

Terrestrial Animal Health Standards Commission Report September 2016

CHAPTER 10.4. INFECTION WITH AVIAN INFLUENZA VIRUSES (PCO)

[Article 10.4.1.]

[...]

Article 10.4.25.

Procedures for the inactivation of avian influenza viruses in eggs and egg products

The following times for industry standard temperatures are suitable for the inactivation of avian influenza viruses present in eggs and egg products:

	Core temperature (°C)	Time
Whole egg	60	188 seconds
Whole egg blends	60	188 seconds
Whole egg blends	61.1	94 seconds
Liquid egg white	55.6	870 seconds
Liquid egg white	56.7	232 seconds
<u>Plain or pure egg yolk</u>	<u>60</u>	<u>288 seconds</u>
10% salted yolk	62.2	138 seconds
Dried egg white	67	20 hours
Dried egg white	54.4	543 <u>50.4</u> hours
<u>Dried egg white</u>	<u>51.7</u>	<u>73.2</u> hours

The listed temperatures are indicative of a range that achieves a 7-log kill of avian influenza virus. These are listed as examples in a variety of egg products, but where when scientifically documented, variances from these times and temperatures and for additional egg products may also be suitable when they achieve the equivalent inactivation of the virus.

[...]

[Article 10.4.33.]

— Text deleted.