SCHEDULE 5

Treatments to ensure the destruction of disease virus

PART 3

Fresh meat

De-boning

11. Meat (together with diaphragms but excluding offal) is deboned so that it falls within this paragraph if the bone and main accessible lymphatic glands have been removed.

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.