HUVEPHARMA®

Miya-Gold®

Miya-Gold® | Technical bulletin 10

Miya-Gold® reduces *Salmonella* seroprevalence in fattening pig meat juice: a meta-analysis of five Danish trials

Experimental design

Set-up

- Location: five different Danish pig farms. Data collected between 2023 and 2025.
- *Salmonella* exposure was assessed using the official Danish in-house ELISA on meat juice samples collected at slaughter, measuring antibodies against *Salmonella* as an indicator of herd-level infection pressure. Samples with optical density (OD) > 10 were classified as positive.
- 495 samples were analysed.
- Statistical analysis was performed using a generalised linear, mixed-effects model with treatment period as a fixed effect and farm as a random intercept.

Treatment

Each farm implemented Miya-Gold®, a probiotic containing viable spores of *Clostridium butyricum,* during the grower-finisher stage at a dose of 2.5 x 10^8 CFU/kg feed. The study compared batches of fattening pigs raised under standard production conditions that did or did not receive *Clostridium butyricum*.

Results

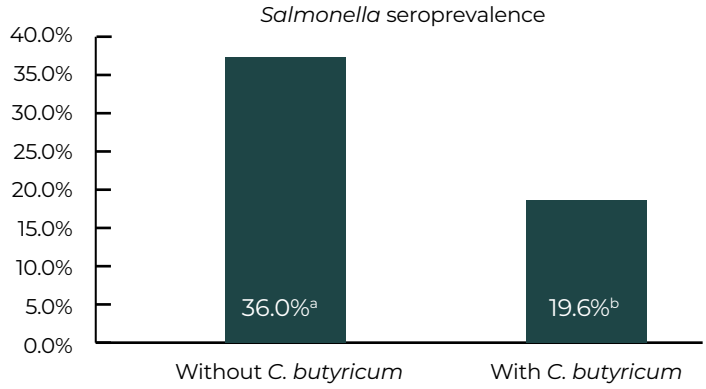

Figure 1. *Salmonella* seroprevalence in meat juice before and after Miya-Gold® supplementation. Different superscripts (a,b) indicate a significant difference at $p<0.001$.

Conclusions

Adding Miya-Gold® during the grower-finisher stage of fattening pigs resulted in a 45% reduction in *Salmonlla* seroprevelance in meat juice at slaughter. This consistent effect was observed across all five farms, despite differences in herd size, management, and baseline infection levels, demonstrating the robustness of the probiotic's impact under field conditions.

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