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### Translation of Draft CU Technical Regulation on Poultry

**Report Categories:**

Sanitary/Phytosanitary/Food Safety

Poultry and Products

FAIRS Subject Report

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**Report Highlights:**

This report contains an unofficial English translation of the draft Technical Regulation of the Customs Union (CU) “On Safety of Poultry and Products of its Processing” notified by Russia to the WTO via [G/TBT/N/RUS/41](#). The 60-day public comment period ends on February 5, 2015. Interested U.S. parties are encouraged to share their comments and concerns with the National Institute of Standards and Technology at [ncsci@nist.gov](mailto:ncsci@nist.gov).

**General Information**

This report contains an unofficial English translation of the draft Technical Regulation of the Customs Union (CU) “On Safety of Poultry and Products of its Processing” originally reported in [RS14100](#) in the form of an unedited automated translation.

On December 9, 2014, Russia notified the World Trade Organization (WTO) of this draft Technical Regulation via [G/TBT/N/RUS/41](#). The 60-day public comment period ends on February 5, 2015. Interested U.S. parties are encouraged to share their comments and concerns with the National Institute of Standards and Technology at [ncsci@nist.gov](mailto:ncsci@nist.gov).

Below is an unofficial English translation of the draft CU Technical Regulation “On Safety of Poultry and Products of its Processing,” which will be a key CU regulation covering standards and requirements for poultry and poultry products.

BEGIN UNOFFICIAL TRANSLATION:

**TECHNICAL REGULATION****of the Customs Union****“On Safety of Poultry Meat and Products of its Processing”****(TR TS \_\_\_\_/2014)**

Adopted

by Decision of the Council  
of the Eurasian Economic  
Commission  
of “\_\_\_ “ \_\_\_\_\_ 2014 No. \_\_\_

**TECHNICAL REGULATION**  
**of the Customs Union**  
**“On Safety of Poultry Meat and Products of its Processing”**  
**(TR TS \_\_\_/2014)**

This Technical Regulation has been developed in accordance with the Agreement on Common Principles and Rules of Technical Regulation in the Republic of Belarus, Republic of Kazakhstan and the Russian Federation dated November 18, 2010.

This Technical Regulation establishes safety requirements mandatory for the application and fulfillment on the customs territory of the Customs Union that apply to products of poultry slaughter and products of their processing and related thereto requirements for the processes of production, storage, transportation, marketing and utilization, as well as requirements for marking (labeling) and packaging of products of poultry slaughter and products of their processing to ensure free movement of products released into circulation on the customs territory of the Customs Union.

In case other technical regulations of the Customs Union have been approved with respect to the products of poultry slaughter and products of their processing, establishing safety requirements for products of poultry slaughter and products of their processing and to the processes of production, storage, transportation, marketing and disposal (destruction), as well as requirements for labeling and packaging, the objects of this technical regulation shall meet the requirements of all the technical regulations of the Customs Union, applying thereto.

**I. Scope**

This Technical Regulation has been developed for the purpose of protection of human life and health, environment, animal life and health; prevention of actions misinforming consumers (buyers) of products of poultry slaughter and products of their processing as regards their intended use and safety, to provide reliable information about the products. It applies to the products of poultry slaughter and products of their processing released into circulation on the customs territory of the Customs Union, as well as the processes of their production, storage, transportation, marketing and disposal (destruction).

2. Objects of technical regulation under this Technical Regulation include the following:

a) products of poultry slaughter and products of their processing:

meat of all poultry species (chickens, chicks, broiler chickens, turkeys and poults, guinea fowl and poults, quails and poults, ducks and ducklings, geese and goslings, ostriches and poults);

Poultry by-products;  
Poultry fats (slaughter fat, rendered fat);  
Mechanically separated poultry meat;  
Poultry bones;  
Poultry skin;  
Raw poultry material containing collagen and products of its processing;  
Semi-processed poultry meat (and edible by-products) products  
Poultry meat culinary products  
Poultry meat sausage product  
Poultry meat products (and edible by-products);  
Canned poultry and vegetable meat (with addition of edible by-products);  
Canned vegetables with poultry meat;  
Dehydrated poultry meat products;  
Poultry protein and products based on it;  
Broths made of products of poultry slaughter;  
Poultry slaughter products for baby food;  
Poultry meat products for baby food.

b) the processes of production, storage, transportation, marketing and disposing of products of poultry slaughter and products their processing.

3. The scope of application of this technical regulation does not apply to the following products and related requirements for processes involving:

a) products of poultry slaughter and products their processing produced by individuals at home and (or) in private farms or by the individuals involved in poultry production; the processes of production, storage, transportation and disposal of products of poultry slaughter and products their processing intended only for personal consumption and not intended for release into circulation in the customs territory of the Customs Union;

b) specialized products of poultry processing (except products of poultry slaughter and products of their processing for baby food), made with or based on products of poultry slaughter;

c) meat of producing animals and products of its processing, as well as food products, in which formulation the mass share of meat from meat producing animals and products of their processing exceed the mass share of products of poultry slaughter;

d) food additives and biologically active additives to food, medicines, feeds, products not intended for human consumption, which are manufactured using or based on the products of slaughter poultry;

e) food products produced by food service (catering) with or on the basis of products of poultry slaughter and intended for the provision of services, as well as the processes of marketing of such food products;

f) hatching eggs and day-old poultry.

## **II. Basic terms**

4. For the purposes of application of this Technical Regulation, the terms set by the Technical Regulation of the Customs Union “On Food Safety” (TR TS 021/2011), approved by Decision of the Customs Union Commission of December 9, 2011, No. 880 (hereinafter - the Technical Regulation of the Customs Union “On Food Safety” (TR TS 021/2011)), and the Technical Regulation of the Customs Union “On Food Products Labeling” (TR TS 022/2011) are used, along with the following terms and their definitions:

**“Poultry protein food product”** - a product obtained as a result of biotechnological processes in the processing of poultry carcasses, offal, bones after deboning of poultry carcasses and mechanically separated poultry meat;

**“Broth product”** - a food product of animal origin produced by cooking or hydrolysis of poultry slaughter products with or without the addition of non-meat ingredients, followed by separation, concentration or condensation of the liquid phase and/or drying, or without it;

**“Poultry meat ham”** - a product made of boneless poultry meat pieces subjected to salting with massaging, aging and cooking in order to achieve a monolithic structure and elastic consistency in the final product;

**“Homogenized canned poultry meat baby food”** - canned baby food product designed for children from 6 months of age, comprising at least 80% of particles as small as 0.3 mm and not more than 20% of particles as small as 0.4 mm;

**“Raw poultry fat”** - poultry slaughter product obtained as a result of poultry processing and/or carcasses cutup, representing a fatty tissue;

**“Aspic”** - culinary product made of heat treated poultry meat [by-products] ingredients incorporating non-meat ingredients, which are stacked in layers and filled with a concentrated broth and/or a solution of gelling agents in an amount of up to 50%, which form a dense gel after cooling;

**“Frozen product of processing of products of poultry slaughter”** (frozen poultry meat product) - processed poultry slaughter products (poultry meat products), subjected to cold treatment with a temperature no higher than minus 12°C for semi-processed products; for the rest of the products - no higher than -8°C at any measuring point;

**“Frozen poultry meat [offal, fat, skin, bone, mechanically deboned meat] product”** - product that maintains temperature not higher than minus 12°C at any measuring point throughout the whole period of shelf life after cold treatment temperature

**“Brawn”** - a sausage product of inhomogeneous structure made primarily of heat-treated and partially raw meat and non-meat pieces of ingredients;

**“Poultry skin”** - raw material obtained by separating the skin from eviscerated poultry carcasses or their parts;

**“Cooked poultry meat [by-products] sausage product”** - a poultry meat [offal] sausage product subjected to deposition, drying, roasting and subsequent cooking;

Note: a cooked poultry meat [by-product] sausage product can be produced using the technology, which provides a combination of individual processes.

**“Cooked and smoked poultry meat sausage product”** - a poultry meat sausage product subjected to deposition, pre-smoking, cooking, additional hot smoking and drying;

Note: cooked and smoked poultry meat sausage product can be manufactured using the technology which excludes pre-smoking.

**“Semi-smoked poultry meat sausage product”** - a poultry meat sausage product subjected to deposition, roasting, cooking, hot smoking and drying;

Note: semi-smoked poultry meat sausage product can be produced using the technology which provides a combination of individual processes.

**“Giblet sausage product”** - a boiled sausage product made of poultry giblets with addition of meat and non-meat ingredients;

**“Jerked poultry meat sausage product”** - a poultry meat sausage product subjected to drying with a specific technology oppressing putrid micro flora during manufacture;

**“Dried smoked poultry meat [by-products] sausage product”** - a poultry meat [by-products] sausage product subjected to ripening and/or fermentation with or without the use of starter cultures, cold smoking and drying;

**“Ground poultry meat [by-products]”** - a mixture of boneless poultry meat [by-products], other meat and non-meat ingredients with varying degrees of grinding to a fine one inclusive, subjected to processing and taken with the set recipe quantities, intended for the production of sausage products;

**“Canned poultry meat [by-products]”** - poultry meat [by-products] product in pressure-tight sealed consumer packaging subjected to sterilization or pasteurization which provide microbiological safety and the lack of viable pathogenic microorganisms and suitable for long-term storage with such formulation where the aggregated share of poultry meat and/or by-products is not less than 60%;

**“Canned poultry ham”** - canned lumps of brined boneless poultry meat;

**“Canned poultry meat [by-products] in jelly”** - canned poultry meat [by-products] product manufactured with the use of gelling agents;

**“Canned poultry meat product in its own juice”** - canned poultry meat product from bone-in poultry meat with spices and salt;

**“Canned poultry meat [by-products] in sauce”** - canned poultry meat product from lumps of boneless poultry meat or bone-in poultry meat with addition of the sauce according to a set recipe;

**“Canned poultry meat [meat-vegetable and vegetable-meat, with addition of poultry meat] baby food product”** - a product in pressure-tight sealed retail packaging which is sterilized, homogenized, consisting of mashed, ground and fragmented into pieces raw materials and intended for baby food (chicken, giblets - hearts and livers) in accordance with the requirements for the composition, nutritional value and safety, with or without the use of non-meat ingredients with not less than 40% [from 18 to 40 and from 5% to 18%] mass share of meat ingredients in the product.

Note: canned food products are used in the diet of children starting from 6 months depending on the degree of grinding: homogenized - from 6 months; mashed – from 8 months; ground - from 9 months; in pieces - from 1.5 years;

**“Canned poultry meat [by-products] pate”** - canned poultry meat [by-products] products which is spreadable and developed with the addition of ingredients according to a set recipe;

**“Canned ground poultry meat [by-products]”** - canned poultry meat [by-products] product produced from poultry sausage meat;

**“Concentrated broth”** - a product of animal origin produced by dehydration of broth by evaporation or ultrafiltration, in which the mass share of meat protein is not less than 10%;

**“Bone residue”** - chopped bird bone for food with the presence of pulped tissue, obtained by the method of separation of mechanically deboned poultry carcasses and / or parts intended for further processing;

**“Poultry bone”** – product of poultry slaughter in the form of a raw bone obtained by deboning of eviscerated carcasses and/or their parts, representing a whole or fragmented bones with residual meat, intended for food;

**“Canned poultry meat baby food in pieces”** – canned baby food products from poultry meat and offals (liver, heart), designed for babies from 9 months containing at least 80% of particles as small as 3 mm and no more than 20% of particles larger than 5 mm;

**“Boiled poultry meat [by-products] culinary product”** – culinary poultry meat [by-product] product subjected to heat treatment during production, comprising drying, frying and boiling or boiling only;

**“Fried poultry meat [by-products] culinary product”** – culinary poultry meat [by-product] product subjected to frying during production;

**“Baked/roasted poultry meat [by-products] culinary product”** – culinary poultry meat [by-product] product subjected to heat treatment during production, which comprises of drying, frying and baking/roasting or baking/roasting only;

**“Culinary poultry meat [by-products] product”**- Poultry meat (by-product) food product with or without garnish subjected to heat treatment during production up to partial or complete cooking, followed by cooling or freezing;

**“Canned poultry meat in chunks for baby food”** - canned baby food product designed for children from 1.5 years of age, made from poultry meat and non-meat ingredients, chopped into pieces weighing not less than 30 g, in its own juice, sauce, broth or jelly;

**“Weak young chickens culled for zootechnical reasons”** - young chickens raised for meat or to replace (repair) adult parent and grandparent stock which do not meet the physiological development requirements;

**“Young chicks (broilers)”** – young chickens reared for meat within certain periods of time, with the end of the keel of the sternum soft and not ossified;

**“Adult bird”** – bird with hard and ossified sternum keel;

**“Boneless poultry meat”** - poultry meat in the form of pieces of variable shape, different size and weight, representing a compound of muscle, connective tissue and with or without adipose tissue and skin;

**“Mechanically deboned poultry meat”** - unprocessed food product intended for further industrial processing and produced by deboning, by means of separation, of eviscerated poultry carcasses or parts thereof, necks or bones with at least 30% of adjacent meat, and consisting of shredded muscle, adipose and connective tissues with controlled number and size of bone inclusions;

**“Poultry meat”** - a product of poultry slaughter in the form of carcasses and their parts consisting of muscle, adipose and connective tissues, with or without bone;

**“Meat and vegetable [vegetable-meat] canned poultry meat [by-product] product”** - canned poultry meat and/or poultry by-products made with ingredients of plant origin where the mass fraction of poultry meat and/or by-products varies from 30% to 60% [from 5% to 30%], respectively;

**“Stunning of poultry”** - a focused impact on the body of poultry for slaughter to limit its ability to move, with living heart before slaughter.

**“Chilled poultry meat [by-products]”** - poultry meat [by-products] product which maintains temperature from 0 ° C to + 4 ° C at any given time throughout the period of time immediately after slaughter and subsequent cold treatment temperature until cooking;

**“Chilled mechanically separated poultry meat”** - mechanically separated poultry meat which maintains temperature from -2° C to 0° C at any measurement point at any given time from the moment of its production and subsequent cold treatment until its utilization;

**“Chilled bone residue, bone”** - bone residue, bone, which maintain temperature from -2° C to 0° C at any measurement point at any given time from the moment of its production and subsequent cold treatment until its utilization;

**“Lot of poultry meat [by-product]”** - any number of poultry meat [by-products] of the same species products (for poultry carcasses - with the same method of processing), of the same name, of the same thermal state, produced on the same production site, produced (made) by the same manufacturer and complying with the same regional (intestate) standard or national standard, and (or) standard of the same organization, and (or) other documents of the manufacturer, accompanied by shipping documentation which provides traceability of food products;

**“Lot of poultry meat [by-product] products”** - any number of homogeneous in composition and quality poultry meat [by-products] for food purposes, of the same type and name, of the same thermal

state, produced on the same production site complying with the same regional (intestate) standard or national standard, and (or) standard of the same organization, and (or) other documents, presented for simultaneous delivery/acceptance and accompanied by shipping documentation, which provides traceability of food products;

**“Lot of poultry for slaughter”** - a certain quantity of birds from one house, of the same type and age, grown on the same production site using the same technology in a certain period of time, delivered for slaughter at the same time by the same vehicle for simultaneous delivery/acceptance and accompanied by a veterinary document;

**“Pasteurized poultry sausages for baby food”** - poultry meat and offal (liver, heart) sausages for baby food intended for children from 1.5 years, made from ground sausage meat which is formed into sausage casing with a diameter not exceeding 22 mm, subjected to heat treatment until ready to eat and subjected to pasteurization in a sealed container;

**“Pasteurized canned poultry meat”** - canned product subjected to heat treatment during manufacturing at a temperature less than 100° C and complying with the industrial sterility requirements for canned pasteurized products, set by this Technical Regulation, the storage conditions of which ensure the microbiological stability;

**“Pate”** - culinary product made from heat treated ingredients that have a plastic consistency and subjected to heat treatment during production until ready to eat;

**“Poultry food rendered fat”** - fat produced by rendering poultry slaughter fat;

**“Semi-smoked poultry meat sausage product for baby food”** – semi-smoked poultry meat sausage for children from 6 years;

**“Poultry meat [by-product] semi-processed product”** – poultry meat products and / or by-products in the form of pieces of meat and/or poultry by-product, boneless or bone-in, or made of ground meat and/or poultry by-product, or combinations thereof, with or without the addition of non-meat ingredients, requiring heat treatment until ready to eat;

**“Poultry meat semi-processed products for baby food”** - semi-processed poultry meat baby food product intended for children from 1.5 years;

**“Poultry offal”** - poultry offal (internal organs - treated liver, heart and gizzard);

**“Eviscerated poultry carcass (carcass)”** - a product of poultry slaughter coming from the stunning, bleeding, plucking, removal of internal organs, head, neck and legs of poultry intended for human consumption;

**“Boiled and baked poultry meat (by-product) product”** - a poultry meat [by-product] product subjected to boiling and baking during production;

**“Boiled and smoked (smoked-boiled) poultry meat [by-product] product”** - a poultry meat (by-product) product subjected to pre-smoking, cooking and extra smoking during production;

**“Dry cooked poultry meat [sub-product] product”** - a product of blanched (boiled) poultry meat (by-products) subjected to physical dehydration in production with a residual mass fraction of moisture from 10% to 30%;

**“Poultry meat [sub-product] product”** - product made of eviscerated carcasses and/or meat and bone-in chicken parts, and/or boneless and ground meat, and/or by-products with the inclusion of non-meat ingredients, subjected to salting and heat treatment or without it to be ready-to-eat;

**“Baked/roasted and smoked poultry meat [by-product] product”** - a poultry meat (offal) product subjected to pre-smoking, cooking and baking/roasting or only to smoking and baking/roasting;

**“Smoked poultry meat [by-product] product”** - a poultry meat [sub-product] product subjected to salting, smoking and drying or without it;



**“A product of processing collagen containing raw poultry”** - a product resulting from processing the collagen-containing raw material, followed by concentration and / or drying or without it;

**“Dry poultry meat [by-product] product”** - a poultry meat [sub-product] product subjected to physical dehydration during production with a residual mass fraction of moisture up to 30%, including sublimation with a residual mass fraction of moisture not exceeding 8%;

**“Jerked poultry meat [by-product] product”** - poultry meat [sub-product] product subjected to fermentation in production with or without using starter cultures and drying;

**“Dry smoked poultry meat [by-product] product”** - poultry meat (by-product) product subjected to fermentation during production with or without using starter cultures, cold smoking and drying;

**“Salted poultry meat [by-product] product”** - poultry meat (by-product) product subjected to salting, aging and with or without drying during production;

**“Products of poultry slaughter”** - unprocessed food product of animal origin resulting from industrial slaughter of poultry and intended for further processing (treatment) and/or marketing, including: eviscerated poultry carcasses and parts of poultry carcasses, raw fat, skin, processed by-products, mechanically separated poultry meat, poultry bone, raw collagen containing poultry material;

**“Products of poultry slaughter for baby food”** - products of poultry slaughter intended for the production of baby food products;

**“Poultry meat product for baby food”** - poultry meat and offal products intended for baby food (for infants from 6 months to 3 years, preschool children from 3 to 6 years, school-age children from 6 years and older) complying with the relevant physiological needs of the child's body;

**“Processed products of poultry slaughter” (poultry meat products)** - food products obtained by processing products of poultry slaughter, with or without the use of ingredients of animal and/or vegetable, and/or aquaculture, and/or mineral, and/or microbiological and/or synthetic origin;

**“Poultry for slaughter”** - poultry intended for slaughter and processing;

**“Canned puree-type poultry meat for baby food”** - canned baby food product intended for children from 8 months, containing no less than 80% of particles not exceeding 1.5 mm and no more than 20% of particles as small as 3 mm;

**“Defrosted poultry meat”** - frozen poultry meat heated to a temperature of minus 1 ° C to plus 4 ° C at any measuring point;

**“Poultry”** – birds (waterfowl and land birds), domesticated and reared by man for economic purposes;

**“Sterilized canned poultry meat”** - canned poultry meat subjected to heating during production at temperatures above plus 100° C and complying with this technical regulation's requirements for microbiological safety of sterilized canned products;

**“Jelly”** - a culinary product made from heat treated ingredients with a consistence from soft to elastic, with addition of broth not above 100% with the inclusion of non-meat ingredients;

**“Poultry by-products”** - products of poultry slaughter from industrial processing of internal organs (giblets), combs, necks, heads and feet of birds;

**“Collagen-containing poultry raw material”** - a product of poultry slaughter (feet, wings tips, cartilages), comprising tissues that are source of collagen;

**“Heat treatment of canned [preserved] poultry products”** - sterilization of canned poultry meat in a sealed container at the regimes established in the manufacturer's technical documents for the purpose of destroying pathogenic and toxicogenic microorganisms and their spores, or pasteurization;

**“Ground poultry meat”** - ground semi-processed boneless poultry meat product with varying degrees of grinding, with or without the addition of meat and (or) non-meat ingredients.

**“Molded canned poultry meat baby food”** – canned molded ground poultry meat and/or giblets with a particle size of 0.5 to 3 cm, intended for infants from 1 year.

### **III. Rules for identifying poultry slaughter products and products of their processing**

5. For the purposes of classifying products of poultry slaughter and products of their processing as objects of technical regulation, in respect of which the present Technical Regulation is applied, identification of products of poultry slaughter and products of their processing is carried out by the applicant, the bodies of state control (surveillance), bodies carrying out customs control, bodies assessing (confirming) conformity, as well as other agents without carrying out research (tests), by comparing the names of products of poultry slaughter and products of their processing, stated on the label or the documentation, with the names of products of poultry slaughter and products of their processing provided by paragraph 4 of this technical regulation.

6. In order to establish the conformity of products of poultry slaughter and products of their processing with their product name, identification of the products of poultry slaughtering and products of their processing is carried out by comparing their appearance and organoleptic characteristics with the features defined by standards, as a result of which, on a voluntary basis, compliance is reached with this technical regulation, established by with a list of standards used for evaluation purposes (confirmation) of compliance with this technical regulation or specific technical documentation features, according to which the products of poultry slaughtering and products of their processing are manufactured.

7. In case the products of poultry slaughter and products of their processing can not be identified by name on the basis of the information provided on the label and in the shipping documents, by visual and organoleptic methods, identification is carried out by an analytical method - by verifying compliance of the physical-chemical parameters of the products of poultry slaughter and products of their processing with characteristics set out in the definition of products of poultry slaughter and products of their processing in the present Technical Regulation, as well as with the standards, as a result of which implementation on a voluntary basis, compliance with this Technical Regulation is provided, established by a list of standards used for evaluation purposes (confirmation) of compliance with this technical regulation, or in the technical documentation, in accordance with which the products of poultry slaughter and products of their processing are produced.

### **IV. Handling requirements for products of poultry slaughtering and products of their processing on the markets of countries members of the Customs Union and the Common Economic Space.**

8. Products of poultry slaughter and products of their processing are put in the circulation in the market of the Member States of the Customs Union and the Common Economic Space (hereinafter - Member States) providing their compliance with this technical regulation, as well as with other technical regulations of the Customs Union, applying thereto, as well as with other animal health requirements established by normative legal acts of the Customs Union and/or legislation in the established area of activity of the states.

9. When in circulation on the customs territory of the Customs Union, products of poultry slaughter shall be accompanied by a veterinary certificate issued by the competent authorities of a Member State and shipping documentation.

Processed products of poultry slaughter that are moved between Member States or imported from third countries or produced in the customs territory of the Customs Union are subject to veterinary

control (surveillance), and shall be accompanied by a veterinary certificate issued by the competent authorities of the Member States without a veterinary-sanitary examination, which confirms the epizootic well-being.

Each lot of products of poultry slaughter and products of their processing is subject to veterinary control (surveillance) and is imported into the customs territory of the Customs Union accompanied by a veterinary certificate issued by the competent authority of the country of origin.

10. Products of poultry slaughter and products of their processing that meet the requirements of this Technical Regulation and technical regulations of the Customs Union, applying thereto and which underwent assessment (confirmation) of conformity, are marked with a unified mark for products in circulation on the market of the Member States of the Customs Union.

11. Products of poultry slaughter and products of their processing, the conformity of which with the requirements of this technical regulation is not confirmed, shall not be marked with a unified mark for products in circulation on the market of the Member States of the Customs Union, and are not allowed to be released into circulation in the market.

## **V. Safety requirements for products of poultry slaughter and products of their processing**

12. For the purposes of slaughter and processing, the following main types of poultry are used: young poultry specially grown for meat (broiler chickens, turkey poults, goslings, ducklings, quail and ostrich poults), weak pullets of all types of poultry (layer and meat chickens and other species), adult birds of all kinds after the production period (hens, roosters, guinea fowl, ducks, geese, quails, ostrich, turkey).

13. Products of poultry slaughter and products of their processing in circulation in the customs territory of the Customs Union shall be safe within their designated shelf life, when used as directed.

14. Products of poultry slaughter and products of their processing must meet the requirements of this technical regulation and other technical regulations of the Customs Union, applying thereto, as well as the animal health requirements established by normative legal acts of the Customs Union and/or legislation in the established field of activity of the Members.

15. Microbiological and hygienic food safety standards of products of poultry slaughter and products of their processing (including products of poultry slaughter and products of their processing for baby food) must meet the requirements of Annexes 1 - 5 to this technical regulation, as well as the technical regulation of the Customs Union "On Food Safety" (TR TS 021/2011).

16. The presence of benzo (a) pyrene in baby food products is not allowed.

17. Physical and chemical properties of products for baby food must meet the requirements of Annex No. 6.

18. The content of antibiotics - bacitracin, chloramphenicol (chloramphenicol) and antibiotics of tetracycline group - in the products of poultry slaughter and products of their processing is controlled in accordance with the requirements of TR TS 021/2011.

The maximum permitted residue levels of veterinary preparations, feed additives, growth promoters, poultry medicines (including antibiotics) residue, the content of which in products of poultry slaughter and products of their processing is controlled in accordance with the information on their use, must be provided by the manufacturer (supplier) when importing them in the customs territory of the Customs Union or at delivery of products of poultry slaughter for processing, according to the legislation of a member State, shall meet the requirements of Annex 7, as well as veterinary-sanitary requirements established by the normative legal acts of the Customs Union and/or legislation in the established field of activity of the Member States.

No hormone preparations in products of poultry slaughter are allowed.

19. Non-meat ingredients used in the manufacturing of processed products of poultry slaughter shall meet the requirements of the technical regulations of the Customs Union, applying thereto.

## **VI. General requirements for the processes of production and slaughter products of their processing**

20. Manufacturers, sellers and persons performing functions of foreign manufacturers of products of poultry slaughter and products of their processing shall carry their production processes so that these products meet the requirements of this Technical Regulation and technical regulations of the Customs Union, to which they are subject.

21. Production facilities, at which poultry slaughter and processing of products of poultry slaughter take place, are subject to state registration in accordance with the provisions of the technical regulation of the Customs Union "On Food Safety".

22. The organization of production facilities, in which the production of products of poultry slaughter and (or) products of their processing, technological equipment and tools used in the production of products of poultry slaughter and products of their processing, storage and disposal of their production waste, as well as water used in the processes of production must comply with the technical regulation of the Customs Union "On Food Safety".

23. The traceability of poultry slaughter products and products of their processing should be ensured at all stages of the production.

24. All materials in contact with the products of poultry slaughter and products of their processing during the production process shall comply with the requirements for safety of materials in contact with food.

25. Storage of packaging materials in the production facilities is not allowed.

## **VII. Requirements for products of poultry slaughter and their production process**

26. The production process of products of poultry slaughter includes poultry feed withdrawal and preparation for slaughter, slaughter of poultry, cutting of poultry carcasses, treatment of sub-products, collection of veterinary condemned product.

Poultry is kept without feed with free access to water for a specified period of time prior to slaughter in order to release the gastrointestinal tract from its content.

27. The process of preparation of poultry for slaughter must meet the requirements of this technical regulation and the technical regulation of the Customs Union "On food safety".

28. Birds set for slaughter on the production facility shall be healthy and originate from poultry farms and administrative territories officially free from infectious diseases of birds and other animals.

Birds coming to the production facility for slaughter, production of poultry slaughter products and products of their processing for human consumption, shall be subject to pre-slaughter veterinary inspection in accordance with the animal health requirements established by normative legal acts of the Customs Union and/or corresponding legislation of the members.

29. It is not allowed to:

- a) send birds for slaughter with filled crop and gastrointestinal tract;
- b) send birds for slaughter with contaminated and wet feathers;
- c) send unidentified birds for slaughter and those which have not passed pre-slaughter veterinary inspection;

- d) return sick birds, birds with suspicious disease, with traumatic injuries, as well as birds dead upon arrival, to the sender;
- e) export birds, already received to slaughter, from the territory of the organization;
- f) disposal (destruction) of biological waste (poultry carcasses, slaughter waste, veterinary condemned birds) and other waste from the processing of food and non-food raw materials of animal origin shall be carried out according to the veterinary and sanitary requirements established by normative legal acts the Customs Union and/or corresponding legislation of the Member States;
- g) send birds to slaughter earlier than 10 days after the last day of feeding them fish, fish waste and meal.

30. In case of finding, at the time of acceptance and pre-slaughter veterinary inspection, birds with signs of infectious disease, the entire lot shall be immediately sent for sanitary slaughter or slaughterhouse (apart from healthy birds). After the slaughter, disinfection of premises and equipment shall be carried out.

31. The process of slaughter of poultry (hereinafter - slaughter) shall meet the requirements of this Technical Regulation and the Technical Regulation of the Customs Union "On food safety".

32. The process of slaughter shall provide identification and traceability of products of slaughter throughout the entire process.

33. The process of slaughter shall ensure observance of technological modes of slaughter and application of technological slaughter procedures excluding surface contamination of carcasses:

- a) stunning of birds shall be carried out using tools that provide reduced susceptibility of birds and loss of ability to move with working heart;
- b) slaughter of birds shall provide its complete bleeding;
- c) thermal treatment (scalding) modes of the birds shall be adjusted depending on their type and exclude the thermal skin damage;
- d) technological operations of feathers removal shall provide complete removal of feathers from the carcass and avoid mechanical damage to the skin;
- e) during the eviscerations process shall prevent damaging of the gastrointestinal tract and contamination of poultry carcasses and equipment with its contents.
- f) internal organs shall not be removed from poultry carcasses prior to veterinary and sanitary examination.

34. Slaughter equipment and tools used during slaughter shall prevent the carcasses and products of slaughter of poultry from contamination.

35. A possibility of an emergency stop of the slaughter line shall be ensured at the veterinary inspection points with the help of technical devices (such as a "stop" button) in case of suspicion or identification of high-risk poultry diseases.

36. Condemned birds shall be collected at separate slopes or in special containers excluding unauthorized access, painted in different colors and labeled.

37. Knives, scissors, forks and other tools; chain gloves, aprons and shoes shall be cleaned and disinfected according to their state, but no fewer than 1 time in 30 minutes.

38. Chilling process, regardless of its type, shall provide temperature no higher than 4°C at any measurement point in poultry carcasses.

To reduce the risk of cross-contamination of poultry carcasses in immersion chilling, it is allowed to use antimicrobial processing aids in accordance with the requirements of Technical Regulation of the Customs Union, which establishes the requirements for food additives, flavorings and processing aids, and other antimicrobial agents that are not included in the regulations, but which have permits for application for such purposes.

Solutions containing chlorine above the requirements set for drinking water are not allowed to be used in the technological operation of immersion chilling of poultry carcasses.

In case of immersion chilling, the movement direction of poultry carcasses in chillers must be opposite to the direction of the incoming drinking water that meets the requirements for drinking water established by the requirements of the Member States.

39. All types of chilling are allowed for use in the production of poultry meat for baby food except immersion.

40. It is not allowed to introduce water and other ingredients into the manufacturing process of the slaughter products, poultry carcasses and their parts.

41. The operations of processing poultry by-products, including the release of the contents of the gastrointestinal tract (GIT), the removal of the serous membranes, gall bladder, residual adjacent tissues, fat, cornified layers of the epidermis and contaminations shall be completed no later than 30 minutes after the evisceration of birds carcasses, including their transfer to cooling and/or to other processes.

42. Cutting of poultry carcasses into pieces, deboning of poultry carcasses and parts, production of mechanically separated poultry meat and semi-processed products shall be carried out at an air temperature not higher than plus 12 °C.

43. Non-identified poultry meat and products of its processing that are present in the organization shall be recycled or disposed of.

44. The temperature and humidity conditions in production facilities and technological process parameters ensuring product safety are set by the manufacturer based on the features of the raw materials and technology used and the safety parameters of manufactured products regulated in technical documents, approved in accordance with the laws of the Member States.

45. Prior to the process of cutting and deboning, poultry carcasses and parts are subjected to additional treatment (removal of remaining feathers and pens, bruises, sores, bleeding).

46. When not involved in the technological operations of cutting and deboning, knives shall be stored in a sterilizer or in a special place.

47. After slaughter, poultry carcasses and internal organs are subject to veterinary and sanitary examination in accordance with the animal health requirements established by the normative legal acts of the Customs Union and/or legislation of the Member States.

48. In case of identifying a disease, a veterinary stamp is placed on poultry carcasses after slaughter, indicating the method of their disposal or recycling.

49. In case of finding, during deboning, of pathological changes in carcasses and offal typical for infectious and invasive diseases are identified, products of slaughter are placed in an isolated cell until laboratory tests are conducted. At the same time, proper sanitation (disinfection) of tools, equipment, industrial (special) clothing and rooms is carried out.

50. Disposal of products of slaughter committed by the veterinary service for limited use is carried out in separate rooms using equipment located in such a way as to prevent cross-flow movement between neutralized products of slaughter and slaughter products.

Their further processing is carried out in the premises at the end of a shift or at a separate shift under supervision of veterinary services. At the end of the shift, sanitization (disinfection) premises, equipment and inventory carried out.

51. Products of poultry slaughter for baby food are produced at the beginning of a shift or in a separate shift provided that pre-washing and disinfection of production equipment and inventory and sanitizing facilities is carried out prior to this process.

52. The following poultry meat, poultry meat products, poultry fat products and products of their processing are not allowed for food purposes:

- a) products that have not passed veterinary and sanitary inspection and have not been admitted as a result of veterinary-sanitary inspection for food purposes, not identified, without accompanying veterinary documents (except for food production within an establishment);
- b) with discolored skin, muscle and fat tissues;
- c) with a foul odor;
- d) having congenital malformations, defects of slaughter and processing, without salvaging (residual feathers and pens, bruising, pressure sores, bleedings);
- e) with the presence of contamination and foreign objects, including metal;
- f) re-frozen;
- g) birds grown with the use of with antibiotics, antihelminthics and other drugs for therapeutic and (or) prophylactic purposes, before the expiry of the validity period specified in their instructions for use.

53. Mass fraction of moisture released during defrosting of poultry meat shall not exceed 4.0%.

54. The following products shall not be used to produce mechanically separated poultry meat:

- a) chilled carcasses and parts of carcasses of poultry with a shelf life of more than two days;
- b) chilled bones and necks with a shelf life of more than one day;
- c) chilled poultry carcasses and their parts with a shelf life of more than one month;
- d) poultry bones with a mass fraction of adjacent tissue of less than 30%.

55. The temperature of poultry meat after mechanical separation shall be no higher than plus 6°C.

56. Frozen mechanically separated poultry meat obtained from other establishments can only be used for producing products that will be subjected to heat treatment.

57. Mechanical separation of poultry meat at all stages of its production shall exclude the possibility of additional bacterial contamination of the raw materials and manufactured products.

58. Mechanically separated poultry meat shall be used for food processing within one hour after its production.

If mechanically separated poultry meat is not intended for use within one hour after production it shall be sent for refrigeration premises to obtain the temperature of 2 to 0 °C at the center of the product or freezing.

59. Processing and preparation of collagen-containing raw material is handled depending on its further use in the production of food, feed and medical products.

60. Technological containers with mechanically separated poultry meat shall be labeled with the production date and hour and provide its traceability.

### **VIII. Requirements for products of processing of poultry slaughter products and processes of their production**

60. Products of poultry slaughter used in the manufacturing of products of their processing shall meet the requirements of this Technical Regulation and other technical regulations, to which they are subject.

61. Unidentified products of slaughter located at the production facility shall be disposed of or destroyed.

62. Preparation of by-products, including defrosting, inspection, washing, cleaning is performed in separate rooms or dedicated sections of the production site premises.

63. Production of products using poultry by-products as raw material is carried out in a dedicated room.

It is allowed to produce such products in a room and with equipment for production of sausages, provided that production sequence which include cleaning of technological equipment and tools.

64. Knives not used during processing are stored in a sterilizer or in a special dedicated place.

65. Products of slaughter sent for grinding and (or) salting shall have a temperature not exceeding plus 4 °C at any point of measurement, and for mechanically separated poultry meat - no more than plus 6 °C.

66. Grinding of meat and by-products, sausage meat preparation and filling of casings (forms) is carried out at an air temperature not higher than plus 12 °C.

67. Raw fat used for production of food rendered fats must be collected no later than 2 hours after slaughter, followed by cooling or freezing.

68. Sodium nitrite (potassium nitrite) is applied only in the form of nitrite-curing (salting-nitrite) mixes with a mass fraction of sodium nitrite (potassium nitrite) of maximum 0.9 percent.

The simultaneous use of two or more nitrite-curing (salting-nitrite) mixtures in production of products of poultry processing of one name is not allowed.

It is not allowed to use nitrite-curing (salting-nitrite) mix for products of poultry slaughter that are designed to be sold unprocessed.

It is not allowed to use phosphate (phosphate-containing mixes and complex food mixes) for products of poultry slaughter and products of their processing designed to be sold unprocessed.

69. Preparation of non-meat ingredients, including weighing and packing is carried out in separate rooms.

70. It is not allowed to load fuel (shavings, wood) to the cooking area through the production premises during production of processed poultry slaughter products.

71. Production of poultry sausages and poultry meat products must comply with the following requirements:

a) curing of meat during salting is carried out in areas where the temperature does not exceed 4°C, except for cases when equipment with built-in cooling system is used in the process of salting

b) preparation of brines and dosing (preparation) of non-meat ingredients is carried to the extent necessary to provide for one shift at the production facility, but no more than 8 hours;

c) thermal treatment of sausage products and poultry meat products is carried by special equipment, provided with devices for temperature control (including the center of the product, except for uncooked smoked and uncooked jerked products) and relative humidity or only the temperature (heat treatment in water).

72. The following requirements in the production of semi-processed poultry meat products must be met:

a) the use of sodium nitrite (potassium nitrite) in the production of semi-finished poultry products intended for sales in food service is not allowed;

b) it is allowed to install fast-freezing equipment for freezing semi-processed products in a room in where they are the packed;

c) it is not permitted to release for sales semi-processed poultry meat products chilled to temperatures above plus 4 °C at any measuring point.

73. Production of canned poultry products shall comply with the following requirements:

a) consumer packaging for cans is checked for leaks at least 3 times per shift and after each adjustment, repair or replacement of parts of the equipment;

b) time from sealing to thermal treatment of cans shall not exceed 30 minutes;

c) the duration of canning process from trimming or grinding products of poultry slaughter to sterilization or pasteurization shall not exceed 2 hours for sterilized and 1 hour for pasteurized canned products exclusive of the time of salting process;

d) the temperature of raw blanched material before canning must be higher than + 40 °C;



e) the manufacturer carries out heat treatment of canned products according to sterilization or pasteurization regimes, ensuring safety of the finished product, in accordance with the requirements of industrial sterility prescribed by Annex 2 to the technical regulation;

f) the shelf life of canned products is set by the manufacturer taking into account the group [type] of canned goods, properties of consumer packaging used and the amount of the sterilizing effect achieved;

g) documents that contain sterilization or pasteurization parameters, recorded on media storage, are documents of strict accountability and must be retained by the manufacturer for a period exceeding the products shelf life by at least 3 months;

h) canned products shall be stored at the manufacturer warehouse for a minimum of 11 days to verify their microbiological stability and safety;

74. Poultry meat products for infants up to 12 months of age shall be produced at specialized production facilities, or in specialized shops or on specialized production lines.

75. Poultry meat products for children from 1 year up to 3 years, of preschool and school age shall be produced at specialized production facilities, or in specialized shops or on specialized production lines, or on a technological equipment for the production of meat products for general purposes at the beginning of a shift or during a separate shift after cleaning and disinfection.

76. Phosphates, flavor and taste enhancers, benzoic acid, sorbic acid and salts thereof, as well as complex food additives comprising them shall not be used in the production of poultry meat products for baby food and food for children of all ages.

77. Food raw materials containing genetically engineered and modified organisms (GEMOs) shall not be used in the production of poultry meat products for baby food and food for children of all ages.

78. Food raw materials containing pesticides listed in the Technical Regulation of the Customs Union "On Food Safety" shall not be used in the production of poultry meat products for baby food and food for children of all ages.

79. It is not allowed to use food raw materials, a list of which is set by technical regulation of the Customs Union "On food safety" in the production of poultry meat products for infants from 6 months up to 3 years, for preschool children (3 to 6 years) and school-age children (from 6 years and older).

80. It is not allowed to use the products of poultry slaughter with a total phosphorus content exceeding 0.25 percent in the production of poultry meat products for baby food for children of all ages.

81. Canned products for baby food and food for children of all ages shall be stored at the manufacturer warehouse for a minimum of 21 days to verify their microbiological stability and safety;

82. The temperature of ground poultry meat at all stages of production of semi-processed ground poultry products for preschool children (3 to 6 years) and children of school age (6 years and older) must not exceed plus 4°C.

83. Canned poultry meat baby food for infants from 6 months to 3 years of age is packed in consumer containers with a maximum capacity of 0.25 cubic dm.

## **IX. Requirements for processes of storage, transportation, sale and disposal of products of poultry slaughter and products of their processing**

84. Producers, sellers and persons performing functions of foreign manufacturers of products of poultry slaughter and products of their processing shall store, transport and sell them in a way that their products meets the requirements of this Technical Regulation and technical regulations of the Customs Union, to which they are subject.

85. The processes of storage, transportation and sale of products of poultry slaughter and products of their processing shall comply with the requirements of this Technical Regulation and technical regulations of the Customs Union, to which they are subject.

86. The process of disposal of products of poultry slaughter and products of their processing must comply with the Technical Regulation of the Customs Union “On Food Safety.”

87. Materials in contact with products of poultry slaughter and products of their processing during their storage, transportation and sale should comply with the requirements for safety of materials in contact with food products.

88. Products shall be stored in refrigerating rooms in piles on shelves or pallets with a minimum height 8-10 cm from the floor, with a minimal distance of 30 cm between the product and the walls and refrigerating devices and with walkways ensuring easy access to the product.

89. Refrigerating rooms for cold treatment and storage of products of poultry slaughter and products of their processing shall be equipped with thermometers and (or) means for automatic temperature control with its periodic registration on paper and/or electronic media.

90. Products of poultry slaughter during their storage shall be grouped by type, purpose (marketing or processing) and thermal condition (chilled, frozen).

91. Temperature increase of air in refrigerating rooms when loading or unloading products of poultry slaughter in the storage area shall not exceed 5 °C; temperature fluctuations during storage, transportation and sales shall not exceed 2 °C.

92. It is not allowed to store chilled and frozen products in non-refrigerated areas before loading them into a vehicle and (or) a container.

93. Live poultry shall be delivered to production facility in specialized or specially equipped vehicles. Vehicles and containers for transportation of products of poultry slaughter and poultry meat products shall be equipped with the means to observe and record the specified temperature range.

94. Transportation of products of poultry slaughter and products of their processing in bulk, without using transportation and/or consumer packaging is not allowed, except bones intended for gelatin production.

95. As soon as transportation process is completed, the transport means and containers are subjected to sanitation (disinfection).

96. Defrosting of frozen products of poultry slaughter and products of their processing during the process of storage, transportation and marketing is not allowed.

97. At the wholesale and retail establishments it is prohibited to perform re-packing under the vacuum or modified atmosphere packaging conditions for those products of poultry slaughter and products of their processing that had been earlier packed under the vacuum or modified atmosphere packaging conditions.

## **X. Requirements for packaging products of poultry slaughter and products of their processing**

98. Packaging (including closures) of products of poultry slaughter and products of their processing shall comply with the Technical Regulation of the Customs Union “On Safety of Packaging” (TR TS 005/2011).

99. Materials in contact with the products of slaughter and products of their processing shall ensure their safety and permanence of indicia when handling products of poultry slaughter and products of their processing in the customs territory of the Customs Union within the shelf life.

## **XI. Labeling requirements for products of poultry slaughter and products of their processing**

100. Labeling of products of poultry slaughter and products of their processing shall comply with the Technical Regulation of the Customs Union “On Food Products Labeling” (TR TS 022/2011), as well as the requirements specified in Paragraphs 102-117 of this Technical Regulation.

101. Measures to avoid actions misleading consumers (buyers):

a) labeling with information about the distinctive signs of products of poultry slaughter and products of their processing (such as "Halal", "Kosher meat"), shall comply with the Technical Regulation of the Customs Union “On Food Products Labeling” (TR TS 022/2011 );

b) labeling of generic products of processing of poultry slaughter products using invented names, which may be associated with baby food (e.g. sausages "Baby", sausage "Kiddy" schnitzel "Totosha") in not allowed;

c) labeling products of processing of poultry slaughter products using a name that is identical or confusingly similar to the product names, established by interstate (regional) standards, with the exception of products manufactured by these standards (such as "Doctor chicken" “Chicken meat in its own juice”, "Broiler chicken meat in jelly"), is not allowed;

d) it is allowed to use common names formed on the basis of anatomical characteristics (e.g., "breast", "wings", "whole leg") or specific pattern of texture (e.g., "sausage", "salami", "ham"), referring to use of specific components (e.g. "chicken", "poultry") or widely used in cooking and food service (e.g. "pastrami", "kupyaty", "steak", "fillet").

102. Labels of products of processing of poultry slaughter products, shall not use the wording "made from chilled raw material" or similar words, in case the product is produced with the use of poultry in other thermal state, then refrigerated.

103. If products of processing of poultry slaughter products are produced using mechanically separated poultry meat products, this information shall be indicated in the composition of such products (for example, "mechanically separated chicken meat").

104. The labeling of products of processing of poultry slaughter products shall indicate water as ingredient regardless of the way it is added (in the form of ice, brine, solution etc.).

105. The labeling of products of processing of poultry slaughter products shall indicate the name of the complex food additives, as well as marinades and brines specifying their constituent components.

106. The labeling of sausages and poultry meat products as part of such products and products shall indicate the presence of starter cultures of microorganisms, if produced using them.

107. The labeling of products of poultry slaughter and products of their processing treated with enzyme preparations shall contain information about the use of these preparations.

108. The labeling of products of poultry slaughter and processing of their products, packaged under vacuum or in a modified atmosphere, shall contain corresponding information (e.g., "vacuum-packed", "modified atmosphere packaging").

109. If the manufacturer of the products of poultry slaughter and products of their processing, released for sale in retail and wholesale trade, assumes them to be further repacked in consumer packaging, changing in the number and (or) the type of packaging, the labeling of such products shall contain information about their shelf life before and after opening the package within the overall shelf life provided that storage conditions are observed.

In the absence of such information in the labeling, products of slaughter poultry and their products are not allowed to change their number and (or) the type of packaging of products of slaughter of poultry and their products received for sale on the retail and wholesale trade.

The labeling of products of poultry slaughter and products of their processing, repacked with a change in the amount and (or) the type of packaging, shall carry additional information on the legal entity or individual entrepreneur engaged in packing, the date of their packaging, shelf life and storage conditions, except in cases when such products are packaged in the presence of the consumer in retail and wholesale trade outlets.

110. Labeling of poultry meat shall meet the requirements specified in paragraphs 100-109 of this technical regulation, as well as the following requirements:

- a) the label shall contain information about the type and age of the bird (e.g., "turkey", "poult"), method of processing whole carcasses ("eviscerated", "eviscerated with giblets and neck"), grade or category (subject to availability) as well as information about the thermal state ("chilled", "frozen");
- b) the transport packaging shall carry a veterinary stamp or its printed image from the label, in accordance with the requirements established by normative legal acts of the member states in the area of veterinary medicine.

111. Labeling of by-products shall meet the requirements specified in paragraphs 100-109 of this technical regulation, as well as the following requirements:

- a) the transport packaging shall carry a veterinary stamp or its printed image from the label, in accordance with the requirements established by normative legal acts of the member states in the area of veterinary medicine;
- b) the label shall contain information about the type and age of the bird as well as information about the thermal state ("chilled", "frozen");

112. Labeling of semi-processed products shall meet the requirements specified in paragraphs 100-109 of this technical regulation, as well as the following requirements:

- a) the label shall contain information about the type and age of the bird, group of semi-processed products ("natural", "ground"), type of semi-processed products ("boneless", "bone-in", "stuffed", "coated", "molded"), as well as information about the thermal state ("chilled", "frozen").

113. Labeling of culinary products shall meet the requirements specified in paragraphs 100-109 of this technical regulation, as well as the following requirements:

- a) the label shall contain information for the type of bird (e.g., "chicken", "turkey", "duck"), manufacturing technology (e.g., "boiled", "fried", "baked"), grade – if available (e.g., "extra", "highest"), as well as information about the thermal state ("chilled", "frozen").

114. Labeling of sausages and poultry meat products shall meet the requirements specified in paragraphs 100-109 of this technical regulation, as well as the following requirements:

- a) the labeling of sausages shall contain information about the name of sausage products (e.g. "sausage", "franks"), type of bird (e.g. "chicken", "poultry meat"), the method of processing (e.g., "boiled"), grade - if available (e.g. "extra"), as well as information about the thermal state ("chilled", "frozen").

115. Labeling of canned meat and poultry by-products shall comply with the requirements specified in paragraphs 100-109 of this Technical Regulation, as well as the following requirements:

- a) the labels shall contain information about the group of canned food ("poultry meat [offal]", "meat-and-vegetable", "vegetable-meat"), taking into account the type and age of the bird (e.g. "hens meat", "young chickens meat") and the method of processing ("sterilized", "pasteurized");
- b) the label shall contain information about the type of canned food (for example, "in its own juice");
- c) if it is impossible to label the consumer packaging ensuring integrity and readability of the information through the expiration date (by means of lithography, flexography or otherwise offset

printing), the information about the production date of canned food and their assortment number (if available) is applied on the cover or on the bottom or on the label attached to the consumer packaging.

116. Labeling of poultry fat shall meet the requirements specified in paragraphs 100-109 of this technical regulation, as well as the following requirements:

a) the label shall contain information about the type of bird (e.g. “rendered chicken fat”), as well as information on the thermal state ("chilled", "frozen").

117. Labeling of products of poultry slaughter and products of their processing for children nutrition shall meet the requirements specified in paragraphs 100-109 of this technical regulation, as well as the following requirements:

a) the label shall contain information reflecting the purpose of such products for children nutrition ("baby food", "for preschool children", "school-age"), or to specify a specific age of children, from which the product may be served (e.g. "for children older than 6 years");

b) the labels of products for infants shall contain information about the shelf life and storage conditions after destroying the integrity of consumer packaging;

c) the labels of baby food shall contain information about the child's age (in months), at which the introduction of these products in the child’s diet is allowed, about the fineness of the product (e.g. "homogenized", "puree", “ground”), as well as serving suggestions.

## **XII. Ensuring conformity of products of poultry slaughter and products of their processing with safety requirements**

118. Conformity of the products of poultry slaughtering and products of their processing with this Technical Regulation is ensured by the implementation of its requirements and compliance with the requirements of the technical regulations of the Customs Union, applying thereto.

119. Research (testing) and measurement protocols are established by standards, according to the list of standards containing rules and researches (testing) and measurements protocols, including the rules of sampling required for the implementation and enforcement of the requirements of this technical regulation, as well as for assessment (confirmation ) of product conformity.

## **XII. Assessment (confirmation) of conformity of products of poultry slaughter and products of their processing**

120. Assessment (confirmation) of conformity of products of poultry slaughter and products of their processing, as well as of processes of their production, storage, transportation, marketing and disposal, shall meet the requirements of this Technical Regulation and the Technical Regulation of the Customs Union “On Food Safety.”

121. Prior to release into circulation in the customs territory of the Customs Union, the products of poultry slaughter (including products of poultry slaughter for baby food) shall be subject to veterinary and sanitary examination.

122. The veterinary and sanitary examination of products of poultry slaughter (including products of poultry slaughter of baby food) and documentation of its results shall comply with the technical regulation of the Customs Union "On food safety" in terms of veterinary and sanitary examination.

123. Processed products of poultry slaughter (except processed products of poultry slaughter for baby food and new types of products) are subject to declaration of conformity in accordance with established procedure prior to release into circulation in the customs territory of the Customs Union.

124. Conformity of processed products of poultry slaughter with the requirements of this Technical Regulation and the technical regulations of the Customs Union, applying thereto, shall be confirmed by the applicant by issuing a declaration of conformity based on own evidence and evidence obtained from a management system certification body (for the scheme 6d), an accredited testing laboratory (center), included in the Unified Register of certification bodies and testing laboratories (centers) of the Customs Union.

125. Declaration of conformity of processed products of poultry slaughter shall be carried out using one of the declaration schemes set forth in this technical regulation, at the applicant discretion.

Declaration of conformity using schemes 3d and 6d may be applied for by a legal entity or a natural person acting as an individual entrepreneur, registered in accordance with the legislation of the member state in its territory, which produces or performs the functions of a foreign producer based on a contract for ensuring compliance of supplied processed products of poultry slaughter with the requirements of this Technical Regulation and the technical regulations of the Customs Union, to which they are subject.

Declaration of conformity using scheme 4d may be applied for by a legal entity or a natural person acting as an individual entrepreneur, registered in accordance with the legislation of the member state in its territory, which produces, sells or performs the functions of a foreign producer based on a contract for ensuring compliance of supplied processed products of poultry slaughter with the requirements of this Technical Regulation and the technical regulations of the Customs Union, to which they are subject.

126. Declaration scheme 3D includes:

- compilation and analysis of technical documentation;
- implementation of production control;
- testing of samples of processed products of poultry slaughter;
- acceptance and registration of the declaration of conformity;
- application of a unified mark of conformity.

The applicant shall take steps to ensure stability of production process and compliance of processed products of poultry slaughter with the requirements of this Technical Regulation and the technical regulations of the Customs Union, to which they are subject, compiles the technical documentation and conducts its analysis.

The applicant provides production control.

In order to control the compliance of processed products of poultry slaughter with the requirements of this Technical Regulation and the technical regulations of the Customs Union, to which they are subject, the applicant shall test product samples in an accredited testing laboratory included in the Unified Register of certification bodies and testing laboratories (centers) of the Customs Union.

Declaration of conformity for processed products of poultry slaughter of serial production is valid for a maximum of 3 years.

127. Declaration scheme 4d includes:

- compilation and analysis of technical documentation;
- testing of samples of processed products of poultry slaughter;
- acceptance and registration of the declaration of conformity;
- application of a unified mark of conformity.

The application compiles technical documentation and analyzes it.

In order to confirm the declared compliance of a lot of processed products of poultry slaughter with the requirements of this Technical Regulation and the technical regulations of the Customs Union, to which they are subject, the applicant shall test product samples in an accredited testing laboratory

included in the Unified Register of certification bodies and testing laboratories (centers) of the Customs Union.

Declaration of conformity of processed products of poultry slaughter is valid for the whole shelf life period of the products.

128. Declaration scheme 6d includes:

compilation and analysis of technical documentation, including certificate (its copy) of the quality and safety management system issued by a management system certification body;

implementation of production control;

testing of samples of processed products of poultry slaughter;

acceptance and registration of the declaration of conformity;

application of a unified mark of conformity

control over stable functioning of quality and safety management system.

The applicant shall take steps to ensure stability of quality and safety management system and conditions for production of processed products of poultry slaughter in compliance with the requirements of this Technical Regulation and the technical regulations of the Customs Union, to which they are subject, compiles the technical documentation and conducts its analysis.

The applicant shall provide production control and informs the management system certification body about plans of changing the management system.

In order to control the compliance of processed products of poultry slaughter with the requirements of this Technical Regulation and the technical regulations of the Customs Union, to which they are subject, the applicant shall test product samples in an accredited testing laboratory included in the Unified Register of certification bodies and testing laboratories (centers) of the Customs Union.

The management system certification body carries out inspections and control over operational stability of quality and safety management system.

Declaration of conformity of processed products of poultry slaughter of serial production is valid for a maximum of 5 years.

129. Evidentiary materials for declaration of conformity shall include:

a) copies of documents confirming the state registration as a legal entity or an individual entrepreneur;

b) technical specifications or a document under which the processed products of poultry slaughter are manufactured (if available);

c) a list of documents, according to which the processed products of poultry slaughter are manufactured;

d) a certificate (a copy) of the quality and safety management system (for scheme 6d);

e) protocols of testing the processed products of poultry slaughter;

f) protocols of testing the products of poultry slaughter poultry and (or) non-meat ingredients (if available);

g) a contract (supply contract) or shipping documentation (for scheme 4d) - if available;

h) other documents, directly or indirectly confirming the conformity of processed products of poultry slaughter with the requirements of this Technical Regulation and the technical regulations of the Customs Union, applying thereto.

130. A declaration of conformity with the requirements of this technical regulation is issued on a unified form and according to the rules approved by the decision of the Board of Eurasian Economic Commission on December 25, 2012, No. 293.

131. The declaration of conformity enters into effect on the date of its registration in the Unified register of issued certificates of conformity and registered declarations of conformity issued on a unified form in the prescribed manner.

132. Upon completion of conformity assessment procedures, the applicant produces a set of documents for the processed products of poultry slaughter, which includes:

- a) the documents specified in paragraph 130 of this technical regulation (technical documentation, evidentiary materials when declaring compliance);
- b) the protocol(s) of tests carried out by accredited testing laboratory included in the Unified Register of certification bodies and testing laboratories (centers) of the Customs Union;
- c) the registered declaration of conformity.

133. A set of documents for processed products of poultry slaughter shall be kept by the applicant:

- a) for serial production - for a minimum of 5 years from the date of termination of production of the product;
- b) for a lot of products - for a minimum of 5 years from the date of sale of the lot.

134. Documents specified in paragraph 132 of this technical regulation shall be submitted for state control (surveillance).

135. Processed products of poultry slaughter for baby food and new products are subject to state registration in the manner prescribed by the Technical Regulation of the Customs Union "On Food Safety" prior to release into circulation in the customs territory of the Customs Union.

136. Production processes of products of poultry slaughter and products of their processing (including those for baby food) are assessed for conformity with the requirements of this technical regulation and the technical regulations of the Customs Union, applying thereto, prior to the implementation of such processes (release for circulation) in the form of state registration of production facilities in the manner prescribed by the Technical Regulation of the Customs Union "On Food Safety."

137. Processes of production, storage, transportation, sale and disposal of products of poultry slaughter and products of their processing (including those for baby food) are assessed for compliance with the requirements of this Technical Regulation and the technical regulations of the Customs Union, to which they are subject, in the form of state surveillance (control) over compliance with the requirements of this Technical Regulation and technical regulations of the Customs Union, to which they are subject.

#### **XIV. Marking with a Unified Mark of Products Circulation on the Market of the Customs Union Member-States**

138. Marking with a unified mark of products circulation on the market of the Customs Union member-states is performed prior to release of products of poultry slaughter and products of their processing into circulation.

Products of poultry slaughter and products of their processing that passed the assessment (confirmation) of conformity to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto shall be marked with a unified mark of products circulation on the market of the Customs Union member-states.

139. Marking with a unified mark of products circulation on the market of the Customs Union member-states for unpacked slaughter products and meat products is made on shipping documentation.

140. Marking with a unified mark of products circulation on the market of the Customs Union member-states for products of poultry slaughter and products of their processing, placed in shipping



packaging is made on the shipping packaging and/or label, and/or insert put inside every shipping packaging or attached to every shipping packaging, or on the shipping documentation.

#### **XV. State Control (Surveillance) over Fulfillment of Requirements of this Technical Regulation**

141. State control (surveillance) over fulfillment of the requirements of this Technical Regulation with respect to the products of poultry slaughter and products of their processing and related processes of production, storage, marketing and utilization is conducted in accordance with the legislation of the member-state.

#### **XVI. Safeguard Provision**

142. Authorized agencies of the Customs Union member-states shall take all measures to restrict and prohibit the release into circulation in the customs territory of the Customs Union and withdraw from the market products of poultry slaughter and products of their processing that do not meet the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

In this case, the authorized agency of the member-state shall notify the authorized agencies of other member-states on the made decision giving the reason for its adoption and providing evidences explaining the need for this measure.

ANNEX 1  
to Technical Regulation  
of the Customs Union  
“On Safety of Poultry Meat and Products of Its Processing”

**MICROBIOLOGICAL NORMS**  
**for the safety of products of poultry meat and products of its processing, including products for baby food**

Product name	Indicators	Permissible levels	Notes
<b>1. Poultry carcasses and their part, boneless poultry meat, giblets:</b>			
a) chilled	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>4</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
b) frozen	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>5</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
c) packed, chilled, frozen	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	5x10 <sup>5</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
d) chilled poultry meat,	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>5</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
e) boneless poultry meat cuts; bone-in poultry meat cuts, including leg quarters and breast (chilled, frozen) for nutrition of children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	2x10 <sup>5</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
f) poultry giblets, chilled, frozen	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>6</sup>	

Product name	Indicators	Permissible levels	Notes
	Pathogenic, including salmonella in 25 g	Not allowed	
g) poultry giblets, chilled, frozen, for nutrition of children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	$2 \times 10^5$	
	Pathogenic, including salmonella in 25 g	Not allowed	
h) mechanically separated poultry meat (chilled, frozen)	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	$1 \times 10^6$	
	Pathogenic, including salmonella in 25 g	Not allowed	
I) food bone	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	$1 \times 10^6$	
	Pathogenic, including salmonella in 25 g	Not allowed	
<b>2. Semi-processed natural poultry meat products (chilled, frozen):</b>			
a) bone-in, boneless, without breading	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	$1 \times 10^5$	
	Pathogenic, including salmonella in 25 g	Not allowed	
b) bone-in, boneless, boneless, breaded , with spices, sauces, marinated	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	$1 \times 10^6$	
	Pathogenic, including salmonella in 25 g	Not allowed	
c) poultry meat in blocs	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	$1 \times 10^6$	
	Pathogenic, including salmonella in 25 g	Not allowed	
<b>3. Ground semi-processed poultry meat products, (chilled, frozen):</b>			
a) in dough coating,	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	$1 \times 10^6$	
	Pathogenic, including salmonella in 25 g	Not allowed	
b) in natural casing, including kupaaty (bratwursts)	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	$1 \times 10^6$	

Product name	Indicators	Permissible levels	Notes
	Pathogenic, including salmonella in 25 g	Not allowed	
c) breaded and without breading	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	1x10 <sup>6</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
d) ground poultry meat	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	1x10 <sup>6</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
e) poultry skin	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	1x10 <sup>6</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
f) by-products, semi-processed by-products (chilled, frozen)	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	1x10 <sup>6</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
g) raw semi-processed ground poultry meat products for nutrition of pre-school and school-age children (chilled, frozen)	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	5x10 <sup>5</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 0.001 g	Not allowed	
	S.aureus in 0.1 g (cm3)	Not allowed	
	Moulds, CFU/g, no more than	250	breaded
h) raw natural semi-processed poultry meat products for nutrition of pre-school and school-age children (chilled, frozen)	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	1x10 <sup>5</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 0.001 g	Not allowed	
	S.aureus in 0.1 g (cm3)	Not allowed	
	Moulds, CFU*/g (cm3), no more than	250	breaded
<b>4. Sausage items and products from poultry meat:</b>			
a) jerked, raw smoked sausages	Pathogenic, including salmonella in 25 g	Not allowed	

Product name	Indicators	Permissible levels	Notes
	Coliform bacteria (coliforms) in 0.1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.01 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	E.coli in 1.0 g (cm <sup>3</sup> )	Not allowed	
b) raw jerked, raw smoked sausages, cut/sliced and packed in vacuum and in modified atmosphere	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 0.1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	E.coli in 1.0 g (cm <sup>3</sup> )	Not allowed	
c) boiled-and-smoked	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
d) semi smoked	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.01 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
e) semi-smoked, boiled-and-smoked with the shelf life above 5 days, including those cut/sliced and packed in vacuum and modified atmosphere	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
f) smoked-and-boiled, smoked-and-baked/roasted, roasted poultry meat items	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g	Not allowed	

Product name	Indicators	Permissible levels	Notes
	(cm <sup>3</sup> )		
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
g) boiled sausages (sausages, meat loafs, franks, hot dogs etc.) of the 1 <sup>st</sup> and 2 <sup>nd</sup> grade, including those with the shelf life above 5 days, including those cut/sliced and packed in vacuum and modified atmosphere	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>3</sup>	for serving cuts – no more than 2.5x10 <sup>3</sup> CFU/g
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
h) products of 2 <sup>nd</sup> grade and similar items	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	2,5x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
i) poultry meat sausages for pre-school and school-age children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	E.coli in 1.0 g (cm <sup>3</sup> )	Not allowed	for products with shelf life above 5 days
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	Moulds, CFU*/g (cm <sup>3</sup> ), no more than	100	
	Yeasts, CFU*/g, no more than	100	for products with shelf life above 5 days
j) boiled poultry meat products (rolls, hams, etc.)	Quantity of mesophilic aerobic and facultative anaerobic microorganisms,	1x10 <sup>3</sup>	

Product name	Indicators	Permissible levels	Notes
	CFU/g (cm <sup>3</sup> ), no more than		
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
k) boiled, smoked-and-boiled, baked/roasted poultry meat items with the shelf life above 5 days, including those cut/sliced and packed in vacuum and modified atmosphere	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
l) baked/roasted, boiled-and-smoked, smoked poultry carcasses and their parts	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
m) dry smoked and jerked poultry carcasses and their parts	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	E.coli in 1.0 g (cm <sup>3</sup> )	Not allowed	
<b>5. Ready-to-eat quick frozen poultry meat dishes:</b>			
a) fried, boiled	Quantity of mesophilic aerobic and	1x10 <sup>4</sup>	

Product name	Indicators	Permissible levels	Notes
	facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than		
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 0.1 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	Enterococcus spp, CFU/g (cm <sup>3</sup> ), CFU/g	1x1 <sup>3</sup>	
b) made from ground meat, including stuffed and/or in dough coating, and/or with sauces and/or with garnish	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	2x10 <sup>4</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 0.1 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	Enterococcus spp, CFU/g, CFU/g	1x10 <sup>4</sup>	
<b>6. Meat products with the use of poultry by-products, skin (pates, gilet sausages and others):</b>			
a) patés from poultry meat, including those with giblets	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	2x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
b) patés from poultry liver	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	5x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 0.1 g (cm <sup>3</sup> )	Not allowed	
d) patés and culinary items for pre-school and school age children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms,	1x10 <sup>3</sup>	



Product name	Indicators	Permissible levels	Notes
	CFU/g (cm <sup>3</sup> ), no more than		
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	E.coli in 1.0 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	Molds, CFU/g (cm <sup>3</sup> ), no more than	100	
	Yeast, CFU/g (cm <sup>3</sup> ), no more than	100	
			For products with shelf life exceeding 5 days
e) jellied poultry meat items: brawn, aspic, jelly, etc. including their mixes	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	2x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
f) poultry giblets sausages	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	5x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
<b>7. Dried poultry meat items:</b>			
a) vacuum-dried ground poultry meat	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>4</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 0.01 g (cm <sup>3</sup> )	Not allowed	

Product name	Indicators	Permissible levels	Notes
	S.aureus in 0.1 g (cm <sup>3</sup> )	Not allowed	
	Proteus spp. in 1 g (cm <sup>3</sup> )	Not allowed	
b) heat-dried ground poultry meat	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	5x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 0.1 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 0.1 g (cm <sup>3</sup> )	Not allowed	
	Proteus spp. in 1 g (cm <sup>3</sup> )	Not allowed	
c) dried poultry meat products	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>4</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 0.1 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 0.01 g (cm <sup>3</sup> )	Not allowed	
	Proteus spp. in 1 g (cm <sup>3</sup> )	Not allowed	
<b>8. Vacuum dried poultry-meat-based products for children:</b>			
a) for babies	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>4</sup>	
	Pathogenic, including salmonella in 50 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	B. cereus CFU / g (cm <sup>3</sup> ), no more than	100	
	Yeasts, CFU*/g, (cm <sup>3</sup> ), no more than	50	
b) for pre-school and school-age children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1,5x10 <sup>4</sup>	
	Pathogenic, including salmonella in 50 g	Not allowed	

Product name	Indicators	Permissible levels	Notes
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	S. aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm <sup>3</sup> )	Not allowed	
	B. cereus CFU/g (cm <sup>3</sup> ), no more than	200	
	Yeasts, CFU*/g, (cm <sup>3</sup> ), no more than	100	specialized alimentary products for dietetic nutrition of infants, premature and low-birth-weight babies
<b>9. Ready-to-eat culinary poultry meat products:</b>			
a) aspics (jellys), pates from meat and liver	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>4</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 0.1 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 0.1 g (cm <sup>3</sup> )	Not allowed	
	E. coli in 1.0 g (cm <sup>3</sup> )	Not allowed	
	Proteus spp. in 0.1 g (cm <sup>3</sup> )	Not allowed	
b) boiled poultry meat (without spices or sauce)	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>4</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	Proteus spp. in 0.1 g (cm <sup>3</sup> )	Not allowed	
c) boiled, fried, braised, baked/roasted dishes made with ground poultry meat, dumplings, pies, etc.	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	

Product name	Indicators	Permissible levels	Notes
	Proteus spp. in 0.1 g (cm3)	Not allowed	
d) ready-to-eat culinary items in consumer packaging, including vacuum packed	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	1x10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm3)	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm3)	Not allowed	for vacuum packed
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	Proteus spp. in 0.1 g (cm3)	Not allowed	
e) pasteurized sausages made from poultry for children from older than 18 months	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	2x10 <sup>2</sup>	
	Pathogenic, including salmonella in 50 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm3)	Not allowed	
	Sulfite-reducing clostridia in 0.1 g	Not allowed	
	B. cereus in 1.0 g	Not allowed	
f) pasteurized canned poultry meat	Shall conform to the industrial sterility norms for canned products of group D in accordance with Annex No. 2		
g) canned poultry meat, including these with giblets, for nutrition of children from older than 18 months	Shall conform to the industrial sterility norms for canned products of group D in accordance with Annex No. 2		
h) canned poultry and vegetables meat, including these with giblets, for nutrition of children from older than 18 months	Shall conform to the industrial sterility norms for canned products of group D in accordance with Annex No. 2		
i) sterilized canned poultry meat with or without vegetables, including pates	Shall conform to the industrial sterility norms for canned products of group D in accordance with Annex No. 2		
j) semi-canned products of group D	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm3), no more than	2 x 10 <sup>2</sup>	
	Coliform bacteria (coliforms) in 1 g (cm3)	Not allowed	
	B. cereus in 1.0 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.1g (cm3)	Not allowed	

Product name	Indicators	Permissible levels	Notes
	S. aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
<b>10. Other food products from poultry meat and products of their processing</b>			
a) rendered poultry fat	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1 x 10 <sup>3</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 0.1 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
b) rendered poultry fat for nutrition of children	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	1x10 <sup>2</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	S.aureus in 1.0 g (cm <sup>3</sup> )	Not allowed	
c) food protein and products of processing of collagen-containing raw material, dry poultry meat stock	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	5x10 <sup>4</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 1 g (cm <sup>3</sup> )	Not allowed	
	Sulfite-reducing clostridia in 0.01g (cm <sup>3</sup> )	Not allowed	
	Yeasts, CFU*/g, no more than	200	
d) products made from poultry meat food protein	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	5x10 <sup>4</sup>	
	Pathogenic, including salmonella in 25 g	Not allowed	
	Coliform bacteria (coliforms) in 0.1 g (cm <sup>3</sup> )	Not allowed	
	Yeasts, CFU*/g, no more than	100	

<b>Product name</b>	<b>Indicators</b>	<b>Permissible levels</b>	<b>Notes</b>
	S. aureus, in 0.1 g	Not allowed	

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\*Colony-forming units

ANNEX 2  
to the Technical Regulation  
of the Customs Union  
“On Safety of Poultry Meat and Products of Its Processing”

**MICROBIOLOGICAL NORMS  
for the safety (industrial sterility) of canned poultry meat products and products of their  
processing**

Table 1

Indicators of industrial sterility for sterilized canned products

Group of microorganisms	Permissible level
1. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. subtilis</i> spp.	no more than 11 CFU*/g of product
2. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. cereus</i> and/or <i>B. polymyxa</i>	not allowed in 1 g of product
3. Mesophilic clostridia <i>C. botulinum</i> and (or) <i>C. perfringens</i>	not allowed in 1 g of product
4. Mesophilic clostridia other than <i>C. botulinum</i> and (or) <i>C. perfringens</i>	no more than 1 CFU*/g of product
5. Nonspore-forming microorganisms, including lactic acid and/or mold fungi and/or yeasts	not allowed in 1 g (cm <sup>3</sup> ) of product
6. Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	not allowed in 1 g of product (regulated in canned food with the storage conditions at the temperature of above + 20°C)

Table 2

## Indicators of industrial sterility for sterilized canned products for nutrition of children

Group of microorganisms	Permissible level
1. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. subtilis</i> spp.	no more than 11 CFU*/g of product
2. Spore-forming mesophilic aerobic and facultative anaerobic microorganisms from the group of <i>B. cereus</i> and/or <i>B. polymyxa</i>	not allowed in 1 g of product
3. Mesophilic clostridia	not allowed in 10 g of product
4. Nonspore-forming microorganisms, including lactic acid and/or mold fungi and/or yeasts	not allowed in 1 g of product
5. Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	not allowed in 1 g (cm <sup>3</sup> ) of product

Table 3

## Indicators of industrial sterility for pasteurized canned poultry meat products

Group of microorganisms	Permissible level
1. Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), no more than	no more than 2x10 <sup>2</sup> CFU/g
2. Coliforms	not allowed in 1 g of product
3. <i>B. cereus</i>	not allowed in 1 g of product
4. Sulfite-reducing clostridia	not allowed in 1 g of product
5. <i>S. aureus</i> and other coagulase-positive staphylococcus spp.	not allowed in 1 g of product



\* Colony-forming unit

ANNEX 3  
to the Technical Regulation  
of the Customs Union  
“On Safety of Poultry Meat and Products of Its Processing”

**Hygienic Requirements for the Safety of Products of Poultry Slaughter and Products of their Processing**

Indicators	Permissible levels, microgram/kg, no more than	Notes
Indicators of oxidation spoilage		
- acid number (mg KOH/g)	4.0	Rendered poultry fat
- Ph (mole of active oxygen/kg)	10.0	Rendered poultry fat
Toxic elements		
- lead	0.6	Poultry by-products and products made from them, canned poultry by-products, including patés
	0.1	Rendered poultry fat
	1.0	Food poultry protein and products made from it (lunch meals concentrates not requiring boiling), stock/broth
- arsenic	1.0	Poultry by-products and products made from them, canned poultry by-products, including pates, food poultry protein and products made from it (lunch meals concentrates not requiring boiling), stock/broth
	0.1	Poultry fat, rendered poultry fat
- cadmium	0.2	Food poultry protein and products made from it (lunch meals concentrates not requiring boiling), stock/broth
	0.03	Poultry fat, rendered poultry fat
	0.3	Poultry by-products and products made from them, canned poultry by-products,

		including patés
- mercury	0.1	Poultry by-products and products made from them, canned poultry by-products, в том числе паштетные; food poultry protein and products made from it (lunch meals concentrates not requiring boiling), stock/broth
	0.03	Poultry fat, rendered poultry fat
- iron	1.5	Rendered poultry fat (for storage)
- copper	0.4	Rendered poultry fat (for storage)
Pesticides:		
hexachlorocyclohexane ( $\alpha$ -, $\beta$ -, $\gamma$ - isomers)	0.1	Poultry meat, poultry meat products, poultry by-products and products made from them, canned poultry meat and offal meat-and-vegetable products; food poultry protein and products made from it (lunch meals concentrates not requiring boiling), stock/broth
	0.2	Raw fat, poultry fat
DDT and its metabolites	0.1	Poultry meat, poultry meat products, poultry by-products and products made from them, canned poultry meat and offal meat-and-vegetable products; food poultry protein and products made from it (lunch meals concentrates not requiring boiling), stock/broth
	1.0	Raw fat, poultry fat
dioxins	0.001	Smoked poultry meat and offal products and products made from them
Nitrosamines (NDMA and NDEA)	0.004	Smoked poultry meat and offal products and products made from them
Dioxins <sup>1)</sup>	0.000002 (in terms of fat)	Products of poultry slaughter (except liver) and products from them
	0.000006 (in terms of fat)	Poultry liver and its products

Note:

- for dry products of vacuum and heat drying, the content of toxic elements, pesticides, dioxins in terms of the original product, considering the content of dry substances in it and ion the final product

- laevomycetin (chloramphenicol), antibiotics of tetracycline group and bacitracin is controlled in accordance with the CU TS 021

- hygienic norms of safety of products of poultry slaughter and products of their processing, not mentioned in this Annex, shall comply with the requirements of the CU TS "On Food Safety" 021/2011.

<sup>1)</sup> Dioxins are determined in case of reasonable assumption about their potential presence in the raw material.

ANNEX 4  
to the Technical Regulation  
of the Customs Union  
“On Safety of Poultry Meat and Products of Its Processing”

**Hygienic Requirements for the Safety of Products of Poultry Slaughter and Products of Their Processing Intended for Baby Food**

Indicators	Permissible levels, microgram/kg, no more than	Notes
Toxic elements:		
lead	0.2	Poultry meat, canned poultry meat, pasteurized sausages for children younger than 3 year old
	0.3	Canned meat-and-vegetables and vegetables-and-meat products, semi-processed products and culinary products for children younger than 3 year old
	0.5	Poultry giblets
arsenic	0.1	Poultry meat, canned poultry meat, pasteurized sausages, semi-processed products, pates, sausage and culinary products
	0.2	Canned meat-and-vegetables and vegetables-and-meat products
	1.0	Poultry giblets
cadmium	0.03	Poultry meat, canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products, semi-processed products, pates, sausage and culinary products, vacuum dried products
	0.3	Poultry giblets
mercury	0.02	Poultry meat, canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products, semi-processed products, pates, sausage and culinary products, vacuum dried products
	0.1	Poultry giblets
tin	100	Canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products in tin-plated containers
chromium	0.5	Canned poultry meat, pasteurized sausages,

Indicators	Permissible levels, microgram/kg, no more than	Notes
		canned meat-and-vegetables and vegetables-and-meat products in chrome-coated containers
Antibiotics:		
Levomycetin (chloramphenicol)	not allowed <0.0003	Poultry meat, canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products, semi-processed products, pates, sausage and culinary products, vacuum dried products
tetracyclines	not allowed <0.01	Poultry meat, canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products, semi-processed products, pates, sausage and culinary products, vacuum dried products
Bacitracin	not allowed <0.02	Poultry meat, canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products, semi-processed products, pates, sausage and culinary products, vacuum dried products
pesticides:		
Hexachlorocyclohexane ( $\alpha$ -, $\beta$ -, $\gamma$ -isomers) )	0.02	Poultry meat, canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products, semi-processed products, pates, sausage and culinary products, vacuum dried products
	0.015	Poultry giblets
DDT and its metabolites	0.01	Poultry meat, canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products, semi-processed products, pates, sausage and culinary products, vacuum dried products
	0.015	Poultry giblets
Nitrites	not allowed <0.5	Canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products, semi-processed products, pates, sausage and culinary products, vacuum dried products
	30	Sausages
Nitrosamines (NDMA and NDEA)	not allowed <0.001	Canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products, semi-processed products, pates, sausage and culinary products, vacuum dried products
Radionuclides		

Indicators	Permissible levels, microgram/kg, no more than	Notes
Cesium-137	40 Bq/kg(l)	Canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products, semi-processed products, pates, sausage and culinary products, vacuum dried products
Strontium-90	25 Bq/kg(l)	
Dioxins	not allowed	Poultry meat, canned poultry meat, pasteurized sausages, canned meat-and-vegetables and vegetables-and-meat products, semi-processed products, pates, sausage and culinary products, vacuum dried products

Note:

Antibiotic residues used for production of raw material of animal origin shall be additionally controlled.

ANNEX 5  
to the Technical Regulation  
of the Customs Union  
“On Safety of Poultry Meat and Products of Its Processing”

**Hygienic Requirements for Safety of Mechanically Separated Poultry Meat**

Indicator	Permissible level
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Calcium, %	no more than 0.26
Bone residue, %	no more than 0.60
Bone residue, by particles dimensions, %:	
Up to 500 micrometers	no less than 98.0
from 500 to 750 micrometers	no more than 2.0
over 750 micrometers	not allowed
Acid number for fat, mg KOH/g of fat	no more than 3.0
PH, mole of active oxygen / kg of fat	no more than 19.7

ANNEX 6  
to the Technical Regulation  
of the Customs Union  
“On Safety of Poultry Meat and Products of Its Processing”

**REQUIREMENTS**  
**for the physical-and-chemical indicators of poultry meat products and/or giblets for baby foods**

Table 1

Canned poultry meat and/or giblets for nutrition of babies

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Permissible level	Notes
1	2	3	4
1. Mass fraction of dry substances	g, no less than	17	
2. Protein	g, no less than	7	
3. Fat	g	3 – 12	
4. Cooking salt	g, no more than	0.4	
5. Starch	g, no more than	3	as a thickening agent
6. Rice and wheat flour	g, no more than	5	as a thickening agent

Table 2

Canned poultry meat-and-vegetables and vegetables-and-meat and/or giblet products  
for nutrition of babies



Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Permissible level	Notes
1	2	3	4
1. Mass fraction of dry substances	g	5 – 26	
2. Protein	g	1.5 – 8	
3. Fat	g	1 – 6	
4. Carbohydrates	g	5 – 15	
5. Cooking salt	g, no more than	0.4	
6. Starch	g, no more than	3	as a thickening agent
7. Rice and wheat flour	g, no more than	5	as a thickening agent

Table 3

Pasteurized meat (meat-containing) small sausages  
for nutrition of children from 1.5 years

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Permissible level	Notes
1	2	3	4
1. Protein	g, no less than	12	
2. Fat	g	16 – 20	
3. Cooking salt	g, no more than	1.5	

Table 4

Canned poultry meat and/or giblets for nutrition of pre-school and school-age children

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Permissible level	Notes
1	2	3	4
1. Protein	g	no less than 12	
2. Fat	g	no more than 18	

3. Cooking salt	g, no more than	1.2
4. Starch	g, no more than	3
5. Rice and wheat flour	g, no more than	5

Table 5

Poultry sausage items for nutrition of pre-school and school-age children

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Permissible level	Notes
1	2	3	4
1. Protein	g, no less than	12	
2. Fat	g, no more than	22	
3. Cooking salt	g, no more than	1.8	
4. Starch	g, no more than	5	
5. Residual activity of acid phosphatase	%, no more than	0.006	for boiled sausages
6. Total phosphorus	%, no more than	0.25	

Table 6

Poultry semi-processed products for nutrition of pre-school and school-age children

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Permissible level	Notes
1	2	3	4
1. Protein	g, no less than	10	
2. Fat	g, no more than	20	
3. Cooking salt	g, no more than	0.9	

Table 7

Poultry pates and culinary products for nutrition of pre-school and school-age children

Criteria and indicators of nutritional value in 100 g of product	Unit of measurement	Permissible level	Notes
1	2	3	4

- |                 |                 |     |
|-----------------|-----------------|-----|
| 1. Protein      | g, no less than | 8   |
| 2. Fat          | g, no more than | 16  |
| 3. Cooking salt | g, no more than | 1.2 |

**Maximum Residue Levels (MRLs) of Veterinary (Zootechnical) Preparations, Poultry Growth Promoters (including Hormonal Products) and Drugs (including Antibiotics) in Products of Poultry Slaughter Controlled Pursuant to Information on their Use\***

**Table 1**

Maximum Residue Levels of Anti-microbial Agents

No.	Name of agent	Poultry species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5	6
1.	Apramicin (aminoglycosides)	all poultry species	meat, fat, liver kidneys	1 10 20	
2.	Gentamycin (aminoglycosides)	all poultry species	meat, fat, liver kidneys	0.1 0.6 2.5	
3.	Neomycin (aminoglycosides)	all poultry species	meat, fat, kidneys liver	0.5 5 0.5	including framycetin
4.	Paromomycin (aminoglycosides)	all poultry species	meat liver kidneys	0.5 1.5	
5.	Spectinomycin (aminoglycosides)	all poultry species	fat meat kidneys liver	0.5 0.3 5 1	
6.	Ceftiofur (cephalosporins)	all poultry species	meat liver kidneys fat	1.0 2.0 6.0 2.0	Sum of all residues containing $\beta$ -lactamic structure expressed as Desfuroil/Ceftiofur

No.	Name of agent	Poultry species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5	6
7.	All substances of sulfanilamide group (sulfanilamides)	all poultry species	meat fat liver kidneys	0.1 0.1 0.1 0.1	Sum of all residues from this group should not exceed MRL
8.	Trimethoprim (diaminopyrimidine derivatives)	all poultry species	meat liver kidneys fat	0.05 0.05 0.05 0.05	
9.	Lincomycin/Clindamicin (lincosamides)	all poultry species	meat fat, skin liver	0.1 0.05 0.5	
10.	Pirlimycin (lincosamides)	all poultry species	meat liver kidneys	0.1 1 0.4	
11.	Thiamphenicol (florfenicols)	all poultry species	meat liver kidneys fat <i>(in natural proportions with skin)</i>	0.05 0.05 0.05 0.05	As a sum of Thiamphenicol and Thiamphenicol conjugates calculated per Thiamphenicol
12.	Florfenicol (florfenicols)	all poultry species	meat liver kidneys fat, skin	0.1 2.5 0.75 0.2	Sum of Florfenicol and its metabolites in the form of Florfenicolamine
13.	Flumequine (quinolones)	all poultry species	meat kidneys liver skin and fat	0.4 1 0.8 0.25	

No.	Name of agent	Poultry species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5	6
14.	Ciprofloxacin/ Enrofloxacin/pefloxacin/ ofloxacin/norfloxacin (fluoroquinolones)	all poultry species	liver kidneys skin	0.2 0.3 0.1	Sum of fluoroquinolones
15.	Sarafloxacin (quinolones)	Turkey chicken	meat liver kidneys fat and skin	0.01 0.1 0.1 0.01	
16.	Danofloxacin (quinolones)	all poultry species	meat liver kidneys fat and skin	0.2 0.4 0.4 0.1	
17.	Difloxacin (quinolones)	all poultry species	meat liver kidneys fat, skin	0.3 1.9 0.6 0.4	
18.	Oxolinicacid (quinolones)	all poultry species	meat liver kidneys fat ( <i>skin and fat in natural proportions</i> )	0.1 0.15 0.15 0.05	
19.	Erythromycin (macrolides)	all poultry species	meat liver kidneys fat	0.2 0.2 0.2 0.2	
20.	Spiramycin (macrolides)	chickens	meat skin and fat liver	0.2 0.3 0.4	Sum of Spiramycin and Neospiramycin
21.	Tilmicosin (macrolides)	all poultry species	meat skin and fat liver kidneys	0.075 0.075 1 0.25	

No.	Name of agent	Poultry species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5	6
22.	Tylosin (macrolides)	all poultry species	meat liver kidneys fat ( <i>skin and fat in natural proportions</i> )	0.1 0.1 0.1 0.1	As Tylosin A
23.	Tylvalosin (macrolides)	all poultry species	meat skin and fat liver	0.05 0.05 0.05	Sum of Tylvalosin and 3-O-acetyltylosin
24.	Tiamulin (pleuromutilins)	chickens  turkeys	meat skin and fat liver  meat skin and fat liver	0.1 0.1 1  0.1 0.1 0.3	Sum of metabolites which can be hydrolysed into 8-b-hydroxymutilin
25.	Rifaximin/ Rifampicin (ansamycines)	all poultry species	meat		Rifaximin
26.	Colistin (polymyxins)	all poultry species	meat fat ( <i>skin and fat in natural proportions</i> ) liver kidneys	0.15 0.15  0.15 0.2	
27.	Avilamycin (orthozomycins)	all poultry species	meat fat liver kidneys	0.05 0.1 0.3 0.2	Dichloroiso-evernic acid
28.	Monensin (ionophores)	all poultry species, except broilers and	liver other products	0.008 0.002	Monensin A

No.	Name of agent	Poultry species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5	6
		turkeys			
29.	Lasalocid (ionophores)	all poultry species	meat skin and fat liver kidneys	0.02 0.1 0.1 0.05	Lasalocid A
30.	Nitrofurans (including furazolidone)	all poultry species	meat skin and fat liver kidneys	<0.1 <0.1 <0.1 <0.1	Not allowed in products of animal origin at the level of determination of methods
31.	Mmetronidazole/ dimetridazole/ ronidazole/dapsone/ clotrimazole/ aministrizole	all poultry species	meat skin and fat liver kidneys		Not allowed in products of animal origin at the level of determination of methods
32.	Flavomycin (стрептогрицины)	all poultry species	meat liver kidneys Fat	0.7 0.7 0.7 0.7	Flavofosfolipole
33.	Doxiciclin (tetracyclines)	all poultry species	meat skin and fat liver kidneys	0.1 0.3 0.3 0.6	
34.	Benzylpenicillin/ Penethamate (penicillins)	all poultry species	meat fat ( <i>skin and fat in natural proportions</i> ) liver kidneys	0.05 0.05  0.05 0.05	



No.	Name of agent	Poultry species	Product name	MRL (mg/kg, no more than)	Notes
1	2	3	4	5	6
35.	Ampicillin (penicillins)	all poultry species	meat Fat liver kidneys	0.05 0.05 0.05 0.05	
36.	Amoxicillin (penicillins)	all poultry species	meat Fat liver kidneys	0.05 0.05 0.05 0.05	
37.	Cloxacillin (penicillins)	all poultry species	meat Fat liver kidneys	0.3 0.3 0.3 0.3	
38.	Dicloxacillin (penicillins)	all poultry species	meat Fat liver kidneys	0.3 0.3 0.3 0.3	
39.	Oxacillin (penicillins)	all poultry species	meat Fat liver kidneys	0.3 0.3 0.3 0.3	
40.	Phenoximethylpenicillin (penicillins)	all poultry species	meat skin and fat liver kidneys	0.025 0.025 0.025 0.025	

Table 2

## Maximum Residue Levels of Anti-protozoa Agents

No.	Name of agent	Productive animal species	Product name	MRL (mg/kg, no more than)	Notes
1.	Diclazuril	broiler chickens, turkeys	meat liver kidneys skin and fat	0.5 3 2 1	Diclazuril
2.	Toltrazuril	all poultry species	meat skin and fat liver kidneys	0.1 0.2 0.6 0.4	Toltrazuril sulfon
3.	Nicarbazin	broiler chickens	meat liver kidneys skin and fat	0.2 0.2 0.2 0.2	As N, N'- bis (4-nitrophenyl) urea
4.	Amprolium	broiler chickens, turkeys	meat skin and fat liver kidneys	0.2 0.2 0.2 0.4	
5.	Robenidine	all poultry species except broilers, turkeys	liver kidneys skin and fat other products of slaughter	0.05 0.05 0.05 0.005	Robenidine hydrochloride
6.	Semduramicin	all poultry species except broilers	all types of products of slaughter	0.002	
7.	Narasin	all poultry species except broilers	liver other products of slaughter	0.05 0.005	
8.	Maduramicin	all poultry species except broilers and turkeys	all types of products of slaughter	0.002	
9.	Salinomycin	all poultry species except broilers	liver other products of slaughter	0.005 0.002	Salinomycinsodium
10.	Halofuginone	all poultry species except broilers and turkeys	meat fat and skin liver kidneys	0.01 0.025 0.03 0.03	
11.	Decoquinate	all poultry species except broilers	all types of products	0.02	

Table 3

## Maximum Residual Levels (MRLs) of Insecticides

№	Name of agent	Poultry species	Product name	MRL (mg/kg, no more than)	Notes
1.	Deltamethrin	chickens	meat liver kidneys Fat	0.03 0.05 0.05 0.5	As Deltamethrin
2.	Phoxim	chickens	meat skin and fat liver kidneys	0.025 0.55 0.05 0.03	As Phoxim

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- control is conducted on the basis of information on their use provided by the manufacturer (supplier) of slaughter products at the time when they are imported into the customs territory of the Customs Union.

- control of Levomycetin (chloramphenicol), tetracyclines and bacitracin is conducted in accordance with CU TS 021/2011

END UNOFFICIAL TRANSLATION.