



Ref: CTO 2016 029 [G]

Pork: Cooking Requirements

CTO direction to biosecurity inspectors for the clearance of cooked pork dumplings.

Pursuant to section 27(1)(d)(iii) of the Biosecurity Act 1993 I, Vicki Melville, Manager Animal Imports, Ministry for Primary Industries (under delegated authority), give the following directions for cooked pork dumplings to be given clearance in accordance with the following measures, different from those in the applicable import health standard *Pig Meat and Pig Meat Products for Human Consumption from Canada and/or the United States of America* [MEAPORIC.NAM dated 18 March 2011]:

Clause 6.1(c)(i) outlines the temperature and time parameters that pig meat and pig meat products must be subjected to in order to mitigate the risks associated with Porcine Reproductive and Respiratory Syndrome (PRRS) virus.

The goods given clearance by this CTO direction are cooked pork dumplings that have been heated to a core temperature of at least 80°C for at least 244 seconds. This temperature and time parameter is derived from a formula developed by Jacobs *et al* (2010) which evaluated the stability of PRRS virus at ambient temperatures [*J Vet Diagn Invest* 22:257-260]. Using the cooking parameters from the IHS, the formula gives an average reduction of 1.7 half-lives for PRRS virus for each set of conditions in the standard. Based on a 1.7 half-life reduction, the cooking parameter above (at least 80°C for at least 244 seconds) was generated, which is equivalent to the cooking parameters in the IHS.

The reason for directing clearance is that the biosecurity risks associated with this CTO direction have been assessed and are managed effectively.

This direction takes effect from the date of signing and continues in effect until amended or revoked.