

Giornata di aggiornamento sui processi inattivanti nei confronti degli agenti virali nella filiera dei formaggi a base di latte non pastorizzato

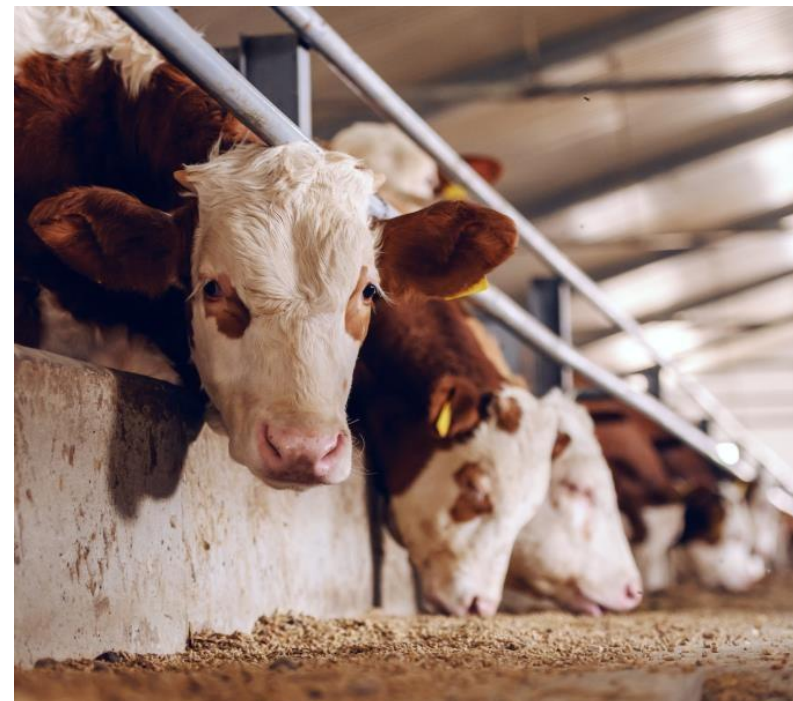


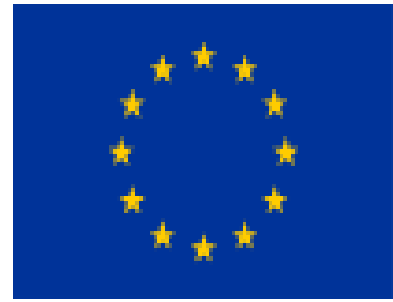
Bologna, 23 marzo 2026

POSSIBILI IMPATTI DELLE MALATTIE INFETTIVE DEGLI ANIMALI NELLA PRODUZIONE COMMERCIALIZZAZIONE DI GRANA PAGANO E PARMIGIANO REGGIANO

Stefano BENEDETTI

*Settore Prevenzione Collettiva e Sanità Pubblica, Area Sanità
Veterinaria e Igiene Degli Alimenti Regione Emilia–Romagna*





**European
Union**



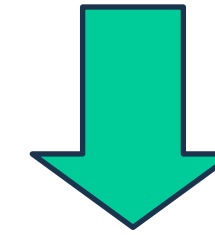
REGOLAMENTO DELEGATO (UE) 2020/687 DELLA COMMISSIONE
del 17 dicembre 2019

che integra il regolamento (UE) 2016/429 del Parlamento europeo e del Consiglio per quanto riguarda le norme relative alla prevenzione e al controllo di determinate malattie elencate

(Testo rilevante ai fini del SEE)
(GU L 174 del 3.6.2020, pag. 64)



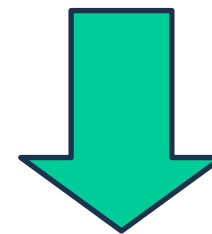
**World Organisation
for Animal Health**



**Terrestrial Animal
Health Code**



Animal and Plant Health Inspection Service
U.S. DEPARTMENT OF AGRICULTURE

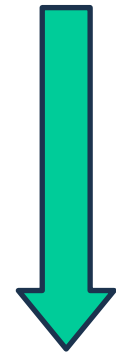


Code of Federal Regulations

A point in time eCFR system



Lumpy skin disease (LSD)



Pasteurization consisting in a single heat treatment with an effect at least equivalent to that achieved by applying 72 °C for 15 seconds



Heat treatment High temperature short time with an effect at least equivalent to that achieved by HTST pasteurization at a minimum of 72°C for a minimum of 15 seconds



NO RESTRICTIONS FOR DAIRY PRODUCTS



Treatment to achieve a pH value below 6 for a minimum of one hour

Rift Valley Fever (RVF)



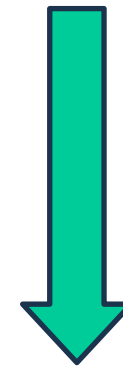
European
Union



Pasteurization consisting in a single heat treatment with an effect at least equivalent to that achieved by applying 72 °C for 15 seconds



World Organisation
for Animal Health



Heat treatment High temperature short time with an effect at least equivalent to that achieved by HTST pasteurization at a minimum of 72°C for a minimum of 15 seconds



Animal and Plant Health Inspection Service
U.S. DEPARTMENT OF AGRICULTURE



**NO RESTRICTIONS FOR
DAIRY PRODUCTOS**



NEWS

**HPAI
IN CATTLE**

The process of pasteurization has helped to ensure the health of the American public for more than 100 years. Pasteurization kills harmful bacteria and viruses by heating milk to a specific temperature over time. Even if the virus is detected in raw milk, the current pasteurization process (HTST – High Temperature, Short Time) will inactivate the virus.



Research Results from Cornell University Suggest that the Aging Process Alone May Not Be Effective in Eliminating Viable H5N1 in Raw Milk Cheese Information for Industry

The FDA continues to recommend that dairy producers monitor herds for H5N1 infection by enrolling in USDA or state testing programs. If a herd becomes infected with H5N1, the USDA recommends that dairy producers segregate clinically ill cows from the rest of the milking herd. The FDA recommends dairy processors not use milk from infected cows in the production of raw milk products, such as raw milk cheese, and reminds manufacturers that heat treating or pasteurization are both effective measures that inactivate H5N1.

[Investigation of Avian Influenza A \(H5N1\) Virus in Dairy Cattle | FDA](#)



NEWS

HPAI
IN CATTLE



Article

Inactivation of Influenza A Viruses (H1N1, H5N1) During Grana-Type Raw Milk Cheesemaking: Implications for Foodborne Transmission Risk

Ana Moreno ^{1,*} , Stefano Pongolini ¹, Giuseppe Merialdi ¹, Giovanni Cattoli ², Calogero Terregino ², Nicola Santini ³, Stefano Benedetti ⁴, Luisa Loli Piccolomini ⁴, Anna Padovani ⁴, Alfonso Rosamilia ¹ , Giovanni Loris Alborali ¹  and Paolo Daminelli ¹ 

RACCOMANDAZIONI PER LA PREVENZIONE DEL RISCHIO BIOLOGICO – INFLUENZA AVIARIA NEL BOVINO

Riferimenti:

Area Tutela della Salute nei luoghi di lavoro: Maria Teresa Cella, Francesca Zanardi, Antonio Argentino

Gruppo di lavoro:

AUSL Reggio Emilia: Dott. Mirco Grasselli, Dott.sa Milena Bassoli, Dott.sa Claudia Weiss, Ing. Andrea Govoni

AUSL Parma: Dott.sa Rosina Trombi, Dott. Gianpietro Dall'Argine

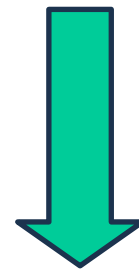
AUSL Modena: Dott.sa Donata Serra, Dott. Vitantonio Buttarò



Foot and mouth disease (FMD)



European Union



Pasteurization consisting in a single heat treatment with an effect at least equivalent to that achieved by applying 72 °C for 15 seconds



World Organisation for Animal Health



If milk pH is lower than 7, heat treatment High temperature short time (HTST) pasteurisation at a minimum of 72°C for a minimum of 15 seconds

If milk pH is 7 or higher, heat treatment HTST pasteurisation at a minimum of 72°C for a minimum of 15 seconds, applied twice

Milk has been tested for FMD VIRUS with negative results, and has been heated at a minimum temperature of 72°C for at least 15 seconds

Any equivalent treatment that has been demonstrated to inactivate FMD VIRUS in milk

Foot and mouth disease (FMD)



⦿ § 94.16 Milk and milk products.

- (3) Milk and milk products not exempted under paragraph (a) and not of classes included within the provisions of paragraphs (b)(1) or (2) of this section may be imported if the importer first applies to and receives written permission from the Administrator, authorizing such importation. **Permission will be granted only when the Administrator determines that such action will not endanger the health of the livestock of the United States.** Products subject to this provision include but are not limited to condensed milk, long-life milks such as sterilized milk, casein and caseinates, lactose, and lactalbumin.



RER
Emilia-Romagna

***GRAZIE PER LA
VOSTRA ATTENZIONE***