Cysticercosis in pigs is not quite adverse in Uzbekistan. Most cases of infection of pigs come from foreigners infected by *Taenia solium*. One way to eliminate *Teniarinhus* is to remove infected pork from the diet. The parasite’s biological cycle will be interrupted and the problem of *Teniarinhus* will be eliminated. Great attention must be paid to methods of decontamination of pork that is infected by Cysticercosis to be successful in breaking this biological cycle.

Refrigeration, boiling, and salting are used to decontaminate pork. Decontamination of infected pork by boiling and salting changes the physical characteristics of fresh pork and causes economic damage to the owner. Current practice discourages this usage. Refrigeration is currently the preferred method of decontamination. According to existing rules of veterinary examination of slaughtered animals and veterinary sanitary examination of meat and pork infected by Cysticercosis. Meat must be refrigerated at -9°C for at least 24 hours or to keep meat at -12°C.

These methods were checked by N. M. Samarov and A. S. Berezkin in 1972. They found that these methods did not ensure the death of Cysticercosis parasites. Our work has shown that refrigerators at swine breeding farms in Uzbekistan, must keep meat 5-6 hours to reach 6°C inside the muscle. After such decontamination the pork can only be used to manufacture boiled sausages. This method of treatment is always acceptable, unless sufficient time is not available due to meat shortage or high demand. Additionally usage of this method requires a large financial expenditure. We know that keeping pork refrigerated at low temperatures causes lower taste and other useful qualities. Analysis of the existing rules for decontamination of pork infected by Cysticercosis led to the conclusion that the methods below can be cost effective alternatives.

We explored the process of decontaminating pork with production of smoked sausages. We found that Cysticercosis were completely dead after boiling the sausage stuffing at a temperature of 100 -110°C and an inside the sausage temperature of 70°C.

Based on these results we recommend:

1. Pork infected by Cysticercosis can be used to produce boiled and smoked sausages without preliminary refrigeration. Boiling time should 2 hours instead of 1 hour, at a temperature of 120°C instead of 100°C inside the container, and 80°C instead of 67°C inside the sausage.
2. Both interior and exterior fat need to boil.
3. Head and interior organs should be boiled in the same way as for production of liver sausage.
4. Pork that is infected with a generalized form of Cysticercosis:
   * Meat, head and heart need to be decontaminated by boiling in a closed cauldron following the instructions for preparing

The recommended measures should be carried out under the constant observation of the employees of the veterinary service at the meat packing factory and slaughter items (there are workshops for preparing sausage stuffings). The usage of Cysticercosis infected pork for production sausage stuffing by the method above keeps its sterling taste, quality and eating characteristics without the financial expenditure of refrigeration.