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Report Highlights:

On December 9, 2014, Russia notified the World Trade Organization (WTO) of draft Technical Regulation of the Customs Union (CU) “On Safety of Poultry and Products of its Processing” ([G/TBT/N/RUS/41](#)). This report contains an unedited automated translation of this Technical Regulation, which will be a key CU regulation covering standards and requirements for poultry and poultry products. 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.

General Information

On December 9, 2014, Russia notified the World Trade Organization (WTO) of draft Technical Regulation of the Customs Union (CU) “On Safety of Poultry and Products of its Processing” ([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.

Below is an unofficial unedited automated translation of this Technical Regulation, which will be a key CU regulation covering standards and requirements for poultry and poultry products.

BEGIN UNOFFICIAL TRANSLATION:

TECHNICAL REGULATION
The Customs Union
"On the safety of poultry meat and products of its processing»
(TR TC _/2014)

ADOPTED

Decision Of The Council Of
Eurasian Economic Commission
from " _ " _____ 2014 No. _

TECHNICAL REGULATION
The Customs Union
"On the safety of poultry meat and products of its processing»
(TR TC _/2014)

The present technical regulations developed in accordance with the agreement on common principles and rules for the technical regulation in the Republic of Belarus, the Republic of Kazakhstan and the Russian Federation of November 18, 2010 year.

The present regulation establishes mandatory for the application and enforcement of the customs territory of the Customs Union safety requirements for slaughter and production products of their processing and related requirements for the processes of production, storage, transportation, realization and recycling (destruction), as well as the requirements for the labelling and packaging of food products and poultry slaughtering their processing to ensure free movement of products in circulation in the customs territory of the Customs Union.

In the case of products of poultry and products of their processing by other technical regulations of the Customs Union, establish safety requirements for food products and poultry slaughtering processing related requirements to processes of production, storage, transportation, realization and recycling(destruction), and the requirements for labelling and packaging, the objects of the present technical regulations must comply with all technical regulations of the Customs Union which they are subject.

I. Scope of application

1. The present technical regulations designed to protect human life and health, the environment, the health and life of animals, prevent the action of misleading consumers (buyers) slaughter and production products of their processing, the designation, and security, providing accurate information about the products and cover products and poultry slaughtering products of their processing, issued into circulation in the customs territory of the Customs Union, as well as manufacturing processes, storage, transportation, realization and recycling(destruction).

2. Objects of technical regulation of the present technical regulations are:

a) Products and poultry slaughtering products of their processing:

poultry of all species (chickens, chicks, chickens, turkeys, turkeys, Guinea fowls, quails, cesarât, perepelât, ducks, ducks, geese, geese, ostriches, ostriches);

Offal of poultry;

Fats of poultry (raw fat, melted FAT);

Mechanically separated poultry meat;

Bone bird food;

Poultry skin;

Collagen containing raw poultry and products of its processing;

Meat of [offal] birds;

Cooking meat products [products] birds;

Sausage products meat [offal] birds;

Meat [offal] birds;

Canned meat poultry's [products]

Using canned meat [offal] birds;

Canned vegetable-meat;
Poultry dry products;
White Bird Food and products based on it;
Broths from slaughter;
Slaughter products for baby food;
Production of poultry meat for baby food.

b) Processes of production, storage, transportation, sale, disposal and slaughter products products of their processing.

3. The present technical regulations do not apply to the following products, as well as related requirements to processes:

a) products and poultry slaughtering products of their processing by the citizens at home and (or) land or citizens involved in poultry production, as well as the processes of production, storage, transportation and disposal of products of poultry and products of their processing, intended only for personal use and not intended for circulation in the customs territory of the Customs Union;

b) Specialized processing slaughter products (except products of poultry slaughtering and processing products for baby food), made with or through the products of slaughter poultry; in productive animals) meat and products of its processing, and food products, the recipe of which productive animals and meat processing products by mass together exceed slaughter products;

g) Nutritional supplements and dietary supplements, medicines, food products, not intended for human consumption, which are manufactured using or based on the products of birds;

d) Food products catering (catering), made with or through the products of poultry intended for implementation in the provision of services, as well as the implementation of the specified food products;

e) Hatching eggs and daily young birds.

II. Basic concepts

4. For the purposes of the application of the present technical regulations are concepts, the technical regulations of the Customs Union "on food safety" (TRTC 021/2011), approved by decision of the Commission of the Customs Union by December 9, 2011 No. 880 (the technical regulations of the Customs Union "on food safety" (TR TC 021/2011)), the technical regulations of the Customs Union "food products in part of its marking" (TR TC 022/2011) as well as the following terms and their definitions:

"**white bird food**" is a product obtained by biotechnological processes processing poultry, offal, bones after boning of carcasses of poultry and poultry meat mechanically separated;

"**Broth**" is a product of animal origin produced by cooking or hydrolysis products of the birds with or without the addition of non-meat ingredients, followed by separation, concentrating or condensation of liquid phase and/or drying, or without it;

«**Poultry**» **ham**-product made of pieces of boneless meat birds, an Ambassador with massaging, maturation and cooking to create a monolithic structure and firm consistence in the finished product;

"**homogenized canned poultry meat baby food** is canned baby food, intended for children from 6 months, containing at least 80% of particles down to 0.3 mm and not more than 20% of particles down to 0.4 mm;

"**Raw fat birds**-a product of the slaughter of poultry processing and/or cutting a bird, which is a fatty tissue;

"**aspic**" is a culinary product of thermally processed ingredients from meat [offal]birds, with the inclusion of non-meat ingredients, laid in layers and filled with a concentrated broth and/or solution of these substances in quantities of up to 50%, which when cooled dense jelly;

"**frozen products processing slaughter**" (frozen products of poultry meat)-slaughter product processing products (products of poultry meat), undergone cold treatment to the temperature at any point of the measured no more than -12° c for semi-finished products, for the rest of the products-not exceeding minus 8° c;

"**frozen meat [offal, fat, skin, bone, meat mechanically separated] poultry** products is maintained throughout the period of time after the refrigeration process until the temperature anywhere in the [Product] dimension not exceeding minus 12° c;

"**Brawn**"-sausage product heterogeneous structure, made mostly of thermally processed and partially raw pieces of meat and non-meat ingredients;

"Poultry skin is raw materials obtained from the separation of skin from whole carcasses of birds or parts thereof;

«**Sausage boiled meat product [food products] bird** "-sausage meat product [food products] birds, specially when making a deposit, drying, roasting and boiling;

Note: the product is cooked sausage meat [food products] poultry can be made on technology for combining the individual processes.

"The product is cooked and smoked sausage of fowl"-sausage product made from poultry meat, is producing draught, preliminary string, cooking, additional hot string and drying;

Note: the product is cooked and smoked sausage made of poultry can be made on technology, eliminating the process of smoking.

«**Sausage product semi-smoked of poultry meat** "-sausage product made from poultry meat, is in the manufacture of an upset, roasting, boiling, hot string and drying;

Note: the sausage product semi-smoked of poultry can be made on technology for combining the individual processes.

"Giblet product"-sausage sausage product cooked from poultry giblets with added meat and non-meat ingredients;

«**Sausage product raw smoked of poultry meat** "-sausage product made from poultry meat, is in the process of manufacturing of drying on a particular technology, which includes oppression of putrefactive microorganisms;

«**Sausage smoked meat product [offal] bird** "-sausage meat product (sub-products) birds, specially when making a deposit and/or fermented without using or using starter cultures, cold string and drying;

"the sausage mincemeat [offal] bird"-a mixture of boneless meat [offal] poultry, other meat and non-meat ingredients varying degrees of grinding, the subtle, inclusive, of the processed and entered into the formula amounts intended for the production of sausages;

"canned meat byproducts [concern birds]"-products from meat by-products of poultry concern [in hermetically closed consumer packaging, undergone pasteurization, sterilization or providing microbiological safety and the lack of viable pathogenic micro flora and suitable for long term storage in the recipe which fraction of poultry meat and/or products is not less than 60%;

"Canned poultry, ham"-canned poultry meat produced from poultry meat, boneless joints subjected to exposure in the brine;

"Canned meat poultry's [products] jelly"-canned meat [offal] birds, developed with the use of these components;

"Canned poultry meat in its own juices"-canned poultry meat produced from poultry meat on bones with spices and salt;

"Canned meat poultry's [products] sauce"-canned meat, poultry's [products] produced from boneless meat of poultry or poultry meat on the bones, with the addition of the sauce recipe;

"canned poultry meat [meat-and-vegetable and vegetable-meat using a meat birds] baby food"-products in tightly closed packages, undergone sterilisation, in homogenized form, lumpy, mash, or pieces made of raw materials for the children's food (poultry meat, offal-heart, liver) in accordance with the established requirements to composition, nutritional value and safety, with or without the use of non-meat ingredients, with meat ingredients respectively not less than 40%, [from 18 to 40% and from 5 to 18%].

Note: canned food used in children with 6 months. Depending on the degree of grinding of: homogenized-from 6 months; mash shaped-from 8 months; big chunk - from 9 months; lumpy-from 1.5 years;

"Canned meat from the meat of birds' [products]"-canned meat [offal] birds spread consistency resulting from the addition of ingredients according to the recipe;

"Canned minced meat from the meat of birds [products]"-canned meat, poultry's [products] produced from Sausage Stuffing from poultry;

"Concentrated broth is a product of animal origin produced dehydration by evaporation or ultrafiltration broth in which meat protein content of not less than 10%;

"bone heel is crushed food bones birds with meaty tissues obtained by mechanical separation method of boning poultry and/or their parts and intended for further processing;

"the bone of a bird"-a product of slaughter in the form of raw bone as a result of deboning a whole bird carcasses and/or its parts and represents the whole or crushed bone with the presence of residual cuts for food purposes;

"big chunk canned poultry meat baby food" is canned baby food from poultry meat, offal (liver, heart), intended for children from 9 months containing at least 80% of particles down to 3 mm and not more than 20% of particles down to 5 mm;

«**Culinary product is boiled meat [offal] bird**»-cooking meat product [offal] birds, is in the manufacture of heat treated, including drying, roasting and boiling or cooking;

«**Culinary product is fried meat [offal] bird**»-cooking meat product [offal] birds, specially for frying;

«**culinary product baked meat [offal] bird**»-cooking meat product [offal] birds, is in the manufacture of heat treated, including drying, roasting and grilling or baking;

"Cooking meat product [offal] bird"-products made of meat (offal) birds, with or without them, undergone heat treatment during manufacture to partial or complete cookbook is ready with subsequent cooling or freezing;

«**lumpy canned poultry meat baby food**» is canned baby food, which are intended for children from 1.5 years, made from poultry meat and non-meat ingredients, chopped in pieces weighing less than 30 grams, in its own juice, sauce, broth or jelly;

"Weak young current culling"-young birds, grown for meat or to replace (repair) adult grandparent, parent stock; does not meet the requirements of physiological development;

"Young birds (broiler)"-young birds, grown on the meat during certain periods, the end of the keel of the sternum is not ossified, soft;

"Big bird"-bird with solid as bone, a solid keel of the sternum;

"poultry-boneless poultry-meat" in the form of pieces of arbitrary shape, size and weight of the totality of muscle, connective tissue, and adipose tissue and skin or without them;

«**mechanically separated poultry**»-unprocessed food products intended for industrial processing and the resulting Division of whole carcasses of poultry or its parts, necks or bones with cut meat woven fabrics of at least 30% by separation and consisting of shredded muscle, adipose and connective tissue with a standard number and size of bone inclusions;

"Poultry" is a product of the slaughter in the form of carcasses, parts thereof, represents a combination of muscle, fat, connective tissue and bone or without it;

"The vegetative [vegetable-meat] canned meat [offal] bird"-canned meat and/or poultry byproducts produced using ingredients of vegetable origin, in the recipe which fraction of poultry meat and/or products ranges from 30% to 60% [from 5% to 30%] respectively.

"Stunning birds" - targeted effect on birds for slaughter time limit its ability to move the heart before the slaughter.

"chilled meat [offal] birds"-meat poultry's [frozen] saves during the entire period of time immediately after slaughter and the subsequent cooling process prior to using the temperature at any point of measurement [Product] from 0° c to + 4° c;

"chilled poultry mechanically separated poultry" is mechanically separated, saves throughout the time period immediately following receipt and further processing prior to use of the refrigeration temperature at any point of the measured product from -2° c to 0° c;

"chilled bone balance, bone-bone balance, bone", which during the period of time immediately after receipt and subsequent cooling process prior to using the temperature at any point of the measured product from -2° c to 0° c;

"the party of meat [offal] birds" is any amount of meat [products] birds of a species (for poultry-processing one way), one name, one of the thermal state of the elaborated on one production produced (made) one by one regional (inter-State) standard or a national standard and (or) standard and (or) other instruments manufacturer, accompanied by a shipping document that ensures the traceability of food products;

"a lot of products meat [offal] birds" is any amount of homogeneous composition and quality of meat products [products] birds for food purposes, one species and names one of the thermal state of the one proceeding by one regional (inter-State) standard or a national standard and (or) standard and (or) other documentation one date of submitted to simultaneous delivery-receipt, accompanied by a shipping document that ensures the traceability of food products;

"the party of poultry for slaughter," a certain number of birds from a hen house, at once sent for slaughter, one species and age, the yield on the same technology in a certain period of time, from one mode of transport submitted to simultaneous delivery-receipt and accompanied by veterinary documents;

"pasteurized poultry sausages for baby food" is cooked meats for baby food from poultry meat, offal (liver, heart), intended for children from 1.5 years, made out of sausage forcemeat, which recast in sausage casing diameter not exceeding 22mm, and subjected to heat treatment until ready to eat, and subjected to pasteurization in a sealed package;

"pasteurized canned poultry meat" is canned, cooked in the heat at a temperature less than 100° c and the corresponding technical rules established by the present requirements of the industrial sterility for pasteurized canned food storage conditions, which ensure microbiological stability;

"Paste" is a culinary product of thermally processed ingredients having plastic consistency and is in the manufacture of heat treated to culinary readiness;

"the food melted fat birds"—a fat derived from lard melting of raw poultry;

"half-smoked sausage poultry products for baby food" is half-smoked sausage, intended for children from 6 years old;

"prefabricated meat birds' [products]"—production of meat and/or poultry byproducts, made in the form of pieces of meat and/or poultry by-products on the bone or boneless, or minced meat and/or poultry by-products, or combinations thereof, with or without the addition of non-meat ingredients, requiring the use of heat treatment to culinary readiness;

"the meat of birds for children feeding"—meat of poultry for baby food, intended for children from 1.5 years;

"birds"—offal of poultry (internal organs is processed by the liver, heart and gizzard);

"gutted bird (bird)" is a product of the slaughter, the resulting stun, bleeding, removal of plumage, removing the internal organs, head, neck, and feet of birds for food purposes;

"product cooked roasted meat (offal) birds" is a product of meat (offal) birds, who has been in the manufacture of cooking, baking;

"product of the boiled-smoked (smoked-boiled) meats [offal] birds" is a product of meat (offal) birds, who has been in the manufacture of advanced string, cooking and additional string;

"product of cooked meat dry [offal] birds" is a product of blanched (boiled) meat (offal) birds, who has been in the manufacture of dehydrated natural method with a residual moisture content of 10% to 30%;

"meat product [offal] bird"—products made from whole carcasses and/or meat and bone Turkey parts, and/or boneless meat, and minced and/or products, with the inclusion of non-meat ingredients, undergone Ambassador and heat treatment or without it until ready to use;

"product of the smoked-baked meat product [offal] birds" is a product of meat (offal) birds, who has been in the manufacture of advanced string, cooking and baking or only string and baking;

"smoked meat product [offal] birds" is a product of meat (offal) birds, who has been in the manufacture of Ambassador, string and drying or without it;

"product collagen containing raw bird"—the products obtained as a result of the technological treatment of raw collagen containing with subsequent condensation and/or drying or without it;

"dry meat product [offal] birds" is a product of meat (offal) birds, who has been in the manufacture of dehydrated natural method with a residual moisture content of up to 30%, including the sublimated with residual moisture content is not more than 8%;

"dry-cured meat product [offal] bird"—products made of meat (offal) birds, undergone fermentation in production without the use of, or with the use of starter cultures and drying;

"cured meat product [offal] bird"—products made of meat (offal) birds, undergone fermentation in production without using or using starter cultures, cold string and drying;

"product wet salty meat [offal] bird"—products made of meat (offal) birds, undergone in the manufacture of Ambassador, ripening and drying or without it;

"product of the slaughter"—food unprocessed products of animal origin obtained from industrial slaughter of poultry intended for further processing (processing) and/or the including: bird carcasses and parts of carcasses of poultry, raw fat, skin, processed offal, mechanically separated poultry, poultry, raw bone collagen containing birds;

"slaughter products for baby food"—slaughter products intended for the production of baby food;

production of poultry meat baby food»-production of poultry meat, offal intended for baby food (for infants from 6 months to 3 years, preschool children from 3 up to 6 years, school-age children from 6 years and older), which meets the relevant physiological needs of children;

«**products**» slaughter product processing (poultry products)-food products obtained by processing (processing) slaughter poultry products, without the use of ingredients of animal and/or vegetable and/or aquaculture, and/or mineral, and/or microbiological and/or synthetic origin;

"**bird for slaughter**"-poultry intended for slaughter and processing;

"**puree canned poultry meat baby food** is canned baby food for babies from 8 months containing at least 80% of particles down to 1.5 mm and not more than 20% of particles down to 3 mm;

"**frozen and thawed fowl**"-thawed frozen meat of poultry to a temperature of minus 1° C to + 4° C at any measuring point;

«**poultry**»-bird (waterfowl and the land bird), domesticated and propagated by man for commercial purposes;

"**sterilized canned poultry meat** is canned, cooked in the heat at a temperature of more than + 100° C and the corresponding technical regulations established by the present requirements for the microbiological safety of sterilized canned foods;

"**jelly**" is a culinary product of thermally processed ingredients having a texture from firm to soft and made with 100% more broth with the inclusion of non-meat ingredients;

"**offal of poultry slaughter-products**" derived from the production of the technological treatment of internal organs (giblets), crests, shanks, heads and feet of birds;

"**raw collagen containing birds**"-a product of slaughter (legs, brush wings, cartilage), which is composed of tissue, which are the source of collagen;

"**canned heat treatment [preserves] of poultry meat** is canned poultry meat sterilization in hermetically sealed containers by established regimes in the manufacturer's technical documents with the aim of destroying pathogenic and toxin forming microorganisms and their dispute, or pasteurization;

«**minced poultry meat** is chopped half of boneless meat birds of varying degrees of grinding with or without added meat and non-meat ingredients.

"**molded canned poultry meat baby food** is canned goods, which are intended for children from the year that contain molded minced poultry meat or giblets with particle sizes from 0.5 to 3 cm;

III. Rules for the identification of products and the products of their slaughter processing

5. For the purposes of classifying products and poultry slaughtering products of their processing to technical regulation, in respect of which the technical regulations, the identification of the products of the birds and products of their processing is performed by the claimant, the bodies of State control (supervision) authorities, customs bodies to assess the conformity assessment, as well as other stakeholders without research (testing) by comparing products and poultry slaughtering products of their processing specified in the labelling or in the accompanying documentation as provided in article 4 of the present technical regulations names of products of poultry slaughtering and processing products.

6. In order to determine the conformity of the products of the birds and products of their processing his name identification and slaughter products products of their processing is carried out by comparing the appearance and organoleptic parameters with signs, defined standards, as a result of which, on a voluntary basis, comply with the requirements of the present technical regulations set out a list of standards used for valuation purposes (confirmation) conformity of the present technical regulations or with specific technical documentation features the manufactured products poultry slaughtering and processing products.

7. In the case of slaughter and production products of their processing could not be identified by name on the basis of information specified in the labeling and shipping documentation, Visual and organoleptic methods are analytical method of identification-verification by physical and chemical indicators of production and slaughter product processing factors set out in the definition of products and poultry slaughtering products of its processing in the present technical regulations as well as the grounds specified in the standards, as a result of which, on a voluntary basis, comply with the requirements of the present technical regulations set out a list of standards, used for the purpose of assessing the (confirmation) conformity of the present technical regulations, or in the technical specifications, which are products of poultry slaughtering and processing products.

IV. Handling of products and production of slaughter processing in the Member States of the Customs Union and common economic space

8. Slaughter Products and products of their processing are released into circulation on the market of Member States of the Customs Union and unified economic area (hereinafter referred to as Member States) when they are under the present technical regulations, as well as other technical regulations of the Customs Union, the action of which they are subject, as well as other veterinary-sanitary requirements set by the regulations of the Customs Union and/or the law in the relevant sphere of activities of States ".

9. When referring to the customs territory of the Customs Union, the products are accompanied by a veterinary certificate for poultry slaughtering, issued by the competent authorities of a Member State, and shipping documentation.

To move between Member States products processing poultry slaughtering, controlled by veterinary control (supervision), imported from third countries or produced in the customs territory of the Customs Union, is accompanied by a veterinary certificate issued by the competent authorities of Member States without a veterinary-sanitary examination which confirms the epizootic well-being.

Each batch of production and slaughter products of their processing, controlled by veterinary control (supervision), are imported to the customs territory of the Customs Union with a veterinary certificate issued by the competent authority of the country of origin.

10. Products of poultry slaughtering and processing products, conforming to the requirements of the present technical regulations and technical regulations of the Customs Union, the action of which they are subject, and the last evaluation(confirmed) conformity, marked a sign of treatment products in the market of Member States of the Customs Union.

11. Products and poultry slaughtering products of their processing, compliance with the requirements of the present technical regulations is not confirmed, not should be marked with a sign of treatment products in the market of Member States of the Customs Union and are not allowed to be released into circulation on the market.

V. Safety requirements for food products and poultry slaughtering processing

12. For slaughter and processing using specially grown on major types of meat of poultry chicks (broiler chicks, poults, ducklings, cesarât, perepelât, ostriches), weak replacements of all types of birds (egg and meat chickens and other species), adult poultry of all kinds after a productive period (laying hens, cockerels, Guinea fowl, ducks, geese, quails, ostriches, turkeys).

13. Slaughter Products and products of their processing, in circulation in the customs territory of the Customs Union within the expiry date, if proper used should be safe.

14. Slaughter Products and products of their processing shall conform to the requirements of the present technical regulations and other technical regulations of the Customs Union, the action of which they are subject, as well as veterinary and sanitary requirements set by the regulations of the Customs Union and/or the law in the relevant sphere of activities of Member States.

15. Microbiological and hygienic standards food safety products and poultry slaughtering their processing (including slaughter products and products of their processing for baby food) must meet the requirements under annexes no. 1-5 of the present technical regulations, as well as the technical regulations of the Customs Union "on food safety" (TR TC 021/2011).

16. Do not allow the presence of benzo (a) pyrene in baby food products.

17. Physical and chemical indicators of baby food products must meet the requirements set out in annex 6.

18. Slaughter products and products of their processing the content of antibiotic-bacitracin, levomicetine (chloramphenicol) and antibiotics of tetracycline group is monitored in accordance with the requirements of TPTC 021/2011.

Maximum permitted levels of residues of veterinary drugs, feed additives, growth promoters, poultry medicines (including antibiotics) whose content in products of poultry slaughtering and products of their processing is controlled in accordance with the information on their use, provided by the manufacturer(supplier) when importing them into the customs territory of the Customs Union or when supplying products of the birds for processing in accordance with the procedure established by the legislation of a

Member State should comply with the requirements set out in annex 7 as well as veterinary and sanitary requirements set by the regulations of the Customs Union and/or the law in the relevant sphere of activities of Member States.

Hormonal treatments in slaughter products are not allowed.

19. Non-meat ingredients used in the production of slaughter processing of products shall comply with the requirements of the technical regulations of the Customs Union, which apply to them.

VI. General requirements for the processes of production and slaughter product processing

20. Manufacturers, dealers and persons performing functions of foreign manufacturers of products and poultry slaughtering products of their processing, are obliged to carry out their production processes in such a way that the products meet the requirements of the present technical regulations and technical regulations of the Customs Union, an action which it applies.

21. Production facilities, subject to processes of poultry slaughtering and processing (handling) products of poultry slaughtering and processing products of the production of poultry, are subject to state registration in accordance with the provisions of the technical regulations of the Customs Union "on food safety".

22. The Organization of industrial premises, in the process of production of poultry slaughtering and (or) products of their processing, machinery and equipment used in the production of poultry slaughtering and products of their processing, storage and disposal of waste in their production, as well as water used in the manufacturing process shall comply with the requirements of the technical rules of the Customs Union "on food safety".

23. At all stages of the process of production of poultry slaughtering and processing production shall be ensured their traceability.

24. Materials in contact with food products and poultry slaughtering their processing in the manufacturing process shall comply with the requirements of the safety of materials in contact with food products.

25. There shall be no storage of packing materials in industrial premises.

VII. Requirements to slaughter and process product production

26. The process of manufacture of products includes pre-slaughter analysis of birds and preparation for slaughter, slaughter poultry, cutting poultry, processing of by-products, veterinary confiscates collection.

Pre-slaughter analysis of birds is in the content of the birds before slaughter without food, with free access to water for a set amount of time to the release of the gastrointestinal tract from the content.

27. The process of preparing the birds to slaughter shall comply with the requirements of the present technical regulations and technical regulations of the Customs Union "on food safety".

28. Bird received the slaughter on the facility must come from healthy poultry premises and administrative territories that are officially free from contagious disease of poultry and other animals.

Bird received a production facility for slaughter and taken from it products, and products of their processing for food purposes, exposed to veterinary inspection in accordance with the veterinary-sanitary requirements laid down by the legislation of the Customs Union and/or the law in the relevant sphere of activities of Member States.

29. It is not allowed to:

- a) to slaughter a bird with deserve a goiter and gastrointestinal tract;
- b) direct to slaughter a bird with polluted, humid plumage;
- in) to the slaughter did not identified the bird, not in the past been subjected to veterinary inspection;
- g) return to suppliers bird sick, suspect the disease with traumatic lesions, as well as the corpses of birds found in acceptance;
- d) exportation of the slaughtered poultry in the territory;
- e) utilization (destruction) of biological waste (dead birds, veterinary residues,boenskie konfiskaty) and other wastes generated during the processing of edible and non-edible raw materials of animal origin must be carried out under veterinary and sanitary requirements set by the laws and regulations of the Customs Union and/or the law in the relevant sphere of activities of the Member States;
- f) direct to slaughter poultry within 10 days after the last case of feeding them fish, fish waste and flour.

30. If at the time of acceptance and stable veterinary inspection of poultry with signs of infectious disease the entire game bird immediately sent for sanitary slaughterhouse or slaughter floor (separate from healthy birds). After the end of the slaughter should be carried out disinfection of premises and equipment.

31. The process of slaughter (the slaughter) must conform to the requirements of the present technical regulations and technical regulations of the Customs Union "on food safety".

32. The process of slaughter must be the identity of products and traceability of products throughout the manufacturing process.

33. The process of slaughter must ensure compliance with the regimes of technological processes of slaughter and use technological methods to prevent contamination of the surface of the carcasses:

a) immobilization of a bird should be carried out by means of reducing the sensitivity of birds and the loss of the ability to move with a beating heart.

b) slaughter poultry must provide the most complete her bleeding.
in heat treatment modes) (šparki) the birds should be chosen depending on its type and exclude the thermal damage to the skin.

g) technological operations removal of plumage must ensure the complete removal of the tail with the carcass and avoid mechanical damage to the skin.

d) at technological operation is not allowed to damage the evisceration of the gastrointestinal tract and its content on the bird and equipment.

(e)) before the veterinary-sanitary examination cannot remove internal organs from the carcass of the bird.

34. The slaughter equipment and tools must be able to transport the carcasses and slaughter products.

35. Provision must be made for stopping the slaughter line jobs veterinary specialists by means of technical devices (such as a button, "stop") in case of suspicion or identify high-risk poultry diseases.

36. For the collection of veterinary confiscates there is a need to equip the individual slopes or special capacities to prevent unauthorized access, painted in different colors and marked.

37. Forks, knives, scissors and other tools, chain-mail gloves, aprons and boots wash and decontaminate as pollution, but not less than 1 times in 30 minutes.

38. Technological cooling operation, regardless of the method, the temperature shall be measured at any point in carcasses of poultry is not higher than 4° c.

To reduce the risk of cross for semi nation submerged in poultry cooled allowed anti-microbial technology AIDS in accordance with the requirements of the technical rules of the Customs Union, establishing requirements for food additives, flavor a mild and technological support, as well as other antimicrobials, are not included in the rules, but with permission to use for this purpose.

Technological operation is not allowed when water immersion cooling of carcasses of birds using solutions containing chlorine above the requirements for potable water.

When submerged direction poultry cooled in cooling the tanks should be opposite the direction of incoming water that meets the requirements for drinking water set by the laws of the Member States.

39. in the production of poultry meat baby food are all types of cooling water also immersion.

40. in the process of production of slaughter-poultry and parts is not allowed the introduction of the water and the other ingredients.

41. the processing of offal of poultry, including exemption from the contents of the gastrointestinal (GI), removal of the serous membranes, gall bladder, remnants of adjacent tissue, fat, keratinized epidermal layers and the pollution must be completed not later than 30 minutes after evisceration of poultry carcasses, including the transfer to cooling and/or other technological processes.

42. the cutting of carcasses of poultry parts, the deboning of carcasses of birds and their parts, mechanically separated poultry production, semi-finished products have to be carried out at a temperature not higher than + 12° c.

43. Not identified poultry meat and products of its processing in the Organization, should be recycled or destroyed.

44. The temperature and humidity profiles in industrial premises and parameters of technological processes, ensuring the safety of the product, the manufacturer of the used raw material, technology and safety performance of products regulated by the technical documents approved in accordance with the laws of the Member States.

45. Before the process of cutting and deboning poultry carcasses and parts subjected to finalize (the removed the remains of the pen, naminy, hematoma, hemorrhage).

46. Beyond the technological operations of cutting, deboning knives sterilizer or must be stored in the space provided.

47. After the slaughter of poultry carcasses and internal organs are subject to veterinary-sanitary inspection in accordance with the veterinary-sanitary requirements laid down by the legislation of the Customs Union and/or the law in the relevant sphere of activities of Member States.

48. In identifying the diseases of poultry after slaughter the birds veterinary stamp is indicative of way its disposal or recycling.

49. If during the deboning poultry and offal of pathological changes characteristic of infectious and parasitic diseases, slaughter products placed in an isolated cell, pending the results of laboratory research. While conducting the appropriate sanitization (disinfection) tools, equipment, production (Special) garment and sanitization of premises.

50. Disposal of products made by the veterinary service for use with the restriction is carried out in isolated areas, using equipment located in such a way as to exclude cross-flow moving products of slaughter and disposed products.

Further processing is carried out in the premises at the end of a shift or a change of control of the veterinary profession. Upon completion of the work shall be sanitary treatment (disinfection) premises, equipment and inventory.

51. The process for the production of baby food products takes place at the beginning of the shift, or in a separate change, provided preliminary cleaning and disinfection of equipment and tools and sanitization of premises.

52. It is prohibited to use for poultry meat, offal, fat birds and their products: but unauthenticated) veterinary-sanitary inspection and not approved by veterinary-sanitary examination for food purposes, not identified, no veterinary documents (besides food production within the same enterprise);

b) with changed color, muscle and fat tissues;

in) with no odor;

g) with lifetime defects, defects after slaughter and processing without first refining (remains of the pen, naminy, hematoma, hemorrhage);

d) with the presence of contaminants and alien impurities including metallic;

e) repeatedly frozen;

f) poultry, which used anthelmintic antibiotics and other drugs with therapeutic or prophylactic purpose, prior to the expiration date specified in the instructions for use.

53. Mass fraction of moisture emitted during defrosting poultry, should not exceed 4.0%.

54. For mechanically separated poultry meat production is not allowed:

a) Carcasses and cuts of poultry refrigerated shelf life of more than two days;

b) bone, neck refrigerated shelf life of more than one day;

in) bird and their part in frozen storage for more than one month;

g) bone bird with less than 30% of the meat tissue.

55. The temperature of poultry meat after mechanical boning should be not above + 6° c.

56. Frozen poultry mechanically separated from the other productions, is used only for products subjected to heat treatment.

57. In mechanical boning the birds at all stages of its production shall be ensured additional bacterial for semi nation entering the processing of raw materials and manufactured products.

60. Technological containers mechanically separated poultry meat must be equipped with a label indicating the date and hour of arrive and ensure traceability.

58. Mechanically separated poultry within one hour of a should be used for food production.

If mechanically separated poultry is not intended for use within one hour, immediately after making it must be sent in refrigerated containers to cool to the temperature of the product from minus 2 to 0° c or freezing.

59. Collagen containing raw material processing and preparation is depending on its use in the production of food, medical and food products.

VIII. Products requirements food processing and slaughter processes of production

60. Slaughter Products used in the manufacture of the products of their processing, shall comply with the requirements of the present technical regulations and other technical regulations, which apply to them.

61. Not slaughter products identified in the production facility should be recycled or destroyed.

62. Preparation of offal, including defrosting, inspection, washing, scrubbing, is held in separate rooms or on designated sections of the production building.

63. The production of byproducts of poultry is carried out in a separate room.

The production of these products is allowed in the room and the equipment on manufacture of sausage products, provided the production sequence with the cleaning of process equipment and inventory.

64. Not used during the manufacturing process are stored in the sterilizer or knives in the space provided.

65. Slaughter Products for shredding and (or) the Ambassador should have temperature not higher than 4° c at any measuring point and mechanically separated poultry meat is not more than + 6° c.

66. Grinding meat and offal, cooking sausage stuffing and filling of shells (Forms) are carried out at air temperature not higher than + 12° c.

67. For the food melted fats use raw fat, processed no later than 2:0 after his capture during slaughter and subsequent cooling or freezing.

68. Sodium nitrite (potassium nitrite) applies only in the form of nitrite-brine (curing salt-nitrite) mixes with sodium nitrite (potassium nitrite) not more than 0.9 percent.

You cannot use both 2 and more nitrite-brine (curing salt-nitrite) compounds in the production of processing poultry slaughtering one item.

Nitrite-do not use saline (curing salt-nitrite) mixes for food products and poultry slaughtering it produced in the unprocessed form.

Do not use phosphate (phosphate-containing compounds and complex food)mixes for food products and poultry slaughtering it produced in the unprocessed form.

69. The preparation of non-meat ingredients, including weighing and packaging, is being held in separate quarters.

70. The fuel supply (sawdust, wood) in heat treatment Department through production rooms during production processing products of slaughter poultry shall not be allowed.

71. For the production of processed meat and poultry products must comply with the following requirements: and meat extract with brine) is conducted in premises with temperature not higher than 4° c, with the exception of the salting process equipment with integrated cooling system;

b) preparation of brines and packaging of non-meat ingredients (preparation) is carried out to the extent necessary to ensure the change of production site 1 but not more than 8:0;

in) the thermal processing of meat products and poultry products are on special equipment that is equipped with devices for the control of temperature (including the product, except in the summer and Sun products) and relative humidity or temperature only (for thermal processing in water).

72. For the production of semi-finished products of poultry meat must comply with the following requirements:

(a)) is not allowed, the manufacture of intermediate products intended to be sold, including the catering industry, with the use of sodium nitrite (potassium nitrite);

b) Quick freezing equipment for freezing food may be installed in the room in which they are packing and packaging;

in) is not allowed to produce in chilled ready meal with temperatures above + 4° c at any point of the dimension.

73. For the production of food must comply with the following requirements:

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

b) sealing time from the moment of consumer packaging before cooking canned food should not exceed 30 minutes.

in the process) the duration of the production process of žilovki canned orshredding foods slaughter to sterilization or pasteurization should not exceed 2:0 for sterilized and 1:0 for pasteurized canned food without salting process;

g) blanched raw materials temperature prior to packaging into consumer containers should not be below + 40° c;

d) manufacturer is heat treated canned regimens sterilization or pasteurization for the safety of the finished product, in accordance with the requirements of the industrial sterility under annex 2 to the present technical regulations;

(e)), shelf life of canned goods is established by the manufacturer with the Group canned properties used by consumer packaging, and quantities of sterilizing effect;

f) documents that contain parameters of sterilization or pasteurization, written to the storage media, are strictly accountable documents and must be kept by the manufacturer for a time exceeding shelf life products for at least 3 months;

w) length of excerpted canned stock manufacturer to determine the microbiological stability and security must not be less than 11 days.

74. The production of poultry meat products to the nutritional status of children in the first year of life is carried out on specialized sites, either in specialized shops, either on dedicated production lines.

75. The production of poultry meat products to the nutritional status of children from 1 year to 3 years of pre-school and school age can take place either on the specialized production facilities, either in specialized shops, either on dedicated production lines or production equipment for the manufacture of meat products for general purposes at the beginning of the shift, or in a change after washing and disinfection.

76. In the production of poultry meat for baby food for children of all age groups do not use phosphate, flavor enhancers and fragrance, benzoic and sorbic acids and their salts, as well as integrated nutritional supplements, which contain phosphates, flavoring and fragrance, benzoic and sorbic acid and their salts.

77. In the production of poultry meat for baby food for children of all age groups are not permitted to use the food (food grade) raw materials containing genetically modified organisms (GMOs).

78. In the production of poultry meat for baby food for children of all age groups are not permitted to use the food (food grade) raw materials, obtained with the use of pesticides, in the technical regulations of the Customs Union "on food safety".

79. in the production of poultry meat products for babies from 6 months to 3 years, for children of pre-school (from 3 to 6 years) and school children (from 6 years and older) are not allowed in the food (food grade) raw materials, a list of the technical regulations of the Customs Union "on food safety".

80. In the production of poultry meat for baby food for children of all age groups are not permitted to use the products of the birds with the contents of more than 0.25 per cent of total phosphorus.

81. For the production of canned baby food for children of all age groups and duration of their exposure to the stock manufacturer to determine the microbiological stability and security must be not less than 21 days.

82. At all stages of the production of chopped chicken meat semi finished items from baby food for children of pre-school (from 3 to 6 years) and school children (from 6 years and older), the temperature of the meat must not be higher than 4° c.

83. In the production of tinned chicken baby food for children from 6 months to 3 years out Prepackaging best quality wheat produced in consumer packaging of not more than 0.25 cu. DM.

IX. Requirements for the processes of storage, transportation, realization and recycling products and poultry slaughtering products of their processing

84. Manufacturers, dealers and persons performing functions of foreign manufacturers of products and poultry slaughtering products of their processing, are obliged to carry out the processes of their storage, transportation and implementation so that the products meet the requirements of the present technical regulations and technical regulations of the Customs Union, an action which it applies.

85. The storage, transportation and sale of products and the slaughter of products of their processing shall conform to the requirements of the present technical regulations and technical regulations of the Customs Union, which apply to them.

86. Processes utilizing products and poultry slaughtering products of their processing shall conform to the requirements of the technical rules of the Customs Union "on food safety".

87. The Materials in contact with food products and poultry slaughtering processing during storage, transport and sales, to conform to the safety of materials in contact with food products.

88. In coolers products placed in piles on racks or pallets which height should be at least 8-10 cm from the floor. From walls and cooling devices products is located at a distance of not less than 30 cm. Between the stacks must be passages that provide easy access to products.

89. Refrigerating Chambers for cooling food storage and processing poultry slaughtering and processing products are equipped with thermometers and (or) means automatic temperature control in the camera with the registration with a certain time interval, both on paper and/or electronic media.

90. Slaughter Products during storage are grouped by type, destination (sale or processing (processing)) and thermal condition (chilled, frozen).

91. Increased air temperatures in cold storage during storage during the loading and unloading of products of slaughter is allowed no more than 5° c, temperature fluctuations during storage, transportation and sale should not exceed 2° c.

92. There shall be no storage of chilled and frozen products in uncooled areas prior to the loading of the vehicle and/or container.

93. The transport of poultry production facility is specialized or specially equipped transport.

Vehicles and containers used for the carriage of products of poultry and poultry products shall be fitted with means to observe and record the temperature.

94. The transportation of products and of products from poultry in bulk without using the transport and (or) consumer packaging is not allowed.

95. After full release of vehicles, including those equipped with refrigerators and isothermal body, as well as containers are subjected to sanitary treatment (disinfection).

96. During storage, transportation and sale is allowed of frozen food thawing poultry slaughtering and processing products.

97. At the retail and wholesale enterprises cannot be packaging under vacuum or in a modified atmosphere food poultry slaughtering and processing products, previously packaged under vacuum or in a modified atmosphere.

X. Packing provisions food products and poultry slaughtering processing

98. Packing (including closures) slaughter products and products of their processing shall conform to the requirements of the technical rules of the Customs Union "on the safety of the package" (TR TC 005/2011).

99. The Materials in contact with food products and poultry slaughtering their processing should ensure their safety and preservation of the identity of the products of the birds and products of their processing in the customs territory of the Customs Union within the expiration date.

XI. Requirements for labelling of products and the products of their slaughter processing

100. The labelling of products and the slaughter of products of their processing shall conform to the requirements of the technical rules of the Customs Union "food products in part of its marking" (TR TC 022/2011), as well as the requirements set out in paragraphs 102-117 of the present technical regulations.

101. In order to avoid actions of misleading consumers (buyers):

and marking), containing information on the distinctive signs of slaughter and production products of their processing (for example, "halal", "kosher meat"), shall comply with the requirements of the technical rules of the Customs Union "food products in part of its marking" (TR TC 022/2011);

b marking products) is not allowed processing of products of general-purposeslaughter using fictitious names, which is perceived as baby food products (e.g., sausage, "baby", "Butuz" sausage, schnitzel, "Totoša");

in product labeling) is not allowed processing of products of the birds using fictitious names which are identical or similar to the product name, invented by established international (regional) standards, with the exception of products manufactured by these standards (for example, the doctor's chicken ", " chicken stew ", " broiler chicken Meat in jelly ");

g) allows the use of common names, formed on anatomic basis (for example, "breast," "wings," "hams"), a characteristic pattern for aspect (e.g., "sausage", "salami" ham), type of used prescription components (for example,

“chicken ”, “ poultry meat ”) or widely used in cooking and catering (for example, “pastrami ”, “ products ”, “ steak ”, “ fillet ”).

102. In the labelling of products processing poultry slaughtering is not allowed to use the words “produced from the cooled raw materials” or similar within the meaning of the words used in the manufacture of food products, poultry slaughtering a thermal condition other than chilled.

103. In the case of mechanically separated poultry meat product processing in the manufacture of products of the bird information indicated within the product (for example, mechanically separated chicken meat “).

104. In the labelling of products processing poultry slaughtering the water in anyway her Add (in the form of ice, brine, solution, etc.).

105. In the labelling of products processing poultry slaughtering, the title of the complex food additives as well as Marinades and brines with indication of their components.

106. The marking of processed meats and poultry in the composition of the products indicated the presence of microbial starter cultures, if the production of sausage products and poultry were used starter cultures of micro-organisms.

107. In the labelling of products and the slaughter of their processing, processed by enzymatic preparations of such products and goods should contain information about the use of these drugs.

108. In the labelling of products and the slaughter of their processing, packaged under vacuum or in a modified atmosphere, should contain the relevant information (for example, packaged under vacuum “, “ packed in modified atmosphere “).

109. If the manufacturer products and poultry slaughtering products of their processing, requests for retail and wholesale trade, involves further packaging in the implementation of the package with the change of the quantity and/or the type of packaging, the labelling of such products and the slaughter of products of their processing should include information on the date of validity prior to opening the package and after opening the package (of integrity)but within the overall shelf life when stored.

In the absence of such information in the labeling of products of poultry and their products do not change their quantity and (or) packaging products of poultry and their products to the retail and wholesale trade.

In the marking of products and poultry slaughtering their processing, packaged in the process of implementing the change in the number and kind of package, additional information must be provided on the legal entity or individual entrepreneur involved in packing, the packing date, shelf life and storage conditions, except in cases where the products of the birds and products of their processing are packed in the presence of the consumer at the retail and wholesale businesses.

110. Marking of poultry meat must conform to the requirements specified in paragraphs 100-109 of the present technical regulations, as well as to the following conditions:

a) the marking indicates the information on the type and age of birds (such as “Turkey”, “Turkey-poults»), method of processing of whole carcasses (“ drawn “,”drawn with the giblets and neck “), grade or category (subject to availability), as well as information about the thermal State (“ chilled “,” frozen “);

b) transport package is an imprint of his image or stamp of the veterinary on the label in accordance with the requirements of the legislation of the Member States in the field of veterinary medicine.

111. Marking of offal shall comply with the requirements specified in paragraphs100-109 of the present technical regulations, as well as to the following conditions:

(a)) on the transportation package is an imprint of his image or stamp of the veterinary on the label in accordance with the requirements of the legislation of the Member States in the field of veterinary medicine;

b) the marking indicates the information, taking into account the type and age of the bird, as well as information about the thermal State (“chilled”, “frozen”).

112. The marking of the products must conform to the requirements specified in paragraphs 100-109 of the present technical regulations, as well as to the following conditions:

a) the marking indicates the information, taking into account the type and age of the bird group of semi-finished products (“natural”, “chopped”), the form of semi-finished products (“boneless”, “meat and bone”, “stuffed”, “shell”, “molded”),as well as information about the thermal State (“chilled”, “frozen”).

113. The marking of the culinary products must meet the requirements specified in paragraphs 100-109 of the present technical regulations, as well as to the following conditions:

a) the marking indicates the information, taking into account the type of poultry (such as chickens, "turkeys", "ducks"), technology (e.g., "boiled", "fried", "baked"), grade-a (for example, "extra", "high"), as well as information about the thermal State ("chilled", "frozen").

114. The labelling of meat products, poultry products shall comply with the requirements specified in paragraphs 100-109 of the present technical regulations, as well as to the following conditions:

and labelling of sausage) contains information about the sausage products (for example, "sausage" sausages"), form (e.g. "chicken", "poultry"), how the technological processing (for example, "boiled"), grade-a (for example, "extra"), as well as information about the thermal State ("chilled", "frozen").

115. Marking of tinned meat and offal of poultry shall conform to the requirements specified in paragraphs 100-109 of the present technical regulations, as well as to the following conditions:

a) the marking indicates information about the Group canned ("from [products]birds", "meat-and-vegetable", "vegetable-meat"), taking into account the type and age of birds (for example, from chicken meat, "chicken meat") and how the technological treatment ("sterilized", "peas");

b) the marking indicates information about the type of canned food (such as "pickle");

in) if it is not possible to package marking method of preservation and readability of the information until the end of the shelf life (lithography, flexography or otherwise offset printing), information on the date of manufacture of canned food, a room (if available) is put on the lid, bottom or label consumer packaging.

116. Marking of poultry fat food must conform to the requirements specified in paragraphs 100-109 of the present technical regulations, as well as to the following conditions:

a) the marking indicates the type of information (e.g. "chicken fat melted"), as well as information about the thermal State ("cool", "frozen").

117. The labelling of products and the slaughter of their baby food processing must comply with the requirements specified in paragraphs 100-109 of the present technical regulations, as well as to the following conditions:

the marking indicates) and information reflecting the use of such products for babies ("for young children, for children of pre-school age, for school-age children), or refers to a child's age, from which it is possible to use this product (for example, "for children from 6 years");

b) baby food product labeling specifies information about the timing and conditions of storage after destroying the integrity of the consumer packaging;

in product labelling) in children in the first year of life contains information about the child's age (in months), starting with the introduction of these products in the diet of the child, the degree of grinding this product (for example, "homogenized" or "puree", "big chunk"), as well as recommendations for its consumption.

XII. Compliance products and poultry slaughtering products of their processing security requirements

118. Conformity of production and slaughter products of their processing the present technical regulations is ensured by the implementation of its requirements and the requirements of the technical regulations of the Customs Union, which apply to them.

119. Research methods (tests) and are set in the standards according to the list of standards containing the rules and methods of researches (tests) and including a sampling rules necessary for the application and implementation of the requirements of the present technical regulations, as well as the implementation and evaluation of product conformity (confirmation).

XII. Evaluation (confirmed) conformity of the products of the birds and products of their processing

120. An assessment of the conformity of products (confirmation) slaughter and processing products and processes for their production, storage, transportation, realization and recycling shall conform to the requirements of the present technical regulations and technical regulations of the Customs Union "on food safety".

121. Slaughter Products (including slaughter products for baby food) before release into circulation into the customs territory of the Customs Union shall be subject to veterinary-sanitary inspection.

122. The veterinary-sanitary inspection slaughter products (including slaughter products for baby food) and its results is carried out in accordance with the technical regulations of the Customs Union "on food safety" in the veterinary-sanitary examination.

123. Slaughter product processing Products (except products of slaughter processing of products for baby food and products of the new species) before release into circulation into the customs territory of the Customs Union is subject to Declaration of conformity in accordance with the established procedure.

124. The confirmation of conformity with the slaughter product processing requirements of the present technical regulations and technical regulations of the Customs Union, the action of which is subject, by the adoption of the Declaration of conformity by the applicant on the basis of its own evidence and evidence obtained with the body for certification of management systems (6 d scheme) accredited testing laboratory (Center), included in the unified register of certification bodies and test laboratories (centers) of the Customs Union.

125. The Declaration of conformity with the slaughter product processing is performed on a schema declaration, established by the present technical regulations, at the applicant's option.

For declaration of compliance on 3D and 6 d by the applicant can be registered in accordance with the legislation of the Member State on the territory of the entity or individual as a sole proprietorship, the manufacturer or the foreign manufacturer on the basis of a contract with him in ensuring the conformity of the supplied products processing poultry slaughtering requirements of the present technical regulations and technical regulations of the Customs Union, an action which it applies.

For declaration of compliance according to 4 d by the applicant can be registered in accordance with the legislation of the Member State on the territory of the entity or individual as a sole proprietorship, the manufacturer or seller, or perform the functions of the foreign manufacturer on the basis of a contract with him in ensuring the conformity of the supplied products processing poultry slaughtering requirements of the present technical regulations and technical regulations of the Customs Union, an action which it applies.

126. The scheme declaration 3D includes:
formation and analysis of technical documentation;
implementation of production control;
testing of product samples processing poultry slaughtering;
the adoption and signing of the Declaration of conformity;
application of single character handling.

The claimant takes measures to the production process was stable and provided that the products are food processing poultry slaughtering requirements of the present technical regulations and technical regulations of the Customs Union, which is subject to technical documentation, forms and conducts her analysis.

The applicant provides the production control.

For the purpose of checking the conformity of production to the slaughter product processing requirements of the present technical regulations and technical regulations of the Customs Union, which is subject to the claimant is testing samples of products processing poultry slaughtering in the accredited test laboratory included in the unified register of certification bodies and test laboratories (centers) of the Customs Union.

The validity of the Declaration of conformity of production processing of serial production, slaughter, is not more than 3 years.

127. The scheme declaration 4 d includes:
formation and analysis of technical documentation;
testing of product samples processing poultry slaughtering;
the adoption and signing of the Declaration of conformity;
application of single character handling.

The applicant produces technical documentation and analysis.

To confirm the declared consistency batch processing poultry slaughtering the present technical regulations and technical regulations of the Customs Union, which is subject to the claimant is testing samples of products processing poultry slaughtering in the accredited test laboratory included in the unified register of certification bodies and test laboratories (centers) of the Customs Union.

The validity of the Declaration of conformity of production processing poultry slaughtering is shelf life of this product processing poultry slaughtering.

128. The Declaration of 6 includes:

formation and analysis of technical documentation, which includes certificate for quality management system and security (a copy) issued by the certification body of quality management systems;
implementation of production control;
testing of product samples processing poultry slaughtering;
the adoption and signing of the Declaration of conformity;
application of single character treatment;
stability control of functioning of the system of management of quality and safety.

The claimant was taking measures to ensure the stability of the system of management of quality and safety and production conditions for the manufacture of products of processing of products, satisfying the requirements of the slaughter of the present technical regulations and technical regulations of the Customs Union, which is subject to technical documentation, forms and conducts her analysis.

The claimant provides production control and inform the certification body of quality management systems of planned change management system.

For the purpose of checking the conformity of production to the slaughter product processing requirements of the present technical regulations and technical regulations of the Customs Union, which is subject to the claimant is testing samples of products processing poultry slaughtering in the accredited test laboratory included in the unified register of certification bodies and test laboratories (centers) of the Customs Union.

Management systems certification body carries out surveillance of the quality management system of stability and security.

The validity of the Declaration of conformity of production processing of serial production, slaughter, is not more than 5 years.

129. The evidentiary material for declaration of compliance should include:

- a) copies of documents confirming state registration of a legal entity or an individual entrepreneur;
- b) specifications or document, which made products processing poultry slaughtering (if available); in the list of documents), which manufactured products processing poultry slaughtering;
- g) certificate (a copy of) the system of management of quality and safety (for 6 days);
- d) test reports slaughter product processing products;
- e) test reports of slaughter and (or) non-meat ingredients (if available);
- f) contract (the contract on delivery) or shipping documents (for 4 d)-if the;

w) other documents directly or indirectly confirming the compliance of the product processing poultry slaughtering requirements of the present technical regulations and technical regulations of the Customs Union, an action which it applies.

130. A declaration of conformity with the requirements of the present technical regulations shall be in a standard format and rules adopted by the decision of the Board of the Eurasian Economic Commission from December 25, 2012 No.293.

131. The Declaration of conformity shall start from the day of its registration in the unified register of issued certificates of conformity and registered declarations of conformity issued on a single form, in accordance with the established procedure.

132. Following the completion of the procedures for conformity assessment of applicant generates a set of documents on the slaughter product processing products, which include:

- a) Documents referred to in paragraph 130 of the present technical regulations (technical documentation, evidence for declaration of compliance);
- b) Protocol (protocols) tests carried out in an accredited laboratory testing included in the unified register of certification bodies and test laboratories (centers) of the Customs Union;
- in) the registered Declaration of conformity.

133. The set of documents for processing poultry slaughtering shall be kept by the applicant:

- (a)) for the output of the serial is for a period of not less than 5 years from the date of termination of production of the goods;
- b) for a batch production-for a period of not less than 5 years from the date of product shipment.

134. In paragraph 132 of the present technical regulations documents must be submitted in the framework of State control (supervision).

135. Slaughter product processing Products for baby food and new products before release into circulation into the customs territory of the Customs Union is subject to state registration in the order established by the regulations of the Customs Union "on food safety".

136. Assessment of the conformity of production processes, products and poultry slaughtering products of their processing (including slaughter products and products of their processing for baby food) the requirements of the present technical regulations and technical regulations of the Customs Union, which apply to them, shall be carried out before the commencement of such processes (prior to the release of products in circulation) in the form of State registration of industrial objects in the manner prescribed by the regulations of the Customs Union "on food safety".

137. conformity assessment processes of production, storage, transportation, realization and recycling products and poultry slaughtering processing products (including slaughter and food processing products for baby food) the requirements of the present technical regulations and technical regulations of the Customs Union, which are subject to, is held in the form of State control (supervision) for compliance with the requirements established by the present technical regulations and technical regulations of the Customs Union which they are subject.

XIV. Marking a sign of treatment products in the market of Member States of the Customs Union

138. Marking a sign of treatment products in the market of Member States of the Customs Union is performed before the release of the products of the birds and products of their processing into circulation.

Slaughter products and products of their processing, the last evaluation (verification) conformity to the requirements of the present technical regulations and technical regulations of the Customs Union, the action of which they are subject, shall be marked with a sign of treatment products in the market of Member States of the Customs Union.

139. Marking a sign of treatment products in the market of Member States of the Customs Union of unpackaged products poultry slaughtering and products of their processing is applied to the shipping documents.

140. marking a sign of treatment products in the market of Member States of the Customs Union of poultry slaughtering and processing their products placed directly in the transport packing, is applied to the transport packing and (or) on the label, and (or) on the information leaflet affixed on each transport packaging or accompanying each transport packaging or shipping documents.

XV. The State control (supervision) for compliance with the requirements of the present technical regulations

141. The State control (supervision) for compliance with the requirements of the present technical regulations for products and poultry slaughtering products of their processing and related production processes, storage, transportation, realization and recycling are carried out in accordance with the legislation of the Member State.

XVI. Safeguard clause

142. The competent authorities of the Member States are obliged to take all measures to limit and ban the circulation into the customs territory of the Customs Union and slaughter products products of their processing, not satisfying the requirements of the present technical regulations and technical regulations of the Customs Union, the action of which they are subject, as well as for their retirement.

In this case, the competent authority of a Member State shall notify the competent authorities of the other Member States on the adoption of a decision stating the reasons for its adoption and providing evidence explaining the need for the measure.

to the technical regulations of the Customs Union
 "On the safety of poultry meat and products of its processing»

**Microbiological safety standards of poultry meat and products of its processing,
including baby foods**

Name of production	Indicators	Permitted levels	Notes
1. Poultry Carcasses and parts, boneless meat, offal:			
a) chilled	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁴	
	Pathogens, including salmonella in 25 g	not allowed	
b) frozen	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³), not more than	1x10 ⁵	
	Pathogens, including salmonella in 25 g	not allowed	
c) in chilled, frozen packaged	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	5x10 ⁵	
	Pathogens, including salmonella in 25 g	not allowed	
d) poultry chilled, frozen baby food	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁵	
	Pathogens, including salmonella in 25 g	not allowed	
e) meat boneless cuts; lump on the bones, including chicken legs and breasts (chilled, frozen) for baby food	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	2x10 ⁵	
	Pathogens, including salmonella in 25 g	not allowed	
f) poultry chilled offal frozen	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁶	
	Pathogens, including salmonella in 25 g	not allowed	
g) poultry chilled offal, frozen baby food	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	2x10 ⁵	
	Pathogens, including salmonella in 25 g	not allowed	

Name of production	Indicators	Permitted levels	Notes
h) mechanically separated poultry meat (chilled, frozen)	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁶	
	Pathogens, including salmonella in 25 g	not allowed	
i) food-bone	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁶	
	Pathogens, including salmonella in 25 g	not allowed	
2. Meat of poultry natural (chilled, frozen):			
a) Meat and bone, boneless without Breading	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1 x 10 ⁵	
	Pathogens, including salmonella in 25 g	not allowed	
b) Meat and bone, boneless, breaded, with spices and sauce, pickled	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1 x 10 ⁶	
	Pathogens, including salmonella in 25 g	not allowed	
c) boneless meat in blocks	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1 x 10 ⁶	
	Pathogens, including salmonella in 25 g	not allowed	
3. Meat of poultry cutlets (chilled, frozen):			
a) dough shell	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁶	
	Pathogens, including salmonella in 25 g	not allowed	
b) in natural casing, including different cuisines	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁶	
	Pathogens, including salmonella in 25 g	not allowed	
c) in and without breaded	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁶	
	Pathogens, including salmonella in 25 g	not allowed	
d) minced poultry meat	number of mesophilic aerobic and facultative	1x10 ⁶	

Name of production	Indicators	Permitted levels	Notes
	anaerobic microorganisms, cfu/g (cm ³)*, not more than		
	Pathogens, including salmonella in 25 g	not allowed	
e) poultry skin	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁶	
	Pathogens, including salmonella in 25 g	not allowed	
f) offal, semis offal of poultry (chilled, frozen)	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁶	
	Pathogens, including salmonella in 25 g	not allowed	
g) meat of birds the nutritional status of children of pre-school and school age (raw, chilled frozen) made of logs	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	5x10 ⁵	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 0.001 g (cm ³)	not allowed	
	S.aureus in the 0.1 g (cm ³)	not allowed	
	Mould cfu/g, not more than	250	breaded
h) meat of birds for children of pre-school and school age (raw, chilled, frozen) natural	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁵	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 0.001 g (cm ³)	not allowed	
	S.aureus in the 0.1 g (cm ³)	not allowed	
	Mould cfu/g, not more than	250	breaded
4. Sausage products and meat of poultry:			
a) dried salamy	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 0.1 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.01 g (cm ³)	not allowed	
	S. aureus in 1.0 g (cm ³)	not allowed	
	E.coli in 1.0 g (cm ³)	not allowed	
b) dried salamy, sliced and vacuum-packed, in	Pathogens, including salmonella in 25 g	not allowed	

Name of production	Indicators	Permitted levels	Notes
a modified atmosphere	Bacteria of Group of intestinal sticks (coliforms) in 0.1 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
	E.coli in 1.0 g (cm ³)	not allowed	
c) the cooked smoked sausages	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
d) half-smoked	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.01 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
e) half-smoked, expiration dates that exceed 5 days, including sliced and vacuum-packed, in terms modified atmosphere	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
f) products of poultry meat grilled-boiled, smoked-baked, baked	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
g) cooked meats (sausage, meat breads, sausages, etc.): extra class and class I, including products boiled expiration dates that exceed 5 days, sliced and packed under vacuum, in terms modified atmosphere	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ³	to serving cutting no more than 2.5x10 ³ cfu/g
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	

Name of production	Indicators	Permitted levels	Notes
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
h) class II and analogues	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	2.5x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
i) sausage poultry products for the nutritional status of children of pre-school and school age	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ³	for products with a shelf life of 5 days
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	E.coli in 1.0 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	Mould cfu/g (cm ³), no more	100	
	Yeast CFU (g) (cm ³), no more	100	
j) the products of poultry meat) boiled (rolls, ham, etc.)	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
k) poultry products cooked, smoked-boiled, baked, smoked-baked, whose shelf-life exceed 5 days, including diced and packed under vacuum, in terms	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	

Name of production	Indicators	Permitted levels	Notes
modified atmosphere	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
l) Carcasses and parts of carcasses and products baked, boiled-smoked sausages	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
m) Carcasses and parts of carcasses and products Smoked Sausages	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
	E.coli in 1.0 g (cm ³)	not allowed	
5. Readymade frozen poultry meat:			
a) roasted, boiled	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁴	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
	Bacteria of the genus Enterococcus, cfu/g (cm ³), not more than	1x1 ³	
b) of chopped meat, including stuffed, and/or in a lab coat, and/or with sauces, and/or side dish	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	2x10 ⁴	
	Pathogens, including salmonella in 25 g	not allowed	

Name of production	Indicators	Permitted levels	Notes
	Bacteria of Group of intestinal sticks (coliforms) in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
	Bacteria of the genus Enterococcus, cfu/g, not more than	1x10 ⁴	
6. Meat products using offal, poultry skins (pâtés, sausages, of giblets, etc.):			
c) poultry pâté), including using poultry giblets	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	2x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
d) liver pâté of poultry	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	5x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 0.1 g (cm ³)	not allowed	
e) Pate, cooking poultry products for the nutrition of children of pre-school and school age	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	E.coli in 1.0 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	Mould cfu/g (cm ³), no more	100	
	Yeast CFU (g) (cm ³), no more	100	for products with a shelf life of 72 h
f) jelly poultry products:	number of mesophilic aerobic and facultative	2x10 ³	

Name of production	Indicators	Permitted levels	Notes
headcheese, jellies, jelly, etc., including assorted using poultry meat	anaerobic microorganisms, cfu/g (cm ³)*, not more than		
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
g) giblets sausage	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	5x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
7. Dried poultry Products:			
a) minced meat freeze drying	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁴	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 0.01 g (cm ³)	not allowed	
	S.aureus in 0.1 g (cm ³)	not allowed	
	Bacteria of the genus Proteus in 1.0 g (cm ³)	not allowed	
b) minced meat thermal drying	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	5x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 0.1 g (cm ³)	not allowed	
	S.aureus in 0.1 g (cm ³)	not allowed	
	Bacteria of the genus Proteus in 1.0 g (cm ³)	not allowed	
c) dried products of poultry meat	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁴	

Name of production	Indicators	Permitted levels	Notes
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 0.1 g (cm ³)	not allowed	
	S.aureus in 0.01 g (cm ³)	not allowed	
	Bacteria of the genus Proteus in 1.0 g (cm ³)	not allowed	
8. Sublimated products based on poultry meat baby food:			
a) for young children	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁴	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	B. cereus cfu/g (cm ³), not more than	100	
	Yeast cfu/g (cm ³), not more than	50	
b) for children of preschool and school age	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1.5x10 ⁴	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	S. aureus in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	B. cereus cfu/g (cm ³), not more than	200	
	Yeast cfu/g (cm ³), not more than	100	
			specialized food products for dietary nutritional therapy for children prematurity and LBW infants
9. Ready-to-cook poultry products:			
a) jellies (jelly), meat and Pate liver	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁴	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks	not allowed	

Name of production	Indicators	Permitted levels	Notes
	(coliforms) in 0.1 g (cm ³)		
	S.aureus in 0.1 g (cm ³)	not allowed	
	E. coli in 1.0 g (cm ³)	not allowed	
	Bacteria of the genus Proteus in 0.1 g (cm ³)	not allowed	
b) poultry meat boiled (no refills and sauces)	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ⁴	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
	Bacteria of the genus Proteus in 0.1 g (cm ³)	not allowed	
c) poultry dishes boiled, fried, steamed, baked, chopped meat, poultry products, dumplings, pies, etc.	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
	Bacteria of the genus Proteus in 0.1 g (cm ³)	not allowed	
d) ready-to-cook meat products birds in consumer packaging, Inc. packed under vacuum	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	For vacuum packed
	S.aureus in 1.0 g (cm ³)	not allowed	
	Bacteria of the genus Proteus in 0.1 g (cm ³)	not allowed	
e) pasteurized sausages, poultry-based food for infants (from 1.5 years and older)	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	2x10 ²	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g	not allowed	

Name of production	Indicators	Permitted levels	Notes
	Sulfite reducing clostridia in 0.1 g	not allowed	
	B. cereus in 1.0 g	not allowed	
f) canned scalded vegetables poultry	Shall comply with the requirements of the industrial sterility for canned foodgroup d in accordance with Annex 2		
g) canned foods from poultry, including adding giblets, for early childhood nutrition	Shall comply with the requirements of the industrial sterility for cans in group a in accordance with Annex 2		
h) canned poultry meat including the addition of giblets, for early childhood nutrition	Shall comply with the requirements of the industrial sterility for cans in group a in accordance with Annex 2		
i) canned sterilized meat birds with herbal supplements and without them, including Pate	Shall comply with the requirements of the industrial sterility for cans in group a in accordance with Annex 2		
j) semi-canned group d)	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	2 x10 ²	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	B. cereus in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.1 g (cm ³)	not allowed	
	S. aureus in 1.0 g (cm ³)	not allowed	
10. Miscellaneous food products of poultry meat and products of its processing			
a) rendered poultry fat	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1 x10 ³	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 0.1 g (cm ³)	not allowed	
	S.aureus in 1.0 g (cm ³)	not allowed	
b) rendered poultry fat for baby nutrition	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	1x10 ²	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	

Name of production	Indicators	Permitted levels	Notes
	S.aureus in 1.0 g (cm ³)	not allowed	
c) food poultry protein and products of processing of raw collagen-containing poultry and food broths dry of poultry meat	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	5x10 ⁴	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 1.0 g (cm ³)	not allowed	
	Sulfite reducing clostridia in 0.01 g (cm ³)	not allowed	
	Yeast CFU (g) (cm ³), no more	200	
d) food poultry protein products	number of mesophilic aerobic and facultative anaerobic microorganisms, cfu/g (cm ³)*, not more than	5x10 ⁴	
	Pathogens, including salmonella in 25 g	not allowed	
	Bacteria of Group of intestinal sticks (coliforms) in 0.1 g (cm ³)	not allowed	
	Yeast CFU (g) (cm ³), no more	100	
	S. aureus, in 0.1 g	not allowed	

*Colony forming units.

ANNEX 2
the technical regulations
The Customs Union
"On the safety of poultry meat and
the products of its processing»
(TR TC _/2014)

MICROBIOLOGICAL STANDARDS
Security (industrial sterility) canned poultry meat and products of its processing

Table 1

Indicators of industrial sterility for sterilized canned poultry meat	
The Group of micro-organisms	Acceptable level of
1. Spore mesophilic aerobic and facultative anaerobic-Group b. subtilis	no more than 11 CFU/g *
2. Spore mesophilic aerobic and facultative anaerobic-Group b. cereus or b. polymyxa	
3. Mesophilic Clostridium c. botulinum (or) c. perfringens	are not allowed in the 1.0 g
4. Mesophilic Clostridium (other than c. botulinum (or) c. perfringens)	are not allowed in the 1.0 g
5. non-Sporogenous organisms, including lactic acid and (or) fungi, and (or) yeast	not more than 1 CFU * at 1.0 g
6. thermophilic spore-forming anaerobic and facultative, aerobic-anaerobic	are not allowed in the 1.0 g (cm3) of the product

Table 2

Indicators of industrial sterility for sterilized canned poultry meat for baby food	
The Group of micro-organisms	Acceptable level of
1. Spore mesophilic aerobic and facultative anaerobic-Group b. subtilis	no more than 11 CFU/g *
2. Spore mesophilic aerobic and facultative anaerobic-Group b. cereus or b. polymyxa	are not allowed in the 1.0 g
3. Mezofil'nyeklostridii	not allowed in 10.0 g
4. Non-sporogenous organisms, including lactic acid and (or) fungi, and (or) yeast	are not allowed in the 1.0 g
5. Thermophilic spore-forming anaerobic and facultative, aerobic-anaerobic	are not allowed in the 1.0 g (cm3) of the product

Table 3

Indicators of industrial sterility for pasteurized canned poultry meat	
Group microorganisms	permissible level
1. Number of mesophilic aerobic and facultative anaerobic microorganisms- (KMAFAnM)	not more than 2 x 10 ² CFU/g *
2. Bacteria of Group of intestinal sticks (coliforms)	are not allowed in the 1.0 g
3. B. cereus	are not allowed in the 1.0 g
4. Sul'fitreducirushie botulinum	are not allowed in the 0.1 g;
5. S. aureus, etc. Staphylococcus koagulazopoložit'nye	are not allowed in the 1.0 g

* Colony forming units

ANNEX 3
the technical regulations
The Customs Union
"On the safety of poultry meat and
the products of its processing»
(TR TC _/2014)

Hygienic requirements of food safety products and poultry slaughtering processing

Indicators	Permissible levels, mg/kg, no more	Notes
Indicators of oxidative damage		
-acid number (mg KOH/g)	4.0	Fat bird melted
-peroxide number (Mole active oxygen/kg)	10.0	Fat bird melted
Toxic elements		
-lead	0.6	Offal of poultry and their products, canned products, including poultry meat
	0.1	Fat bird, fat bird melted
	1.0	Bird Food and protein based products (concentrates lunch dishes that require no cooking), Broth
-arsenic	1.0	Offal of poultry and their products, canned products, including poultry meat; Bird Food and protein based products (concentrates lunch dishes that require no cooking), Broth
	0.1	Fat bird, fat bird melted
-cadmium	0.2	Bird Food and protein based products (concentrates lunch dishes that require no cooking), Broth
	0.03	Fat bird, fat bird melted
	0.3	Offal of poultry and their products, canned products, including poultry meat
-Mercury	0.1	Offal of poultry and their products, canned products, including poultry meat; Bird Food and protein based products (concentrates lunch dishes that require no cooking), Broth
	0.03	Fat bird, fat bird melted
-iron	1.5	Fat bird grease (supplied in storage)

Indicators	Permissible levels, mg/kg, no more	Notes
-copper	0.4	Fat bird grease (supplied in storage)
Pesticides		
-HEXACHLOROCYCLOHEXANE (α , β , γ -isomers)	0.1	Poultry meat, meat by-products, poultry, poultry and their products, canned meat and meat-and-vegetable of poultry meat and offal of poultry; Bird Food and protein based products (concentrates lunch dishes that require no cooking), Broth
	0.2	Raw fat, fat bird
-DDT and its metabolites	0.1	Poultry meat, meat by-products, poultry, poultry and their products, canned meat and beef stew of meat, poultry and offal of poultry; Bird Food and protein based products (concentrates lunch dishes that require no cooking), Broth
	1.0	Raw fat, fat bird
Benz (a) pyrene	0.001	Smoked products of poultry meat, offal of poultry and their products
Nitrosamine (NDMA and NDEA)	0.004	Smoked meat and offal of poultry and their products
Dioksiny1)	0.000002 (in terms of fat)	Slaughter poultry products (except liver) and their products
	0.000006 (in terms of fat)	The liver birds and products from it

Note:

- for dry heat and freeze drying food contents of toxic elements, pesticides, dioxins, in terms of original product dry matter content in it and in the end product.
- control of levomicetina (chloramphenicol), antibiotics tetracycline group and bacitracin shall be conducted in accordance with TP TC 021
- hygienic standards food safety products and poultry slaughtering their processing, not specified in this annex, shall comply with the requirements of the technical rules of the Customs Union "on food safety" (TR TC 021/2011)

1) Dioxins are identified in the case of justified assumptions about the possible availability of raw materials.

ANNEX 4
the technical regulations
The Customs Union
"On the safety of poultry meat and
the products of its processing»
(TR TC _/2014)

Hygienic requirements of food safety products and poultry slaughtering their processing for baby food

Indicators	Acceptable level, mg/kg, not more than	Notes
Toxic elements:		
Lead	0.2	Poultry meat, poultry meat, canned scalded vegetables sausages for children up to 3 years
	0.3	Beef stew and vegetable-canned meat products, semi-finished products, pâtés, sausages and culinary products for children over 3 years
	0.5	Offal of poultry
Arsenic	0.1	Poultry meat, poultry meat, canned peas, canned foods, sausages, sausage and pastries
	0.2	Beef stew and vegetable-canned meat
	1.0	Offal of poultry
Cadmium	0.03	Poultry meat, canned meat, poultry, sausage products, semi-finished products, spreads and cooking products, pasteurized sausages, beef stew and vegetable-canned meat
	0.3	Offal of poultry
Mercury	0.02	Poultry meat, canned meat, poultry, sausage products, semi-finished products, spreads and cooking products, pasteurized sausages, beef stew and vegetable-canned meat
	0.1	Offal of poultry
Tin	100	Canned meat, poultry, sausages, beef stew peas and vegetable-meat in tins
Chrome	0.5	Canned meat, poultry, sausages, beef stew peas and vegetable-canned meat in a chrome package
Antibiotics:		
Levomicetin (chloramphenicol)	Not allowed <0.0003	Poultry meat, offal of poultry, canned, pasteurized poultry sausages, beef stew and vegetable-canned meats, pies and pastries, sublimated products
Tetracycline group	Not allowed <0.01	Poultry meat, offal of poultry, canned, pasteurized poultry sausages, beef stew and vegetable-canned meat products, semi-finished products, spreads and cooking products
bacitracin	Not allowed <0.02	Poultry meat, offal of poultry, canned, pasteurized poultry sausages, beef stew and vegetable-canned meat products, semi-finished products, spreads and cooking products, freeze dried foods
Pesticides		

Indicators	Acceptable level, mg/kg, not more than	Notes
hexachlorocyclohexane (α , β , γ -isomers)	0.02	Poultry meat, poultry meat, canned scalded vegetables sausages, beef stew and vegetable-canned meat products, semi-finished products, pâtés, sausages and culinary products, freeze dried foods
	0.015	Offal of poultry
DDT and its metabolites	0.01	Poultry meat, poultry meat, canned scalded vegetables sausages, beef stew and vegetable-canned meat products, semi-finished products, spreads and cooking products, freeze dried foods
	0.015	Offal of poultry
Nitrite	Not allowed <0.5	Canned meat, poultry, sausages, beef stew peas and vegetable-canned meat products, semi-finished products, spreads and cooking products
	30	Sausage products
Nitrosamines: Sum of NDMA and NDEA	Not allowed <0.001	Canned meat, poultry, sausages, beef stew peas and vegetable-canned meat products, semi-finished products, spreads and cooking products
Radionuclides:		
cesium-137	40 Bq/kg(l)	Canned meat, poultry, sausages, beef stew peas and vegetable-canned meat products, semi-finished products, spreads and cooking products, freeze dried foods
strontium-90	25 Bq/kg(l)	
Dioxins	Not allowed	Poultry meat, offal of poultry, canned, pasteurized poultry sausages, mâsora stimulation, and vegetable-canned meat, semi frozen convenience foods, Pate and pastries, sublimirovannye products

Note:

-the need to monitor residues of antibiotics that have been used in the production of food raw materials of animal origin

ANNEX 5
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(TR TC _/2014)

Hygiene requirements safety of mechanically separated poultry meat

Indicator	Acceptable level
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Calcium content, %	not more than 0.26
The content of bone particles, %	not more than 0.60
Fractional composition of bone inclusions, %:	
up to 500 microns	not less than 98.0
ranging in size from 500 to 750 microns	not more than 2.0
measuring more than 750 microns	are not allowed
Acid number of fat, mg Kon/g fat	not more than 3.0
Peroxide value, Mole active oxygen/kg fat	not more than 19.7

ANNEX 6
the technical regulations
The Customs Union
"On the safety of poultry meat and
the products of its processing»
(TR TC _/2014)

REQUIREMENTS
the physico-chemical indicators
production of poultry meat and/or giblets for baby food

Table 1

Canned poultry meat or giblets for early childhood nutrition			
Criteria and indicators nutritional value per 100 g of the product	Unit	Acceptable level	Note
1	2	3	4
1. mass fraction of dry matter	g, not less	17	
2. Protein	g, not less	7	
3. Fat	g	3 – 12	
4. table salt	g, not more than	0,4	
5. Starch	g, not more than	3	as a thickener
6. rice and wheat flour	g, not more than	5	as a thickener

Table 2

Beef stew (vegetable-meat) canned poultry meat and/or giblets for early childhood nutrition			
Criteria and indicators nutritional value per 100 g of the product	Unit	Acceptable level	Note
1	2	3	4
1. mass fraction of dry matter	g	5 – 26	
2. Protein	g	1,5 – 8	
3. Fat	g	1 – 6	
4. Carbohydrates	g	5 – 15	
5. table salt	g, not more than	0,4	
6. Starch	g, not more than	3	as a thickener
7. rice and wheat flour	g, not more than	5	as a thickener

Table 3

Pasteurized meat [Paste] sausages to feed children with one and a half years

Criteria and indicators nutritional value per 100 g of the product	Unit	Acceptable level	Note
1	2	3	4
1. Protein	g, not less	12	
2. Fat	g	16 – 20	
3. sodium chloride	g, not more than	1,5	

Table 4

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

Criteria and indicators nutritional value per 100 g of the product	Unit	Acceptable level	Note
1	2	3	4
1. Protein	g	at least 12	
2. Fat	g	no more than 18	
3. sodium chloride	g, not more than	1,2	
4. Starches	g, not more than	3	
5. rice and wheat flour	g, not more than	5	

Table 5

Meat products of poultry meat for the nutrition of children of pre-school and school age

Criteria and indicators nutritional value per 100 g of the product	Unit	Acceptable level	Note
1	2	3	4
1. Protein	g, not less	12	
2. Fat	g, not more than	22	
3. sodium chloride	g, not more than	1,8	
4. Starches	g, not more than	5	
5. the residual activity of acid phosphatase	%, not more	0,006	for cooked sausage
6. total phosphorus	%, not more	0,25	

Table 6

Meat of poultry for children of pre-school and school age

Criteria and indicators nutritional value per 100 g of the product	Unit	Acceptable level	Note
1	2	3	4

1. Protein	g, not less	10	
2. Fat	g, not more than	20	
3. sodium chloride	g, not more than	0,9	

Table 7

Pates and cooking poultry products for children of pre-school and school age

Criteria and indicators nutritional value per 100 g of the product	Unit	Acceptable level	Note
1	2	3	4

1. Protein	g, not less	8	
2. Fat	g, not more than	16	
3. sodium chloride	g, not more than	1,2	

ANNEX 7
the technical regulations
The Customs Union
"On the safety of poultry meat and
the products of its processing»
(TR TC _/2014)

**Maximum permitted levels of residues of veterinary
(zootechnical) drugs, growth promoters and bird medicines
means (including antibiotics) in slaughter, controlled products
According to information on their utilization ***

Table 1

Maximum permitted levels of residues of antimicrobial means

№	Drug Name	Type of poultry product	Product name	Maximum residue level (mg/kg, max)	Notes
1	2	3	4	5	6
1.	Apramicin (aminoglycosides)	All types of poultry	meat, fat liver Kidney	1 10 20	
2.	Kanamycin (aminoglycosides)	All types of poultry	meat, fat liver Kidney	0,1 0,6 2,5	
3.	Neomycin (aminoglycosides)	All types of poultry	meat, fat earlobes liver	0,5 5 0,5	including framycetin
4.	Paromomycin (aminoglycosides)	All types of poultry	meat the liver and the kidney	0,5 1,5	
5.	Spectinomycin (aminoglycosides)	All types of poultry	fat meat Kidney liver	0,5 0,3 5 1	
6.	Ceftiofur (cephalosporins)	All types of poultry	meat liver Kidney fat	1,0 2,0 6,0 2,0	sum of all residues containing β -laktamovuu structure, expressed as desfuroilceftiofur

№	Drug Name	Type of poultry product	Product name	Maximum residue level (mg/kg, max)	Notes
1	2	3	4	5	6
7.	All substances of sulfanilamide Group (sulfonamides)	All types of poultry	meat fat liver Kidney	0,1 0,1 0,1 0,1	sum of all residues of this group must not exceed the MRL
8.	Trimethoprim (diaminopyrimidine derivatives)	All types of poultry	meat liver Kidney fat	0,05 0,05 0,05 0,05	
9.	Lincomycin/Clincomycin (lincosamides)	All types of poultry	meat fat, skin liver	0,1 0,05 0,5	
10.	Pirlimycin (lincosamides)	All types of poultry	meat liver Kidney	0,1 1 0,4	
11.	Thiamphenicol (florfenicols)	All types of poultry	meat liver Kidney FAT (in natural proportions with the skin)	0,05 0,05 0,05 0,05	as the sum of the tiamfenikola and kon'ûgatovtia mfenikola per tiamfenikol
12.	Florfenicol (florfenicols)	All types of poultry	meat liver Kidney fat, skin	0,1 2,5 0,75 0,2	The sum of florphenicol and its metabolites in the form florfenikolamina
13.	Flumequine (quinolones)	All types of poultry	Meat Kidney liver fat, skin	0,4 1 0,8 0,25	
14.	Ciprofloxacin/Enrofloxacin/pemfloxacin/norfloxacin (fluoroquinolones)	All types of poultry	Liver Kidney skin	0,2 0,3 0,1	Amount of fluoroquinolones

№	Drug Name	Type of poultry product	Product name	Maximum residue level (mg/kg, max)	Notes
1	2	3	4	5	6
15.	Sarafloxacin (quinolones)	Turkey, chicken	Meat liver Kidney fat and skin	0,01 0,1 0,1 0,01	
16.	Danofloxacin (quinolones)	All types of poultry	Meat liver Kidney fat and skin	0,2 0,4 0,4 0,1	
17.	Difloxacin (quinolones)	All types of poultry	meat liver Kidney fat, skin	0,3 1,9 0,6 0,4	
18.	Oxolinic acid (quinolones)	All types of poultry	meat liver Kidney fat (skin and fat in natural proportions)	0,1 0,15 0,15 0,05	
19.	Erythromycin (macrolides)	All types of poultry	meat liver Kidney fat	0,2 0,2 0,2 0,2	
20.	Spiramycin (macrolides)	Chicken	meat skin and fat liver	0,2 0,3 0,4	The sum of spiramizina and neospiramicina
21.	Tilmicosin (macrolides)	All types of poultry	meat skin and fat liver Kidney	0,075 0,075 1 0,25	
22.	Tylosin (macrolides)	All types of poultry	meat liver Kidney FAT (in natural proportions with the skin)	0,1 0,1 0,1 0,1	As tilozin A
23.	Tylvalosin (macrolides)	All types of poultry	meat fat and skin liver	0,05 0,05 0,05	The sum of tilvalozina and 3-o-acetiltilozina

№	Drug Name	Type of poultry product	Product name	Maximum residue level (mg/kg, max)	Notes
1	2	3	4	5	6
24.	Tiamulin (plevromutiliny)	Chicken Turkey	meat skin and fat liver meat skin and fat liver	0,1 0,1 1 0,1 0,1 0,3	The Amount Of metabolites, that may be hydrolyzed with a 8-α-gidroksimutilin
25.	Rifaximin/ Rifampicin (ansamitina)	All types of poultry	meat		rifaksimín
26.	Colistin (polymyxin)	All types of poultry	meat fat (skin and fat in natural proportions) liver Kidney	0,15 0,15 0,15 0,2	
27.	Avilamycin (ortozomiciny)	All types of poultry	meat fat liver Kidney	0,05 0,1 0,3 0,2	Dihloroizovèrningovaâ acid
28.	Monensin (ionofory)	All types of poultry, except broilers, turkey	liver other products	0,008 0,002	moneënzín A
29.	Lasalocid (ionofory)	All types of poultry	meat skin and fat liver Kidney	0,02 0,1 0,1 0,05	lasalocid A
30.	Nitrofurans (including furazolidone)	All types of poultry	meat skin and fat liver Kidney	<0,1 <0,1 <0,1 <0,1	not permitted in products of animal origin in the definition of methods
31.	(metronidazole) / (dimetridazole)/	All types of poultry	meat skin and fat liver Kidney		not permitted in products of animal origin in the definition of methods

№	Drug Name	Type of poultry product	Product name	Maximum residue level (mg/kg, max)	Notes
1	2	3	4	5	6
	(ronidazole)/ (dapsone)/ (clotrimazole)/ (aminotrizole)				
32.	Flavomycin (streptotricin)	All types of poultry	meat liver Kidney fat	0,7 0,7 0,7 0,7	flavofosfolipol
33.	Doxycycline (tetracyclines)	All types of poultry	meat skin and fat liver Kidney	0,1 0,3 0,3 0,6	
34.	Benzylpenicillin / Penethamate (Group of penicillin)	All types of poultry	meat FAT (in natural proportions with the skin) liver Kidney	0,05 0,05 0,05 0,05	
35.	Ampicillin (Group of penicillin)	All types of poultry	meat fat liver Kidney	0,05 0,05 0,05 0,05	
36.	Amoxicillin (Group of penicillin)	All types of poultry	meat fat liver Kidney	0,05 0,05 0,05 0,05	
37.	Cloxacillin (пенициллины)	All types of poultry	meat fat liver Kidney	0,3 0,3 0,3 0,3	
38.	Dicloxacillin (penicillin)	All types of poultry	meat fat liver Kidney	0,3 0,3 0,3 0,3	

№	Drug Name	Type of poultry product	Product name	Maximum residue level (mg/kg, max)	Notes
1	2	3	4	5	6
39.	Oxacillin (penicillin)	All types of poultry	meat fat liver Kidney	0,3 0,3 0,3 0,3	
40.	Phenoximethylpenicillin (Group of penicillin)	All types of poultry	meat skin and fat liver Kidney	0,025 0,025 0,025 0,025	

Table 2

Maximum permitted levels of residues of antiprotozojnyh

№	Drug Name	Type of poultry product	Product name	Maximum residue level (mg/kg, max)	Notes
1.	Diclazuril	chickens-broilers Turkey	meat liver Kidney fat, skin	0,5 3 2 1	as diklazuril
2.	Toltrazuril	All types of poultry	meat skin and fat liver Kidney	0,1 0,2 0,6 0,4	Toltrazurilasul'fon
3.	Nicarbazin	chickens-broilers	meat liver Kidney fat, skin	0,2 0,2 0,2 0,2	as N, n '-bis (4-nitrophenyl) urea
4.	Amprolium	chickens-broilers Turkey	meat skin and fat liver Kidney	0,2 0,2 0,2 0,4	
5.	Robenidine	All types of poultry other than broilers, turkey	liver Kidney skin and fat other products of slaughter	0,05 0,05 0,05 0,005	Robenidina hydrochloride

№	Drug Name	Type of poultry product	Product name	Maximum residue level (mg/kg, max)	Notes
6.	Semduramicin	All types of poultry other than broilers	all types of products	0,002	
7.	Narasin	All types of poultry other than broilers	liver other products of slaughter	0,05 0,005	
8.	Maduramicin	All types of poultry other than broilers, turkey	all types of products	0,002	
9.	Salinomycin	All types of poultry other than broilers	liver other products of slaughter	0,005 0,002	Salinomycinsodium
10.	Halofuginone	All types of poultry other than broilers	meat fat and skin liver Kidney	0,01 0,025 0,03 0,03	
11.	Decoquate	All types of poultry other than broilers	all kinds of products	0,02	

Table 3

Maximum permitted levels of residues of insecticides

№	Drug Name	Type of poultry product	Product name	Maximum residue level (mg/kg, max)	Notes
1.	Deltamethrin	chicken	meat liver Kidney fat	0,03 0,05 0,05 0,5	as deltamethrin
2.	Phoxim	chicken	meat skin and fat liver Kidney	0,025 0,55 0,05 0,03	as phoxim

- control is carried out on the basis of information provided by the manufacturer (OEM) products when they are imported into the customs territory of the Customs Union;

-control of laevomecetin (chloramphenicol), antibiotics of tetracycline group and bacitracin shall be conducted in accordance with TP TC 021/2011.

END UNOFFICIAL TRANSLATION.