

Current avian flu outbreak: Virus transmission (H5N8) via the consumption of poultry meat and poultry meat products unlikely

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A virus of the subtype H5N8 has been detected in the current outbreaks of highly pathogenic avian influenza (bird flu) among wild birds. Infections of humans with H5N8 have not been reported yet. The transmission of the pathogen (H5N8) via infected food is theoretically conceivable but unlikely.

In the past, direct contact with infected live poultry was almost exclusively responsible for the transmission of other subtypes (H5N1, H7N9) of avian influenza viruses from birds to humans. There is no evidence up to now for human infection through raw eggs or raw sausage products containing poultry meat from infected animals. Compliance with hygiene rules when handling and preparing raw poultry meat and poultry meat products should be ensured as a basic principle.

The following general hygiene rules apply here:

- Store and prepare poultry products separately from other products, especially if the latter are not to be reheated
- Thoroughly clean all equipment and surfaces that have come into contact with raw poultry products with warm water and detergent
- Dispose of packaging materials, thaw water etc immediately
- Wash hands with warm water and soap
- Thoroughly cook all poultry dishes. This means that a core temperature of 70°C must be reached for at least 2 minutes
- Before consumption, eggs should be cooked until the white and yolk are firm, i.e. for at least 6 minutes, depending on the size.

More detailed information from the BfR (in German) is published here:

<http://www.bfr.bund.de/de/vogelgrippe-2407.html>

You will find more information on the subject of bird flu on the websites of the Friedrich Loeffler Institute (www.fli.bund.de), Robert Koch Institute (www.rki.de) and Federal Ministry of Food and Agriculture (www.bmel.bund.de).

The BfR has previously published additional information on avian influenza viruses:

[Frequently asked questions on food hygiene in conjunction with bird flu](#)

A [video clip with the title "What to do with the chicken?"](#) on how to handle poultry meat in the kitchen is available on the BfR website.

About the BfR

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