

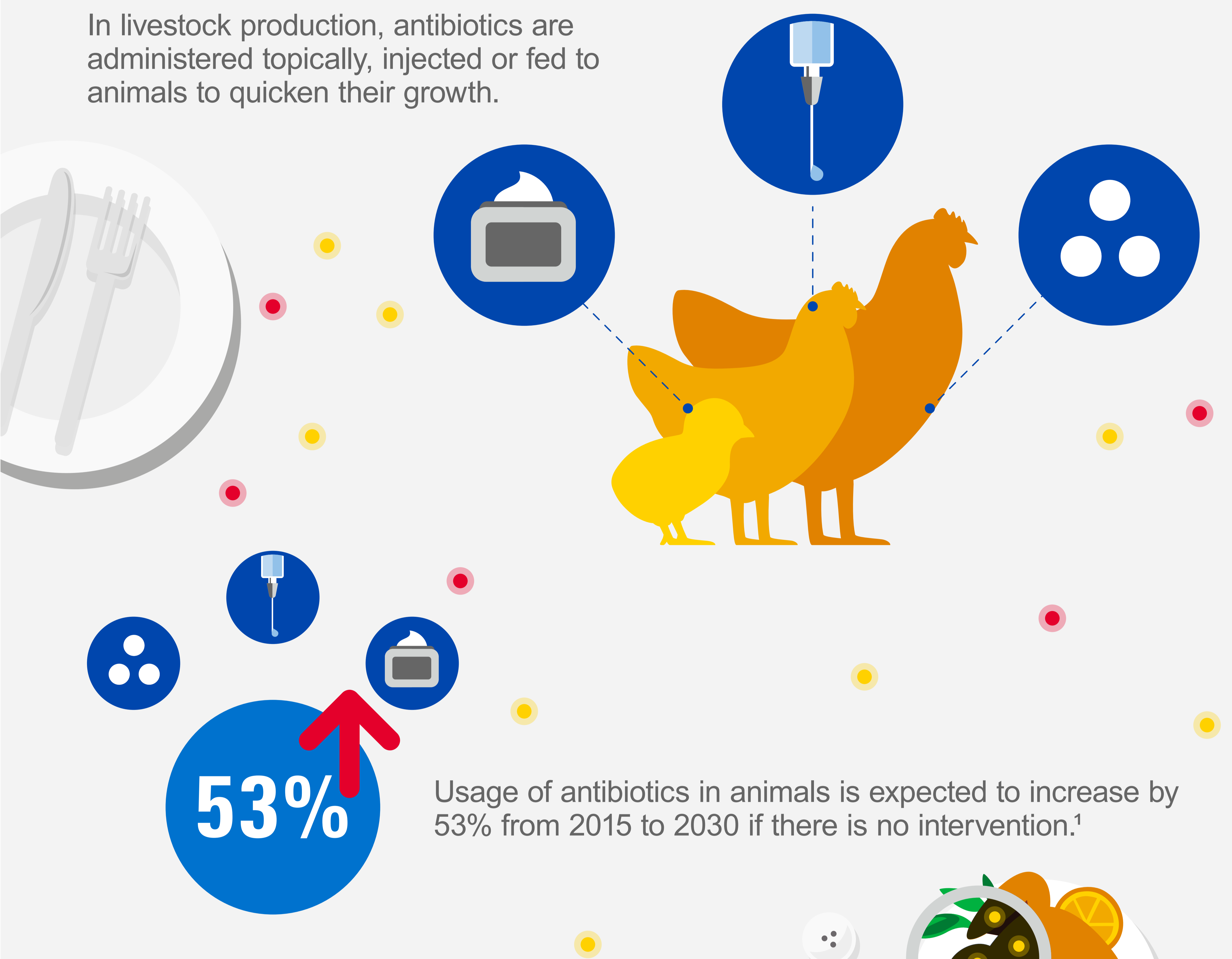
ANTIMICROBIAL RESISTANCE AND THE FOOD WE EAT

Antimicrobial resistance (AMR) is a real threat to people.

- Here's how it thrives along the food chain, and impacts stakeholders.

HOW AMR COMMONLY SPREADS

In livestock production, antibiotics are administered topically, injected or fed to animals to quicken their growth.



Did you know, as bacteria microbes become more resistant to antibiotics used in farming, AMR-bacteria develops and gets passed on to the food we consume daily?

FROM RAW & UNDERCOOKED FOOD



When animal and seafood meat are not cooked properly, AMR bacteria may be passed on during consumption.

THROUGH CROSS-CONTAMINATION



AMR microbes can also be passed on to food crops – through fertilizer or water contaminated with bacteria-laden animal feces – which are then harvested for consumption.

SOURCES:

1. University of Cambridge. "Massive projected increase in use of antimicrobials in animals by 2030." ScienceDaily, 28 September 2017. www.sciencedaily.com/releases/2017/09/170928142125.htm



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