



QS. Ihr Prüfsystem für Lebensmittel.

# QS-REPORT Meat and Meat Products

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## Editorial Dear Reader,

the QS-Report, published twice a year, contains updated information and „hands-on“ reports on quality assurance for meat and meat products in the QS scheme. The core topics in this issue are the new regulations on the labelling of origin for pork and poultry, the QS antibiotics monitoring, and the international flow of goods in the feed sector. This issue also looks at the measures implemented under the EU-subsidised consumer campaign „QS-live. Quality Assurance Initiative.“ In addition, the spring issue contains an insert with facts and figures from the QS scheme.

The editorial team would be pleased to receive questions and suggestions on the QS-Report to [presse@q-s.de](mailto:presse@q-s.de).



## Labelling of origin Correct implementation of the new regulations

**As of 1 April 2015, the labels on non-processed pork and poultry must specify the slaughtering location and provide details of the origin of the animals. QS has already incorporated the new requirements in the Guidelines Agriculture, Slaughtering/Deboning and Trade.**

„For QS scheme participants, a successful QS audit also underlines that they comply with the new legal requirements,“ explains **Robert Römer**, who is responsible for this topic at QS. Implementation of the proof of origin requirements (full documentation, correct details) is reviewed during the audit at the agricultural business based on the stock book and the delivery notes or food chain information.

### What the experts say

**Roger Fechler** from the Deutschen Bauernverband (DBV) emphasises that „it has been possible to find a practicable solution for the implementation of these measures despite the extremely complex legal requirements with regard to the data on the slaughtering, rearing and optionally also the birth of the animals. The agricultural sector is open to transparency and is happy to help to pass on the information demanded by the consumer.“ With regard to verification of the details, Fechler adds: „The fact that the information provided by farmers on the origin of their animals is monitored for correctness in the QS audits means that it is easy for the farmers to promote this increased transparency.“ When the animals are slaughtered, the

slaughtering business must be in possession of the documentation from the livestock business. The livestock producers retain copies of these details (web-based or in paper format) on site for their own records. **Dr. Heinz Schweer** from VION GmbH is grateful that the farmer reviews the correctness of these details at the start of the chain: „QS makes a key contribution to increased transparency in the value added chain: we can trust the details forwarded to us by the farmers and can always be sure we are on the safe side when we pass on these details – together with the name of the country in which the animals were slaughtered – to the food retail sector.“

 	
<b>FLEISCHEREI MUSTERMANN</b> <small>EU-ZULASSUNGSNUMMER: EV XXX/EZ XXX</small> <b>Schweineschnitzel natur</b>	
Identnummer:	11553348
Aufgezogen in:	DEUTSCHLAND
Geschlachtet in:	DEUTSCHLAND
Vor Verzehr durcherhitzen! Bei max. +7°C zu verbrauchen bis: <b>21.04.2015</b>	
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 4 042115 089163	Preis/kg 0,00€ Menge am Tag der Verpackung kg 0,000 kg <b>PREIS 0,00 €</b>

**i** Details of origin on the packaging: „Reared in: (country)“, „Slaughtered in: (country)“, if the country of birth, rearing and slaughtering are the same: „Origin: (country)“

[Continue reading here >>](#)

# Labelling of origin

## Correct implementation of the new regulations – continued from page 1

### Greater transparency for the consumer

Customers benefit from concentrated and easy-to-understand information on the product packaging in supermarkets or food discounters. „More and more consumers want detailed information on the origin of pork and poultry. Transparency creates trust, and trust is one of the key factors in purchase decisions,“ emphasises **Dirk Höfer** from REWE Group. „The QS experts look at the entire production chain to ensure that the legal requirements are fulfilled. Labelling of origin is progress for everyone,“ adds Höfer. The new legal requirements were also the

subject of training courses staged this year by QS for auditors of slaughtering and deboning businesses. With the help of a speaker from ORGAINVENT, the new stage-specific and legal requirements were outlined and explained using real-world examples.

### Synergies for participants of QS and ORGAINVENT

By adapting the QS criteria to the new labelling regulations, QS and ORGAINVENT participants in the meat sector can benefit from synergies in the audits. In addition to beef labelling and traceability (REG (EC) 1760/2000), which were introduced back in 2000, ORGAINVENT has now also incorporated the new regulations for pork and poultry (REG (EU) 1337/2013) in



its scheme, thereby providing companies with wide-ranging support in the practical implementation of labelling of origin.

The contacts at ORGAINVENT are Dr. Kirsten Schneehagen, Dr. Anja Czekala and Andreas Schmadel  
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# The use of antibiotics in livestock management

## The QS therapy index in practice

The data on the use of antibiotics has already been centrally documented and evaluated for livestock farmers in the QS scheme since 2012. We asked pig farmer and QS scheme participant **Stephan Buffen** from Vierns what the therapy index determined by QS means in detail and how farmers and veterinarians can use it.

**Mr Buffen, QS calculates the therapy index for your business every quarter. How do you use the index?**

**Buffen:** My coordinator sends me the Info Letter with three graphics on the use of antibiotics. This gives me an overview of the trend in the use of antibiotics in my sheds. Together with my vet, who pays a scheduled visit to the farm once a fortnight, I discuss the data and we decide what to do.



phic allows me to compare usage on my farm with the average levels for all QS businesses. And the last graphic shows me whether I run the risk of exceeding one of the parameters based on the law on medicines.

**What measures have you taken to optimise the use of antibiotics?**

**Buffen:** In the first phase, we focused on the feeding of the animals. For one and a half years now, we've only been using our own feed mixes which we enrich with additives like yeast and vitamins. This means we use natural methods to promote the intestinal health of the animals and reduce the risk of streptococcus infections. We generally try to introduce all changes in operating routines step by step. This is the only way we can determine how they affect the use of antibiotics. The Info Letter also helps us in this respect.

**What else have you done?**

**Buffen:** The change in feed has achieved a great deal. We also ensure regular disinfection of the trough water, and this reduces bacterial contamination. We avoid overstocking in the shed and immediately quarantine diseased animals in a special

sick-bay. The vet can then treat them, and the remaining stock is not affected.

### Use of antibiotics – documentation in the HIT database

Since 1 July 2014 the government has required details on the use of antibiotics in animal fattening businesses based on the 16th Amendment to the German Medicines Act. On 1 April 2015, the Federal Office of Consumer Protection and Food Safety (BVL) published the first evaluations, calculating the therapy frequency in the businesses, the median and the 3rd quartile.

Livestock farmers now have to check whether they have exceeded one of the parameters and consult with their veterinarian on how to optimise the use of antibiotics. Where necessary, concrete action plans have to be drawn up and submitted to the authorities in writing.

The information sheet

„A practical take - active stock care with the QS therapy index“ explains in detail how the info graphics are to be read and interpreted. It can be found under Press & Publications on the QS website.

**What specific information do the three graphics supply?**

**Buffen:** For me, the first graphic is particularly important. It shows me the trend in the use of antibiotics in my sheds. If the level is falling, I know that the measures I have taken are working. The second gra-



# QS-live ticker

## News at a glance

### New website, new faces

The website of the EU-subsidised „QS-live“ information campaign was given a facelift at the beginning of the year. The website has also been optimised for mobile user devices like smart-phones and tablets. Moreover, QS-live now has **three new quality ambassadors**: on the food retail side of the market, the new ambassadors are the apprentice Katja Seidel (EDEKA) and the qualified food retail commercial assistant Florian Weniger (LIDL). A further expert from among our own ranks, Sonja Pfeifer, is now responsible for the QS-live blog. The longstanding employee of QS head office is a food scientist, which means she is ideally qualified to handle all consumer queries relating to food safety.



Katja Seidel



Florian Weniger



Sonja Pfeifer

### Focus on barbecues

In the second subsidy phase of the consumer campaign, QS-live is focusing more on the trend theme of „barbecuing“. In addition to providing useful grilling tips and recipes on the website, QS-



live is also staging other campaigns on the barbecue front; the interactive „Grill sucht Party“ prize competition, for example, was launched in April. The winners will be treated to one of three „grill parties“ with the QS experts, and entries are welcome up to 15 May. The „QS-live Grill Compass“ booklet will also soon be published, providing a whole range of useful tips on product know-how, the purchasing and storage of fresh food for barbecuing, and the right way to prepare it on the barbecue. The service is rounded off by tasty recipes for beef, pork, poultry and vegetables from the QS scheme.

### Live at the YOU

QS-live will be present this year at the YOU youth fair in Berlin for the second time after 2014. From 3 - 5 July, young people can visit the fair stand of QS-live to experience an innovative information and participation-based programme all about quality assurance for fresh food products. During the event, the QS-live team will be supported by the new QS-live quality ambassadors Katja Seidel (EDEKA) and Florian Weniger (LIDL), who will be happy to share their knowledge and expertise with any interested visitors.



You can find more information at [www.qs-live.de](http://www.qs-live.de).



# International Committee for Road Transport

## Clean machines across national borders

**QS has joined forces with six other standard owners in Belgium, France, the UK and the Netherlands in the „International Committee for Road Transport“ (ICRT) to ensure that the same requirements apply to the international transport of goods across national borders. The focal point of this cooperation between the ICRT members is the stipulation of uniform cleaning concepts for the road transport of feed in order to avoid contamination with critical substances.**

The ICRT members have agreed to make documentation of the last three transports mandatory for their scheme parti-



cipants. Among other things, this puts in place a tracing process to determine whether the vehicle in question previously transported „unclean goods“ like sewage sludge or manure and is therefore unsuitable for transporting feed. The cleaning requirements and preventive measures that need to be taken into account are listed in the ICRT database. The database covering roughly 670 products is multilingual and publicly accessible ([www.icrt-idtf.com](http://www.icrt-idtf.com)). The applied cleaning procedure and any disinfection agents used must be recorded in writing. This risk assessment and documentation process is based on the HACCP principle, which applies not only to road transport but also to goods transported by water or rail.

In certain cases, the loading compartments of QS-certified transport companies must undergo a separate inspection before being loaded with QS feed; cleaning on its own is then not sufficient, as only a sensory inspection of the freight compartment can definitively confirm

that the loading compartment in question is suitable for transporting feed. The theme of the next ICRT meeting in May is the further standardisation of cleaning requirements.



### « Real-world examples »

After transporting **fly ash**, the loading compartment must be cleaned using feed-compatible disinfection agents. If, on the other hand, the transporter was previously used to transport molasses, it is sufficient to clean the tanks with water. If the next load is also **molasses** or **vinasse/slop**, there is no need to clean the compartment following transport. If the transport company previously loaded untreated **wood products like pellets or bark**, the compartment only needs to be dry-cleaned - by sweeping or blowing it out, for example.

# News in brief

## Laboratories show a high level of performance in salmonella monitoring

In autumn 2014, all 28 approved laboratories participated in the annually conducted ring test for salmonella monitoring. Successful participation is the prerequisite for retaining QS approval. Ten other laboratories participated voluntarily in order to prove that their operating principles are correct. In addition to various commercial laboratories, these included the Friedrich



Löffler Institute, the Federal Institute for Risk Assessment and the Veterinair Laboratorium Gelderland (VLG B.V.), as well as the test kit manufacturers Qiagen and Prionics.

There were slight nonconformities with three QS-approved labs and the institutes in question have been called upon to implement improvement measures. They will retain their approval if they successfully participate in the next ring test. One foreign laboratory involved in the recognition process did not pass the ring test and will therefore not receive QS approval. This ring test also confirmed that the three recognised test kits used in salmonella monitoring, which are from different manufacturers, deliver similar results. The slight deviations from one another which were established have no influence on the test result and therefore on the categorisation of the pig farming businesses that this entails.

## Anuga 2015 – Save the Date



It will all be happening again in October. The international food and beverage industry will be meeting up again from 10-14 October at the Anuga in Cologne and QS will also be setting up its own stand there. The new laws on designation of origin, the Initiative Tierwohl, the antibiotics monitoring and the recording of pregnant cows are only a few examples of topics we will be dealing with this year and ones that we want to discuss with visitors. You will find us at the Anuga Meat, Hall 6.1, Stand B017.

## Second issue of „Zum Hofe“

The second issue of our veterinarians' magazine "Zum Hofe" has been published. It offers a wide and colourful mixture of topics from everyday veterinarian practice and life in the country. Among its reports, the magazine introduces two veterinarians, gives practical tips on providing veter-



rinary care to livestock with the QS therapy index and conducts an in-depth investigation of the outdoor hobby of barbecuing together with the editor-in-chief of BEEF!. You will find the electronic edition of "Zum Hofe" on our website or as an iPad app. We would also be pleased to send you your own personal copy – just send a mail to [redaktion@zum-hofe.de](mailto:redaktion@zum-hofe.de).

## «Barbecue Champion»

Visit the **German BBQ Championship** in Hennef on **26 and 27 July 2015**. QS experts will also be there with loads of practical tips concerning all aspects of safe grilling.

## Centralised recording of findings from the slaughter process

In future, all findings from the official slaughter animal and meat examination conducted at all slaughtering plants in the QS scheme are to be recorded in a centralised findings database. Within the scope of a pilot project started in autumn 2014, slaughtering



plants of different sizes and from all regions of Germany provide the data. In line with EU legislation and national regulations, data is to be recorded regarding findings relating to the lungs, pleura, pericardium, liver and carcass, as well as findings identified by the Initiative Tierwohl regarding the intestines, joints, tail and skin. QS and the Verband der Fleischwirtschaft (VDF) have agreed on a research project with the Federal Institute for Risk Assessment (BfR) to evaluate the recorded data and identify any weak points. The BfR evaluation will be in anonymised form and is intended to map out specific options for action to improve the recording and evaluation of data.

With the comprehensive feedback of results, livestock farmers are given the opportunity to draw conclusions regarding animal husbandry and health and to initiate improvement measures if necessary. The findings data are also to be compiled into an index in future and supplemented with additional information to enable further evaluation within the Initiative Tierwohl.

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## Imprint

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Quality Assurance. From farm to shop.



# QS-REPORT Meat and Meat Products

QS. Ihr Prüfsystem für Lebensmittel.

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Insert: Facts, Figures and Data

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## Dear Reader,

The following pages contain facts and figures on QS in 2014, providing a compact review of our joint achievements in the QS scheme. We also report on exchange with other standard owners as well as on the signing of new bilateral agreements. All recognitions have been reviewed and updated to ensure the continued reliability of cross-border quality assurance. You can read more about this at the bottom of the page.

The editorial team would be pleased to receive questions and suggestions on the QS-Report to [presse@q-s.de](mailto:presse@q-s.de).

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## Cross-border quality assurance

When it comes to the cross-border transport of goods, QS scheme participants can rely on compliance with high quality standards and full traceability. Last year, QS further extended its cooperation with other standard owners in order to ensure comparable Europe-wide standards for the quality assurance of meat and feed as well as in the area of livestock management.

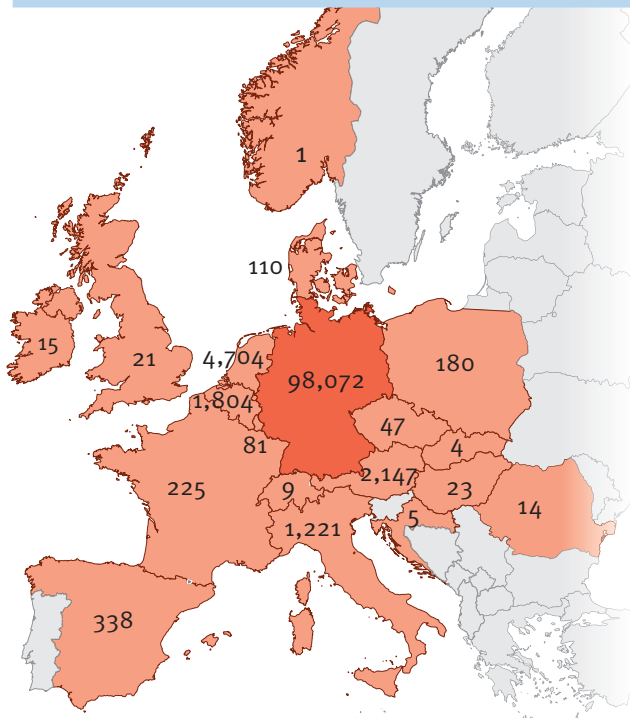


New bilateral agreements were signed and all mutual recognitions thoroughly reviewed. QS currently has contracts with 16 other standard owners in eight European countries. They have now all entered into a commitment to introduce unannounced audits based on the requirements of the QS scheme. In addition, QS successfully lobbied for the introduction of a central incident and crisis management system. The mutual agreements between the standards play a decisive role in ensuring internationally comparable quality assurance," explains QS Managing Director Dr. Hermann-Josef Nienhoff. „This underpins the high availability of goods of a secured quality level while avoiding additional costs due to duplicate audit processes.“

Contracting partner audit recognition	Country	Companies authorized to deliver
<b>Feed</b>		
Ovocom/Bemefa (Ovocom-GMP)	Belgium	197 (production, trade, storage, transport)
GMP+ International (GMP+ FSA)	International	4,774 (production, trade, storage, transport)
Agriculture Industries Confederation, AIC (UFAS, FEMAS, TASSC)	United Kingdom	31 (production, trade, storage, transport)
Agrarmarkt Austria Marketing (pastus+)	Austria	31 (production, trade, storage)
Qualimat Transport (Qualimat Transport)	France	14 (transport)
EFISC Aisbl. (EFISC)	International	9 (production starch, oilseeds)
FamiQS (FamiQS Code of Practice)	International	853 (production additives)
Coceral (GTP code)	International	152 (route traders)
<b>Agricultural production and feed sector</b>		
Codiplan vzw. (Codiplan plus)	Belgium	1,630 (pig farming)
DGB B.V. (IKB Nederland Varkens)	Netherlands	1,723 (pig farming)
CBD B.V. (IKB Varkens)	Netherlands	2,617 (pig farming)
Agrarmarkt Austria Marketing	Austria	1,712 (cattle farming)
Danish Agriculture & Food Council (LW: Productstandard, SZ: Global Red Meat Standard)	Denmark	6,820 (pig farming) 11 (slaughtering/deboning)
Belpork (Certus)	Belgium	2,230 (pig farming) 33 (slaughtering/deboning)
Bord Bia (BLQAS)	Ireland	3 (slaughtering/deboning)
QM-Milch (Recognition cows)	Germany	37,055 (dairy cattle farming)

# Number of scheme participants increases

**23,408** food retail outlets can offer meat and meat products with the QS certification mark.



As of 1 January 2014, broiler and turkey producers may only raise chicks that come from QS-certified hatcheries. In order to produce QS chicks, hatcheries must procure their hatching eggs from QS-certified breeding poultry businesses.

The QS meat and meat products supply chain comprises 108,935 participants in 21 countries (as of 1 January 2015), an increase of 2,243 scheme participants (+ 2.1 percent) on 2013. The growth in the number of participants was particularly strong in the field of cattle farming (+ 5.4 percent). The number of scheme participants in the area of slaughtering and deboning has also grown significantly (+ 13.4 percent), while the number of scheme participants farming pigs is down slightly (- 0.8 percent). The number of foreign businesses among QS scheme participants in the meat and meat products sector increased by 1,170 in 2014, and they now account for 10 percent of the total.

## Number of scheme participants 2014

Stage	Germany 98,072	Other countries 10,863	Total 108,935	Change on 2013 +2,243
<b>Feed sector</b>	<b>2,998</b>	<b>611</b>	<b>3,609</b>	<b>+127</b>
- feed material production <sup>1,2</sup>	963	151	1,114	-2
- compound feed production <sup>3</sup>	913	307	1,220	+33
- trade, transport, storage <sup>4</sup>	1,122	153	1,275	+96
<b>Agricultural production</b>	<b>69,679</b>	<b>9,542</b>	<b>79,221</b>	<b>+1,887</b>
• cattle farming <sup>5</sup>	33,323	1,722	35,045	+1,811
• pig farming <sup>6</sup>	33,429	6,158	39,587	-332
• poultry farming/hatcheries	2,927	1,662	4,589	+408
<b>Livestock transport</b>	<b>1,608</b>	<b>277</b>	<b>1,885</b>	<b>+140</b>
<b>Slaughtering/deboning</b>	<b>363</b>	<b>103</b>	<b>466</b>	<b>+55</b>
<b>Processing<sup>7</sup></b>	<b>332</b>	<b>14</b>	<b>346</b>	<b>+34</b>
<b>Food retail<sup>8</sup></b>	<b>23,092</b>	<b>316</b>	<b>23,408</b>	<b>-</b>

1 Further 353 businesses eligible to deliver due to GMP+ certification

2 Including 61 additive and premix production

3 Including 504 mobile feed milling and mixing plants

4 Further 4,156 businesses eligible to deliver due to GMP+ certification

5 Further 37,055 businesses eligible to deliver slaughter cows due to QM-milk auditing

6 Further 6,820 QSG businesses (DK) and 2,230 Certus businesses (B) with eligibility of delivery due to bilateral agreements

7 Including 87 butchery businesses

8 Including 143 meat wholesale companies

# Independent inspections by trained auditors

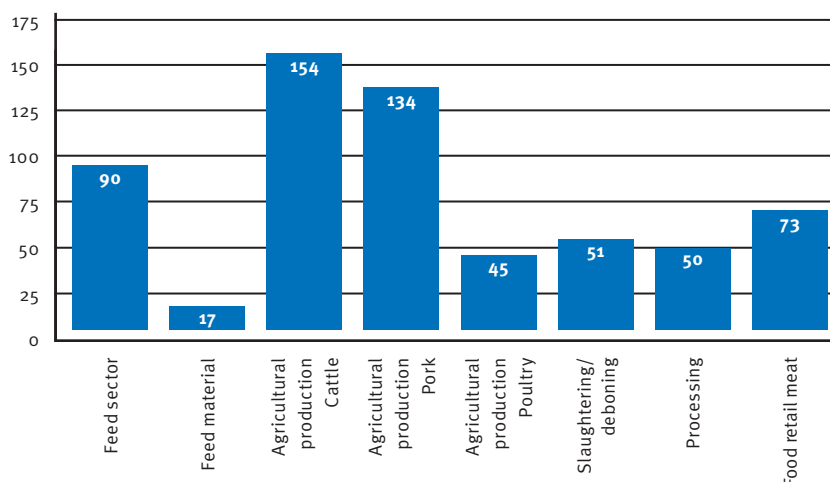
29 certification bodies (previous year: 38) are approved for the meat and meat products supply chain, and four of these bodies are based outside Germany. 381 auditors acting on behalf of these certification bodies possess approvals for the individual stages in the QS scheme.

## Annual training courses

1,127 tests were written to renew the stage-specific approvals for auditors. 14 percent of all tests were passed with a mark of > 90 percent. The average failure rate was 12

percent (previous year: 10 percent). Ten auditors were deregistered by the certification body due to failed tests or failure to attend training courses, and 34 approvals were withdrawn by QS.

## Number of approved auditors (multiple approvals are possible)



Subject-specific trainings (amount)	Participants
Agricultural production (8)	179
Feed sector (4)	60
Slaughtering/deboning, processing (3)	53
Food retail (2)	64
Foreign-language training (1)	6



# QS requirements under the microscope

Last year, 31,984 audits were carried out at QS-certified businesses in the meat and meat products supply chain. The 130 businesses in the meat wholesale stage are particularly thorough when it comes to implementing the QS requirements, and there were no K.O. assessments at all in this stage. The picture was similar in the other stages - including the feed sector, agriculture, animal transport and processing - where the auditors conducted a successful audit in over 97 percent of all cases.

**82 reports** from scheme participants, third parties or from the media were processed in the **internal incident and crisis management system**. Roughly 85 percent of the reports were routine cases.

Stage	Number of regular audits (thereof K.O./no approval)	
	2014	2013
<b>Total</b>	<b>31,984 (815)</b>	<b>34,987 (692)</b>
Feed sector	1,193 <sup>1</sup> (48)	1,309 (41)
Agricultural production	24,026 (483)	26,116 (292)
Cattle farming	10,666 (273)	14,107 (117)
Pig farming	10,534 (190)	10,277 (140)
Poultry farming <sup>2</sup>	2,826 (20)	1,732 (35)
Hatcheries	42 (1)	-
Livestock transport	439 (2)	1,243 (10)
Slaughtering/deboning	238 (2)	202 (6)
Processing	193 (5)	154 (2)
Meat Wholesale	138 (-)	113 (-)
Food retail	5,715 (274)	5,850 (341)

<sup>1</sup> Thereof 383 inspections (small scale feed production and mobile feed milling and mixing plant)

<sup>2</sup> Since 2014 including breeder farming

## Random sample audits for animal transports for the first time

In 2014, QS performed 307 unannounced random sample audits. For the first time, animal transports were also inspected at selected abattoirs, where aspects such as hygiene, unloading practice, space allowances, animal labelling or onboard documents were monitored. The results show that the companies in the QS scheme are reliable companies, with around 96 percent passing the additional inspection. Nonconformities that had to be sanctioned with a K.O. assessment were only found in 13 companies.



The requirements with the **most frequent C or D evaluations** include general keeping requirements, veterinarian care contracts, room, equipment and plant hygiene, or the drafting of and compliance with the QS control plan for feed.

Stage	Number of random sample audits (thereof K.O./no approval)
<b>Total</b>	<b>307 (13)</b>
Feed sector	14 (-)
Agricultural production	198 (7)
Livestock transport	20 (1)
Slaughtering/deboning	17 (-)
Processing	6(-)
Meat Wholesale	4(-)
Food retail	48 (5)

## Extract K.O. evaluations

- Implementation of feed monitoring
- QS-approval of supplier
- Carrying out self-controls
- Implementation of corrective actions
- Permanent use of hobbles
- Documentation of stock care
- Labelling of pigs
- Temperature control
- Implementation of corrective actions
- Labelling of QS goods
- Implementation of corrective actions
- Incoming good inspection and temperature control
- Evidence of (hygiene) trainings

Stage	2014 (previous year)
<b>Total of sanction procedures</b>	<b>307 (130)</b>
Feed sector	13 (7)
Agricultural production	275 (109)
• Cattle	131 (29)
• Pig	136 (59)
• Poultry	8 (21)
Livestock transport	3(-)
Slaughtering/deboning	2 (3)
Processing/butchery	4 (4)
Food retail	10 (7)

There were **292 additional audits of special purpose**, more than five times the number performed in 2013. In contrast to random sample audits, audits of special purpose are carried out in response to the concrete events or leads.

## Sanction Board punishes violations

307 sanction procedures were processed in the meat and meat products supply chain. In 90 cases, the Sanction Board confined itself to issuing a warning, a contract fine was imposed in addition to the warning in 174 cases, and penalties such as bans on deliveries into the QS scheme or increased audit frequencies were issued in 40 cases.



# Monitoring programmes in the QS scheme

## Safe feed – safe food

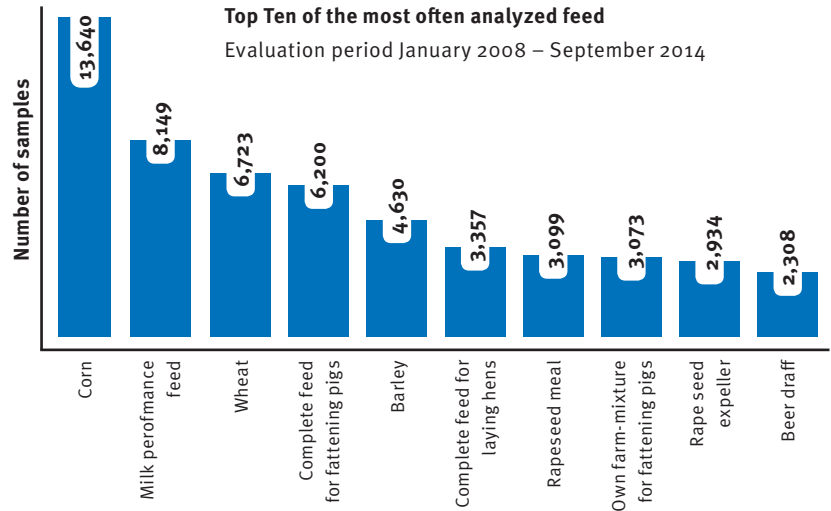
5,302 feed companies had 25,794 samples tested in 2014 within the framework of feed monitoring. The number of entered test results is slightly higher than in the previous year at 434,031 (+ 8.3 percent). Exceedances were only found in 36 cases.

The entire database for QS feed monitoring was systematically evaluated in 2014 for the first time and summarised in the **Monitoring Report Feed**. In future, the report will be published every autumn. It can be viewed and downloaded at [www.q-s.de](http://www.q-s.de).

**110 abattoirs** and **more than 500 veterinarians** are registered as samplers for salmonella monitoring.

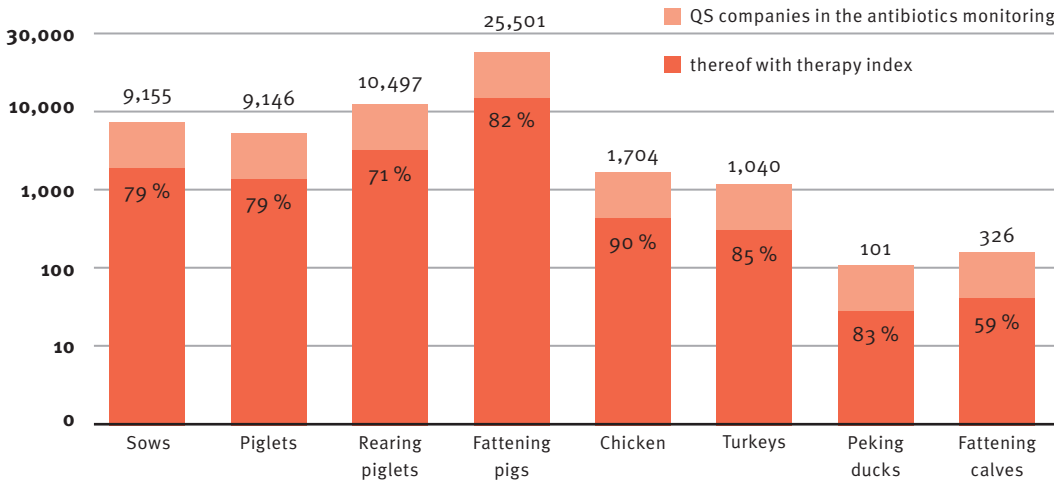
## Reducing the salmonella risk

23,756 pig fattening businesses in Germany were subject to mandatory salmonella monitoring. A total of 1.62 million samples were taken for salmonella antibody testing. The percentage of positive samples was in the order of 14.5 percent, down by 0.7 percent on the previous year. As a result of the major efforts in livestock management, the number of cases of salmonellosis in humans has fallen significantly in recent years (by 56 percent since 2000 according to the Federal Institute for Risk Assessment (BfR)). Nevertheless, all those involved in meat production must continue to do all they can to reduce the risk of salmonella.



Up to the cut-off date on 14 January 2015, QS transferred **more than 167,000 data records on antibiotics administration to the HIT database** on behalf of 17,900 businesses. This ensures that data are only documented once in QS and used to meet further reporting obligations.

## QS companies in the antibiotics monitoring 2014



## Optimising the use of antibiotics

In 2014, the data from 753,388 treatment notes was entered in the antibiotics database. It was possible to reliably calculate the therapy index for the majority of businesses. This means the livestock farmers can evaluate the use of antibiotics at their locations. The therapy index can only be determined for businesses for which the data is fully available for a period of 6 months.

In 2015, the focus is on the use of so-called reserve antibiotics (fluorchinolones, cephalosprins of the 3rd and 4th generation). A separate therapy index is to be computed, and livestock farmers and veterinarians provided with targeted information on the use of these antibiotics, which are also of importance in the field of human medicine.

**65 QS-approved laboratories** perform tests within the framework of **QS feed monitoring** and **26 laboratories** are approved for testing for **salmonella antibodies**.

Current numbers of the QS scheme can be found in the internet at [www.q-s.de](http://www.q-s.de) under „Publications“.

## Imprint

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