Veterinarians Oppose the EATS ACT

OUR HONOR

Confining mother pigs to gestation crates threatens public health: **Salmonella**

Sows tested positive for Salmonella.
-Nat'l Antimicrobial Resistance Monitoring Sys., 2019 Integrated Report Summary

Infected piglets often do not show symptoms or detectable changes in their growth or other parameters despite remaining active Salmonella carriers. Infected piglets are unlikely to be detected on inspection and remain infected with salmonella until slaughter.

KATHRIN SCHERER ET AL., TIME COURSE OF INFECTION WITH SALMONELLA TYPHIMURIUM AND ITS INFLUENCE ON FECAL SHEDDING, DISTRIBUTION IN INNER ORGANS, AND ANTIBODY RESPONSE IN FATTENING PIGS, 71 J. FOOD PROTECTION 699, 702 (2008)

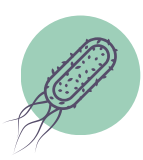
Stress in intensively confined sows increases the growth and virulence of the pathogens pigs commonly carry and stimulates the growth of pathogens such as Campylobacter, Salmonella, Yersinia, Listeria, and Staphylococcus aureus.

In 2020, 10% of Salmonella in U.S. were multi-drug resistant.

Campylobacter is a leading cause of human bacterial gastroenteritis, infection can also lead to blood and brain infections, joint inflammation, paralysis, and even death.

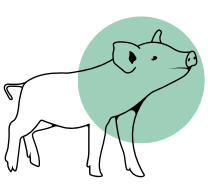
Human beings die every year from antimicrobial resistant infections.

Crated sows have significantly higher levels of the stress hormones adrenaline and noradrenaline than group-housed sows, making them more susceptible to infection.



Noradrenaline has also been found to increase fecal excretion and the virulence of Salmonella in pigs.

Pregnant sows randomly assigned to gestation crates for the duration of their pregnancies had consistently higher levels of stress hormones in their blood than group-housed sows, and so did their piglets.



The piglets of group-housed sows "had better resistance and resilience, which showed that these piglets were healthier" and exposed to fewer pathogens than those of crated sows.

"In 2020, the annual number of foodborne illnesses in the U.S. attributable to pork consumption had increased to **787,000**, with the largest share attributable to pork—even more than beef or chicken."

- Robert L. Scharff, Food Attribution and Economic Cost Estimates for Meat- and Poultry-Related Illnesses, 83 J. FOOD PROTECTION 959, 964 (2020)

Salmonella from pork consumption costs $1.9 billion annually.

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