

## SCHEDULE 6

Regulation 26(3) and Schedule 5

### TREATMENTS TO ENSURE THE DESTRUCTION OF DISEASE VIRUS

#### PART I

#### PRODUCTS OF ANIMAL ORIGIN (OTHER THAN FRESH MEAT, MILK AND MILK PRODUCTS)

##### **Meat products**

1. Meat products fall within this paragraph if they have undergone any of the following treatments or are produced from meat which has undergone those treatments—

- (a) heat treatment in a hermetically sealed container at a level of at least  $F_03$ ;
- (b) heat treatment at a minimum temperature of  $70^{\circ}\text{C}$ , reached throughout the meat;
- (c) heat treatment in a hermetically sealed container to at least  $60^{\circ}\text{C}$  for a minimum of 4 hours, during which the core temperature must be at least  $70^{\circ}\text{C}$  for 30 minutes;
- (d) natural fermentation and maturation of not less than nine months, resulting in the following characteristics—
  - (i) Aw value of not more than 0.93; or
  - (ii) pH value of not more than 6.0;
- (e) heat treatment ensuring a core temperature of at least  $65^{\circ}\text{C}$  is reached for the time necessary to achieve a pasteurisation value equal to or more than 40.

##### **Hides and skins**

2. Hides and skins fall within this paragraph if they comply with the requirements in Article 20 of and points A(2)(c) or (d) of Chapter VI of Annex VIII to Regulation (EC) No 1774/2002 as amended.

##### **Wool, ruminant hair and pig bristles**

3. Wool, ruminant hair and pig bristles fall within this paragraph if they comply with the requirements in Article 20 of and point A(1) of Chapter VIII of Annex VIII to Regulation (EC) No 1774/2002 as amended.

##### **Animal products derived from susceptible animals**

4. Animal products derived from susceptible animals fall within this paragraph if they have undergone one of the following treatments—

- (a) heat treatment in a hermetically sealed container at a level of at least  $F_03$ ;
- (b) heat treatment in which the centre temperature is raised to at least  $70^{\circ}\text{C}$  for at least 60 minutes.

##### **Blood and blood products**

5. Blood and blood products of a susceptible animal used for technical purposes (including pharmaceuticals, in vitro diagnostics and laboratory reagents) which have undergone any of the treatments referred to in point B3(e)(ii) of Chapter IV of Annex VIII to Regulation (EC) No 1774/2002 as amended.

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### **Lard and rendered fats**

6. Lard and rendered fats fall within this paragraph if they have undergone the heat treatment referred to in point B(2)(d)(iv) of Chapter IV of Annex VII to Regulation (EC) No 1774/2002 as amended.

### **Petfood and dog chews**

7. Petfood and dog chews fall within this paragraph if they comply with the requirements of points B(2), (3) or (4) of Chapter II of Annex VIII to Regulation (EC) No 1774/2002 as amended.

### **Game trophies of ungulates**

8. Game trophies of ungulates fall within this paragraph if they comply with the requirements of points A(1), (3) or (4) of Chapter VII of Annex VIII to Regulation (EC) No 1774/2002 as amended.

### **Animal casings**

9. Animal casings fall within this paragraph if they have been cleaned, scraped and either salted with sodium chloride for 30 days or bleached or dried after scraping and were protected from recontamination after treatment.

## **PART II**

### **PRODUCTS NOT OF ANIMAL ORIGIN**

#### **Straw and forage**

1. Straw and forage falls within this paragraph if it has either—
  - (a) undergone the action of—
    - (i) steam in a closed chamber for at least 10 minutes and at a minimum temperature of 80°C; or
    - (ii) formalin fumes (formaldehyde gas) produced in a chamber kept closed for at least 8 hours and at a minimum temperature of 19°C, at 35-40% concentration; or
  - (b) has been stored in packages or bales under shelter on premises situated not closer than 2 kilometres to the nearest infected premises and kept at such premises until at least three months have elapsed following the completion of all cleansing and disinfection in the protection zone surrounding the nearest infected premises (and in any case not before the declaration creating that that protection zone has been amended in accordance with regulation 34 so that the protection zone becomes part of a surveillance zone).

## **PART III**

### **FRESH MEAT**

#### **De-boning**

1. Meat (together with diaphragms but excluding offal) is de-boned so that it falls within this paragraph if the bone and main accessible lymphatic glands have been removed.

## **Maturation**

2. Carcasses are matured so that they fall within this paragraph if they—
  - (a) have been matured at a temperature of more than 2°C for at least 24 hours; and
  - (b) have a pH value in the middle of Longissimus dorsi recorded at less than 6.0.

## **PART IV**

### **MILK AND MILK PRODUCTS**

#### **Milk and milk products for human consumption**

3.—(1) Milk and milk products for human consumption that have been subjected to one of the following treatments—

- (a) sterilisation at a level of at least F<sub>03</sub>;
- (b) Ultra-High Temperature treatment at 132°C for at least one second;
- (c) High Temperature Short Time pasteurisation at 72°C for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test (with any pasteurisation under this paragraph applied twice to milk with a pH of 7.0 or above);
- (d) High Temperature Short Time pasteurisation at 72°C for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test and either—
  - (i) lowering the pH below 6.0 for at least one hour, or
  - (ii) heating to 72°C or more combined with desiccation

(2) Milk products for human consumption produced from milk which has been subjected to one of the treatments in sub-paragraph (1).

#### **Milk and milk products not intended for human consumption**

4.—(1) Milk and milk products not intended for human consumption (including whey intended for susceptible animals) fall within this paragraph if they have undergone one of the following treatments—

- (a) sterilisation at a level of at least F<sub>03</sub>; or
- (b) Ultra-High Temperature treatment at 132°C for at least one second and either—
  - (i) lowering the pH below 6.0 for at least one hour, or
  - (ii) heating to 72°C or more combined with desiccation;
- (c) High Temperature Short Time pasteurisation, applied twice, at 72°C for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test; or
- (d) High Temperature Short Time pasteurisation at 72°C for at least 15 seconds or any other pasteurisation treatment which achieves a negative reaction to a phosphatase test and either—
  - (i) lowering the pH below 6.0 for at least one hour, or
  - (ii) heating to 72°C or more combined with desiccation.

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(2) Milk products not for human consumption (other than whey intended for susceptible animals) fall within this paragraph if they are produced from milk which has been subjected to one of the treatments in sub-paragraph (1).

(3) Whey intended for susceptible animals falls within this paragraph if it is—

- (a) collected at least 16 hours after milk clotting; and,
- (b) (if intended for feeding to pigs) has a recorded pH of less than 6.0 before leaving the establishment in which the milk has been treated.