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BSE Information for Consumers

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*** What is BSE?**

Commonly called mad cow disease, bovine spongiform encephalopathy (BSE) is a disease of cattle which causes a degeneration of brain tissue, inability to move or function normally and eventual death. It is caused by a small piece of protein called a prion. Prion proteins are normally present in the brain, but with BSE, these proteins are changed in structure and become much more resistant to destruction, while at the same time interfering with brain function. They gradually spread within the brain and convert normal prions into abnormal prions.

*** Does BSE affect humans?**

Yes. Although there is strong scientific evidence that BSE can affect man. The disease in man is called “new variant CJD” or variant Creutzfeldt Jakob disease. There have been approximately 150 people affected with vCJD, most from the U.K. where BSE originated and became very widespread in the beef production system before controls were implemented. All persons afflicted with vCJD have had the same genetic structure at codon 129 (met/met). This would appear to indicate that persons who do not carry this specific genetic makeup may have increased resistance to vCJD. BSE has been experimentally transmitted to mice, cats, mink, sheep, goats, marmosets, and monkeys. It has not occurred in poultry, swine, dogs, or horses.

*** How is it transmitted?**

The only known natural route of infection is orally, by ingestion. BSE was amplified in the U.K. cattle population by the feeding of rendered meat and bone meal from infected, slaughtered cattle to non-infected, live cattle. The only tissues identified as infective are brain, spinal cord, and the retina of the eye from infected cattle. These tissues may also contaminate other non-infected tissues through mishandling or mixing. The best scientific evidence indicates that the route of transmission from cattle to humans is by eating infected tissues or prion-contaminated meat products.

*** Why is age at slaughter an important consideration in regard to risk of BSE?**

Because of the long incubation period, infected cattle have rarely been found at less than 30 months of age. Approximately 80% of the cattle slaughtered in the U.S. are under 30 months old and would not be potential transmitters, even if the disease were present in this country. Most cattle are slaughtered at 12-18 months of age.

*** Why is the concern for BSE different than that of other disease agents in regard to food safety?**

The prion causing BSE is not destroyed by the usual cooking methods that would control bacterial or viral foodborne illness. Although the prion does not multiply and increase in numbers during storage, it must be kept completely out of the

food supply, period. It cannot be destroyed in the kitchen.

**** Aren't there tests available to test cattle for BSE?***

There are several relatively rapid tests available but all of these tests can only be used on brain tissue, after the slaughter of the animal. USDA is continuing to target tests for BSE on high risk cattle so the prion will be found if it is present in the cattle population.

**** What protective measures have been implemented to maximize food safety?***

** Importation of live cattle or ruminant animal products has long been prohibited from countries which have BSE.

** The feeding of meat and bone meal from cattle back to cattle has been prohibited since 1997. If no infected tissues are fed, there will be no amplification of BSE in cattle.

** Testing of brain tissue has been done for many years on cattle which are most likely to have BSE, especially those showing impaired brain function. Nearly 700,000 cattle have now been tested and testing will continue. So far the testing has been directed at finding positive cases rather than using testing as a guarantee for food safety.

** Non-ambulatory or disabled cattle are now prohibited from entering the human food supply. In the past, some of these cattle could go to slaughter but were then tested for BSE. They are now kept completely out of the food supply.

** Mechanical recovery and high pressure separation of meat from the bone, after slaughter, is now greatly restricted, especially for cattle over 30 months of age. These methods of meat removal have a greater potential to remove small pieces of spinal cord tissue next to the vertebrae. This age of cattle would have a greater potential for BSE-infected tissue to be present.

** Some specific tissues are now prohibited for human food consumption. This includes tonsils and small intestine, which are prohibited from all animals. In addition, skull, brain, eyes, spinal cord and certain other tissues from all cattle that are over 30 months of age cannot be used. Butchering methods are being modified in older animals to exclude the backbone so as to avoid contamination from the spinal cord.

**** What can I do, as a consumer, to help protect myself and family?***

Become informed. Ask questions about procedures or issues you don't understand. Your local County Extension Service office will assist you in finding information to answer your questions.

If you become aware of actual or potential violations in the feeding or marketing system, contact the Utah Department of Agriculture and Food to report your concern.

Realize this is a complex issue and in media reports of specific events some details may be left out.

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