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PRACTICES AND MODELS FOR MONITORING AND CONTROL OF THE MICROBIAL RESIDUE IN PIGS AND POULTRY APPLIED IN ROMANIA

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Abstract

Withdrawal periods after antimicrobial treatment have been defined as preventing in meat the presence of residues above the maximum residue limits (MRLs). However, errors can lead to residues above MRLs (Alban et al., 2023). The aim of the study was to perform a microbial risk assessment on pork and broiler carcasses. In the European Union (EU), the antimicrobial is prescribed by a veterinarian and the prescription contains information about the withdrawal period needed before the animal can be sent for slaughter (EU Parliament and Council, 2019). (Background:) Study wants to investigate the best practices applied in our country for monitoring microbial residues in pork and poultry carcasses. Procedures are in place to help avoid delivery of milk to the dairy processor or animals to the abattoir prior to the end of the withdrawal period. Still, residues can occasionally be present in animals sent for slaughter, with potential consequences along the whole meat chain (Arsène et al., 2022). (Methods:) Research was based on a qualitative analysis based on two questionnaires, one for business operators, the other to competent authority distributed to pigs and poultry abattoirs and competent authority. A statistical method was carried out for questionnaires analysis. (Results:) The results showed a variation in small or big facilities, abattoirs placing meat on national markets or to be traded and exported. Two best practices models were developed equal applied for pork and poultry production.