

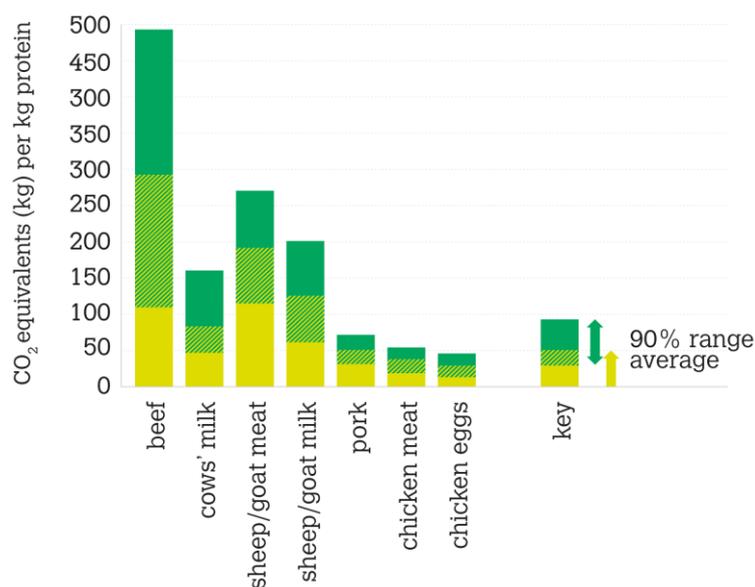
# It's the small things in life: More to explore – Chicken

## Background notes

### Rearing and eating chickens

The global consumption of poultry is predicted to rise by around 9% between 2013 and 2022. On average, every person in the world eats 15 kg of chicken per year. But in the USA, mean chicken consumption per person per year is over 40 kg, while the average throughout Africa is under 6 kg per person per year. Europe, including the UK, is somewhere between the two. Worldwide chicken consumption is predicted to keep growing. (For more details, see: [www.thepoultrysite.com/articles/3025/global-poultry-trends-chicken-meat-consumption-exceeds-global-average-in-the-americas/](http://www.thepoultrysite.com/articles/3025/global-poultry-trends-chicken-meat-consumption-exceeds-global-average-in-the-americas/).)

Compared with many other sources of animal protein, chickens are responsible for relatively low levels of carbon dioxide (CO<sub>2</sub>) emissions (Figure 1).



**Figure 1** Greenhouse gas emissions in the production of food from animals.

### *Campylobacter* poisoning

Of the more than a million cases of food poisoning in the UK every year, half are from identified pathogens, of which *Campylobacter* (specifically, *Campylobacter jejuni* and *Campylobacter coli* out of the many *Campylobacter* species) causes the largest number of cases – 280 000 each year. The most common source is chicken, but it is also commensal in the guts of cattle and sheep.

The effects of *Campylobacter* poisoning can be very serious. While some infections produce fever and diarrhoea from which people recover after a week or so, others have left their victims with temporary or lasting paralysis. In addition, according to the Food Standards Agency, about 100 people a year die of *Campylobacter* poisoning in the UK.

## Research background

### ***Campylobacter*, food hygiene and chickens:**

WHO factsheet about *Campylobacter*: <http://www.who.int/mediacentre/factsheets/fs255/en/>

WHO pages on foodborne diseases: [www.who.int/foodsafety/areas\\_work/foodborne-diseases/en/](http://www.who.int/foodsafety/areas_work/foodborne-diseases/en/)

European Food Safety Authority on *Campylobacter*:

[www.efsa.europa.eu/en/topics/topic/campylobacter.htm](http://www.efsa.europa.eu/en/topics/topic/campylobacter.htm)

NHS Choices on food safety: [www.nhs.uk/Livewell/homehygiene/Pages/Foodhygiene.aspx](http://www.nhs.uk/Livewell/homehygiene/Pages/Foodhygiene.aspx)

Food Standards Agency pages: [www.food.gov.uk/sites/default/files/multimedia/pdfs/fds2015.pdf](http://www.food.gov.uk/sites/default/files/multimedia/pdfs/fds2015.pdf)

[www.food.gov.uk/news-updates/news/2014/6097/foodpoisoning](http://www.food.gov.uk/news-updates/news/2014/6097/foodpoisoning)

Initiative for research into drug-resistant infections: [www.wellcome.ac.uk/News/Media-office/Press-releases/2015/WTP058933.htm](http://www.wellcome.ac.uk/News/Media-office/Press-releases/2015/WTP058933.htm)

Research into composition of chicken meat (Food Climate Research Network):

<http://www.fcrn.org.uk/research-library/modern-organic-and-broiler-chickens-sold-human-consumption-provide-more-energy-fat>

Social science research, Chicken Coop project: [scicultchickens.org/about](http://scicultchickens.org/about)

Article about the human–chicken relationship: <http://www.independent.co.uk/news/world/chickens-how-a-creature-that-can-barely-fly-became-the-worlds-most-migratory-bird-10239845.html>

### **Human microbiome:**

The Eden Project, Invisible You (and links): [www.edenproject.com/visit/whats-here/invisible-you-the-human-microbiome-exhibition](http://www.edenproject.com/visit/whats-here/invisible-you-the-human-microbiome-exhibition)

Human Microbiome Project (HMP) in the USA and the Metagenomics of the Human Intestinal Tract (metaHIT) project in Europe: [www.metahit.eu/index.php?id=536](http://www.metahit.eu/index.php?id=536)