

ANNEX IX **U.K.**

TREATMENT OF MILK TO ENSURE DESTRUCTION OF FOOT-AND-MOUTH VIRUS

PART A **U.K.****Milk and milk products intended for human consumption**

The following treatments are recognised to provide sufficient guaranties with regard to the destruction of the foot-and-mouth disease virus in milk and milk products for human consumption. Necessary precautions must be taken to avoid contact of the milk or milk products with any potential source of foot-and-mouth virus after processing.

1. Milk intended for human consumption must be subject to at least one of the following treatments:
 - 1.1. sterilisation at a level of at least F₀3;
 - 1.2. UHT⁽¹⁾ treatment;
 - 1.3. HTST⁽²⁾ treatment applied twice to milk with a pH equal to or above 7,0;
 - 1.4. HTST treatment of milk with a pH below 7,0;
 - 1.5. HTST combined with another physical treatment by:
 - 1.5.1. either lowering the pH below 6 for at least one hour, or
 - 1.5.2. additional heating to 72 °C or more, combined with desiccation.
2. Milk products must either undergo one of the above treatments or be produced from milk treated in accordance with paragraph 1.
3. Any other treatment shall be decided in accordance with the procedure referred to in Article 89(2), in particular in relation to raw milk products undergoing an extended period of ripening including a lowering of the pH below 6.

PART B **U.K.****Milk and milk products not intended for human consumption
and milk and milk products for animal consumption**

The following treatments are recognised to provide sufficient guaranties with regard to the destruction of the foot-and-mouth disease virus in milk and milk products not intended for human consumption or intended for animal consumption. Necessary precautions must be taken to avoid contact of the milk or milk products with any potential source of foot-and-mouth virus after processing.

1. Milk not intended for human consumption and milk intended for animal consumption must be subject to at least one of the following treatments:
 - 1.1. sterilisation at a level of at least F₀3;
 - 1.2. UHT⁽¹⁾ combined with another physical treatment referred to in either paragraph 1.4.1 or 1.4.2;

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- 1.3. HTST⁽²⁾ applied twice;
- 1.4. HTST combined with another physical treatment by:
 - 1.4.1. either lowering the pH below 6 for at least one hour, or
 - 1.4.2. additional heating to 72 °C or more, combined with desiccation.
2. Milk products must either undergo one of the above treatments or be produced from milk treated in accordance with paragraph 1.
3. Whey to be fed to animals of susceptible species and produced from milk treated as described in paragraph 1 must be collected at least 16 hours after milk clotting and its pH must be recorded as <6.0 before transport to pig holdings.

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- (1) UHT = Ultra-High Temperature treatment at 132 °C for at least one second.
- (2) HTST = High Temperature Short Time pasteurisation at 72 °C for at least 15 seconds or equivalent pasteurisation effect achieving a negative reaction to a phosphatase test.