

SCHEDULE 6

TREATMENTS TO ENSURE THE DESTRUCTION OF DISEASE VIRUS

PART III

FRESH MEAT

De-boning

1. Meat (together with diaphragms but excluding offal) is de-boned so that it falls within this paragraph if the bone and main accessible lymphatic glands have been removed.

Maturation

2. Carcasses are matured so that they fall within this paragraph if they—
- (a) have been matured at a temperature of more than 2°C for at least 24 hours; and
 - (b) have a pH value in the middle of Longissimus dorsi recorded at less than 6.0.