

PROJECT TITLE

Certification of *Trichinella* free swine farms in Greece

CLIENT

Pork industry in Greece

OUR TEAM

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OBJECTIVES / ENTREPRENEURIAL OPPORTUNITIES

Food hazard

Worms of the genus *Trichinella* are zoonotic parasites that cause trichinellosis, a serious, sometimes fatal, human disease, which has been documented in 55 countries of the world. Humans acquire the infection by the ingestion of raw or semi-raw meat and meat derived products from domestic pigs, horses and wild animals. Domestic pigs become infected when there are high-risk farming practices, such as the feeding of food waste or exposure to infected wildlife. The EU requires inspection of pork products for *Trichinella* (Commission regulation 2005). Cost estimation for inspection range from 0.09-1.9 Euros per pig. However, the real cost is much higher due to delays in the slaughtering process.



SOLUTION

Risk management

The certification of *Trichinella* free swine farms is based on the Commission Regulation (EC) no. 2075/2005 of 5 Dec 2005, annex IV which lays down specific rules for the operation of the farms in relation to building construction and maintenance, pest-control, feed supply and storage, disposal of dead animals and rubbish, animal identification, quarantine of new animals, and no outdoor access of the pigs. Currently, no such certification program exists in Greece.

RESULTS

Benefits

The certification of *Trichinella* free swine farms is a pre-harvest pork safety program that will provide documentation of swine management practices which minimize risk of exposure of pigs to the parasite. Pork products from *Trichinella* free swine farms are exempt from inspection for *Trichinella* in the slaughterhouse resulting in cost reduction and increase in consumer confidence.