

FDA and USDA: 20.1% of 144 pasteurized dairy products were PCR + for bird flu with no live virus, while NONE of 23 raw milk cheeses were PCR + nor grew live virus

Bottom line: You can't catch bird flu from dairy products or milk, and RAW milk products were the cleanest



MERYL NASS

AUG 13, 2024

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FDA and USDA purchased and tested 144 **pasteurized** dairy products and 23 **raw** milk cheeses from around the US with quantitative real time reverse transcription PCR tests seeking evidence of HPAI bird flu viruses. The PCR test only looks for a small, nonviable segment of virus, in this case part of the matrix gene.

Then the researchers tried to grow out virus using embryonated chicken eggs. As in previous tests, none of the RAW or pasteurized dairy products grew out any bird flu virus.

It has been suggested that enzymes in raw milk are antiviral and these enzymes are destroyed by pasteurization.

<https://www.medrxiv.org/content/10.1101/2024.08.11.24311811v1>

Above is the preprint study that Helen Branswell is reporting on for STAT. Below is the STAT article reporting on it, and below that the abstract from the preprint and the funding statement.

Is raw milk cheese safe to consume, given the ongoing outbreak of H5N1 bird flu in dairy cows?

The FDA and U.S. Department of Agriculture hoped to get an answer to that question in a new round of [testing of commercial dairy products](#) that included butter, ice cream, pasteurized and unpasteurized cheeses purchased in multiple states. Of the 167 items purchased, 23 were raw milk cheeses bought in Idaho, Minnesota, Ohio, North Carolina, and Texas.

But a [newly posted preprint](#) (a yet to be published study) reports that the agencies still cannot give a definitive answer, because none of the raw milk cheeses purchased tested positive for the virus. It has been assumed that some of the processes involved in making raw milk cheeses would likely kill the virus. For instance, under FDA rules, raw milk cheeses that are sold across state lines must be aged for a minimum of 60 days. “Because there was no evidence of virus in the cheese, we can’t draw any conclusions on whether the current requirements of 60 days of aging are sufficient to inactivate viable virus,” the FDA and USDA authors said, adding more research needs to be done. Evidence of virus was found in some of the cheeses made with pasteurized milk, but additional testing showed it was inactivated virus.

— *Helen Branswell*

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Testing of retail cheese, butter, ice cream and other dairy products for highly pathogenic avian influenza in the US

 David L Suarez,  Iryna V. Goraichuk, Lindsay Killmaster,  Erica Spackman, Nicole J Clausen, Tristan J Colonius, Cynthia Leonard, Monica Metz

doi: <https://doi.org/10.1101/2024.08.11.24311811>

Abstract

The recent outbreak of highly pathogenic avian influenza (HPAI) in dairy cows has created public health concerns about the potential of consumers being exposed to live virus from commercial dairy products. Previous studies support that pasteurization effectively inactivates avian influenza in milk and an earlier retail milk survey showed viral RNA, but no live virus could be detected in the dairy products tested. Because of the variety of products and processing methods in which milk is used, additional product testing was conducted to determine if HPAI viral RNA could be detected in retail dairy samples, and for positive quantitative real-time RT-PCR (qRT-PCR) samples to be tested for presence of live virus. Revised protocols were developed to extract RNA from solid dairy products including cheese and butter. The solid dairy product was mechanically liquified with garnet and zirconium beads in a bead beater diluted 1 to 4 with BHI media. This pre-processing step was suitable in allowing efficient RNA extraction with standard methods. Trial studies were conducted with different cheese types with spiked in avian influenza virus to show that inoculation of the liquified cheese into embryonating chicken eggs was not toxic to the embryos and allowed virus replication. A total of 167 retail dairy samples, including a variety of cheeses, butter, ice cream, and fluid milk were collected as part of nationwide survey. A total of 17.4% (29/167) of the samples had detectable viral RNA by qRT-PCR targeting the matrix gene, but all samples were negative for live virus after testing with embryonating egg inoculation. The viral RNA was also evaluated by sequencing part of the hemagglutinin gene using a revised protocol optimized to deal with the fragmented viral RNA. The sequence analysis showed all viral RNA positive samples were highly similar to previously reported HPAI dairy cow isolates. Using the revised protocols, it was determined that HPAI viral RNA could be detected in a variety of dairy products, but existing pasteurizations methods effectively inactivate virus assuring consumer safety.

Funding Statement

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Comment from Dr. Sin Hang Lee, an expert in PCR testing and retired professor of lab pathology at Yale Med School:

It is a very complex technology to detect H5 sequences in dairy products. **It needs so many kinds of "software" to assemble sequence fragments. I am not sure if all these "sequences" were truly of viral origin.**

There are many LPAI viruses with the H5 gene (H5N2, H5N3, H5N4 H5N5, H5N6.....). We need simple implementable routine sequencing-based tests for cellular H1N1/H5N1 (and other avian viruses) in animal and human specimens. (If you find viral genomic sequence in the cell fraction of the nose or trachea swab, you know the sequence is from the virus. Free viral sequences cannot survive in animal cells.)

Best,

S. H.



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Rob D The Rumble Strip Aug 13

Raw milk and dairy products have **always** been cleaner/safer. Small operations can't afford to have people getting sick from their product so they go through great lengths to insure sanitation, good treatment of the animals, etc. (I grew up on a small farm/ranch and we had milk cows so I know what goes on behind the scenes). People don't even realize that mass produced milk is allowed to have certain amounts of pus and all kinds of other garbage in it

because it is "pasteurized" and sometimes "homogenized" that supposedly kills the bad stuff in the pus and other garbage. There was a time in our history where pasteurization was very necessary (filthy conditions, cattle being brought right into the city, etc). Just like with diseases that supposedly needed a "vaccine" to "cure", once we cleaned things up, got running water, plumbing, sewage, etc, we no longer needed unnatural ways to fix things. This whole "raw milk" issue is completely political and part of the greater agenda of shutting down mean, poultry and dairy so we can all eat bugs and own nothing and "be happy".

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THOMAS E MOORE JR Aug 13

Dear LORD it's good to hear basic common sense. The globalist must be stopped, arrested & imprisoned for their attack on humanity!

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