



# SPANISH FOOD SAFETY AND NUTRITION AGENCY NATIONAL CENTRE FOR FOOD



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#### **Abstract:**

An outbreak of trichinellosis was detected during February 2019 in Retuerta del Bullaque, small village of Ciudad Real province (Castilla La Mancha, autonomous region of Spain). Eighteen people were infested by *Trichinella spiralis*, which was present in homemade cured ham, chorizo and salami produced from a non veterinary controlled domestic pork slaughter. Food samples were morphologic and moleculary tested in our laboratory. The infested food was withdrew by the competent authorities





Epidemiological criteria: consumption of food contaminated with the parasite

Clinical criteria: at least one of these clinical symptoms: diarrhea, fever, myalgia or parpebral edema and at least one of these serological data: eosinophilia, CPK, LDH or transaminases rise According to this criteria, the 18 affected people were positive to *Trichinella* spp., 3 of them required hospital treatment and their

serum analysis was Trichinella Ig G positive by IFI













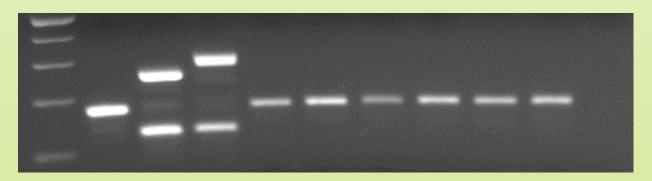
#### **Parasitic load**

Cured ham: 91,5 L/g

Chorizo: 160 L/g

Salami: 281 L/g

Magnetic stirred method



**MULTIPLEX - PCR** 

Trichinella spiralis





<u>Conclusion</u>: this was the higher *Trichinella* outbreak in the last seven years in Spain but no the worst because in 2011 a person died due to a *Trichinella* outbreak

Domestic pork slaughter is allowed in Spain, but a permission and a sanitary inspection from the local municipalities are mandatory. Pork stunning before slaughtering and animal welfare requirements are also mandatory according to the EC Regulation





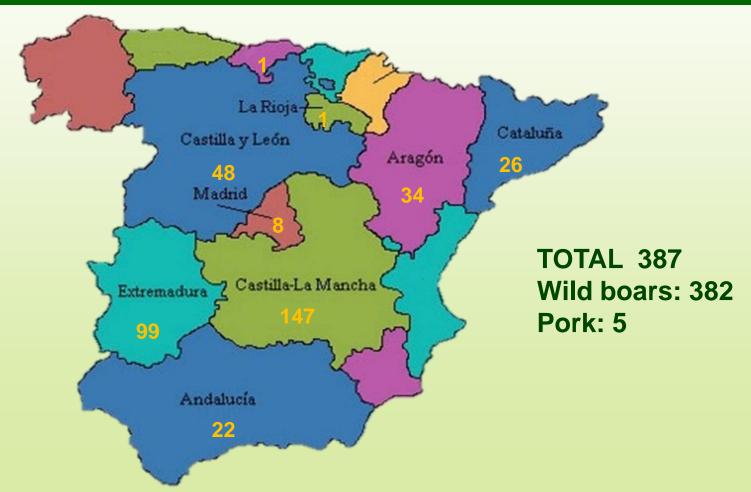
# Human Trichinellosis in Spain in the last five years

YEAR	OUTBREAKS	HUMAN CASES
2013	2	29
2014	1	4
2015	2	12
2016	2	14
2017	3	8





# Wild boars positive to *Trichinella* spp., hunted in Spain by autonomous regions - 2018





# NRLP activities for *Trichinella* and *Anisakis* in Spain, 2018

- Training course to spike samples with Trichinella spp.
- Confirmation and molecular characterization of Trichinella positive samples
- Reference material shipment to the OCLs
- Organization of the ninth PT on Trichinella spp. detection
- Organization of the fourth PT on Anisakis spp. detection





# Confirmation and molecular typing of Trichinella samples by Multiplex-PCR

#### • Results:

Total: 75 samples

> Wild boar: 73 samples

> Pork: 2 samples

• T. spiralis: 46 samples

• T. britovi: 13 samples

Negative samples: 16 samples

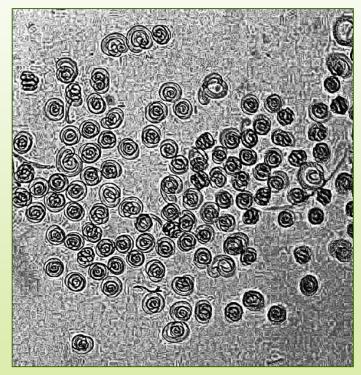


Photo: Rosario Calderón





### Ninth PT on *Trichinella* spp. detection (Spain)

- Participants: 31 Laboratories (Official Control Laboratories)
- Test material: Pork meat samples 100 g



Each batch contained 3 samples:

- One sample negative
- One sample spiked with 4 larvae
- One sample spiked with 8 larvae
- Methods: All participants used the reference method





#### Ninth PT for *Trichinella* spp. (Spain)

- Expression of results:
  - presence / absence
  - " "recovery (informative only)

• Results:

- Photo: Rosario Calderón
- 30 labs reported correct results (presence/absence)
- 1 lab reported one false negative result





### Fourth PT on Anisakis spp. detection

- Participants: 12 Laboratories (Official Control Laboratories)
- Test material: Fish samples 100 g



#### Each batch contained 3 samples:

- One sample spiked with 4 larvae
- One sample spiked with 4 larvae
- One negative sample
- Methods: All participants used the magnetic stirred method
- Results: 11 labs reported correct qualitative results
  1 lab reported a false positive result