

FMDv survival in pork products

	Product	Likelihood of FMDv survival	Rationale
	Fresh whole carcass after completion of slaughter process	High	FMDv is still viable because there have been no inactivation steps. Tissues that may have high virus titers (i.e., lymph node, bone marrow, and blood) are still present in the carcass.
	Fresh whole carcass after refrigeration processes lasting less than 72 hours	High	When refrigerated for less than 72 hours, the pH does not decrease to the low levels needed to inactivate the virus in muscle.
	Meat with fat, skin, bone and bone marrow after chilling for 72 hours at 2-7 °C	Moderate to High	These tissues may have high virus titers and do not experience the decrease in pH that is necessary for virus inactivation even when chilled for 72 hours.
	Boneless meat with fat after refrigeration for 72 hours at 2-7 °C	Moderate	Several studies report discrepant FMDv survival times in fat after chilling, ranging from 72 hours to 10 days.
	Boneless meat with no external fat after chilling for at least 72 hours at 2-7 °C	Negligible	The pH drop that occurs in chilled muscle over 72 hours or longer inactivates FMDv in the muscle.
	Pork muscle after cooking to an internal temperature of 70 °C or an equivalent combination of temperature and time	Negligible	The thermal processing is efficient in inactivating the virus, see OIE Procedures for the inactivation of the FMD virus in meat .
	Cured pork products	Negligible	Drying and salting is efficient in inactivating the virus. See OIE procedures .

July 2018