

CP Foods pledges to improve free antibiotic meat products to moves toward a sustainable food system

05 January 2023 | News

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"Animal Welfare management is the essential strategy for quality control and food safety in order to improve animal health and thus reduce antibiotic use for treatment." In addition, CP Foods has partnered with Thailand's leading university to identify the risks and discover the solutions to prevent antibiotic resistance in food products and the environment, according to Dr. Damnoen.

Dr. Damnoen Chaturavittawong, DVM, Senior Vice President - Swine Veterinary Service Department of CPF, stated that the company has prioritized the acceleration of food safety standards and environmentally friendly value chain. At animal husbandry, CP Foods has raised its animals, including hogs, poultry, and layers, in a climate-controlled, closed facility that has been certified by the Department of Livestock Development 's GAP standards. The company uses antimicrobials and antibiotics with care and consideration for all factors, including food safety, antimicrobial resistance, antimicrobial residues, animal welfare, sustainability, and consumer preferences, in accordance with WHO's One Health principle recognizing the good health of people, animals, and the environment and aligned with its antimicrobial use stewardship in Food animals.

The company has prioritized the use of automation systems and modern technologies to increase the efficiency of animal farming operations, as well as conducting research and developing new or more effective methods to ensure safety and chemical-free food products. The company was successful in developing meat products fed with innovative probiotics that are

without antibiotic-resistant genes. The Company's premium products, "Cheeva Pork" and "Benja Chicken", are also certified by the National Sanitation Foundation (NSF) as being 100% grown without the use of antibiotics or additional growth hormones.

In addition, the company ensures the safety of its products by conducting in-house and third-party inspections throughout the production process and trace back to their origins. CP Foods also employed blockchain technology to improve the integrity of a massive quantity of data. The innovative method provides effective animal welfare monitoring and promotes the transparency of antibiotic resistance gene assessment on farms.