



Department  
for Environment  
Food & Rural Affairs

## IMPORTS AND EU POLICY TEAM

OVS NOTE 2025/09

30 January 2025

### FOOT AND MOUTH DISEASE IN GERMANY – RISK MITIGATING TREATMENTS FOR MEAT AND DAIRY PRODUCTS AND ACCEPTABLE SUPPORTING DOCUMENTATION

#### Purpose

1. To provide details and clarity on the acceptable risk mitigating treatments for meat and dairy products intended for human consumption imported from Germany following the outbreak of foot and mouth disease (FMD). Please note this replaces OVS note 2025/07.

#### Background

##### *Risk mitigating treatments*

2. [OVS note 2025/02](#) and our [Topical Issues](#) page on Gov.UK advised of an outbreak of foot and mouth disease in Germany and the restrictions that have been put in place including in relation to:
  - meat products that have not been subjected to heat treatment D1 or higher; and
  - raw and pasteurised milk and dairy products.
3. For clarity the [Annex](#) sets out the specific risk mitigating treatments that are acceptable for imports of meat and dairy products from Germany.

##### *Acceptable supporting documentation*

4. For low-risk products or ingredients that do not need to be accompanied by an export health certificate the following documentation may be accepted:

- a dated manufacturers certificate or statement that relates to the specific goods in the consignment.
  - copies of manufacturing records showing accurate temperatures have been maintained throughout the production process.
5. Where the supporting documents are provided after the consignment is no longer under the control of the competent authority in the exporting country e.g. consignments currently detained at a BCP, you must be able to satisfy yourself that the documentation confirms that after making due enquiries and necessary checks the manufacturer can confirm that to the best of their knowledge, the manufacturing process complies with the required heat treatment and that documentary checks at the production site correlate with the lot/batch numbers etc on the commercial document and comply with aforesaid treatment.

#### *Submitting the documents*

6. The documents must be uploaded and attached to the CHED import notification the trader creates in IPAFFS, in the 'Additional Documentation' section before they submit it unless the goods are already detained at the BCP.
7. Port Health Authorities and Local Authorities should check the export health certificate or other supporting documentation to make sure they are satisfied that the ingredients have undergone the required treatment.

#### **Action for OVSS**

8. To note the information above.

#### **Contact point for enquiries**

**Email:**        imports@apha.gov.uk

*Imports and EU Trade Team*

**Meat products intended for human consumption – acceptable risk mitigating treatments ([Annex II, Part 4 of Assimilated Decision 2007/777](#))**

- B** Treatment in a hermetically sealed container to an  $F_0$  value of three or more.
- C** A minimum temperature of 80°C which must be reached throughout the meat and/or stomachs, bladders and intestines during the processing of the meat product and treated stomachs, bladders and intestines.
- D** A minimum temperature of 70°C which must be reached throughout the meat and/or stomachs, bladders and intestines during the processing of meat products and treated stomachs, bladders and intestines, or for raw ham, a treatment consisting of natural fermentation and maturation of not less than nine months and resulting in the following characteristics:
- $A_w$  value of not more than 0.93,
  - pH value of not more than 6.0.
- D1** Thorough cooking of meat, previously deboned and defatted, subjected to heating so that an internal temperature of 70°C or greater is maintained for a minimum of 30 minutes.

Treatments D and D1 are sufficient for the imports of meat products using meat from FMD susceptible animals **except for** products made with pork coming from African Swine Fever (ASF) Restricted Zones III (ASF present in domestic pigs). For those products, the overlapping ASF-related conditions (treatment C) must be complied with as per the list.

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**Milk and dairy products including colostrum for human consumption – acceptable risk mitigating treatments ([Article 4 of Assimilated Regulation 605/2010](#))**

The product must undergo one of the following treatments:

- (a) a sterilisation process, to achieve an  $F_0$  value equal to or greater than three; or
- (b) an ultra-high temperature (UHT) treatment at not less than 135°C in combination with a suitable holding time; or
- (c) (i) a high temperature short time pasteurisation treatment (HTST) at 72°C for 15 seconds applied twice to milk with a pH equal to or greater than 7.0 achieving, where applicable, a negative reaction to a alkaline phosphatase test, applied immediately after the heat treatment; or
- (ii) a treatment with an equivalent pasteurisation effect to point (i) achieving, where applicable, a negative reaction to an alkaline phosphatase test, applied immediately after the heat treatment;

- (d) a HTST treatment of milk with a pH below 7.0; or
- (e) a HTST treatment combined with another physical treatment by either:
  - (i) lowering the pH below 6 for one hour, or
  - (ii) additional heating equal to or greater than 72°C, combined with desiccation.