

## SCHEDULE 5

Treatments to ensure the destruction of disease virus

### **PART 3**

Fresh meat

#### **Maturation**

12. Carcases are matured so that they fall within this paragraph if they—
  - (a) have been matured at a temperature of more than 2°C for at least 24 hours, and
  - (b) have a pH value in the middle of the Longissimus dorsi recorded at less than 6.0.