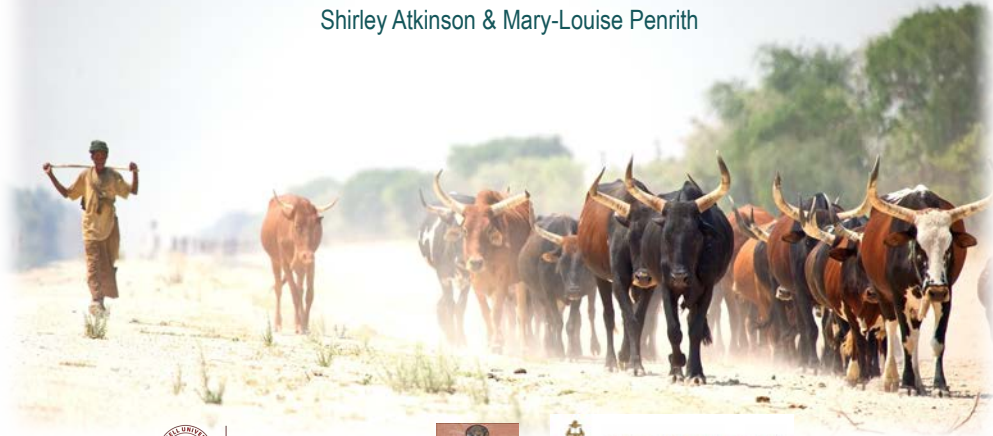


## Overview of Updated (2021)

# “Guidelines on Commodity-Based Trade Approaches for Managing FMD Risk in Beef in the SADC Region”

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## Guidelines on CBT

### Regional solutions

Regional CBT guidelines developed

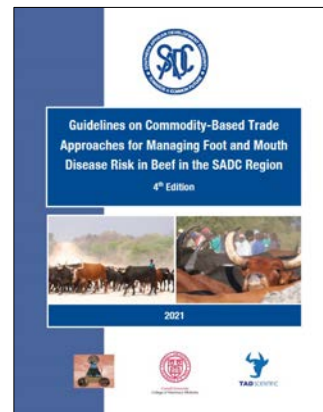
Not all options are based on CBT – but several are

#### A. Geographic options

- Export to areas not free of FMD (WTO SPS Agreement)
- Creation of FMD free zones with vaccination (Article 8.8.3)

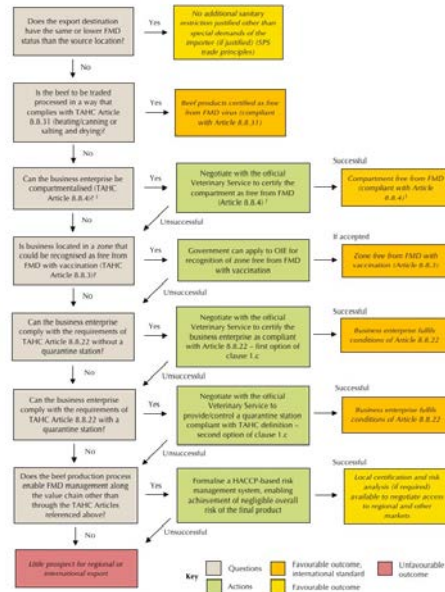
#### B. Non-geographic or CBT-type options:

- Processing beef to destroy any virus present (Article 8.8.31)
- Establishing compartments free of FMD (Article 8.8.4)
- Managing FMD along beef value chains (Article 8.8.22)
- HACCP-like value chain approach



## Decision tree

Intended to assist in identifying the most practical options (there may be more than one, depending on target markets)



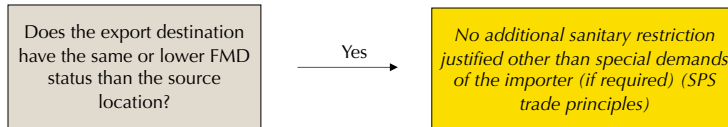
\*FMD free compartments are not achievable where FMD vaccination is practiced as FMD vaccinated animals / FMD vaccination are excluded from compartments under the current OIE standard. In addition, the presence of free-ranging wildlife makes demonstrating that "no case of FMD has occurred within a 10 km radius of the compartment during the past 3 months" essentially impossible.

Deals with the 7 potentially available alternatives

4 practical options for FMD endemic areas like Zambezi Region & parts of Kavango East

Export table "cheat sheet" provides more detail

## Targeting markets not free of FMD



Justification WTO SPS Agreement



### Advantage

- Unimpeded market access to non-FMD-free markets
- Includes option to export bone-in beef

### Consideration

- Realistic option for areas with free-ranging wildlife (African buffalo)

## Processing to destroy any FMD virus present

Is the beef to be traded processed in a way that complies with TAHC Article 8.8.31 (heating/canning or salting and drying)?

Yes

Beef products certified as free from FMD virus (compliant with Article 8.8.31)

Canning or cooking to 70°C for 30 minutes; drying after salting

### Advantage

- Complies with OIE standard
- Can add value to product & promote job creation
- No requirement for quarantine

### Considerations

- Processing requires special facilities
- Realistic option for areas with free-ranging wildlife (African buffalo)



## Establishing FMD free compartments

Can the business enterprise be compartmentalised (TAHC Article 8.8.4)?

Yes

Negotiate with the official Veterinary Service to certify the compartment as free from FMD (Article 8.8.4)

Successful

Compartment free from FMD (compliant with Article 8.8.4)

Suitable for intensive farming systems – dairy & pig production and possibly feedlots

### Advantages

- Complies with international standard
- No need for deboning & lymph node removal

### Considerations:

- Several provisions make it impractical in FMD-endemic areas, especially with respect to vaccination, e.g.
  - FMD vaccinated animals / FMD vaccination prohibited (potentially increases risk)



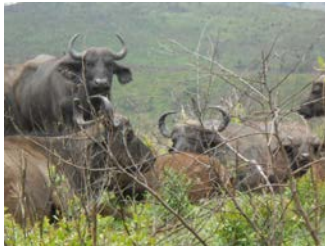
## Management of FMD along beef value chains (Article 8.8.22)

Officially vaccinated animals held for 30 days pre-slaughter in a facility, no FMD has occurred within a 10km radius, *or quarantine*; slaughter in approved abattoir; deboning & removal of visible lymph nodes

### Without quarantine

- Costs associated with quarantine fall away
- Problematic in areas with infected free-ranging wildlife (African buffalo)

i.e. 10km requirement. Article 8.8.1 makes clear that 'occurrence' includes disease or infection in the absence of disease in any susceptible animal (impractical requirement)



### With quarantine

- Removes requirement for no infection in 10km radius
- Realistic option for areas with free-ranging wildlife (African buffalo)

Effective quarantine (i.e. maintenance of bio-secure facilities) is logistically complicated & expensive



## HACCP-like value chain approach

Builds on Article 8.8.22, with additional risk mitigation measures up- & downstream e.g. H4H

- producer protocol (health & herd management; marketing younger animals)
- herding/kraaling to avoid buffalo contact & reduce human-wildlife conflict
- monitoring of compliance at farm level

### Advantages

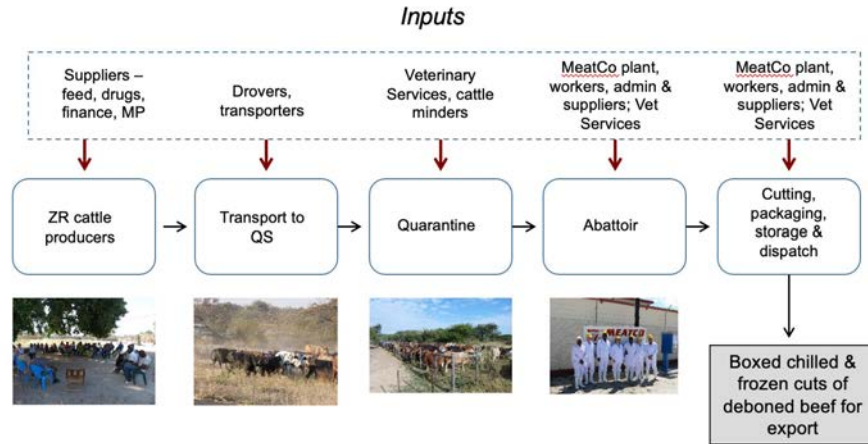
- Complies with Article 8.8.22 & food safety norms
- Improved productivity & quality of beef delivered
- Wildlife-livestock coexistence, not separation
- Potential for marketing wildlife-friendly beef

### Consideration

- Realistic option for areas with wildlife (African buffalo) - particularly TFCAs



## Value chain option: example of the Zambezi Region of Namibia



Successive FMD risk- mitigation measures instituted along the entire value chain, focused, where possible on critical control points (CCPs)

## Conclusion

- Achieving export quality beef is a process and not an event
- 'Wildlife-friendly beef' is good for marketing
- 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 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

