



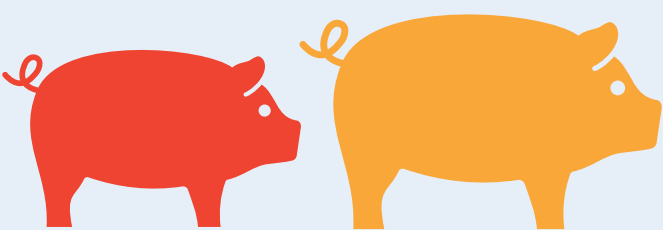
BE SAFE FROM PORK TAPEWORMS



CAUSES OF PORK TAPEWORMS

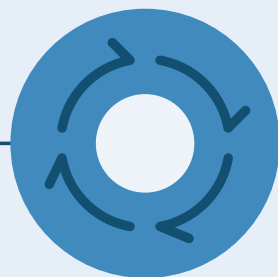
Meat from infected pigs.

01



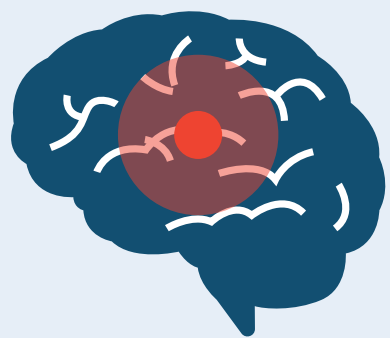
Raw or undercooked meat.

02

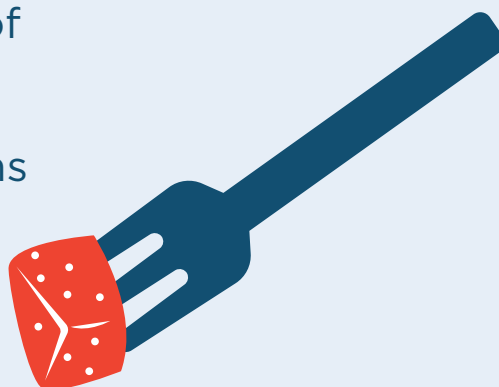
04

The infection can lead to neurocysticercosis, if larvae invade the central nervous system.

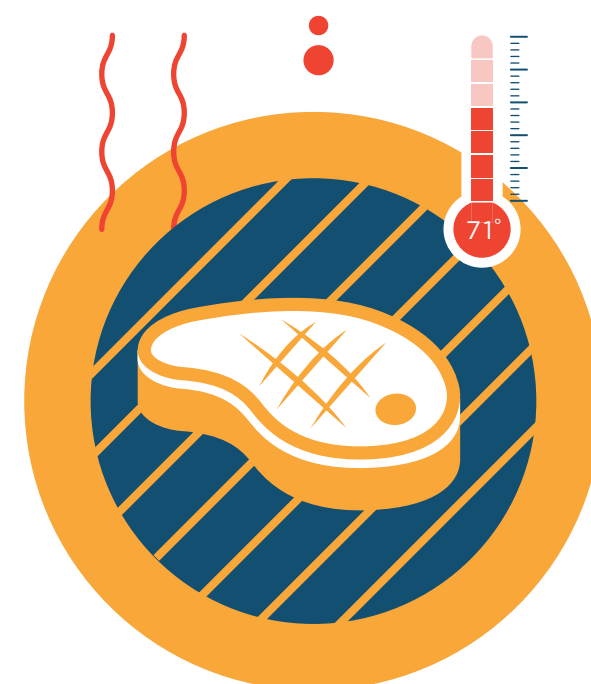


03

Consumption of contaminated pork can cause pork tapeworms to grow in a person's intestines



TO AVOID INFECTION



THOROUGHLY COOK YOUR MEAT*

*Pork Tapeworms are killed at a core temperature of 60°C and above. However other pathogens required a higher temperature, so to be safe, always cook pork at 71°C and above.