

Human Salmonellosis* and One Health

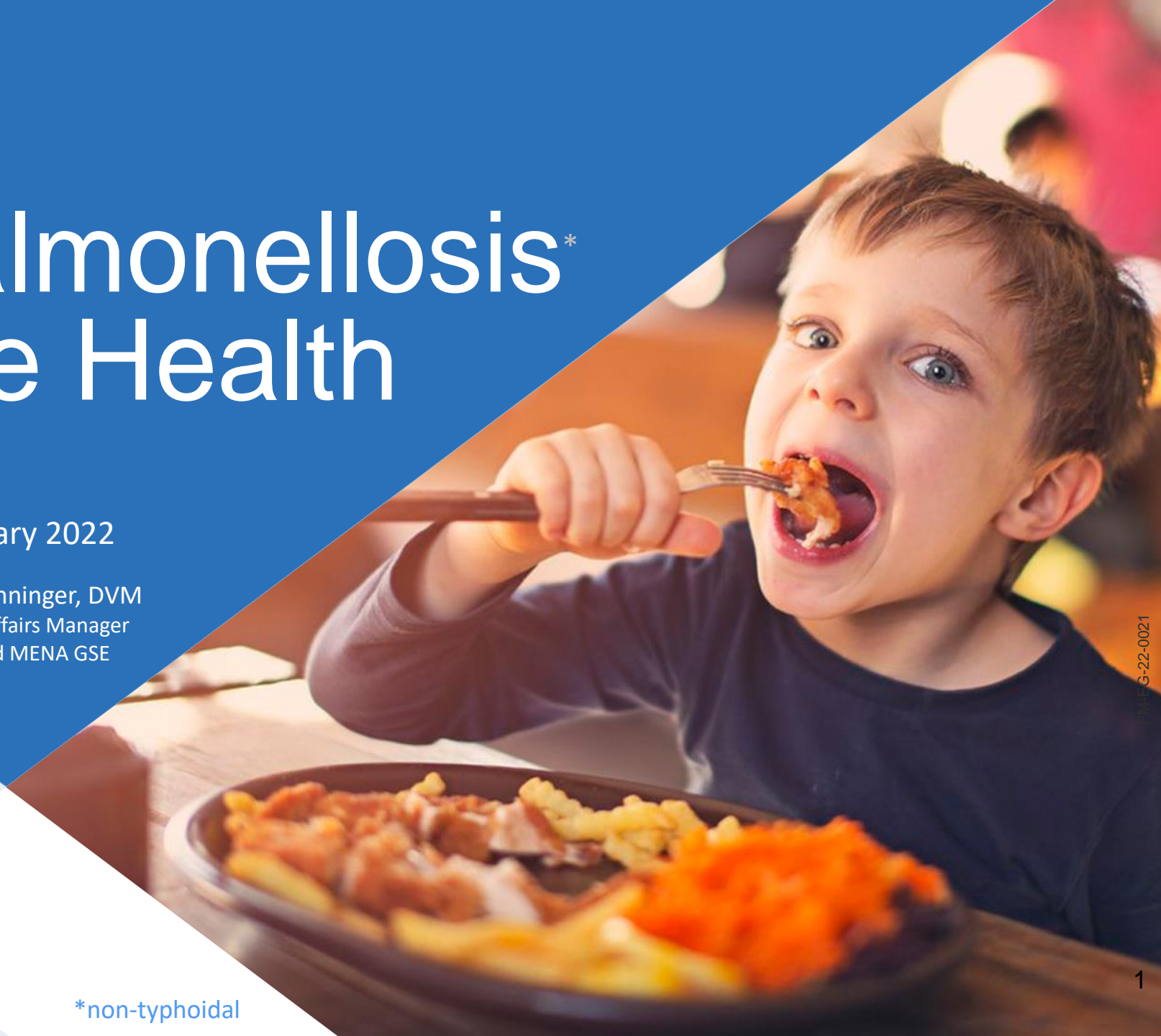
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*non-typhoidal



Key Messages

- ▶ **Salmonellosis** is the **deadliest foodborne disease** globally and is underestimated
- ▶ **Eggs** and egg products are a potential **source for human infection**
- ▶ If you are an egg producer, there is a **risk for your brand** and your operations

Investing into an integrated *Salmonella* prevention program focused on controlling SE and ST will support a more sustainable business



PM-EG-22-0021

Objectives

- ▶ Describe the **impact of *Salmonella*** to humans, producers and the food chain
- ▶ Demonstrate how **comprehensive control programs**, including vaccination, can support sustainability of your business

Outline

1. Why is salmonellosis a **global threat** for public health?
2. Which is the best approach to control *Salmonella* and therefore support a **sustainable business**?

1. Why is salmonellosis a global threat for public health?

Foodborne Diseases

- ▶ **Foodborne diseases** (FBD) have been an issue for all societies **since the beginning of humanity**
- ▶ **Lot of people** are at **risk of falling ill** or even **die every year** as a result of **consuming unsafe food**
- ▶ **FBD affect economic development**, particularly challenging the tourism, agricultural industries and international food trade



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Foodborne Diseases (FBD)

- ▶ FBD agents are estimated to cause **600 M illnesses** globally **annually with 420,000 deaths**
- ▶ ***Salmonella* causes 59,000 deaths globally**



The Burden of Foodborne Diseases is Substantial

- ▶ **FBD affect particularly vulnerable people with weak immune systems**



Children
(40% of the foodborne disease burden is on children under 5 years of age)



Pregnant women



Elderly



Immunocompromised

Salmonellosis is the Deadliest Foodborne Disease

- ▶ ***Salmonella* represents 26% of diarrhoeal deaths**
- ▶ Salmonellosis has the highest DALY (1 DALY = 1 healthy life year lost) among all FBD
- ▶ New WHO Food Safety Strategy commits to reducing diarrhoeal diseases by 40% by 2030

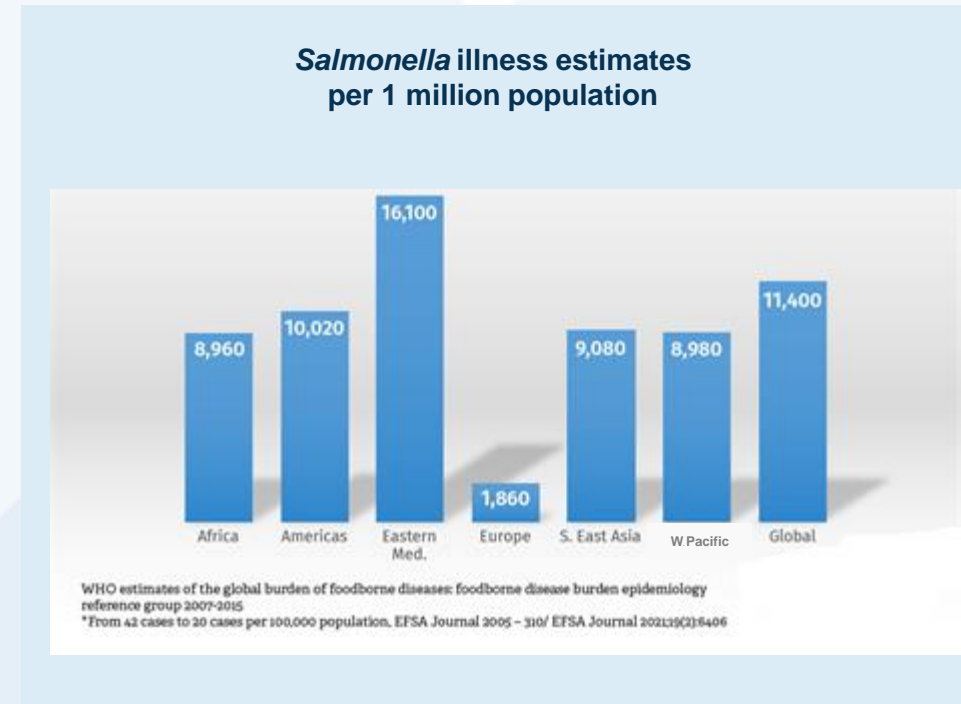
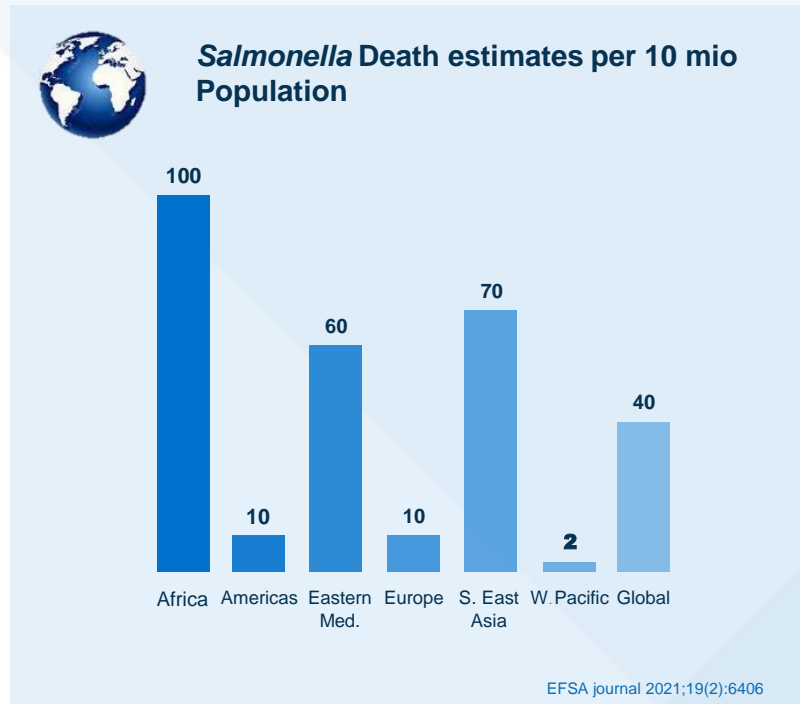


HAZARD	FOODBORNE ILLNESSES	FOODBORNE DEATHS	FOODBORNE YLDS	FOODBORNE YLLS	FOODBORNE DALYS
TOTAL	600 652 361 (417 646 804–962 834 044)	418 608 (305 128–598 419)	5 580 028 (4 780 374–8 195 314)	27 201 701 (19 655 451–38 922 210)	32 841 428 (24 809 085–46 274 735)
Diarrhoeal disease agents	548 595 679 (369 976 912–888 528 014)	230 111 (160 039–322 359)	839 463 (644 924–1 123 907)	16 821 418 (11 700 916–23 579 652)	17 659 226 (12 458 675–24 516 338)
Viruses	124 803 946 (70 311 254–251 352 877)	34 929 (15 916–79 620)	91 357 (51 047–174 130)	2 403 107 (1 102 397–5 387 672)	2 496 078 (1 175 658–5 511 092)
Norovirus	124 803 946 (70 311 254–251 352 877)	34 929 (15 916–79 620)	91 357 (51 047–174 130)	2 403 107 (1 102 397–5 387 672)	2 496 078 (1 175 658–5 511 092)
Bacteria	349 405 380 (223 127 469–590 002 559)	187 285 (131 742–254 037)	685 212 (521 848–921 335)	13 795 606 (9 688 221–18 893 580)	14 490 808 (10 303 551–19 681 271)
<i>Campylobacter</i> spp.	95 613 970 (51 731 379–177 239 714)	21 374 (14 604–32 584)	442 075 (322 192–587 072)	1 689 291 (1 141 055–2 652 483)	2 141 926 (1 535 985–3 137 980)
Enteropathogenic <i>E. coli</i> – EPEC	23 797 284 (10 750 919–62 931 604)	37 077 (19 957–61 262)	22 977 (9 662–66 211)	2 908 551 (1 574 520–4 833 325)	2 938 407 (1 587 757–4 865 590)
Enterotoxigenic <i>E. coli</i> – ETEC	86 502 735 (49 136 952–151 776 173)	26 170 (14 887–43 523)	70 567 (40 134–119 017)	2 011 635 (1 132 331–3 407 273)	2 084 229 (1 190 704–3 494 201)
Shiga toxin-producing <i>E. coli</i> – STEC	1 176 854 (754 108–2 523 007)	128 (55–374)	3 486 (1 741–6 996)	9 454 (4 140–27 208)	12 953 (5 951–33 664)
Non-typhoidal <i>S. enterica</i>	78 707 591 (31 843 647–211 154 682)	59 153 (36 341–89 045)	78 306 (35 961–185 179)	3 976 386 (2 410 953–6 180 921)	4 067 929 (2 486 092–6 271 290)
<i>Shigella</i> spp.	51 014 050 (20 405 214–118 927 631)	15 156 (6 839–30 072)	51 613 (21 184–114 267)	1 181 231 (519 372–2 445 834)	1 237 103 (554 204–2 520 126)
<i>Vibrio cholerae</i>	763 451 (310 910–1 567 682)	24 649 (10 304–50 042)	2 721 (1 019–6 020)	1 719 381 (718 642–3 487 195)	1 722 312 (720 029–3 491 997)
Protozoa	67 182 645 (35 794 977–120 556 797)	5 558 (2 593–11 958)	57 536 (30 526–102 608)	432 316 (195 372–960 910)	492 354 (239 400–1 034 790)
<i>Cryptosporidium</i> spp.	8 584 805 (3 897 252–18 531 196)	3 759 (1 520–9 115)	8 155 (3 598–17 355)	287 690 (114 012–711 990)	296 156 (119 456–724 660)
<i>Entamoeba histolytica</i>	28 023 571 (10 261 254–68 567 590)	1 470 (453–5 554)	20 851 (7 431–53 080)	115 740 (32 070–476 144)	138 863 (47 339–503 775)
<i>Giardia</i> spp.	28 236 123 (12 945 655–56 996 454)	0 (0–0)	26 270 (11 462–53 577)	0 (0–0)	26 270 (11 462–53 577)

Median global number of foodborne illnesses, deaths, Years Lived with Disability (YLDs), Years of Life Lost (YLLs) and Disability Adjusted Life Years (DALYs), with 95% uncertainty intervals, 2010.

Global Presence of Salmonellosis

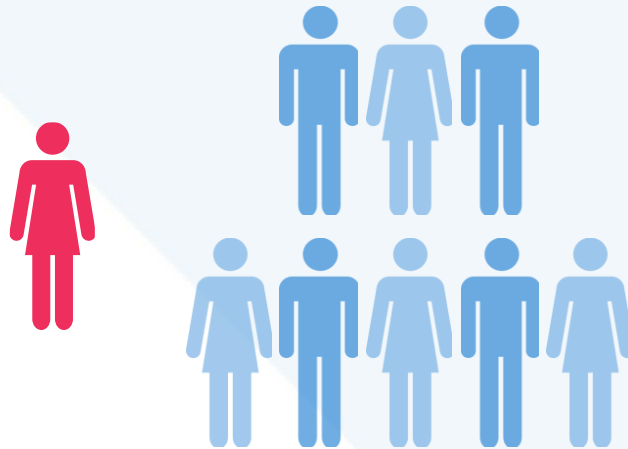
- ▶ The WHO* estimates that **11,400 people per 1 million** got sick from *Salmonella* in one year
- ▶ **Europe has the lowest rates** with 1,860 cases per 1 million
 - ▶ 6 times lower than global average thanks to EU wide *Salmonella* control regulations



Prevalence of *Salmonella*

Confirmed cases are just the tip of the iceberg

In 2016, 94,530 confirmed salmonellosis cases were reported by 28 MS, resulting in an EU notification rate of 20.4 cases per 100,000

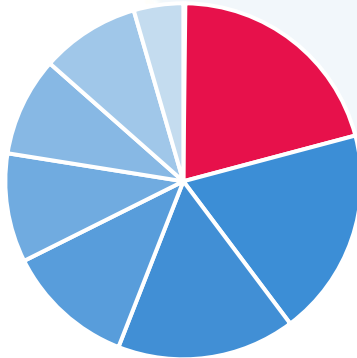


However, the estimated number of true human salmonellosis cases in the EU in the same year was **4.08 million**

Salmonella caused foodborne outbreaks in 23 EU member states

Salmonellosis:

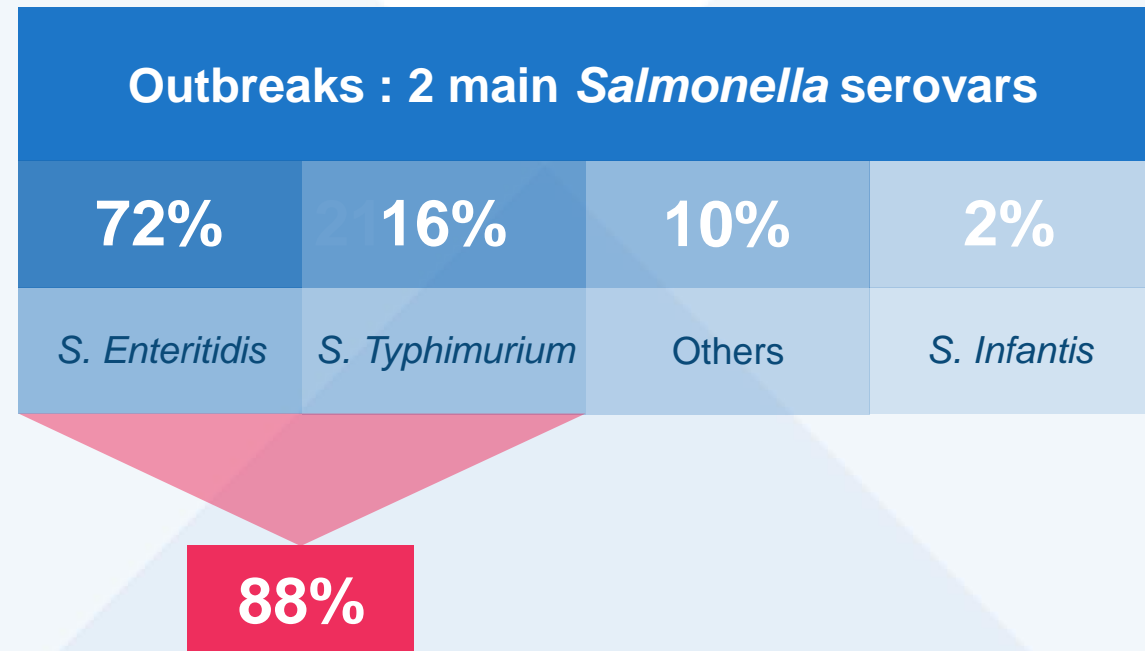
- Represents 50% of all foodborne outbreaks related to **hospitalizations**
- Represents **1/5 of all foodborne outbreaks**



Number of countries reporting food-borne outbreaks			
23	21	18	13
<i>Salmonella</i>	Norovirus	<i>Campylobacter</i>	<i>Clorstridium perfringens</i>
11	10	10	5
STEC	<i>Bacillus cereus</i>	<i>Listeria</i>	<i>Shigella</i>

There are more than 2,500 *Salmonella* Serovars

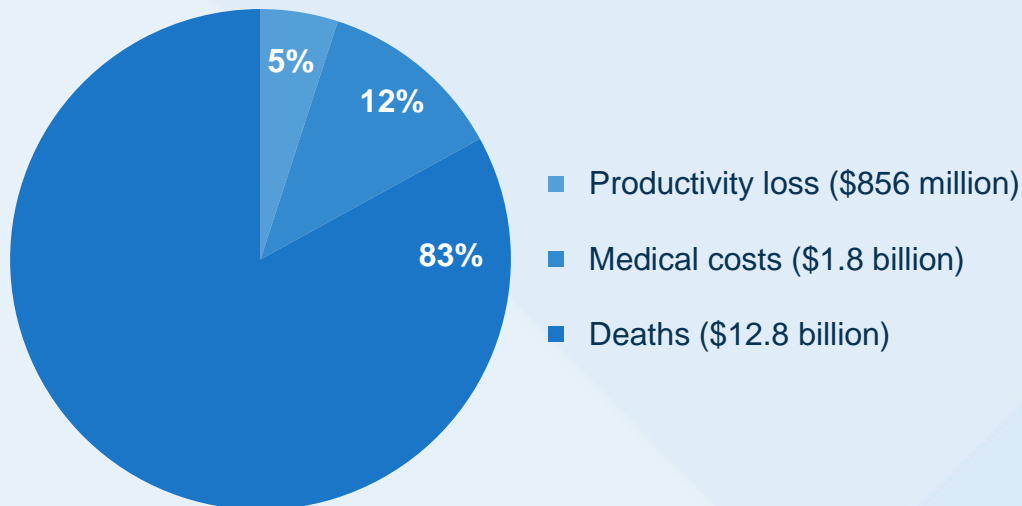
- ▶ 88% of the human *Salmonella* outbreaks are caused by two serovars



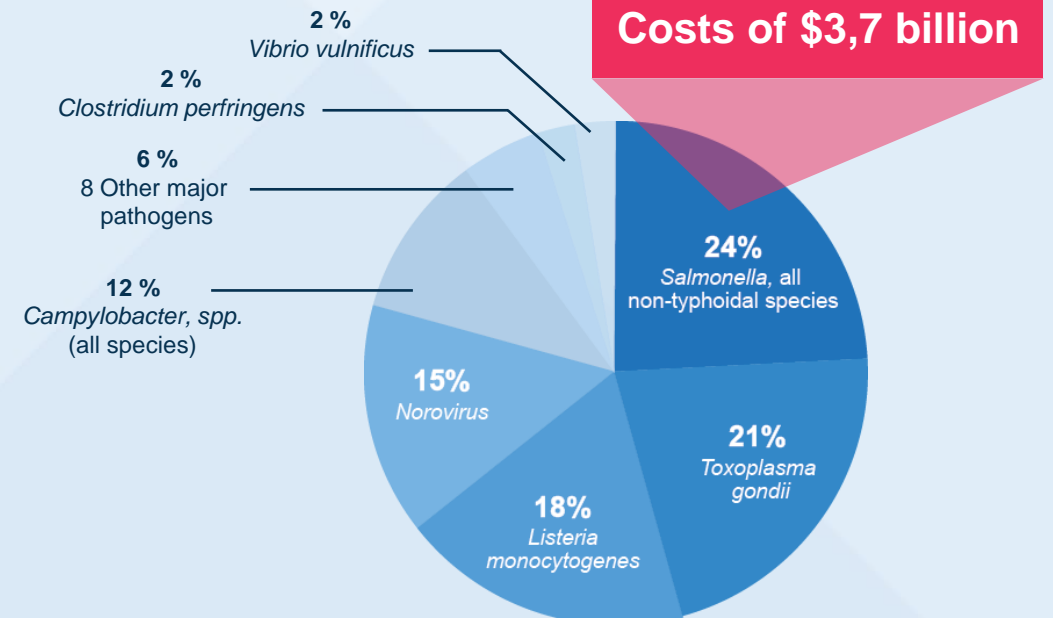
Salmonellosis Represents 24% of the Total Foodborne Economic Burden in the USA

- ▶ 15 leading pathogens

Costs of \$15,5 billion



Costs of \$3,7 billion



Cost of *Salmonella* Illness in the EU



Table 1: Estimation of the true incidence, burden and costs of human salmonellosis in the EU 27

<i>A. True incidence based on reported rates</i>			Source/calculation
a	Reported rate of salmonellosis, 2008	26.4 per 100,000	CSR 2010
b	Total population EU-27, 01/01/2008	498,000,000	EUROSTAT ¹⁹
c	Total reported cases EU-27, 2008	130,000	a x b
d	Underreporting factor	5-100	Expert estimated
e	Total cases EU-27, 2008	660,000-13,000,000	c x d
<i>B. True incidence based on serosurveillance</i>			Source/calculation
f	Incidence rate of sero-infection	0.24 per year	Simonsen et al., 2009
g	Incidence of sero-infection EU-27	120,000,000	f x b
h	Ratio of symptomatic to asymptomatic cases	1:100 - 1:500	Estimated
i	Total cases EU-27	1,200,000 - 6,000,000	g x h
<i>C. Disease burden</i>			Source/calculation
j	Burden of salmonellosis NL, 2006	1,600 DALYs	Haagsma et al., 2009
k	Total cases NL, 2006	43,000,000	Ibid.
l	Burden per case	0.04	j / k
m	Burden of salmonellosis, EU-27	24,000-490,000 DALYs	e x l
<i>D. Cost of illness</i>			Source/calculation
n	Cost-of-illness salmonellosis NL, 2006	11,000,000 €	Haagsma et al., 2009
o	Costs per case	250 €	n / k
p	Cost-of-illness EU-27	170,000,000-3,300,000,000 €	e x o

**Costs of illness
170 to 3300 M€**

Estimation

Salmonella Control is important to prevent spread across borders

- ▶ By food or traveling people
- ▶ Every food producer needs to adopt best global practices regarding Food Safety

Foodborne diseases are a **major global public health concern** but they are **preventable**

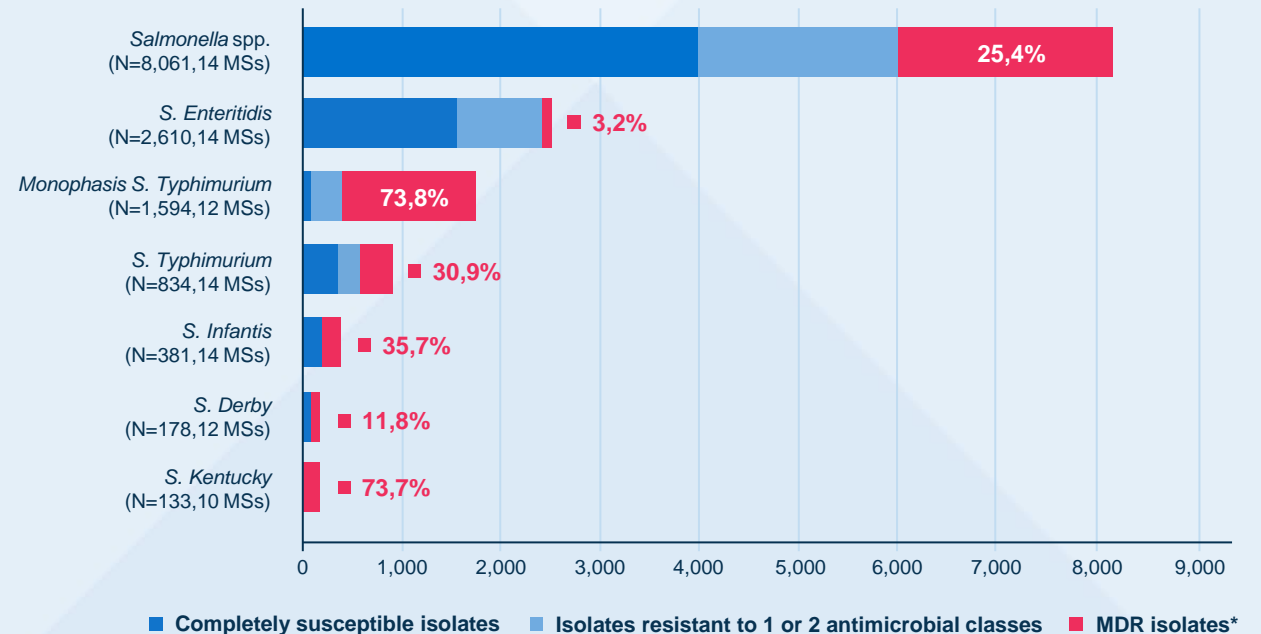


Prevention campaign from the WHO

Antimicrobial Resistance is a Global Concern and a threat to Food Safety

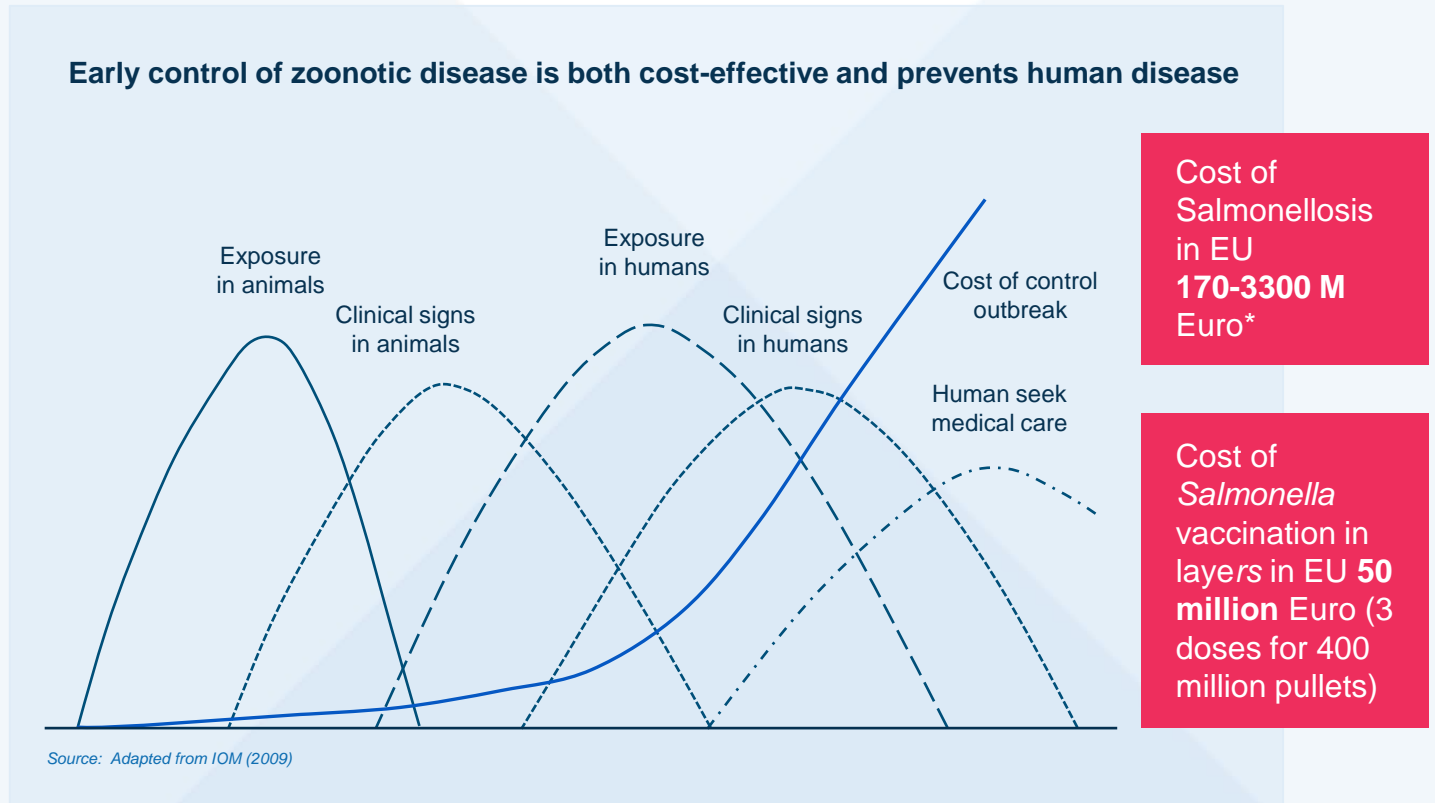
- ▶ Antimicrobial resistance is the inability or reduced ability of an antimicrobial agent to inhibit the growth of a certain bacterium
- ▶ Multidrug-resistant non typhoidal ***Salmonella*** infections may have more serious human health implications
- ▶ Poultry *Salmonella* vaccines may help reducing antimicrobial resistance in humans.

Complete susceptibility and multi-drug resistance in *Salmonella* spp. Isolates from humans in European Union, 2019



Prevention is less expensive than treatment

- ▶ The World Bank: **costs for zoonotic diseases control is much higher than the prevention cost.**
- ▶ **Layers** have a production cycle up to 2 years and are particularly susceptible to infection with non-typhoidal *Salmonella* infections.
- ▶ **Vaccination of all layers with 3 doses in Europe will cost 3 to 66 times less compared to treatment costs**
- ▶ However, other sources, such as the pork sector and food of non-animal origin, contribute significantly to the burden of human cases as well



Human Salmonellosis and Food Link

- ▶ Eggs and poultry meat have a major role as vehicles of human cases according to the WHO

HAZARD IDENTIFICATION

During the past two decades, *Salmonella* Enteritidis has emerged as a leading cause of human infections in many countries, with hen eggs being a principal source of the pathogen. This has been attributed to this serovar's unusual ability to colonize ovarian tissue of hens and be present within the contents of intact shell eggs. Broiler chicken is the main type of chicken consumed as poultry in many countries. Large percentages are colonized by salmonellae during grow-out and the skin and meat of carcasses are frequently contaminated by the pathogen during slaughter and processing. Considering the major role eggs and poultry have as vehicles of human cases of salmonellosis, an assessment of different factors affecting the prevalence, growth and transmission of *Salmonella* in eggs and on broiler chicken carcasses and the related risk of human illness would be useful to risk managers in identifying the intervention strategies that would have the greatest impact on reducing human infections.

Microbiological Risk Assessment Series 1

Risk assessments of *Salmonella* in eggs and broiler chickens

Interpretative summary

(Advance copy - Cover not as original).

World Health Organization
Food and Agriculture Organization of the United Nations
2002

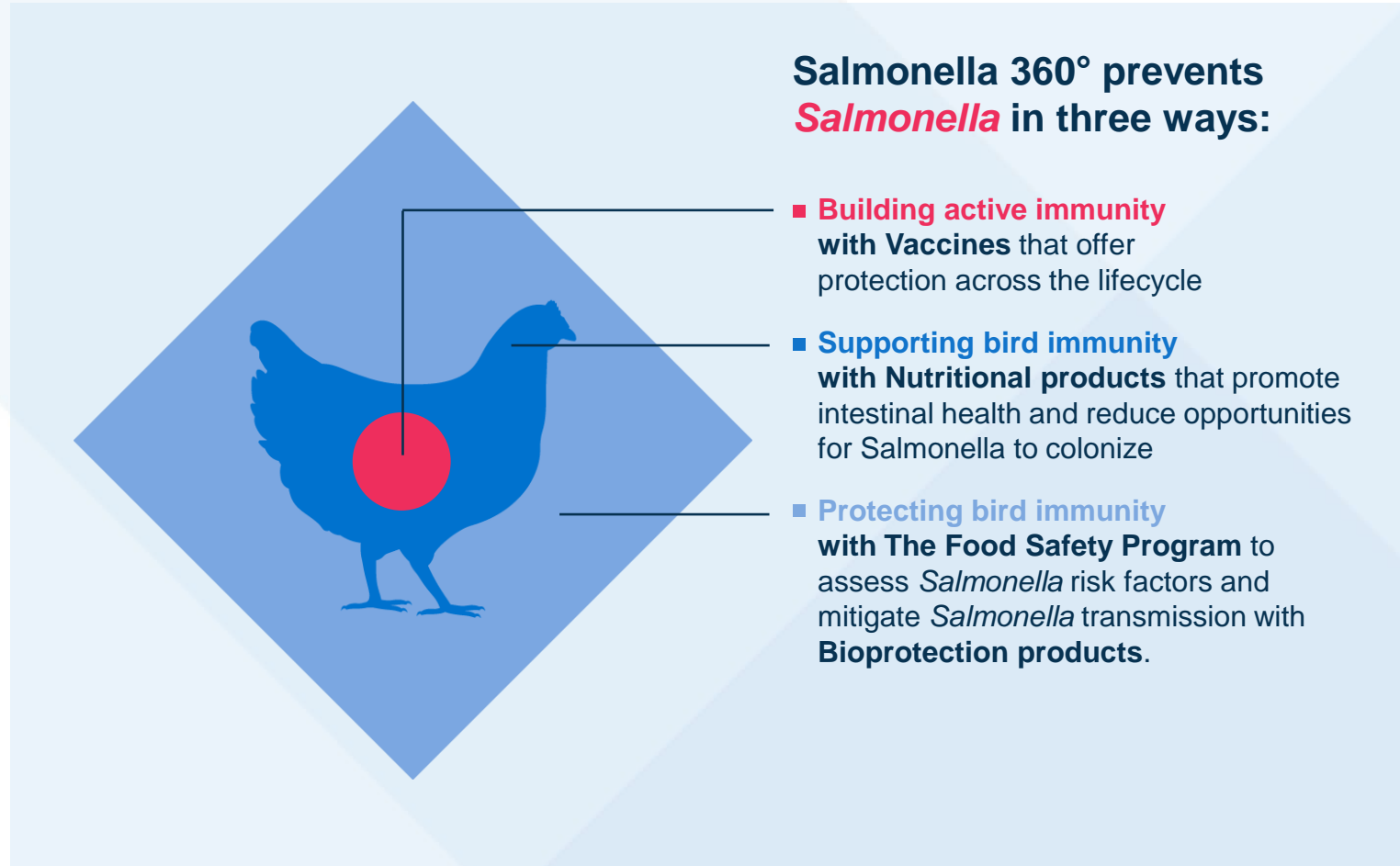
Vaccination of Poultry Helps to Reduce the Public Health Risk due to *Salmonella*

- Safe business
- Safe travels
- Safe food



2. Which is the best approach to control *Salmonella* and therefore support a **sustainable business**?

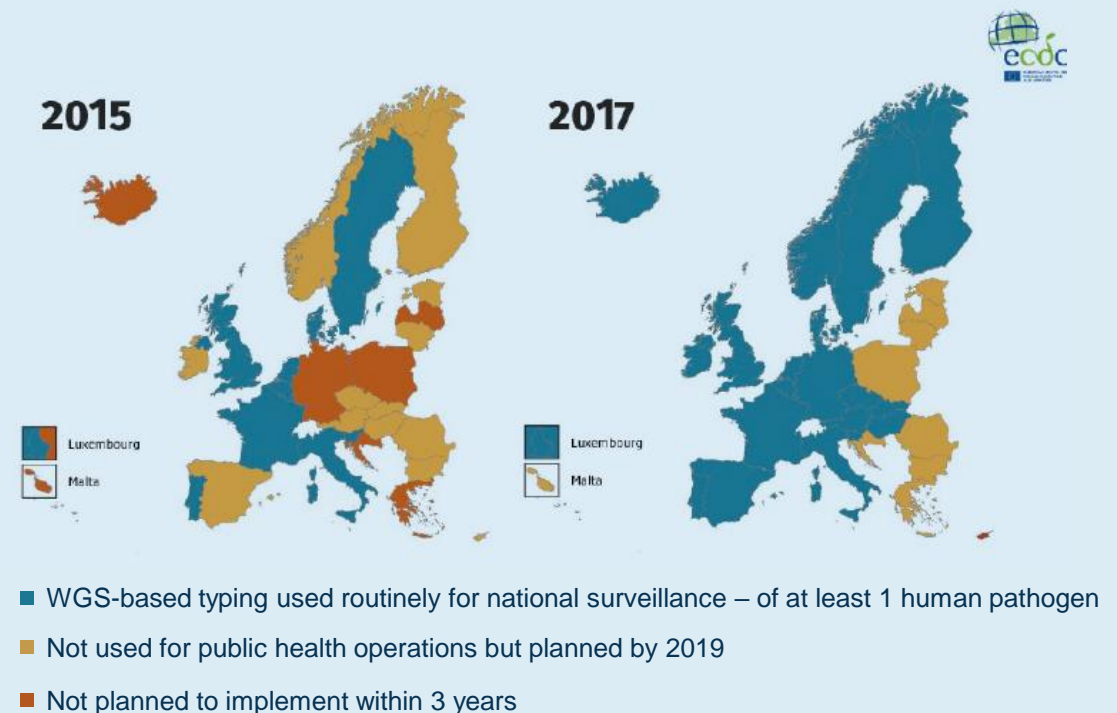
360° Approach



New Diagnostic Tools Allow Fast Traceability of the Origin of Illness

- ▶ **Fast traceability** of human illness to food sources would pose **consequences for stakeholders**: Farmers, retailers, government bodies

WGS-based typing* use in national public health reference laboratories





Revez J et al. *Frontiers in Public health*. 2017

The New WHO “Immunization Agenda 2030” Campaign

- ▶ Salmonellosis is the deadliest FBD
- ▶ We can reduce the risk to people by vaccinating chickens



- ▶ Everyone should benefit from this prevention in the world

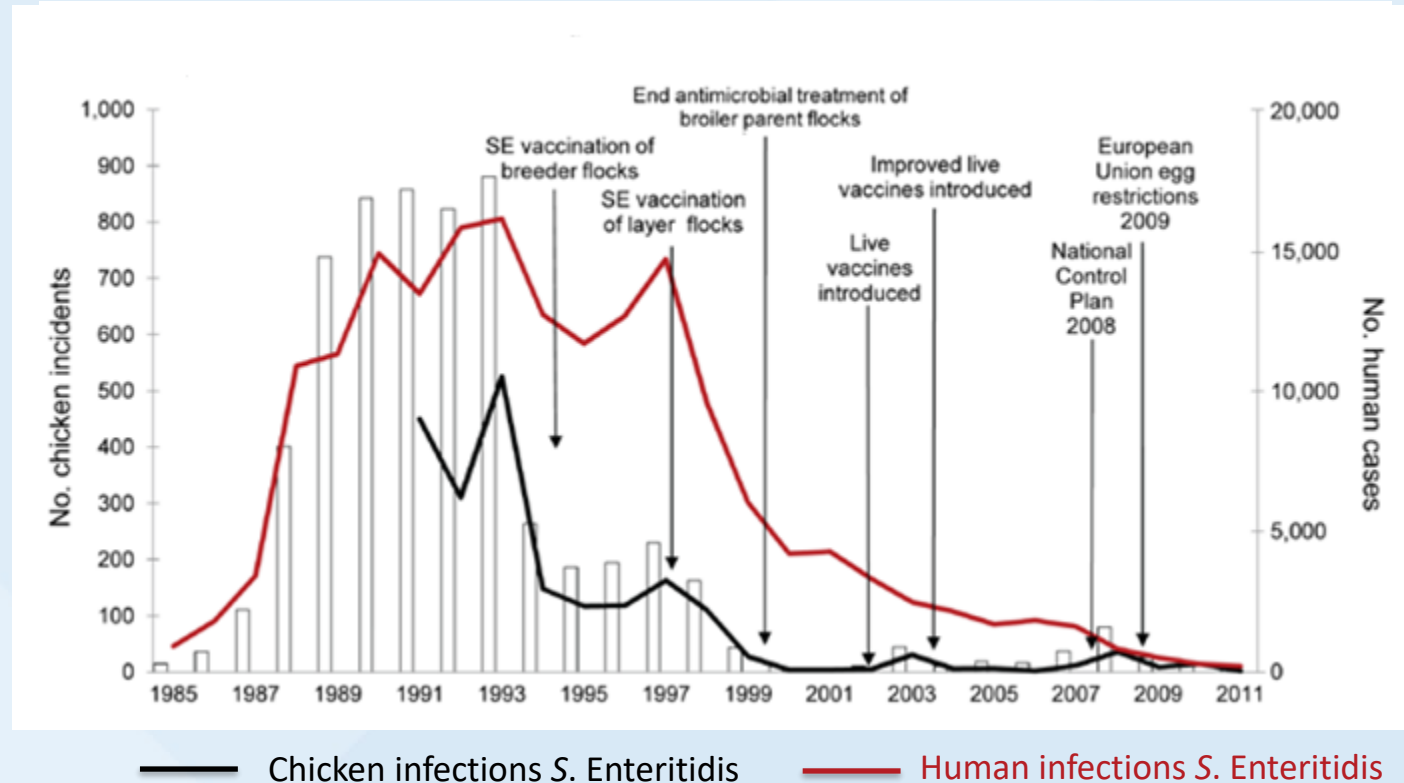
 Vision	 Impact goals
A world wher everyone, everywhere, at every age...	Reduce mortality and morbidity from vaccine-preventable diseases for everyone throughout the lifecourse
...fully benefits from vaccines...	Leave no one behind, by increasing equitable access and use of new and existing vaccines
...for good health and well-being	Ensure good health and well-being for everyone by strengthening immunisation within primary health care and contributing to universal health coverage and sustainable development

Role of Veterinary Vaccines in Prevention of Human Salmonellosis



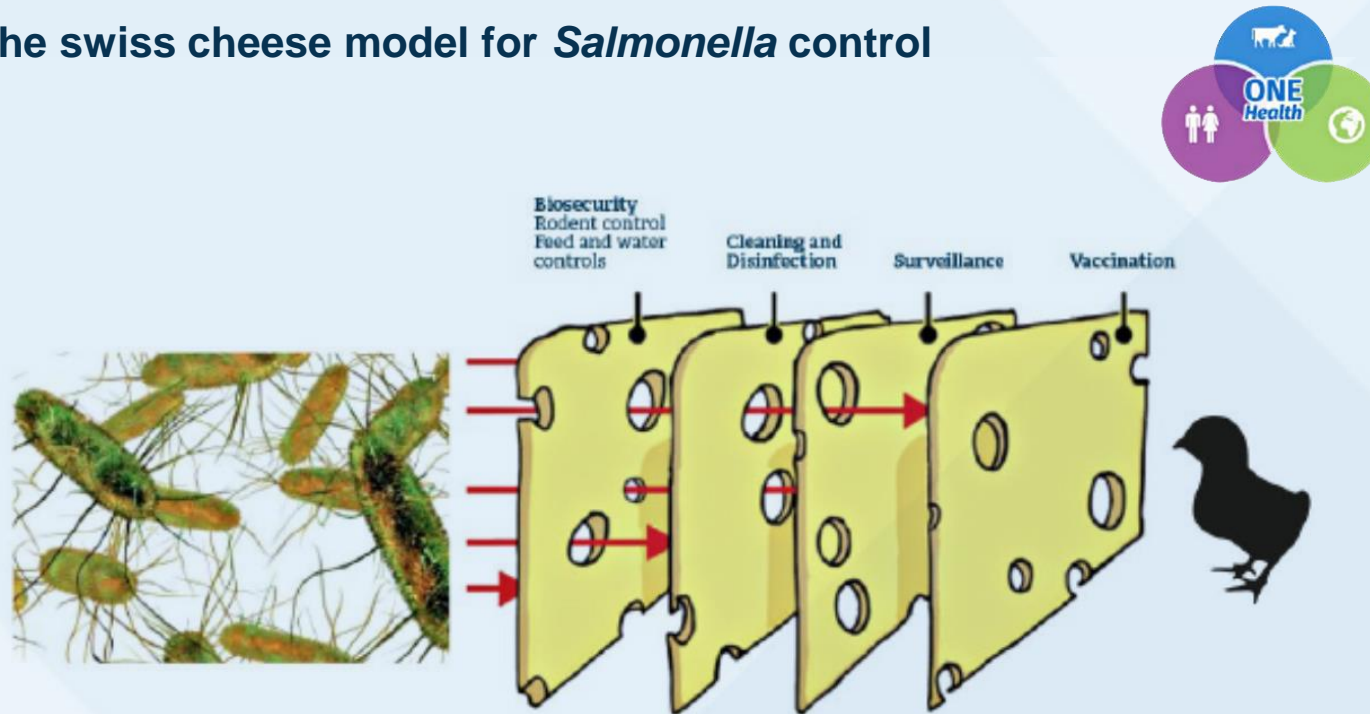
- ▶ *Salmonella* vaccines help reducing farm contamination and human cases

Human & chicken *Salmonella* Enteritidis infections 1985-2011
In England and Wales



Vaccination of Poultry Helps to Reduce Public Health Risk from *Salmonella* infection

The swiss cheese model for *Salmonella* control



All layers are important because each layer is not perfect



Salmonella control and One Health



Non-typhoidal Salmonellosis

- Silent disease
- Bacteria can survive months in the environment of the poultry house
- Non vaccinated flocks continue to be a threat for the whole industry
- Control measures are most successful if they are introduced by legislation or by industry associations

Why has *Salmonella* Control Become Urgent?

- ▶ Global efforts from WHO/FAO to **reduce** foodborne diseases
- ▶ Governments have responsibility to protect **public health**
- ▶ Farmers who invest into a *Salmonella* control will have a **sustainable** business



Key Messages

- ▶ **Salmonellosis** is the **deadliest foodborne disease** globally and is underestimated
- ▶ **Eggs** and egg products are the **main source for human infection**
- ▶ If you are an egg producer, there is a **risk for your brand** and your operations

Investing into an integrated *Salmonella* prevention program focused on controlling SE and ST will support a more sustainable business



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