



EXPERT GROUP ON ANIMAL HEALTH REQUIREMENTS FOR INTRA EU MOVEMENTS AND ENTRY INTO EU OF PRODUCTS OF ANIMAL ORIGIN

Bruxelles
2 October 2017

B. CURRENT TREATMENTS



RISK MITIGATING TREATMENTS

Directive 2002/99/EC (art.4)

Treatment conditions:

- Separate storage
- Identified products
- Treatment enabled to eliminate AH risks
- Approved establishment



RISK MITIGATING TREATMENTS

Directive 2002/99/EC (art.4)

Products concerned

- Meat, milk and milk products for human consumption

Diseases concerned (health risks)

- FMD, CSF, SVD, ASF, Rinderpest, NC, AI, Sheep and goat pest

Consequences

- Oval stamp with cross
- Not as fresh meat in the market (except poultry)

DIRECTIVE 2002/99/EC

ANNEX III

Treatments to eliminate certain animal health risks linked to meat and milk

MEAT Treatment (*)	Disease							
	Foot-and- mouth disease	Classical swine fever	Swine vesicular disease	African swine fever	Rinderpest	Newcastle disease	Avian influenza	Peste des petits ruminants
(a) Heat treatment in a hermetically sealed container with an F ₀ value of 3,00 or more (**)	+	+	+	+	+	+	+	+
(b) Heat treatment at a minimum temperature of 70 °C, which must be reached throughout the meat	+	+	+	0	+	+	+	+
(ba) Thorough cooking of meat, previously deboned and defatted, subjected to heating so that an internal temperature of 70 °C or greater is maintained for a minimum of 30 minutes	+	0	0	0	0	0	0	0
(c) Heat treatment at a minimum temperature of 80 °C which must be reached throughout the meat	+	+	+	+	+	+	+	+
(d) Heat treatment in a hermetically sealed container to at least 60 °C for a minimum of 4 hours, during which time the core temperature must be at least 70 °C for 30 minutes	+	+	+	+	+	—	—	+
(e) Natural fermentation and maturation of not less than nine months for boneless meat, resulting in the following characteristics: Aw value of not more than 0,93 or a pH value of not more than 6,0	+	+	+	+	+	0	0	0
(f) Same treatment as in (e) above although meat may contain bone (*)	+	+	+	0	0	0	0	0
(g) Salami: treatment in accordance with the criteria to be defined by the Article 12(2) procedure following an opinion by the relevant Scientific Committee	+	+	+	0	+	0	0	0
(h) Hams and loins: treatment involving natural fermentation and maturation during at least 190 days for hams and 140 days for loins	0	0	0	+	0	0	0	0
(i) Heat treatment ensuring a core temperature of at least 65 °C is reached for the time necessary to achieve a pasteurisation value (pv) equal to or more than 40	+	0	0	0	0	0	0	+

DIRECTIVE 2002/99/EC

ANNEX III

MEAT Treatment (*)	Disease							
	Foot-and-mouth disease	Classical swine fever	Swine vesicular disease	African swine fever	Rinderpest	Newcastle disease	Avian influenza	Sheep and goat plague
MILK and milk products (including cream) for human consumption								
(a) Ultra-high temperature (UHT) (UHT = minimum treatment at 132 °C for at least 1 second)	+	0	0	0	0	0	0	0
(b) If the milk has a pH of less than 7,0, simple high temperature - short-time pasteurisation (HTST)	+	0	0	0	0	0	0	0
(c) If the milk has a pH of 7,0 or more, double HTST	+	0	0	0	0	0	0	0

+: Effectiveness recognised.

0: Effectiveness not recognised.

(*) All the necessary measures must be taken to avoid cross contamination.

(**) F_0 is the calculated killing effect on bacterial spores. An F_0 value of 3,00 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling.

MEAT PRODUCTS TREATMENTS FOR IMPORTS

Decision 2007/777/EC (Annex II, part 4)

Products concerned

- Imported or transiting meat products, treated stomachs, bladders and intestines

Treatment conditions

- Depending on the country AH status (listed in Annex II) and the species (article 2)



MEAT PRODUCTS TREATMENTS FOR IMPORTS

Decision 2007/777/EC (Annex II, part 4)

Non-specific treatment

A = No minimum specified temperature or other treatment is established for animal health purposes for meat products and treated stomachs, bladders and intestines. However, the meat of such meat products and treated stomachs, bladders and intestines must have undergone a treatment such that its cut surface shows that it no longer has the characteristics of fresh meat and the fresh meat used must also satisfy the animal health rules applicable to exports of fresh meat into the Community.

MEAT PRODUCTS TREATMENTS FOR IMPORTS

Decision 2007/777/EC (Annex II, part 4)

Specific treatments listed in descending order of severity:

B = Treatment in a hermetically sealed container to an F-value of three or more.

C = ≥ 80 °C which must be reached throughout the meat and/or stomachs, bladders and intestines during the processing of the meat product and treated stomachs, bladders and intestines.

D = ≥ 70 °C which must be reached throughout the meat and/or stomachs, bladders and intestines during the processing of meat products and treated stomachs, bladders and intestines, or for raw ham, a treatment consisting of natural fermentation and maturation of not less than nine months and resulting in the following characteristics:

- Value of not more than 0,93 or pH value of not more than 6,0.

MEAT PRODUCTS TREATMENTS FOR IMPORTS

Decision 2007/777/EC (Annex II, part 4)

E = In the case of 'biltong'-type products, a treatment to achieve:

- Aw value of not more than 0,93,
- pH value of not more than 6,0.

F = A heat treatment ensuring that a centre temperature of at least 65 °C is reached for a period of time as necessary to achieve a pasteurisation value (pv) equal to or above 40.

RAW MILK AND DAIRY PRODUCTS TREATMENTS

*Commission Regulation (EU)
605/2010 (art.2)*

Member States shall authorise the importation of consignments of raw milk and dairy products from the third countries or parts thereof listed in column A of Annex I = NO TREATMENT REQUIRED.



RAW MILK AND DAIRY PRODUCTS TREATMENTS

Commission Regulation (EU) 605/2010 (art.3)

Products from third countries or parts thereof not at risk from foot-and-mouth disease listed in column B of Annex I, pasteurisation treatment involving a single heat treatment:

- (a) with a heating effect at least equivalent to that achieved by a pasteurisation process of at least 72 °C for 15 seconds;
- (b) where applicable, sufficient to ensure a negative reaction to an alkaline phosphatase test applied immediately after the heat treatment.

RAW MILK AND DAIRY PRODUCTS TREATMENTS

Commission Regulation (EU) 605/2010 (art.4)

Products from third countries or parts thereof at risk of foot-and-mouth disease listed in column C of Annex I, provided that such dairy products have undergone, or been produced from raw milk which has undergone, a heat treatment involving:

- (a) a sterilisation process, to achieve an F 0 value equal to or greater than three;
- (b) an ultra high temperature (UHT) treatment at not less than 135 °C in combination with a suitable holding time;

RAW MILK AND DAIRY PRODUCTS TREATMENTS

Commission Regulation (EU) 605/2010 (art.4)

- (c) (i) a high temperature short time pasteurisation treatment (HTST) at 72 °C for 15 seconds applied twice to milk with a pH equal to or greater than 7.0 achieving, where applicable, a negative reaction to a alkaline phosphatase test, applied immediately after the heat treatment;
- (ii) a treatment with an equivalent pasteurisation effect to point (i) achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment;

RAW MILK AND DAIRY PRODUCTS TREATMENTS

Commission Regulation (EU) 605/2010 (art.4)

(d) a HTST treatment of milk with a pH below 7.0; or

(e) a HTST treatment combined with another physical treatment by either:

- (i) lowering the pH below 6 for one hour, or
- (ii) additional heating equal to or greater than 72 °C, combined with desiccation.

* (a) and (b) for milk from species different to cows, ewes, goats and buffaloes

RAW MILK AND DAIRY PRODUCTS TREATMENTS

Commission Regulation (EU) 605/2010 (art.8)

Specific treatment

Consignments of dairy products authorised for introduction into the European Union in accordance with Articles 2, 3, 4, 6 or 7 from third countries or parts thereof where an outbreak of foot-and-mouth disease has occurred within the period of 12 months preceding the date of the health certificate, or which have carried out vaccination against that disease during that period, shall only be authorised for introduction into the European Union if such products have undergone one of the treatments listed in Article 4.

TREATMENTS FROM OIE TERRESTRIAL CODE: CSF (art. 15.2.21)

1. Heat treatment

- Heat treatment in a hermetically sealed container with a Fo value of 3.00 or more;
- Heat treatment at a minimum temperature of 70°C, which should be reached throughout the meat.

2. Natural fermentation and maturation

- an aw value of not more than 0.93, or
- a pH value of not more than 6.0.

* Hams should be subjected to a natural fermentation and maturation process for at least 190 days and loins for 140 days.

3. Dry cured pork meat

- Italian style hams with bone-in should be cured with salt and dried for a minimum of 313 days.
- Spanish style pork meat with bone-in should be cured with salt and dried for a minimum of 252 days for Iberian hams, 140 days for Iberian shoulders, 126 days for Iberian loin, and 140 days for Serrano hams.

TREATMENTS FROM OIE TERRESTRIAL CODE: **ASF (art. 15.1)**

Meat products for animal feed: No specific treatment mentioned:

"have been processed in an establishment approved by the Veterinary Authority for export purposes so as to ensure the destruction of the ASF virus, and that the necessary precautions were taken after processing to avoid contact of the product with any source of ASF virus."

TREATMENTS FROM OIE TERRESTRIAL CODE: FMD (Art. 8.5.34)

1. Canning

Meat is subjected to heat treatment in a hermetically sealed container to reach an internal core temperature of at least 70°C for a minimum of 30 minutes or to any equivalent treatment which has been demonstrated to inactivate the FMD virus.

2. Thorough cooking

Meat, previously deboned and defatted, shall be subjected to heating so that an internal temperature of 70°C or greater is maintained for a minimum of 30 minutes.

After cooking, it shall be packed and handled in such a way that it cannot be exposed to a source of virus.

3. Drying after salting

When rigor mortis is complete, the meat must be deboned, salted with cooking salt (NaCl) and completely dried. It must not deteriorate at ambient temperature.

TREATMENTS FROM OIE TERRESTRIAL CODE:

AI (Art. 10.4.26)

<u>Core temperature (°C)</u>	<u>Time</u>
60.0	507 seconds
65.0	42 seconds
70.0	3.5 seconds
73.9	0.51 second

ND (Art. 10.9.21)

<u>Core temperature (°C)</u>	<u>Time</u>
65.0	39.8 seconds
70.0	3.6 seconds
74.0	0.5 second
80.0	0.03 second

TREATMENTS FROM OIE TERRESTRIAL CODE:

SVD : no specific recommendations (Article 15.4.13.)

"the meat products have been processed to ensure the destruction of the SVD virus;"

RP: refers to FMD chapter Article 8.5.34.

Blood and meat meals: minimum internal temperature of 70°C for at least 30 minutes

Sheep & Goat plague: No prescribed treatment
(Chapter 14.10.)

PPR: No prescribed treatment
(Chapter 14.8.)

C.7. OTHER PRODUCTS



TREATMENTS FOR OTHER PRODUCTS IMPORT

Directive 92/118/EEC (Annex 1, chapter 2)

CASINGS

Certificate: Commission Decision 2003/779/EC

9. **Animal health attestation**

I, the undersigned official veterinarian, hereby certify, that the animal casings described above:

a) come from plants approved by the competent authority;

b) have been cleaned, scraped and

either

[salted with NaCl for 30 days] ⁽³⁾

or

[bleached] ⁽³⁾

or

[dried after scraping] ⁽³⁾.

c) have undergone all precautions to avoid recontamination after treatment.

TREATMENTS FOR OTHER PRODUCTS IMPORT

Directive 92/118/EEC (Annex 1, chapter 2)

LARD AND RENDERED FATS FOR HC

Where there has been an outbreak of a serious transmissible disease in the third countries annexed to Decision 79/542/EEC the previous 12 months before export in a country mentioned in paragraph 1, each consignment of lard or rendered fats must be accompanied by a certificate referred to in Article 10 (2) of this Directive stating that:

- A. the lard or rendered fats have been subjected to one of the following heat treatment processes:
- (i) at least 70°C for at least 30 minutes; or
 - (ii) at least 90°C for at least 15 minutes; or
 - (iii) a minimum temperature of 80°C in a continuous rendering system;