参考資料2-2

Officials' Review of New Zealand's BSE Country-Categorisation Measure

NEW ZEALAND FOOD SAFETY AUTHORITY

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Glossary

advanced meat recovery (AMR)	A mechanical process that removes attached skeletal muscle tissue from livestock bones without incorporating significant amounts of bone and bone products into the final meat product; is less likely to contain central nervous tissue than mechanically recovered meat. See also "mechanically recovered meat" in this glossary and www.fsis.usda.gov/OPPDE/rdad/FRPubs/03-038IF.htm.
bovine spongiform encephalopathy (BSE)	A fatal, feed-borne, neurological disease of cattle that may cause variant Creutzfelt Jacob disease (vCJD), a very rare food-borne illness in humans, resulting from consumption of products contaminated with bovine central nervous tissue.
BSE Measure	New Zealand's regulations to control the risk of the BSE agent entering the human food chain; formerly, the "Measure to Provide Ongoing Management of the Human Health Risks Associated with Imported Food Products Potentially Containing the Bovine Spongiform Encephalopathy Agent" administered by the Ministry of Health and enabled by Section 11D of the Food Act 1981
certificate of analysis (CoA)	A commercially managed quality-assurance document that provides information on the purity and provenance of a raw material or intermediate or fully finished product.
Codex Alimentarius Commission (Codex)	The organization that sets international food standards to protect the health of consumers and promote fair practices in food trade
geographical BSE risk assessment process (GBR)	A process used by the European Food Safety Agency to assess the likelihood of BSE being present in a country.
greaves	The unmelted residue left when animal fat has been rendered.
indigenous	Born or produced in a country; not introduced.
meat and bone meal (MBM)	As used in this Review, this includes solid protein products obtained when animal tissues are rendered, and includes any intermediate protein product other than peptides of a molecular weight less than 10,000 daltons and amino-acids.
mechanically recovered meat (MRM)	Beef product that results from the mechanical separation and removal of most of the bone from attached skeletal muscle of cattle carcasses and parts of carcasses; implicated in the spread of vCJD to humans because MRM recovered from the vertebral column ('backbone') of cattle may be contaminated with central nervous tissue, which contains infectivity in cattle with BSE. See also "advanced meat recovery" in this glossary and www.fsis.usda.gov/OPPDE/rdad/FRPubs/03-038IF.htm
Medsafe	New Zealand Medicines and Medical Devices Safety Authority; the division of the Ministry of Health that manages and enforces safety standards for medicines and medical devices.
OIE	The World Organisation for Animal Health responsible for setting risk-based standards to protect humans and animals from diseases which could be spread in animals and animal products, while at the same time avoiding unnecessary barriers to trade.
OIE Code	As used in this Review, the Terrestrial Animal Health Code, produced by the OIE, provides the international standards to protect against the spread of BSE to humans or animals through the trade in animals and animal products.
pithing	A slaughtering technique where a rod is inserted into the central nervous system of a stunned animal to immobilise it; may lead to contamination of the carcass with central nervous tissue.
prion	A proteinaceous agent generally considered to be the cause of TSEs.
PrP^{SC}	The abnormally folded form of a protein known as PrP, which is found in all nervous tissue. PrP^{SC} is considered by many to be synonymous with 'prion'.
Sanitary and Phytosanitary Agreement of the World Trade Organization (SPS)	An international agreement that sets out the framework of rules and disciplines to guide the development, adoption and enforcement of sanitary and phytosanitary measures in order to minimise their negative effects on trade.
specified risk materials (SRMs)	As used in this Review, those cattle tissues that have been demonstrated to contain BSE infectivity and are excluded from the food and feed chains to prevent humans or animals consuming the BSE agent.
transmissible spongiform encephalopathy(ies) TSE(s)	A group of related neurological diseases of humans and animals, of which BSE is one.
variant Creutzfelt Jacob disease (vCJD)	The fatal human neurological disease that is transmitted to humans through consumption of products contaminated with central nervous tissue of cattle infected with BSE.

Executive Summary

Bovine spongiform encephalopathy (BSE) is a serious neurological disease of cattle that is believed not to be present in New Zealand.

BSE-protection measures have applied to beef and beef products imported into New Zealand for human consumption since the discovery that BSE-infected meat was the likely cause of a number of cases of variant Creutzfelt Jacob disease (vCJD), a serious and fatal neurological condition of humans. Most of these cases of vCJD were in the United Kingdom; there have been none in New Zealand.

The latest scientific evidence suggests that New Zealand can modify the BSE measures it applies to imported products containing beef, while still ensuring that these products are safe for human consumption.

Led by international regulators, many countries are now reviewing their standards in the light of science and practical experience that shows that:

- The risk of a large-scale epidemic of vCJD among humans is much smaller than at first feared.
- BSE infectivity is not found in muscle (that is, in 'meat'), but is confined to a limited range of tissues, most of which are not usually regarded as 'meat'. Further, BSE is not easily transmitted to humans even by those cattle tissues which have been shown to contain the BSE infectivity.
- Simpler standards can ensure the safety of beef products for human consumption, while also reducing barriers to trade.

This paper recommends that New Zealand should revise its current anti-BSE measures in the following ways:

- *Recommendation 1:* New Zealand should move to a three-category system for categorising the BSE risk of exporting countries.
- *Recommendation 2:* New Zealand should adopt international risk assessments of the required standard, rather than conduct its own risk assessments separate from those of other nations.
- *Recommendation 3:* New Zealand should exempt processed foods containing minimal bovine ingredients from the commodities covered by the BSE Measure.
- *Recommendation 4:* New Zealand should allow gelatine to be traded freely, regardless of the exporting countries' BSE-risk status.
- *Recommendation 5:* New Zealand should adopt a consistent framework for determining the acceptability of imported products and the need for any certification.
- *Recommendation 6:* New Zealand should remove age restrictions on the source of commodities, and not specify measures to provide for traceability.

These recommended standards are consistent with the available scientific evidence and the emerging standards of other trading nations. To some extent these recommendations anticipate regulations expected to be put in place internationally over the next two or three years.

This Review has been prepared for the New Zealand Food Safety Authority, who will make any resulting recommendations to the Government. The analysis and recommendations in this Review have not been subject to external consultation.