

ANTIBIOTIC RESISTANCE AND USE IN CHICKEN

THINGS YOU NEED TO KNOW

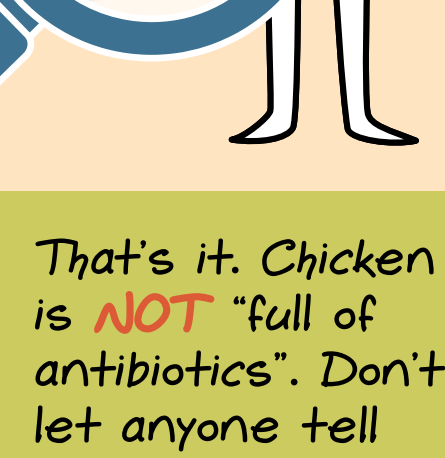


You may have heard talk about antibiotics and chicken – and you may have concerns. So do chicken farmers. We're all consumers and we all want to make the best choices for our families.



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Are we actually eating antibiotics in chicken?



There's a big difference between "residues" and "resistance".

No matter what you hear, remember: when you eat chicken, you're **NOT** eating the antibiotics that it may have been given.

There are strict regulations governing how much time passes between when an animal is last treated with antibiotics and when it is sent to the processing plant. It's called a "withdrawal period" and it ensures that residues aren't in the meat. And it's inspected. And there hasn't been an issue with residues in chicken meat in Canada in decades.

That's it. Chicken is **NOT** "full of antibiotics". Don't let anyone tell you otherwise.



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What is antibiotic resistance?

Resistance is when bacteria stop responding, or don't respond as well, to antibiotics. It's a phenomenon that pre-dates man made antibiotics*. However, any antibiotic use, in humans OR animals, can lead to resistance.



Antibiotic resistance

means that a greater number of illnesses are becoming harder to treat.

The responsibility of resistance issues is shared with both human and animal medicine. For their part, Chicken farmers are implementing a strategy – now – to ensure that antibiotics are used responsibly to protect animal health. And the entire chicken industry is working hard to reduce use, research alternatives and educate both farmers and consumers.



* C. Buller, H. Kugler, A. Paudyal, K. Korolik, E. D. Banks, M. D. Johnson, H. A. Borthen and G. D. Lough. "Antibiotic Resistance in Poultry in an Isolated Cove Microbiome." PLoS one, vol. 7, no. 1, pp. 1-8, 2012.

Canadian Food Inspection Agency. "About Antibiotic Resistance." 30 September 2016 [Online]. Available: <http://inspection.gc.ca/eng/produits-medicaments-produits-veterinaires/medicaments/antibiotiques/antibiotiques/about-antibiotic-resistance-antibiotiques/about-antibiotiques-eng.php>. (Accessed 31 March 2016)

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Can farmers use antibiotics?

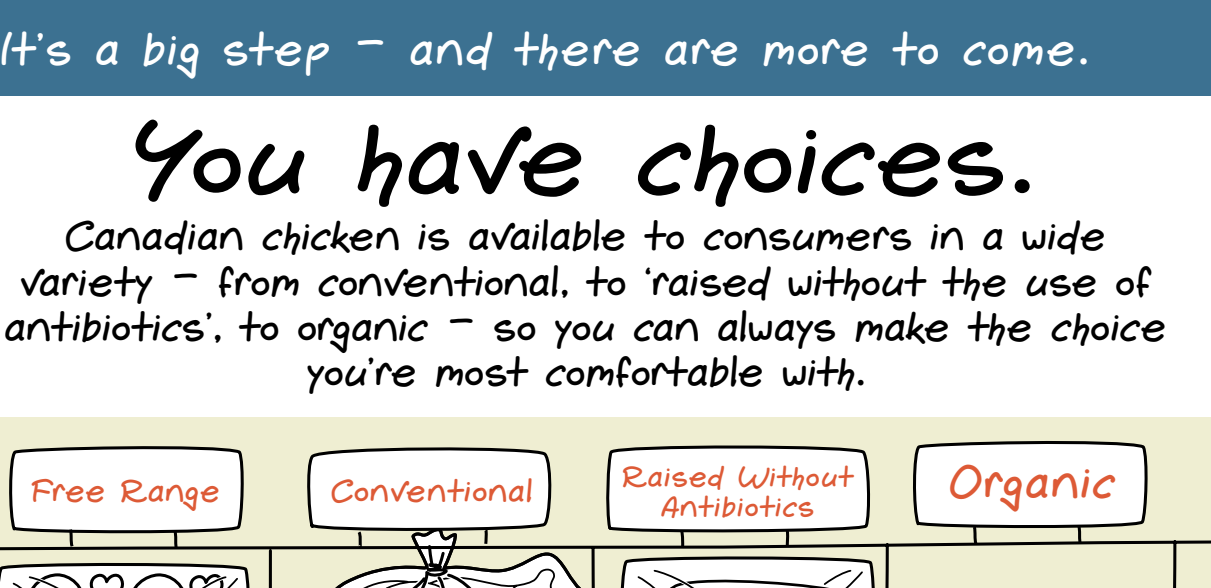
YES.

Farmers can use antibiotics in chicken farming to protect the health and welfare of the birds. Antibiotics are given to treat the birds when they are sick, and to prevent them from getting sick in the first place. However...



Antibiotics are not all created equal.

They are categorized according to their importance to human medicine:



* Health Canada. "Categorization of Antimicrobial Drugs Based on Importance in Human Medicine." April 2009. [Online]. Available: http://www.hc-sc.gc.ca/dp-mvs/medic/antimicrob/ant_jum_jum/med/training/eng.php. (Accessed 31 March 2016).

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The antibiotics used most often in humans are **not the same** ones used most often in chicken production.

In fact, nearly **60%** of all the antibiotics used in chicken production are not used in human medicine*. And farmers are working to reduce overall use. For example, **the chicken industry has banned the preventative use of Category One antibiotics.**

It's a big step – and there are more to come.

You have choices.

Canadian chicken is available to consumers in a wide variety – from conventional, to 'raised without the use of antibiotics', to organic – so you can always make the choice you're most comfortable with.



* A. Agnew, D. Leger, C. Gu, C. Carson, A. Decarli, R. Ivan and R. Reid-Smith. "Antimicrobial use monitoring in Canadian broiler flocks - Results from the DPMO's farm surveillance program (2011 update)." in Proceedings of the sixty-fifth western poultry disease conference, Vancouver, 2016.

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No matter what type of chicken you buy, your role is important.

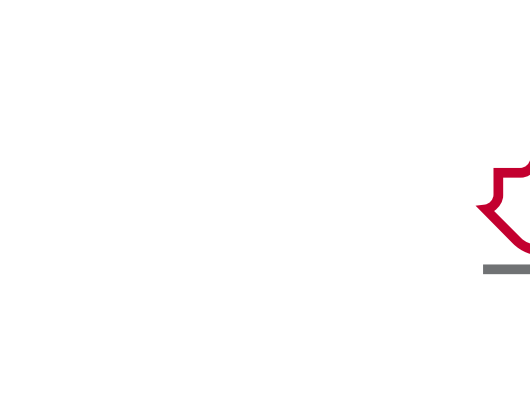
Good practices in your kitchen can reduce your risk of contamination by any bacteria – resistant or not. Just follow the rules you've always known.

Clean: Wash hands and surfaces often (use soapy water).

Separate: Don't cross-contaminate (keep raw chicken away from other foods and use separate cutting boards).



Cook: Cook to proper temperatures 180°F (82°C) for whole chicken and 165°F (74°C) for parts.



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You'd be surprised to learn just how stringent the rules and regulations for chickens raised in Canada really are.



Farmers are proud to raise the chicken Canadians trust. And they are proud to serve this chicken to their own families.

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