

## ANNEX IX

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

#### PART A

##### **Milk and milk products intended for human consumption**

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 F<sub>03</sub>;
  - 1.2. UHT<sup>(1)</sup> treatment;
  - 1.3. HTST<sup>(2)</sup> 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.

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**Status:** EU Directives are being published on this site to aid cross referencing from UK legislation. After IP completion day (31 December 2020 11pm) no further amendments will be applied to this version.

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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.