

Achieving wildlife-friendly, FMD-free, tasty and wholesome beef from Ngamiland

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Providing assurance that beef is free from FMD virus

Animals are not infected with FMD virus			
Zone free with vaccination		Compartmentalisation	
Internationally accepted OIE official recognition	SAT FMD viruses and vaccination challenges	OIE standard available Increasingly accepted	Apt for intensive systems Vaccination not permitted
End product (beef) is not infected with FMD virus (CBT)			
Processing to destroy the virus			
OIE standard available Innovation can provide for value addition		Some products have lower value than fresh beef Production cost higher and markets may be limited	
Animals and beef are not infected with FMD virus (CBT+)			
Risk mitigation along value chains using a HACCP (Hazard Analysis Critical Control Points) approach			
OIE provides partial standard Combines advantages of other approaches Integrates food safety and FMD risk management Stakeholder participation: improved product quantity/quality		Acceptance by vet services, trading partners – challenging Provision of officially supervised quarantine stations likely to remain essential for export trade from areas like Ngamiland	

Production chain (HACCP approach - Prerequisite Programme based on Good Farming Practice)



General provisions

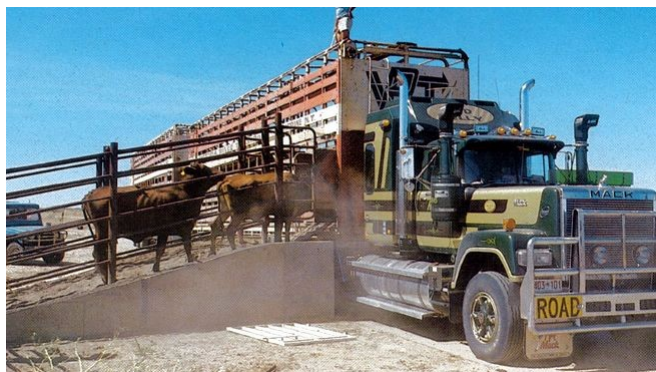
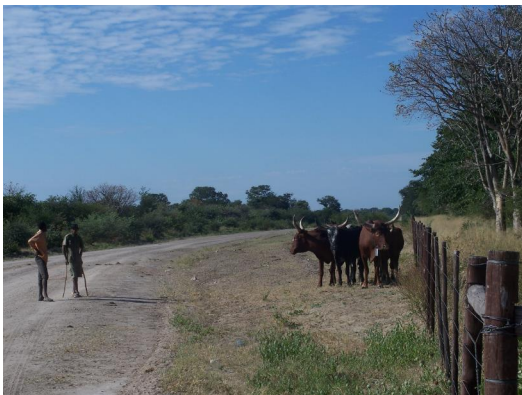
- Compliance with area-adapted producer protocol for good management
 - Nutrition (grazing strategy, supplementation, water provision)
 - Breeding strategy (aim to improve meat production, market younger cattle)
 - General health management, parasite control, vaccination e.g. LSD
- Animal identification and traceability
 - Compliance with legal requirements for animal identification
 - Record-keeping and control of day-to-day herd movements e.g. to grazing
- Monitoring of compliance at farm level by animal health/extension services

Specific requirements for food safety assurance and prevention of FMD infection

- Food safety
 - Rational use of antibiotics, observance of drug withdrawal periods, no prohibited substances
 - No feeding of meat/bone-meal (regulatory requirement – prevent BSE/'mad cow disease')
- FMD prevention
 - Avoid buffalo contact as far as possible (grazing and kraaling strategies)
 - Compliance with official vaccination programme for FMD



Transportation



Transportation - quarantine station, abattoir

- Animal welfare, product quality and food safety
 - Provision of feed/water before and after transportation
 - Measures to prevent injury during transport (no horn injuries, no falling)
 - Provision of a loading ramp
 - Vehicles with well-designed load space
- Prevention of FMD (and general reduction of risk of infectious agents)
 - Motorized transportation from quarantine to the abattoir
 - Decontamination of vehicle with effective load space disinfection between batches

Quarantine



Quarantine

- General management for animal health and welfare
 - Sustainable management of grazing and supplementary feeding when necessary
 - Provision of adequate water
- Management to assure food safety
 - Avoid use of prohibited substances
 - Adherence to withdrawal periods for any necessary treatment applied
 - Country should have an official residue monitoring programme in place
- Specific requirements for FMD risk reduction
 - 30-day quarantine period for cattle (specified by OIE)
 - Revaccination against FMD on entry to quarantine
 - Compliance with OIE definition of a quarantine station (official veterinary supervision)
 - Inspection of cattle at entry and exit

Abattoir



Abattoir – General provisions for wholesome meat

- Animal welfare and meat quality and safety
 - Good management and hygiene of holding facility
 - Assurance of requisite water quality i.e. potable water
 - Slaughter process compliant with international welfare standards
 - Carcass maturation
 - Documented traceability system
 - Ante- and post-mortem inspection
 - Temperature control including refrigeration
 - Adequate and documented procedures for effluent and waste disposal
 - High standard usually achieved by implementing a HACCP system

Abattoir - specific

- Food safety assurance
 - Washing down of animals on arrival
 - HACCP and GHP implementation supported by independent certification
 - Microbiological and residue monitoring
- Specific requirements for FMD risk reduction
 - Prescribed maturation of carcasses over a 24h period, including pH monitoring
 - Thorough deboning and removal of lymph nodes
 - 21-day 'quarantine' of meat post-slaughter (not an OIE requirement; provides additional assurance)

Conclusion

- Achieving export quality beef is a process and not an event
- Depending on the structure of the value chain, there are many stakeholders, but the most important ones are the producers and the official veterinary services
- Value chain risk mitigation using a HACCP approach to achieve CBT can open the door to new opportunities for cattle producers in zones that are not free of FMD
- It is up to all of us who are here today to open those doors

Thank you

