

APPENDIX 3.6.2.

**FOOT AND MOUTH DISEASE VIRUS
INACTIVATION PROCEDURES**

Article 3.6.2.1.

Meat

For the inactivation of viruses present in meat, one of the following procedures should be used:

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.

'Drying' is defined in terms of the ratio between water and protein which must not be greater than 2.25:1.

Article 3.6.2.2.

Wool and hair

For the inactivation of viruses present in wool and hair for industrial use, one of the following procedures should be used:

1. industrial washing, which consists of the immersion of the wool in a series of baths of water, soap and sodium hydroxyde hydroxide (soda) or potassium hydroxyde hydroxide (potash);

2. chemical depilation by means of slaked lime or sodium sulphide;
3. fumigation in formaldehyde in a hermetically sealed chamber for at least 24 hours. The most practical method is to place potassium permanganate in containers (which must NOT be made of plastic or polyethylene) and add commercial formalin; the amounts of formalin and potassium permanganate are respectively 53 ml and 35 g per cubic metre of the chamber;
4. industrial scouring which consists of the immersion of wool in a water-soluble detergent held at 60-70°C;
5. storage of wool at 18°C for 4 weeks, or 4°C for 4 months, or 37°C for 8 days.

Article 3.6.2.3.

Bristles

For the inactivation of viruses present in bristles for industrial use, one of the following procedures should be used:

1. boiling for at least one hour;
2. immersion for at least 24 hours in a 1% solution of formaldehyde prepared from 30 ml commercial formalin per litre of water.

Article 3.6.2.4.

Raw hides and skins

For the inactivation of viruses present in raw hides and skins for industrial use, the following procedure should be used: salting for at least 28 days in sea salt containing 2% sodium carbonate.

Article 3.6.2.5.

Milk and cream for human consumption

For the inactivation of viruses present in *milk* and cream for human consumption, one of the following procedures should be used:

1. a sterilisation process applying a minimum temperature of 132°C for at least one second (ultra-high temperature [UHT]), or
2. if the milk has a pH less than 7.0, a sterilisation process applying a minimum temperature of 72°C for at least 15 seconds (high temperature - short time pasteurisation [HTST]), or
3. if the milk has a pH of 7.0 or over, the HTST process applied twice.

Article 3.6.2.6.

Milk for animal consumption

For the inactivation of viruses present in *milk* for animal consumption, one of the following procedures should be used:

1. the HTST process applied twice;
2. HTST combined with another physical treatment, e.g. maintaining a pH 6 for at least one hour

or additional heating to at least 72°C combined with desiccation;

3. UHT combined with another physical treatment referred to in point 2 above.

Article 3.6.2.7.

Skins and trophies from wild animals susceptible to foot and mouth disease

For the inactivation of viruses present in skins and trophies from wild animals susceptible to FMD, one of the following procedures should be used prior to complete taxidermal treatment:

1. boiling in water for an appropriate time so as to ensure that any matter other than bone, horns, hooves, claws, antlers or teeth is removed;
2. gamma irradiation at a dose of at least 20 kiloGray at room temperature (20°C or higher);
3. soaking, with agitation, in a 4% (w/v) solution of washing soda (sodium carbonate - Na_2CO_3) maintained at pH 11.5 or above for at least 48 hours;
4. soaking, with agitation, in a formic acid solution (100 kg salt [NaCl] and 12 kg formic acid per 1,000 litres water) maintained at below pH 3.0 for at least 48 hours; wetting and dressing agents may be added;
5. in the case of raw hides, salting for at least 28 days with sea salt containing 2% washing soda (sodium carbonate - Na_2CO_3).

Article 3.6.2.8.

Casings of small ruminants and pigs

For the inactivation of viruses present in casings of small ruminants and pigs, the following procedures should be used:

salting for at least 30 days either with dry salt (NaCl) or with saturated brine ($A_w < 0.80$), or with phosphate salts/sodium chloride mixture, and kept at room temperature at about 20°C during this entire period.