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Title: Literature Survey of Viruses and Rickettsia in Foods

Period: 5 June 1961 - 4 June 1962

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ARMS FORCES FOOD AND CONT. INST. INSTITUTE
J. S. Army Research and Engineering Command
Chicago 9, Illinois
This report is the first known comprehensive review of those viruses and rickettsiae which may contaminate food and which may subsequently initiate infection in man. There are 10 viruses and 1 rickettsia which have this capability. Milk is the most frequent vehicle for virus infection in man. The total inactivation dose recommended is 5x10^6 roentgens for all viruses except infectious hepatitis. For this virus a dose of 2x10^7 roentgens is recommended.
CONTRACT RESEARCH REPORT
Quartermaster Food & Container Institute
for the Armed Forces, Chicago

HQ. QM Research and Development Command
QM Research & Development Center, Natick, Mass.

Quantum, Incorporated
Lufbery Avenue
Wallingford, Connecticut

Project No.: 7-84-01-002
Contract: DA 19-129-QM-1810
Report No.: Final
Period: 5 June 1961 - 4 June 1962
Initiation: 5 June 1961
date

Official Investigator: J. F. McCrea
Collaborator: R. F. Horan

Title of Contract: Literature Survey of Viruses & Rickettsiae in Foods
PART I

INTRODUCTION

The presence of viruses and rickettsiae in food and milk may occur in two ways:

1. As far as animal products are concerned, the animal itself may be infected and, therefore, infect its products used for human consumption. Foodstuffs, in this instance, are infectious by primary contamination.

2. Accidental contamination of foodstuffs and milk by man, animals or insects which causes the secondary contamination of products used for human consumption.

The evidence for the transmission of any one virus or rickettsia through food or milk has been divided into four classes:

**Class I** Direct isolation of virus or rickettsia from the foodstuff, supported by unequivocal laboratory evidence.

**Class II** Isolation of virus from patients, with clear-cut epidemiological evidence of infection through food; or unequivocal clinical diagnosis of viral disease in man, supported by clear-cut epidemiological evidence.

**Class III** Presumptive clinical and epidemiological evidence of viral infection through food.

**Class IV** Viruses that are present in food, but for which there is no evidence for the initiation of disease in man.
Following an exhaustive literature survey, we have recorded our classification of viruses and rickettsia in foods in Table I.

**TABLE I**

**CLASSIFICATION**

<table>
<thead>
<tr>
<th>Primary Contamination</th>
<th>Class I</th>
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<th>Class III</th>
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<td>Coxiopox</td>
<td>Newcastle dis., (?) (experim.)</td>
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<td>Secondary Contamination</td>
<td>Poliomyelitis</td>
<td>Infectious Hepatitis</td>
<td>Epidemic diarrhea (viral)</td>
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Poliomyelitis

There is strong epidemiological evidence from several countries that poliovirus is transmitted by unpasteurized or imperfectly pasteurized cow's milk (1, 2, 3, 4, 5, 6, 11); but in no case has the virus itself been isolated in the laboratory directly from the milk. For example, 62 cases of poliomyelitis occurred within 5 days in Broadstairs (England) in 1927, mainly involving private boarding schools having little communication with the town or with each other. Approximately 90% of these cases had drunk milk from one dealer, and four individuals who drank milk supplied by this dealer developed the disease after leaving Broadstairs. The milk was pasteurized by the "flash" method only during hot weather. No illness resembling poliomyelitis had occurred in any of the dairy workers or milk handlers (1). A smaller epidemic (eight cases) in Spring
Valley, New York, involved residents in three widely separated boarding houses who drank milk supplied by one dairyman. This dairyman kept two cows under highly insanitary conditions, the milk and utensils being exposed to flies. A boy living in a house 50 feet from the dairy was ill with poliomyelitis shortly before the outbreak of the epidemic. It was concluded that flies carried the virus from the sick boy to the dairy, and that milk so contaminated transmitted the disease to the other cases, all of which had their onset within three days. Others who consumed the same milk after boiling it were unaffected (2). In another New York State epidemic, eight cases of poliomyelitis developed among consumers of milk from a dairy where a worker milked cows and handled the milk for four days while in the acute stage of poliomyelitis (6). "Explosive" epidemics of this type, with the majority of patients consuming raw milk from a single source, constitute strong presumptive evidence of milk-borne viral infection, even though the virus was not isolated from the milk, the patients, or the flies (3).

In one instance, lemonade handled by a girl during four days immediately before she developed poliomyelitis appeared to be the vehicle for poliomyelitis which subsequently developed in 14 children who either drank the lemonade, or were in close contact with those drinking it (7).

References to the transmission of poliomyelitis in solid foods are rare. Bananas and fly-bait (bananas plus liver or fish with water) were exposed for 24-48 hours in the houses of poliomyelitis patients in the South of the U.S.A. and then fed to chimpanzees: The chimpanzees developed subclinical infections or asymptomatic carriers states (10).
An outbreak of 23 cases of poliomyelitis in Cornwall (England) showed a high correlation between the illness and consumption of pastries from a particular bake house. It was suggested that artificial cream in the pastries carried the virus (4). (Note: The author of this paper in a personal communication (May 1962) now doubts the connection between the pastry and the disease.) Fish in rivers polluted with sewage, along the banks of which flies were collected which carried poliovirus, could not be shown to be infected with the virus (9).

It may be concluded that poliovirus can be transmitted by raw cow's milk, which becomes infected either by direct contact with a human case excreting the virus, or by flies carrying the virus from human excreta. Boiling or efficient pasteurization of infected milk inactivates the virus.

**Infectious Hepatitis**

Infectious hepatitis is a viral disease spread almost exclusively by fecal-oral routes. As far as is known at present, man is the only host. The most important vehicles of transmission are food and water. Research on this virus has been severely handicapped until very recently because there was no method of cultivating it in the laboratory, and consequently tests for the presence or absence of virus had to be carried out on human volunteers. At the end of 1961, Rightel et al (19a) described cultivation of several strains of IHV in the Detroit 6 (PD) line of cells, and transmission of the virus from tissue-culture to man. Although these results are regarded with some scepticism by other workers in the field, it seems highly probable that at
least some strains of the virus have been cultivated in the laboratory. Studies on the transmission of the virus will thus be enormously facilitated. All the work described in this report was carried out before IHV was grown in tissue-culture, and hence in no instance is there direct laboratory evidence of isolation from food. The epidemiological evidence of transmission through sea-food (and also through water) is, however, very strong.

Oysters. Within the last ten years, several relatively large outbreaks of IH have been traced to the consumption of raw oysters. In Sweden, 119 cases of IH occurred between December 18, 1955 and January 26, 1956; in every case oysters had been eaten less than one month before the onset of disease. The infected oysters were definitely traced back to two distributors, who stored oysters in the harbor which was heavily contaminated with sewage. A worker in one of the oyster packing houses was known to have had IH during November, 1955. Sewage from the packing house ran directly into the harbor. Oysters consumed immediately after arrival, which had not been stored for some time in harbor water, did not appear to carry the virus (19). An earlier Swedish epidemic of some 600 cases was also traced back to consumption of oysters. Unsuccessful attempts were made to discover if the virus multiplied in the oysters themselves (12b). In the U.S., several cases of IH in Connecticut in 1961 were connected with raw oysters (18), and in Pascagoula, Mississippi, approximately 70% of persons in a small epidemic had eaten raw oysters 15 to 50 days before the onset of symptoms. Most of these oysters were derived from a
single bed situated about one mile from the city raw sewage outlet (14, 14a). This outbreak, together with concurrent though smaller epidemics in Mobile and Troy, Alabama, constitute the first transmission of IH by oysters recorded in the U.S.A. (14a).

**Clams.** Many cases of IH have had their origin in clams obtained from the East Coast of the U.S., particularly from New Jersey (13) and Connecticut (18). Approximately 50% of several hundred cases studied in New Jersey during the first four months of 1961 had recently eaten raw clams (13). Almost 90% of these clams could be traced to Raritan Bay, which receives large volumes of sewage from New Jersey and also New York (12a, 13).

**Milk.** An outbreak of 10 cases of IH occurring in Georgia in 1945 appeared to be very probably connected with consumption of raw milk from a single dairy. Two cases of IH occurred in a house adjoining the dairy, a common surface toilet was situated 100 feet from the area where milk was handled under unhygienic conditions, and water for washing utensils was obtained from a shallow well less than 100 feet from the toilet (16). Although milk has often been suspected of carrying IHV, little specific evidence is available (21).

**Other Foods.** Explosive outbreaks of IH have occurred among people eating together in institutions of various kinds, but the actual food carrying the virus has seldom been identified. Thus, 24 cases of IH occurred within 10 days among members of a university fraternity house; all patients had eaten one or two meals together over a short period.
No illness was reported among employees handling food (17). Thirteen persons in a hospital developed IH, and in this instance two kitchen employees showed evidence of recent infection with the virus (12a).

The extensive epidemics of infectious hepatitis that occurred among troops at Alamein during the desert campaign of 1942 were due to the virus being carried by flies from excreta to food and eating utensils (15). Vegetables may readily become contaminated in countries where human feces are used as fertilizer (20).

Sewage and human excreta in general obviously constitute the main source of infection with IHV. Theoretically, any type of food or drink could be contaminated by a food handler excreting the virus. The isolation of the virus from food has now become a possibility since tissue-culture is available to assay IHV. The consumption of raw oysters, clams, or other sea-food which has been grown or stored near sewage outlets is a distinctly hazardous passtime.

As mentioned by Mason and McLean (14a), "oysters and clams are the only types of seafood commonly ingested uncooked. They are also one of the few food items in which the entire animal including the gastrointestinal tract and its contents are eaten. These two facts in combination with the ecology and physiology of these shellfish, uniquely equips them for transfer of disease with a fecal-oral route of spread."

**Epidemic Diarrhea - Viral Gastroenteritis**

There is some experimental evidence that both epidemic diarrhea of the newborn, and also certain types of gastroenteritis of adults
and children, are viral diseases spread by the fecal-oral route (22, 23, 24, 25, 26). At present it is difficult to investigate the spread of these viruses in food because laboratory identification of many of them is not yet possible (31). In a general survey (34) of the causes of diarrhea in 1958, 39% of cases were attributed to enteroviruses, namely ECHO viruses (31%), Coxsackie viruses (5%), and polioviruses (3%). Coxsackie viruses may be important because they are resistant to heat, and are protected against thermal inactivation in the presence of milk, cream, or ice-cream (35). The ECHO and Coxsackie viruses, resemble polioviruses in many ways, and hence may possibly be also carried in milk. Many other types of food (e.g., meat, poultry, fish, salads, desserts) are considered likely to be passively contaminated with enteroviruses (33). Epidemic diarrhea of the newborn is, of course, most probably carried in milk and other fluids (31, 34). It is likely that recent developments in tissue-culture will lead to more thorough investigations of outbreaks of diarrhea, and to the identification of new virus types and their modes of transmission.

Q-Fever

Among the 33 papers on Q fever which have been summarized, the great majority deal with the isolation of R. Burneti from cow’s milk. Q-fever, therefore, is included in Class I as described above. Important studies on Q fever have been done in California. Beck and al (39) in the Los Angeles area have shown that more than 50% of the raw milk contains R. Burneti. Enright and al (45) were successful in isolating C. Burneti in 33% of raw milk examined but in only 0.3% of pasteurized milk (this positive finding was represented by only one
sample of pasteurized product which was half and half cream). Huebner and al (49) in Southern California, isolated R. Burneti from the milk of 4 widely separated dairies in Los Angeles County (40 out of 50 milk specimens were positive). In this county, 10% of all cows are constantly infected. Although human infection by dairy cattle is unusual in Northern California, Lennette and al (57) studied 29 human infections which occurred over 10 weeks in one dairying area. R. Burneti was found in pooled raw milk specimens from several producers and a high proportion of the animals comprising the herds from which these specimens were obtained was serologically positive. In Northern California, the seasonal occurrence of cases coincides roughly with the lambing season, a period when greatest contamination of the environment might be expected to occur through milk and placentas. In Southern California, dairy herds produce milk the year round (calving not seasonal) and cases of human Q Fever occur the year round also.

Luoto and al (60) note that epizologic studies have shown that of 60,000 dairy cattle shipped into Southern California annually between 40 to 50% acquire asymptomatic infection with Q Fever within 6 months after being brought into infected premises. These animals shed C. Burneti continuously or intermittently in the milk for periods of time exceeding one lactation period. In a study of the nationwide occurrence of Q Fever, the same author (59) mentions an increase in Q Fever in the Eastern USA since 1949 where 20 to 60% of the cattle are infected. In California, 98% of the cattle are infected.

In South West Texas, Irons and al (50-51-52) isolated C. Burneti from the milk obtained from 8 dairy herds. In one cow, all 4 quarters
of the udder were positive for the organism but in most instances, the positive findings were limited to one quarter of the udder.

In Wisconsin, Kitze (56) isolated C. Burneti from 7 out of 8 samples of milk obtained from cows with high CF antibodies (1:40-1:640). Out of 22,304 Wisconsin cattle sera tested for Q Fever, 1.2 to 22% were positive in different areas.

In Idaho, Stoenner and al (68) found that 26% of 333 persons associated with infected herds (herd milk found to be positive by capillary agglutination tests) had positive sera for Q Fever while only 14% of 394 persons incontinent with Q Fever-free dairy cattle herds had positive sera.

Bektemirov and al (40) report from Crimea the isolation of 3 strains of R. Burneti from raw milk.

Investigators in Great Britain have also successfully isolated R. Burneti from cow's milk. In South Wales, Evans (46) found that 5% of the samples of raw milk from individual herds, 38% of bulked raw milk and 5.5% of pasteurized milk were positive for R. Burneti. Q Fever is, however, uncommon in South Wales. In South West Scotland, Grist (47) who isolated R. Burneti from raw milk reports that 0.8% of the cattle are infected with this organism. Marmion and al (61) studied an epidemic of Q Fever in Southeast Kent where there was a preponderance of raw milk drinkers among the Q Fever cases. The majority of the cases were among the customers of 5 dairies and C. Burneti was isolated from the milk of 2 of these dairies. The author reports also (62) on a fatal case of Q Fever from Northeast Kent where the patient may have been infected by drinking raw milk which was shown to contain R. Burneti. In
another study of 69 sporadic cases of Q Fever identified at Cambridge or Colindale, Marmion and al (65) report on the fact that 41% of the patients drank unpasteurized milk and that R. Burneti was isolated in the milk supplying 10 of them. In 13 cases in this series, there was no obvious source of infection other than milk supply. In Devon and Kent, 6% of the herds excrete R. Burneti in their milk. In East Anglia, only 0.85% of the herds excrete the organism. The overall prevalence of Q Fever in Great Britain is low because of the large numbers from areas of low prevalence. The consumption of infected milk appears responsible for sporadic cases of Q Fever (64). Is this due to the greater resistance to infection of the oropharynx or intestinal tract as compared with the lower reaches of the respiratory tract?

Slavin (66) who surveyed 3,374 herds in Great Britain concludes that R. Burneti is present in the milk of 7% of the herds in England, 2% of those in Wales and 0.8% in Scotland. R. Burneti may persist for 3 years in the cow's udder. The author remarks that "the contact with infected milk is probably more dangerous than drinking it and the handling of a heavy udder oozing infected milk would account for many of the slaughterhouse infections."

Abinanti (36) in a paper reporting on the presence of high Q Fever antibodies in bovine whey obtained from milk containing R. Burneti states that milk may be vaccinating more people than it is infecting. Along the same line of thought, Stoenner and al (68) in an attempt to find the reason for an apparent low morbidity for Q Fever among dairymen's families mentions also that persons drinking raw milk from infected cows may experience immunizing infections by the ingestion of rickettsiae
sensitized by coexisting antibodies in the milk.

**BUTTER-CHEESE-CREAM.** Babudieri (38) reports that R. Burneti in milk are absorbed with the milk or alternatively, may contaminate butter, cheese and cream. They survive for several days and even several weeks in such foods. In cheese, the author found that C. Burneti is no longer present after 46 days.

As far as butter is concerned, Jellison and al (53) in Southern California isolated R. Burneti in fresh milk from a dairy in Los Angeles County and in the buttermilk and butter obtained from this unpasteurized milk. Refrigerated butter stored at below freezing temperature for 41 days after preparation was still infectious for guinea pigs and a passage strain of R. Burneti was established from one of the test animals.

**SHEEP AND GOAT'S MILK.** R. Burneti has been isolated from sheep's milk in Southern California by Huebner and al (48) and Jellison and al (55). Beck and al (39) report on one Q Fever patient who used raw goat's milk continuously for 5-6 years and another who used raw goat's milk in the from of ice cream 2 weeks before onset of Q Fever.

In Northern California, Lennette and al (58) found that 38% of the sera of sheep and 44% of the sera of goats epidemiologically linked with human infection were positive for Q Fever. R. Burneti was isolated from both sheep and goat's (57) milk in this area.

In Great Britain, Marmion and al (63) mention two sources of Q Fever infection in the Romney Marsh district of Kent: sheep and infected cow's milk. In South West Scotland, Grist (47) states that 0.7% of the sheep are infected with R. Burneti. Slavin (66) in a review article also mentions the isolation of R. Burneti from pooled milk of a
Caminopetros (44) reports that R. Burneti has been isolated from milk of sheep and goats in Greece where dairy cattle are few.

**Heat inactivation of R. Burneti**

R. Burneti being such a heat resistant organism, pasteurization laws have to be reinforced. In Enright and al (45) paper, we read:

It was agreed in the USA that milk should be pasteurized at 145°F for 30 min by the vat method or at 161°F for 15 seconds by the high temperature short time (HTST) method. No data were available relative to the effectiveness of these temperatures for the pasteurization of other dairy products. Since it is recognized that temperature slightly higher than 161°F are required to destroy some microorganisms when they are suspended in products whose fat content is higher than that of milk or which contain added sugar (such as half and half cream, flavored milk, skim milk beverages), it was recommended that a somewhat higher temperature be used for the pasteurization of these products and an increase of an additional 5°F to pasteurization temperature was suggested.

**Raw Green Foods.** These foods have been mentioned by Babudieri (38) as possible vehicles of Q Fever infection. Although infection through the alimentary tract, according to this author, is always possible, it requires large quantities of rickettsiae.

**Beef Products.** It is of interest that Bell and al (42) recovered R. Burneti from blood and numerous other tissues obtained from ex-
perimentally infected cows and therefore the contamination of meat intended for human consumption remains a possibility. However, in cows naturally infected with Q Fever, such a high degree of infection is probably not obtained. This would account for the findings in Southern California, of Huebner and al (49) and of Jellison and al (54). The former investigator failed to recover R. Burneti from whole blood, blood clots, urine and feces of a limited number of cows shedding R. Burneti in their milk; the latter worker succeeded in isolating R. Burneti only in the cow's milk, udder tissues and supramammary lymph nodes proximal to the udder but in none of the other tissues tested.

**Chicken and Eggs (experimental)**

Sobeslavsky, in Czechoslovakia (67) isolated R. Burneti from 6 to 13 eggs laid by 2 experimentally infected hens between the 19th and 42nd day after infection, and in 3 or 4 chickens between 2 and 55 days after hatching and the occurrence of transovarian transmission was demonstrated.

Abinanti (36) also reports on the isolation of R. Burneti from chicken eggs laid by hens which had been infected experimentally and comments on the fact that it is interesting to speculate on the role that infected eggs could play in the epidemiology of Q Fever if one considers the resistance of the rickettsia to heat inactivation.

**Human Milk.** Babudieri (38) isolated on one occasion R. Burneti in the milk of a woman who had become infected seven months earlier, and had given birth about one month before.
Note: Although this report deals with the transmission of Q Fever through milk and other dairy products and with the possibility of its transmission through raw green foods, beef products, chicken and eggs, it should be stressed that in most parts of the U.S. and also in foreign countries, the most common mode of transmission is via the respiratory tract.
Russian Tick Borne Complex.

In cross neutralization tests, the viruses isolated in 1953 from patients in epidemics of meningo-encephalitis in Slovenia and Austria were found to be indistinguishable from the agents called Russian Spring Summer Encephalitis (RSSE) virus, Czech encephalitis or louping ill virus, which are believed at the present time to be strains of the same agent (70). We shall therefore discuss these agents together.

The Czechoslovakian tick-borne encephalitis was first recognized in 1948 in the Strakonice area; in 1953 there was an epidemic of some size (69). Infection is usually contracted by the bite of ticks. In some instances, however, goat's milk has been suggested as the source of infection.

Ticks act as the indirect vector in the milk borne infections recently recognized by Smorodintsev and al. (72). So far, such infections have been related only to the ingestion of raw milk from goats infested with ticks in pasture.

Olitsky and Clarke in Rivers and Horsfall's Textbook (71), comment on the fact that these diseases of the Russian Tick Borne Complex are believed to result directly or indirectly from infected tick bites. They are rural rather than urban in distribution and the case distribution according to age, sex and occupation is determined by the closeness of contact with sources of infection, in particular, with forested areas. However, cases have occurred among urban dwellers of all ages and either sex following visits to rural areas and milk borne infections have a familial group aspect.

Richling (70) during the 1953 epidemic in Styria, Austria, also
mentions cases of family contact, possibly through droplet or dust borne infection and a possibility of infection through foodstuffs. Three of the author's patients, all with the meningeal form of the disease, regularly drank milk from the same goat. Stilmans (quoted by Hloucal in Schweiz Mediz. Wschr. 1953, 83:78), also suggests that the disease can be transmitted in raw milk from infected goats (70).

Van Tongeren and al (73) report on an outbreak of encephalitis in Austria in 1954. Over 100 patients showed a significant rise of antibodies against the Graz strain of RSSE virus. About 60% of the cases gave a definite or probable history of tick bite. Another 18% may probably have been infected by drinking unboiled goat's milk and in about 20% of the cases, the source of infection is completely obscure. That unboiled goat's milk may be a source of infection was demonstrated in the author's case histories. In 2 families, each consisting of 3 persons (father, mother and daughter) and in an unattached old woman, the disease appeared nearly simultaneously in 5 out of these 7 persons who had only used unboiled goat's milk of the same 2 goats, and gave no history of tick bites.

In all 5 patients who had suffered from the disease, as well as in both goats, CF and neutralizing antibodies to RSSE were demonstrated. It is only in the case of consumption of unboiled goat's milk that the authors found 2 or more patients in one family.

As to how far cow's milk may play a part in the transmission of this spring summer encephalitis remains to be investigated. Neutralizing antibodies against the Graz strain have been demonstrated in sera of domestic cattle (73), also in goat, roe, hare, rabbit, chicken, pheasant and partridge. Of the goat sera examined, 65% had neutralizing
antibodies against the Graz strain of RSSE (73).

Verlinde (74) also strongly suspects, on epidemiological grounds, that unboiled goat's milk is a source of virus infection in man. In a study in Central Europe, 4 of 6 persons belonging to 2 families, and drinking raw goat's milk became ill without evidence of tick bites. Two of these patients developed CF antibodies.

In a goat experimentally infected with the Graz strain of RSSE virus high titer virus was recovered from the milk 4-5 days after infection and persisted until the 8th day.

As the author comments, these findings support the possibility that man could be infected by drinking such milk, particularly if there are abrasions of the mouth.

Foot-and-Mouth Disease.

Foot-and-mouth disease (FMD) is a highly contagious infection of cloven-footed animals, especially of cattle, pigs, sheep and goats, and it is rarely transmitted to human beings, who become infected by ingestion of virus contaminated food (meat), milk and dairy products, and also by handling the active agent or through contact with affected animals especially when abrasions in the skin are present.

That FMD may occur in man has for long been assumed. As quoted in a paper by Flaum (75b), over 100 years ago, Hertwig, Mann and Villain, tried to infect themselves by drinking the milk of an infected cow and were successful in doing so. The same paper refers to a case described by Fessler in 1934, where a woman developed a vesicular eruption on the hands after drinking raw milk some days previously. The diagnosis in this case, however, was not convincingly proven be-
cause of the incomplete laboratory studies. Flaum himself (75b) describes 4 cases of PMD in man confirmed by animal experiments; although infection through the skin of the finger was the most probable, in two cases however, alimentary infection through milk was thought to have occurred.

Verge (76b) states that milk contained in the mammary glands of an infected animal is infectious at an early stage of the disease and parallels the viremia. Later, the milk also becomes contaminated with virus contained in the vesicles on the udders when these get ruptured through the milking process.

The work of several investigators are mentioned in Verge's paper (76b)

Terni and Lebailly showed clearly the presence of the PMD virus in the milk which is a reason for the spread of the disease and the death, sometimes unexpected, of young suckling animals.

Trautwein and al established that milk was infectious in goats from the 13 to 113 hrs. following experimental infection.

Andrews and his co-workers mention the irregularity with which the milk becomes infectious when obtained aseptically from the udders during the ruptive stage of the disease.

Terbrüggen found that the virus remains resistant from 12 to 15 days in refrigerated milk; from 15 to 17 days in milk stored at +4°C; from 25 hrs to 6 days in milk stored
at 17-20°C; from 32 to 43 days in dried milk, using the "spray" method.

When not refrigerated, the virus of FMD remains virulent for an average of 20 hrs. in whole milk, skimmed milk and butter milk.

**Butter.** According to Verge (76b) obtained from cream under normal condition of lactic maturation is not infectious. On the other hand, unsalted butter is apparently infectious for 8 days and, when salted, for 9 to 14 days.

**Cheese.** The contradictory reports on the infectiousness of cheeses may be due to the great variety or methods of processing cheeses. Verge (76b) reports that they are not infectious but Van Rooyen and Rhodes, in their textbook, (77) state that the usual source of infection in cases of FMDV entering the body by the digestive tract is milk, butter, cheese, or other milk products coming from diseased animals.

In Switzerland, Flückiger (ref. 76b) points out the fact that dairies and cheesemongeries are playing an important part in the spread of FMD, during the epidemic which occurred around 1940.

Milk and its products (skimmed milk, butter milk...) contribute greatly to spread the disease in regions with important milk industry. However, according to Flaum (75b), FMD remains a rare infection in man. During the epizootic of FMD in Sweden in 1939, about 4300 herds of cattle were infected which implies that tens of thousands of people must have come into the most intimate contact with infected animals, not to mention all those who have drunk infected milk. During this epizootic, altogether 8 cases of FMD in man have been fully
established by means of animal experiments. The virus must not be highly infective for man and cases in experimental stations are very unusual.

MEAT and MEAT PRODUCTS.

Many research workers have studied the infectivity of carcasses of refrigerated and frozen meats, salted and unsalted.

In an infected muscle, the virus is rapidly destroyed by the increasing acidity but will survive for comparatively long periods in those tissues that do not become more acid than about pH 6.2. (76a).

Virus in cheek or tongue tissue of beef held at $-1^\circ$C may persist for 33 days, however, and in meat-wrapping cloths for 40 days (75a). Quick-freezing of beef suspends acid formation and active virus was demonstrated for so long as the meat was kept frozen. The wrapping cloths of such meat are also likely to be a greater danger than the cloths from chilled or frozen carcasses. Thawing of quick frozen meat initiates the suspended acid formation at an accelerated rate and rapidly produces a medium unsuitable to virus survival, according to Henderson and al (76a). The record of survival in lymph nodes after $4^{3/4}$ and $5^{3/4}$ months at freezing temperature (76a) is of interest. The virus can also persist for a long time in bone marrow of infected beef carcasses refrigerated or frozen (76 to 80 days as reported by Verge (76b). Lymph nodes and bone marrow must therefore be classed as possible sources of infection in an otherwise "safe" carcass rendered apparently non-infective by the acidity of rigor mortis. Henderson and al (76a) state that liver and kidney, when stored frozen as in the imported meat trade, may be shown to have a high degree of infectivity at 4 or
more months and the virus remains active for at least 24 hrs. after thawing.

Besides liver, kidney, lymph node, bone marrow, the rueen and blood from diseased cattle also show prolonged survival of virus even with delay in freezing and after thawing.

Cottrell and al (75a) conclude: Muscle tissue of boned meat is probably free of virus after storage at $4^\circ\text{C}$ for 3 days. Meat on a whole carcass may still contain virus after 60 days at $4^\circ\text{C}$, but none after 73 days.

In pork, the virus was destroyed after one day at normal holding, $0^\circ\text{C}$, but was still present in bone-marrow; in frozen pork at $-15^\circ\text{C}$ the virus remained infective for at least 55 days; in frozen liver and kidneys ($-20^\circ\text{C}$) the virus was found to persist for 6 months and 8 weeks respectively. Normal "pickling solutions" have little or no effect on the inactivation of the virus (75a).

**Prevention of FMD.**

Verge mentions in his paper (76b) that back in 1926, Kling and Höger draw attention on the role of inapparent infection in man. The FMDV, present on the buccal mucous membranes, remains infective and could contaminate other human beings or susceptible animals.

As far as contamination through milk and dairy products, the Expert Committee on Milk Hygiene of the World Health Organization (79) urges the proper pasteurization of milk and, where local or national regulations permit the use of milk from infected herds, it states that compulsory heating of the milk, preferably on the farm itself,
should be required.

The spread of FMD by meat and meat products can be mitigated by certain control procedures. It must not be supposed that all susceptible stock coming in contact with infective material will develop the disease as shown by Henderson and al (76a). However, the appearance of the disease in even one animal of a flock or herd may lead to disastrous results in a country with a highly susceptible animal population. In Great Britain, the "Diseases of Animal Order" (boiling of animal foodstuffs, 1947) directs that all waste products of animal origin be boiled before being fed to live stock.

In spite of adequate cooking of meats, it should be remembered that human beings could still get infected by the consumption of pickled meats.

Lymphocytic Choriomeningitis. (LCM)

Although, to our knowledge, the virus of LCM has not been isolated directly from foodstuff or milk, there is strong suspicion that food could be secondary contaminated by the urine or feces of infected house mice. As mentioned by Hull (80), infection via the respiratory tract is suggested by the common early respiratory symptoms. Other possible routes are the gastrointestinal tract by eating of contaminated food or through the skin or conjunctiva.

Top (83) mentions that person to person contact has not yet been demonstrated and the mode of transmission is not certain, but it is probable that it is largely mouse-to-man. The alimentary route cannot be ignored, for the virus is excreted in the urine and feces of mice.
and can contaminate food eaten by man or animals. Rhodes and Van Rooyen (81) also refer to the possibility of ingestion of material contaminated by infected mice excreta.

A large number of reports of well established cases (clinical and laboratory evidence) of LCM have stressed the human contact with house mice from which the LCM virus was successfully isolated.

Rabies.

The virus of rabies is normally spread by the bite of dogs, cats, foxes, wolves, or bats, as well as by other animals. The disease itself has been recorded from early antiquity and may affect almost all mammals. Transmission of rabies by food is very rare, and, in general, authorities on this disease believe that the consumption of meat or milk from a rabid animal is extremely unlikely to initiate rabies in man (86, 87, 90, 92). This is mainly because the virus does not infect via the normal alimentary tract (90), although it may possibly do so via abrasions in the mouth or throat. In addition, rabies is rapidly inactivated by gastric juice (86). The virus is, however, relatively resistant to heat and survives 60°C (140°F) for 5 minutes, and 100°C for 2–3 minutes (89a).

Milk.

In one case dating from 1886, milk from a young woman previously bitten by a rabid wolf and suffering from acute rabies, was inoculated into 4 rabbits, which all contracted clinical rabies. Inoculation of brain suspensions from these rabbits transmitted the disease to puppies. The woman died one day after the milk samples were taken, but there was no infection in the infant whom she had been nursing until the date before her death (84).
Rabies virus has been isolated experimentally from the milk of rabid animals such as, for example, dogs (86), cows (88), or rabbits (89), but there is little or no evidence that the disease is spread to suckling animals. In one instance it has been suggested that the virus was spread by water infected by the saliva of rabid animals (83).

**Pox Viruses. (Cowpox, vaccinia, pseudocowpox, smallpox.)**

That food may be contaminated by the virus of cowpox (primary contamination), vaccinia and smallpox (secondary contamination) is a possibility and therefore deserves mention in this report.

The Expert Committee on Milk Hygiene of the World Health Organization (93) states that "milk can serve as a vehicle for transmission of cowpox, vaccinia and pseudocowpox by contact rather than ingestion. Since the lesions characterizing these diseases cannot be distinguished clinically, veterinary advice on herd treatment should be sought and the milk should be pasteurized. Milk should not be used from cows showing active lesions (pustules, serous scabs) on the udders".

In a very recent book (1962) by Dixon (94) on smallpox, it is mentioned: "Although some of the older writers pointed out that infection might be conveyed by food, as variolation can occur from consuming smallpox virus in the form of scabs, this route is of no practical importance". Boyd (cit,94) relates how a man milked a herd of cows for a town milk supply whilst he was suffering from smallpox but it did not give rise to any cases.

Finally, in Rhodes and Van Rooyen's textbook (95) the statement
that the virus of smallpox is present in the upper respiratory tract of the patient, and the infection can be transmitted by droplets or by salivary contamination of eating or drinking utensils, deserves attention.

All these viruses belong to a group of agents exceptionally resistant to changes in temperature and to dessication and it seems wise to presume that they could, under certain rare circumstances, contaminate foodstuff and milk.

Newcastle Disease Virus.

Although Newcastle Disease Virus (NDV) may cause human disease, no cases in our knowledge, of clinically or laboratory established infection in humans have been connected with the consumption of food contaminated with this virus.

However, because the NDV has been found, according to Hull (96), to be present in the yolk sac of 4 day old chicks, embryos and infertile eggs laid by hens during the active stages of infection, the NDV should presumably be included in Class IV, as described above.

Pierce (97), in an interesting study of the recovery of NDV from experimentally contaminated baby foods succeeded in recovering approximately 100% of the virus, using tissue culture techniques. When these foods were stored at -20°C for 2 weeks, the foods had a "protective effect" on NDV; this effect was still observed when the foods were subjected to 4 freeze-thaw cycles for 2 weeks, although, in this case, the virus titer was lower than in the case of storage at -20°C for the same time.
<table>
<thead>
<tr>
<th>FOOD</th>
<th>ORGANISM</th>
<th>REFERENCES</th>
</tr>
</thead>
<tbody>
<tr>
<td>MILK</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cow</td>
<td>Poliovirus</td>
<td>1, 2, 3, 4, 5, 6, 11.</td>
</tr>
<tr>
<td></td>
<td>Foot-and-mouth disease</td>
<td>75b, 76b, 77.</td>
</tr>
<tr>
<td></td>
<td>Infectious Hepatitis</td>
<td>16.</td>
</tr>
<tr>
<td></td>
<td>Russian tick-borne complex (?)</td>
<td>73.</td>
</tr>
<tr>
<td></td>
<td>Poxviruses (?)</td>
<td>93.</td>
</tr>
<tr>
<td></td>
<td>Q fever</td>
<td>36, 39, 40, 45, 46, 47, 49, 50, 51, 52, 56, 57, 60, 61, 62, 65, 66.</td>
</tr>
<tr>
<td>Goat</td>
<td>Russian tick-borne complex</td>
<td>69, 70, 71, 72, 73, 74.</td>
</tr>
<tr>
<td></td>
<td>Q fever</td>
<td>39, 44, 57, 58, 66.</td>
</tr>
<tr>
<td>Sheep</td>
<td>Q fever</td>
<td>44, 48, 55, 58, 63.</td>
</tr>
<tr>
<td>Dog</td>
<td>Rabies</td>
<td>86.</td>
</tr>
<tr>
<td>Human</td>
<td>Rabies</td>
<td>84.</td>
</tr>
<tr>
<td></td>
<td>Q fever</td>
<td>38.</td>
</tr>
<tr>
<td>CREAM-BUTTER</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Foot-and-mouth disease</td>
<td>76b, 77.</td>
</tr>
<tr>
<td></td>
<td>Q fever</td>
<td>38, 53.</td>
</tr>
<tr>
<td>CHEESE (cow's milk)</td>
<td>Foot-and-mouth disease</td>
<td>76b, 77.</td>
</tr>
<tr>
<td></td>
<td>Q fever</td>
<td>38.</td>
</tr>
</tbody>
</table>
### TABLE 2 (continued)

**THE CONTAMINATION OF FOOD BY VIRUSES AND RICKETTSIA.**

<table>
<thead>
<tr>
<th>FOOD</th>
<th>ORGANISM</th>
<th>REFERENCES</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEAT–MEAT PRODUCTS</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Beef</strong></td>
<td>Foot-and-mouth disease</td>
<td>75a, 76a, 76b.</td>
</tr>
<tr>
<td></td>
<td>Q fever (experimental)</td>
<td>42.</td>
</tr>
<tr>
<td><strong>Pork</strong></td>
<td>Foot-and-mouth disease</td>
<td>75a, 76b.</td>
</tr>
<tr>
<td><strong>Beef tongue</strong></td>
<td>Foot-and-mouth disease</td>
<td>75a.</td>
</tr>
<tr>
<td><strong>Beef liver and kidney</strong></td>
<td>Foot-and-mouth disease</td>
<td>75a, 76a.</td>
</tr>
<tr>
<td>EGGS</td>
<td>Q fever (experimental)</td>
<td>36, 37.</td>
</tr>
<tr>
<td>MISCELLANEOUS</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Oysters</strong></td>
<td>Infectious Hepatitis</td>
<td>12b, 14, 14a, 18, 19.</td>
</tr>
<tr>
<td><strong>Clams</strong></td>
<td>Infectious Hepatitis</td>
<td>12a, 13, 18.</td>
</tr>
<tr>
<td><strong>Bananas</strong></td>
<td>Poliovirus (experimental)</td>
<td>10.</td>
</tr>
<tr>
<td><strong>Lemonade</strong></td>
<td>Poliovirus</td>
<td>7.</td>
</tr>
</tbody>
</table>
CONCLUSIONS.

To the best of our knowledge, this report is the first comprehensive review of those viruses and rickettsiae which may contaminate food, and which may subsequently initiate infection in man. The only related review is that by Brown in 1949, which dealt with viral infections spread via milk and water (98).

Although many text-books and reports have discussed the problem of viral food contamination in general terms, critical study of the literature has shown that there is in fact very little, if any, convincing laboratory evidence in many of these cases. We have therefore limited the review to those viruses which, in our judgement, are definitely proven to be associated with food-borne infections in man, either by clear-cut laboratory evidence or by very strong epidemiological evidence.

Under the classification proposed in the Introduction (Table I), there are thus 4 viruses (poliovirus, foot-and-mouth disease virus, rabies virus, and the Russian tick-borne viruses) and one rickettsia (Q fever) which fall in Class I, i.e., agents which have been isolated directly from infected foods of various kinds in the laboratory. Infectious hepatitis is the single example in Class II; there is a wealth of epidemiological evidence connecting this virus with human infections contracted through consumption of sea-food, in particular. The recent cultivation of this virus inDetroit cells, as mentioned above, opens the way to direct studies on the possibility of isolating infectious hepatitis virus from infected foods. The viruses in Class III, namely cowpox, epidemic viral diarrhea, lymphocytic choriomeningitis, smallpox, and vaccinia, are very probably responsible for human infection
through ingestion of contaminated food, but much remains to be done in obtaining completely unequivocal laboratory evidence. The Newcastle Disease virus of chickens was included (Class IV) because it is the only virus which was deliberately mixed with various types of food in the laboratory and then recovered at various time intervals. This virus is widespread in poultry, but infection in man is extremely rare and has never been recorded via food.

There are thus 10 viruses and 1 rickettsia which are capable of contaminating food and initiating infection in man. The origin of contamination may be primary (Q fever, rabies, foot-and-mouth disease, Russian tick-borne complex; probably cowpox), or secondary (poliomyelitis, infectious hepatitis, epidemic diarrhea; probably lymphocytic choriomeningitis, smallpox and vaccinia). It would be possible to speculate, though hardly profitable here, that many other viruses, e.g. Murray Valley Fever, rinderpest, hog cholera, Teschen disease (pigs), adenoviruses (human and pigs), and possibly the influenza-mumps group of viruses, could be transmitted by food. But we have been unable to discover any laboratory or epidemiological evidence on this, despite exhaustive search of the literature and consultation of many authorities.

It is interesting that viruses of all sizes and many types are represented in Table I, from the smallest known animal viruses (infectious hepatitis, foot-and-mouth disease) to the largest (poxviruses). Viruses that normally multiply in the alimentary tract (poliomyelitis) would seem to have a clear advantage for infection by ingestion, yet Q fever, which is normally spread by inhalation or tick-bite, has also been relatively frequently recorded in food (Table 2). It is noteworthy that strictly respiratory viruses (influenza, adenoviruses,
common cold) are absent from the list.

Table 2 lists the collected data under the headings of various foods. It is immediately clear that milk of various types is by far the most frequent vehicle for virus infections in man. The two instances of transmission by human milk, namely rabies and Q fever, are of interest.

Q fever and foot-and-mouth disease have also been transmitted by cream, butter and cheeses. With meat and meat products, foot-and-mouth disease is the only virus that has been widely found, in some cases even after weeks or months of cold-storage. This disease is of very little significance in man. Infectious hepatitis is the classic example of a food-borne virus, and is very frequently the unpleasant sequel of eating raw oysters or clams.

It should be noted that normal cooking, or fully efficient pasteurization of milk, would certainly inactivate all the viruses mentioned above. Q fever, infectious hepatitis, and rabies are unusually heat-stable organisms, and are therefore likely to survive inefficient pasteurization or partial cooking. The effects of ionizing radiation on the inactivation of these viruses are discussed in Part II of this review.
PART II

SUMMARY OF RADIATION EFFECTS ON FOOD-BORNE VIRUSES

We have shown in the preceding section that nine viruses, namely foot-and-mouth disease, infectious hepatitis, lymphocytic choriomeningitis (LCM), Newcastle disease, poliomyelitis, rabies, Russian Spring-Summer encephalitis, and vaccinia variola, have definitely been shown to cause human infection via food. Only one rickettsia, namely Q-fever, is certainly transmitted by food.

We have been unable to discover any references in the extensive literature that we have reviewed that deal with the direct radiation of viruses present in food. However, all these agents, with the exception of infectious hepatitis, LCM, and Q-fever, have been irradiated by various types of ionizing particles in the laboratory. Russian Spring-Summer fever has itself not been irradiated, but data on comparable types of encephalitis viruses are discussed below.

The general effects of ionizing radiation on animal virus were reviewed and discussed by the author in 1959 (McCrea, 1960). Since that time relatively few papers on this subject have appeared. Recently, we came across some extremely interesting early work on the irradiation of vaccinia, poliovirus, and foot-and-mouth disease, which is described in a French textbook on virus diseases of animals (Les Ultravirus des Maladies Animales, Paris, 1943). The original papers, which appeared in Paris in 1940-1942, have been read and abstracted. As far as we are aware, this work has never been mentioned in the English literature.
Radiation data on food-borne viruses are recorded in Table 3. Following the virus type, the table presents the condition of the virus (i.e., wet, dry, or frozen), the type of radiation involved, and the inactivation doses. There is some difficulty in comparing "inactivation" dose as described by various authors. Much research on the effects of radiation on viruses has been concerned with the magnitude of the dose of various types of radiation required to cause partial virus inactivation, since from these doses it is possible to calculate the dimensions of the "radiosensitive infectious unit" (see Lea and Salaman, 1942; Bonét-Maury, 1942, 1943; Pollard, Rev. Mod. Phys. 31, 273-281, 1959; and McCrea, 1960). Bonét-Maury introduced the factor $\Delta 10$, i.e., that dose of radiation which reduced the virus survival to 10% of the original titer. From this value he calculated the diameter of the radiosensitive target; these diameters in many cases (e.g., vaccinia, herpes simplex, and foot-and-mouth disease) closely approach the total diameters of the virus particles, which at the time of Bonét-Maury's experiments were doubtful or unknown. Later workers (e.g., Lea and Salaman) based their calculations on the radiation dose giving 37% virus survival ($D_{37}$). Calculations from this value are believed to give more reliable estimates of radiosensitive dimensions, which are in many cases considerably smaller than the virus particles themselves. As pointed out by McCrea (1960), for all viruses larger than 45 $\mu$ in diameter the radiosensitive target volume is constant at 45-50 $\mu$ in diameter, irrespective of the size of the entire virus particle. This means that very large viruses, such as herpes simplex or vaccinia, are
inactivated by approximately the same radiation dose as smaller viruses of the size of influenza, Newcastle disease, and certain tumor viruses. Very small viruses, e.g., foot-and-mouth disease, poliovirus, and presumably infectious hepatitis, require relatively larger doses of radiation to reach the 37% survival point. In these cases, the radiosensitive volumes and the total virus volumes are identical, within experimental error.

For the purposes of this review, the total inactivation dose of radiation is obviously the more important value to know, i.e., that radiation dose which is highly probable to kill a certain virus completely, and hence to "sterilize" food in which the virus may be present. The total inactivation dose has been measured by certain workers for some viruses, but it has not been established for all the viruses included in Table 3. However, as mentioned above, since all viruses above 45μ in diameter show a constant value for the dimensions of the radiosensitive unit (calculated from the D37 value), it follows that, with a very high degree of probability, the total inactivation dose should also be a constant value for these viruses. This is because the slopes of the inactivation curves are all exponential, or very close to exponential, throughout the inactivation range studied. Hence the extrapolation to zero survival should be constant, within the experimental error of the sensitivity of the assay for the virus concerned. The viruses included in this group, of interest to the present report, are therefore LCM, Newcastle disease, rabies, and vaccinia-cow-pox-small-pox; Q-fever, which is approximately 500μ x 250μ.
would presumably be completely inactivated by similar, or possibly smaller, doses of radiation.

The viruses of infectious hepatitis (12-18\%), foot-and-mouth disease (20-22\%), Russian Spring-Summer fever (15-25\%), and poliomyelitis (26-29\%) are in the group of smaller viruses which would require higher radiation doses for complete inactivation. Of this group, poliomyelitis is the only virus for which total inactivation has been experimentally determined (Table 3).

**Total Virus Inactivating Dose of Ionizing Radiation**

It will be seen from Table 3 that, as discussed in the above section, the total inactivating dose is approximately constant for those viruses in which it has been experimentally determined. This dose is of the order of 1-4 x 10^6 roentgens. In other words, exposure of virus-containing material to a dose of say 5 x 10^6 r should reduce the infectivity titer of virus present to a level which cannot be detected by the most sensitive laboratory assay. The actual values determined are as follows: poliovirus, 2.5-4 x 10^6 r; rabies, 0.9 x 10^6 r; equine encephalitis, 2-4 x 10^6 r; vaccinia, 1-3 x 10^6 r.

It should be stressed that these figures were obtained by various authors, using viruses of different purity assayed by different techniques. It is, therefore, all the more remarkable that the total inactivation doses are so uniform.

For those viruses on which no direct data are available, certain predictions can be made, as discussed in the above sections. Thus,
TABLE 3

RADIATION DATA ON ANIMAL VIRUSES OCCURRING IN FOOD

<table>
<thead>
<tr>
<th>Virus</th>
<th>Conditions</th>
<th>Radiation</th>
<th>Partial Inactivation Dose</th>
<th>Total Inactivation Dose</th>
<th>Calculated Dimensions</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Foot-and-mouth</td>
<td>Wet</td>
<td>Radon</td>
<td>Δ 10^4 = 600 µcd/cc</td>
<td>---</td>
<td>40 µ diam.</td>
<td>Bonet-Maury (1943)</td>
</tr>
<tr>
<td>Foot-and-mouth</td>
<td>Frozen -60°</td>
<td>Co^{60}</td>
<td>D_{37} = 5 \times 10^5 r</td>
<td>---</td>
<td>20 µ diam.</td>
<td>British (personal communication)</td>
</tr>
<tr>
<td>Newcastle disease</td>
<td>In vacuo</td>
<td>x-rays, electrons, deuterons</td>
<td>---</td>
<td>---</td>
<td>98 µ diam.</td>
<td>Woese and Pollard (1954)</td>
</tr>
<tr>
<td>Newcastle disease</td>
<td>In vacuo</td>
<td>Deuterons, protons D_{37} = 6 \times 10^4 alpha particles</td>
<td>---</td>
<td>---</td>
<td>56 µ diam.</td>
<td>Wilson and Pollard (1958)</td>
</tr>
<tr>
<td>Poliovirus</td>
<td>Wet</td>
<td>Radon</td>
<td>Δ 10 = 96 µcd/cc</td>
<td>---</td>
<td>100 µ diam</td>
<td>Bonet-Maury (1942)</td>
</tr>
<tr>
<td>Poliovirus</td>
<td>In vacuo</td>
<td>Deuterons, alpha particles</td>
<td>---</td>
<td>---</td>
<td>31 µ diam.</td>
<td>Pollard and Kraft (1955)</td>
</tr>
<tr>
<td>Poliovirus</td>
<td>Frozen -60°</td>
<td>Co^{60}</td>
<td>---</td>
<td>3.4 \times 10^6 rep</td>
<td>28 µ diam.</td>
<td>Jordan and Kempe (1956)</td>
</tr>
<tr>
<td>Poliovirus</td>
<td>In vacuo or -60°</td>
<td>Deuterons, alpha particles, electrons</td>
<td>---</td>
<td>2.5 \times 10^6 r</td>
<td>---</td>
<td>Benyesh, Pollard, et al (1958)</td>
</tr>
<tr>
<td>Rabies</td>
<td>Frozen -60°</td>
<td>Electrons</td>
<td>---</td>
<td>8.5 \times 10^6 rep</td>
<td>---</td>
<td>Traub, et al (1951)</td>
</tr>
<tr>
<td>Equine Encephalitis</td>
<td>Frozen -60°</td>
<td>Co^{60}</td>
<td>---</td>
<td>2-4 \times 10^6 rep</td>
<td>---</td>
<td>Jordan and Kempe (1956)</td>
</tr>
<tr>
<td>Equine Encephalitis</td>
<td>Frozen -60°</td>
<td>Electrons</td>
<td>---</td>
<td>4 \times 10^6 rep</td>
<td>---</td>
<td>Bellamy et al (1957)</td>
</tr>
</tbody>
</table>
TABLE 3 (Continued)

<table>
<thead>
<tr>
<th>Virus</th>
<th>Conditions</th>
<th>Radiation</th>
<th>Partial Inactivation Dose</th>
<th>Total Inactivation Dose</th>
<th>Calculated Dimensions</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vaccinia</td>
<td>Wet</td>
<td>X-ray</td>
<td>3 x 10^6 r</td>
<td></td>
<td></td>
<td>Gowan and Lucas (1939)</td>
</tr>
<tr>
<td>Vaccinia</td>
<td>Wet</td>
<td>Radon</td>
<td>Δ 10= 13.5 μcd/cc</td>
<td>260 μ diam.</td>
<td></td>
<td>Bonet-Maury and Perault (1941)</td>
</tr>
<tr>
<td>Vaccinia</td>
<td>Dry</td>
<td>X-rays</td>
<td>D_{37}= 1 x 10^5 r</td>
<td>1 x 10^6 r</td>
<td>34 μ diam.</td>
<td>Lea and Salaman (1942)</td>
</tr>
<tr>
<td>Vaccinia</td>
<td>Dry</td>
<td>Alpha particles</td>
<td>D_{37}= 2 x 10^5 r</td>
<td>1.5 x 10^6 r</td>
<td>33 μ diam.</td>
<td>Lea and Salaman (1942)</td>
</tr>
<tr>
<td>Vaccinia</td>
<td>Dry</td>
<td>Gamma Rays</td>
<td>D_{37}= 0.8 x 10^5 r</td>
<td>6 x 10^5 r</td>
<td>36 μ diam.</td>
<td>Lea and Salaman (1942)</td>
</tr>
<tr>
<td>Vaccinia</td>
<td>Dry</td>
<td>Gamma rays</td>
<td>D_{37}= 0.4 x 10^5 r</td>
<td></td>
<td>46 μ diam.</td>
<td>McCrea (1960)</td>
</tr>
<tr>
<td>Vaccinia</td>
<td>Dry</td>
<td>1 Mev electrons</td>
<td>D_{37}= 0.3 x 10^5 r</td>
<td></td>
<td>50 μ diam.</td>
<td>McCrea (1960)</td>
</tr>
<tr>
<td>Vaccinia</td>
<td>Dry</td>
<td>Gamma rays</td>
<td>D_{37}= 0.7 x 10^5 r</td>
<td></td>
<td>25-36 μ diam.</td>
<td>Wilson (1961)</td>
</tr>
</tbody>
</table>

* Δ 10 = dose reducing survival to 10% control  --- not determined
† D_{37} = dose reducing survival to 37% control.
Newcastle disease, which has a D37 dose similar to that for vaccinia and the larger virus group, would certainly be completely inactivated by 3 x 10^6 r. Foot-and-mouth disease and Russian Spring-Summer fever, which are slightly smaller than poliovirus, should be inactivated completely by a slightly higher radiation dose, say 5-6 x 10^6 r.

The virus about which there is the greatest uncertainty is that of infectious hepatitis. This virus has been isolated and characterized only very recently (November 1961) and no radiation data are as yet available*. However, from the above discussion one could predict that a virus 15\(\mu\) in diameter would have a D37 dose of approximately 1 x 10^6 r. If the virus is inactivated exponentially, it follows that only 0.00001% would survive radiation by 1.4 x 10^7 r, which is equivalent to "total inactivation" as determined for other viruses, i.e., a fall in titer of 6 log-units. Allowing for errors in the assumptions made, it could safely be concluded that infectious hepatitis would be completely inactivated by radiation doses of 2 x 10^7 r.

Practical Problems in Irradiating Viruses in Foods

The doses mentioned above for completely inactivating viruses, 5 x 10^6 - 2 x 10^7 r, are of similar order to those used for irradiating foods. It should be mentioned that it is well known that viruses are partially protected against radiation inactivation in concentrated protein suspensions, such as occur in milk or in meat. However, the

*There is some evidence that infectious hepatitis virus present in blood plasma is destroyed by ultraviolet-irradiation. Inactivation of the virus by this means is currently thought to be unreliable, and it is obviously not applicable to virus in foods.
The data given above are calculated as for "dry" viruses, which give the maximum inactivation doses, at least as great or greater than those occurring wet in concentrated protein. The doses of $5 \times 10^6 - 2 \times 10^7$ r are, therefore, directly applicable to viruses in the "wet" state as in foods.

In the laboratory, viruses are usually irradiated in thin films. For foods in bulk it is obviously necessary that virus in the interior of a can of meat, for example, be completely irradiated. Radiations of high penetrating ability, such as gamma rays or very high-energy accelerated particles, would be necessary.

The undesirable tastes and odors that arise in foods following the doses of radiation required to inactivate viruses are outside the scope of this report, but obviously constitute an important practical problem.
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Review

RADIATION REFERENCES


