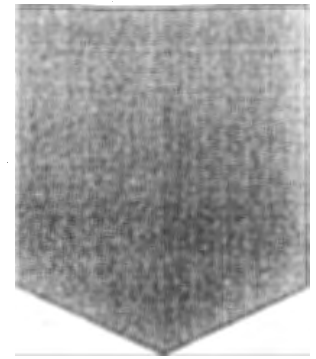
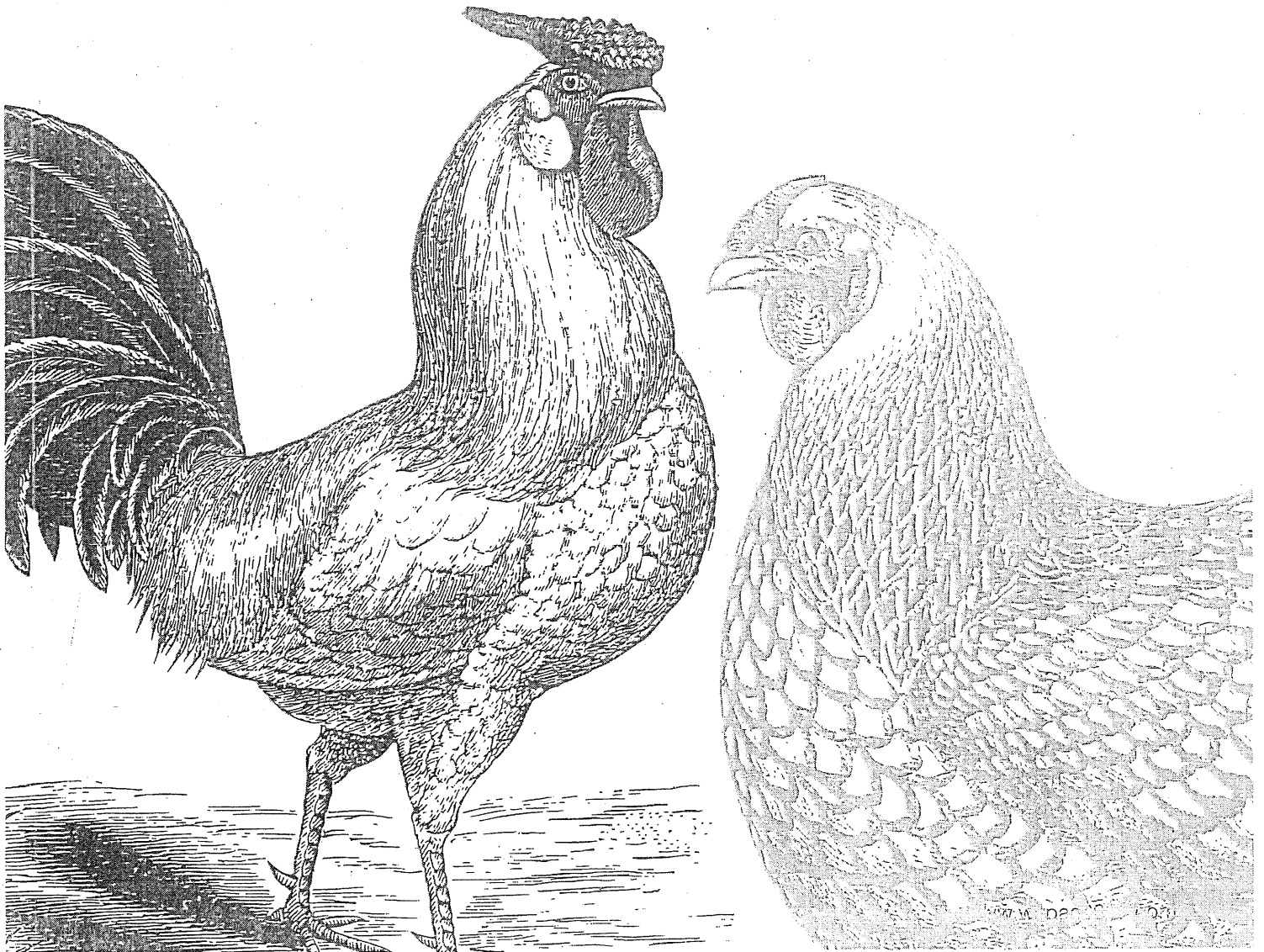


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MICROBIOLOGICAL QUALITY OF POULTRY DURING PROCESSING IN A SLAUGHTERHOUSE

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Abstract: The presence of pathogenic and spoilage microorganisms in poultry meat remains a significant concern for suppliers, consumers and government officials worldwide. The presence of *Salmonella* in poultry receives major attention because of the importance of this bacteria as causative agent of human foodborne illness. The aim of this work was to determine the influence of processing on the microbiological quality of poultry and the prevalence of *Salmonella*.

One hundred samples of carcasses and fifty seven fresh meat products were collected. Samples were taken at selected stages: after plucking, after evisceration, after washing and after chilling. Meat products selected were breast, wings and legs. Mesophile and staphylococci coagulase positive counts were determined. Also *Salmonella* spp presence was studied.

After defeathering, mesophiles counts were 6.21 log cfu/g. After chilling mesophiles counts decreased significantly ($p < 0,05$) being 4,19 log cfu/g. Mesophile count in wings, legs and breast were 6.0, 6.14 and 5.43 log cfu/g, respectively.

After defeathering 50% of carcasses showed staphylococci coagulase positive counts above 4,69 log cfu/g. After chilling, all the samples showed staphylococci coagulase positive counts below 4.69 log cfu/g, at this stage 96% of carcasses showed counts between 1 and 3 log cfu/g. A significant reduction in staphylococci coagulase positive counts was observed after chilling.

Salmonella was detected in 50% of samples after defeathering. After washing *Salmonella* was detected in 25,99% of samples. After chilling, *Salmonella* was not detected in any sample. Moreover, *Salmonella* was not detected in any meat poultry sample. It can be concluded that chilling is a critical point in the control of *Salmonella*.

Disclosure of Interest: None Declared

Keywords: poultry, Public Health, Salmonella