

[^{F1} ANNEX III**Textual Amendments**

- F1** Substituted by [Commission Implementing Decision of 31 July 2013 amending Annex III to Council Directive 2002/99/EC laying down the animal health rules governing the production, processing, distribution and introduction of products of animal origin for human consumption as regards the addition of a treatment to eliminate certain animal health risks in meat \(notified under document C\(2013\) 4853\) \(Text with EEA relevance\) \(2013/417/EU\)](#).

TREATMENTS TO ELIMINATE CERTAIN ANIMAL
HEALTH RISKS LINKED TO MEAT AND MILK

MEAT Treatment	Disease ⁰							
	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 ⁰	+	+	+	+	+	+	+	+
(b) Heat treatment at a minimum temperature of 70 °C, which must be reached throughout the meat	+	+	+	0	+	+	+	+

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(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	+	+	+	+	—	—	+

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	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	+	+	+	+	0	0	0

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	pH value of not more than 6,0							
(f)	+ Same treatment as in (e) above although meat may contain bone ⁰	+	+	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)	0 Hams and loins: treatment involving natural fermentation and	0	0	+	0	0	0	0

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	maturation during at least 190 days for hams and 140 days for loins							
(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	+

MILK Treatment	Disease	Foot-and-mouth disease	Classical swine fever	Swine vesicular disease	African swine fever	Rinderpest	Newcastle disease	Avian influenza	Peste des petits ruminants
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a All the necessary measures must be taken to avoid cross contamination.

b F₀ is the calculated killing effect on bacterial spores. An F₀ 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 3 minutes with instantaneous heating and chilling.

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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	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	0
(c) + If the milk has a pH of 7,0	0	0	0	0	0	0	0	0

a All the necessary measures must be taken to avoid cross contamination.

b 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 3 minutes with instantaneous heating and chilling.

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or more, double HTST							
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a All the necessary measures must be taken to avoid cross contamination.

b 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 3 minutes with instantaneous heating and chilling.

+ : Effectiveness recognised.

0 : Effectiveness not recognised.]