ANNEX VII

RISK-MITIGATING TREATMENTS FOR PRODUCTS OF ANIMAL ORIGIN (MEAT, CASINGS, MILK AND EGGS) FROM A RESTRICTED ZONE

(as referred to in Articles 27, 33 and 49 of this Regulation)

1. Treatments for foot-and-mouth disease

Meat

Heat treatment in a hermetically sealed container, to achieve a minimum F_0[1] value of 3;

Heat treatment to achieve a core temperature of at least 70°C;

Heat treatment in a hermetically sealed container, applying at least 60°C for a minimum of 4 hours;

Natural fermentation and maturation for minimum 9 months, to achieve maximum values of Aw of 0,93 and pH of 6 throughout the product;

Drying after salting for minimum 182 days (porcine meat only).

Casings

Salting with sodium chloride (NaCl) either dry or as saturated brine (Aw < 0,80), for a continuous period of 30 days or longer at an ambient temperature of 20°C or above;

Salting with phosphate supplemented salt 86,5 % NaCl, 10,7 % Na2HPO4 and 2,8 % Na3PO4 either dry or as saturated brine (Aw < 0,80) for a continuous period of 30 days or longer at an ambient temperature of 20°C or above.

Milk

Heat treatment (sterilization process) to achieve a minimum F_0 value of 3;

Heat treatment Ultra High Temperature (UHT) at a minimum of 132°C for a minimum of 1 second;

If milk pH is lower than 7, heat treatment High temperature short time (HTST) pasteurisation at a minimum of 72°C for a minimum of 15 seconds;

If milk pH is 7 or higher, heat treatment HTST pasteurisation at a minimum of 72°C for a minimum of 15 seconds, applied twice;

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[1] F_0 is the calculated killing effect on bacterial spores. An F_0 value of 3 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.

Heat treatment HTST pasteurisation at a minimum of 72°C combined with a physical treatment to achieve pH value below 6 for a minimum of 1 hour;

Heat treatment HTST pasteurisation at a minimum of 72°C combined with desiccation.

2. Treatments for Rinderpest

There is no risk mitigating treatment for Rinderpest.

3. Treatments for Rift Valley fever

Meat without offal

Maturation of carcasses at a minimum temperature of 2°C for a minimum of 24 hours following slaughter.

Offal and meat from carcasses not matured

Heat treatment in a hermetically sealed container, to achieve a minimum F_0 value of 3.

Milk

Heat treatment (sterilization process) to achieve a minimum F_0 value of 3;

Heat treatment High temperature short time (HTST pasteurisation at a minimum of 72°C for a minimum of 15 seconds.

4. Treatments for lumpy skin disease

Offal

Heat treatment in a hermetically sealed container, to achieve a minimum F_0 value of 3.

Casings

Safe commodity.

Milk

Heat treatment (sterilization process) to achieve a minimum F_0 value of 3;

Heat treatment High temperature short time (HTST) pasteurisation at a minimum of 72°C for a minimum of 15 seconds.

5. Treatments for contagious bovine pleuropneumonia

Offal

Heat treatment in a hermetically sealed container, to achieve a minimum F_0 value of 3.

6. Treatments for Sheep Pox and Goat Pox

Offal

Heat treatment in a hermetically sealed container, to achieve a minimum F_0 value of 3.

Milk

Heat treatment (sterilization process) to achieve a minimum F_0 value of 3.

7. Treatments for Peste des Petits ruminants

Meat

Heat treatment in a hermetically sealed container, to achieve a minimum F_0[2] value of 3;

Heat treatment to achieve a core temperature of at least 70°C;

Heat treatment to achieve a core temperature of 65°C for a period of time to achieve a minimum pasteurisation value of 40;

Heat treatment in a hermetically sealed container, applying at least 60°C for a minimum of 4 hours;

Casings

Salting with sodium chloride (NaCl) either dry or as saturated brine (Aw < 0,80), for a continuous period of 30 days or longer at an ambient temperature of 20°C or above;

Salting with phosphate supplemented salt 86,5 % NaCl, 10,7 % Na2HPO4 and 2,8 % Na3PO4 either dry or as saturated brine (Aw < 0,80) for a continuous period of 30 days or longer at an ambient temperature of 20°C or above.

Milk

Heat treatment (sterilization process) to achieve a minimum F_0 value of 3;

Heat treatment Ultra High Temperature (UHT) at a minimum of 132°C for a minimum of 1 second;

[2] F_0 is the calculated killing effect on bacterial spores. An F_0 value of 3 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.

If milk pH is lower than 7, heat treatment High temperature short time (HTST) pasteurisation at a minimum of 72°C for a minimum of 15 seconds;

If milk pH is 7 or higher, heat treatment HTST pasteurisation at a minimum of 72°C for a minimum of 15 seconds, applied twice;

Heat treatment HTST pasteurisation at a minimum of 72°C combined with a physical treatment to achieve pH value below 6 for a minimum of 1 hour;

Heat treatment HTST pasteurisation at a minimum of 72°C combined with desiccation.

8. Treatments for contagious caprine pleuropneumonia

Offal

Heat treatment in a hermetically sealed container, to achieve a minimum F_0 value of 3.

9. Treatments for classical swine fever

Meat

Heat treatment in a hermetically sealed container, to achieve a minimum F_0[3] value of 3;

Heat treatment to achieve a core temperature of at least 70°C;

Heat treatment in a hermetically sealed container, applying at least 60°C for a minimum of 4 hours;

Natural fermentation and maturation for minimum 9 months (except for loins: 140 days and for hams: 190 days), to achieve maximum values of Aw of 0,93 and pH of 6;

Drying after salting for minimum 182 days for hams and loins.

Casings

Salting with sodium chloride (NaCl) either dry or as saturated brine (Aw < 0,80), for a continuous period of 30 days or longer at an ambient temperature of 20°C or above;

Salting with phosphate supplemented salt 86,5 % NaCl, 10,7 % Na2HPO4 and 2,8 % Na3PO4 either dry or as saturated brine (Aw < 0,80) for a continuous period of 30 days or longer at an ambient temperature of 20°C or above;

[3] F_0 is the calculated killing effect on bacterial spores. An F_0 value of 3 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.

Salting with citrate supplemented salt 89.2% NaCl, 8.9% trisodium citrate dihydrate and 1.9% citric acid monohydrate (wt/wt/wt) with pH 4.5, for a continuous period of 30 days or longer at an ambient temperature of 20°C or above.

10. Treatments for African swine fever

Meat

Heat treatment in a hermetically sealed container, to achieve a minimum F_0[4] value of 3;

Heat treatment to achieve a core temperature of at least 80°C;

Heat treatment to achieve a core temperature of at least 70°C for a minimum of 30 minutes;

Heat treatment in a hermetically sealed container, applying at least 60°C for a minimum of 4 hours;

For deboned meat, natural fermentation and maturation of for minimum 9 months (except for loins: 140 days and for hams: 190 days), to achieve maximum values of Aw of 0,93 and pH of 6;

Drying after salting for minimum of 182 days.

Casings

Salting with sodium chloride (NaCl) either dry or as saturated brine (Aw < 0,80), for a continuous period of 30 days or longer at an ambient temperature of 20°C or above;

Salting with phosphate supplemented salt 86,5 % NaCl, 10,7 % Na2HPO4 and 2,8 % Na3PO4 either dry or as saturated brine (Aw < 0,80) for a continuous period of 30 days or longer at an ambient temperature of 20°C or above.

11. Treatments for African horse sickness

Meat, casings and milk are safe commodities.

12. Treatments for highly pathogenic avian influenza

Meat

Heat treatment in a hermetically sealed container, to achieve a minimum F_0[5] value of 3;

[4] F_0 is the calculated killing effect on bacterial spores. An F_0 value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121ºC (250ºF) in three minutes with instantaneous heating and chilling.

[5] F_0 is the calculated killing effect on bacterial spores. An F_0 value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121ºC (250ºF) in three minutes with instantaneous heating and chilling.

Heat treatment to achieve a core temperature of at least 70°C;

Heat treatment to achieve a core temperature of at least 65,0°C for a minimum of 42 seconds;

Heat treatment to achieve a core temperature of at least 60°C for a minimum of 507 seconds.

Eggs

Heat treatment (with temperatures reaching at the core of the product at least the indicated value for a minimum of the time indicated):

Whole egg:
- Completely cooked;
- 60°C - 188 seconds.

Whole egg blends:
- Completely cooked;
- 61.1°C - 94 seconds;
- 60°C - 188 seconds.

Liquid egg white:

- 56.7°C - 232 seconds;
- 55.6°C - 870 seconds.

Plain or pure egg yolk:
- 60°C - 288 seconds.

10 % salted yolk:
- 62.2°C - 138 seconds.

Dried egg white:

- 67°C - 20 hours;
- 54.4°C - 21.38 days.

13. Treatments for Newcastle disease

Meat

Heat treatment in a hermetically sealed container, to achieve a minimum F_0[6] value of 3;

Heat treatment to achieve a core temperature of at least 70°C;

Heat treatment to achieve a core temperature of 60°C for a minimum of 507 seconds;

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[6] F_0 is the calculated killing effect on bacterial spores. An F_0 value of 3 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.

Heat treatment to achieve a core temperature of 57.8°C for a minimum of 63.3 minutes.

Eggs

Heat treatment (with temperatures reaching at the core of the product at least the indicated value for a minimum of the time indicated):

Whole egg:
- Completely cooked;
- 59 °C - 674 seconds;
- 57 °C - 1596 seconds;
- 55 °C - 2521 seconds.

Fortified egg:
- 62.2°C - 3.5 minutes;
- 61.1°C - 6.2 minutes.

Sugared/salted egg:
- 63.3°C - 3.5 minutes;
- 62.2°C - 6.2 minutes.

Liquid egg white:
- 59°C - 301 seconds;
- 57°C - 986 seconds;
- 55°C - 2278 seconds.

Plain or pure egg yolk:
- 61.1°C - 3.5 minutes;
- 60°C - 6.2 minutes.

10 % salted egg yolk:
- 55°C - 176 seconds.

Dried egg white:
- 57°C - 54 hours.