



## Miya-Gold® decreases the amount of *Salmonella* positive fatteners

### Trial description

#### 1 Set-up

- **Location:** Commercial farm, Denmark. This farm passed the Danish threshold for financial deduction in carcass price (*Salmonella* level 2).
- **Groups:**
  - Control group: all pigs slaughtered from 31 October 2016 till 28 February 2017
  - Treatment group: all pigs slaughtered from 31 March till 07 September 2017
- **Sampling:** Randomly performed at the slaughterhouse at a frequency of 60 to 100 pigs/year/herd.

#### 2 Treatments

- Control group: 7-100 kg pigs receiving basal diet (wheat and barley as main carbohydrate source)
- Treatment group: 7-100 kg pigs receiving basal diet + Miya-Gold® S at 2 kg/mton feed ( $1 \times 10^{12}$  CFU *Clostridium butyricum*) from 6-9 kg, at 1 kg/mton feed ( $5 \times 10^{11}$  CFU *Clostridium butyricum*) from 9 to 15 kg and at 0.5 kg/mton feed ( $2.5 \times 10^{11}$  CFU *Clostridium butyricum*) from 15 to 100 kg.

#### 3. Measurements

- *Salmonella* OD values in meat juice samples  
*Salmonella* meat juice samples with OD% >10 are considered positive

### Results

- In the Miya-Gold® S treated group, the number of positive *Salmonella* samples and the average *Salmonella* OD titer were significantly reduced (Table 1).
- A relative risk of 1.77 for being *Salmonella* positive in the control group was observed.

Table 1: Number of *Salmonella* positive animals and average *Salmonella* OD titer.

	Control group	Miya-Gold® S treated group
% of <i>Salmonella</i> positive animals (OD%>10)	49% (17/35)	28% (11/40)
Average <i>Salmonella</i> OD titer	27.4	16.2

### Conclusion

Miya-Gold® S protects pigs from being classified as *Salmonella* positive in slaughterhouse.