



NetPoulSafe

RELATED COSTS IN A SALMONELLA-POSITIVE HERD IN SPAIN



MAIN KEY POINTS

- Important for farmers to know the approximate cost *Salmonella* outbreaks
- Cost related losses productivity due slaughter (meat and eggs)

It is of interest for farmers of **both broilers and laying hens** to know what kind of costs they may face in case a flock on their farm is positive for *Salmonella* Enteritidis or Typhimurium (including the monophasic variant).

1

BROILERS



2

LAYERS



1

BROILERS



In broilers, in case of a positive field test for these serotypes, it can be decided whether to perform a **depopulation in the field (by-products destiny)** or to **slaughter them at the slaughterhouse** and marketed them under certain circumstances (negative carcass analysis or heat treatment).



Regarding the **estimation of economic losses**, in the **hypothetical case** that a flock of 20,000 broilers would have been slaughtered at 42 days of life with 3 kg of weight, this would mean the loss of around 60,000 kg of live chicken. If we consider that the cost per kg of live chicken is 1.2 €, this translates into a total loss of approximately **72,000 €**.

1

LAYING HENS



In **laying hens**, in case of a positive field test for these serotypes, the eggs cannot be sold fresh, only as egg products (heat treatment), losing part of their value.

Therefore, it may be decided to cull the animals in order to be able to sell fresh eggs from a new flock as soon as possible after **cleaning and disinfection**.

In case the competent authority orders compulsory culling, there will be a **financial compensation** per animal according to its age (RD 823/2010).

In the **hypothetical case** where a farm with 20,000 hens with a production cycle of 95 weeks is infected with *Salmonella* and they have been culled at 60 weeks, this would mean the loss of around **3,940,000 eggs** (197 eggs lost per hen). If the cost per egg is €0.208, the loss of economic value would amount to **€ 81,520**.

In addition to the costs related to the loss of value of the products, **costs related to the slaughter and destruction of carcasses, cleaning and disinfection** should be taken into account. In the case of broilers, the feed and energy consumed so far should also be taken into consideration.

It is essential to apply correct biosecurity measures to minimise the risks of *Salmonella* introduction in farms and thus **reduce the related costs.**



For more information:

- NETPOULSAFE project : <https://www.netpoulsafe.eu>

