

Lacto-fermented rapeseed meal additive: a nutritional intervention to reduce *Campylobacter jejuni* colonisation and improve performance in broilers

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Campylobacter remains a challenge



Food borne
pathogen



Poultry
processors/retailers



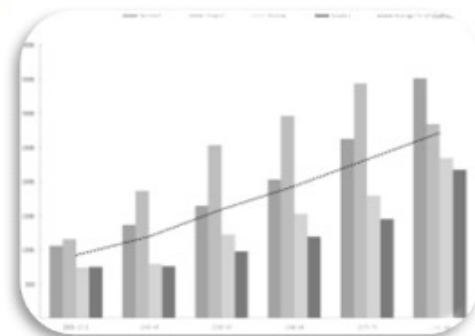
Poultry producers



Bacteria within biofilm

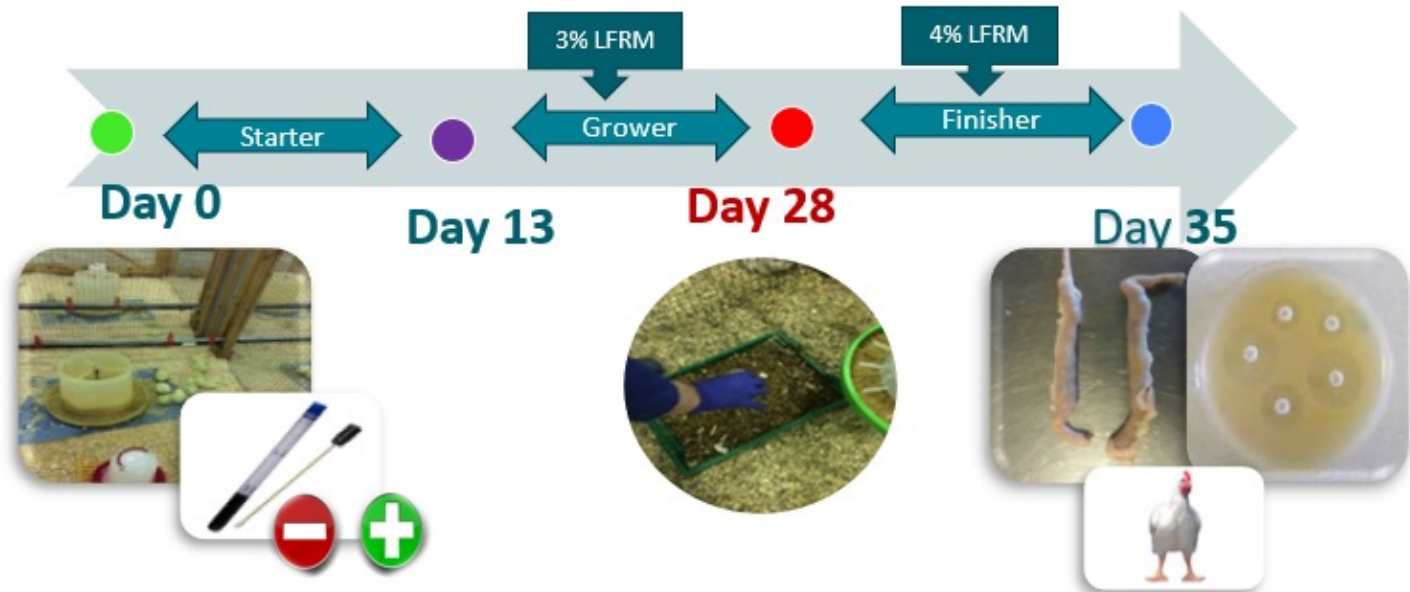


Antimicrobial resistance



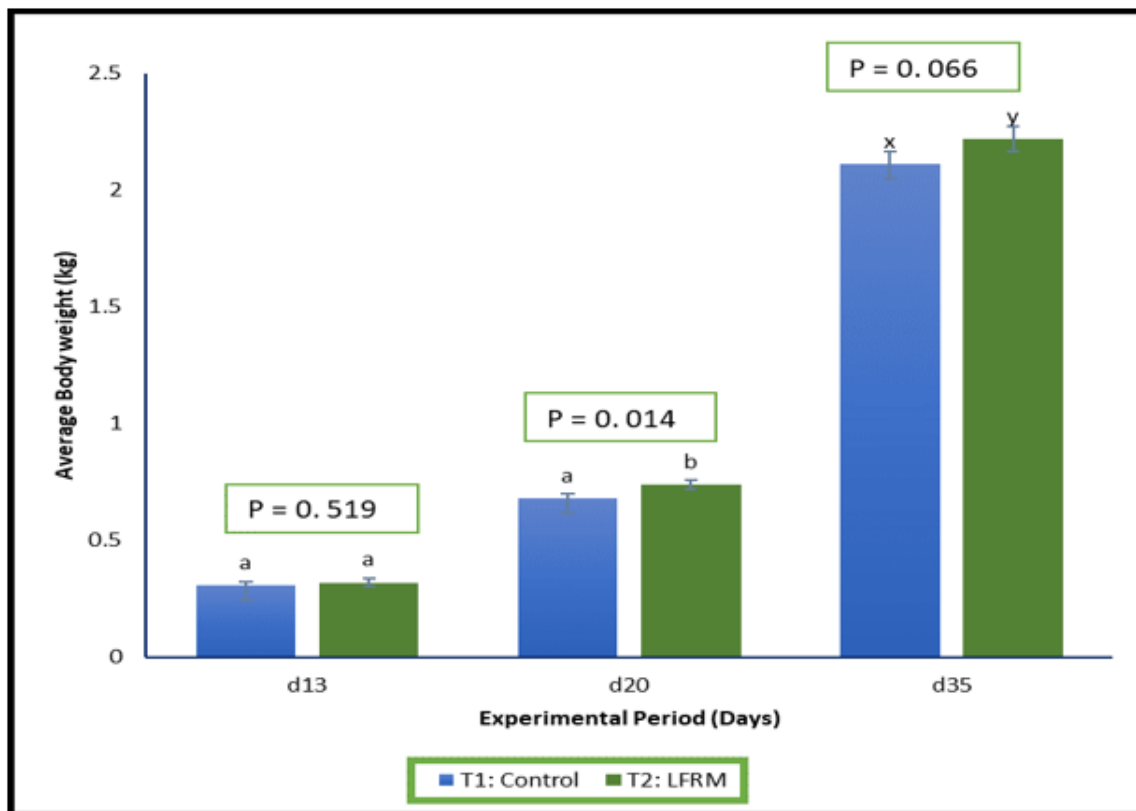
Predicting *Campylobacter* Cases 2020-2080: (Kuhn et al., 2020)

Experimental design

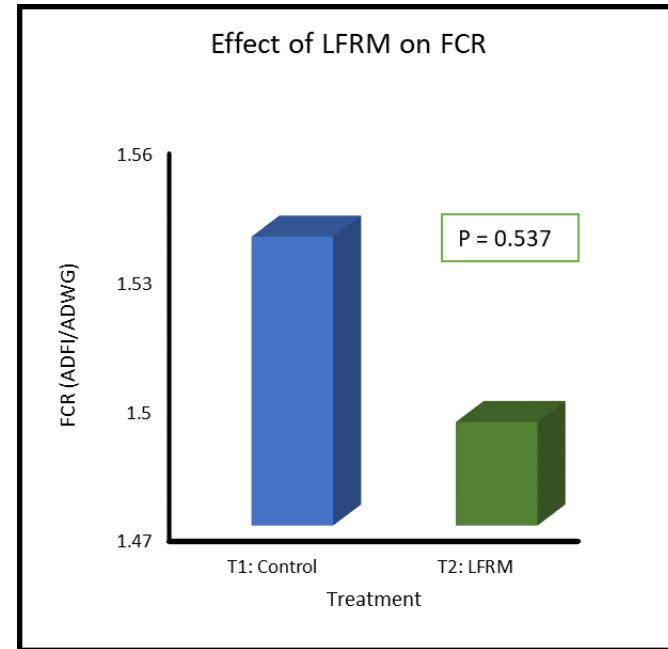
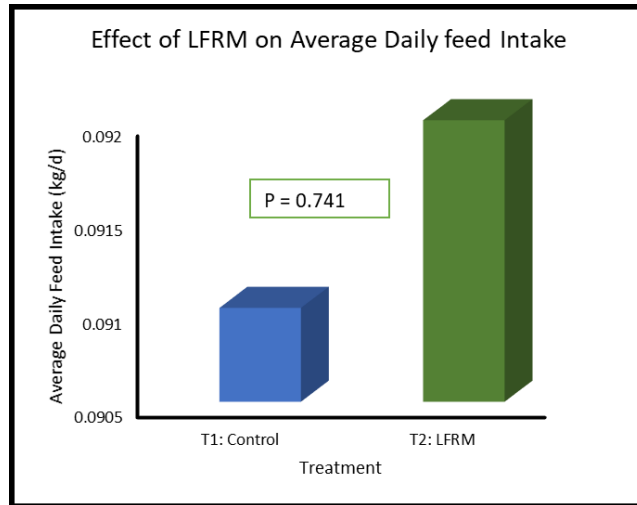


LFRM = RSM fermented
with Lactic acid bacterial

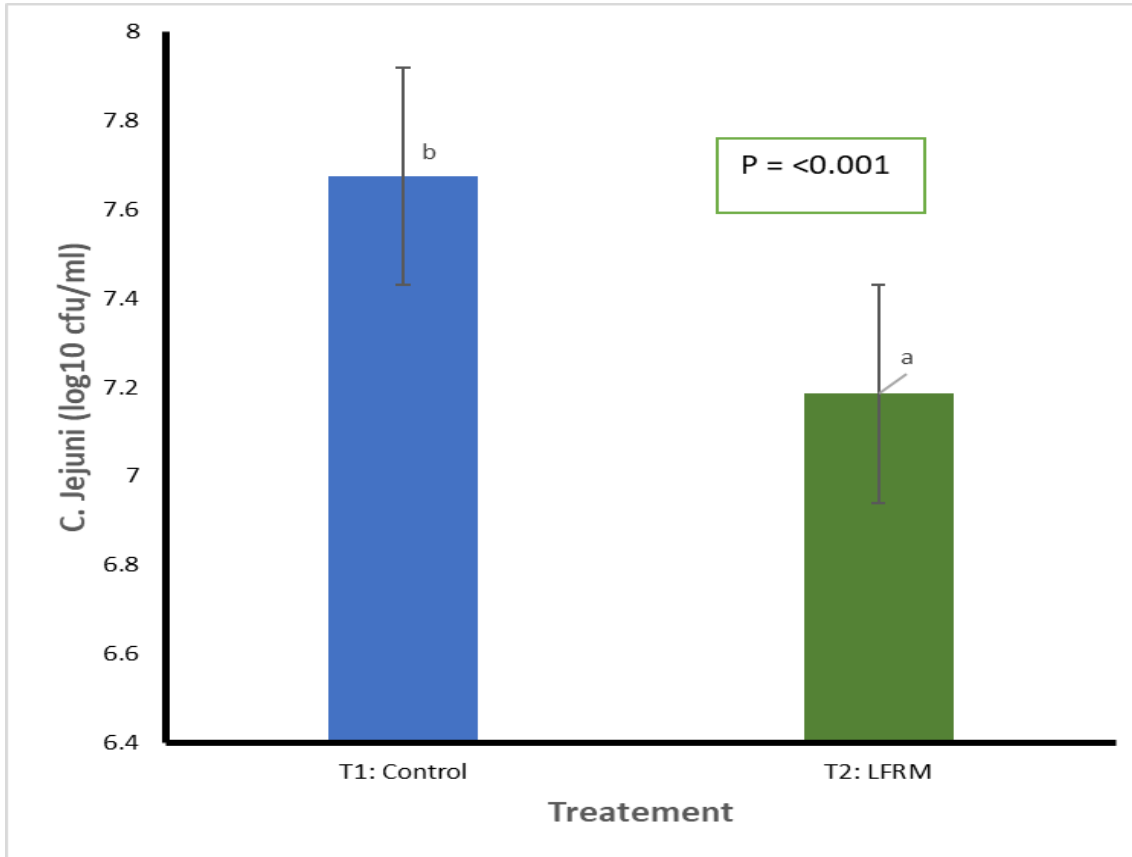
Effect of LFRM on Average Body Weight



Effect of LFRM on growth performance (day 0-35)



Effect of FRM on caecal *C. jejuni* counts of birds at d35



Conclusions

- The LFRM improved body weight & reduced gut colonisation of *C. jejuni* in broilers.
- These positive effects are likely to be attributed to fermentation metabolites within LFRM.
- LFRM has the potential to produce poultry with a lower public health risk of campylobacteriosis.

