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Wild boar meat can contain Duncker’s muscle fluke

Updated BfR Opinion No. 011/2017, 27 June 2017

Wild boar meat can be infected with parasites which can pose a health risk to humans after consumption. That is why the meat is inspected with regard to hygiene before it is put on the market.

In recent years, there have been repeated incidental findings of Duncker’s muscle fluke associated with the *Trichinella* examination of wild boar meat. It is a mesocercaria, i.e. a preliminary developmental stage of the parasitic trematode *Alaria alata*.

Wild boar meat is not currently subjected to a routine examination for the presence of Duncker’s muscle fluke. According to the results of zoonosis monitoring in 2015 from eight of the federal states of Germany, it was detected in 4.7% of the wild boar shot there.

In the view of the German Federal Institute for Risk Assessment (BfR), it is possible on the basis of the data currently available to assume that wild boar meat infected with Duncker’s muscle fluke is being brought into circulation. According to the latest available information, however, the risk of infection is low, as the current data situation reflects. Wild boar meat should nevertheless only be consumed after sufficient heating, as the mesocercariae of *Alaria alata* are killed off by the heating process and thus no longer pose a threat to human health.

Due to the expansion of available data and new findings, the BfR has updated its opinion of 2007.

 BfR Risk Profile: Wild boar meat can contain Duncker’s muscle fluke (Opinion No. 011/2017)	
A Affected group(s)	General population 
B Likelihood of health impairment through the consumption of wild boar	Practically excluded Unlikely Possible Likely Certain
C Severity of the health impairment through the consumption of wild boar	No impairment Slight impairment [reversible/irreversible] Moderate impairment [reversible] Severe impairment [irreversible]
D Reliability of available data	High: The most important data is available and free of contradiction Moderate: Some important data is missing or contradictory Low: Lots of important data is missing or contradictory
E Controllability by the consumer [1]	No control necessary Controllable through precautionary measures Controllable through avoidance Not controllable

Boxes highlighted in dark blue indicate the properties of the risk assessed in this opinion (more detailed information on this is contained in the text of BfR Opinion No. 011/2017 of 27.06.2017).

Explanations

The risk profile is intended to visualise the risk outlined in the BfR opinion. It is not intended as a way of comparing risks. The risk profile should only be read in conjunction with the opinion.

Line E – Controllability by the consumer

[1] – In its opinion, the BfR recommends that consumers only eat meat that has been well cooked as the pathogens are killed off by the heating process.

BUNDESINSTITUT FÜR RISIKOBEWERTUNG (BfR)

About the BfR

The German Federal Institute for Risk Assessment (BfR) is a scientifically independent institution within the portfolio of the Federal Ministry of Food and Agriculture (BMEL) in Germany. It advises the Federal Government and Federal Laender on questions of food, chemical and product safety. The BfR conducts its own research on topics that are closely linked to its assessment tasks.

This text version is a translation of the original German text which is the only legally binding version.