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Risk-based examples and approach for control of *Trichinella* spp. and *Taenia saginata* in meat

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Preface

The process of developing risk-based control of *Trichinella* spp. and *Taenia saginata* in meat was initiated at an expert meeting hosted by WHO, Geneva, 22–25 October 2013. The subsequent draft report of this meeting was made available to facilitate ongoing discussion in this area in 2014. In response to the request from the 45th Session of the Codex Committee on Food Hygiene (CCFH) to continue working on the examples of *Trichinella* spp., FAO and WHO convened a preparatory meeting to improve risk models for *Trichinella* spp. in pigs in Geneva on 17–18 July, followed by an expert meeting at FAO, Rome on 15–17 September 2014. The discussion and conclusion in these meetings was taken into consideration in finalizing this report. In addition, the document was also subject to peer review before finalization.



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