segment and organic segment seem lower compared to regular farming.**
 - Nevertheless, AW risk still exist.
- > **At population level: rare AW issues that receive most social attention do not represent most important AW risks**
 - Because it affects relatively few animals (f.e., very few conscious pigs entering hot water tanks in slaughterhouse vs. many animals experiencing heat stress)

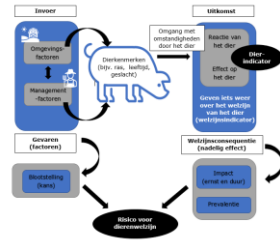


Percentages of total number of animals



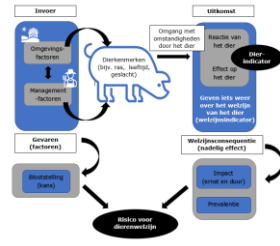


- Restricted feeding of pregnant sows → **hunger**
- Insufficient enrichment → **discomfort for not being able to perform natural behaviour, and development of undesirable behaviour (like tail biting)**
- Fixation of sows in maternity box → **stress**
- Early and abrupt weaning → **stress**
- Lack of ability to perform sexual behavior (heat detection) boars → **frustration**
- Enzootic pneumonia → **potentially many animals ill for prolonged period** (dry cough, light fever, some loss of appetite)



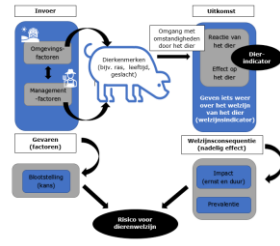
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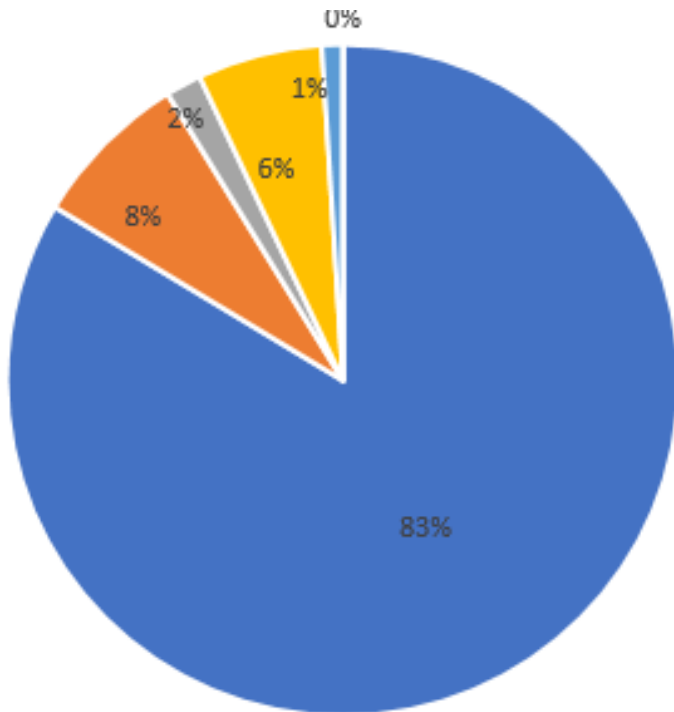
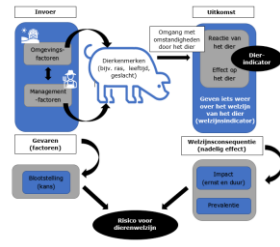


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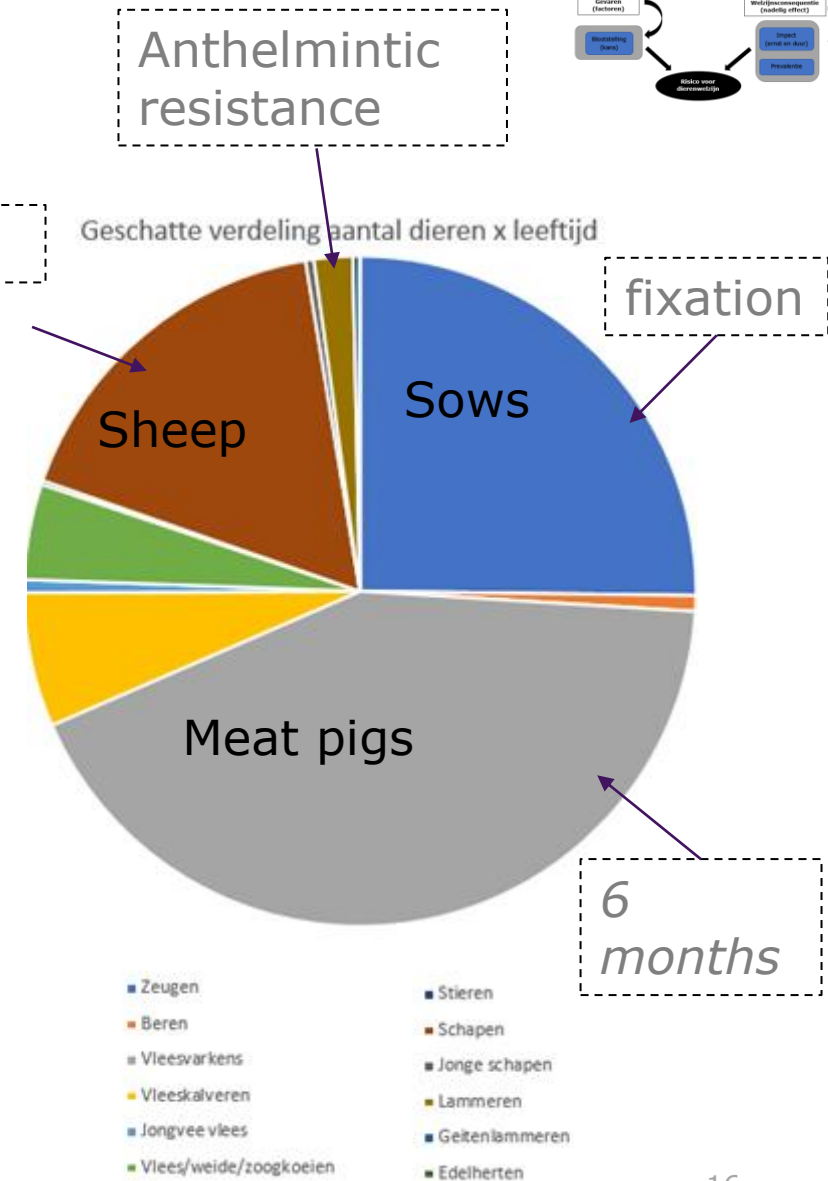


AW in relation to lifespan



■ Varkens ■ Vleeskalveren ■ Vleesvee
■ Schapen ■ Geiten ■ Edelherten

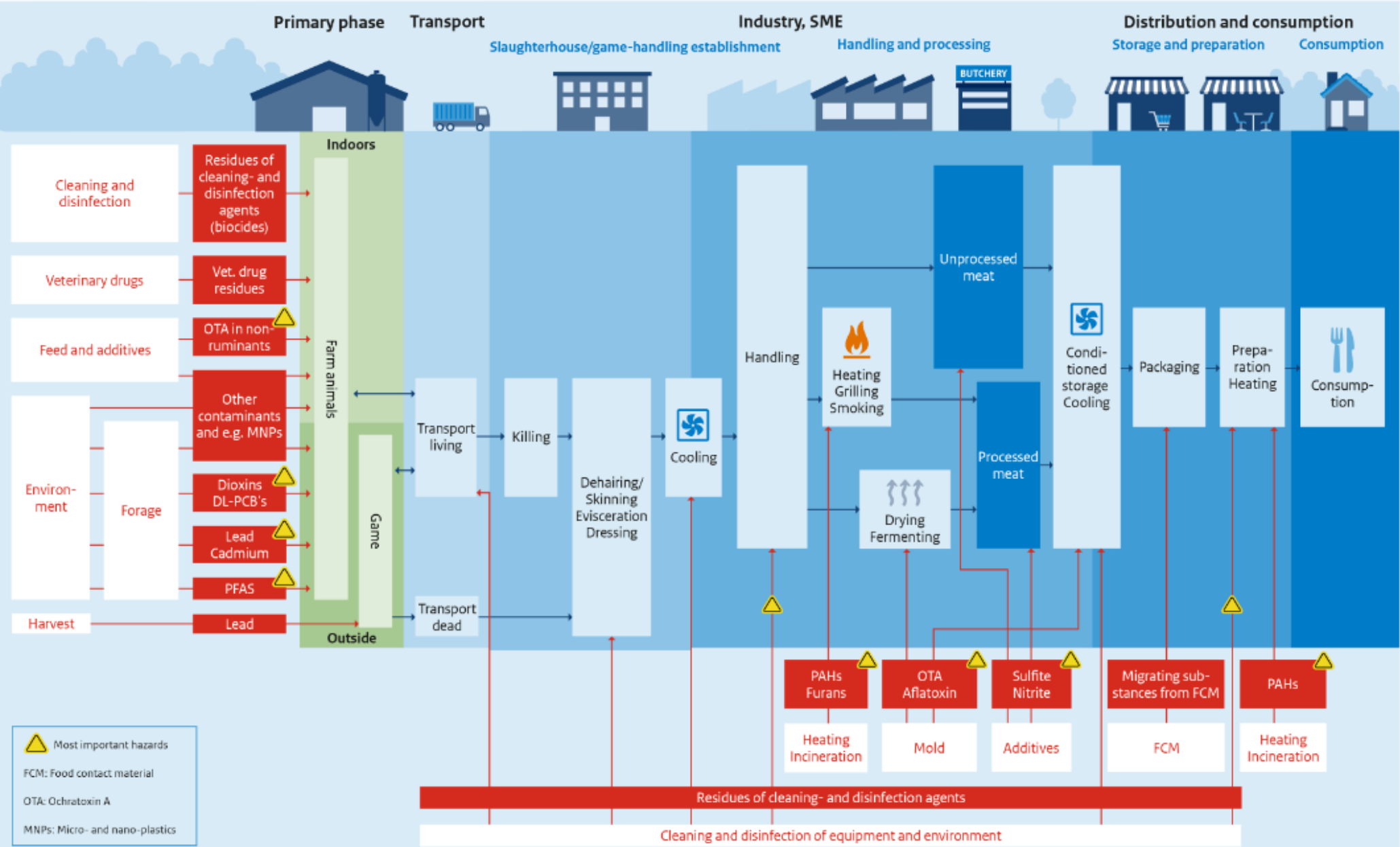
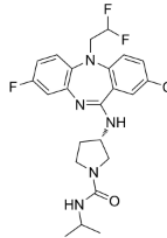
When, apart from numbers, also lifespan and animal category are considered, a different view appears:





Food safety

Food safety of red meat and game - prioritised chemical hazards





Physical food safety

- › Wild game: chance of **ammunition** and **bone fragments** left behind due to shooting
- › Very limited risk for other animal species, due to good control (small chance)
- › At personal level severe effect can occur



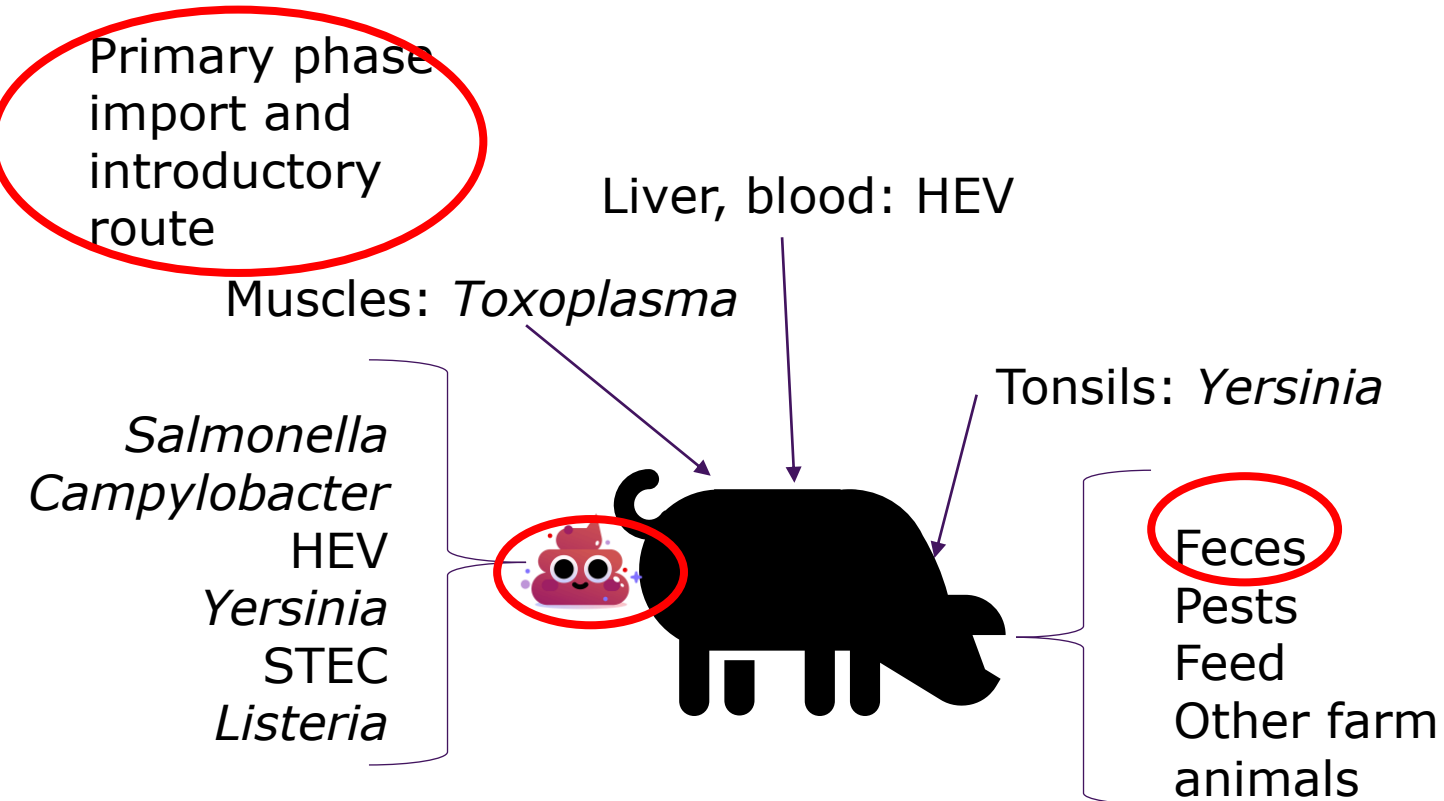
Antimicrobial resistance

- › Antibiotics used in veterinary and human health care
- › Resistance by exposure of bacteria to none-lethal concentration
 - Prescribed treating schedule not tailored to this new insight
 - But still obliged to adhere to the treatment schedule
- › There is no legal basis for banning foodstuffs containing resistant bacteria from the market if there are no limits for the sensitive form

→ See also previous advice from BuRO: [Advisory Report by BuRO concerning the implementation of regulations that will regulate veterinary usage of antibiotics | Risk analysis | NVWA-English](#)



Transmission of pathogens



Insufficient hygiene and faecal contamination important contamination route of animals and meat

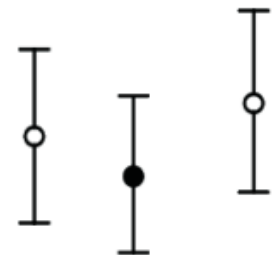
Note:

- *Slaughterhouses regularly do not meet legal standards*
- *in EU: slaughterhouses report less Salmonella in the verification study of EU process hygiene criteria than EU competent authorities do*



Microbial food safety

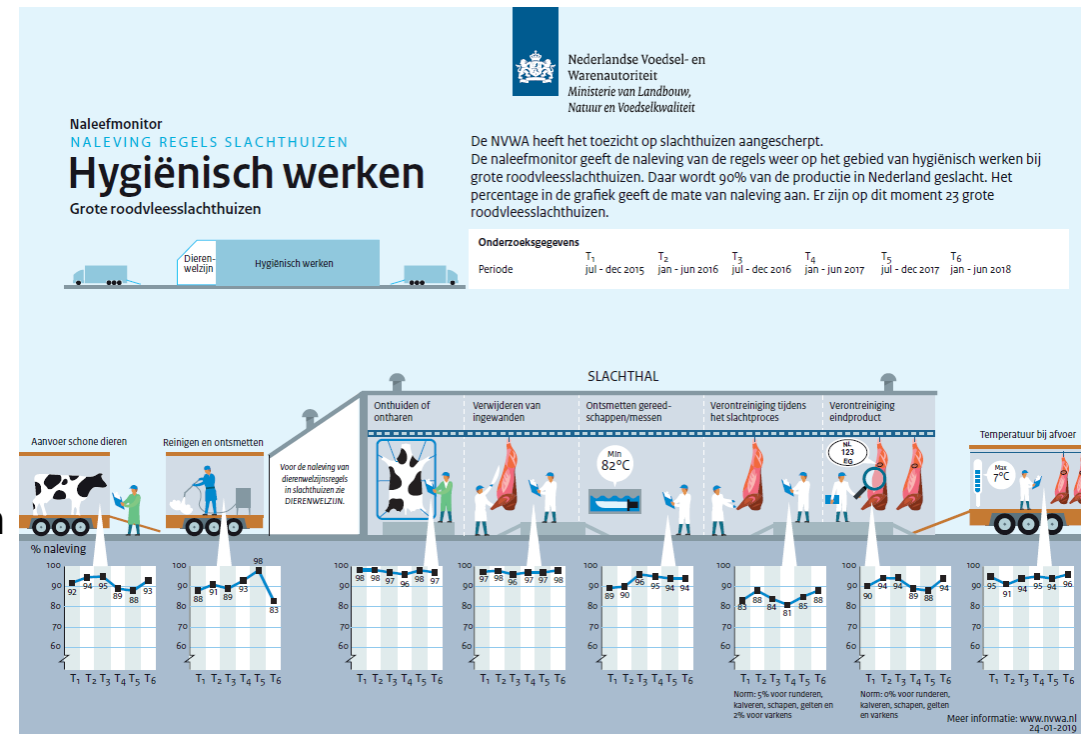
- Consumption of undercooked meat important route
 - Good hygiene and sufficient heating continues to be important for mitigating risks
- Of the animal species:
 - Beef highest contribution to disease burden
 - Per consumption unit: meat of goat/sheep comparable risk
- *T. gondii* and *Y. enterocolitica*: high uncertainty in estimates





Current focus of supervision in slaughterhouse

- > Lots of manpower compared to the primary phase, retail, import
- > Food safety
 - High efforts chemical food safety controls
 - Supervision on hygiene
 - Mainly in larger slaughterhouses
 - Often do not meet the standard
 - Food chain information
 - Little feedback to previous or following links in the chain
- > Supervision of AW afterwards
 - Impairment of well-being is already a fact





Finally

- › With respect to red meat chain: focus on early phase of chain remains important
 - For both food safety AND animal welfare
- › Much of the meat produced in the Netherlands ends up abroad
 - but risks AW within the NL
- › Integrated food chain analyses
 - Different public domains are assessed simultaneously
 - Fits in OneHealth approach
 - Has gained interest by WHO
 - Offers opportunities to weigh different public interests and different food chain links for the purpose of risk-oriented supervision
 - Consideration framework
- › Environment/nature out of scope
 - Will receive more attention in future chain risk assessments



Acknowledgements

- › The 'red meat team' and other BuRO colleagues
- › Involved colleagues NVWA
- › The stakeholders for fact check

- › And thank you for your attention and helpful discussions