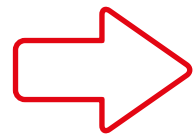


Processed Animal Proteins (PAPs) Safety Regarding African Swine Fever Virus



**From
Farm to
Fork**

**using
safe
feed**



**EU food and feed safety standards guarantee
safe feed ingredients even in times of ASF**



European Approach: From Farm to Fork!

- ✓ For many years the EU has been following the approach that only safe feed and feed ingredients respectively can produce safe food of animal origin
- ✓ Strict rules are installed along the whole feed and food chain
- ✓ In general the following principles must be fulfilled:
Safe sourcing · Safe processing · Safe use
- ✓ Producers of feed ingredients of animal origin are responsible for the first two points so that the feed industry can safely use the animal products
- ✓ Additionally to that a veterinary controlled HACCP plan and management must be installed and microbiological parameters have to be fulfilled



Safe Sourcing: Ante mortem veterinarian inspection



Living animals are inspected by qualified veterinarians



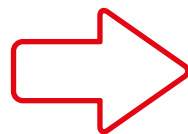
Only healthy animals are released for slaughtering



Raw materials for feed are defined in a closed list of safe materials



All raw material is inspected as fit for feed



**Raw material fulfills highest demands
All resulting feed materials are therefore safe**



Safe processing

Processing conditions as well as technical and microbiological parameters ensure that ASF viruses are killed.

According to leading international organisations and scientific institutes ASF Virus is heat sensitive and can be killed even at moderate processing temperatures.

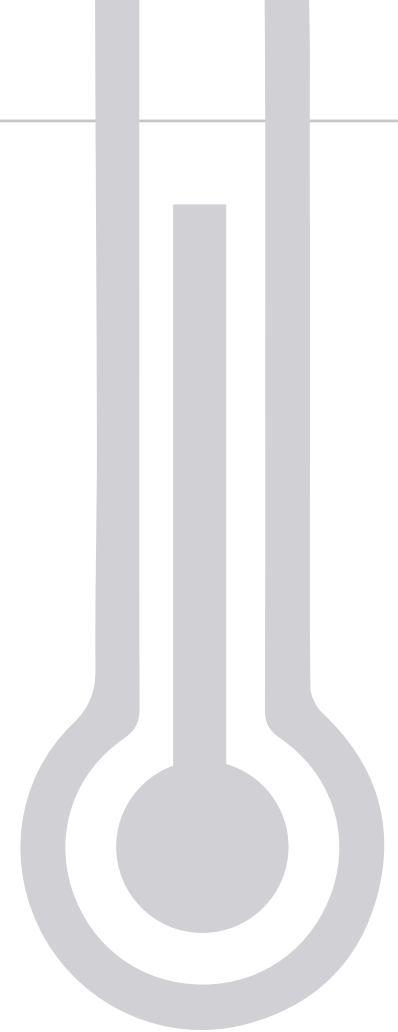
Recommendations to kill ASFV

World Organisation
for Animal Health
60 °C / 20 min



World
Organisation
for Animal
Health

Federal Institute for
Risk Assessment
70 °C / 2 min



Safe Processing: Annex IV of EC Regulation No 142/2011

Processing methods for animal meals and fats



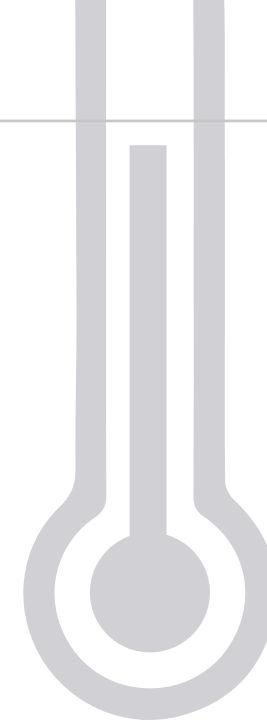
For rendering processings five validated processing methods (M1-5) are available with **> 100 °C** and **> 16 minutes**



In addition to these methods, one open processing method (M7) exists, which has to be validated within 30 production days to guarantee microbiological standards

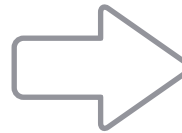


Clostridium perfringens is used as a strong key indicator due to its ubiquitous presence and thermal resistance (>100°C, >9 min)



Multiple Protection against ASFV

Safe Sourcing	 Ante mortem veterinarian inspection
	 Only healthy pigs are approved for slaughter
Safe Processing	 Annex IV of EC Regulation No 142/2011
	 Processing methods for animal meals and fats



100% safe
Processed Animal
Products (PAPs)
and Fats

Product examples
Porcine Meals/Fats,
Mixed Meals/Fats,
Greaves Meals/lard,
Blood Meals



Conclusion

European animal meals and fats are completely safe against African Swine Fever Virus



Thank you for your attention

