GOOD BIRD HEALTH AND WELFARE IS THE FOUNDATION OF RESPONSIBLE USE OF ANTIBIOTICS

With poultry being half the meat eaten in the country, the British poultry meat industry’s Antibiotic Stewardship is playing a crucial role in delivering good bird health and welfare; ensuring responsible use of antibiotics, safeguarding the efficacy of antibiotics, and helping produce food consumers trust.
Antibiotics are used ‘only when necessary’ to protect the health and welfare of the birds.

Since 2012, the British Poultry Council’s Antibiotic Stewardship has led the way in understanding the sector’s use of antibiotics and delivered an 80.2% reduction in the overall use of antibiotics as well as a 82.6% reduction in the use of Critically Important Antibiotics (CIAs) for human health.

In 2018, our year-on-year use increased by 12.4% as compared to 2017 as a result of seasonal illness during the winter and spring. We achieved a 19% reduction in year-on-year usage of CIAs.

Having reached a low level of usage, it is inevitable that our annual figure will fluctuate up and down in response to the challenges we face during that period. What is key is that we continue to be open and honest about the reasons behind these fluctuations and what we are doing to mitigate them in the future.

ANTIBIOTICS USED
BY THE UK POULTRY MEAT SECTOR

IN THE LAST 6 YEARS 2012-18

**80.2%**
**REDUCTION IN THE TOTAL USE OF ANTIBIOTICS**

**82.6%**
**REDUCTION IN THE TOTAL USE OF CRITICALLY IMPORTANT ANTIBIOTICS**

IN 2018
WE USED

16.2 TONNES OF ANTIBIOTICS RESULTING IN A 12.4% INCREASE IN YEAR-ON-YEAR USAGE

WE USED 7.1% OF THE TOTAL ANTIBIOTICS LICENSED FOR FOOD PRODUCING ANIMALS IN 2017 AS COMPARED TO 21% IN 2012.
British poultry farmers and veterinarians need antibiotics in their toolbox to protect the health and welfare of birds.

Delivering excellence in bird health and welfare is the foundation of responsible use of antibiotics, and is about so much more than reduction targets. Zero use is neither ethical nor sustainable as it goes against a farmer’s duty to address any health and welfare issues.

Our sector stands committed to upholding the UK’s position at the forefront of international efforts to keep antibiotics effective for future generations and tackling antimicrobial resistance. We have stopped all preventative treatments, and the highest priority antibiotics that are critically important for humans are used only as a ‘last resort’ for chickens and turkeys.

We are under the Government approved RUMA species specific sector targets, so our approach is working. Through more coordinated action between poultry farmers, veterinarians, producers as well as policy makers at local, regional, national and global levels, we will continue preserving the efficacy of our antibiotics and contribute to turning the tide against antimicrobial resistance.
The poultry meat sector became the first UK livestock sector to pioneer a data collection mechanism and share antibiotic usage data with the government’s Veterinary Medicines Directorate (VMD).

Data collected by the BPC is published every year as part of the UK-Veterinary Antimicrobial Resistance and Sales Surveillance (UK-VARSS) report.

The BPC will carry on collecting and monitoring usage of all antibiotic classes in the UK poultry meat industry to promote and apply best practice throughout the supply chain.

Since 2011 we have led the way in improving the sector’s understanding of its use of antibiotics and facilitated sharing of best practice on responsible use of antibiotics with other livestock sectors in the UK and across the world.

By using antibiotics responsibly and sharing learnings and success stories, BPC members (who represent 90% of UK poultry meat production) openly communicate their actions and share best practice in a pre-competitive way.

The Stewardship has setup a working group to horizon scan technological innovations including diagnostic and sensitivity testing tools used in human medicine to ensure early diagnosis in livestock. We are working with animal and human health experts to develop a methodology for rapid on-farm diagnostics to increase speed of antibiotic sensitivity testing.

We are stepping-up our efforts towards responsible use of antibiotics and are working with Government to contribute to the ‘One Health’ approach set out by the UN on Antimicrobial Resistance. The Stewardship is repeating an independent study to determine the prevalence of Extended Spectrum β-lactamase (ESBL) and AmpC producing E. coli in UK chicken flocks. The findings of this study will be reported later this year.
FAQS

FREQUENTLY ASKED QUESTIONS

With the aim to debunk some of the misconceptions around antibiotic usage in the poultry meat sector, here are some FAQs:

Why do poultry meat farmers use ionophores?

Ionophores are NOT antibiotics, they are animal-only antimicrobials that are classed as feed additives by the Government’s Veterinary Medicines Directorate. Ionophores are antiparasitics that are used to control coccidiosis, maintain intestinal integrity, avoid pain and suffering and help deliver good bird health and welfare.

If coccidiosis is not controlled, the parasite can cause enteritis in birds leading to intestinal inflammation, reduced absorptive capacity, increased podo-dermatitis, increased mortality and could require the use of medically important antibiotics.

This disease is extremely common in poultry worldwide regardless of the production system, including indoor-reared, free-range, and organic. The World Health Organisation, the World Animal Health Organisation (OIE), and the European Surveillance Programme of Veterinary Antibiotics have confirmed that ionophores have no known impact on human health.

The European Food Safety Agency has also scrutinised the use of ionophores and published opinions have deemed them safe to be used as a feed additive with no risk to humans.

Are antibiotic residues found in the poultry meat we eat?

No. When we eat poultry meat, we’re not eating the antibiotics that the bird may have been given.

There are strict regulations governing withdrawal period (how much time passes between when an animal is last treated with antibiotics and when it leaves the farm) that ensures that there are no residues in the meat.
TOTAL USE OF ANTIBIOTICS 2012-18

**Antibiotics Used in Chickens**
- 2014: 48.8
- 2015: 27.6
- 2016: 17.1
- 2017: 9.9
- 2018: 12.4

**Antibiotics Used in Ducks**
- 2014: 15.1
- 2015: 8.2
- 2016: 5.4
- 2017: 3.3
- 2018: 1.8

**Antibiotics Used in Turkeys**
- 2014: 219.5
- 2015: 199.8
- 2016: 86.4
- 2017: 45.1
- 2018: 46.7
The British Poultry Council is the trade association for those involved in the production of poultry meat - chicken, turkey, duck, and goose - in the UK. Our member businesses account for nearly 90% of the production in this country and cover the whole food chain: breeding, hatching, growing, slaughter, processing, and packing.

The British poultry meat sector is feeding the nation with safe, wholesome, and nutritious food. From two and a half thousand farms across the UK, our skilled and dedicated farmers grow nearly a billion birds every year to standards that are among the best in the world.

CONTACT US

www.britishpoultry.org.uk
@britishpoultry
mburnett@britishpoultry.org.uk
skaul@britishpoultry.org.uk