

STUDY

# Chicken meat tested for resistance to Critically Important Antimicrobials for Human Medicine

Ranking of EU chicken meat companies according to contamination by antibiotic-resistant pathogens

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## Brief Summary

The testing of 165 chicken meat samples from the three largest EU poultry meat companies showed that one in two chicken meat samples is contaminated with antimicrobial-resistant pathogens. The samples were purchased in five EU countries (DE, ES, FR, NL, PL) from the low-cost range of Lidl, Aldi and directly from the companies' factory outlets. Chickens from the German PHW group are the most contaminated, with a total of 59 percent of contaminated samples, followed by the French LDC group with 57 percent of contaminated samples. At the Dutch Plukon Food Group, one in three chickens is contaminated with resistant pathogens.

Antibiotic-resistant pathogens are a growing health threat. If people pick up resistant pathogens during the preparation or consumption of meat, this can lead to serious infections where antibiotics have little or no effect. On average, one third of chicken meat samples contain pathogens that are resistant to quinolones. This group of critically important antimicrobials (CIA HP) is considered by the WHO to be of particular importance with the highest priority for humans. Uniform EU rules against their routine use in industrial animal husbandry are still lacking. In the US, quinolones were already banned for chickens for fattening in 2005 and resistance rates in animals have decreased significantly.

The EU Commission is considering reserving the most important groups of antibiotics for humans until the end of 2020 to combat resistance from animal holdings. The available test results demonstrate the need for an EU-wide ban on CIA HP antibiotics in industrial livestock production. At the same time, a change in the system of breeding and keeping food-producing animals is necessary, as more animal-friendly procedures can avoid the routine use of antibiotics. Germanwatch recommends to consumers to avoid cheap chicken and to switch to organic products from smaller, farm-based livestock farms where - if at all - significantly lower resistance rates are found.

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## List of abbreviations

BVL	Federal Office of Consumer Protection and Food Safety (German: Bundesamt für Verbraucherschutz und Lebensmittelsicherheit)
CAP	Common Agricultural Policy
CIA HP	Critically important antimicrobials highest priority
ECDC	European Centre for Disease Prevention and Control
EFSA	European Food Safety Authority
EMA	European Medicines Agency
ESBL	Extended-spectrum beta-lactamase
EU	European Union
FDA	U.S. Food and Drug Administration
MRSA	Methicillin-resistant Staphylococcus aureus
RKI	Robert Koch-Institute
USA	United States of America
WHO	World Health Organization (deutsch: Weltgesundheitsorganisation)

# 1 Background

The European Union (EU) has for years been committed to combating the formation and spread of antibiotic-resistant pathogens. Every year, 33,000 people die in the EU because antibiotics no longer work. The number of infections with antibiotic-resistant pathogens is increasing and now stands at 670,000 people a year across the EU. Thirty-nine per cent of infections are caused by pathogens that are resistant to "last line" antibiotics, which are considered as critically important antimicrobials (CIA) with the highest priority for human medicine (hereafter: CIA HP) for human health by the World Health Organisation (WHO).<sup>1</sup> CIAs HP are emergency antibiotics that are supposed to be effective when other antibiotics have already failed. However, resistance to these "last resort" antibiotics is also increasing, so that antibiotics are no longer effective against some resistant pathogens. The WHO therefore recommends that these agents should not be used in animal husbandry. However, five classes of CIAs HP are currently authorised in the EU for use in animals.<sup>2</sup> In Germany, for example, the CIA HP Colistin is the third most used antibiotic in veterinary medicine.<sup>3</sup> The higher the consumption of antibiotics, the more resistant pathogens are likely to develop. But the process can also be reversed: the less antibiotics are used, the sooner bacteria will shed resistance genes and become sensitive again to antibiotics.

With the present study, Germanwatch and "Doctors Against Factory Farming" want to reveal the extent to which leading companies in the meat industry, **due to a lack of EU-wide regulation**, are introducing massive health risks in the form of multi-resistant pathogens - legally - into the food chain. We want to make political decision-makers aware that the protection of human health must take precedence over interests in a disease-causing system of industrial animal husbandry.

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<sup>1</sup> Cassini 2018 [https://www.thelancet.com/journals/laninf/article/PIIS1473-3099\(18\)30605-4/fulltext](https://www.thelancet.com/journals/laninf/article/PIIS1473-3099(18)30605-4/fulltext) .

<sup>2</sup> The WHO list "Critically Important Antimicrobials Highest Priority for Human Medicine" ranks the following groups of antibiotics of the highest priority among those that are critical for human health: cephalosporins (3rd, 4th & 5th gen.), glycopeptides, macrolides and ketolides, polymyxins (especially colistin) and quinolones. Of these, all classes of active substances are currently authorised for animals in the EU, except for 5th generation cephalosporins and ketolides. WHO 2019: Highest Priority Critically Important Antimicrobials: [www.who.int/foodsafety/cia/en/](http://www.who.int/foodsafety/cia/en/) .

<sup>3</sup> BVL 2020: [https://www.bvl.bund.de/SharedDocs/Pressemitteilungen/05\\_tierarzneimittel/2020/2020\\_07\\_29\\_PI\\_Antibiotikaabgabe.html](https://www.bvl.bund.de/SharedDocs/Pressemitteilungen/05_tierarzneimittel/2020/2020_07_29_PI_Antibiotikaabgabe.html) .

## 2 What was found?

The survey tested 165 chicken meat samples from the three leading EU poultry companies for their level of exposure to resistant pathogens (see Table 1). Simple resistance or multi-resistance to various antibiotics was found in every second chicken meat sample (51%).<sup>4</sup>

**Table 1: Summary of the study results**

Name of the concern	Quantity Samples	No. of contaminated samples	contaminated samples in %	Resistance to CIAs HP in %	MRSA contaminated in %
<b>PHW-Group (DE)</b>	54	32	<b>59 %</b>	<b>33 %</b>	<b>24 %</b>
<b>LDC-Group (FR)</b>	56	32	<b>57 %</b>	<b>45 %</b>	<b>0 %</b>
<b>Plukon (NL)</b>	55	20	<b>36 %</b>	<b>25 %</b>	<b>0 %</b>
<b>Total number</b>	165	84	-	<b>57</b>	<b>13</b>
<b>Contaminated samples in %</b>	-	-	<b>51 %</b>	<b>35 %</b>	<b>8 %</b>

The meat from the German **PHW Group**, with a total of 59 per cent contaminated samples, had the highest rate of contamination with resistant pathogens. With a total contamination of 57 per cent of the samples, the French **LDC Group** stood out most because 45 per cent of its samples were resistant to CIA HP antibiotics. In the Dutch **Plukon Food Group**, more than one in three chickens was contaminated with antibiotic resistance (36%) and one in four chickens showed resistance to CIA HP antibiotics.

The present laboratory study was jointly commissioned by Germanwatch and "Doctors Against Factory Farming" and was carried out under the scientific direction of Prof. Dr Sören G. Gatermann at the National Reference Laboratory for multidrug-resistant gram-negative bacteria, Department of Medical Microbiology at the Ruhr-University Bochum.<sup>5</sup>

### 2.1 Sample selection

In selecting the sample<sup>6</sup>, Germanwatch acted like millions of consumers in the EU and purchased fresh and frozen chicken meat. The samples were transported refrigerated in their original packaging to the Department of Medical Microbiology at the Ruhr University Bochum, where they were examined and evaluated under the direction of Prof. Dr Gatermann.

A total of 165 chicken meat samples were analysed, approximately equally divided between the three leading poultry groups in the EU: the French LDC group (56 samples), the German PHW group (54 samples) and the Dutch Plukon Food Group (55 samples). The samples were purchased from branches of Lidl (28 samples) and Aldi (82 samples) in Poland, Germany, France and Spain or directly from slaughterhouses in Germany (24 samples) and the Netherlands (31 samples) (see Table 2).

<sup>4</sup> A detailed description of the resistances found is presented in section 4.

<sup>5</sup> The test report of the laboratory is available on request. Contact for detailed questions about the method: Prof. Dr Sören G. Gatermann; National Reference Laboratory for multidrug-resistant gram-negative bacteria, Department of Medical Microbiology; Ruhr-University Bochum; Universitätsstr. 150; 44801 Bochum; Germany.

<sup>6</sup> A sample is a common sampling procedure in scientific contexts or for quality controls, used to obtain information on the nature of a subset of the total.

The discount supermarkets Aldi and Lidl were selected because of the expansion of these retail groups into the European countries examined here. The three leading poultry groups were chosen because the chicken meat of these companies plays a particularly important role for EU consumers due to their outstanding market position.<sup>7</sup>

**Table 2: Origin of samples by country and place of purchase**

Country	Aldi	Lidl	Factory outlet	Total
<b>Germany</b>	45	9	24	78
<b>France</b>	17	13	-	30
<b>Poland</b>	20	4	-	24
<b>The Netherlands</b>	-	-	31	31
<b>Spain</b>	-	2	-	2
<b>Total</b>	82	28	58	165

## 2.2 Profile of selected poultry companies

The LDC Group, Plukon Food Group, and PHW Group are the market leaders among poultry producers in the EU. All three companies are multinational and have production and processing facilities in several EU countries.<sup>8</sup>

### LDC Group - largest poultry group in the EU

The French **LDC Group** is Europe's largest poultry producer with a turnover of around €4.1 billion (financial year 2018/2019).<sup>9</sup> The group has 86 branches in France, Poland, Spain, and Hungary, where over 578 million animals are slaughtered annually.<sup>10</sup> The Group has been active in Poland since the acquisition of the Polish poultry group Drosed in 2000<sup>11</sup>, and most recently expanded its international presence with the acquisition of shares of the Hungarian poultry group Tranzit in 2018.<sup>12</sup> In France, the Group's best-known brands include "Le Gaulois" and "Maitre Coq".

### Plukon Food Group - produced in 6 EU countries

With a turnover of €1.8 billion in 2019, the Dutch **Plukon Food Group** is the second largest poultry group in the EU. With a total of 27 branches in six EU countries (Netherlands, Germany, Poland, Belgium, France, and Spain), the group has a broad international presence.<sup>13</sup> Around 426 million animals are slaughtered each year.<sup>14</sup> The best-known brands include "Stolle" and "Friki", sold in Germany.<sup>15</sup> The Plukon Food Group has expanded its activities within Europe through numerous takeovers of various poultry companies within the EU. In 2018, for example, it acquired a majority stake

<sup>7</sup> A complete list of all 165 test purchases by place of purchase, brand of meat and slaughterhouse can be found in the annex to the study. The individual laboratory results can also be found there.

<sup>8</sup> EPA Monitoring 2019: Europeanisation of National EU Poultry Producers Continues with New Plukon Acquisition: <https://epamonitoring.net/europeanisation-of-national-eu-poultry-producers-continues-with-new-plukon-acquisition/>.

<sup>9</sup> LDC corporate website: <https://www ldc fr/en/>.

<sup>10</sup> LDC Group company profile on WATT Poultry.com: <https://www.wattagnet.com/directories/80-the-world-s-leading-broiler-turkey-and-egg-producers/listing/8604-ldc>.

<sup>11</sup> LDC corporate website: <https://www ldc fr/en/rubrique/our-activities/poultry-division/international-poultry-division/>.

<sup>12</sup> LDC 2019: Financial Report 2018-2019, p. 10, 61: [www ldc fr/download.php?file=33491](http://www ldc fr/download.php?file=33491).

<sup>13</sup> Plukon Food Group Germany corporate website: <https://www plukon de/>.

<sup>14</sup> Plukon Food Group company profile on WATT Poultry.com: <https://www.wattagnet.com/directories/80-the-world-s-leading-broiler-turkey-and-egg-producers/listing/8836-plukon-food-group>.

<sup>15</sup> Corporate website Plukon Food Group Germany: <https://www plukon de/uber-plukon/unsere-marken/>.



in the Polish poultry group L&B Wyrębski after having also acquired the French poultry producer DUC at the beginning of 2017.<sup>16</sup> The "Stolle" brand, Gebr. Stolle GmbH, based in Germany, has been part of the Plukon Food Group since 2012.<sup>17</sup>

### **PHW Group - parent company of the Wiesenhof brand**

The German **PHW Group** is the largest poultry group in Germany and has more than 35 subsidiaries with branches in Germany, the Netherlands, Poland, and Bulgaria. In the 2018/2019 financial year, the PHW Group achieved a total turnover of 2.7 billion euros, 1.46 billion of which was in its core business of poultry specialities.<sup>18</sup> Around 350 million animals are slaughtered every year.<sup>19</sup> Since the establishment of GroenlandKip and a share acquisition in the poultry slaughterhouse ESBRO in 2014, the PHW Group has also been active in the Netherlands.<sup>20</sup> PHW Group products are in Germany known under the brand name "Wiesenhof", and the Group also supplies the private labels of various food discounters (e.g. "Jack's Farm" from Aldi Nord and "Landjunker" from Lidl). The PHW Group also includes Lohmann Pharma in Cuxhaven. Its core business is the production of veterinary and human medicines as "*a full service contract manufacturer (...) for the national and international pharmaceuticals market*".<sup>21</sup> Pharmaceuticals for "*the targeted prevention of infections in both human and veterinary medicine*"<sup>22</sup> are also produced there.

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<sup>16</sup> Corporate website Plukon Food Group Germany: <https://www.plukon.de/plukon-food-group-bekommt-einen-mehrheitsanteil-in-wyrebskis-neues-schlachthof-projekt/> and Plukon Food Group International <https://www.plukon.com/plukon-food-group-acquires-french-poultry-producer-duc/>.

<sup>17</sup> Plukon Food Group International corporate website: <https://www.plukon.com/agreement-between-plukon-and-stolle-on-merger/>.

<sup>18</sup> PHW corporate website: <https://www.phw-gruppe.de/newsbereich/de/phw-gruppe-stellt-neue-weichen-fur-vielfaltige-ernahrung/> and <https://www.phw-gruppe.de/unternehmen/ueber-uns/>.

<sup>19</sup> PHW Group company profile on WATTPoultry.com: <https://www.wattagnet.com/directories/80-the-world-s-leading-broiler-turkey-and-egg-producers/listing/8873-phw-group>.

<sup>20</sup> Corporate website PHW-Gruppe: <https://www.phw-gruppe.de/unternehmen/historie/>.

<sup>21</sup> Corporate website of the PHW Group: <https://www.phw-gruppe.de/en/subsidiaries/lohmann-pharma/>.

<sup>22</sup> See above.

### 3 The emergence of resistant germs in the food chain

In the EU, only the EU-Regulation on organic production and labelling sets legal upper limits for the use of antibiotics per animal.<sup>23</sup> In general, the legal minimum requirements in the EU allow an unlimited use of antibiotics of the approved active substances in animals or chickens, provided that they have been prescribed by a veterinarian. Each use of antibiotics selects the germs in the intestines of the animals that did not die from the antibiotic dose. These surviving pathogens have generally developed resistance mechanisms to the active substances. If antibiotics are frequently used in a farm, it is precisely these bacteria that have the better chances of surviving and spreading.

#### Metaphylaxis promotes the development of antibiotic resistance

In chicken farming, mainly large flocks of 10,000 to hundreds of thousands of animals are kept on one farm (around 23 animals per square metre). The treatment of individual animals has become impossible due to this structure. Therefore, antibiotics are administered to the animals via the drinking water or feed. This common method is called metaphylaxis. Usually, not all treated animals are sick, but the herd treatment also provides antibiotics to healthy animals. Doctors warn that by adding antibiotics to large drinking or feed reservoirs, the medically calculated dose for the individual animal will not safely reach each individual animal in the barn, for example because sick animals in particular will not be able to reach the trough. Metaphylaxis is therefore medically irresponsible.<sup>24</sup> If pathogens are confronted with antibiotic doses that are too low, the probability is particularly high that some germs will survive and acquire defence mechanisms.<sup>25</sup>

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*"Antibiotics are very inexpensive means of production to avoid costly precautionary hygiene and health measures. The intensification of livestock farming would not have been possible without the drastic increase in the use of antibiotics. Ultimately, however, we can only speculate about the current situation, as comprehensive monitoring has so far failed due to the resistance of the agricultural lobby".* Albert Sundrum, Head of the Department of Animal Nutrition and Animal Health, Specialist in Animal Hygiene at the University of Kassel, 2019.

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Studies show that in chickens, **Campylobacter**, which did not show resistance before treatment, turns into resistant intestinal bacteria after metaphylactic flock treatment with quinolones.<sup>26</sup> Poultry and poultry meat from organic farms is significantly less contaminated, as shown by government

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<sup>23</sup> Council Regulation (834/2007) on organic production and labelling of organic products: <https://eur-lex.europa.eu/eli/reg/2007/834/oj> and BÖLW: EU-Eco-Regulation: <https://www.boelw.de/themen/eu-oeko-verordnung/>.

<sup>24</sup> Dr Gerd Ludwig Meyer, Doctors Against Factory Farming, lecture Nienburg 4/12/2019.

<sup>25</sup> Source of the quotation in the box below: ZDF-report on the use of antibiotics in animal husbandry: <https://www.zdf.de/nachrichten/heute/tiermast-einsatz-wichtiger-antibiotika-sogar-angestiegen-100.html>.

<sup>26</sup> Humphrey, T.J. et al 2005. Prevalence and subtypes of ciprofloxacin-resistant *Campylobacter* spp. in commercial poultry flocks before, during, and after treatment with fluoroquinolones. *Antimicrob. Agents Chemother.* 49: 690–698. doi: <https://doi.org/10.1128/AAC.49.2.690-698.2005>.

studies conducted by the Federal Office of Consumer Protection and Food Safety (BVL) in Germany.<sup>27</sup>

### Resistant germs can get onto the meat surface during slaughter

The resistant germs in the intestines are taken by the broiler chicken to the slaughterhouse, where they are gutted with a kind of machine spoon. The machine cannot detect whether, for example, an intestine is ripped open and intestinal contents (faeces) get on the surface of the meat. If this happens, germs that have become resistant due to antibiotic treatment will get onto the meat. In addition, germs can be transferred between carcasses in the slaughterhouse. Even without resistance, *Campylobacter* can make people ill in the smallest quantities.<sup>28</sup> The EU is therefore setting increasingly strict rules on process hygiene and limits for *Campylobacter*.<sup>29</sup> However, according to government surveys in Germany, poultry slaughterhouses do not comply with these.<sup>30</sup> There are no sanctions or penalties. The chicken meat industry has a hygiene problem. The pathogens are also resistant to (CIA HP) antibiotics. **The high rates of resistance can make it difficult to treat infected people.**

## 3.1 Combating antimicrobial resistance in the food chain

### CIA HP antibiotics already banned in other countries

Experience from the United States of America (USA) shows that a different practice is possible. There the U.S. Food and Drug Administration (FDA) withdrew the approval for fluoroquinolones in broilers in 2005. The resistance rate in chickens (*E. coli*) in the USA is currently around 5 per cent, while the same pathogen species has a resistance rate of over 40 per cent on average in countries such as Brazil, China, and the EU, where fluoroquinolones are still permitted.<sup>31</sup>

### Lack of effective EU regulations

A report commissioned by the European Commission's Directorate-General for Health and Food Safety identifies the high use of antibiotics in high performance hybrids as a key problem: "*The challenge for the sector is to find a solution for the high antibiotics use on farms working with fast growing broilers.*" (Hiemstra and Napel 2013).<sup>32</sup> The link between the decline of dual purpose breeds and the breeding of fast growing lines with high antibiotic consumption is well known throughout the EU. Concepts to minimise the use of antibiotics must therefore include breeding and husbandry rules.

<sup>27</sup> "Isolates from organic production were less likely to show multi-resistance to three or more substance classes than those from turkey farms and turkey meat from conventional production (17.7% vs. 42.9%). These differences, (...) are probably related to the lower frequency of antibiotic therapy on organic farms compared to conventional livestock." (own translation) extract from a press release of the BVL 2019: [https://www.bvl.bund.de/SharedDocs/Pressemitteilungen/01\\_lebensmittel/2019/2019\\_11\\_19\\_PI\\_Zoonosen\\_Monitoring\\_2018.html](https://www.bvl.bund.de/SharedDocs/Pressemitteilungen/01_lebensmittel/2019/2019_11_19_PI_Zoonosen_Monitoring_2018.html) .

<sup>28</sup> RKI 2020: [https://www.rki.de/DE/Content/Infekt/EpidBull/Merkblaetter/Ratgeber\\_Campylobacter.html](https://www.rki.de/DE/Content/Infekt/EpidBull/Merkblaetter/Ratgeber_Campylobacter.html) .

<sup>29</sup> EU-Regulation 2017/1495 : <https://eur-lex.europa.eu/legal-content/DE/TXT/PDF/?uri=CELEX:32017R1495&from=DE> .

<sup>30</sup> Zoonoses Monitoring of the BVL 2016, p. 56: [https://www.bvl.bund.de/SharedDocs/Downloads/01\\_Lebensmittel/04\\_Zoonosen\\_Monitoring/Zoonosen\\_Monitoring\\_Bericht\\_2016.pdf?\\_\\_blob=publicationFile&v=4](https://www.bvl.bund.de/SharedDocs/Downloads/01_Lebensmittel/04_Zoonosen_Monitoring/Zoonosen_Monitoring_Bericht_2016.pdf?__blob=publicationFile&v=4) .

<sup>31</sup> Roth et al 2019: The application of antibiotics in broiler production and the resulting antibiotic resistance in *Escherichia coli*: A global overview, in: *Poultry Science*, Jg. 98, Nr. 4, S. 1791-1804: <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6414035/> .

<sup>32</sup> Hiemstra et al 2013: Study of the impact of genetic selection on the welfare of chickens bred and kept for meat production - Final Report, SANCO/2011/12254: [https://ec.europa.eu/food/sites/food/files/animals/docs/aw\\_practice\\_farm\\_broilers\\_653020\\_final-report\\_en.pdf](https://ec.europa.eu/food/sites/food/files/animals/docs/aw_practice_farm_broilers_653020_final-report_en.pdf) .

For this purpose, high performance breeding could be banned, and the number of animals could be halved.<sup>33</sup>

So far, however, there are no effective bans at the EU level - or in the national legislation of the EU Member States - on (agonizing) breeding lines, which result in increased disease rates and a greater need for antibiotics.

Research by European authorities<sup>34</sup> shows ways to avoid high consumption of antibiotics and consequent high resistance rates. For example, animals and meat from alternative farming systems such as organic farming and manual slaughter are significantly less contaminated.<sup>35</sup>

#### **Factors for reducing antimicrobial resistance in animal husbandry systems**<sup>36</sup>

- ✓ Abstention from antibiotics or legal antibiotic limits, as is the case in organic farming
- ✓ Lower performance expectations - slower growing breeds from small hatcheries
- ✓ Low occupancy rate or doubling of the space per animal compared to the legal minimum standard
- ✓ Stress avoidance: animal-friendly feeding, outdoor exercise or access to outdoor climate
- ✓ Hygiene management for a healthy, resilient germ flora in the stable and surroundings
- ✓ Smaller livestock numbers
- ✓ birth, rearing and fattening on the same holding, avoiding the purchase of groups of animals of mixed origin
- ✓ Avoid injuries, e.g. by using more occupation materials, straw, sand bath, runs
- ✓ No use or reduction in the use of heavy metals such as zinc and copper (promotes cross-resistance)

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<sup>33</sup> See also: Germanwatch study: Sustainability check on chicken meat, <https://germanwatch.org/de/18709> .

<sup>34</sup> EMA website on veterinary regulations: Reducing the use of antimicrobial agents in animal husbandry: <https://www.ema.europa.eu/en/veterinary-regulatory/overview/antimicrobial-resistance/advice-impacts-using-antimicrobials-animals/reducing-use-antimicrobial-agents-animal-husbandry> .

<sup>35</sup> Annual press conference of the BVL 2017 - Presentation of the results of the food monitoring 2016: [www.bvl.bund.de/DE/08\\_PresseInfothek/01\\_FuerJournalisten\\_Presse/01\\_Pressemitteilungen/01\\_Lebensmittel/2017/2017\\_11\\_28\\_HI\\_Zoonosen\\_Jahrespressekonferenz\\_2017.html](http://www.bvl.bund.de/DE/08_PresseInfothek/01_FuerJournalisten_Presse/01_Pressemitteilungen/01_Lebensmittel/2017/2017_11_28_HI_Zoonosen_Jahrespressekonferenz_2017.html) and overview page of the RKI on antibiotic resistance [www.rki.de/DE/Content/Infekt/Antibiotikaresistenz/LA\\_MRSA\\_und\\_ESBL.html](http://www.rki.de/DE/Content/Infekt/Antibiotikaresistenz/LA_MRSA_und_ESBL.html) .

<sup>36</sup> Own compilation by Germanwatch 2018 based on EMA 201, EFSA, 2017, RONAFA, EFSA Journal 2017 Rösler 2013, Köck 2017.

## 4 Antibiotic resistance detected in the test

In the following, findings are presented directly from the laboratory report by Prof. Dr med. Sören Gatermann, Department of Medical Microbiology at the Ruhr-University Bochum:

"Overall, more than 50% of all samples were contaminated with resistant bacteria. Two groups (PHW and LDC) with 59% and 57% each were more frequently affected than the third (PLUKON) with 36%. Resistance to various forms of **fluoroquinolones** was found in a total of 30 per cent of all samples. Complete **quinolone resistance** was found in 19 per cent, with samples from LDCs being more affected than those from other groups. **ESBL**<sup>37</sup> were found in a total of 9 samples (5.4 %) with no preference for one company. Multi-resistance (3MRGN<sup>38</sup>) was found in two *E. coli* isolates. **Campylobacter spp.** of human pathogenicity<sup>39</sup> was detected in 10 samples (6 %), of which 6 were resistant to quinolones and 6 to **tetracyclines**. *Campylobacter* was found in samples of LDC and PHW. **Yersinia** was found in 6 samples. **Staphylococcus aureus** was detected 22 times, of which 13 were **MRSA**<sup>40</sup>, which was found exclusively in samples from one group (and one slaughterhouse, DE NI 11101 EG, PHW group)" (laboratory report, Gatermann 2020; emphasis added, own translation; see Table 3).

### 4.1 Quinolones: a special case

In the present laboratory test, resistance to CIA HP antibiotics from the quinolone group was found in an average of 30 per cent of all 165 chicken meat samples. "Thus, complete resistance to fluoroquinolones was frequently (19/56, 33%) found in LDC, whereas about 50% of PHW and PLUKON also showed low-grade resistance. Overall, the result means that **quinolone resistance of varying degrees was found in 30% of all samples**". (Laboratory report, Gatermann 2020, emphasis added, own translation).

Some strains of bacteria can multiply in the presence of quinolones, while sensitive strains cannot. In the case of chicken breeding this is illustrated by the almost immediate and complete transformation of sensitive *Campylobacter* into ciprofloxacin<sup>41</sup>-resistant *Campylobacter* after metaphylactic treatment with fluoroquinolones.<sup>42</sup>

In Spain the use of fluoroquinolones in broilers is still allowed. According to recent studies, the antibiotic resistance rates of chickens against ciprofloxacin in intestinal germs (*E. coli*) in Spain increased from 17 per cent in 2001 to 91 per cent in 2016. As the EU has not yet established uniform

<sup>37</sup> Extended-spectrum beta-lactamases (ESBL) are bacterial enzymes that can switch off various antibiotics. In particular, bacteria from the enterobacteria family can produce these enzymes and become resistant to various antibiotics.

<sup>38</sup> Multi-resistant Gram-negative bacteria (MRGN) are Gram-negative rod bacteria that are largely resistant to various antibiotics. The preceding number (2, 3 or 4) indicates the number of antibiotic classes to which the respective bacterium is resistant.

<sup>39</sup> Human pathogens are capable of causing diseases in humans.

<sup>40</sup> Methicillin-resistant *Staphylococcus aureus* (MRSA) is a resistant staphylococcus species. The bacteria settle in the nasal mucosa, throat and groin, for example. If these bacteria enter the body through wounds, they can cause infections.

<sup>41</sup> Ciprofloxacin is an antibiotic from the group of fluoroquinolones.

<sup>42</sup> Humphrey, T.J. et al 2005. Prevalence and subtypes of ciprofloxacin-resistant *Campylobacter* spp. in commercial poultry flocks before, during, and after treatment with fluoroquinolones. *Antimicrob. Agents Chemother.* 49: 690–698. doi: <https://doi.org/10.1128/AAC.49.2.690-698.2005>.

rules for the (digital) recording of antibiotic use in food-producing animals, it is unknown how much the consumption of quinolones has changed during this time period.<sup>43</sup>

In the EU, Brazil, and China, where the use of fluoroquinolones is still allowed in broilers, pathogens have a high rate of resistance to this group of antibiotics (over 40%). In the US, where fluoroquinolones have not been authorised for this purpose since 2005, the resistance rate is only 5 per cent.<sup>44</sup>

## 4.2 MRSA findings

*"MRSA detection in livestock fattening has been a frequent topic of discussion. S. aureus is also pathogenic to humans and causes skin infections, pneumonia (inflammation of the lungs) and septicaemia (blood poisoning). Here, too, the frequency of detection of S. aureus and MRSA differs according to company."* (laboratory report, Gatermann 2020; own translation).

**Table 3: Detection of Staphylococcus aureus and MRSA**

Name of the concern	N	S. aureus*	Thereof MRSA
LDC	56	1	
PHW	54	17	13*
PLUKON	55	4	

\*The differences are statistically significant ( $p=7.6e-5$ , Fisher's exact test)

+MRSA detection is limited to one slaughterhouse (DE NI 11101 EC)

MRSA is a resistant pathogen that can enter the body through the skin via small skin lesions, for example when preparing meat. There, MRSA germs can cause deep, difficult-to-treat infections in tissue. Both animals and humans can be colonised by MRSA, especially in the nasal mucosa. *"In 86% of the occupationally exposed persons (farmers, veterinarians) working in examined MRSA-positive facilities, nasal colonisation with LA-MRSA is present"* (RKI 2020, own translation).<sup>45</sup>

Infection does not always occur. But the pathogen can be passed on from animal to animal, from animal to human or from person to person. If it gets into wounds, there is an increased risk of infection.<sup>46</sup>

### People with the following risk factors are particularly affected:

- Patients in hospitals and people in need of chronic care in retirement homes
- Dialysis patients, diabetics, people with weakened immune systems
- Patients with foreign bodies such as catheters, joint replacements or an opening of the trachea to the outside
- People with skin injuries such as burns, chronic wounds
- MRSA infection can be especially difficult to treat in immunocompromised, elderly people, and babies.<sup>47</sup>

<sup>43</sup> Roth et al 2019: The application of antibiotics in broiler production and the resulting antibiotic resistance in Escherichia coli: A global overview, in: Poultry Science, Jg. 98, Nr. 4, S. 1791-1804: <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6414035/>.

<sup>44</sup> ebd.

<sup>45</sup> RKI 2020: "Livestock-associated methicillin-resistant Staphylococcus aureus (LA-MRSA) as an interdisciplinary challenge": <https://www.rki.de/DE/Content/Institut/OrgEinheiten/Abt1/FG13/LA-MRSA.html>.

<sup>46</sup> See RKI 2016: [https://www.rki.de/DE/Content/Infekt/Antibiotikaresistenz/LA\\_MRSA\\_und\\_ESBL.html](https://www.rki.de/DE/Content/Infekt/Antibiotikaresistenz/LA_MRSA_und_ESBL.html).

<sup>47</sup> Federal Agency for Health Education 2020: <https://www.infektionsschutz.de/erregersteckbriefe/mrsa.html#c3844>.

## 5 Transmission routes for people

According to the WHO, around 700,000 people die worldwide every year as a result of antibiotic resistance; in Germany up to 2,400 people die every year because antibiotics are no longer effective. In 2018, the European Centre for Disease Prevention and Control (ECDC) reported a significant increase in infections caused by resistant germs since 2007, with more than 670,000 infections with resistant bacteria counted in Europe in 2015. As a result of infections with antibiotic-resistant pathogens, 33,000 people died, of which around two thirds could be attributed to the healthcare sector. There is scientific evidence that antimicrobial resistance can be transmitted through food.<sup>48</sup> However, it is not known to what exact extent.

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*Resistant bacteria can spread through many routes. When AMR occurs in zoonotic bacteria present in animals and food it can also compromise the effective treatment of infectious diseases in humans. In the field of food safety, policy makers need to protect consumers from risks related to the food chain and to establish the best control options to reduce such risks.*

European Food Safety Authority, EFSA 2019

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Hygienic processing of food helps consumers to reduce the risk of germs. However, the European Food Safety Authority (EFSA) warns that consumers cannot solve the problem through better kitchen hygiene alone, but must be protected from risks by policy makers.<sup>49</sup>

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<sup>48</sup> WHO 2019: <https://www.who.int/foodsafety/publications/antimicrobials-sixth/en/> .

<sup>49</sup> EFSA 2019: <https://www.efsa.europa.eu/de/topics/topic/antimicrobial-resistance> .

## 6 Conclusions and political demands

The EU Commission has failed with its previous strategy to combat the overuse of antibiotics. At the same time, there is a lack of legal improvements in breeding and animal husbandry which could reduce the use of antibiotics. The EU's Common Agricultural Policy (CAP) is currently moving backwards in terms of better standards (as of 23.10.2020, copy deadline for this study).<sup>50</sup> According to the decision of the Agriculture Council of 22 October 2020, regulations are to become less binding, the budget for agro-ecological measures is far too small compared to the challenges ahead and the restructuring of livestock farming necessary for climate protection and antibiotics reduction was ignored by the Agriculture Council.

Still, the European Green Deal<sup>51</sup> of the EU Commission offers suitable starting points. For example, the Farm-to-Fork Strategy<sup>52</sup>, which is part of the Green New Deal, includes the explicit goal of halving the use of antibiotics in animal husbandry by 2030.

Human health (including that of farm and slaughterhouse workers) must take precedence over the global competitiveness of the European meat industry. Against this background and with the reduction target of the Farm-to-Fork Strategy in mind, we make the following demands:

### **Implement human rights due diligence by the state and companies**

The EU Commission and the governments of the member states are also responsible for human rights. The right to food requires, among other things, that every state party to the UN Social Pact must ensure that food is safe and of sufficient quality. Those with political responsibility are therefore obliged to ensure that products that are harmful to health are not placed on the market and that all consumers are protected accordingly.

The right to health is also affected. There is a public obligation to ensure that private operators do not contribute to the spread of multi-resistant germs with meat from an EU country. The EU must ensure access to effective antibiotics for people.

The use of CIA HP antibiotics in livestock should therefore be banned. In addition, it must be checked whether meat contaminated with antibiotic-resistant bacteria can be marketed at all or traded internationally. An export of contaminated and thus potentially health-endangering food products contradicts the human right to adequate food.

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<sup>50</sup> See also the interview with Tobias Reichert of Germanwatch at Deutschlandfunk on 21 October 2020): [https://www.deutschlandfunk.de/kritik-an-eu-agrarreform-germanwatch-tierhaltung-muss.697.de.html?dram:article\\_id=486180](https://www.deutschlandfunk.de/kritik-an-eu-agrarreform-germanwatch-tierhaltung-muss.697.de.html?dram:article_id=486180) .

<sup>51</sup> The Green New Deal is the EU Commission's strategy for a more sustainable EU economy. For more information, see the EU Commission's overview page: [https://ec.europa.eu/info/strategy/priorities-2019-2024/european-green-deal\\_de](https://ec.europa.eu/info/strategy/priorities-2019-2024/european-green-deal_de) .

<sup>52</sup> As part of the Green New Deal's sustainability objectives, the Farm-to-Fork strategy aims to contribute to a fair, healthy and environmentally friendly food system: [https://ec.europa.eu/commission/presscorner/detail/de/fs\\_19\\_6727](https://ec.europa.eu/commission/presscorner/detail/de/fs_19_6727) .



**We demand from the EU Commission without delay:**

- to reserve CIA HP antibiotics for humans and ban them in food-producing animals. The definition of CIA HP antibiotics must be based on WHO criteria.<sup>53</sup>  
In a globalised world, a uniform definition according to the WHO is of central importance.
- an obligation for veterinarians to carry out an antibiotic sensitivity test.<sup>54</sup>
- introduce compulsory digital recording of all antibiotic use (daily dosage/kg animal) for all veterinary practices.
- to legislate and support more animal-friendly breeding and husbandry practices as part of the farm-to-fork strategy.  
Antibiotics must become more expensive than animal welfare measures in order to stop antibiotic abuse due to breeding and husbandry deficits.

**The EU Commission must also:**

- Punish hygiene deficits at slaughterhouses with effective penalties.
- Monitor the spread of resistant germs through slaughterhouse waste water with EU-wide monitoring and take targeted action to prevent it. The costs of these measures must be borne by slaughterhouses in accordance with the polluter pays principle.
- Prevent the spread of dangerous resistances through meat exports.
- Introduce an EU labelling requirement for livestock farming methods, which will enable consumers to consciously support livestock farming.
- Promote manual, decentralised slaughterhouses and end market monopolies and dominance.

**We call on the Governments of Europe:**

- to work towards an EU definition for CIA HP antibiotics in line with the WHO CIA list.
- to levy charges on antibiotics, graduated according to their importance for human medicine.  
If antibiotics become more expensive than animal welfare measures, the basis for antibiotic abuse is removed.
- to apply a levy on meat and milk to finance the restructuring of the livestock farming sector.<sup>55</sup>
- to drive forward the implementation of the Farm-to-Fork Strategy and implement it with national commitment.  
Halving the consumption of antibiotics by 2030 is a good goal of the EU Commission. In line with this goal, it is the task of Europe's governments to set their own national antibiotic reduction targets and animal health objectives to protect the population from antibiotic resistance from animal husbandry.

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<sup>53</sup> WHO 2017: <https://www.who.int/foodsafety/publications/cia2017.pdf> .

<sup>54</sup> An antibiotic sensitivity test is the measurement of the susceptibility of bacteria to antibiotics.

<sup>55</sup> Recommendations of the Competence Network Livestock Production 2020 (in Germany also known as the Borchert Commission): [https://www.bmel.de/SharedDocs/Downloads/DE/\\_Tiere/Nutztiere/200211-empfehlung-kompetenznetzwerk-nutztierhaltung.pdf;jsessionid=C5CAAEE63DF38706C98758A1D901CD18.internet2832?\\_\\_blob=publicationFile&v=3](https://www.bmel.de/SharedDocs/Downloads/DE/_Tiere/Nutztiere/200211-empfehlung-kompetenznetzwerk-nutztierhaltung.pdf;jsessionid=C5CAAEE63DF38706C98758A1D901CD18.internet2832?__blob=publicationFile&v=3) .

# Annex: Test results

Table 4: Chicken meat samples by place of purchase, product name, slaughterhouse, laboratory findings

Laboratory findings from meat samples from the PHW Group				Campylobacter		Enterobacteriales			Staphylococcus aureus	
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
01-DE	ALDI Damerowstr. 8, 13187 Berlin	Hähnchen Minutenschnitzel 400g (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 9393 Lohne; DE-NI-11101 EG					E. coli		
02-DE	ALDI Heinrich-Heine-Platz 8-12, 10179 Berlin	Hähnchen Ministeaks 400 g (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Märkische Geflügelhof Spezialitäten GmbH, 15713 Königs Wusterhausen; DE-EZG-251-EG				E. coli	E. coli		
03-DE	ALDI Eisenbahnstr. 42, 10997 Berlin	Frische Hähnchen Unterkulen (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Märkische Geflügelhof Spezialitäten GmbH, 15713 Königs Wusterhausen; DE-EZG-251-EG							
04-DE	LIDL Kreuzbergstr. 40, 10965 Berlin	Deutsches Brathähnchen gefroren (Culinea)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; DE-ST-00257 EG							
05-DE	ALDI Kreuzbergstraße 39, 10965 Berlin	Dt. Brathähnchen, gefroren, (Jacks Farm)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; DE-ST-00257 EG							
06-DE	LIDL Konrad Adenauer-Pl. 5-6, 44787 Bochum	Dt. Brathähnchen, gefroren (Culinea)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; DE-ST-00257	C. jejuni					S. aureus	
07-DE	ALDI Blumenstr. 7, 44 791 Bochum	Hähnchen Brustfilet Teilstück, 600 g, frisch (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101 EG				E. coli	E. coli		
08-DE	ALDI Blumenstr. 7, 44 791 Bochum	Hähnchenschenkel mit Rückenstück, 1100 g, frisch (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101 EG						S. aureus	MRSA
09-DE	ALDI Marktstr. 139, 44803 Bochum	Hähnchenschenkel mit Rückenstück, 1100 g, frisch, (Meine Metzgerei, reduziert)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101 EG				P. mirabilis	P. mirabilis		
10-DE	ALDI Marktstr. 139, 44803 Bochum	Hähnchenschenkel mit Rückenstück, 1100 g, frisch, (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101 EG				E. coli	E. coli	S. aureus	MRSA
11-DE	LIDL Konrad-Adenauer-Pl. , 44787	Dt. Brathähnchen, gefroren, 1300 g, (Culinea)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; DE-ST-00257-EG							

Laboratory findings from meat samples from the PHW Group				Campylobacter		Enterobacteriales			Staphylococcus aureus	
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
12-DE	ALDI Marktstr. 139, 44803 Bochum	Dt. Brathähnchen, gefroren, 1400 g, (Jacks Farm)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; DE-ST-00257-EG			E. coli	E. coli	E. coli		
13-DE	ALDI Bergstr. 113, 16225 Eberswalde	Hähnchen-Geschnetzeltes, 400 g (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101 EG			S. fonticola				
14-DE	ALDI Bergstr. 113, 16225 Eberswalde	Dt. Brathähnchen gefroren, 1300 g, (Jacks Farm)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; DE-ST-00257 EG				E. coli	E. coli		
15-DE	LIDL Bahnhofstr. 152 a, 16359 Biesenthal	Dt. Brathähnchen geforen, 1300 g (Culinea)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; DE-ST-00257 EG							
16-DE	ALDI Badstr. 4, 13357 Berlin	Hähnchen-Brustfilet, Teilstück, 600 g frisch (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101-EG							
17-DE	ALDI Badstr. 4, 13357 Berlin	Hähnchenschenkel mit Rückenstück, 1100 g, frisch (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101-EG						S. aureus	MRSA
18-DE	ALDI Badstr. 4, 13357 Berlin	Dt. Brathähnchen, 1400 g, gefroren (Jacks Farm)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; DE-ST-00257 EG					E. coli		
19-DE	ALDI Badstr. 4, 13357 Berlin	Hähnchenschenkel mit Rückenstück 2000g, XXL, frisch (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101-EG							
20-DE	ALDI Markstraße 139, 44803 Bochum	Dt. Brathähnchen gefroren 1,4kg (Jacks Farm)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; DE-ST-00257 EG							
21-DE	ALDI Markstraße 139, 44803 Bochum	Dt. Brathähnchen gefroren 1,4kg (Jacks Farm)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; DE-ST-00257 EG				E. coli			
22-DE	ALDI Rundestraße 6, 30161 Hannover	Frisches Hähnchenbrustfilet, Teilstück 600g (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101 EG					E. coli		
23-DE	ALDI Rundestraße 6, 30161 Hannover	Frische Hähnchen Minuten Schnitzel (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101 EG							
24-DE	ALDI Rundestraße 6, 30161 Hannover	Frische Hähnchen Minuten Schnitzel (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101 EG						S. aureus	MRSA

Laboratory findings from meat samples from the PHW Group				Campylobacter		Enterobacteriales		Staphylococcus aureus		
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
25-DE	ALDI Rundestraße 6, 30161 Hannover	FrISChe Hähnchen-MinistEaks 400 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101 EG					E. coli		
26-DE	ALDI Rundestraße 6, 30161 Hannover	FrISChe Hähnchen Unterkeulen 400g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101 EG							
27-DE	ALDI Rundestraße 6, 30161 Hannover	FrISChe Hähnchen-MinistEaks 400 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101 EG							
28-DE	ALDI Bessemerstraße 85, 44793 Bochum-Weimar	FrISChe Hähnchen Minutenschnitzel 400g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101							
29-DE	ALDI Bessemerstraße 85, 44793 Bochum-Weimar	FrISChe Hähnchen Unterkeulen 600g (meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; De-NI-11101						S. aureus	
30-DE	ALDI Bessemerstraße 85, 44793 Bochum-Weimar	FrISChe Hähnchen Unterkeule 600 g (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101						S. aureus	
31-DE	ALDI Bessemerstraße 85, 44793 Bochum-Weimar	FrISChe Hähnchen Minutenschnitzel (meine Metzgerei 400g)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE-NI-11101							
32-DE	LIDL Konrad-Adenauer Platz 5-6	dt. Brathähnchen 1300 g (Culinea)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; ST00257							
59-DE	ALDI Markstraße 139, 44803 Bochum	FrISChe Hähnchen Unterkeulen 600 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG				E. coli	E. coli	S. aureus	MRSA
60-DE	ALDI Markstraße 139, 44803 Bochum	FrISChe Hähnchen Brustfilet Teilstück (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE NI 11101 EG							
61-DE	ALDI Markstraße 139, 44803 Bochum	FrISChe Hähnchenbrustfilet Teilstück 1000 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG						S. aureus	MRSA
62-DE	ALDI Markstraße 139, 44803 Bochum	FrISChe Hähnchen MinistEaks 400 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG				E. coli			
63-DE	ALDI Markstraße 139, 44803 Bochum	FrISChe Hähnchen-Brustfilet teilstück 600 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG				E. coli		S. aureus	MRSA
64-DE	ALDI Markstraße 139, 44803 Bochum	FrISChe Hähnchen Geschnetzeltes 400 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG							

Laboratory findings from meat samples from the PHW Group				Campylobacter		Enterobacteriales		Staphylococcus aureus		
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
65-DE	ALDI Markstraße 139, 44803 Bochum	Frische Hähnchen Unterkeulen 600 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG						S. aureus	MRSA
66-DE	ALDI Markstraße 139, 44803 Bochum	Frisches Hähnchen Geschnetzeltes 400 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG							
67-DE	ALDI Markstraße 139, 44803 Bochum	Frische Hähnchenschenkel mit Rückenstück 1,1 kg. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG				E. fergusonii	E. coli	S. aureus	MRSA
68-DE	ALDI Markstraße 139, 44803 Bochum	Frische Hähnchenschenkel mit Rückenstück 1,1 kg. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG				E. coli	E. coli		
69-DE	ALDI Markstraße 139, 44803 Bochum	Frische Hähnchen Ministeaks 400g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG						S. aureus	MRSA
70-DE	ALDI Markstraße 139, 44803 Bochum	Frische Hähnchenbrustfiletteilstück 1000 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne; DE NI 11101 EG						S. aureus	MRSA
71-DE	ALDI Markstraße 139, 44803 Bochum	Frisches Hähnchen Innenfilet 400 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG							
72-DE	ALDI Markstraße 139, 44803 Bochum	Frische Hähnchen Unterkeulen 600 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG						S. aureus	MRSA
73-DE	ALDI Markstraße 139, 44803 Bochum	Frisches Hähnchenbrustfilet Teilstück 1000 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG				E. coli	E. coli	S. aureus	
74-DE	ALDI Markstraße 139, 44803 Bochum	Frisches Hähnchenbrustfilet Teilstück 1000 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG							
75-DE	ALDI Markstraße 139, 44803 Bochum	Frische Hähnchen Ministeaks 400 g. (Meine Metzgerei)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG				E. coli			
76-DE	ALDI Markstraße 139, 44803 Bochum	dt. Brathähnchen 1400 g. (Jacks Farm)	Wiesenhof-Geflügel, Anhaltinische Geflügelspezialitäten GmbH, 39291 Möckern; DE ST 00257 EG				E. coli	E. coli		
78-DE	LIDL Konrad-Adenauer-Platz 5-6, 44787 Bochum	Familienpackung Hähnchen Geschnetzeltes 800g. (Landjunker)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; DE NI 11101 EG					E. coli		

Laboratory findings from meat samples from the PHW Group				Campylobacter		Enterobacteriales			Staphylococcus aureus	
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
80-DE	LIDL Konrad-Adenauer-Platz 5-6, 44787 Bochum	Familienpackung Hähnchenschenkel mit Rückstück 2 kg. (Landjunker)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; NI 11101						S. aureus	MRSA
81-DE	LIDL Konrad-Adenauer-Platz 5-6, 44787 Bochum	Hähnchen Suppentteile 800 g. (Landjunker)	Wiesenhof Geflügel-Gruppe, Oldenburger Geflügelspezialitäten GmbH & Co. KG, 49393 Lohne ; NI 11101				E. coli			
82-DE	LIDL Konrad-Adenauer-Platz 5-6, 44787 Bochum	dt. Brathähnchen (Culinea)	ST 00251	C. jejuni	resistent		E. coli	E. coli		

Laboratory findings from meat samples from the LDC Group				Campylobacter		Enterobacteriales		Staphylococcus aureus		
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
102-PL	LIDL Spiska 49 71-042 Szczecin	Kurczak (Huhn) kukusydcyary etotopolski (Codzienna Dostawa); Rzeznik	PL-10160501-WE							
103-PL	LIDL Spiska 49 71-042 Szczecin	Kurczak (Huhn) kukusydcyary etotopolski (Codzienna Dostawa); Rzeznik	PL-10160501-WE	C. jejuni	resistant					
104-PL	ALDI Wolnosci 37 73-200 Choszczno	Filety z piersi Kurczaka (Hähnchenbrustfilets); Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		
105-PL	ALDI Wolnosci 37 73-200 Choszczno	Filety z piersi Kurczaka (Hähnchenbrustfilets); Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		
106-PL	ALDI Wolnosci 37 73-200 Choszczno	Filet z Udzca z Kurczaka (Hähnchenfilet) (500g); Miesne Specjaly	PL-14260501-WE	C. jejuni	resistant		E. coli	E. coli		
107-PL	ALDI Wolnosci 37 73-200 Choszczno	Uda z Kurczaka (Hähnchenschenkel); Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		
108-PL	ALDI Wolnosci 37 73-200 Choszczno	Kurczak (Huhn); Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		
109-PL	ALDI Wolnosci 37 73-200 Choszczno	Kurczak (Huhn); Zagrodowy z Podlasia	PL-06013903-WE							
110-PL	LIDL Niepoldleglosci 1 66-470 Kostrzyn	Kurczah kukury dziary zlotoplski; Rzeznik	PL-10160501-WE							
111-PL	LIDL Niepoldleglosci 1 66-470 Kostrzyn	Kurczah kukury dziary zlotoplski; Rzeznik	PL-10160501-WE	C. jejuni	resistant		E. coli			
112-PL	ALDI Niedzuledzienic 10 41-506 Chorzow	Filety z piersi Kurczaka (Hähnchenbrustfilets); Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		
113-PL	ALDI Niedzuledzienic 10 41-506 Chorzow	Filety z piersi Kurczaka (Hähnchenbrustfilets); Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		
114-PL	ALDI Niedzuledzienic 10 41-506 Chorzow	Filety z piersi Kurczaka (Hähnchenbrustfilets); Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		
115-PL	ALDI Niedzuledzienic 10 41-506 Chorzow	Filety z piersi Kurczaka (Hähnchenbrustfilets); Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		
116-PL	ALDI Niedzuledzienic 10 41-506 Chorzow	Filety z piersi Kurczaka (Hähnchenbrustfilets); Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		
117-PL	ALDI Niedzuledzienic 10 41-506 Chorzow	Filety z piersi Kurczaka (Hähnchenbrustfilets); Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		

Laboratory findings from meat samples from the LDC Group				Campylobacter		Enterobacteriales		Staphylococcus aureus		
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
118-PL	ALDI Niedzuledzienic 10 41-506 Chorzow	Poledwiczka Z Kurczaka; Miesne Specjaly	PL-14260501-WE							
119-PL	ALDI Niedzuledzienic 10 41-506 Chorzow	Poledwiczka Z Kurczaka; Miesne Specjaly	PL-14260501-WE							
120-PL	ALDI Niedzuledzienic 10 41- 506 Chorzow	Poledwiczka Z Kurczaka; Miesne Specjaly	PL-14260501-WE							
121-PL	ALDI Niedzuledzienic 10 41-506 Chorzow	Porcja Rosolowa Z Kurczaka; Miesne Specjaly	PL-14260501-WE				P. mirabilis	P. mirabilis		
122-PL	ALDI Niedzuledzienic 10 41- 506 Chorzow	Poledwiczka Z Kurczaka; Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		
123-PL	ALDI Niedzuledzienic 10 41- 506 Chorzow	Poledwiczka Z Kurczaka; Miesne Specjaly	PL-14260501-WE							
124-PL	ALDI Niedzuledzienic 10 41- 506 Chorzow	Cwiartka Tylna Z Kurczaka Kl.A; Miesne Specjaly	PL-14260501-WE	C. jejuni	resistant		E. coli	E. coli		
125-PL	ALDI Niedzuledzienic 10 41- 506 Chorzow	UDA z Kurczaka Kl. A (Hähnchen- schenkel); Miesne Specjaly	PL-14260501-WE				E. coli	E. coli		
202-FR	LIDL 33 Rue Charles Péguy, FR-67200 Strasbourg Hautepierre	Poulet PAC blanc, 1,3 kg L'étal du Volailier	FR-53.130.001			E. coli				
204-FR	LIDL 33 Rue Charles Péguy FR-67200 Strasbourg Hautepierre	Cuisses de poulet; Halal	FR-53.048.002					E. coli	S. aureus	
205-FR	LIDL 33 Rue Charles Péguy FR-67200 Strasbourg Hautepierre	Poulet PAC blanc, 1,3kg Halal	FR-53.048.002							
206-FR	ALDI Avenue Pierre Corneille FR-67200 Strasbourg Hautepierre	Poulet congelé, 1,446kg; Crousti Vol	FR-56.081.001							
207-FR	ALDI Avenue Pierre Corneille FR-67200 Strasbourg Hautepierre	Pilons de Poulet, 750g; Carril	FR-53.130.001					E. coli		
208-FR	ALDI Avenue Pierre Corneille FR-67200 Strasbourg Hautepierre	Cuisses de Poulet, 1kg; Carril	FR-53.130.001				P. mirabilis			
209-FR	ALDI Avenue Pierre Corneille FR-67200 Strasbourg Hautepierre	Poulet entier, Prêt à cuire; Carril	FR-56.081.001							



Laboratory findings from meat samples from the LDC Group				Campylobacter		Enterobacteriales			Staphylococcus aureus	
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
210-FR	ALDI Avenue Pierre Corneille FR-67200 Strasbourg Hautepierre	Poulet congelé (1,551kg); Crousti Vol	FR-56.081.001				E. coli	E. coli		
211-FR	ALDI Avenue Pierre Corneille FR- 67200 Strasbourg Hautepierre	Poulet entier, Prêt à cuire; Carril	FR-56.081.001							
212-FR	ALDI Avenue Pierre Corneille FR-67200 Strasbourg Hautepierre	Poulet congelé (1,284kg); Crousti Vol	FR-56.081.001				E. coli			
213-FR	ALDI Avenue Pierre Corneille FR-67200 Strasbourg Hautepierre	Poulet entier, Prêt à cuire; Carril	FR-56.081.001							
214-FR	ALDI Avenue Pierre Corneille FR-67200 Strasbourg Hautepierre	Poulet congelé (1,475kg); Crousti Vol	FR-56.081.001					E. coli		
215-FR	LIDL 33 Rue Charles Péguy FR-67200 Strasbourg Hautepierre	Cuisses de poulet; Halal	FR-53.048.002			S. fonticola		E. coli		
216-FR	LIDL 33 Rue Charles Péguy FR-67200 Strasbourg	Cuisses de poulet; Halal	FR-53.048.002							
217-FR	LIDL 33 Rue Charles Péguy FR-67200 Strasbourg Hautepierre	Cuisses de poulet; Halal	FR-53.048.002							
218-FR	ALDI Avenue Pierre Corneille, FR-67200 Strasbourg Hautepierre	Poulet entier, Prêt à cuire; Carril	FR-56.081.001				E. coli	E. coli		
219-FR	ALDI Avenue Pierre Corneille, FR-67200 Strasbourg Hautepierre	Aiquelettes de Poulet; Carril	FR- 53.130.001							
220-FR	ALDI Avenue Pierre Corneille, 67200 Strasbourg Hautepierre	Pillons de Poulet; Carril	FR- 53.130.001					E. coli		
221-FR	ALDI Avenue Pierre Corneille FR-67200 Strasbourg Hautepierre	Filets de Poulet; Carril	FR-56.081.001					E. coli		
222-FR	ALDI Avenue Pierre Corneille, FR-67200 Strasbourg Hautepierre	Cuisses de Poulet; Carril	FR-53.130.001	C. jejuni	resistant					
223-FR	ALDI Avenue Pierre Corneille FR-67200 Strasbourg Hautepierre	Pillons de Poulet; Carril	FR-53.130.001							

Laboratory findings from meat samples from the LDC Group				Campylobacter		Enterobacteriales			Staphylococcus aureus	
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacilin	Detection	MRSA
224-FR	LIDL 33 Rue Charles Péguy FR-67200 Strasbourg HautePierre	Filets de Poulet; Halal	FR- 53.130.001	C. coli						
225-FR	LIDL 33 Rue Charles Péguy FR-67200 Strasbourg HautePierre	Poulet blanc (PAC); Halal	FR- 53.130.001	C. jejuni						
226-FR	ALDI Rue de Guise, FR-57600 Forbach	Filets de Poulet (1kg); Carril	FR-85.084.001							
227-FR	ALDI Rue de Guise FR-57600 Forbach	Filets de Poulet (600g); Carril	FR-56.081.001							
228-FR	LIDL Rue de Schoeneck FR-57600 Forbach	Médailles de Filet de poulet (400g); L' étal du Volailier	FR-56.081.001							
230-FR	LIDL Rue de Schoeneck FR-57600 Forbach	Filets de Poulet; Halal	FR- 53.130.001	C. coli						

Laboratory findings from meat samples from Plukon Food Group				Campylobacter		Enterobacteriales			Staphylococcus aureus	
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
33-DE	Werkverkauf Plukon Visbeck GmbH Alhornner Str. 98 A 49429 Visbeck	Hä-Schenkel, TK	DE MV 12002 EG			E. coli	E. coli	E. coli		
34-DE	Werkverkauf Plukon Visbeck GmbH Alhornner Str. 98 A 49429 Visbeck	Hä-Brustfilet unpaniert 3 Kg	DE NI 1000 EG							
35-DE	Werkverkauf Plukon Visbeck GmbH Alhornner Str. 98 A 49429 Visbeck	Land-Hähnchen 1300 g; Stolle					C. freundii		S. aureus	
36-DE	Werkverkauf Plukon Visbeck GmbH Alhornner Str. 98 A 49429 Visbeck	Land-Hähnchen 1300 g; Stolle								
37-DE	Werkverkauf Plukon Visbeck GmbH Alhornner Str. 98 A 49429 Visbeck	Hähnchen Minutenschnitzel				R. aquatilis				
38-DE	Werkverkauf Plukon Visbeck GmbH Alhornner Str. 98 A 49429 Visbeck	Hähnchen Brustfilet Teilstück								
39-DE	Werkverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Schenkel 0.542 kg; Friki	DE EZG 255 EG					E. coli		
40-DE	Werkverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Innenbrustfilet 0.406 kg; Friki	DE EZG 255 EG							
41-DE	Werkverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Unterschenkel 0.600 kg; Friki	DE EZG 255 EG							
42-DE	Werkverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Unterschenkel 0.604 kg; Friki	DE EZG 255 EG				E. coli	E. coli		
43-DE	Werkverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Innenbrustfilet, 0.456 kg; Friki	DE EZG 255 EG							
45-DE	Werkverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Brustfilet Teilstück 0.594 kg; Friki	DE EZG 255 EG				E. coli	E. coli		
46-DE	Werkverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Schenkel 0.550 kg; Friki	DE EZG 255 EG							
47-DE	Werkverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Minutenschnitzel 0.418 kg; Friki	DE EZG 255 EG							
48-DE	Werkverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Flügel 0.586 kg; Friki	DE EZG 255 EG				E. coli	E. coli		
49-DE	Werkverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Schenkel 0.614 kg; Friki	DE EZG 255 EG							
50-DE	Werkverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Schenkel 0.570 kg; Friki	DE EZG 255 EG					E. coli		

Laboratory findings from meat samples from Plukon Food Group				Campylobacter		Enterobacteriales			Staphylococcus aureus	
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
51-DE	Werksverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Innenbrustfilet 0.404 kg.; Friki	DE EZG 255 EG							
52-DE	Werksverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Schenkel 0.488 kg.; Friki	DE EZG 255 EG				E. coli			
53-DE	Werksverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Brustfilet-Teilstück 0.610 kg.; Friki	DE EZG 255 EG							
54-DE	Werksverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Minutenschnitzel 0.398 kg.; Friki	DE EZG 255 EG				E. coli	E. coli		
55-DE	Werksverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Minutenschnitzel 0.360 kg.; Friki	DE EZG 255 EG							
57-DE	Werksverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Griller 1.642 kg.; Friki	DE EZG 255 EG						S. aureus	
58-DE	Werksverkauf Plukon Döbeln GmbH Hermann-Otto-Schmidt-Straße 7 04720 Döbeln	Hähnchen Griller 1.680 kg.; Friki	DE EZG 255 EG			S. fonticola				
NL-400	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipborrelhap TK	NL 5031 EG					E. coli		
NL-401	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipdrumsticks 3 kg, Hähnchenunterschenkel; Royale	NL 5031 EG							
NL-402	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippenbout, naturel	NL 5031 EG					E. coli		
NL-403	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippenbout, naturel	NL 5031 EG							
NL-404	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippenborrelhap, naturel	NL 5031 EG					E. coli		
NL-405	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kiphaas jes., naturel	NL 5031 EG							
NL-406	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipdi.juvlees, naturel;	NL 5031 EG						S. aureus	
NL-407	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipsnacks naturel	NL 5031 EG							
NL-408	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipsnacks naturel	NL 5031 EG							
NL-409	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipbrrelhap, naturel	NL 5031 EG							

Laboratory findings from meat samples from Plukon Food Group				Campylobacter		Enterobacteriales			Staphylococcus aureus	
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
NL-410	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippenpoot, naturel	NL 5031 EG							
NL-411	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipbraadsticks, naturel	NL 5031 EG							
NL-412	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipfilet, naturel	NL 5031 EG							
NL-413	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipfilet, naturel	NL 5031 EG				R. aquatilis			
NL-414	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippenpoot, naturel	NL 5031 EG					E. coli	S. aureus	
NL-415	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippendi.jen., naturel	NL 5031 EG							
NL-416	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Hele Kip, naturel	NL 5031 EG							
NL-417	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippenbout, naturel	NL 5031 EG							
NL-418	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipfielt, naturel	NL 5031 EG							
NL-419	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipkarbonde, naturel	NL 5031 EG							
NL-420	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipborrelhap	NL 5031 EG	#NV						
NL-421	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipborrelhap	NL 5031 EG				E. coli			
NL-422	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipborrelhap	NL 5031 EG	#NV						
NL-422	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipborrel, tiefgekühlt	NL 5031 EG	#NV						
NL-424	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippoot, naturel;	NL 5031 EG				E. coli	E. coli		
NL-425	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippoot, naturel	NL 5031 EG							

Laboratory findings from meat samples from Plukon Food Group				Campylobacter		Enterobacteriales			Staphylococcus aureus	
No.	Retail location	Product name (trade name/brand)	Slaughterhouse location & company identification according to VO (EG) 2017/625	Species	Ciprofloxacin	ESBL	Ciprofloxacin	Piperacillin	Detection	MRSA
NL-426	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippoot, naturel	NL 5031 EG			S. fonticola				
NL-427	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippoot, naturel	NL 5031 EG							
NL-428	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kippoot, naturel	NL 5031 EG							
NL-429	De Kipwinkel Langewijk 392d 7701 AS Dedemsvaart	Kipborrel, tiefgekühlt	NL 5031 EG							

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