



Microbiological examination of **Lidl** chicken meat



Albert Schweitzer
Albert Schweitzer Stiftung
für unsere Mitwelt

AWO  Animal Welfare
Observatory



 open
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Microbiological examination of Lidl chicken meat

What was analyzed?

A total of 142 chicken products of Lidl's store brands from self-service counters in five European countries were analyzed:

Germany (24 samples of Lidl's storebrand »Metzgerfrisch«, all labeled as husbandry form level 2: »Stallhaltung Plus«)

- 6 x »Frische Hähnchen-Flügel« (wings)
- 6 x »Frische Hähnchen-Oberkeulen« (drumsticks)
- 6 x »Frische Hähnchen-Schenkel« (thighs)
- 3 x »Frische Hähnchen Mini-Steaks« (steaks)
- 3 x »Frische Hähnchen-Minuten-Schnitzel« (escalopes)

Italy (24 samples of Lidl's storebrand »Pollo Italiano«)

- 6 x »Ali Di Pollo« (wings)
- 4 x »Sovracosce Di Pollo« (thighs)
- 6 x »Cosce Di Pollo« (legs)
- 6 x »Petto Di Pollo« (breast)
- 2 x »Fusi Di Pollo« (drumsticks)

United Kingdom (40 samples of Lidl's store brand »Birchwood«, all »Red Tractor Certified Standards«)

- 10 x »Chicken Wings«
- 4 x »Chicken Breast Fillets«
- 4 x »Chicken Legs«
- 8 x »Chicken Thighs«
- 4 x »Large Whole Chicken«
- 10 x »Chicken Drumsticks«

Poland (30 samples of Lidl-brand »Rzeźnik«, all »Klasa A«)

- 7 x »Skrzydla z kurcz« (wings)
- 7 x »Produdzie z kurczaka« (drumsticks)
- 7 x »Uda z kurcz« (thighs)
- 4 x »Filety z p. kurczaka« (breast)
- 5 x »Kurczak Tuszka« (whole bird)

Spain (24 samples, Lidl products, no brand name)

- 6 x »Alitas de pollo partidas sin punta« (wings)



- 6 x »Jamoncitos de pollo« (drumsticks)
- 6 x »Cuarto trasero de pollo« (thighs)
- 3 x »Canal de pollo« (whole bird)
- 3 x »Pechuga de pollo« (breast)

Where are the samples from?

The products come from 22 randomly selected Lidl stores in different regions of the countries:

- Germany: Berlin, Oldenburg, Duisburg, Koblenz
- Italy: Roma, Firenze, 2 x Milano
- United Kingdom: Manchester, 2 x Birmingham, 2 x London
- Poland: Gdańsk, 2 x Warszawa, 2 x Kraków
- Spain: 2 x Madrid, Valencia, Barcelona

When and how were the samples taken?

The samples were purchased directly at Lidl stores between December 2023 and March 2024 and taken immediately to the laboratory in a refrigerated lorry. The cold chain was strictly maintained and the laboratory checked and documented the temperature of the meat on arrival.

Who analyzed the samples?

A renowned and independent laboratory in Germany carried out the microbiological testing. Contact for journalists can be established on request.

Who commissioned the testing?

The Albert Schweitzer Foundation commissioned this study together with Animal Welfare Observatory (Spain), Essere Animali (Italy), Open Cages (UK), Otwarte Klatki and the Fundacja Alberta Schweitzera (both Poland).

Why was the investigation carried out?

Since 2022, the Albert Schweitzer Stiftung Foundation has received several recordings from chicken sheds of Lidl suppliers in several European countries, including Germany, Spain, Italy and the UK. It became apparent that the chickens are heavily overbred, suffer from health problems and are treated in a way that is contrary to animal welfare. This led to an interest in finding out to what extent these conditions, which can be categorized as grave from an animal welfare perspective, also have a potential effect on consumers.



Which germs were tested for?

The laboratory was commissioned to analyze the meat for single- and multi-resistant germs (ESBL/MRSA), salmonella, *Campylobacter*, listeria, *Escherichia coli* and enterococci.

What are the results?

This table summarizes the results. The detailed results can be found in this [table](#).

Country	Samples	Antibiotic resistant germs	→ In detail		Fecal germs	→ In detail		Salmonella	Listeria	Campylobacter	No germs detected
			ESBL	MRSA		<i>E. coli</i>	Enterococci				
GER	24	8 (33%)	8 (33%)	0	19 (79%)	12 (50%)	16 (67%)	0	6 (25%)	12 (50%)	1 (4%)
IT	24	11 (46%)	11 (46%)	0	20 (83%)	18 (75%)	12 (50%)	11 (46%)	13 (54%)	0	0
UK	40	23 (58%)	5 (13%)	18 (45%)	22 (55%)	19 (48%)	7 (18%)	0	12 (30%)	0	1 (3%)
PL	30	12 (40%)	9 (30%)	9 (30%)	24 (80%)	12 (40%)	24 (80%)	2 (7%)	7 (23%)	8 (27%)	0
ES	24	17 (71%)	17 (71%)	6 (25%)	20 (83%)	20 (83%)	9 (38%)	0	9 (38%)	20 (83%)	0
In total	142	71 (50%)	50 (35%)	42 (30%)	105 (74%)	81 (57%)	68 (48%)	13 (9%)	47 (33%)	40 (28%)	2 (1%)
∅		50%	39%	20%	76%	59%	51%	11%	41%	32%	1%

Antibiotic-resistant germs detected

ESBL (extended-spectrum beta-lactamase) is an enzyme that some bacteria produce due to a mutation and which makes them resistant to common penicillins, cephalosporin antibiotics and some reserve antibiotics. The ESBL genes can be passed on between bacteria, even of different species. Infections with ESBL carriers can usually only be treated with reserve antibiotics.¹ Especially people whose immune system is weakened can contract the disease.

Escherichia coli, *Klebsiella pneumoniae* and *Serratia fonticola* were identified as ESBL carriers in the study. They can cause, for example, urinary tract infections, pneumonia or blood poisoning, which can also be fatal.²

MRSA (methicillin-resistant *Staphylococcus aureus*) is a problem germ that is currently of decreasing importance in human medicine. However, it still caused around 100,000 deaths

¹ <https://flexikon.doccheck.com/de/Extended-Spectrum-Betalaktamase>

² https://www.bfr.bund.de/de/escherichia_coli-54352.html, https://flexikon.doccheck.com/de/Klebsiella_pneumoniae, <https://flexikon.doccheck.com/de/Serratia>



worldwide in 2019.³ These germs found on the skin and the mucous membrane are transmitted from person to person and from animals to humans.⁴ They can spread in the bloodstream via wounds, catheters and other foreign bodies and cause infections in almost all organs.⁵ In regions with intensive livestock farming, a higher proportion of LA-MRSA originating from livestock farming has been detected in humans than elsewhere (LA = Lifestock-associated).⁶

Fecal germs (enterococci and *E. coli*) detected

Enterococci (*Enterococcus faecalis* and *Enterococcus faecium*) and *Escherichia coli* are found in large numbers in the intestines of humans and animals. They are indicators of contact between meat and the intestinal contents of animals. Enterococci can cause chronic urinary tract infections, for example.⁷ *E. coli* can cause diarrhea or urinary tract infections, but with the potential for blood poisoning or other organ disease.⁸ If these germs are then multi-resistant (e.g. ESBL formers), standard antibiotics do no longer help.

Salmonella detected

Salmonella is a typical food-borne infection. Salmonella can continue to multiply if the food is poorly refrigerated. In immunocompromized people, salmonella can cause severe diarrhea or even bacterial blood poisoning and infect other organs. The German Federal Institute for Risk Assessment writes: »The form of animal husbandry, slaughter and marketing have an influence on the occurrence of salmonella.«⁹

Listeria detected

According to the German consumer advice center, this resistant germ can also multiply at refrigerator temperature. An infection with listeria is rather rare, but is associated with comparatively serious health problems. In people with weakened immune defense, systemic infections and even meningitis and encephalitis can occur. Listeriosis is a notifiable disease and, according to 2020 figures, it was categorized as having the third highest mortality rate. Pregnant women, the elderly, sick people, newborns and people with weakened immune systems are at risk.¹⁰ Infections in pregnant women can result in miscarriages or premature births. Newborn babies are often born with severe damage.¹¹

Campylobacter detected

An intestinal infection with *Campylobacter* is the most common bacterial notifiable disease in Germany.¹² Poultry meat, especially chicken meat, is the most important source of infection for

³ <https://www.laborpraxis.vogel.de/wie-viele-menschen-sterben-durch-resistente-keime-a-1090056>

⁴ <https://www.mdpi.com/2079-6382/4/4/521>

⁵ <https://flexikon.doccheck.com/de/MRSA>

⁶ https://www.rki.de/SharedDocs/FAO/Krankenhausesinfektionen-und-Antibiotikaresistenz/FAO_Liste.html#FAOId8556916

⁷ <https://flexikon.doccheck.com/de/Enterokokken>

⁸ <https://www.bfr.bund.de/de/escherichia-coli-54352.html>

⁹ <https://www.bfr.bund.de/de/bedeutung-der-salmonellen-als-krankheitserreger-537.html>

¹⁰ <https://www.verbraucherzentrale.de/wissen/lebensmittel/lebensmittelproduktion/listerien-und-listeriose-so-schuetzen-sie-sich-vor-den-bakterien-27782>

¹¹ <https://www.bfr.bund.de/de/listerien-54356.html>

¹² https://www.rki.de/DE/Content/Infekt/EpidBull/Merkblaetter/Ratgeber_Campylobacter.html



Campylobacter enteritis. The pathogen is transferred to the meat via the intestinal contents of the animals during the slaughtering process. Just a few bacteria are enough to cause an infection. In severe cases, it can lead to severe diarrhea with fever and general symptoms of illness, including secondary illnesses such as joint inflammation and generalized paralysis (Guillain-Barré syndrome).¹³

Campylobacter infection is a typical zoonosis, i.e. infections are almost always due to transmission from animals to humans.¹⁴ According to the RKI (Robert Koch Institute), 40,000 people contract *Campylobacter* infections in Germany alone.¹⁵ According to Environmental Action Germany, *Campylobacter* pathogens are increasingly resistant to antibiotics.¹⁶

Hardly any microbiologically unremarkable samples

Only two of the 142 samples tested were inconspicuous in that the laboratory reported the test results as »below the detection limit«.

Conclusion

The microbiological examination of Lidl chicken meat in the laboratory reveals a Europe-wide, significant contamination of the majority of products with potentially dangerous pathogens.

Half of all samples are contaminated with resistant and multi-resistant pathogens. These are ESBL-producing and MRSA germs. These antibiotic resistances were detected in 71 out of 142 samples. This means that potentially very dangerous germs were detected in every second chicken sample from Lidl.

In terms of contamination with resistant bacteria, the Spanish Lidl products stand out with 71 per cent ESBL contamination and 25 per cent MRSA contamination, as well as the British Lidl products with 58 per cent ESBL and/or MRSA contamination.

8 out of 24 Italian meat samples (33 per cent) and 9 out of 30 Polish samples (30 per cent) with "3MRGN" were found to be resistant or non-susceptible to three of the four existing antibiotic groups. These pathogens are considered to be insensitive to most antibiotics: they may react very poorly or not at all to many antibiotics (intermediate sensitivity or are resistant to antibiotics).

In meat samples from Germany, Poland and Spain, *Campylobacter* was detected 40 times - i.e. 28 per cent. In Germany, every second Lidl meat sample was affected.

¹³

<https://www.verbraucherzentrale.nrw/wissen/lebensmittel/auswaehlen-zubereiten-aufbewahren/darminfektionen-durch-campylobacter-vorsicht-bei-fleisch-oder-rohmilch-84650>

¹⁴ <https://www.tandfonline.com/doi/full/10.1080/87559129.2021.1942487>

¹⁵ https://www.duh.de/fileadmin/user_upload/download/Projektinformation/Naturschutz/Massentierhaltung/240110_DUH_Faktenpapier_Antibiotika.pdf

¹⁶ https://www.duh.de/fileadmin/user_upload/download/Projektinformation/Naturschutz/Massentierhaltung/240110_DUH_Faktenpapier_Antibiotika.pdf



Listeria was detected in a total of 47 meat samples. This means that 33 per cent of Lidl chicken meat was found to contain bacteria that can cause listeriosis in humans. A particularly high number of findings were detected in Italy, where 13 of the 24 products (54 per cent) were affected - more than every second product.

Salmonella was also detected 13 times (a good 9 per cent). The affected meat came from Italy and Poland. Italy stands out in particular, where 11 of the 24 Lidl meat samples were contaminated with the disease-causing Salmonella. In other words, almost every second Italian meat sample (46 per cent) is contaminated.

The intestinal bacterium Escherichia coli was detected in 57 per cent of Lidl meat samples (81 products) and Enterococci were found in 48 per cent (68 products). In the latter case, 7 of the Polish products showed conspicuously high values.

Only 2 of the 142 samples were unremarkable for all tested parameters, which means that the laboratory reported the test results as "below the detection limit".

These products nevertheless end up in regular sales. For consumers, but also for employees of slaughterhouses and meat-processing companies, the germs pose a potentially high risk as soon as hygiene rules are not observed one hundred per cent – which is often the case in everyday life.¹⁷ In addition, dangerous pathogens have also been proven to be released into the environment from the sheds.¹⁸ Pathogens and antibiotic resistance from factory farming are a problem that must not be underestimated.

Experts' Quotes

"Antibiotic-resistant germs on meat can pose a risk to us. After all, we don't see them when preparing the meat. We don't have the transmission routes in the kitchen under control. These transmission routes – chopping boards, knives, our hands, splash water in particular – can lead to antibiotic-resistant germs being transferred from meat onto other food, which we then ingest and colonise."

Reinhild Benning, Senior Advisor for Agricultural Policy, Deutsche Umwelthilfe - quoted from ["Achtung, Essen! Keime" \(Beware of the food! Germs\), German tv program ZDF, 2020/03/10](#)

"We must not forget that antibiotics have been abusively used in agriculture for decades. Completely healthy animals are given antibiotics that they don't actually need. And this is done for the sole purpose of being able to profitably keep overbred animals in overcrowded sheds."

Dr. Rupert Ebner, veterinarian and former vice president of the Bavarian State Veterinary Association.

¹⁷ <https://www.gefluegelnews.de/article/salmonellen-und-co-noch-aufklarungsbedarf-bei-kuechenhygiene>

¹⁸ <https://albert-schweitzer-stiftung.de/themen/gesund/antibiotikaresistente-keime-massentierhaltung>



“With average kitchen hygiene, i.e. the usual carelessness applied in the household when separating raw meat from food eaten raw, the risk of transferring germs onto unheated food is high. Individual cases of illness then depend on the amount of germs, the person's immune system and other factors.”

Dr. Imke Lühns, specialist in internal medicine and former expert in the Bundestag, member of the board of »Ärzte gegen Massentierhaltung« (Doctors against factory farming)

“I would not advise my patients to buy these Lidl chicken products. The test shows that the meat is contaminated with numerous potential pathogens. Even if these do not usually make you ill immediately, there is still a risk that the germs could be transferred to humans if the meat is not prepared properly. In the event of unfortunate circumstances (pre-existing diseases, administration of antibiotics for other reasons, an injury or operation...) they can become a serious health threat.”

Dr. Imke Lühns, specialist in internal medicine and former expert in the Bundestag, member of the board of »Ärzte gegen Massentierhaltung« (Doctors against factory farming)

Further information

[Albert Schweitzer Stiftung für unsere Mitwelt: Antibiotikaresistente Keime aus dem Stall
»\(Antibiotic-resistant germs from the barn«\)](#)

Annex

Germany

(Sample reception: 12th December 2023)

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL-Enterobacteria (culture detection in 25 g)	ESBL (E. coli & Klebsiella sp.) (culture detection in 25 g)	Germ identification (VITEK 2)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
1	Berlin	Hähnchenschenkel (thighs)	-	-	-	-	-	15	1200	-	-	detectable
2	Berlin	Hähnchenschenkel (thighs)	detectable	detectable	<i>Escherichia coli</i>	-	-	10	21000	-	-	detectable
3	Berlin	Hähnchenschenkel (thighs)	-	-	-	-	-	<10	900	-	-	detectable
4	Berlin	Hähnchenoberkeule (drumsticks)	-	-	-	-	-	15	200	-	-	detectable
5	Berlin	Hähnchenoberkeule (drumsticks)	-	-	-	-	-	20	7400	-	-	-
6	Berlin	Hähnchenoberkeule (drumsticks)	-	-	-	-	-	<10	2900	-	-	-
7	Berlin	Hähnchen Mini-Steaks	detectable	detectable	<i>Escherichia coli</i>	-	-	10	<100	-	-	-

Detailed results: Microbiological examination of Lidl chicken meat

Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
		ESBL-Enterobacteria (culture detection in 25 g)	ESBL (E. coli & Klebsiella sp.) (culture detection in 25 g)	Germ identification (VITEK 2)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
	(steaks)										
8 Berlin	Hähnchen-Minutenschnitzel (escalopes)	-		-	-	-	10	<100	-	-	-
9 Oldenburg	Hähnchen-Flügel (wings)	-	-	-	-	-	45	3200	-	-	-
10 Oldenburg	Hähnchen-oberkeule (drumsticks)	-	-	-	-	-	10	800	-	detectable	-
11 Oldenburg	Hähnchen-oberkeule (drumsticks)	-	-	-	-	-	<10	2600	-	detectable	-
12 Oldenburg	Hähnchenschenkel (thighs)	-	-	-	-	-	42	1500	-	-	-
13 Oldenburg	Hähnchenschenkel (thighs)	-	-	-	-	-	<10	2200	-	detectable	-
14 Oldenburg	Hähnchen Mini-Steaks (steaks)	-	-	-	-	-	<10	<100	-	-	-
15 Oldenburg	Hähnchen-Minutenschnitzel (escalopes)	-	-	-	-	-	<10	<100	-	-	detectable
16 Koblenz	Hähnchen-Flügel (wings)	-	-	-	-	-	<10	400	-	detectable	-
17 Duisburg	Hähnchen-oberkeule	detectable	detectable	<i>Escherichia coli</i>	-	-	25	<100	-	detectable	detectable

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			ESBL-Enterobacteria (culture detection in 25 g)	ESBL (E. coli & Klebsiella sp.) (culture detection in 25 g)	Germ identification (VITEK 2)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
		(drumsticks)										
18	Duisburg	Hähnchen-Flügel (wings)	detectable	detectable	<i>Escherichia coli</i>	-	-	20	5100	-	detectable	detectable
19	Duisburg	Hähnchenschenkel (thighs)	detectable	detectable	<i>Escherichia coli</i>	-	-	20	2900	-	-	detectable
20	Duisburg	Hähnchen-Flügel (wings)	detectable	detectable	<i>Escherichia coli</i>	-	-	<10	2400	-	-	detectable
21	Duisburg	Hähnchen-Flügel (wings)	detectable	detectable	<i>Escherichia coli</i>	-	-	<10	<100	-	-	detectable
22	Duisburg	Hähnchen-Flügel (wings)	detectable	detectable	<i>Escherichia coli</i>	-	-	<10	7300	-	-	-
23	Duisburg	Hähnchen-Minutenschnitzel (escalopes)	-	-	-	-	-	<10	<100	-	-	detectable
24	Duisburg	Hähnchen Mini-Steaks (steaks)	-	-	-	-	-	<10	<100	-	-	detectable

Italy

(Sample reception: 25th January 2024)

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
1	Firenze	Cosce di pollo (legs)	positive	positive (3MRGN)	<i>Escherichia coli</i>	-	-	260	32000	-	detectable	-
2	Firenze	Petto di Pollo (breast)	-	-	-	-	-	10	26000	-	-	-
3	Firenze	Cosce di pollo (legs)	-	-	-	-	-	90	<100	detectable	detectable	-
4	Firenze	Sovracosce di pollo (thigh)	-	-	-	positive	-	20	<100	detectable	-	-
5	Firenze	Fusi di pollo (thigh)	-	-	-	positive	-	< 10	27000	-	detectable	-
6	Firenze	Fusi di pollo (thigh)	-	-	-	positive	-	< 10	<100	-	detectable	-
7	Milano	Sovracosce di pollo (thigh)	-	-	-	positive	-	35	<100	detectable	detectable	-
8	Milano	Ali di pollo non separate (wings)	-	-	-	positive	-	50	<100	-	detectable	-
9	Milano	Ali di pollo non separate (wings)	-	-	-	positive	-	11	<100	detectable	detectable	-
10	Milano	Petto di pollo (breast)	-	-	-	positive	-	< 10	<100	-	-	-
1	Milano	Petto di	-	-	-	-	-	< 10	12000	-	-	-

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			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
1		pollo (breast)										
1 2	Roma	Sovracosce di pollo (thigh)	-	-	-	-	-	40	13000	detectable	detectable	-
1 3	Milano	Cosce di pollo (legs)	positive	positive (3MRGN)	<i>Escherichia coli</i>	-	-	60	2400		detectable	-
1 4	Milano	Cosce di pollo (legs)	-	-	-	-	-	35	<100	detectable	-	-
1 5	Milano	Petto di pollo (breast)	positive	positive (3MRGN)	<i>Escherichia coli</i>	-	-	< 10	<100	detectable	-	-
1 6	Roma	Cosce di pollo (legs)	positive	positive	<i>Escherichia coli</i>	-	-	490	8800	-	detectable	-
1 7	Roma	Cosce di pollo (legs)	positive	positive (3MRGN)	<i>Escherichia coli</i>	-	-	260	10000	detectable	-	-
1 8	Roma	Ali di pollo non separate (wings)	positive	positive (3MRGN)	<i>Escherichia coli</i>	positive	-	370	<100	-	detectable	-
1 9	Roma	Petto di pollo (breast)	positive	positive (3MRGN)	<i>Escherichia coli</i>	-	-	80	5600	-	-	-
2 0	Milano	Ali di pollo non separate (wings)	positive	positive (3MRGN)	<i>Escherichia coli</i>	-	-	85	<100	detectable	detectable	-
2 1	Milano	Ali di pollo non separate (wings)	positive	positive	<i>Escherichia coli</i>	-	-	170	<100	detectable	detectable	-
2 2	Firenze	Petto di Pollo (breast)	positive	positive (3MRGN)	<i>Escherichia coli</i>	positive	-	< 10	6900	-	-	-
2 3	Milano	Sovracosce di pollo (thigh)	-	-	-	-	-	20	3200	-	-	-

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24	Roma	Ali di pollo non separate (wings)	positive	positive	<i>Escherichia coli</i>	-	-	720	4100	detectable	-	-

United Kingdom

(Sample reception: 28th February 2024)

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
1	Manchester	Chicken wings	positive	-	<i>Serratia fonticola</i>	positive	positive	10	<100	-	-	-
2	Manchester	Chicken thighs	-	-	-	positive	-	170	<100	-	-	-
3	Manchester	Chicken thighs	-	-	-	positive	-	310	700	-	detectable	-
4	London	Drumsticks	-	-	-	positive	-	10	<100	-	-	-
5	Manchester	Chicken legs	-	-	-	positive	-	140	100	-	-	-
6	Manchester	Chicken wings	positive	-	<i>Serratia fonticola</i>	positive	positive	35	<100	-	-	-
7	London	Chicken wings	-	-	-	positive	positive	< 10	300	-	-	-
8	London	Breast fillets	positive	-	<i>Serratia fonticola</i>	-	-	< 10	<100	-	detectable	-
9	London	Drumsticks	-	-	-	positive	positive	< 10	<100	-	detectable	-
10	London	Drumsticks	positive	-	<i>Serratia fonticola</i>	positive	-	15	<100	-	-	-
11	Manchester	Chicken legs	-	-	-	positive	positive	90	<100	-	-	-
12	Manchester	Chicken legs	-	-	-	positive	positive	17	<100	-	-	-
13	Manchester	Chicken thighs	-	-	-	-	-	100	900	-	detectable	-
14	Manchester	Chicken	-	-	-	-	-	< 10	<100	-	detectable	-

Detailed results: Microbiological examination of Lidl chicken meat

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
		thighs										
15	Manchester	Whole chicken	positive	positive (AmpC)	<i>Serratia fonticola</i>	-	-	< 10	<100	-	-	-
16	Birmingham	Drumsticks	-	-	-	positive	positive	< 10	<100	-	detectable	-
17	Birmingham	Chicken wings	-	-	-	positive	positive	< 10	<100	-	-	-
18	London	Breast fillets	-	-	-	positive	positive	< 10	<100	-	-	-
19	London	Chicken wings	-	-	-	positive	-	< 10	<100	-	-	-
20	London	Drumsticks	-	-	-	positive	positive	< 10	<100	-	detectable	-
21	Birmingham	Whole chicken	-	-	-	-	-	< 10	<100	-	-	-
22	Birmingham	Drumsticks	-	-	-	positive	positive	< 10	<100	-	detectable	-
23	Birmingham	Chicken wings	positive	-	<i>Serratia fonticola</i>	positive	positive	< 10	100	-	-	-
24	London	Chicken thighs	-	-	-	positive	-	25	<100	-	-	-
25	London	Whole chicken	positive	-	<i>Serratia fonticola</i>	positive	positive	< 10	100	-	-	-
26	Birmingham	Breast fillets	positive	-	<i>Serratia fonticola</i>	-	-	20	<100	-	-	-
27	Birmingham	Drumsticks	-	-	-	positive	positive	< 10	<100	-	detectable	-
28	London	Drumsticks	-	-	-	positive	-	< 10	<100	-	-	-
29	London	Chicken thighs	positive	positive (3MRGN)	<i>Escherichia coli</i>	-	-	55	<100	-	-	-

Detailed results: Microbiological examination of Lidl chicken meat

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
30	London	Drumsticks	positive	positive (AmpC)	<i>Serratia fonticola</i>	positive	-	25	1900	-	-	-
31	London	Chicken wings	-	-	-	positive	-	360	<100	-	-	-
32	London	Breast fillets	positive	-	<i>Serratia fonticola</i>	-	-	10	<100	-	-	-
33	London	Whole chicken	positive	-	<i>Serratia fonticola</i>	-	-	< 10	<100	-	-	-
34	Manchester	Chicken legs	positive	-	<i>Serratia fonticola</i>	positive	positive	< 10	<100	-	-	-
35	Birmingham	Chicken wings	-	-	-	positive	positive	< 10	<100	-	-	-
36	Birmingham	Chicken thighs	positive	positive (AmpC)	<i>Serratia fonticola</i>	-	-	25	<100	-	detectable	-
37	Manchester	Chicken wings	positive	-	<i>Serratia fonticola</i>	positive	positive	30	<100	-	-	-
38	Birmingham	Chicken thighs	positive	positive (3MRGN)	<i>Escherichia coli</i>	-	-	40	<100	-	detectable	-
39	Birmingham	Drumsticks	-	-	-	positive	-	< 10	<100	-	detectable	-
40	London	Chicken wings	-	-	-	positive	positive	< 10	<100	-	-	-

Poland

(Sample reception: 6th March 2024)

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
1	Warszawa	Kurczak Tuszak (whole bird)	-	-	-	-	-	<10	60	-	-	-
2	Warszawa	Filety z piersi kurczaka (breast)	positive	positive (3MRGN)	<i>Klebsiella pneumoniae</i>	-	-	65	30	-	-	-
3	Warszawa	Uda z kurczaka (thigh)	positive	-	<i>Serratia fonticola</i>	-	-	80	30	detectable	-	-
4	Warszawa	Produdzia z kurczaka (thigh)	positive	-	<i>Serratia fonticola</i>	positive	-	<10	10	-	-	-
5	Warszawa	Skrzydla z kurczaka (wings)	positive	-	<i>Serratia fonticola</i>	positive	-	<10	190	-	-	-
6	Warszawa	Skrzydla z kurczaka (wings)	-	-	-	positive	-	25	180	-	-	-
7	Kraków	Kurczak Tuszak (whole bird)	positive	-	<i>Serratia fonticola</i>	-	-	<10	<10	-	-	-
8	Kraków	Uda z kurczaka (thigh)	-	-	-	-	-	<10	<10	-	-	positive (<i>Campylobacter jejuni</i>)

Detailed results: Microbiological examination of Lidl chicken meat

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
9	Kraków	Produdzia z kurczaka (thigh)	-	-	-	positive	-	<10	<10	-	-	-
10	Kraków	Produdzia z kurczaka (thigh)	-	-	-	positive	-	<10	<10	-	-	-
11	Kraków	Skrzydła z kurczaka (wings)	positive	-	<i>Serratia fonticola</i>	-	-	40	40	-	-	-
12	Kraków	Filety z piersi kurczaka (breast)	-	-	-	positive	positive	<10	50	-	-	-
13	Kraków	Produdzia z kurczaka (thigh)	positive	-	<i>Serratia fonticola</i>	-	-	<10	30	-	-	positive (<i>Campylobacter jejuni</i>)
14	Kraków	Produdzia z kurczaka (thigh)	positive	-	<i>Serratia fonticola</i>	-	-	<10	60	-	-	positive (<i>Campylobacter jejuni</i>)
15	Kraków	Kurczak Tuszak (whole bird)	positive	-	<i>Serratia fonticola</i>	-	-	<10	<10	-	-	-
16	Kraków	Uda z kurczaka (thigh)	positive	-	<i>Serratia fonticola</i>	-	-	<10	45	-	-	-
17	Kraków	Skrzydła z kurczaka (wings)	positive	positive (3MRGN)	<i>Serratia fonticola</i> , <i>Escherichia coli</i>	-	-	<10	64	-	-	-

Detailed results: Microbiological examination of Lidl chicken meat

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
18	Kraków	Filety z piersi kurczaka (breast)	positive	-	<i>Serratia fonticola</i>	positive	-	25	4600000	-	-	-
19	Gdańsk	Skrzydła z kurczaka (wings)	-	-	-	positive	positive	<10	60000000	detectable	-	-
20	Gdańsk	Produdzia z kurczaka (thigh)	positive	positive (3MRGN)	<i>Klebsiella pneumoniae</i>	positive	positive	<10	40	-	-	-
21	Gdańsk	Uda z kurczaka (thigh)	positive	positive (3MRGN)	<i>Klebsiella pneumoniae</i>	positive	positive	120	90	-	detectable	-
22	Gdańsk	Uda z kurczaka (thigh)	positive	positive (3MRGN)	<i>Klebsiella pneumoniae</i> , <i>Escherichia coli</i>	positive	positive	<10	120	-	detectable	-
23	Gdańsk	Filety z piersi kurczaka (breast)	positive	positive (3MRGN)	<i>Escherichia coli</i>	positive	positive	140	150	-	-	-
24	Gdańsk	Kurczak Tuszak (whole bird)	-	-	-	-	-	<10	40	-	-	-
25	Warszawa	Skrzydła z kurczaka (wings)	positive	-	<i>Serratia fonticola</i>	-	-	75	27000000	-	detectable	positive (<i>Campylobacter jejuni</i>)
26	Warszawa	Skrzydła z kurczaka (wings)	-	-	-	positive	positive	200	180000000	-	detectable	positive (<i>Campylobacter jejuni</i>)

Detailed results: Microbiological examination of Lidl chicken meat

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
27	Warszawa	Produkcja z kurczaka (thigh)	positive	positive (3MRGN)	<i>Serratia fonticola</i> , <i>Escherichia coli</i>	positive	positive	10	250000	-	detectable	-
28	Warszawa	Uda z kurczaka (thigh)	positive	positive (3MRGN)	<i>Serratia fonticola</i> , <i>Escherichia coli</i>	positive	-	35	160000	-	detectable	positive (<i>Campylobacter jejuni</i>)
29	Warszawa	Uda z kurczaka (thigh)	positive	positive (3MRGN)	<i>Escherichia coli</i>	positive	positive	65	180000	-	detectable	positive (<i>Campylobacter jejuni</i>)
30	Warszawa	Kurczak Tuszak (whole bird)	-	-	-	positive	-	<10	<10	-	-	positive (<i>Campylobacter jejuni</i>)

Spain

(Sample reception 13th March 2024)

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
1	Madrid	Pollo alas (wings)	positive	positive	<i>Serratia fonticola, Escherichia coli</i>	-	-	10	<10	-	detectable	positive (<i>Campylobacter jejuni</i>)
2	Madrid	Pollo alas (wings)	positive	positive (3MRGN)	<i>Escherichia coli</i>	-	-	45	<10	-	detectable	positive (<i>Campylobacter jejuni</i>)
3	Madrid	Pollo Jamoncitos (thigh)	positive	positive	<i>Escherichia coli</i>	-	-	100	<10	-	-	positive (<i>Campylobacter jejuni</i>)
4	Madrid	Pollo cuarto trasero (thigh)	positive	positive	<i>Escherichia coli</i>	-	-	7100	40	-	detectable	positive (<i>Campylobacter jejuni</i>)
5	Madrid	Pollo pechuga entera (breast)	-	-	-	-	-	45	<10	-	-	-
6	Barcelona	Pollo entero (whole bird)	positive	positive	<i>Escherichia coli</i>	-	-	15	<10	-	-	positive (<i>Campylobacter jejuni</i>)
7	Barcelona	Pollo Jamoncitos (thigh)	positive	positive	<i>Escherichia coli</i>	-	-	20	<10	-	-	positive (<i>Campylobacter jejuni</i>)
8	Barcelona	Pollo cuarto	positive	positive	<i>Escherichia coli</i>	positive	positive	120	250	-	detectable	positive

Detailed results: Microbiological examination of Lidl chicken meat

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
		trasero (thigh)			<i>coli</i>							(<i>Campylobacter jejuni</i>)
9	Madrid	Pollo cuarto trasero (thigh)	positive	positive	<i>Escherichia coli</i>	-	-	1000	<10	-	-	positive (<i>Campylobacter jejuni</i>)
10	Barcelona	Pollo pechuga entera (breast)	positive	positive	<i>Escherichia coli</i>	positive	positive	270	<10	-	-	positive (<i>Campylobacter jejuni</i>)
11	Barcelona	Pollo alas (wings)	positive	positive	<i>Escherichia coli</i>	positive	positive	130	70	-	-	positive (<i>Campylobacter jejuni</i>)
12	Madrid	Pollo entero (whole bird)	positive	positive	<i>Escherichia coli</i>	positive	positive	<10	<10	-	-	-
13	Barcelona	Pollo alas (wings)	positive	positive	<i>Serratia fonticola, Escherichia coli</i>	-	-	220	<10	-	detectable	-
14	Valencia	Pollo Jamoncitos (thigh)	positive	-	<i>Serratia fonticola</i>	positive	-	<10	<10	-	-	positive (<i>Campylobacter jejuni</i>)
15	Valencia	Pollo Jamoncitos (thigh)	positive	-	<i>Serratia fonticola</i>	-	-	<10	<10	-	-	positive (<i>Campylobacter jejuni</i>)
16	Valencia	Pollo alas (wings)	-	-	-	-	-	20	<10	-	-	positive (<i>Campylobacter jejuni</i>)

Detailed results: Microbiological examination of Lidl chicken meat

	Shopping location	Product	Antibiotic-resistant germs					Fecal germs		Other germs		
			ESBL Screening (culture detection in 25 g)	ESBL Confirmation (Proof via agar diffusion)	Germ identification (MALDI-TOF-MS)	MRSA (PCR in 25 g)	MRSA (culture detection in 25 g)	<i>Escherichia coli</i> (CFU/g)	Enterococci (CFU/g)	Salmonella spp. (in 25 g)	Listeria monocytogenes (in 25 g)	<i>Campylobacter</i> (in 25 g)
17	Valencia	Pollo cuarto trasero (thigh)	-	-	-	-	-	90	10	-	detectable	positive (<i>Campylobacter jejuni</i>)
18	Madrid	Pollo cuarto trasero (thigh)	positive	positive	<i>Escherichia coli</i>	positive	positive	730	20	-	detectable	positive (<i>Campylobacter jejuni</i>)
19	Valencia	Pollo pechuga entera (breast)	-	-	-	-	-	<10	<10	-	-	positive (<i>Campylobacter jejuni</i>)
20	Madrid	Pollo entero (whole bird)	-	-	-	-	-	20	20	-	-	positive (<i>Campylobacter jejuni</i>)
21	Madrid	Pollo cuarto trasero (thigh)	positive	positive	<i>Escherichia coli</i>	positive	-	130	10	-	-	-
22	Madrid	Pollo Jamoncitos (thigh)	positive	positive	<i>Serratia fonticola</i>	-	-	10	<10	-	detectable	positive (<i>Campylobacter jejuni</i>)
23	Madrid	Pollo alas (wings)	positive	positive	<i>Serratia fonticola</i>	positive	positive	40	50	-	-	positive (<i>Campylobacter jejuni</i>)
24	Madrid	Pollo Jamoncitos (thigh)	positive	positive	<i>Escherichia coli</i>	positive	-	20	20	-	detectable	positive (<i>Campylobacter jejuni</i>)