

## Heat-treated Products – Guarantees against the Spreading of the Avian Influenza Virus

The OIE Terrestrial Animal Health Code (Articles 10.4.20 and 10.4.15) recommends that goods be treated to destroy the avian influenza viruses, regardless of the sanitary status of the country of origin with respect to avian influenza, in order to import processed products of poultry and egg origin.

The OIE Terrestrial Animal Health Code (Articles 10.4.25 and 10.4.26) lays down the treatments required to ensure the inactivation of the avian influenza viruses, potentially present in eggs, egg products and meat.

	Product Core Temperature (°C)	Duration of Exposure
Whole egg	60	188 seconds
Mixture of whole eggs	60	188 seconds
Mixture of whole eggs	61.1	94 seconds
Liquid egg white	55.6	870 seconds
Liquid egg white	56.7	232 seconds
Egg yolk in a 10 % saline solution	62.2	138 seconds
Lyophilised egg white	67	20 hours
Lyophilised egg white	54.4	513 hours
Poultry meat	60.0	507 seconds
	65.0	42 seconds
	70.0	3.5 seconds
	73.9	0.51 seconds

The above-mentioned values are indicative temperature values ensuring a 7-log inactivation rate. Although these values are backed up by scientific documentation, variations in exposure time and temperatures are tolerated, provided that they actually inactivate the virus.

**The products having undergone such treatments are safe and comply with the OIE international standards. As such, they should not be subjected to any restrictions on trade, regardless of the sanitary status of the country of origin with respect to avian influenza.**

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If no reference is made in the Code, treatments recommended in the bibliography shall be the reference. Therefore, for the particular case of pure egg yolk, and since there are no recommendations from the OIE, the minimum value set in the bibliography\* for the sanitary quality of the plain pasteurised egg yolk is of 61 °C for 3.5 minutes. On the basis of the bibliography, this value guarantees the actual inactivation of the avian influenza virus. Manufacturers frequently apply values significantly higher than 63 °C.

### Bibliography:

\* Evaluation of the U.S. Department of Agriculture's Egg - Pasteurization Processes on the Inactivation of High-Pathogenicity Avian Influenza Virus and Velogenic Newcastle Disease Virus in Processed Egg Products  
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