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1 **Prevalence and risk factors for gastric ulceration in pigs slaughtered at 170 kg**

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15 Short title: Gastric ulcers in heavy pig production

16

17 **Abstract**

18 Oesopho-gastric ulcers (**OGU**) are a production and welfare problem in pigs. Stomach
19 condition was scored for 22 551 pigs in 228 batches over a 7-month period at an
20 abattoir in Italy processing heavy pigs for ham production. Mild or severe ulceration
21 was observed in 20.7% of pigs, of which 13% had scar tissue. Variation between
22 batches was high (0-36% prevalence of severe ulcers) and showed a significant effect
23 of farm of origin ($P < 0.001$). Overnight lairage increased the prevalence of mild ulcers
24 ($P < 0.001$), but not severe or scarred ulcers. Scarred ulcers increased in the hottest
25 summer months. Prevalence of ulcers showed only few and weak correlations at batch
26 level with pathologies of the pleura, lungs and liver, but a strong correlation with on-
27 farm mortality of the batch. Analysis of farm risk factors for OGU was assessed by
28 questionnaire with a response rate of 17% of farms. Risk factors retained in a
29 multivariable model included a protective effect of anthelmintic treatment (RR = 5.1, P
30 = 0.03), increased risk in farms using mycoplasma vaccination (RR = 5.6, $P = 0.04$),
31 and a tendency for association with type of flooring ($P = 0.06$). Univariable analyses
32 also highlighted possible influences of other stress-inducing factors including lack of
33 enrichment objects and mixing of pigs during fattening, suggesting the role of on-farm
34 stressors merits further investigation. It is concluded that abattoir screening of OGU in
35 future programmes for the assessment of well-being on farm should encompass only
36 severe lesions and scarring, and results be returned to farmers to facilitate
37 improvement of production and welfare.

38

39 **Keywords:** Gastric ulcer, Health, Pig, Risk factor, Stress

40

41

42 **Implications**

43 The significant prevalence of gastric ulcers in heavy pig production (21%) indicates
44 that remedial measures should be addressed. Estimates of prevalence of mild ulcers
45 must be adjusted in the case of overnight lairage, or only severe and scarred ulcers
46 counted, in order to give a true picture of the farm situation. Further study of the role
47 of helminth infection and of housing and management stressors is required to clarify
48 their suggested importance as risk factors.

49

50

51 **Introduction**

52 Oesophago-gastric ulcers (**OGU**) in pigs are an important pathology linked to
53 multifactorial genetic, nutritional and management causes. Robertson *et al.*, (2002)
54 suggest that the extent of this problem has increased in parallel with the process of
55 intensification of farms. Sampling in large scale abattoir studies has reported
56 prevalences around 30% (Robertson *et al.*, 2002; de Oliveira *et al.*, 2010; Swaby and
57 Gregory, 2012). Variation can be partly explained by the use of different methods of
58 evaluation, but it is clear from the data that OGU constitute a prevalent problem in
59 many different countries (Nielsen and Ingvarsten, 2000; Amory *et al.* 2006; Di Martino
60 *et al.*, 2013; Thomson and Friendship, 2012).

61 The economic significance of OGU has been highlighted in the case of mortality,
62 caused by acute development with massive bleeding. In a Canadian study
63 (Melnichouk, 2002), 27% of necropsies on finishing pigs indicated that mortality was
64 due to haemorrhage from OGU. Although the results of different studies are conflicting,
65 it is believed that the presence of OGU results in slower growth (Thomson and
66 Friendship, 2012).

67 Data on OGU prevalence are available mainly on bacon pigs, therefore this study
68 aimed, first of all to evaluate the frequency of OGU by *post-mortem* examination on
69 pigs bred for cured ham and produced under the PDO (Protected Designation of
70 Origin) requirements in which they are reared according to a specific feeding plan and
71 slaughtered at 9-months of age and at a weight ranging from 160-170 kg. Moreover,
72 the study aimed at better understanding the risk factors for OGU development in the
73 specific context of the heavy pig production system, since OGU are an important
74 pathological condition with multifactorial etiology at the farm level encompassing
75 feeding (particle size, type of cereals, etc), housing system, management and

76 provision of enrichment (Wondra *et al.* 1995; Smith and Edwards, 1996; Scott *et al.*
77 2006; de Oliveira *et al.* 2010). Therefore, the abattoir study was supplemented by a
78 pilot study of farm risk factors by means of a questionnaire to the owners of the
79 sampled batches of pigs. Since it cannot be excluded that stress caused by transport
80 and lairage at the slaughterhouse (Davies *et al.* 1994; Lawrence *et al.* 1998, Swaby
81 and Gregory 2012) can also affect the OGU development, this aspect was
82 investigated. A further aim of the study was to evaluate the possible relationships
83 between OGU and other carcass pathologies and on-farm mortality.

84

85 **Materials and Methods**

86 *Abattoir sampling*

87 Carcasses were evaluated in an abattoir (about 4 000 pigs slaughtered/day) in Emilia
88 Romagna (Italy) specialised in the slaughter of pigs for production of PDO ham. Data
89 were collected on 14 days between March and September 2015, by two inspectors,
90 previously trained using photographic material and sample stomachs to standardise
91 use of the scoring system. Over the 14 days, 228 different batches of pigs were
92 assessed, with an average of 16 per day (range 13-19). The farm of origin was
93 identified for each batch of pigs; a total of 120 different farms were sampled, with 45
94 sampled on at least two occasions. The number of stomachs examined per batch was
95 ~100 (range 44-115) giving a total sample of 22 551 stomachs.

96

97 *Scoring of gastric ulceration*

98 Each stomach, about 10 minutes after exsanguination of the carcass, was opened
99 along the large curvature by a machine that also removed most of the gastric contents
100 using a jet of water at room temperature. The time available to score each stomach,

101 determined by the processing speed, was about 7-10 seconds. OGU were classified
102 using the scoring method proposed by Robertson *et al.* (2002) which provides a scale
103 of four values, where 0 = healthy, 1 = hyperkeratosis, 2 = erosion and/or mild ulcer,
104 and 3 = severe ulcer. The detailed description of the evaluation system is shown in
105 Supplementary Table S1. In addition, each stomach was also evaluated for the
106 presence of scarring.

107 Based on the order of the slaughter, it was possible to identify which batches of pigs
108 had been subject to overnight lairage (the first 10 of the daily list), so as to take account
109 of the fasting time (about 12 hours). This time was subsequently added to that from
110 the last meal at the farm before loading and that for travel to the slaughterhouse. At
111 the abattoir, data on lungs, pleura, and livers of each animal were collected by two
112 trained veterinarians. The Mycoplasma-like lung lesions were scored according to the
113 method of Madec and Derrian (1981), giving a score from 0 to 4 on the percentage of
114 tissue affected by the lesion for each lobe (excluding the accessory lobe). The lungs
115 of each pig were also scored (presence/absence) for scars, abscesses, consolidations
116 with firm and heavy tissue from secondary bacterial infections, and lobular/chessboard
117 pattern lesions (scattered multifocal spots of purple to grey discolouration indicative of
118 probable co-existence of viruses and Mycoplasma) (Caswell and Williams, 2013).
119 Pleural lesions were evaluated using the SPES grid, (score from 0 to 4 depending on
120 the extent and location of pleural adhesions) and an APP index (indicative of
121 *Actinobacillus Pleuropneumoniae* infection) was calculated (Dottori *et al.*, 2007).
122 Sequestra (firm, rubbery and mottled dark red purple to lighter white areas with
123 abundant fibrin, and haemorrhagic, necrotic parenchyma; often associated to *A.*
124 *Pleuropneumoniae*) were also recorded (presence/absence). In the liver, white spots
125 and lesions due to ascarid migration, were assessed using a scale from 1 to 3 where

126 1 = ≤ 3 lesions; 2 = from 4 to 10 lesions; 3 = > 10 lesions. Data on carcass weight,
127 dressing percentage (carcass weight/live weight), lean meat percentage,
128 subcutaneous fat thickness, condemnation rate and PDO standard compliance were
129 also collected.

130

131 *Questionnaire survey*

132 Data collection involved the distribution of a questionnaire to the farms of origin of the
133 animals sampled at the abattoir, with the aim of identifying risk factors for the
134 development of OGU. The farmers were contacted by telephone to explain the
135 objectives of the study and request participation. The questionnaire was then sent via
136 e-mail or completed by a phone interview. Out of 120 identified farms, 20
137 questionnaires were returned, corresponding to 44 out of the total of 228 batches. The
138 questionnaire, which included questions on housing, breeding management, and
139 specific data for each batch of pigs (mortality, health), is available in the Supplementary
140 Material S1.

141

142 *Statistical analyses*

143 A descriptive analysis of the 228 batches analysed, corresponding to 22 551 stomachs,
144 was used to show prevalence of each score of gastric lesion (0, 1, 2, 3, scar). The
145 statistical unit used for data processing was the batch. Different sub-datasets and the
146 corresponding statistical analyses are summarised in Figure 1. An ANOVA (PROC
147 GLM SAS, Inst. Inc., Cary, NC) was carried out to assess the effect of month of
148 slaughter (March - September) and overnight lairage (yes; no) on the percentage of
149 different scores recorded on 228 batches. Since the distributions of the percentage of
150 stomachs for scores 0, 3, and for the scars were not normally distributed, a log (ln+1)

151 transformation was applied. A further analysis assessed the effect of farm of origin,
152 since 45 of the 120 farms were sampled at least twice, with inclusion of data on 156
153 batches. To determine whether there was a correlation between OGU and pathologies
154 assessed on other organs or carcass traits, data were collated from 174 batches for
155 which assessments on lung, pleura, liver and carcasses were available. The
156 prevalence was calculated for each lesion and a Spearman rank correlation calculated.
157 For 30 batches, for which information was available on mortality during the growing
158 period, the correlation between lesion score prevalence and batch mortality was
159 calculated.

160 Using data from 43 batches from the 20 farms that returned a questionnaire (17% of
161 the farms), an analysis was performed for the identification of risk factors. The 43
162 batches were divided into two groups: "problem" batches in which the sum of
163 percentage of stomachs with scores 2 or 3 was more than 20%, and "no problem"
164 batches with lower prevalence. This threshold was set using the approach of
165 Robertson *et al.* (2002). A similar analysis was carried out for the presence of scars,
166 and the threshold designated for a "problem" batch was arbitrarily set at 15% on the
167 basis of the distribution recorded. A χ^2 or Fisher exact test was used to assess the
168 general association between risk factors and the dichotomous outcome response
169 variables (problem batches for ulcers and for scars). A risk ratio (RR) was then
170 calculated for each level of the significant factors ($P < 0.05$) when they were estimable.
171 Factors which showed associations ($P < 0.2$) in the univariable analyses, and for which
172 the data were complete ($n = 43$) and RR could be calculated, were first tested for their
173 interactions. Absolute Kappa-values > 0.40 for a pair of risk factors was considered to
174 show high association and closely related variables with redundancy of information
175 were excluded. The remaining risk factors were entered into a multivariable analysis

176 using a generalized linear model (PROC GENMOD, SAS) with a log-binomial
177 distribution (McNutt *et al.*, 2003) and a forward stepwise selection. Two models were
178 run, one for the ulcers (score 2+3) and one for the scarred ulcers. Farm was included
179 as a repeated factor. RR was calculated for factors significant in the final multivariable
180 model.

181 Validity of the final models was evaluated by taking into account R^2 and/or adjusted R^2
182 for linear models, QIC (Quasilikelihood under the Independence model Criterion) for
183 generalized linear models and p-values for factors included for all the models. The
184 assumptions of homoscedasticity and independence of the residuals were graphically
185 tested.

186

187 **Results**

188 *Prevalence of lesions*

189 Table 1 shows the distribution of lesion scores across the study period for the 22 551
190 stomachs evaluated. The prevalence of stomachs positive for ulcers (score 2 or 3) was
191 21% and for scars was 13%. Considering the batch level, 7.5% of the 228 batches had
192 less than 1% of stomachs affected by the presence of scars, but there were some
193 batches in which prevalence was > 50%. For farms that had at least two batches
194 sampled on different days, the effect of production unit proved to be highly significant
195 for both ulcer score and scars ($P < 0.0001$). Figure 2 (a and b) illustrates the range
196 across farms, showing that the relationships between prevalence of healthy stomachs,
197 severe OGU and scarred OGU had relevant differences. The R^2 of the statistical
198 models adopted for OGU scores ranged from 8% to 20% not considering the farm
199 effect, whereas when it was included the R^2 increased to over 70% for all the scores.
200 The farm effect accounted for almost the 50% of the global variability.

201

202 *Influence of overnight lairage, fasting time and the month of slaughter*

203 The effect of overnight lairage on the prevalence of ulcers is shown in Figure 3. The
204 percentage of the stomachs devoid of injury was significantly reduced in batches
205 slaughtered after overnight lairage ($P < 0.001$), while there was a significant increase
206 in score 2 lesions ($P < 0.001$). There was no effect on the prevalence of scarring.
207 Analysis of a subset of 43 batches for which information on the time of feed withdrawal
208 on farm and the duration of transport was available showed no significant difference in
209 the prevalence of problem batches ($> 20\%$ score 2+3) between total fasting times of \leq
210 24 or > 24 hours ($\chi^2 = 0.529$, $P = 0.467$), for distances of ≤ 100 or > 100 km ($\chi^2 =$
211 0.228 , $P = 0.632$), or for journey times of ≤ 1 or > 1 hour ($\chi^2 = 0.228$, $P = 0.633$). The
212 effect of slaughter month is shown in Figure 4. There was a significant effect of month
213 on the prevalence of score 1 ($P < 0.001$), 2 ($P < 0.001$), 3 ($P < 0.01$) and scars ($P <$
214 0.01). In the period June-August, the percentage of stomachs with score 1 and scars
215 was increased.

216

217 *Association of different gastric lesion scores and their relationship to other carcass*
218 *pathologies and on-farm mortality*

219 The prevalence of scarring in a batch was negatively correlated to the prevalence of
220 healthy stomachs and positively and significantly correlated to the prevalence of
221 serious ulcers (Table 2). The significant correlations at the batch level between the
222 percentage of stomachs with different OGU scores and other pathological alterations
223 in the pleura, lungs and livers of the animals are shown in Table 2. Only few variables
224 showed statistically significant relationships and these were generally weak. In
225 particular, score 3 OGU showed a weak positive correlation with lung scarring and

226 sequestra, and a weak negative correlation with the percentage of healthy lungs. For
227 30 batches for which farm records were available, mortality at the farm showed a
228 negative correlation with the prevalence of undamaged stomachs, and a strong
229 positive correlation with scars. The only significant correlation involving carcass traits
230 was a negative association between dressing percentage and score 2+3 ulcers ($r = -$
231 0.308 , $P < 0.001$) and a weaker positive association with healthy stomachs ($r = 0.210$,
232 $P < 0.05$).

233

234 *Risk factors related to production practice*

235 The type of production had no significant effect on prevalence of ulcers (score 2+3
236 batch prevalence $> 20\%$, Table 3), and herd size and genetic type showed only a weak
237 tendency for association. When antiparasitic treatments (anthelmintic or combined
238 anthelmintic/acaricide) were not provided, risk of ulcers increased by a factor of three
239 (RR 3.36, CI 1.42-7.97, $P = 0.007$). Vaccination against *Mycoplasma hyopneumoniae*
240 was associated with a significant increase in risk of ulcers (RR 3.12, CI 1.04-9.37, $P =$
241 0.026), though other vaccinations (*Porcine Circovirus 2*, *Actinobacillus*
242 *Pleuropneumoniae*) showed no association. The use of NSAIDs and salicylic acid had
243 a weak association with ulcers ($0.05 < P < 0.2$). The cereals used in the diet (maize
244 only, maize plus wheat or barley, or all three cereals) influenced the prevalence of
245 ulcers ($P = 0.011$); wheat in the ration was protective, and the combination wheat and
246 barley seemed to be even more effective. Other dietary factors with a weak association
247 with ulcers ($0.05 < P < 0.2$) were feed manufacturing source and method of water
248 provision. Housing on a solid floor gave nearly four times less risk than that associated
249 with the use of a slatted floor (fully slatted vs solid, RR = 3.79, CI 1.0-23.4, $P = 0.044$).
250 No farms provided straw, but the provision of objects as environmental enrichment had

251 a significant protective effect (no enrichment vs wood and/or chains/plastic, RR = 2.58,
252 CI 1.26-5.30, $P = 0.013$). The method of presentation was also important, enrichment
253 only on the floor giving three times greater risk (floor vs hanging or both, RR = 3.13, CI
254 1-9.83, $P = 0.042$).

255 Risk analysis which differentiated batches with a frequency of scars greater than 15%
256 (Table 4) showed that mixing of pigs during the finishing period was associated with
257 increased scarring ($P = 0.04$, RR not estimable). Slatted flooring was again a risk factor
258 (fully slatted vs solid, RR = 4.74, CI 1.20-18.7, $P = 0.04$), and provision of
259 environmental enrichment was protective (no enrichment vs wood and/or
260 chains/plastic, RR = 2.58, CI 1.15-5.80, $P = 0.025$). The method of presentation of
261 enrichment also showed a tendency, with presentation only on the floor giving almost
262 four times greater risk (floor vs hanging or both, RR = 3.83, CI 1.08-13.55, $P = 0.03$).
263 Whilst no dietary factors showed a significant association, the availability of drinking
264 water *ad libitum* was associated with an increased risk ($P = 0.02$, RR not estimable).
265 Dietary factors with a weak association with ulcers ($0.05 < P < 0.2$) were feed
266 manufacturing source. The only veterinary factor tending towards association was use
267 of anthelmintics.

268 Considering ulcers problems (score 2+3), among the 14 variables that showed
269 association in the outcome of the univariable analyses (table 3), four were excluded
270 from the multivariable analysis because of available data was for less than 43 batches
271 (use of NSAIDs, wheat in the ration, type of cereal in the ration and method of
272 presentation of enrichment) and five other excluded due to high correlation with others
273 factors showing greater statistical relevance (type of farm, size of farm, manufacturer
274 of feed and enrichment). Five variables were entered into the multivariable model and
275 only three were retained: anthelmintic treatment (RR =5.0, CI 1.17-21.9, $P = 0.03$) and

276 *Mycoplasma hyopneumoniae* vaccination (RR = 5.6, CI 1.10-28.0, $P = 0.04$) with
277 significant effect respectively, and type of flooring with a strong tendency ($P = 0.06$).
278 This model reached the lowest value for the QIC (44.3). Multivariable analysis of the
279 “problem” batches for scarred ulcers was unable to show a significant association with
280 any of the factors tested.

281

282 **Discussion**

283 The prevalence of OGU in this study (21% score 2+3) is less than that reported from
284 a previous experiment on pigs in Italian heavy pig production (63% score 2+3) in
285 groups raised without straw (Di Martino *et al.*, 2013), and is also slightly lower than the
286 30% typically reported from abattoir studies in other countries using a similar scoring
287 scale on pigs slaughtered at lighter weights (Robertson *et al.*, 2002; Swaby and
288 Gregory, 2012). These results suggest that the slaughter weight *per se* is not a relevant
289 factor for the development of OGU and that farm management plays a more important
290 role. The study demonstrated a very significant variation between farms, as has been
291 observed previously (Robertson *et al.*, 2002; Swaby and Gregory, 2012). The presence
292 of herds with a very low prevalence of OGU shows that this is a potentially controllable
293 pathology, and therefore a better understanding of the causes can lead to viable
294 prevention strategies. Hessing *et al.* (1992) reported a strong significant 'litter-effect'
295 on gastric ulceration which might indicate a genetic predisposition for the development
296 of gastric lesions. In the current study, genotype of pig showed some association with
297 ulcer prevalence. One complication in using abattoir data is the potential for post-farm
298 alteration in ulcer severity. Scores recorded at the abattoir may depend to some extent
299 on the recent development of ulcers, due to factors such as fasting and pre-slaughter
300 transport stress. Pigs delivered to the abattoir in the evening and slaughtered after

301 overnight lairage had a higher frequency of stomachs with erosions and a lower
302 proportion of stomachs with no injuries than pigs slaughtered immediately after
303 unloading. Davies *et al.* (1994) and Swaby and Gregory (2012) also reported that the
304 frequency of severe ulcers can be higher in pigs held overnight in the lairage compared
305 to pigs slaughtered on the day of arrival at the abattoir. Other authors (Straw *et al.*,
306 1994; Lawrence *et al.*, 1998) have reported that fasting or interruption of the feed
307 supply contributes to OGU. For this reason, the presence of scarring, not affected by
308 overnight lairage and unlikely to reflect events immediately prior to slaughter, might
309 give a better indication of the farm situation as stated for pigs slaughtered at lower
310 weight (Swaby and Gregory, 2012). There was a significant correlation between the
311 prevalence of scars and severe (score 3) ulcers, which were also unaffected by
312 overnight lairage, suggesting that a monitoring tool based on these measures might
313 be more informative about the real prevalence of OGU at the farm.

314 There is little published on time of year effects on OGU. It is reported that in Southern
315 USA high summer temperatures adversely affect feed intake, which might favour an
316 increase in the prevalence of OGU (Thomson and Friendship, 2012). Hessing *et al.*
317 (1992) found no relation between gastric lesions and climatic stressors. The increase
318 in minor lesions during this period may also be linked to the increased stress during
319 handling and transport under higher ambient temperatures. The higher presence of
320 scars however, can be traced back to predisposing factors at the farm.

321 Ramis *et al.* (2004) suggested that an increase in OGU in pigs from large farms might
322 be due to increased infection pressure from other diseases. The weak correlations
323 between lung and pleura lesions and the development of OGU support an association
324 to respiratory diseases, possibly as a consequence of inappetence and the increased
325 levels of histamine due to infection (Thomson and Friendship, 2012). Abattoir recording

326 alone does not allow an accurate estimation of the prevalence of OGU since a
327 complete picture would also include ulcers that led to death the animal at the farm. The
328 analysis of the relationship between OGU and mortality during the fattening cycle
329 showed a strong positive correlation between the presence of scars and mortality. This
330 supports previous reports that gastric ulcers are responsible for a significant share of
331 overall mortality during fattening (Melnichouk, 2002). The fact that the different scores
332 for the lesions did not show such strong correlations with mortality as in the case of
333 scars, may be due to the fact that the latter are indicative of a chronic pathological
334 process, that likely better reflect the true prevalence of OGU at the farm.

335 The questionnaire study can only be considered as a pilot for future work because of
336 the low rate of questionnaire return. Only 17% of farms returned their questionnaires;
337 however, these showed a good range of management methods that gives the analysis
338 a reasonable external validity. The disappointing return suggests that better interaction
339 with farmers is needed to explain the practical relevance of associating data collected
340 at the farm with information obtained by the abattoir. However, some interesting
341 indications emerged from analysis of the responses, which merit further investigation.

342 In line with the findings of the carcass pathology analysis, few health-related factors
343 proved significant. The apparent negative relationship between vaccination for
344 *Mycoplasma* and prevalence of OGU is surprising, since literature suggests that the
345 prevention of respiratory disease should result in a decrease of OGU (Thomson and
346 Friendship, 2012). However, vaccination could be a proxy variable for herd health
347 status, being used where the pathogen challenge is greater, and not fully protective
348 throughout the life of the pig. Another unexpected result was that the use of
349 antiparasitics resulted in a significant reduction in risk of OGU. There is no previous
350 report of such a link in the literature, although Greve (2012) notes that it is debated if

351 *Hyostrongylus rubidus* infection can affect the pathogenesis of OGU of the glandular
352 stomach. It is also interesting that, in the current study, there was a significant, though
353 weak, correlation between prevalence of OGU, OGU scars, and liver lesions resulting
354 from *Ascaris* infection. Since parasitic infection may cause inflammation, resulting in
355 the release of histamine, a mechanistic route to predispose OGU exists (Thomson and
356 Friendship, 2012).

357 Previous research has focussed on risk factors related to nutrition. It was not possible
358 from this study to draw conclusions about two of the most studied risk factors, particle
359 size (Wondra *et al.*, 1995) and pelleting of feed (Wondra *et al.*, 1995; Amory *et al.*,
360 2006); farmers could not provide information on the particle size of feed, and all of
361 them used a liquid feeding system. The main nutritional factor to emerge as protective
362 was using a combination of different cereals rather than only corn, even if the
363 percentage of wheat and barley in the ration was very small. The addition of wheat
364 decreased OGU risk, while the combined provision of wheat and barley seemed to be
365 even more effective. Whilst this confirms that barley should be preferred as a cereal
366 by virtue of greater fibre content and structural stability during processing resulting in
367 a larger particle size (Nielsen and Ingvarsten, 2000), the benefit of wheat is more
368 surprising given other reports that wheat can be a risk factor (Smith and Edwards,
369 1996; Nielsen and Ingvarsten, 2000). However, in these studies, the inclusion of wheat
370 in the diet was then at much higher levels and in comparison with barley rather than
371 maize. Early studies showed that maize based diets gave greater risk than wheat
372 based diets, with other cereals such as oats being even more protective (Reese *et al.*,
373 1966). Whilst the use of maize is unavoidable in the region of the Po Valley, it therefore
374 could beneficially be associated with other cereals to decrease the risk of an
375 ulcerogenic diet. Another unexpected result was that restriction of drinking water

376 reduced the risk of scarred ulcers. The only previous association of OGU with water
377 related to the water source (bore-hole water being a risk factor; Robertson *et al.*, 2002)
378 and was suggested to relate to possible effects of pH, buffering capacity or
379 microbiological quality.

380 A number of factors relating to housing conditions were highlighted by the study. The
381 risk associated with slatted flooring has been reported previously (Amory *et al.*, 2006;
382 Scott *et al.*, 2006). In many studies this has had a confounded effect with the presence
383 of straw bedding which can be a protective factor, possibly through the provision of
384 dietary fibre (Nielsen and Ingvarsten, 2000; Di Martino *et al.*, 2013; Herskin *et al.*,
385 2016). This was not the case in the current study, and an alternative suggestion might
386 be the greater stress of living in a slatted system, where both physical and behavioural
387 challenges can be greater (Scott *et al.*, 2006). It has been suggested that physical
388 injuries, such as foot lesions or tail-biting, as well as other secondary diseases, may
389 cause inflammation resulting in the release of histamine to increase prevalence of
390 gastric ulcers (Thomson and Friendship, 2012). Whilst the ulcerogenic effects of
391 exposure to stressors have been well documented in rodents (Overmier and Murison,
392 2000), the role of stress in the pathogenesis of OGU in the pig is less clear. Behavioural
393 stress markers have been found to be associated with the risk of acute ulcers in pigs
394 (Dybkaer *et al.*, 1994), but Jensen *et al.* (1996) failed to increase gastric ulceration by
395 experimentally inducing chronic intermittent stress in pigs.

396 Even though none of the 20 farms that replied to the questionnaire provided straw, the
397 provision of other forms of environmental enrichment decreased OGU risk. This was
398 the case for provision of hanging chains and plastic objects, and also the case then
399 wood was supplied in suspended form, but not when given on the floor. It is known in
400 the latter case that material quickly becomes soiled and provides little enrichment value

401 (Scott *et al.*, 2009). The beneficial effect of non-ingestible manipulable objects
402 suggests a link between alleviation of exploratory motivation and reduced stress. It is
403 known that barren environmental conditions induce behavioural signs of stress,
404 however, Day *et al.* (2002) previously found no effects of the provision of different point-
405 source objects (metal chain, chopped straw or a nutritious toy) on the occurrence of
406 gastric ulcers in pigs. In other situations, long-term housing stress has been linked to
407 increased severity of gastric damage, for example in stall housed gilts in comparison
408 to those in groups (Geverink *et al.*, 2003), and they suggest that the length of housing
409 period is important in this outcome. Furthermore, a beneficial effect of reduced stress
410 is supported by the association between mixing of pigs and prevalence of scarred
411 ulcers. Mixing causes stressful disruption of the social hierarchy (Ruis *et al.*, 2001) and
412 modification of feed intake (de Jong *et al.*, 1999) and might lead to greater competition
413 for access to food, resulting in a decrease of intake subordinate pigs when feed
414 quantity or accessibility is restricted. Hessing *et al.* (1992) also reported that mixing of
415 unfamiliar pigs, as compared with keeping the litter together in a farrow to finish
416 system, resulted in higher prevalence of gastric lesions.

417

418 *Conclusions*

419 This study has provided the first large scale assessment of the prevalence of OGU in
420 heavy pig production systems. It has also highlighted the possibility of new risk factors
421 not previously reported in the literature. Prophylactic use of antiparasitic agents,
422 directed primarily to the treatment of gastrointestinal nematodes, decreased the risk of
423 developing gastric lesions. The economic benefit which can be derived from these
424 treatments may therefore be greater than just the reduction of losses in performance
425 due to the presence of parasites, since a reduction in the prevalence of OGU might

426 reduce mortality and improve productive indices. Many factors that are usually
427 considered important for animal welfare also showed an association with OGU such
428 as solid flooring, presence of environmental enrichment and absence of mixing animals
429 all decreased risk, highlighting the potential for psychological, as well as physical,
430 stressors to affect OGU. If it is decided to include abattoir screening of OGU in future
431 programmes for the assessment of well-being on farm, only severe lesions of score 3
432 and scarring should be used since, as for pigs slaughtered at lower weight, minor
433 injuries are more related to prolonged fasting and, to a lesser extent, to the transport
434 stress. In addition to being important for protection of animal welfare, screening of OGU
435 at slaughter should be linked to a flow of information back to the farmer, allowing him
436 to obtain an estimate of the prevalence and then implement the necessary preventive
437 measures and verify their effectiveness.

438

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444

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537 and pelleting on growth performance, nutrient digestibility, and stomach morphology in
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539

540 **Table 1** *Percentage of stomachs with gastric ulcers of different severity score in 22*
 541 *551 pigs from 228 batches sampled over a 7-month period*

	Score for OGU				Scars
	0	1	2	3	
No of stomachs	3 786	14 086	3 746	933	2862
% of stomachs (on total number of stomachs checked)	16.8	62.5	16.6	4.1	12.7
% of stomachs/ batch:					
Median	10	63	15	2	10
Maximum	85	91	46	36	52
Minimum	0	11	0	0	0

542

543

544 **Table 2** Coefficients of correlation (Spearman Correlation, N = 174 batches of pigs)
 545 and their significance in associations between gastric lesions (Scores of 0, 3, 2+3
 546 and scarring), lesions in other organs and mortality.

		Prevalence per batch of gastric lesions			
		Ulcer score		Scars	
		0	3	2+3	
Prevalence of scars		-0.590 ***	0.524***	0.600***	
Lung:	%				
Healthy	“	0.014	-0.155*	-0.127§	-0.040
With severe lesions	“	-0.012	0.133	0.094§	0.071
With scarring	“	-0.070	0.150*	0.092	0.108
With consolidations	“	0.173*	-0.047	-0.065	-0.008
Pleura:	%				
With severe lesions	“	0.032	0.001	-0.123	0.002
Sequestra	“	-0.033	0.152*	0.092	-0.002
Total liver lesions	“	-0.103	-0.056	0.016	0.177*
Mortality in the finishing period (N = 30)	“	-0.441*	0.157	0.303	0.671***

547 § P < 0.10; * P < 0.05; *** P < 0.001.

548

549 **Table 3** Risk factors for a high prevalence (> 20%) of significant ulcers (score 2+3)
 550 from an analysis of 43 batches of pigs. Results are shown for all measures with $P <$
 551 0.20 in univariable analysis.

Factor	Classification	N. batches	> 20% ulcers (scores 2+3)	P (χ^2 /Fisher)
Type of farm	Finishing only	29	28	0.12
	Breeder-finisher	14	57	
Size of farm	$\leq 3\ 000$	13	15	0.11
	$> 3\ 000$	30	47	
Genetic type	Goland	10	50	0.06
	Duroc	15	13	
	Danish	4	75	
	Other	14	43	
Anthelmintic treatment	No	17	65	0.007
	Yes	26	19	
Vaccination against mycoplasma	No	18	17	0.026
	Yes	25	52	
Use of NSAIDs (n=41)	No	27	44	0.186
	Yes	14	21	
Use of salicylic acid (n=21)	No	12	42	0.178
	Yes	9	11	
Wheat in the ration (n=37)	No	21	52	0.004
	Yes	16	6	
Type of cereal in the ration (n=38)	Only maize	2	100	0.002 ¹
	Maize + Wheat or Barley	24	46	
	Maize + Wheat + Barley	12	0	
Manufacture of feed	Home-mix	30	27	0.067
	Commercial mill	13	61	

Factor	Classification	N. batches	> 20% ulcers (scores 2+3)	<i>P</i> (χ^2 /Fisher)
Provision of water	Ad libitum	34	44	0.120
	Restricted	9	11	
Type of flooring	Slatted	19	63	0.007
	Part slatted	18	17	
	Solid	6	17	
Provision of enrichment	None	12	67	0.011
	Wood or chains/plastic	11	45	
	Wood and chains/plastic	20	15	
Presentation method for enrichment (N=31)	Floor	8	63	0.006
	Suspended	11	0	
	Both	12	25	

552 ¹ Risk Ratio not estimable

553

554 **Table 4** Risk factors for a high prevalence (> 15%) of scarred ulcers from an analysis
 555 of 43 batches of pigs. Results are shown for all measures with $P < 0.20$ in univariable
 556 analysis.

Factor	Classification	N. batches	% >15% scars	P (χ^2 /Fisher)
Mixing of pigs during finishing	No	8	0	0.04 ¹
	Yes	35	40	
Type of flooring	Slatted	19	53	0.022
	Part slatted	18	11	
	Solid	6	33	
Provision of enrichment	None	12	58	0.03
	Wood or chains/plastic	11	36	
	Wood and chains/plastic	20	15	
Presentation method for enrichment (n=31)	Floor	8	50	0.139
	Suspended	11	9	
	Both	12	16	
Manufacture of feed	Home-mix	30	23	0.11
	Commercial mill	13	54	
Availability of drinking water	Ad libitum	34	41	0.02 ¹
	Restricted	9	0	
Anthelmintic treatment	No	17	47	0.19
	Yes	26	23	

557 ¹ Risk Ratio not estimable

558

559 **Figure 1** Flow diagram of the amount of data collected (batches and farms) and
560 corresponding statistical analyses carried out.

561

562 **Figure 2** The distribution of gastric ulcer severity scores (a) and the frequency of
563 stomachs with ulcer scars (b) for pigs from 45 different farms involved in the study.

564

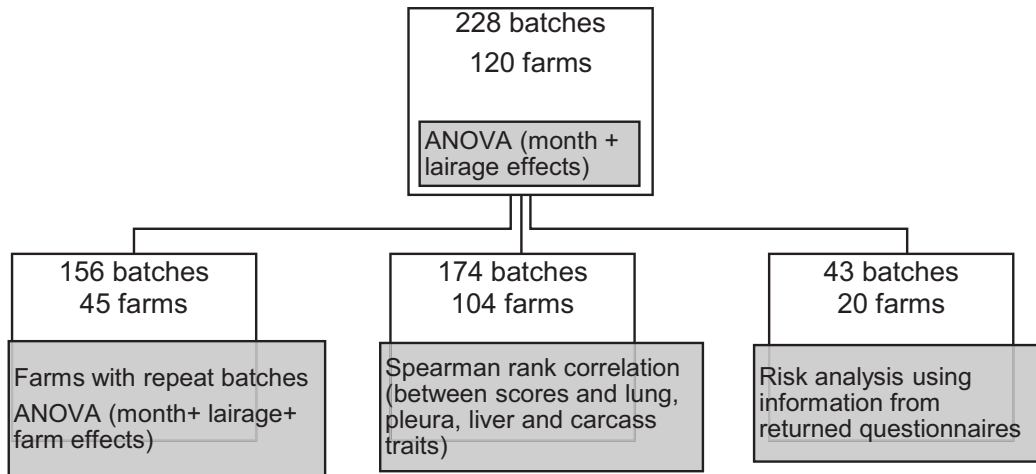
565 **Figure 3** Percentages (ls means \pm se) of stomachs with different degrees of severity
566 of ulceration in relation to overnight lairage of pigs.

567

568 **Figure 4** Percentages (ls means \pm se) of stomachs broken down by ulcer severity
569 score and presence of scars according to the month of slaughter of pigs.

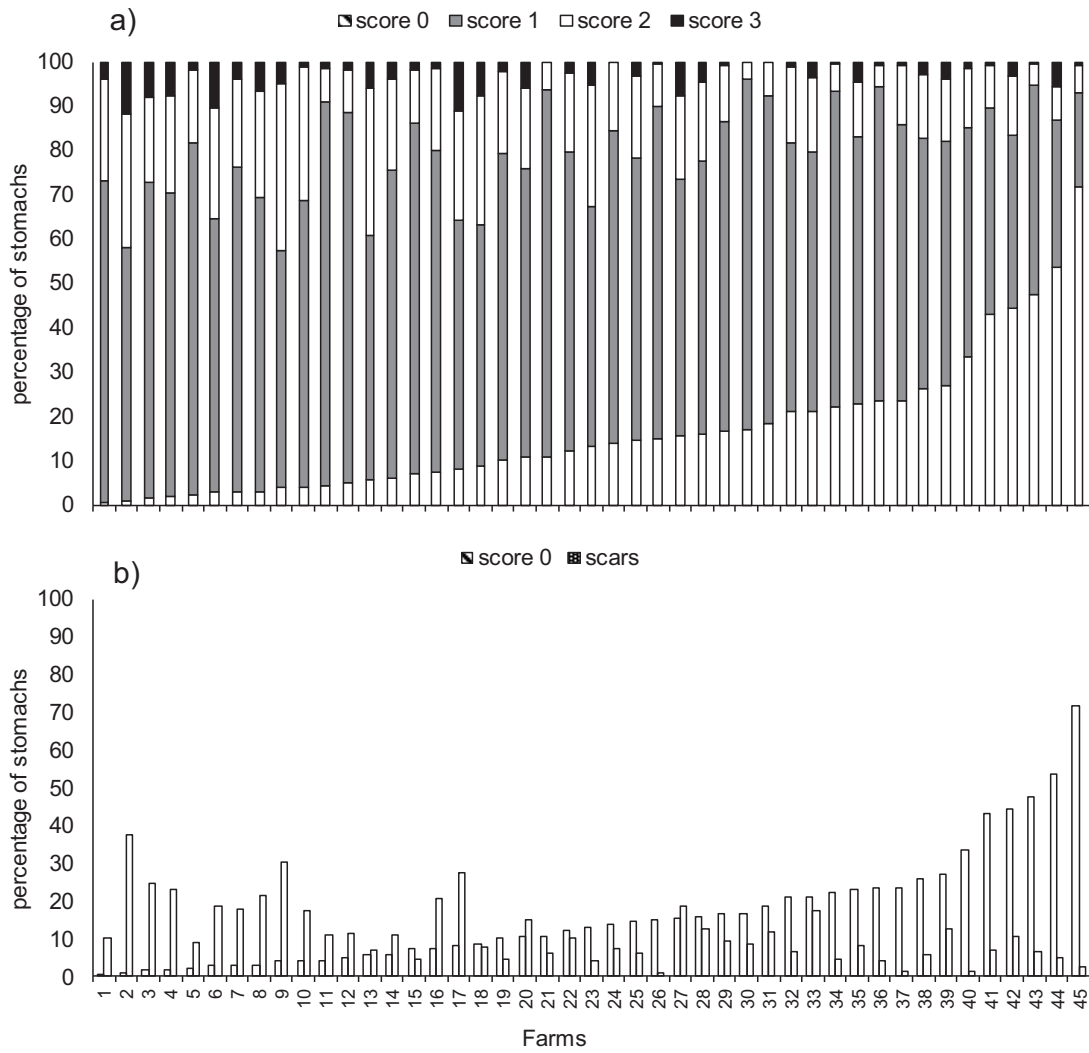
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1 **Figure 1**



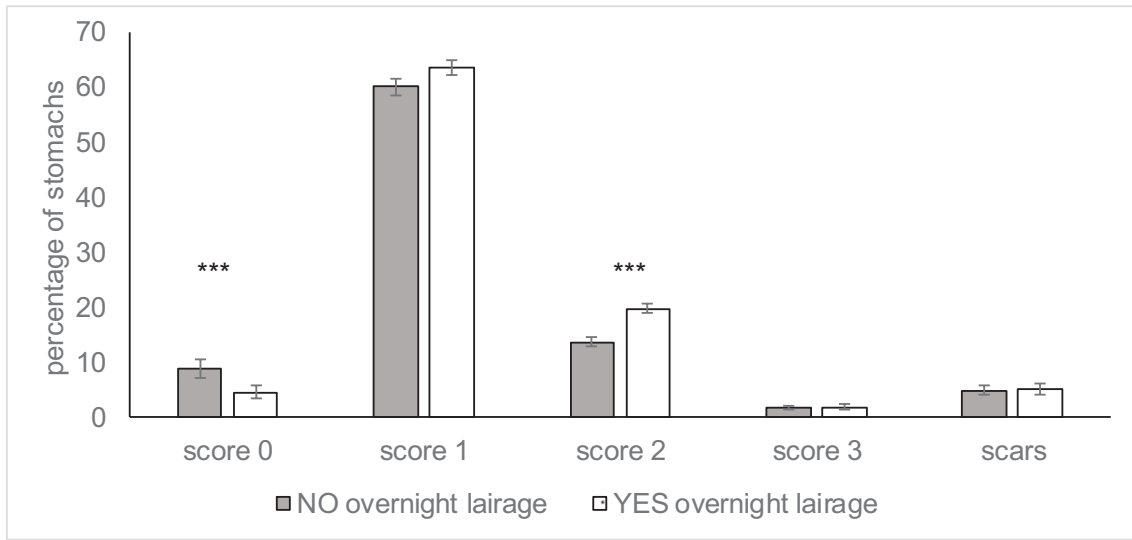
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Figure 2



1 **Figure 3**

2



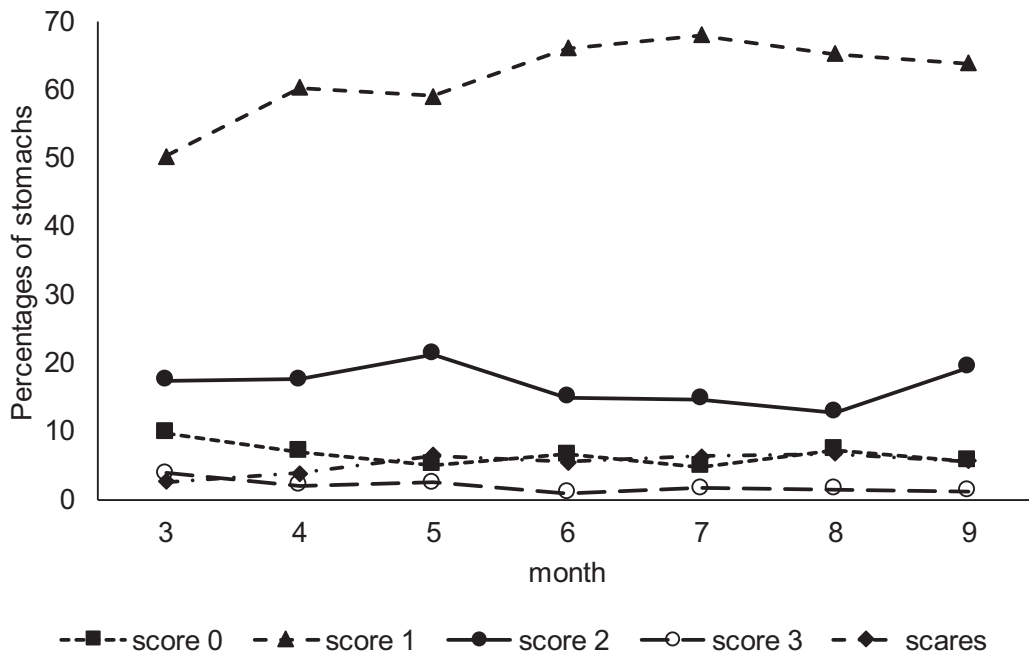
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4 *** P < 0.001

5

1 **Figure 4**




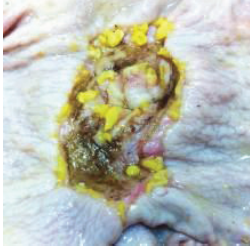
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Prevalence and risk factors for gastric ulceration in pigs slaughtered at 170 kg (heavy pigs)

F. Gottardo, A. Scollo, B. Contiero, M. Bottacini, C. Mazzoni and S. A. Edwards

Supplementary Table S1 Description of the evaluation system of gastric lesions in
the *pars oesophagea*.

Score	Description	Illustration
0	No injury is present. The mucosa is smooth and whitish in colour.	
1	Hyperkeratosis. The mucosa appears thickened with a more or less rough texture depending on the state of progress of the damage. Often in this phase it tends to take on a greenish-yellow colour because of bile pigments which bind to it.	
2	Erosions and / or mild ulcers with extended exfoliation of the epithelium. Usually linear or monofocal lesions, which frequently affect the junction of the pars non glandularis and glandularis mucosa. The presence of blood can be very variable after exsanguination.	
3	Severe ulcers. Often associated with the presence of scars, which can lead to stenosis of the cardiac sphincter. The presence of blood is observed in most cases, despite exsanguination. The extent of the lesion can be variable, since the eventual introversion of the mucosa due to scar tissue can make it less noticeable.	

Supplementary material S1: Copy of the questionnaire distributed to farmers

Study on the identification of risk factors for the development of gastric ulcers in Italian heavy pigs

Dear sir,

filling in the questionnaire is very important in order to identify the risk factors that determine the development of ulcerative lesions in the stomach of your pigs and to understand as well as improve their health, well-being and productivity.

A. GENERAL INFORMATION:

- Farm denomination: _____ Address: _____
- Type of production:
 - reproduction + weaning + fattening
 - weaning + fattening
 - fattening
- No. of pigs fattened: _____ No. of sows reared: _____
- Breed of the fattening pigs:
 - Father line _____ Mother line _____
- Origin of the piglets:
 - One farm or from the sow unit of the same farm of fattening
 - More than one farm

B. MANAGEMENT

- Weight of the piglet at the beginning of fattening: _____
- No. of times that pigs change pen after weaning _____
- No. of times that pigs are mixed in order to make more homogeneous the size of animals within pen _____
- No. of pigs per pen _____
- Space allowance per pig:
 - The minimum established by the legislation (1 m²/head)
 - More space than that minimum established by the legislation
- No. of diets formulated throughout the fattening phase:
 - One
 - Two
 - More than two
 - How many hours prior to transport did the animals receive the last meal? _____
- Treatments against parasites:
 - No
 - Yes
- No. of treatments against parasites _____
- Products used for treatments against parasites

- Presence of the vet at the farm
 - Regular (weekly)
 - Irregular
- When the visit of the Vet is irregular, which are the causes for calling him?
 - Drugs prescription and recording
 - Enteric disorders
 - Respiratory disorders
 - Consulting

C. ENVIRONMENTAL FACTORS

- Type of ventilation
 - Natural
 - Forced
- Presence of heating systems:
 - No
 - Yes
- Presence of cooling systems:
 - No
 - Yes
- Type of floor:
 - Bedding
 - Fully concrete
 - Partially slatted
 - Slatted
- Presence of an outdoor dunging area:
 - No
 - Yes

D. FEEDING:

- Feed is:
 - Available ad libitum
 - Delivered at a specific time; no. of meals _____
- Distribution of the feed is:
 - managed completely by the computer
 - manually activated
- The feed is provided to the pigs
 - always at the same time
 - approximately at the same time
- The feed provided to the pigs is:
 - pelleted
 - dry meal
 - wet meal
- The feed provided to the pigs is:
 - produced and prepared at the farm
 - purchased from an external supplier
 - partially purchased from an external supplier
- The particles size of the diets is _____ mm

- In the diet which cereals are present?
 - Maize
 - Wheat
 - Barley
 - Sorghum
- Drinking water is available:
 - Ad libitum
 - Rationed
- During the fattening cycle are pigs provided with oral antibiotic?
 - No
 - Yes; which products have been used _____
 no. of days of use _____
- During the fattening cycle are pigs are provided with oral FANS?
 - No
 - Yes; which products have been used _____
 no. of days of use _____
- During the fattening cycle are pigs provided with oral Acetylsalicylic acid?
 - No
 - Yes; no. of days of use _____
- Throughout the fattening cycle, which environmental enrichments are available for the pigs? And where they are positioned in pen?

○ hay;	<input type="checkbox"/> on the floor	<input type="checkbox"/> suspended
○ straw;	<input type="checkbox"/> on the floor	<input type="checkbox"/> suspended
○ logs of wood;	<input type="checkbox"/> on the floor	<input type="checkbox"/> suspended
○ chain;	<input type="checkbox"/> on the floor	<input type="checkbox"/> suspended
○ plastic objects;	<input type="checkbox"/> on the floor	<input type="checkbox"/> suspended
○ none		
- Which vaccinations are regularly performed?
 - Aujeszky (product used, number of treatments and age at treatment)
 - Mycoplasma (product used, number of treatments and age at treatment)
 - APP (Actinobacillus pleuropneumoniae) (product used, number of treatments and age at treatment)
 - PCV2 (porcine circovirus type 2) (product used, number of treatments and age at treatment)

E. DATA ON A SPECIFIC BATCH OF ANIMALS

Batch number _____ **Slaughtered (date)** _____ -

- Did you have sudden deaths in the last 3 months of fattening for this specific batch of animals?
 - Never
 - Sometimes
 - Often
- Mortality of the batch starting from the beginning of the fattening (30 - 35 kg of live weight) was _____
- During the fattening period, did this batch of animals have:

○ Respiratory diseases	<input type="checkbox"/> no	<input type="checkbox"/> yes
○ Gastrointestinal diseases	<input type="checkbox"/> no	<input type="checkbox"/> yes
- The fattening period lasted (d) _____