Food and Agriculture Organization of the United Nations

World Health Organization

CODEX ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

11 March 2024
12:30-13:30 Nairobi, Kenya (EAT, UTC+3)

Plenary Hall

Languages: English

Moving toward more comprehensive strategies for reducing the risk of Salmonella and Campylobacter in poultry meat

Side Event

CCFH54

Description

Join to learn about JEMRA's review of available control measures for reducing the health impact of Salmonella and Campylobacter in poultry meat, the importance of comprehensive strategies, and the way WHO will provide tools and support to Member States in developing their plan for combating those two pathogens.

Worldwide Poultry will supply 41% of meat protein in 2032. Over 20% to 30% of the world's 96 and 79 million foodborne Campylobacteriosis and Salmonellosis respectively are caused by broiler meat handling, preparation, and eating.

Strategies to reduce Campylobacter and Salmonella in poultry meat have been successful in some countries, but control has stalled, showing the need to change the approaches.

WHO in collaboration with FAO and WOAH is developing quantitative risk assessments and Surveillance tools promoting and supporting comprehensive strategies to Campylobacter and Salmonella risk reduction in poultry meat.

Programme

- Public Health Impact of Campylobacter & Salmonella in Poultry meat
- Summary and Conclusions of Joint Expert Meetings on Microbial Risk Assessment (JEMRA) on Campylobacter and Salmonella Control measures (2023, 2022)
- Risk Assessments and Surveillance Systems
- Questions and Answers





For more information

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