

Egg Yolk included in OIE Global Egg Pasteurisation Standards

The OIE (World Organisation for Animal Health) has updated its Code on the inactivation of Avian Influenza in egg products, and for the first time has included time and temperature regimes for egg yolk.

The research data used by the OIE was the work of Dr David Swayne, who presented his draft data for discussion to the IEC's Egg Processor International Workshop in Warsaw April 2016. Dr Swayne's data was endorsed unanimously by EPI members before being submitted to the OIE.

The OIE adopted the updated standards with effect from the end of May 2017, appearing in the OIE Code in the form of a table in chapter 10.4.

| | Core temperature (°C) | Time |
|-------------------------------|-----------------------|----------------------------------|
| Whole egg | 60 | 188 seconds |
| Whole egg blends | 60 | 188 seconds |
| Whole egg blends | 61.1 | 94 seconds |
| Liquid egg white | 55.6 | 870 seconds |
| Liquid egg white | 56.7 | 232 seconds |
| <u>Plain or pure egg yolk</u> | <u>60</u> | <u>288 seconds</u> |
| 10% salted yolk | 62.2 | 138 seconds |
| Dried egg white | 67 | 20 hours |
| Dried egg white | 54.4 | 543 <u>50.4</u> hours |
| <u>Dried egg white</u> | <u>51.7</u> | <u>73.2</u> hours |

It is important to note that the temperatures listed in the table are indicative of a range that achieves a 7-log kill of avian influenza virus. These are listed as examples in a variety of egg products, but when scientifically documented, variances from these times and temperatures and for additional egg products may also be suitable when they achieve equivalent inactivation of the virus.

The IEC thanks Dr David Swayne for all his support and input into this project.