

# Biosystem benefits business

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New European hygiene regulations came into force on January 1st 2006. They apply to any business in livestock feed, making, transporting, marketing or processing food. Therefore, all links in the food chain, from pig farmers to meat processors, will have to comply with this latest legislation.

Pig farmers are now required to keep records containing details of feed and veterinary products used. Records of the health status of the pigs, of controls, or any other matter that can affect public health, must also be kept.

Furthermore, results of any feed, blood or other tests must be documented, as well as ante-mortem and post-mortem inspections of all pigs. Good pig farmers, slaughterhouses and meat processors should have no difficulty complying with these regulations.

## On farm biosecurity

Pigs are under constant challenge from diseases that arise from many sources, for example, coccidia, moulds, bacteria and viruses. It is widely accepted that the main routes of the organisms come from the pigs themselves, people, feed, water, air, equipment and the buildings. The most common transmission route is pig to pig contact.

Veterinary prescribed medication and vaccination play a key role in pig production but these concepts will not be fully effective without a regular, planned and managed cleaning and disinfection programme.

Staff training is necessary to ensure the correct application for maximum effectiveness.



An example of such a programme is Evans' Biosystem 3000 which uses Shift power wash detergent followed by the proven, and wide spectrum disinfectants, GPC8 and Fam 30. All disinfectants used on farm should pass the European veterinary disinfectant tests and comply with European Regulations EEC2001/82 and other statutory local or state approval schemes.

## On cost

A number of estimates of the disease profit robbers on a pig farm put the figure as high as €300 per sow per year. It is, therefore, prudent and sensible business to reduce this profit drain by ensuring that the pigs and pig units are as free from disease pressure as is technically possible throughout the total production cycle.

The whole concept of environmental disinfection is to substantially or totally prevent carry over of pathogenic organisms from one batch of pigs to the next.

A totally clean and well disinfected unit enables the highest performance and health status possible, which enables today's genetically superior pig potential to be fully expressed and utilised.

Far too many pig units achieve a performance well below the pigs' genetic potential because the microbiological challenge in the farm environment is not being dealt with – thus wasting a valuable resource and costing the farmer his profitability.

By dealing with pathogenic micro-organisms in the pigs' environment – through the

use of an effective disinfection programme – the prizes won by implementation of a biosecurity system have been well documented and cover improved performance of the sow and growing stock.

Such a system can also result in reduced mortality, which obviously has a substantial cost effective benefit.

In addition, the total veterinary costs will be reduced. The producer will be addressing more thoroughly the need, and ever increasing pressure, to consistently produce a safe and wholesome product for the final consumer.

Another benefit which is frequently overlooked is producer energy and enthusiasm. More work, more time and more money is needed to deal with infected pigs compared to pigs that are disease free.

Evans Vanodine have been involved in disinfection programmes for the last 40 years and now have a professional range of hygiene products benefiting 60 countries worldwide. Free copies of the latest Evans Biosystem 3000 – a 10 step approach to cleaning and disinfecting pig units are available on CD or in brochure form from [export@evansvanodine.co.uk](mailto:export@evansvanodine.co.uk).

## Conclusion

All pig producers worldwide are under increasing pressure from legislation, supermarkets, export criteria, profitability and the need to consistently prove the production of a wholesome pork product.

An essential cornerstone of this goal is a proven and regularly applied cleaning and disinfection programme. ■

