

ANNEX VIII

PART A

Treatment of fresh meat

1. De-boned fresh meat:

Meat as described in Article 2(a) of Directive 64/433/EEC together with diaphragms but excluding offal, from which the bone and the main accessible lymphatic glands have been removed.

2. Trimmed offal:

- heart from which lymphatic glands, connective tissue and adhering fat have been completely removed;
- liver from which lymphatic glands, adhering connective tissue and fat have been completely removed;
- whole masseter muscles, incised in accordance with paragraph 41(a) of Chapter VIII of Annex I to Directive 64/433/EEC, from which lymphatic glands, connective tissue and adhering fat have been completely removed;
- tongues with epithelium and without bone, cartilage and tonsils;
- lungs from which the trachea and main bronchi and the mediastinal and bronchial lymphatic glands have been removed;
- other offal without bone or cartilage from which lymphatic glands, connective tissue, adhering fat and mucous membrane have been completely removed.

3. Maturation:

- maturation of carcasses at a temperature of more than + 2 °C for at least 24 hours;
- pH value in the middle of Longissimus dorsi muscle recorded as less than 6,0.

4. *Effective measures must be applied to avoid cross-contamination.*

PART B

Additional measures applicable to the production of fresh meat from animals of susceptible species originating in the surveillance zone

1. Fresh meat, excluding heads, viscera and offals, intended for placing on the market outside the protection and surveillance zone shall be produced according to at least one of the following additional conditions:

(a) *in the case of ruminants:*

- (i) the animals have been subjected to the controls provided for in Article 24(2), and
- (ii) the meat is subject to the treatment provided for in points 1, 3 and 4 of Part A;

(b) *in the case of all animals of susceptible species:*

- (i) the animals have been resident on the holding for at least 21 days and are identified so as to allow the tracing of the holding of origin, and

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- (ii) the animals have been subjected to the controls provided for in Article 24(2), and
 - (iii) the meat is clearly identified and detained under official supervision for at least 7 days and is not released until any suspicion of infection with the foot-and-mouth disease virus on the holding of origin has been officially ruled out at the end of the detention period;
- (c) *in the case of all animals of susceptible species:*
 - (i) the animals have completed a 21-day standstill on the holding of origin during which no animal of a species susceptible to foot-and-mouth disease has been introduced onto the holding, and
 - (ii) the animals have been subjected to the controls provided for in Article 24(2) within 24 hours of loading, and
 - (iii) samples taken in accordance with the statistical requirements provided for in point 2.2 of Annex III within 48 hours of loading have been tested with negative result in an assay for the detection of antibodies against the foot-and-mouth disease virus, and
 - (iv) the meat is detained under official control for 24 hours and not released before a repeat inspection of the animals in the holding of origin has ruled out on clinical inspection the presence of infected or suspected of being infected animals.
- 2. Trimmed offal shall be marked with the health mark provided for in Directive 2002/99/EC and shall be subject to one of the treatments provided for in point 1 in Part A of Annex VII of this Directive.
- 3. Other products shall be subjected to the treatment provided for in Article 32.