

APPENDIX 3.6.4.

CLASSICAL SWINE FEVER VIRUS
INACTIVATION PROCEDURES

Article 3.6.4.1.

Swill

(under study)

Article 3.6.4.2.

Meat

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

1. Heat treatment

Meat shall be subjected to one of the following treatments:

- a) heat treatment in a hermetically sealed container with a Fo value of 3.00 or more;
- b) heat treatment at a minimum temperature of 70°C, which must be reached throughout the meat;
- c) heat treatment in a hermetically sealed container at a temperature of at least 60°C for a minimum of 4 hours, during which the core temperature must reach at least 70°C for 30 minutes.

2. Natural fermentation and maturation

The meat should be subjected to a treatment consisting in natural fermentation and maturation of not less than 9 months and having the following characteristics:

- a) aw value of not more than 0.93, or
- b) 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.

[NOTE: Other pig meat processing, such as salami processing, may be effective for the inactivation of classical swine virus. However, given the variability of the processing protocols, the effectiveness of each specific processing must be demonstrated.]