



#ScienceHearted

Achieving the new *Salmonella* performance standards.

CAUSING APPROXIMATELY
1.2 MILLION
ILLNESSES EACH YEAR,
SALMONELLA
IN FOOD
IS AMONG THE MOST
FREQUENT CAUSES
OF **FOODBORNE ILLNESS**.¹

The anticipated introduction of new Food Safety and Inspection Service (FSIS) *Salmonella* performance standards brings up serious questions for pork processors. How will you control the introduction and/or spread of *Salmonella* bacteria in your facilities? Will controlling the bacteria load affect marketing agreements with buyers?

The FSIS began its *Salmonella* verification testing program with the final rule, published in 1996, titled "Pathogen Reduction; Hazard Analysis and Critical Control Point Systems" (PR/HACCP Rule). Among other things, the PR/HACCP Rule established *Salmonella* pathogen reduction performance standards for facilities that slaughter selected classes of food animals or produce selected classes of raw ground products.

WHAT CAN YOU DO TO CONTROL *SALMONELLA*?



While *Salmonella* may be prevalent in many food sources, controlling the bacteria in meat processing is particularly challenging due to the multiple points of contact and potential for recontamination throughout the processing cycle.

A multi-hurdle intervention approach can reduce and eliminate the pathogen load of finished product.



To control *Salmonella* it is critical to use an effective antimicrobial developed to work in the challenging environment of meat processing. PorciBrom™ is a new food safety intervention product developed specifically for pork processing to help you get ahead of impending regulations. PorciBrom is a proven, safe and effective antimicrobial that reduces bacteria without harming workers, equipment or product quality.

Incorporating PorciBrom into your multi-hurdle intervention program now can help prepare you to meet the pork *Salmonella* performance standards when they are officially released.



PROVEN RESULTS.

Recent trials confirm the efficacy of PorciBrom™ as a postharvest intervention for reducing risk of foodborne pathogens.

In a commercial facility², application of PorciBrom at 300 ppm yielded the following results:

- 1.5 to 2.0 log reduction of *Salmonella* surrogates from a carcass wash cabinet application
- 1.0 to 1.5 log reduction of *Salmonella* surrogates from a spray chill application
- >1.0 log reduction of total plate count, resulting in an increased shelf life of 5 days
- 50 days with potable water extended to 55 days with PorciBrom use

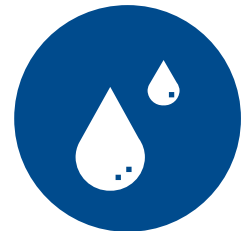
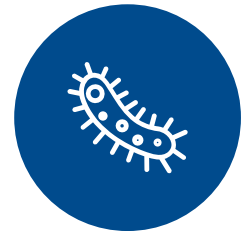
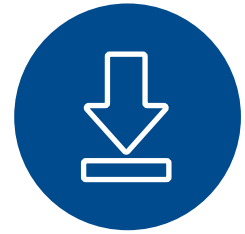
In a university research setting³, use of PorciBrom as a postharvest intervention yielded significant reductions of *Salmonella*.

When applied at 400 ppm:

- 2.0 log reduction of *Salmonella* from a carcass wash cabinet application

When applied at 600 ppm for 150 gallons per minute at 40 psi:

- 3.9 log reduction of *Salmonella* from a carcass wash cabinet application



To learn more about new *Salmonella* performance standards contact your ARM & HAMMER™ representative or visit AHfoodchain.com.

¹ Salmonella Fact Sheet, Centers for Disease Control and Prevention. <https://www.cdc.gov/Salmonella/pdf/CDC-Salmonella-Factsheet.pdf>

² Onsite trial in commercial setting. Data on file. 2019.

³ University research trial. Data on file. 2019.