

Previous Article 15.2.15 (deleted)

The Code Commission agreed with a comment that this article on recommendations for the importation of fresh meat of wild and feral pigs should be deleted entirely, based on the same justification as the decision to delete previous Article 15.2.9 on recommendations for the importation of wild and feral pigs.

Article 15.2.13

The Code Commission did not agree with a comment proposing to delete ‘, 15.2.12bis’ from point 1(b)(ii) as Article 15.2.12bis was not about just ‘endemic countries or zones’ as said in the comment but about ‘countries or zones not free from CSF, where an official control programme exists’ and effective risk mitigation measures are possible in such countries and zones.

Article 15.2.15

The Code Commission did not agree with a comment that this article should be deleted due to a high risk of dissemination of CSFV relating to litter and manure as it considered litter and manure can be traded as long as the appropriate risk mitigation measures are in place.

Article 15.2.16bis

The Code Commission agreed with a comment proposing to change the text in point 2 for consistency with other articles and modified the text accordingly.

Article 15.2.17

In response to a comment querying discrepancies regarding heat treatment requirements for some commodities and swill, the Code Commission reiterated its view expressed at its report of February 2018 that this article was built upon long-standing practice and field experience that showed the inactivation of virus in swill, and was used to successfully control the disease. The Commission in agreement with the Scientific Commission considered that meat and swill cannot be compared because their water/fat content is very different and the diverse material that can be present in swill could potentially protect the virus, hence the thermal inactivation procedure for swill should be more stringent than that for meat. The Commission also noted that the term ‘swill’ is not defined in the Glossary, although in this context, purely vegetal swill is not of concern. The main transmission pathway is kitchen swill and all swill containing meat or meat products.

Furthermore, the Code Commission took this opportunity to encourage the scientific community to continue the relevant research on this important issue of thermal inactivation processes in different commodities and field environments, which would also help with the future development of a new chapter on biosecurity.

Article 15.2.18

In response to some comments to request reviewing the minimum curing period for dry cured pig meat, the Code Commission noted that the proposed changes aimed to align with Chapter 15.1 on African swine fever since the same conditions applied for both diseases. The Commission reminded Members that the current text of Article 15.1.23 had been adopted after years of discussion in the Code Commission and Scientific Commission and consultations with Members. Since then, the Code Commission has not acknowledged any major trade issues that arouse due to the existing provision nor recognised any global epidemiological changes pertaining to this product. More importantly, there is no new scientific evidence that justifies the review of the current provision.

(仮訳)

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他の製品と食品残渣において、(ウイルス不活化のための)加熱要件が異なることについて疑問を呈するコメントに対して、コード委員会は2018年2月のレポートで報告した。すなわち、本規定は、長年行われてきた方法で、それにより食品残渣中のウイルスが不活化されたという現場の経験を根拠に策定されており、実際に疾病もうまくコントロールされてきたものである。という見解を改めて示した。コード委員会は、科学委員会の判断と同様、肉と食品残渣は水分および脂肪分の構成が大きく異なり、食品残渣中に存在する様々な物質が潜在的にウイルスを保護する可能性があるため、両者を同等とみなすことはできない判断し、よって、食品残渣中のウイルス不活化加熱要件は肉よりも厳しくあるべきであるとした。また、委員会は、「食品残渣」という単語は「用語集」の章で定義されておらず、植物成分のみの食品残渣については本章に関連しないことを注意した。主要な伝播経路は、キッチン食品残渣及び肉や肉製品を含む食品残渣である。

さらにコード委員会は、本機会に、異なる製品や野外環境中における加熱による不活化の手順という、今後予定されているバイオセキュリティの新規章の策定にも寄与する重要な課題に関する関連研究を続けるよう、科学者たちに促した。