HUVEPHARMA®

Miya-Gold®

Miya-Gold® | Technical bulletin 2

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

Trial description

Set-up

- Location: Commercial farm, Denmark. This farm passed the Danish threshold for financial deduction in carcass price based on *Salmonella* seroprevalance in meat juice at slaughter (*Salmonella* level 2).
- Groups: - Control group: all pigs slaughtered from 31 October until 28 February the year after.
  - Treatment group: all pigs slaughtered from 31 March until 7 September.
- Sampling: Randomly performed at the slaughterhouse at a frequency of 60 to 100 pigs/year/herd.

Treatments

- Control group: 7-100 kg pigs that received a basal diet (wheat and barly based).
- Treatment group: 7-100 kg pigs that received a basal diet + Miya-Gold® at 2 kg/mton feed ($1x10^9$ CFU) from 6 to 9 kg, at 1 kg/mton feed from 9 to 15 kg and at 0.5 kg/mton feed from 15 to 100 kg. Miya-Gold® is a probiotic containing $5x10^8$ CFU viable spores of *Clostridium butyricum* per kg.

Measurements

Salmonella OD (optical density) values in meat juice samples. *Salmonella* meat juice samples with OD% >10 were considered positive.

Results

- In the Miya-Gold® 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® treated group
% of *Salmonella*-positive animals (OD%>10)	49%[a] (17/35)	28%[b] (11/40)
Average *Salmonella* OD titer	27.4[a]	16.2[b]

Conclusion

Miya-Gold® reduces the seroprevalance of *Salmonella* in meat juice at slaughter.

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