

Processed Animal Proteins & Animal Fats are SAFE from the African Swine Fever Virus

Brussels, 24 October 2019

Background:

European rendering companies export processed animal proteins (PAPs) and animal fats to third countries. Some of these PAPs – such as porcine meals, mixed meals, blood meals and greaves meals – contain porcine materials.

Due to the recent spread of the African Swine Fever Virus (ASFV) to Europe, third countries might fear that this virus could pose a potential threat to their pig-breeding activities. This document explains why PAPs and animal fats are safe from ASFV, thanks to strict and binding European legal safety rules which ensure a safe sourcing of raw material and the highest standards in processing with regard to sterilisation requirements.

Explanations:

Safety of EU rendered products is based on safe sourcing and safe processing.

Safe sourcing:

Before pigs are slaughtered for food production purposes, the animals are inspected by a qualified veterinarian (ante-mortem veterinary inspection). Only healthy pigs are approved for slaughter. The pigs can only come from farms that have no restrictions for slaughtering pigs in relation to notifiable diseases.

Animal by-products exclusively from these healthy pigs slaughtered for human consumption are used to generate feed grade animal fats and proteins via safe rendering processes.

Safe processing (rendering):

Annex IV of EC Regulation No 142/2011 describes 6 methods to process animal by-products into fat and protein.

The methods 1-5 are fully described in their temperature / time / pressure profile. They all guarantee a minimum temperature of 100°C for more than 16 minutes.

Method 7 does not have a fixed time/temperature description but relies on a validated proof of efficacy over a certain time period of 30 production days. During that time microbiological standards have to be guaranteed. One is the absence of *Clostridium perfringens* in 1 g of the products in a sample of material taken directly after the treatment.

Clostridium perfringens is a good key indicator as it is ubiquitous and thermal resistant. Its killing time / temperature requirement is very rigid: for instance to receive a reduction by 4 log a treatment at 100 °C for 9 minutes is necessary.

On the contrary the World Organisation for Animal Health (OIE) and the German Federal Institute for Risk Assessment (BfR) had published the following recommendations for inactivating ASFV:

OIE: 60 °C / 20 min

BfR: 70 °C / 2 min

Compared to the conditions needed for *Clostridium perfringens* these conditions are much less to kill ASF-Virus. This means finally that all 6 validated processing methods 1-5 and 7, which must use temperatures in excess of 100 °C for more than 16 minutes or under conditions to kill completely *Clostridium perfringens* respectively guarantee the effective elimination of the ASF-Virus.

European animal proteins and fats are therefore completely safe with regard to ASFV.