Status: Point in time view as at 17/12/2019.

Changes to legislation: There are currently no known outstanding effects for the Commission Delegated Regulation (EU) 2020/687. (See end of Document for details)

ANNEX I

CLINICAL EXAMINATIONS, SAMPLING PROCEDURES, DIAGNOSTIC METHODS OF CATEGORY A DISEASES AND TRANSPORT OF SAMPLES(as referred to in Article 3 of this Regulation)

A. Sampling procedures

- A.1 SAMPLING OF ANIMALS FOR CLINICAL EXAMINATIONS
- 1. Clinical examinations must include, if possible:
- (a) animals showing clinical signs of category A diseases;
- (b) animals likely to have recently died from the suspected/confirmed disease;
- (c) animals with epidemiological link to a suspected or confirmed case; and
- (d) animals that obtained positive or non-conclusive results in previous laboratory examinations.
- 2. Animals to examine must be selected at random, in a number large enough to allow the detection of the disease, if present, where there are no obvious signs of disease or post-mortem lesions suggesting category A diseases.
- 3. The animals to examine and the sampling method must be chosen in accordance with the instructions of the competent authority and with the relevant contingency plan as referred to in Article 43 of Regulation (EU) 2016/429. The animals to examine and the sampling method must take into account the disease profile and:
- (a) the purpose of the sampling;
- (b) the listed species kept in the establishment;
- (c) the number of animals of listed species kept in the establishment;
- (d) the category of the kept animals;
- (e) the available production, health and traceability records of the kept animals relevant for the investigation;
- (f) the type of establishment and the husbandry practices;
- (g) the level of exposure risk:
 - (i) likelihood of exposure to the disease agent or to the vector;
 - (ii) absence of immunisation of the animals due to vaccination or maternal immunity; and
 - (iii) history of residence in the establishment;
- (h) other relevant epidemiological factors.
- 4. The minimum number of animals to examine must be in accordance with the instructions of the competent authority and with the relevant contingency plan as referred to in Article 43 of Regulation (EU) 2016/429. The minimum number of animals to examine must take into account the disease profile and in particular:
- (a) the expected prevalence in the establishment;

- (b) the level of confidence desired of the survey results, which in any case must not be lower than 95 %; and
- (c) international standards and available scientific evidence.
- A.2 SAMPLING OF ANIMALS FOR LABORATORY EXAMINATIONS
- 1. Sampling for laboratory examinations must take into account the outcome of the clinical examinations referred to in point A.1 and, if possible, must include animals referred to in paragraph 1 of point A.1.
- 2. If there are no obvious signs of disease or post-mortem lesions suggesting category A diseases, samples must be collected at random in each epidemiological unit of the establishment and must allow the detection of the disease, if present.
- 3. The animals to sample, the nature of the samples to collect and the sampling method must be in accordance with the instructions of the competent authority and with the relevant contingency plan as referred to in Article 43 of the Regulation (EU) 2016/429. The animals to sample, the nature of the samples to collect and the sampling method must take into account the disease profile and the criteria set out in paragraph 3 of point A.1.
- 4. The minimum number of animals to sample must be in accordance with the instructions of the competent authority and the relevant contingency plan as referred to in Article 43 of the Regulation (EU) 2016/429. The minimum number of animals to sample must take into account the criteria set out in paragraph 4 of point A.1 and the performance of the tests used.
- 5. In the case of wild animals, samples must be collected from animals shot, found dead or purposely trapped or must be obtained on the basis of non-invasive methods such as salt licks and chewing ropes or baits. The minimum number and the nature of the samples must take into account the estimated size of the wild population and the relevant criteria set out in paragraph 3 and 4 of point A.1.

A.3 SAMPLING OF ESTABLISHMENTS FOR VISITS

- 1. The choice of establishments to sample and the sampling method must be in accordance with the instructions of the competent authority and with the relevant contingency plan as referred to in Article 43 of the Regulation (EU) 2016/429. The choice of establishments to sample and the sampling method must take into account the disease profile and the criteria set out in paragraph 3 of point A1.
- 2. The minimum number of establishments to visit must be in accordance with the instructions of the competent authority and with the relevant contingency plan, as referred to in Article 43 of the Regulation (EU) 2016/429.

B. **Diagnostic methods**

The techniques, reference materials, their standardisation and the interpretation of the results of tests carried out using the relevant diagnostic methods for category A diseases must comply with Article 6 and Part III of Annex VI to Delegated Regulation (EU) 2020/689.

The diagnostic methodology must aim to maximise the sensitivity of the surveillance. In certain circumstances this surveillance may include the use of laboratory examinations in order to assess previous exposure to disease.

C. Transport of samples

- 1. All samples taken to confirm or rule out the presence of a category A disease must be sent, with a proper labelling and identification, to an official laboratory which has been informed of their arrival. These samples must be accompanied by the appropriate forms, in accordance with the requirements established by the competent authority and the laboratory receiving the samples. These forms must include at least:
- (a) the establishment of origin of the sampled animals;
- (b) information on the species, age and category of the sampled animals;
- (c) the clinical history of the animals, if available and relevant;
- (d) the clinical signs and post-mortem findings; and
- (e) any other relevant information.
- 2. All samples must be:
- (a) stored in watertight and unbreakable containers and packages and in accordance with applicable international standards;
- (b) kept at the most appropriate temperature and other conditions during transport taking into account the factors that may affect the sample quality.
- 3. The exterior of the package must be labelled with the address of the recipient laboratory and the following message must be prominently displayed:

'Animal pathological material; perishable; fragile; do not open outside the laboratory of destination.'

4. The person responsible in the official laboratory receiving the samples must be informed in due time of the arrival of the samples.

ANNEX II

MONITORING PERIOD(as referred to in Articles 8, 17, 27, 32, 48, 57 and 59 of this Regulation)

Category A diseases	Monitoring period
Foot and mouth disease (FMD)	21 days
Infection with rinderpest virus (RP)	21 days
Infection with Rift Valley fever virus (RVFV)	30 days
Infection with lumpy skin disease virus (LSD)	28 days
Infection with <i>Mycoplasma mycoides</i> subsp. mycoides SC (Contagious bovine pleuropneumonia) (CBPP)	45 days
Sheep pox and goat pox (SPGP)	21 days
Infection with peste des petits ruminants virus (PPR)	21 days

Contagious caprine pleuropneumonia (CCPP)	45 days
African horse sickness (AHS)	14 days
Infection with <i>Burkholderia mallei</i> (Glanders)	6 months
Classical swine fever (CSF)	15 days
African swine fever (ASF)	15 days
Highly pathogenic avian influenza (HPAI)	21 days
Infection with Newcastle disease virus (NCD)	21 days

ANNEX III

CONDITIONS FOR CERTAIN DEROGATIONS FROM ARTICLE 12(1)(a) IN EQUINE ANIMALS(as referred to in Article 13(4))

- 1. In the event of an outbreak of African horse sickness the competent authority may derogate from Article 12(1)(a) the affected and the unaffected animals, provided that:
- (a) the affected animals subject to the derogation are isolated in vector-protected premises which avoid any transmission of the disease agent from the animals to the relevant vectors until 40 days, corresponding to the infective period established in the relevant Chapter of the Terrestrial Animal Health Code of the World Organisation for Animal Health (OIE), have elapsed after the entry of the animals into the vector protected premises; and
- (b) surveillance, including if needed laboratory examinations, carried out by the competent authority, indicates that none of the animals in the vector protected premises poses a risk of virus transmission.
- 2. In the event of an outbreak of infection with *Burkholderia mallei* (Glanders) the competent authority may derogate from Article 12(1)(a) the unaffected animals, provided that the animals subject to the derogation are quarantined until:
- (a) the affected animals have been killed and destroyed;
- (b) after the killing, the cleaning and disinfection of the establishment has been completed as provided for in Article 15; and
- (c) the remaining animals have been subjected to a complement fixation test carried with negative result at a serum dilution of 1 in 5 on samples taken at least 6 months after the cleaning and disinfection referred to in point (b).

Status: Point in time view as at 17/12/2019.

Changes to legislation: There are currently no known outstanding effects for the Commission Delegated Regulation (EU) 2020/687. (See end of Document for details)

ANNEX IV

PROCEDURES FOR CLEANING, DISINFECTION AND WHEN NECESSARY CONTROL OF INSECTS AND RODENTS(as referred to in Articles 12, 15, 16, 39, 45 and 57 of this Regulation)

A. General requirements

- 1. The choice of biocidal products and procedures for cleaning and disinfection operations must take into account:
- (a) the causal agent of infection;
- (b) the nature of the establishments, vehicles, objects and materials which are to be treated; and
- (c) the applicable legislation.
- 2. The conditions under which biocidal products are used must ensure that their efficacy is not impaired. In particular technical parameters provided by the manufacturer, such as pressure, temperature, required contact time or storage must be observed. The activity of the disinfectant must not be compromised by interaction with other substances.
- 3. Re-contamination of the previously cleaned parts must be avoided, in particular where washing is carried out with liquids applied under pressure.
- 4. The water used for cleaning operations must be contained and disposed of in a way that avoids any risk of spreading category A disease agents.
- 5. Biocidal products must be used in a way that reduces as much as possible any adverse impact on the environment and on public health that may arise from their use.

B. **Preliminary cleaning and disinfection**

For preliminary cleaning and disinfection under Article 15, to avoid spreading the category A disease:

- (a) entire bodies or parts of dead kept animals of listed species must be sprayed with disinfectant and removed from the establishment, in closed and leak-proof vehicles or containers for processing and disposal;
- (b) any tissue or blood which may have been spilled during killing, slaughter or postmortem examination must be carefully collected and disposed of;
- (c) as soon as the entire bodies or parts of dead kept animals of listed species have been removed for processing or disposal, the parts of the establishment in which these animals were kept and any parts of other buildings, surfaces or equipment contaminated during killing or post-mortem examination must be sprayed with disinfectant;
- (d) manure, including litter and used bedding, must be thoroughly soaked with disinfectant;
- (e) the disinfectant must remain on the treated surface for at least 24 hours;
- (f) equipment, containers, consumption utensils, surfaces or any material likely to be contaminated after the washing and disinfecting must be destroyed.

C. Final cleaning and disinfection:

For final cleaning and disinfection for the purpose of Article 57:

- 1. Manure, including litter and used bedding, must be removed and treated as follows:
 - (a) the solid phase of manure, including litter and used bedding, must either:
 - (i) undergo a steam treatment at a temperature of at least 70 °C;
 - (ii) be destroyed by burning;
 - (iii) be buried deep enough to prevent access by animals; or
 - (iv) be stacked to heat, sprayed with disinfectant and left for at least 42 days, during which the stack must be either covered or re-stacked to ensure thermic treatment of all layers;
 - (b) the liquid phase of manure must be stored for at least 42 days, and in the case of highly pathogenic avian influenza 60 days, after the last addition of infective material.
- 2. Buildings, surfaces and equipment must be thoroughly washed and cleaned by removing the remaining grease and dirt and sprayed with disinfectants.
- 3. After 7 days the establishments must be cleaned and disinfected again.

ANNEX V

MINIMUM RADIUS OF PROTECTION AND SURVEILLANCE ZONES(as referred to in Article 21 of this Regulation)

Indicated as radius of a circle centred on the establishment

Category A diseases	Protection Zone	Surveillance Zone
Foot and mouth disease	3 km	10 km
Infection with rinderpest virus	3 km	10 km
Infection with Rift Valley fever virus	20 km	50 km
Infection with lumpy skin disease virus	20 km	50 km
Infection with <i>Mycoplasma</i> <i>mycoides subsp. mycoides</i> <i>SC</i> (Contagious bovine pleuropneumonia)	Establishment	3 km
Sheep pox and goat pox	3 km	10 km
Infection with peste des petits ruminants virus	3 km	10 km

Contagious caprine pleuropneumonia	Establishment	3 km
African horse sickness	100 km	150 km
Infection with <i>Burkholderia mallei</i> (Glanders)	Establishment	Establishment
Classical swine fever	3 km	10 km
African swine fever	3 km	10 km
Highly pathogenic avian influenza	3 km	10 km
Infection with Newcastle disease virus	3 km	10 km

ANNEX VI

PROHIBITIONS IN THE RESTRICTED ZONE(as referred to in Article 27 of this Regulation)

Table: Prohibitions of activities concerning animals of listed species and products from those animals

PRO	HFRM	FRPN	SRVF	MSD	CBP	PSPG	PPPR	CCPPCSF ASF			AHS GLANPAINCI				
OF	-1-1711									/					
ACT	IVIT	ES													
CON	CER	NING													
ANI	MALS	5													
AND															
PRO	DUC	ГS													
Move	N ents	X	Χ	Х	Х	X	X	Х	X	Х	Х	NA	X	Х	
of															
kept															
anima	ıls														
of															
listed															
specie	es														
from															
establ	Ishme	nts													
in															
the .	4 1														
restric	cted														
zone															
a or	ly oocyt	es and er	nbryo.												
b or	ly oocyt	es and er	nbryo.												
c Di	isease ab	breviatic	ons in acc	cordance	with An	nex II.									
	NA			=]	Not ap	plicab	le.								
	X			= 1	prohib	ition.									
	NP			=	Not pr	onibite	ed.								

Mover of kept anima of listed specie to establi in the restric zone	nXents Is ishme eted	X	X	X	X	X	X	Х	X	X	X	NA	X	X
Restor of game anima of listed specie	c X ing ls ⊵s	X	X	X	X	X	X	Х	X	X	X	NA	X	Х
Fairs, marke shows and other gather of kept anima of listed specie includ collec and disper of those specie	X ets, s fings lls ling tion sion	X	X	X	X	X	X	X	X	X	X	NA	X	X
Mover of semen oocyte and	nXents 1, es	X	Х	X ^b	X	X	X	X	X	X	X	NA	NA	NA
a on	ly oocyt	es and er	nbryo.											
b on	ly oocyt	es and er	nbryo.											
c Dis	sease ab	breviatio	ons in acc	ordance	with An	nex II.								
	NT A				NT 4	1. 1.	1							

embryos obtained from kept animals of listed species from establishme in the restricted zone	ents							V					
Collection of semen, oocytes and embryo from kept animals of listed species	X	X	X	X	X	X	X	X	X	NP	NA	NA	NA
Itinera X t artificial inseminatio of kept animals of listed species	X	X	X	X	X	X	X	X	X	X	NA	NA	NA
Itinera X t natural service of kept animals of listed species	X	X	X	X	X	X	Х	Х	Х	X	NA	NA	NA
a only oocy	tes and e	mbryo.											
b only oocy	tes and e	mbryo.											
c Disease al	bbreviati	ons in ac	cordance	e with An	inex II.	1.							
NA X NP	L		=	prohib Not pi	oplication.	ed.							

Moverf of hatchin eggs from establis in the restricte zone	Netats ng shme ed	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	X	X
Moven of fresh meat excludi offal from kept and wild animals of listed species from slaught or game handlim establis in the restrict zone	Kents ing s s erhou shme ed	X uses nts	X	NP	NP	X	X	NP	X	X	NP	NA	X	X
Movent of offal from kept and wild animals of listed species a only	Xents S	X es and er	X nbryo.	X	X	X	X	X	X	X	NP	NA	X	X
5 Only	oucyte		101 y 0.											
c Dise	ease ab	breviatio	ns in acc	ordance	with Anı	nex II.	1.							

from slaughterho or game handling establishme in the restricted zone	uses												
MoverXents of meat products obtained from fresh meat of listed species from establishme in the restricted zone	s X	X	NP	NP	NP	X	NP	X	X	NP	NA	X	X
MoverXent of raw milk and colostrum obtained from kept animals of listed species from establishme in the	X	X	X	NP	X	X	NP	NA	NA	NP	NA	NA	NA
a only oocy	tes and e	mbryo.											
b only oocy	tes and e	mbryo.											
c Disease at	obreviati	ons in ac	cordance	with Ar	nex II.								
INA V	L		=	INOT at	ppicat	ne.							

restricted zone													
MoverXent of dairy products and colostrum based products from establishme in the restricted zone	X	X	X	NP	X	X	NP	NA	NA	NP	NA	NA	NA
Mover the of eggs for human consumptio from establishme in the restricted zone	NA n nts	NA	NA	NA	NA	NA	NA	NA	NA	NA	NA	X	X
MoverXent of manure, including litter and used bedding from kept animals of listed species from establishme in a only oocyt	X nts res and er	X nbryo.	X	NP	X	X	NP	X	X	NP	NA	X	X
b only oocyt	tes and er	nbryo.											
c Disease at	breviatio	ons in acc	ordance	with An	nex II.								
NA X NP			=] =] =]	Not ap prohib Not pro	plicab ition. ohibite	le. ed.							

the restricted zone													
MoverXent of hides, skins, wool, bristles and feathers from kept animals of listed species from establishme in the restricted zone	x	X	X	NP	X	X	NP	X	X	NP	NA	X	X
MoverXent of feed material of plant origin and straw obtained in the protection zone ^a	X	NP	NP	NP	NP	NP	NP	NP	NP	NP	NA	NP	NP
a only oocyt	tes and e	mbryo.											
b only oocyt	tes and e	mbryo.											
c Disease ab	obreviatio	ons in acc	cordance	with An	nex II.								
NA X	L		=	Not ap prohib	plicab	le.							

ANNEX VII

RISK-MITIGATING TREATMENTS FOR PRODUCTS OF ANIMAL ORIGIN FROM THE RESTRICTED ZONE(as referred to in Articles 27, 33 and 49 of this Regulation)

Tre	atn RM D	^h RP	RVF	VLSD	CBP	PSPG	P PPR	ССР	PCSF	ASF	AHS	HPA	I NCD
ME	АТ												
Heat treat in ar herm seale cont to achie a mini F_0^g value	x ment hetically ed ainer, eve mum						X		X	X		X	X
of 3													
Heat treat to achie a core temp of 80 °C	X ment eve perature						X		X	X		X	X
Heat treat to achie a core temp of 70 °	X ment eve perature						X		X			X	X
Heat treat (to meat prev	X ment t iously						Х		X				
a	Safe commo	odity.		I									
b]	Not for bovi	ne, ovine	, caprine	and porci	ne casing	;s.							
c 1	Not for bovi	ne, ovine	, caprine	and porci	ne casing	;s.							
d s	Safe commo	odity.											
e (Only for po	cine anin	nals.										
f (Only for po	ultry meat	i.										
g]]	F_0 is the calculated sufficient of the calculated sufficient of the chilling.	culated ki ciently to	lling effe achieve t	ct on bact he same k	erial spor	res. An F ₀ fect as 121	value of °C (250	3 means °F) in th	that the c ree minut	oldest poi es with in	int in the stantaned	product h ous heatin	as been g and
h	Disease abb	reviations	in accor	dance wit	h Annex	II.							

		Ch	anges to	Sta Lagislatio	tus: Poin	t in time v	view as at	17/12/20)19. tandina a	offacts for	tha		
		Comn	nission D	elegated .	n: There Regulatio	are currel on (EU) 2	пиу по кп 020/687. (own ouis (See end o	tanaing e of Docum	ent for de	tne etails)		
de- bon and defa to ach a coro tem of 70 ° for min of 3 min	ed atted) ieve perature C a imum 0 utes												
In a herr seal con app 60 ° for min of 4 hou	n X netically ed tainer, lying 'C a imum rs						X		X	X			
Cort tem of 73,9 for min of 0,5 seco	e X perature 9 °C a imum l onds ^f											X	X
Con tem of 70,0 for	e perature) °C a											Х	X
a	Sate comm	odity.			-	-							
b	Not for bov	ine, ovine	, caprine	and porci	ine casing	gs.							
c	Not for bov	ine, ovine	, caprine	and porc	ine casing	gs.							
d	Safe comm	odity.											
e	Only for po	rcine anir	nals.										
f	Only for po	ultry mea	t.										
g	F ₀ is the cal heated suffi chilling.	culated ki	illing effe achieve t	ct on bac he same l	terial spo killing eff	res. An F fect as 12	⁰ value of 1 °C (250	3 means °F) in th	that the c ree minut	coldest po tes with ir	int in the istantaned	product h ous heatin	nas been ng and

h Disease abbreviations in accordance with Annex II.

<i>Status: Point in time view as at 17/12/2019.</i>
Changes to legislation: There are currently no known outstanding effects for the
Commission Delegated Regulation (EU) 2020/687. (See end of Document for details)

min of 3,5 seco	imum onds ^f												
Cor tem of 65,0 for min of 4 seco	e perature) °C a imum 2 onds ^f											X	X
Cor tem of 60 c for min of 507 seco	e perature C a imum onds ^r											X	X
Hea trea to ach desi to may valu of Aw of 0,93 and pH of 6	t tment ieve ccation timum ies												
Hea trea	t tment						Х						
a	Safe comm	odity.											
b	Not for bov	ine, ovine	, caprine	and porc	ine casing	gs.							
c	Not for bov	ine, ovine	, caprine	and porc	ine casing	gs.							
d	Safe comm	odity.											
e	Only for po	rcine anin	nals.										
f	Only for po	ultry mea	t.										
g	F_0 is the cal heated sufficient chilling.	culated ki ciently to	lling effe achieve t	ect on bac the same	terial spo killing eff	res. An F fect as 12	⁰ value of 1 °C (250	3 means °F) in th	that the c ree minut	oldest po es with ir	int in the istantaneo	product ł ous heatir	nas been ng and
h	Disease abb	reviations	s in accor	dance wi	th Annex	II.							

to achi a corecter of for a period of time to achi a min past valu of 4	ieve perature PC a od e ieve iimum teurisation le 0					
Nati ferm and mat for bon in mea min 9 mor to achi max valu of Aw of 0,92 and pH of 6	uraX nentation uration e- at: imum nths, ieve kimum les a	X				
a	Safe commodity.					
b	Not for boyine, caprine and porcine casings					
c	Not for bovine, ovine, caprine and porcine casings					
d	Safe commodity.					
е е	Only for porcine animals					
f	Only for poultry meat					
g	F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 mean heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in chilling.	ns that the c three minut	oldest po es with in	int in the istantaned	product h ous heatin	as been
h	Disease abbreviations in accordance with Annex II.					

Nat	raK	X	Х			
tern	entation					
and						
mat	ration					
for						
de-						
bon	d					
mea						
min	mum					
9						
mor	he					
to						
i0 aahi						
acin						
max	mum					
valu	28					
of						
Aw						
of						
0,93						
and						
pН						
of 6						
Nat	ral	x	x			
fern	entation	1	1			
for						
loin						
ioin						
1111						
140						
uay						
10						
ach	eve					
max	mum					
valu	2S					
of						
AW						
of						
0,93						
and						
pН						
of 6						
a	afe commodity.	1	1	I		
b	Jot for bovine, ovine, caprine and porcine casings.					
c	lot for bovine, ovine, caprine and porcine casings.					
d	afe commodity.					
e	Only for porcine animals.					
f	Only for poultry meat.					
g	r_0 is the calculated killing effect on bacterial spores. An F ₀ value of 3 mear	is that the c	oldest po	int in the	product h	as been
	eated sufficiently to achieve the same killing effect as 121 °C (250 °F) in thilling.	hree minut	tes with ir	istantaneo	ous heatin	g and
h	Disease abbreviations in accordance with Annex II.					

Nat ferr for har nit	tural nentation ns: nimum								X	X			
day	/s												
to	-												
ach	ieve												
ma val	ues												
of													
Aw													
01 09	3												
and													
pН													
of	5°												
Dry	ving								Х				
afte	er												
Ital	ian												
sty	le												
bor	ne-												
har	ns:												
mir	nimum												
313	e e												
day	'S'												
Dry	/ingX								Х	X			
salt	ing												
Spa	inish												
sty	le												
bor	ne-												
har	ns												
anc													
loii	ns ^e :												
a 	Safe commodit	ty.		1									
b	Not for bovine	, ovine	, caprine	and porc	ine casing	gs.							
<u>с</u>	Not for bovine	, ovine	, caprine	and porc	ine casing	gs.							
<u>a</u>	Only for porei	ly.	aala										
e f	Only for poult		1a15.										
1 	E ₀ is the calcul	ated ki	lling offe	ct on bea	terial and	res An E	, value of	3 maans	that the c	oldest po	int in the	product b	as heer
g	heated sufficient chilling.	ntly to	achieve t	he same	killing ef	fect as 12	1 °C (250	°F) in th	ree minut	tes with in	istantaneo	bus heatin	ig and
h	Disease abbrev	viations	in accor	dance wi	th Annex	II.							

—	Iber	rian											
	min	imum											
	252 day	S											
_	Iber	rian											
	sho	ulders	-										
	140	umum											
	dav	S											
	Ibe	rian											
	loir	is:											
	126	umum											
	day	S											
	Ser	rano											
	han	1S:											
	140	limum											
	day	S											
Mat	uration		X		_								
of													
carc	asses												
at a	imum												
tem	perature												
of													
2°C													
nor a min	i imum												
of 2	4												
hou	rs												
folle	owing												
5iau				37				37					
Ren	noval			X	X			X					
offa	1												
CAS	SINGS												
a	Safe commo	dity.											
b	Not for bovi	ne, ovine	e, caprine	and por	cine casin	gs.							
c	Not for bovi	ne, ovine	e, caprine	and por	cine casin	gs.							
d	Safe commo	dity.											
e	Only for por	cine anir	nals.										
f	Only for pou	iltry mea	ıt.										
g	F ₀ is the calc heated suffic chilling.	culated k ciently to	illing effe achieve	ect on ba the same	cterial spo killing ef	ores. An F fect as 12	⁰ value of 1 °C (250	f 3 means) °F) in th	that the c ree minut	coldest po tes with in	int in the	product h ous heatir	nas been ng and
h	Disease abbi	reviation	s in acco	rdance w	ith Annex	II.							

SatingX SC ⁴ X X X X with with sodium ehloride (NaCl) either SC ⁴ X X X X (NaCl) either or as saturated brine (Aw 0,8), for a continuous period Image: Continuous or 30 days Image: Continuous period Im									
with sodium chloride (NaCl) either dry or as saturated brine (Aw (Aw (Aw (Aw (Aw (Aw (Aw (Aw (Aw (Aw	Sal	tingX	SC^d	X	X	Х			
sodium chloride (NaCl) either dry or as saturated brine (Aw < 0,8), for a continuous period of 30 days or longer at an ambient temperature of 20 °C or above SaltingX with phosphate supplemented salt 86,5 % NaCl, 10,7 % NaCl, 10,7 % NaCl, 10,7 % NaCl, 10,7 % NaCl, 10,7 % Suff commodity:	wit	h							
chloride (NaCl) either dry or as saturated brine (Aw < 0,8), for a continuous period of 30 days or longer at an ambient temperature of 20 °C or above SaltingX with phosphate supplemented salt 86,5 % NaCl, 10,7 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % Na2LPO4 and 2,8 % % Na2LPO4 % Na2LPO4 and % Na2LPO4 % Na2LPO4 % Na2LPO4 % Na2LPO4 % Na2LPO4 % Na2LPO4 % Na2LPO4 % % Na2LPO4 NA2 N NA2LPO4 NA2LPO4 NA2LPO4 NA2LPO4 NA2LPO4 NA2LPO4 NA2LPO4 NA2LPO4 NA	sod	lium							
(NaCl) as either dry or as saturated brine (Aw (Aw <<0.8),	chl	oride							
either dry or as saturated brine (Aw < 0,8), for a continuous period of 30 days or longer at an ambient temperature of 20 °C or above SatingX with phosphate supplemented satt 86,5 %% NaCl, 10,7 %% HPQ4 and 2,8 % < 0.81 % Satisfy S	(Na	aCl)							
dry or as saturated brine (Aw < 0.8), for a continuous period of 30 days or longer at an ambient temperature of 20 °C or above Image: Continuous period of 30 days or Image: Continuous period of 30 days or SaltingX with phosphate supplemented salt 86,5 % NaCI, 10,7 % NagHPO4 and 2,8 % X X X X SaltingX with phosphate supplemented salt SaltingX SaltingX X X X X SaltingX Note Image: Continuous period of 30 days Image: Continuous period at an adve: Continuous period of 20 °C or and SaltingX Image: Continuous period of 30 days Image: Continuous period days Image: Continuous period days Image: Continuous period days Image: Continuous period days Image: Continuous days Image: Continuous days Image: Continuous days Image: Continuous days Image: Continuous days Image: Continuous days Image: Continuous days </td <td>eith</td> <td>ner</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	eith	ner							
or as saturated brine (Aw < 0.8), for a continuous period of 30 days or or longer at an ambient temperature of 30 days or or longer at an ambient temperature of 30 °C or above SatingX with phosphate supplemented salt 86,5 % NaCl, 10,7 % Na2HPO4 and 2,8 % NaCl, 10,7 % Safe commodity. a Safe commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not	dry								
saturated brine (Aw <0,8), for a continuous period of 30 days or longer at an ambient temperature of 20 °C or above SaltingX with phosphate supplemented salt 86,5 % NaCl, 10,7 NaCl, 10,7 NaCl, 10,	or a	as							
brine (Aw (Aw <0,8), for a continuous period of 30 days or longer at an ambient temperature of 20 °C or above Image: Content of the second content of th	satı	urated							
(Aw < 0,8), for a continuous period of 30 days or longer at an ambient temperature of 20 °C or above SaltingX with phosphate supplemented salt X X X X SaltingX with phosphate supplemented salt X X X X SaltingX with phosphate supplemented salt X X X X SaltingX with phosphate supplemented salt X X X X SaltingX NacCl, 10, 10, 7 NacCl, 10, 10, 10, 10, 10, 10, 10, 10, 10, 10	brir	ne							
< 0,8), for a continuous period of 30 days or longer at an ambient temperature of 20 °C or above SaltingX with phosphate supplemented salt 86,5 % NaCl, 10,7 % NaCl, 10,7 % Na2HPO4 and 2,8 % a Safe commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. s F ₀ is the calculated killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. h Diverse abbreviations in accordance with Anner II.	(Av	V							
for a continuous period continuous period of 30 days or longer at an ambient temperature of of 20 °C or or above X SaltingX X with phosphate supplemented salt salt 86,5 % NaCl, Na2HPO4 and a Safe commodity.	< 0	,8),							
continuous period of 30 days or longer at an ambient temperature of 20 °C or above SaltingX with phosphate supplemented salt 86,5 % NaCl, 10,7 % NaCl, 10,7 % NaCl, 10,7 % NaCl, 10,7 % NaCl, 10,7 % MaglHO4 and 2,8 % MaglHO4 and 2,8 % MaglHO4 and 2,8 % MaglHO4 and 2,8 % MaglHO4 and 2,8 % MaglHO4 and 2,8 % MaglHO4 and 2,8 % % MaglHO4 and % % MaglHO4 and % % % MaglHO4 and % % % MaglHO4 and % % % MaglHO4 and % % % % MaglHO4 and % % % % % MaglHO4 and % % % % % % % % % % % % % % % % % % %	for	a							
period of 30 days or longer at an ambient temperature of 20 °C or above SaltingX with phosphate supplemented salt 86,5 % NaCl, 10,7 % Na2HPO4 and 2,8 % Na Str commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine casings. c Not for bovine, ovine, caprine casings. c N	con	tinuous							
of 30 days or longer at an ambient temperature of 20 °C or above SaltingX with phosphate supplemented salt 86,5 % NaCl, 10,7 % Na2HPO4 and 2,8 % Na2Cl, 10,7 % Na2HPO4 and 2,8 % NaCl, 10,7 % Na2HPO4 and 2,8 % NaCl, 10,7 % Na2HPO4 and 2,8 % NaCl, 10,7 % Na2HPO4 and 2,8 % NaCl, 10,7 % Na2HPO4 and 2,8 % NaCl, 10,7 % Na2HPO4 and 2,8 % NaCl, 10,7 % Na2HPO4 and 2,8 % NaCl, 10,7 % Na2HPO4 and 2,8 % % NaCl, 10,7 % % Na2HPO4 and 2,8 % % NaCl, 10,7 % % Na2HPO4 and 2,8 % % NaCl, 10,7 % % Na2HPO4 and 2,8 % % NaCl, 10,7 % % Na2HPO4 and 2,8 % % NaCl, 10,7 % % Na2HPO4 and 2,8 % % NaCl, 10,7 % % Na2HPO4 and 2,8 % % NaCl, 10,7 % % Na2HPO4 and 2,8 % % Na2HPO4 and And 2,8 % % Na An An A	per	10d							
days or Image: A constraint of the second product	of	30							
or longer at an ambient temperature of 20 °C or above SaltingX with phosphate supplemented salt 86,5 % NaCl, 10,7 % Na2Cl, 10,7 % Na2Cl, 10,7 % Na2HPO4 and 2,8 % Na for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcin	day	'S							
at an ambient temperature of 00 °C or above X X SaltingX X X with phosphate supplemented salt 86,5 % NaCl, 10,7 10,7 % Na2HPO4 and and 2,8 % a Safe commodity. b b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Only for porcine animals. f Only for porcine animals. f Only for poultry meat. g Fo is the calculated killing effect on bacterial spores. An Fo value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. b Disease abbreviations in accordance with Anney II	or								
at an ambient temperature of 20 °C or above SaltingX with phosphate supplemented salt 86,5 % NaCl, 10,7 % Na2HPO4 and 2,8 % Na2HPO4 a Safe commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g Fo is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling.	1011	gei							
a Safe commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g Fo is the calculated killing effect on bacterial spores. An Fo value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chiling.	at a	hient							
a Safe commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity.	tem	nerature							
20 °C or above X X SaltingX X with phosphate supplemented salt 86,5 % NaCl, I 10,7 % Na2HPO4 I and 2,8 % Not for bovine, caprine and porcine casings. c Not for bovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. b Discasse abbreviations in accordance with Annex II	of	iperature							
or above X X X X SaltingX with phosphate x X X X with phosphate x X X X X x salt 86,5 % % x <	20	°C							
above Image: Constraint of the second and the seco	or								
SaltingX X X X X with phosphate supplemented salt 86,5 % salt 86,5 % NaCl, 1	abo	ove							
SalitingA A A A A with phosphate supplemented a a A A A salt 86,5 % % NaCl, 10,7 % % Na2HPO4 and 2,8 % % % % % % a Safe commodity. Month of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, caprine and porcine casings. Image: Caption of the bovine, ovine, capo	Sal	tingV		v	v	v			
with phosphate supplemented salt sdt, slop salt salt slop % NaCl, 10,7 % % Na2HPO4 and 2,8 % Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. b Disease abhreviations in accordance with Annex II	Sal	h			Λ	Λ			
principlemented supplemented salt salt 86,5 % NaCl, 10,7 % Nacl, 10,7 % Na ₂ HPO ₄ and 2,8 % b Not for bovine, ovine, caprine and porcine casings. a Safe commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. b Disease abbreviations in accordance with Annex II	nhc	usnhate							
salt salt	sun	plemented							
86,5 % NaCl, 10,7 10,7 % Na2HPO4 and 2,8 % % National state in the state in th	salt								
% NaCl, 10,7 % Na2HPO4 and 2,8 % % Na2HPO4 and 2,8 % % b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. b Disease abbreviations in accordance with Annex II	86.	5							
NaCl, 10,7 % Image: Second	%								
10,7 % Na2HPO4 and 2,8 % % % and 2,8 % % a Safe commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. h Disease abbreviations in accordance with Annex II	Na	Cl,							
% Na2HPO4 and 2,8 % Image:	10,	7							
Na ₂ HPO ₄ and 2,8 % a Safe commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. h Disease abbreviations in accordance with Annex II	%								
and 2,8 % % a Safe commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. h Disease abbreviations in accordance with Annex II	Na	2HPO ₄							
2,8 % a Safe commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. b Disease abbreviations in accordance with Annex II	and								
9%	2,8								
 a Safe commodity. b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F₀ is the calculated killing effect on bacterial spores. An F₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. h Disease abbreviations in accordance with Annex II 	%								
b Not for bovine, ovine, caprine and porcine casings. c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. h Disease abbreviations in accordance with Annex II	a	Safe commodity.							
c Not for bovine, ovine, caprine and porcine casings. d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. h Disease abbreviations in accordance with Annex II	b	Not for bovine, ovine, caprine	and porcine casings.						
d Safe commodity. e Only for porcine animals. f Only for poultry meat. g F ₀ is the calculated killing effect on bacterial spores. An F ₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. h Disease abbreviations in accordance with Annex II	c	Not for bovine, ovine, caprine	and porcine casings.						
 e Only for porcine animals. f Only for poultry meat. g F₀ is the calculated killing effect on bacterial spores. An F₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. h Disease abbreviations in accordance with Annex II. 	d	Safe commodity.							
 f Only for poultry meat. g F₀ is the calculated killing effect on bacterial spores. An F₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. h Disease abbreviations in accordance with Annex II. 	e	Only for porcine animals.							
 g F₀ is the calculated killing effect on bacterial spores. An F₀ value of 3 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling. h Disease abbreviations in accordance with Annex II. 	f	Only for poultry meat.							
h Disease abbreviations in accordance with Annex II	g	F_0 is the calculated killing efficiently to achieve chilling.	ect on bacterial spores. An the same killing effect as 1	F_0 value of 3 means 21 °C (250 °F) in the	s that the onree minu	coldest portes with in	int in the stantaneo	product h ous heatin	as been g and
i Distast dolle vidiona in decondunce with rinnex fit.	h	Disease abbreviations in acco	rdance with Annex II.						

Na ₃	PQ4												
eith	er												
dry													
or a	.S												
satu	irated												
brin	ie												
(Aw													
< 0,	(8)												
101	a tinuous												
neri	od												
of 3	0												
day	s												
or													
long	ger												
at a	n												
amt	bient												
tem	perature												
0I 20 9													
20 or	C												
abo	ve												
Cal	in a												
San	ng												
sod	ium												
chlo	oride												
(Na	Cl)												
min	imum												
30													
day	s ^c												
Ble	aching ^b												
Dry	ring ^b												
MI	LK												
Hea	t X				SCa			SCa					
trea	tment				sc			SC					
(ste	rilization												
pro	cess)												
to	Í												
a	Safe commo	odity.											
b	Not for boy	ine, ovine	, caprine	and porc	ine casing	gs.							
c	Not for boy	ine, ovine	, caprine	and porc	ine casing	gs.							
d	Safe commo	odity.											
e	Only for po	rcine anin	nals.										
f	Only for po	ultry meat	t.										
g	F ₀ is the cal heated suffi chilling.	culated ki ciently to	lling effe achieve t	ect on bac	terial spo killing eff	res. An F fect as 12	o value of 1 °C (250	3 means °F) in th	that the c ree minut	oldest po es with in	int in the	product h ous heatin	as been
h	Disease abb	reviations	in accor	dance wi	th Annex	II.							

ach a mir F_0 valu of 3	ieve nimum ue					_					
Hea trea UH (UI hig tem Min 132 for min of 1 sec	at X atment T tra h aperature): a a a imum l ond				X						
Hea trea UH (UI hig tem Min 135 for suit hol tim	at X ttment T tra h perature): nimum $5 ^{\circ}C$ a able ding e										
Hea trea HT (Hi tem sho tim pas if	at X ttment ST gh uperature rt e teurisation)				X						
a	Safe commodity.	l	II	1		11					
b	Not for bovine, o	vine, caprine	and porcine	casings.							
c	Not for bovine, o	vine, caprine	and porcine	casings.							
d	Safe commodity.										
e	Only for porcine	animals.									
f	Only for poultry	neat.									
g	F_0 is the calculate heated sufficientl chilling.	d killing effe y to achieve	ect on bacteri the same kill	al spores. An F ing effect as 12	⁰ value of 1 °C (250	f 3 means) °F) in thi	that the c ee minut	coldest po es with ir	int in the istantaneo	product h ous heatin	as been
h	Disease abbrevia	ions in acco	dance with A	Annex II.							

mill pH is low than 7, min	er 1												
for min of 1 seco	C a imum 5 onds												
Heat tread HTT (Hig tem sho time pass if mill pH is 7 or higl min 72 for min of 1 secco app twice	tt X tment ST gh perature rt eeurisatio c mer, imum C a imum 5 onds, lied ce	n)					X						
Hea trea HT (Hig tem sho	t X tment ST gh perature rt												
a	Safe comm	odity.											
b	Not for bov	ine, ovine	, caprine	and porc	ine casing	gs.							
c	Not for boy	vine, ovine	, caprine	and porci	ine casing	gs.							
d	Safe comm	odity.											
e	Only for po	orcine anin	nals.										
f	Only for po	ultry mea	t.										
g	F ₀ is the cal heated suffi chilling.	culated ki	illing effe achieve	ect on bac the same l	terial spo killing efl	res. An F fect as 12	₀ value of 1 °C (250	3 means °F) in th	that the c ree minut	coldest po tes with ir	int in the	product h ous heatin	as been ag and
h	Disease abb	previation	s in accor	dance wit	th Annex	II.							_

tim	ne											
pas	steurisation)											
cor	nbined											
wit	th											
а												
phy	ysical											
trea	atment											
to												
ach	nieve											
pН	-											
val	ue											
bel	ow											
6												
for	a											
mir	nimum											
of	1											
hou	ur											
or t	to											
ach	nieve											
a												
of	IIIIIuIII											
72	°C											
cor	mbined											
wit	th											
des	siccation											
Doc	staut	v	v	-			-					
ras	sisting	Λ	Λ									
in	isisting											
111 6	a 🗌 👘											
sin	a gle											
sing	a gle at											
sing hea trea	a gle at atment											
sing hea trea wit	a gle at atment th											
sing hea trea wit	a gle at atment th											
sing hea trea wit an effe	a gle at atment th ect											
sing hea trea wit an effe	a gle at atment th											
sing hea trea wit an effe at leas	a gle at atment th ect st											
sing hea trea wit an effe at leas equ	a gle at atment th ect st uivalent											
in a sing heat treat with an effect at least equation to the second seco	a gle at atment th ect st uivalent											
sing hea trea wit an effe at leas equ to tha	a gle at atment th ect st uivalent t											
sing hea trea wit an effe at leas equ to tha a	a gle at atment th ect st uivalent t Safe commodity.											
sing hea trea wit an effe at leas equ to tha a b	a gle at atment th ect st uivalent t Safe commodity. Not for bovine, ovin	e, caprine	e and porc	tine casin,	g5.							
sing hea trea wit an effe at leas equ to tha a b c	a gle at atment th ect st uivalent t Safe commodity. Not for bovine, ovin Not for bovine, ovin	e, caprine e, caprine	e and porce e and porce	ine casin	g5. g5.							
sing hea trea wit an effe at leas equ to tha a b c d	a gle at atment th ect st uivalent t Safe commodity. Not for bovine, ovin Safe commodity.	e, caprine e, caprine mala	e and porc	ine casin,	gs. gs.							
sing hea trea wit an effe at leas equ to tha a b c d e	a gle at atment th ect st uivalent t Safe commodity. Not for bovine, ovin Not for bovine, ovin Safe commodity. Only for porcine ani	e, caprine e, caprine mals.	e and porce	ine casin	g5. g5.							
sing hea trea wit an effe at leas equ to tha a b c d e f	a gle at atment th ect st ivalent t Safe commodity. Not for bovine, ovin Not for bovine, ovin Safe commodity. Only for porcine ani Only for poultry me	e, caprine e, caprine mals. at.	e and porce e and porce	ine casin,	gs. gs.							
sing hea trea wit an effe at leas equ to tha a b c d e f g	a gle at atment th ect st uivalent th Safe commodity. Not for bovine, ovin Safe commodity. Only for porcine ani Only for porcine ani Only for poultry me F ₀ is the calculated I heated sufficiently to chilling.	e, caprine e, caprine mals. at. cilling eff	e and porce e and porce e and porce èect on back the same	tine casin tine casin tine casin tine casin	gs. gs. pres. An F fect as 12	°0 value o 1 °C (250	f 3 means) °F) in th	that the oree minu	coldest po	bint in the	product h	nas been ng and
hin a sing heat treat with an effect at least equation to that a b c d e f g g h	a gle at atment th ect st uivalent th Safe commodity. Not for bovine, ovin Safe commodity. Only for porcine ani Only for porcine ani Only for poultry met heated sufficiently to chilling. Disease abbreviation	e, caprine e, caprine mals. at. cilling eff o achieve is in acco	e and porce e and porce e and porce iect on back the same rdance with	tine casin, tine casin, tine casin, tine casin, tine casin, tine casin, tine casin,	gs. gs. pres. An F fect as 12 : II.		f 3 means 0 °F) in th	that the oree minu	coldest pc	pint in the enstantaneous	product ł	has been hig and

ach by app 72 ° for 15 seco	ieved lying 'C onds												
a	Safe commodity.												
b	Not for bo	vine, ovine	e, caprine	and porc	ine casin	gs.							
c	Not for bovine, ovine, caprine and porcine casings.												
d	Safe commodity.												
e	Only for porcine animals.												
f	Only for po	oultry mea	t.										
g	F_0 is the ca	lculated k	illing effe	ect on bac	terial spo	ores. An I	F_0 value o	f 3 means	that the c	oldest po	oint in the	product h	nas been

heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in three minutes with instantaneous heating and chilling.

h Disease abbreviations in accordance with Annex II.

Treatm	ent	НРАІ	NCD	
EGGS				
Heat trea	atment:	X		
	Whole egg:			
	— 60,0 °C –			
	188 sec.			
	 completely 			
	cooked			
	Whole egg blends:			
	— 60 °C –			
	188 sec			
	 completely 			
	cooked			
	— 61.1 °C –			
	94 sec			
	Liquid egg white:			
	- 55.6 °C $-$			
	870 sec			
	- 56.7 °C $-$			
	232 sec			
	Plain or nure egg			
	volk.			
	-60° C –			
	288 sec			
	10 % salted volk:			
	$-62.2 ^{\circ}\text{C}$ -			
	138 sec			
	Dried egg white:			
	$-67 \circ C - 20$			
	hours			
	$-544^{\circ}C -$			
	50.4 hours			
	50, 4 110u13			

10 % salted egg

Dried egg white:

55 °C – 176 sec.

57 °C –

54,0 hours

yolk:

Status: Point in time view as at 17/12/2019. Changes to legislation: There are currently no known outstanding effects for the Commission Delegated Regulation (EU) 2020/687. (See end of Document for details)						
	—	51,7 °C – 73,2 hours				
Heat th	reatment:			Х		
	Whole	egg:				
		55 °C – 2				
		521 sec.				
		57 °C − 1				
		596 sec.				
		59 °C –				
		674 sec.				
		completely				
		cooked				
	Liquid	egg white:				
		55 °C – 2				
		278 sec.				
		57 °C –				
		986 sec.				
	_	59 °C –				
		301 sec.				

ANNEX VIII

RISK-MITIGATING TREATMENTS FOR PRODUCTS NOT OF ANIMAL ORIGIN FROM THE PROTECTION ZONE(as referred to in Articles 36 and 52 of this Regulation)

Treatment	FMD ^a	RP	
Heat treatment, minimum temperature of 80 °C and for a minimum of 10 minutes, steam in a closed chamber	X	X	
Storage in package or bales under shelter at premises situated not closer than 2 km to the nearest outbreak and releasing from the premises do not take place before at least three months have elapsed following the completion of cleaning and	X	X	
a Disease abbreviations in accordance	with Annex II.		

disinfection according to Article 15			
a	Disease abbreviations in accordance	with Annex II.	

ANNEX IX

MARKING OF FRESH MEAT FROM THE PROTECTION ZONE(as referred to in Articles 33 and 49 of this Regulation)

- 1. The mark to be applied to fresh meat of poultry originating in the protection zone and not intended to another Member State pursuant to Article 33(1)(b) must comply with the following:
- (a) shape and content:

Where 'XY' means the relevant country code provided for in point 6 of Part B of Section I of Annex II of Regulation (EC) No 853/2004 and '1234' means the approval number of the establishment referred to in point 7 of Part B of Section I of Annex II of Regulation (EC) No 853/2004;

- (b) dimensions:
 - 'XY' width of 8 mm,
 - '1234' width of 11 mm,
 - width outer diameter of not less than 30 mm,
 - line thickness of square of 3 mm.
- 2. The mark to be applied to fresh meat intended for treatment in a processing plant pursuant to Article 33(2)(a) shall consist in, either:
- (a) the identification mark provided for in Regulation (EC) No 853/2004 with an additional diagonal cross consisting of two straight lines intersecting at the centre of the stamp and enabling the information thereon to remain legible; or
- (b) a single oval stamp, 6,5 cm wide by 4,5 cm high, in which the following information must appear in perfectly legible characters:
 - on the upper part, the full name or ISO code of the Member State in capitals,
 - in the centre, the approval number of the slaughterhouse,
 - on the lower part, one of the following sets of initials CE, EC, EF, EG, EK, EY, EO, ES, EU, EB, WE or EZ,
 - two straight lines crossing at the centre of the stamp in such a way that the information is not obscured,
 - the letters must be at least 0,8 cm high and the figures at least 1 cm high.

ANNEX X

DURATION OF THE MEASURES IN THE PROTECTION ZONE(as referred to in Article 39 of this Regulation)

Category A diseases	Minimum period of duration of measures in the protection zone (Article 39(1))	Additional period of duration of surveillance measures in the protection zone (Article 39(3))
Foot and mouth disease	15 days	15 days
Infection with rinderpest virus	21 days	9 days
Infection with Rift Valley fever virus	30 days	15 days
Infection with lumpy skin disease virus	28 days	17 days
Infection with <i>Mycoplasma</i> <i>mycoides subsp. mycoides</i> <i>SC</i> (Contagious bovine pleuropneumonia)	45 days	Not applicable
Sheep pox and goat pox	21 days	9 days
Infection with peste des petits ruminants virus	21 days	9 days
Contagious caprine pleuropneumonia	45 days	Not applicable
African horse sickness	12 months	Not applicable
Infection with <i>Burkholderia mallei</i> (Glanders)	6 months	Not applicable
Classical swine fever	15 days	15 days
African swine fever	15 days	15 days
Highly pathogenic avian influenza	21 days	9 days
Infection with Newcastle disease virus	21 days	9 days

ANNEX XI

DURATION OF THE MEASURES IN THE SURVEILLANCE ZONE(as referred to in Articles 55 and 56 of this Regulation)

Category A diseases	Minimum period of duration of measures in the surveillance zone
Foot and mouth disease	30 days
Infection with rinderpest virus	30 days
Infection with Rift Valley fever virus	45 days
Infection with lumpy skin disease virus	45 days

45 days
30 days
30 days
45 days
12 months
Not applicable
30 days
30 days
30 days
30 days

ANNEX XII

SAMPLING PROCEDURES AND DIAGNOSTIC METHODS FOR CATEGORY A DISEASES IN AQUATIC ANIMALS

- 1. The following procedures apply to the clinical examination and collection of samples:
- (a) the clinical examination and the sampling for laboratory examinations must include:
 - (i) aquaculture animals of listed species showing clinical signs of the relevant category A disease; and
 - (ii) aquaculture animals likely to have recently died from the suspected/ confirmed category A disease; and
 - (iii) aquaculture animals with an epidemiological link to a suspected or confirmed case of a category A disease;
- (b) the minimum number of samples to be collected is:

	Scenario			
Type of animals	Report of increased mortality	Introduction of infected animals	Post- mortem or clinical signs observed	Suspicion based on other circumstances
Molluscs (the whole animal)	30	30	_	150
Crustaceans	10		10	150
Fish	—	—	10	30

(c) the following additional criteria apply to the sampling of molluscs:

	Status: Point in time view as at 1//12/2019.
Changes to legis	lation: There are currently no known outstanding effects for the
Commission Delego	nted Regulation (EU) 2020/687. (See end of Document for details)

- (i) animals suspected to be infected must be selected for sampling. If listed species are present in the population of animals concerned by the suspicion, those must be selected for sampling;
- (ii) if weak, gaping or freshly dead but not decomposed molluscs are present, those must be selected first. If such molluscs are not present, the molluscs selected must include the oldest healthy molluscs;
- (iii) if the establishment uses more than one water source for mollusc production, molluscs representing all water sources must be included for sampling to ensure that all parts of the establishment are proportionally represented in the sample;
- (iv) when sampling from a group of mollusc farming establishments which apparently have identical epidemiological status, molluscs from a representative number of sampling points must be included in the sample.

The main factors to be considered when selecting those sampling points must be stocking density, water currents, the presence of listed species, both susceptible and vector species, bathymetry and management practices. Natural beds within or adjacent to the mollusc farming establishment(s) must be included in the sample;

- (d) the following additional criteria apply when sampling crustaceans:
 - (i) if weak or moribund crustaceans of listed species are present in the production units, those crustaceans must be selected first. If such animals are not present, the crustaceans selected must include crustaceans of different year classes, proportionally represented in the sample;
 - (ii) if more than one water source is used for crustacean production, crustaceans of listed species representing all water sources must be included in the sample to ensure that all parts of the establishment are proportionally represented in the sample;
 - (iii) when collection of samples from wild populations of listed species is required under Article 102(a) of this Regulation, the number and geographical distribution of the sampling points must be determined in a way that ensures a reasonable coverage of the area suspected to be infected.

The sampling points must be representative for the different ecosystems where the wild populations of susceptible species are located such as marine, estuary, river and lake systems;

- (e) the following additional criteria apply for sampling fish:
 - (i) if weak, abnormally behaving or freshly dead but not decomposed fish are present, those fish must be selected. If such animals are not present, the fish selected must include fish of listed species, belonging to different year classes, proportionally represented in the sample;
 - (ii) if more than one water source is used for fish production, listed species representing all water sources must be included for sampling to ensure that all parts of the establishment are proportionally represented in the sample;

- (iii) if rainbow trout (*Onchorynchus mykiss*) or European perch (*Perca fluviatilis*) are present, only fish of those species may be selected for sampling. If neither rainbow trout nor European perch are present, the sample must be representative of all other listed species present, following the criteria in points (a) to (d);
- (iv) when collection of samples from wild populations of listed species is required under Article 102(a) of this Regulation, the number and geographical distribution of the sampling points must be determined in a way that ensures a reasonable coverage of the area suspected to be infected.

The sampling points must also be representative of the different ecosystems where the wild populations of susceptible species are located such as marine, estuary, river and lake systems;

- (f) the selection of organs to be sampled, preparation, storage and shipment of the samples to the laboratory must be carried out in compliance with recommendations from the European Union reference laboratory for the relevant disease.
- 2. Samples must be examined in the laboratory using the diagnostic methods and procedures approved by the European Union reference laboratory for the relevant disease.

ANNEX XIII

MINIMUM PERIODS OF FALLOWING OF AFFECTED AQUACULTURE ESTABLISHMENTS

PERIODS FOR THE FALLOWING PROVIDED FOR IN ARTICLE 81 AND FOR THE SYNCHRONOUS FALLOWING PROVIDED FOR IN ARTICLE 96(4) AND (5) OF THIS REGULATION

Category A disease	Minimum period of fallowing of the affected establishment	Minimum period of synchronised fallowing of affected establishments in the same protection zone	Supplementary requirements
Infection with Mikrocytos mackini	6 months	4 weeks	Must include the coldest period of the year
Infection with Perkinsus marinus	6 months	4 weeks	Must include the warmest period of the year
Infection with <i>Taura</i> syndrome virus	6 weeks	4 weeks	Must include the warmest period of the year

Infection with Yellow head syndrome virus	6 weeks	3 weeks	Must include the warmest period of the year
Epizootic haematopoietic necrosis	8 weeks	4 weeks	Must include the warmest period of the year

ANNEX XIV

CRITERIA FOR ESTABLISHING RESTRICTED ZONES AS REGARDS CATEGORY A DISEASES IN AQUATIC ANIMALS

- 1. Restricted zones as referred to in Article 85 must be defined on a case-by-case basis taking into account at least the following factors:
- (a) the accumulated number, the accumulated percentage and the distribution of the mortalities of molluscs/crustaceans/fish in the establishment or group of farming establishments infected with category A diseases;
- (b) relevant information regarding movements to and from the infected establishment(s);
- (c) the distance to and density of neighbouring establishments;
- (d) the presence of wild aquatic animals;
- (e) any knowledge concerning mortalities, suspected cases or outbreaks in wild aquatic animals which are, or could be related to the specific category A disease;
- (f) the proximity to processing establishments, and the species present at those establishments, especially as regards listed species;
- (g) farming practices applied in the affected and neighbouring establishments;
- (h) hydrodynamic conditions and other identified factors of epidemiological significance.
- 2. For the geographical demarcation of the protection and surveillance zones for category A diseases affecting molluscs and crustaceans, the following minimum requirements apply:
- (a) the protection zone must be established in the immediate vicinity of an establishment or group of farming establishments officially confirmed as infected with a category A disease and must correspond to an area determined according to appropriate hydrodynamic and epidemiological data;
- (b) the surveillance zone must be established outside the protection zone and must correspond to an area surrounding the protection zone, determined according to appropriate hydrodynamic or epidemiological data.
- 3. For the geographical demarcation of the protection and surveillance zones for category A diseases affecting fish, the following minimum requirements must apply:
- (a) the protection zone must be established around an establishment where *Epizootic hematopoietic necrosis* (EHN) has been confirmed. This zone shall correspond:

- (i) in coastal areas: to an area included in a circle with a radius of at least one tidal excursion or at least 5 km, whichever is larger, centred on the establishment in which EHN has been officially confirmed, or an equivalent area determined according to appropriate hydrodynamic or epidemiological data;
- (ii) in inland areas: to the entire water catchment area of the establishment in which EHN has been officially confirmed. The competent authority may limit the extension of the zone to parts of the water catchment area, or the area of the establishment, provided this does not compromise prevention of the spread of the disease;
- (b) the surveillance zone must be established by the competent authority outside the protection zone and must:
 - (i) in coastal areas: correspond to an area, surrounding the protection zone, of overlapping tidal excursion; or an area, surrounding the protection zone, and included in a circle of radius 10 km from the centre of the protection zone; or an equivalent area determined according to appropriate hydrodynamic or epidemiological data;
 - (ii) in inland areas: be an extended area outside the established protection zone.

ANNEX XV

SURVEILLANCE SCHEME AND DURATION OF CONTROL MEASURES IN THE SURVEILLANCE ZONE FOR CATEGORY ADISEASES IN AQUACULTURE ANIMALS(as referred to in Articles 98 and 101 of this Regulation)

1. Surveillance scheme

The establishments and groups of aquaculture establishments keeping listed species within a surveillance zone must undergo surveillance as provided for in Article 98 to check for infection with the relevant category A disease. The surveillance must include health visits, including sampling from production units. Those visits must be carried out by the competent authority in accordance with Tables 1 and 2.

The criteria set out in point 1 of Annex XII, as appropriate for the species, apply to sampling.

TABLE 1

Scheme for surveillance comprising health visits and samplings in establishments and groups of establishments for category A diseases in aquatic animals, except epizootic hematopoietic necrosis

Category A	Number	Number of	Number of	Period of	Residency
disease	of health	laboratory	animals in	the year for	period
	visits per	examinations	the sample	sampling	of the
	year	per year			sampled
	-				animals
					in the
					establishment

Infection with Mikrocytos mackini	1	1	150	When the prevalence of infection is known to be maximal or April– May, after 3–4 months period when seawater temperatures are less than 10 °C	4 months
Infection with Perkinsus marinus	1	1	150	When the prevalence of infection is known to be maximal or in the month of September, October or November	4 months
Infection with <i>Taura</i> syndrome virus	2	2	150	In the period of the year when water temperature is likely to reach its highest annual level	2 months
Infection with Yellow head syndrome virus	2	2	150	In the period of the year when water temperature is likely to reach its highest annual level	2 months

TABLE 2

Specific scheme for surveillance comprising health visits and samplings in establishments for epizootic haematopoietic necrosis (EHN) in aquatic animals⁰

Ty es	pe of tablishment			Number of fish in the sample
a	The sampling of fis and 20 °C. The wat water temperature of temperature is at its	sh for laboratory examination for temperature requirement does not reach 11 °C durin s highest level.	ion must be carried out wh nt must also apply to healt g the year, sampling and h	henever the water temperature is between 11 h inspections. In establishments where the health visits must be carried out when the water
h	Samples from broo	dstock must not include a	onadal fluids milt or ova	as there is no evidence of EHN causing

b Samples from broodstock must not include gonadal fluids, milt or ova as there is no evidence of EHN causing reproductive tract infection.

		Number of health inspections per year (2 years)	Number of samplings per year (2 years)	Number of growing fish	Number of brood stock fish ^b
(a)	Establish with broodsto	iûnents ck	2	150 (first and second inspection)	150 (first or second inspection)
(b)	Establish with broodsto only	nûnents ck	1	0	150 ^b (first or second inspection)
(c)	Establish without broodsto	innents ck	2	150 (first and second inspection)	0

Maximum number of fish per pool: 10

a The sampling of fish for laboratory examination must be carried out whenever the water temperature is between 11 and 20 °C. The water temperature requirement must also apply to health inspections. In establishments where the water temperature does not reach 11 °C during the year, sampling and health visits must be carried out when the water temperature is at its highest level.

b Samples from broodstock must not include gonadal fluids, milt or ova as there is no evidence of EHN causing reproductive tract infection.

2. Duration of the control measures in the surveillance zone

Category A disease	Minimum periods of surveillance
Infection with Mikrocytos mackini	3 years
Infection with Perkinsus marinus	3 years
Infection with Taura syndrome virus	2 years
Infection with Yellow head syndrome virus	2 years
Epizootic haematopoietic necrosis	2 years

When the period of surveillance has elapsed and there has been no new detection of infection with the relevant category A disease, the measures in the surveillance zone must be lifted as provided for in Article 101 of this Regulation.

Status:

Point in time view as at 17/12/2019.

Changes to legislation:

There are currently no known outstanding effects for the Commission Delegated Regulation (EU) 2020/687.