



# Detection of *Trichinella* in meat according to EU Regulation 2015/1375

Meat of domestic swine, wild boar, horses and other animal species may be infested with nematodes of the genus *Trichinella*.

Consumption of meat infested with *Trichinella* can cause **serious disease** (trichinosis) in humans and even cause death. Measures should be put in place to prevent human disease caused by the consumption of meat infested with *Trichinella*.

The **Commission Regulation** (EU) 2015/1375 of 10 August 2015 stablishes specific rules on **official controls** for *Trichinella* in meat.

Various laboratory methods have been approved for the detection of *Trichinella* in fresh meat.

In the Annex I of this Regulation is stablished the reference detection method and the reagents to be used.

This method is based on **digestion** of fresh meat and the cysts containing the *Trichinella* larvae using a solution of pepsin in acid medium. The released larvae are examined in the trichinoscope or in the stereo-microscope.







### PanReac AppliChem offers the two reagents used in this method:

- Pepsin 1:10.000 NF (US National Formulary) corresponding to 1:12.500 BP (British Pharmacopoeia) and to 2.000 FIP (Fédération internationale de pharmacie), or stabilised Liquid Pepsin with minimum 660 European Pharmacopoeia units/ml.
- Hydrochloric Acid 25%

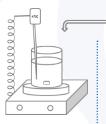
There are several **critical control points** that can affect in the reliability of the results. One of the most important points is the **quality of the pepsin**.

We control two important parameters that can affect in the analysis:

- The proteolytic activity which must be according to the Regulation to assure a complete digestion and to avoid possible false negative results.
- A very low insoluble matter in water to allow a clear larvae visualisation.



#### Scheme of the reference detection method



2,0 litre of tap

to 46 to 48  $^{\circ}\text{C}$ 

water, preheated

- Add 16 ± 0,5 ml of hydrochloric acid 25%
- 2. Add 10  $\pm$  0,2 g of pepsin or 30  $\pm$  0,5 ml of liquid pepsin
- Add 100 g of chopped blended meat samples



Maintain a constant temperature of 44 to 46°C and stir for approx. 30 minutes until the meat particles disappear



Pour the digestion fluid through the sieve into the sedimentation funnel. After 30 minutes, a 40 ml sample of digestion fluid is run off into the measuring cylinder or centrifuge tube.



Stand for 10 minutes and remove 30 ml from the upper layer. Leave a volume of 10 ml and pour into a larval counting basin or petri dish for examination in trichinoscope or stero-microscope.

## Comparative of Pepsin 1:10.000 NF (code 175208) of PanReac AppliChem and another Competitor (specified and actual value).

	Specified value		Actual value	
Determination	PanReac AppliChem	Competitor	PanReac AppliChem	Competitor
Identity	IR passes test		IR passes test	
pH of 5% solution	3-5	4-5,5	4,2	4
Proteolytic Activity	1:10.000 NF	1:10.000 NF	1:10.000 NF	1:5.000 NF
Insoluble matter in H2O	Passes test			

#### **Ordering information**

Description	PanReac AppliChem	Packaging
Hydrochloric Acid 25% for analysis, ISO	133378.1611	1000 ml
	133378.1612	2,5 L
	133378.1214	5 L
Liquid Pepsin	176408.1214	5 L
Pepsin 1:10.000 NF	175208.0011	1000 g
Pepsin Pack	175748.0922	3 x 175208.0011
		1 x 133378.1214

IP-036EN

AppliChem GmbH

Ottoweg 4 DE-64291 Darmstadt Germany Phone +49 6151 9357 0 Fax +49 6151 9357 11 info.de@itwreagents.com Nova Chimica Srl

Via G. Galilei, 47 I-20092 Cinisello Balsamo (Milano) Italy Phone +39 02 66045392 Fax +39 02 66045394 info.it@itwreagents.com PanReac Química SLU C/ Garraf 2, Polígono Pla de la Bruguera E-08211 Castellar del Vallès (Barcelona) Spain

(Barcelona) Spain Phone +34 937 489 400 Fax +34 937 489 401

