



Ref: CTO 2015 012 [1]

Bee Products: Heat Treatment

CTO direction to biosecurity inspectors for the clearance of *Bee Products*.

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 consignments of composite processed foods to be given clearance in accordance with the following measures, different from those in the applicable import health standard in Clause 7.3.1:

Heat treatment sufficient to destroy European Foulbrood includes 101°C for a minimum of one minute.

This time and temperature combination is sufficient to destroy the causative organism for European Foulbrood, *Melissococcus plutonius*, to a level of 4d reduction, according to the Cox-Domijan model (2004) and calculated by S. Cobb of the Risk team.

The goods given clearance by this CTO direction are uncooked trail bars.

The nature of the non-compliance with the requirements in the applicable import health standard is a different time and temperature treatment than those previously published in the CTO Direction 2014 119.

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.