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Decision of the Council of the Eurasian Economic Commission dated October 29, 2021 N 110

"On the technical regulations of the Eurasian Economic union "On the safety of poultry meat and its processed products"

According toArticle 52 of the Treaty on the Eurasian Economic Union of May 29, 2014 and paragraph 29 of Appendix No. 1 to the Regulations of the Eurasian Economic Commission, approved by the Decision of the Supreme Eurasian Economic Council datedDecember 23, 2014 N 98 , The Council of the Eurasian Economic Commission DECIDED:

1. Adopt the attached technical regulation of the Eurasian Economic Union “On the safety of poultry meat and its processed products” (EAEU TR 051/2021) (hereinafter referred to as the technical regulation).

2. Establish that the technical regulations come into force on January 1, 2023, with the exception of:

a) paragraph two of paragraph 21, which comes into force after the development of relevant interstate (regional) standards containing rules and methods of research (testing) and measurements, including rules for sampling necessary for the application and implementation of this requirement, and their inclusion in list of standards defined in paragraph 4Protocol on technical regulation within the framework of the Eurasian Economic Union (Appendix No. 9 to the Treaty on the Eurasian Economic Union of May 29, 2014) (hereinafter referred to as the Protocol);

b) paragraph two of paragraph 57, which comes into force after the development of the corresponding interstate (regional) standard containing the rules and methods of research (testing) and measurements, including the rules for sampling necessary for the application and implementation of the specified requirement, and its inclusion in list of standards defined in paragraph 4Protocol ;

c) paragraph of the second subparagraph "c" of paragraph 104, which comes into force after the development of relevant interstate (regional) standards and their inclusion in the list of standards defined in paragraph 4Protocol .

3. Ask the Government of the Russian Federation to ensure:

a) no later than 24 months from the date of entry into force of this Decision together with the governments of other member states of the Eurasian Economic Union, taking into account the second paragraph of paragraph 41 of the Procedure for the development, adoption, amendment and cancellation of technical regulations of the Eurasian Economic Union, approved by the Decision of the Council of the Eurasian Economic Commission datedJune 20, 2012 N 48 , preparation for adoption in the prescribed manner of draft changes to the technical

the regulation in terms of supplementing it with provisions on the classification of various types of poultry products (with the exception of canned poultry meat (by-products)) depending on the mass fraction of meat ingredients (meat, meat-containing, meat-and-vegetable, vegetable-meat products);

b) no later than 24 months from the date of entry into force of this Decision, the preparation of an interstate (regional) standard containing the rules and methods for classifying poultry products as meat, meat-containing, meat-plant or plant-meat;

c) preparation, in accordance with the established procedure, of amendments to the technical regulations regarding updating the maximum permissible level of residues of the veterinary drug "doxycycline" in poultry meat and the permissible levels of nutritional value indicators "protein" and "fat" for canned poultry meat for feeding children over 3 years of age (if necessary) based on scientific justification.

4. This Decision comes into force after 30 calendar days from the date of its official publication.

Members of the Council of the Eurasian Economic Commission:

From the Republic of Armenia
M. Grigoryan

From the Republic of Belarus
I. Petrishenko

From the Republic of Kazakhstan
A. Smailov

From the Kyrgyz Republic
A. Kozhoshev

From the Russian Federation
A. Overchuk

Accepted
By decision of the Council
Eurasian Economic Commission
dated October 29, 2021 N 110

TECHNICAL REGULATIONS
EURASIAN ECONOMIC UNION "ON MEAT SAFETY"
BIRDS

AND PRODUCTS OF ITS PROCESSING"
(EAEU TR 051/2021)

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I. Scope of application

1. This technical regulation establishes mandatory requirements for application and execution in the customs territory of the Eurasian Economic Union (hereinafter referred to as the Union) for poultry slaughter products and their processing products released for circulation in the customs territory of the Union, requirements for the processes of their production, storage, transportation (transportation), sale and disposal, as well as requirements for labeling and packaging of poultry slaughter products and their processed products to ensure their free movement.

2. If, in relation to poultry slaughter products and products of their processing, other technical regulations of the Union (Customs Union) have been adopted, establishing safety requirements for them, requirements for the processes of their production, storage, transportation (transportation), sale and disposal, as well as requirements to labeling and packaging, then poultry slaughter products and products of their processing, the processes of their production, storage, transportation (transportation), sale and disposal, as well as their labeling and packaging must comply with the requirements of other technical regulations of the Union (technical regulations of the Customs Union), action which apply to them.

3. These technical regulations have been developed to protect human life and health, the environment, life and (or) health of animals, and to prevent actions that mislead consumers (purchasers).

4. The objects of technical regulation of this technical regulation are:

a) poultry slaughter products and their processing products:

poultry meat;

poultry by-products;

edible poultry fats (raw fat, rendered fat);

mechanically separated poultry meat;

edible poultry bone and products of its processing;

poultry skin;

poultry collagen-containing raw materials and products of its processing;

semi-finished poultry meat (by-products);

culinary products from poultry meat (offal);

sausages from poultry meat (by-products);

poultry meat (offal) products;

canned poultry meat (offal);

dry poultry products;

dried edible bird protein and products based on it;

broths;

poultry slaughter products for baby food;

poultry products for baby food;

b) processes of production, storage, transportation (transportation), sale and disposal of poultry slaughter products and products of their processing.

5. This technical regulation does not apply to:

a) products of poultry slaughter and products of their processing, produced by citizens at home and (or) in personal subsidiary plots, as well as the processes of production, storage, transportation (transportation) and disposal of products of poultry slaughter and products of their processing, intended only for personal consumption and not intended for release into circulation in the customs territory of the Union;

b) specialized food products (except for poultry slaughter products and their processed products for baby food);

c) food products in which, in accordance with the recipe, the weight of slaughter products and meat products in the aggregate is 50 percent or exceeds the weight of poultry slaughter products and their processed products;

d) food additives and biologically active food additives, medicines, feed, products not intended for food purposes, which are made using or based on poultry slaughter products and their processed products;

e) food products of catering enterprises (public catering), manufactured using or based on poultry slaughter products and products of their processing, intended for sale in the provision of services, as well as processes for the sale of such products;

f) food products in which, in accordance with the recipe, the content of poultry ingredients is less than 5 percent.

II. Basic Concepts

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6. For the purposes of applying these technical regulations, the concepts established Protocol on technical regulation within the framework of the Eurasian Economic Union (Appendix No. 9 to the Treaty on the Eurasian Economic Union of May 29, 2014), technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011), adopted by the Decision of the Customs Union Commission datedDecember 9, 2011 N 880 , “Food products in terms of their labeling” (TR CU 022/2011), adopted by the Decision of the Customs Union Commission datedDecember 9, 2011 N 881 , “Safety requirements for food additives, flavorings and technological aids” (TR TS 029/2011), adopted by the Decision of the Council of the Eurasian Economic Commission of June 20, 2012 N 58, “On the safety of packaging” (TR TS 005/2011), adopted By decision of the Customs Union Commission datedAugust 16, 2011 N 769 , as well as concepts that mean the following:

“Poultry food dry protein” - dry poultry meat products obtained as a result of enzymatic hydrolysis of poultry carcasses, offal, bones after deboning poultry carcasses and mechanically deboned poultry meat and intended for use as an ingredient in food production;

“broth” is a processed product of poultry slaughter products made by cooking or hydrolysis with or without the addition of non-meat ingredients, followed by separation, concentration or thickening of the liquid phase and (or) drying (or without);

“veterinary confiscation” - a product of poultry slaughter, recognized by the results of a veterinary and sanitary examination as unsuitable for use for food purposes;

“poultry ham” - a product made from pieces of boneless poultry meat, subjected to salting (with or without massaging, ripening) and cooking in order to create a monolithic structure and elastic consistency in the finished product;

“adult bird” - a bird with an ossified, hard keel of the sternum;

“homogenized canned poultry meat for baby food” - canned poultry meat for baby food, intended for feeding children over 6 months, containing at least 80 percent of particles up to 0.3 mm in size and no more than 20 percent of particles up to 0.4 in size mm;

“raw poultry fat” is a product of poultry slaughter obtained as a result of processing poultry and poultry by-products (muscle stomachs) and (or) cutting poultry carcasses, which is adipose tissue;

“aspic” - a culinary product made from heat-treated ingredients from poultry meat (by-products) with the inclusion of non-meat ingredients, laid in layers and filled with concentrated broth and (or) a solution of gelling substances in an amount of up to 50 percent, forming a dense jelly when cooled;

“frozen poultry slaughter processing products”, “frozen poultry meat products” - processed poultry slaughter products subjected to refrigeration to a temperature at any measurement point

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the product is not higher than minus 12 °C for semi-finished products, rendered fat, processed products of collagen-containing poultry raw materials and not higher than minus 8 °C for other products (for example, sausages, culinary products, that is, finished products);

“frozen meat (by-products, raw fat, skin, bone (bone residue), mechanically separated meat, collagen-containing poultry raw materials" - edible meat raw materials that maintain the temperature at any point of measurement of the product during the entire time after refrigeration until the moment of use above minus 12 °C;

“Brawn” is a sausage product of heterogeneous structure, made from heat-treated pieces of meat and non-meat ingredients;

“poultry skin” is a product of poultry slaughter obtained by separating the skin from a gutted poultry carcass or its parts;

“sausage product cooked from poultry meat (by-products)” - a sausage product from poultry meat (by-products), subjected to sedimentation, drying, frying and subsequent cooking during production. A sausage product cooked from poultry meat (by-products) can be produced using technology that involves combining or excluding individual processes;

“boiled-smoked sausage product from poultry meat” is a sausage product from poultry meat subjected to sediment, pre-smoking, cooking, additional hot smoking and drying during production. Boiled-smoked sausage products from poultry meat can be produced using a technology that eliminates the pre-smoking process;

“sausage product from poultry meat (by-products)” - food products from poultry meat (by-products), ready-to-eat, of a prescribed shape and (or) size, with or without casing, made from minced sausage and (or) meat (by-products) birds using a certain technology;

“semi-smoked poultry sausage product” is a poultry meat sausage product subjected to sedimentation, frying, boiling, hot smoking and, if necessary, drying during production. Semi-smoked poultry sausage can be produced using technology that involves combining individual processes;

“giblet sausage product” - a sausage product boiled from poultry giblets with the addition of meat and non-meat ingredients;

“dry-cured sausage product from poultry meat” - a sausage product from poultry meat, subjected to sediment and (or) fermentation, as well as drying during the manufacturing process;

“raw smoked sausage product from poultry meat” - a sausage product from poultry meat subjected to sediment and (or) fermentation during production (with or without the use of starter cultures), cold smoking and drying;

“minced sausage from poultry meat (by-products)” - poultry meat products intended for the production of sausages, consisting of a mixture of boneless poultry meat (by-products), other meat and non-meat ingredients of varying degrees

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grinding (up to and including fine), subjected to technological processing and taken in quantities established by the recipe;

“canned ham from poultry meat” - canned poultry meat made from pieces of boneless poultry meat subjected to aging in salting;

“canned poultry meat in its own juice” - canned poultry meat made from poultry meat on the bones with the addition of spices and table salt;

“canned poultry meat (meat-vegetable and vegetable-meat using poultry meat) for baby food” - poultry meat products in hermetically sealed consumer packaging, subjected to sterilization, in a homogenized, puree, coarsely ground state or in pieces or in the form of spherical or cylindrical products forms (molded), made from raw materials intended for baby food (poultry meat, offal (liver, heart) of poultry), in accordance with established requirements for composition, nutritional value and safety, with or without the use of non-meat ingredients, with a mass fraction meat ingredients from 18 to 40 percent for canned meat and vegetables and from 5 to 18 percent for canned meat and vegetables.Canned poultry meat (meat-vegetable and vegetable-meat using poultry meat) for baby food are used to feed children from 6 months, depending on the degree of grinding (homogenized - from 6 months, puree - from 8 months, coarsely ground - from 9 months, molded - from 1 year, lumps - from one and a half years);

“canned poultry meat (by-products)” - products from poultry meat (by-products) in hermetically sealed consumer containers, subjected to sterilization or pasteurization in order to ensure microbiological safety and the absence of viable pathogenic microflora and suitable for long-term storage, the recipe of which contains a mass fraction of poultry meat and (or) by-products is at least 60 percent;

“canned poultry meat (offal) in jelly” - canned poultry meat (offal) made using gelling components;

“canned poultry meat (offal) in sauce” - canned poultry meat (offal) made from pieced boneless poultry meat or poultry meat on the bones with the addition of sauce according to the established recipe;

“canned pate of poultry meat (by-products)” - canned poultry meat (by-products) of a spreadable consistency, made with the addition of ingredients according to the established recipe;

“canned minced poultry meat (offal)” - canned poultry meat (offal), made from minced sausage from poultry meat (offal);

“bone residue” is a product of poultry slaughter in the form of crushed edible poultry bone with the presence of pulpy tissues, obtained by mechanical deboning by separating poultry carcasses and (or) their parts and intended for further industrial processing for food production or used as animal feed ;

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“edible poultry bone” is a product of poultry slaughter in the form of raw bone, obtained as a result of deboning a gutted carcass and (or) its parts and representing a whole or crushed bone with the presence of a residual cut of pulpy tissue, intended for the production of food products;

“coarsely ground canned poultry meat for baby food” - canned food for baby food made from poultry meat, offal (liver, heart) of poultry, intended for feeding children over 9 months, containing at least 80 percent of particles up to 3 mm in size and no more than 20 percent particles up to 5 mm in size;

“culinary product cooked from poultry meat (by-products)” - a culinary product from poultry meat (by-products) subjected to heat treatment during production, including drying, frying and boiling, or just boiling;

“culinary product fried from poultry meat (offal)” - a culinary product from poultry meat (offal) subjected to frying during manufacturing;

“culinary product baked from poultry meat (by-products)” - a culinary product from poultry meat (by-products) subjected to heat treatment during production, including drying, frying and baking or only baking;

“culinary product made from poultry meat (by-products)” - products from poultry meat (by-products), subjected to heat treatment during manufacturing until fully cooked, followed by cooling or freezing. Culinary products made from poultry meat (offal) are divided into boiled, fried and baked;

“culinary semi-finished product from poultry meat (by-products)” - a culinary product from poultry meat (by-products) or a combination of such products that have gone through one or more stages of culinary processing without being cooked;

“culinary product from poultry meat (offal)” - food product from poultry meat (offal), which is a culinary semi-finished product from poultry meat (offal) or a culinary product from poultry meat (offal). Culinary products from poultry meat (by-products) can be in pieces (including in the form of whole carcasses) and chopped, coated, breaded, sprinkled, marinated, sauce or without them, stuffed, molded;

“lumpy semi-finished poultry meat product” is a semi-finished poultry meat product made in the form of a carcass or parts of a carcass (meat-and-boneless and (or) boneless);

“piece canned poultry meat for baby food” - canned poultry meat for baby food, intended for feeding children over the age of one and a half years, made from poultry meat and non-meat ingredients, chopped into pieces weighing at least 30 g, in its own juice, sauce, broth or jelly;

“young poultry” - young poultry raised for meat at a certain time, with a non-ossified (cartilaginous) keel of the sternum;

“meat ingredient” - an integral part of the formulation of a food product, which is a product of slaughter of animals, including poultry, or a product obtained as a result of processing products of slaughter of animals, including poultry;

“poultry meat” is a product of poultry slaughter in the form of carcasses and their parts;

“boneless poultry meat” - products made from poultry meat in the form of pieces of arbitrary shape, of various sizes and weights, representing a combination of muscle, connective and fatty tissues, with or without skin;

“mechanically separated poultry meat” is a product of poultry slaughter obtained as a result of deboning a gutted poultry carcass or its parts, including necks or bones, with a cut of pulp tissue of at least 30 percent, consisting of chopped muscle, fat and connective tissues with standardized size and mass fraction of bone inclusions;

“freeze-dried poultry meat” is a dry poultry product obtained by removing moisture by turning it into steam directly from a frozen state;

“canned meat and vegetables from poultry meat (by-products)” - canned meat and (or) poultry by-products made using ingredients of plant origin, in the recipe of which the mass fraction of meat and (or) poultry by-products ranges from 30 to 60 percent inclusive;

“non-meat ingredient” - an integral part of a food product formulation that is not a slaughter product or a product obtained as a result of processing slaughter products;

“boning of poultry meat” - separation of the pulpy part from the bones of a gutted poultry carcass or its parts;

“neutralization” is the process of processing poultry slaughter products approved by state veterinary control (supervision) authorities for use with restrictions, which is carried out under the supervision of a specialist in the field of veterinary medicine in order to bring such products into compliance with the requirements of these technical regulations;

“poultry stunning” - a targeted effect on the bird’s body before slaughter to temporarily limit its ability to move while maintaining heart function;

“chilled poultry slaughter processing products”, “chilled poultry meat products” - processed poultry slaughter products subjected to cooling to a temperature at any measurement point from minus 1 °C to 4 °C for semi-finished products, from 0 °C to 15 ° C for dry-dried and uncooked smoked products and from 0 °C to 6 °C for other products;

“chilled mechanically separated poultry meat” - mechanically separated poultry meat subjected to refrigeration to a temperature at any point of product measurement from minus 2 °C to 0 °C;

“chilled poultry meat (offal, raw fat, collagen-containing raw materials, edible bone, skin) - poultry meat (offal, raw fat, collagen-containing raw materials, edible bone, skin) subjected to refrigeration to a temperature at any point of product measurement from minus 1 °C to 4 °C;

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“chilled bone residue”, “chilled poultry bone” - bone residue subjected to refrigeration to a temperature at any point of measurement of the product from minus 2 °C to 0 °C for bone residue and from minus 1 °C to 4 °C for the rest slaughter products;

“batch of poultry slaughter products” - any quantity of poultry slaughter products of the same type (for poultry carcasses and their parts - one processing method), one name, identically packaged, one thermal state, produced (manufactured) by one manufacturer in one production facility according to one regional (interstate) or national standard, and (or) organization standard, and (or) other manufacturer documents within a certain period of time, accompanied by shipping documentation ensuring the shelf life of food products;

“batch of products from poultry meat (by-products)” - any quantity of food products homogeneous in composition and quality (for example, semi-finished products, sausages and culinary products, etc.), obtained by processing (processing) slaughter products of poultry, without the use or using ingredients of animal, plant, mineral, microbiological, artificial origin and aquaculture objects intended for food purposes, one type and name, one thermal state, manufactured in one production facility according to one regional (interstate) or national standard, and (or) standard organization, and (or) other documents, one date of production, presented simultaneously for delivery and acceptance, accompanied by shipping documentation,ensuring traceability of food products;

“batch of poultry for slaughter” - a certain number of birds from one poultry house, sent for slaughter at a time, of the same species and age group, raised in one production facility using the same type of technology in a certain period of time, delivered by one type of transport, presented simultaneously for delivery and acceptance and accompanied veterinary certificate;

“pasteurized sausages from poultry meat for baby food” - sausage products for baby food from poultry meat, offal (liver, heart) of poultry, intended for feeding children aged one and a half years, made from minced sausage, which is formed into a sausage casing with a diameter of more than 24 mm are subjected to heat treatment until ready for consumption, and pasteurized in sealed packaging;

“pasteurized canned poultry meat” - canned poultry meat subjected to heating at a temperature below 100 ° C during the manufacturing process, meeting the industrial sterility requirements established by these technical regulations for pasteurized canned food, the storage conditions of which ensure their microbiological stability;

“pate” is a culinary product made from raw and (or) heat-treated ingredients, having a plastic consistency and subjected to heat treatment during production until cooked;

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“edible rendered poultry fat” is fat obtained by rendering raw poultry fat;

“semi-smoked poultry sausages for children’s food” - semi-smoked poultry sausages intended for feeding children over 6 years of age;

“semi-finished poultry meat product for baby food” - a semi-finished poultry meat product intended for feeding children over the age of one and a half years;

“semi-finished product from poultry meat (by-products)” - products from meat and (or) poultry by-products, made from poultry meat on the bone or boneless poultry meat in the form of pieces or in crushed form, or a combination thereof with or without the addition of non-meat ingredients, prepared for further heat treatment;

“poultry offal” - poultry by-products (internal organs of poultry - processed liver, heart and gizzard);

“gutted bird carcass”, “carcass” - a product of poultry slaughter obtained as a result of stunning, bleeding, removal of plumage, removal of internal organs, head, neck and legs of a bird, intended for food purposes;

“boiled and baked product from poultry meat (by-products)” - a product from poultry meat (by-products) subjected to drying, frying, boiling and baking or boiling and baking during production;

“boiled-smoked (smoked-boiled) product from poultry meat (by-products)” - a product from poultry meat (by-products) subjected to preliminary smoking, cooking and additional smoking during manufacturing;

“boiled and dried product from poultry meat (offal)” - a product from blanched (boiled) poultry meat (offal), subjected to physical dehydration during manufacturing with a residual mass fraction of moisture from 10 to 30 percent;

“jelly product from poultry meat (by-products)” - a product from poultry meat (by-products), made from a solution of gelatin or other gelling agents with the inclusion of technologically prepared meat and non-meat ingredients, formed into a shell or shape, followed by heat treatment until ready for consumption or without her;

“dried product from poultry meat (offal)” - a product from poultry meat (offal), subjected to fermentation during manufacturing with or without the use of starter cultures and slow partial drying while maintaining a soft elastic consistency;

“poultry meat (by-products) product” - poultry meat products made from a gutted carcass and (or) carcass parts (with or without bones), and (or) boneless and chopped meat, and (or) poultry by-products, with including non-meat ingredients, salted and cooked or only salted until ready to eat. Products from poultry meat (by-products) can be raw-salted, salted, smoked, smoked-baked, boiled-baked,

boiled-smoked, raw-smoked, dry-cured, dried, dried, boiled-dried and others;

“smoked-baked product from poultry meat (by-products)” - a product from poultry meat (by-products) subjected to drying, smoking, cooking and baking during production;

“smoked product from poultry meat (by-products)” - a product from poultry meat (by-products) subjected to salting, smoking and drying or only salting and smoking during production;

“poultry protein-based product” - an instant product containing at least 2 percent poultry protein per serving, ready-to-eat, with the addition of non-meat ingredients (instant first and second courses, porridges);

“product of processing of edible poultry bone” - products from poultry meat obtained as a result of processing bone and bone residue, including defatted bone and bone hydrolysate;

“processing product of poultry collagen-containing raw materials” - products from poultry meat obtained as a result of technological processing of poultry collagen-containing raw materials, followed by thickening and (or) drying or without them;

“dry poultry meat product” - poultry meat products manufactured by dehydration by a physical method to a residual mass fraction of moisture of no more than 8 percent;

“dried poultry meat (offal) product” - a poultry meat (offal) product subjected to physical dehydration during manufacturing with a residual mass fraction of moisture up to 30 percent;

“dry-cured product from poultry meat (by-products)” - a product from poultry meat (by-products, with the exception of liver), subjected to fermentation during production (with or without the use of starter cultures) and drying;

“raw smoked poultry meat (offal) product” - a poultry meat (offal) product subjected to fermentation (with or without the use of starter cultures), cold smoking and drying during manufacturing;

“raw-salted product from poultry meat (by-products)” - a product from poultry meat (by-products) subjected to salting, maturing and drying or only salting and maturing during production;

“poultry slaughter product” is an unprocessed food product of animal origin obtained as a result of the industrial slaughter of poultry and intended for further processing (processing) and (or) sale (gutted carcasses and parts of poultry carcasses, raw fat, leather, processed offal, meat mechanically separated poultry, boneless poultry meat, poultry bone, poultry collagen-containing raw materials);

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“poultry slaughter product for baby food” - a poultry slaughter product intended for the production of products for baby food;

“poultry products for baby food” - products made from poultry meat, offal (liver, heart) of poultry intended for baby food (for young children (from 6 months to 3 years), preschool age (from 3 to 6 years) , school age (from 6 years and older)), meeting the relevant physiological needs of the child’s body;

“processing products of poultry slaughter products”, “poultry meat products” - food products (for example, semi-finished products, sausages and culinary products, etc.) obtained by processing (processing) poultry slaughter products, without or with the use of ingredients animal, plant, mineral, microbiological, artificial origin and aquaculture objects;

“poultry for slaughter” - agricultural poultry intended for slaughter and processing;

“puree canned poultry meat for baby food” - canned food containing at least 80 percent of particles up to 1.5 mm in size and no more than 20 percent of particles up to 3 mm in size, intended for feeding children over 8 months;

“cutting a poultry carcass” - dividing a poultry carcass into parts, taking into account the anatomical location of muscles and bones in them according to the established scheme for obtaining food products;

“thawed poultry meat” - frozen poultry meat, heated to a temperature from minus 1 °C to 4 °C at any measurement point;

“canned vegetable and meat products from poultry meat (by-products)” - canned meat and (or) poultry by-products made using ingredients of plant origin, in the recipe of which the mass fraction of poultry meat and (or) by-products ranges from 5 to 30 percent inclusive;

“repair young stock” - young poultry raised for meat or to replace (repair) adult livestock;

“chopped semi-finished poultry meat (by-products)” is a semi-finished product of various shapes and weights from poultry meat (by-products), made from chopped, boned poultry meat (by-products) with or without the addition of other ingredients;

“farm bird” - a bird (waterfowl or land) domesticated and bred by humans for economic purposes, including obtaining meat from it;

“sterilized canned poultry meat” - canned food subjected to heating at temperatures above 100 °C during the manufacturing process and complying with the microbiological safety requirements for sterilized canned food established by these technical regulations;

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“jelly” is a culinary product from thermally processed ingredients, made with the addition of broth, including non-meat ingredients, having a consistency ranging from elastic to soft;

“poultry by-products” - products of poultry slaughter obtained as a result of technological processing of internal organs, including offal (liver, heart, gizzard), combs, necks, heads and legs of poultry;

“raw collagen-containing poultry” - a product of poultry slaughter (legs, wing hands, cartilage, poultry bone), which includes tissues that are the source of collagen-containing products;

“heat treatment of canned poultry meat” - sterilization of canned poultry meat in sealed containers in accordance with the regimes established in the manufacturer’s technical documents in order to destroy pathogenic and toxin-forming microorganisms and their spores or pasteurization;

“minced poultry meat” - minced semi-finished product from boneless poultry meat of varying degrees of grinding with or without the addition of other meat and (or) non-meat ingredients;

“molded canned poultry meat for baby food” - canned food made from poultry meat and (or) offal (liver, heart) of poultry, containing spherical or cylindrical products with a particle size of 0.5 to 3 cm, with the addition of broth or sauce and intended for feeding children from one year of age;

“Jellied meat” is a culinary product made from thermally processed ingredients from poultry meat (by-products) with or without the inclusion of non-meat ingredients, made with the addition of up to 100 percent broth and (or) a solution of gelling substances, which forms a dense jelly when cooled;

“part of a poultry carcass” is a product of poultry slaughter obtained by cutting up a gutted poultry carcass.

III. Rules for identification of poultry slaughter products and products from poultry meat

7. For the purpose of classifying poultry slaughter products and poultry meat products as objects of technical regulation to which this technical regulation applies, identification of poultry slaughter products and poultry meat products is carried out by the applicant, state control (supervision) bodies, and bodies exercising customs control , conformity assessment bodies, as well as interested parties without conducting research (testing) by comparing the names of poultry slaughter products and poultry meat products indicated on the labeling or in shipping documentation with the names of poultry slaughter products and poultry meat products specified in paragraph 6 of these technical regulations.

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8. In order to establish compliance of poultry slaughter products and poultry meat products with their name, identification of poultry slaughter products and poultry meat products is carried out by comparing their appearance and organoleptic characteristics with the characteristics defined by the standards included in the list of standards, as a result of which application on Compliance with the requirements of these technical regulations, or with the characteristics defined by the technical documentation, in accordance with which poultry slaughter products and poultry meat products are manufactured, is ensured on a voluntary basis.

9. If poultry slaughter products and poultry meat products cannot be identified by name based on the information indicated on the labeling and in shipping documentation, by visual and organoleptic methods, identification is carried out by an analytical method that establishes the correspondence of the physical and chemical parameters of poultry slaughter products and poultry products have the following characteristics:

a) defined for them by these technical regulations;

b) specified in the standards, as a result of the application of which, on a voluntary basis, compliance with the requirements of this technical regulation established by the list of standards used for the purpose of assessing compliance with this technical regulation is ensured;

c) specified in the technical documentation in accordance with which poultry slaughter products and poultry meat products are manufactured.

IV. Rules for the circulation of poultry slaughter products and poultry meat products in the customs territory of the Union

10. Products of poultry slaughter and poultry meat products are released into circulation in the customs territory of the Union if they comply with these technical regulations, as well as other technical regulations of the Union (Customs Union), which apply to them.

11. When circulating in the customs territory of the Union, poultry slaughter products are accompanied by a veterinary certificate issued by the authorized bodies of a member state of the Union (hereinafter referred to as the member state), and shipping documentation.

Movable between member states products frommeat birds, subject to veterinary control (supervision), imported from third countries or produced in the customs territory of the Union, is accompanied by a veterinary certificate, which is issued by the authorized bodies of the Member States without conducting a veterinary and sanitary examination and confirms the epizootic welfare of territories officially free from infectious diseases.

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Each batch of poultry slaughter products and poultry meat products, subject to veterinary control (supervision), is imported into the customs territory of the Union in the presence of a veterinary certificate issued by the competent authority of the country of departure.

12. Products of poultry slaughter and poultry meat products that comply with the requirements of these technical regulations and the technical regulations of the Union (Customs Union), which apply to them, and that have passed the conformity assessment, are marked with a single sign of product circulation on the Union market.

13. Products of poultry slaughter and poultry meat products that do not comply with the requirements of these technical regulations and the technical regulations of the Union (Customs Union), which apply to them, and that have not undergone conformity assessment, should not be marked with a single sign of product circulation on the Union market and are not allowed for release into circulation and circulation in the customs territory of the Union.

14. Circulation in the customs territory of the Union of poultry slaughter products and poultry meat products with an expired shelf life is not permitted.

V. Safety requirements for poultry slaughter products and poultry products

15. For slaughter and processing, we use young poultry specially raised for meat (broiler chickens, turkey poults, goslings, ducklings, guinea fowl, quails, ostriches), replacement young poultry of all types, including egg and meat chickens, as well as adult farm poultry (laying hens, roosters, turkeys, geese, ducks, guinea fowl, quail, ostriches).

16. Products of poultry slaughter and poultry meat products in circulation in the customs territory of the Union, when used for their intended purpose, must be safe within the established shelf life.

17. Poultry slaughter products and poultry meat products must comply with the requirements of these technical regulations and other technical regulations of the Union (Customs Union) that apply to them.

18. Microbiological safety standards and hygienic safety requirements for poultry slaughter products and poultry meat products (including poultry slaughter products and poultry meat products for baby food) must comply with the standards and requirements in accordance withapplications No. 1 -6 and the requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

19. The presence of benzo(a) pyrene, dioxins and mycotoxins in poultry products for baby food is not allowed.

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Poultry products that are smoked during the manufacturing process should not contain more than 0.001 mg/kg benzo(a)pyrene.

20. Physico-chemical indicators of poultry products for baby food must meet the requirements in accordance withAppendix No. 7 .

The actual levels of protein and fat in poultry products for baby food should not exceed the permissible levels established inAppendix No. 7 .

21. In poultry slaughter products and poultry meat products, the content of antibiotics such as bacitracin, chloramphenicol (chloramphenicol), and antibiotics of the tetracycline group is controlled in accordance with the requirements of the technical regulations of the Customs Union "On food safety" (TR CU 021/2011).

Maximum permissible levels of residual quantities of veterinary drugs (poultry growth stimulants, antimicrobial and other drugs), the content of which in poultry slaughter products is controlled in accordance with information on their use provided by the manufacturer (supplier) of poultry slaughter products when imported into the customs territory of the Union or when supplying poultry slaughter products for processing in accordance with the procedure established by the legislation of the Member State, must comply with the requirements in accordance withAppendix No. 8 .

The presence of residues of hormonal and hormone-like substances in poultry slaughter products is not allowed.

22. Non-meat ingredients used in the production of poultry products must comply with the requirements of the technical regulations of the Union (Customs Union), which apply to them.

VI. General requirements for product manufacturing processes poultry slaughter and poultry products

23. Manufacturers of poultry slaughter products and poultry meat products are required to carry out their production processes in such a way that poultry slaughter products and poultry meat products comply with the requirements of these technical regulations and the technical regulations of the Union (Customs Union), which apply to them.

Persons authorized by the manufacturer of poultry slaughter products and poultry meat products are required to monitor the compliance of their production processes, as well as poultry slaughter products and poultry meat products, with the requirements of these technical regulations and the technical regulations of the Union (Customs Union), which apply to them.

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Sellers of poultry slaughter products and poultry meat products are required to monitor the compliance of such poultry slaughter products and poultry meat products with the requirements of these technical regulations and the technical regulations of the Union (Customs Union) that apply to them, as well as the condition of their packaging and their expiration dates.

24. Production facilities where poultry slaughter, processing (processing) of poultry slaughter products and production of poultry meat products are carried out are subject to state registration in accordance with the technical regulations of the Customs Union “On the safety of food products” (TR CU 021/2011).

25. Organization of production premises in which the process of production of poultry slaughter products and (or) poultry meat products is carried out, technological equipment and inventory used in the process of production of poultry slaughter products and poultry meat products, conditions for storage and disposal of waste from the production of such products and products, as well as the water used in the process of their production, must comply with the requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

26. At all stages of the production processes of poultry slaughter products and poultry meat products, their traceability must be ensured.

27. Materials that come into contact with poultry slaughter products and poultry meat products during their production must meet the requirements for the safety of materials in contact with food products.

28. Storage of packaging materials in production premises after the end of the work shift is not permitted.

Packaging materials are stored in a separate dry, ventilated room equipped with shelves and racks.

29. The manufacturer of poultry slaughter products and poultry meat products is obliged to implement the procedures necessary to ensure the safety of their production in accordance with the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

VII. Requirements for poultry slaughter products and processes their production

30. The production of poultry slaughter products includes the following processes: pre-slaughter holding and preparation for slaughter, stunning, slaughter, bleeding, heat treatment, de-feathering, evisceration, offal processing, cooling, cutting up carcasses, packaging, freezing, storage, collection of veterinary confiscations and technical waste.

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Pre-slaughter poultry holding involves keeping poultry before slaughter without feed with free access to water for a specified time in accordance with the requirements according toAppendix No. 9 (in order to free the gastrointestinal tract from contents).

31. The process of preparing poultry for slaughter must comply with the requirements of these technical regulations and the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

32. Poultry may be slaughtered for food purposes if its health status, in accordance with the legislation of the Member State, as well as acts constituting the law of the Union in the field of application of veterinary and sanitary measures, allows the products of its slaughter to be used for food purposes.

Poultry arriving at a production facility for slaughter undergoes a pre-mortem veterinary inspection in accordance with the veterinary and sanitary requirements established by the legislation of the Member State, as well as acts constituting the law of the Union in the field of application of veterinary and sanitary measures.

33. It is not allowed:

a) send a bird with a full crop and gastrointestinal tract for slaughter;

b) send poultry with contaminated, wet plumage to slaughter;

c) send unidentified birds for slaughter that have not undergone pre-slaughter veterinary inspection;

d) return sick birds, suspected of having a disease, with traumatic injuries, as well as carcasses of birds discovered upon acceptance to the donors;

e) remove poultry received for slaughter from the territory of the production facility;

f) send the bird for slaughter within 10 calendar days from the date of the last feeding of fish, fish waste and (or) fish meal;

g) send for slaughter poultry, during the raising of which antibiotics, anthelmintics and other drugs were used for therapeutic and (or) prophylactic purposes, before the expiration of the withdrawal periods of these drugs specified in the instructions for their use.

34. The process of recycling biological waste (bird corpses, veterinary confiscations, slaughterhouse waste) and other waste obtained from the processing of food and non-food raw materials of animal origin must comply with the requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011) .

35. If a bird with signs of an infectious disease is detected at the time of acceptance and pre-mortem veterinary examination, the entire batch of birds is immediately sent to a sanitary slaughterhouse or slaughter at the end of the shift or to a separate shift under control

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veterinary service specialist (separate from healthy birds). After the end of slaughter, premises and equipment must be disinfected.

36. The process of poultry slaughter must comply with the requirements of these technical regulations and the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

37. In the process of poultry slaughter, identification of poultry slaughter products must be carried out and their traceability must be ensured throughout the entire technological process of their production.

38. In the process of poultry slaughter, it is necessary to ensure compliance with the technological processes of poultry slaughter and the use of the following technological methods to prevent contamination of the surface of poultry carcasses:

a) immobilization of the bird must be carried out using means that provide temporary limitation and loss of its ability to move while the heart is beating;

b) the slaughter of poultry must ensure its most complete bleeding;

c) the modes of heat treatment of poultry must be selected depending on its type and should not allow thermal damage to the skin of the bird;

d) the technological operation of removing feathers must ensure complete removal of feathers from the bird carcass and should not allow mechanical damage to the skin of the bird;

e) during the technological operation of gutting, damage to the gastrointestinal tract of poultry and spillage of its contents onto poultry carcasses and equipment is not allowed;

f) before carrying out a veterinary and sanitary examination, separation of internal organs from a bird carcass without the possibility of identifying their belonging to the bird carcass is not allowed.

39. Equipment and tools used for poultry slaughter must exclude the possibility of contamination of poultry carcasses and other poultry slaughter products.

40. It is necessary to provide for an emergency stop of the poultry slaughter line from the workplace of a veterinary service specialist using a technical device (for example, a “stop” button) if there is a suspicion of particularly dangerous poultry diseases or their identification.

41. To collect veterinary confiscated goods, special chutes, containers are equipped, or specially marked vehicles are used, equipped with containers made of polymeric materials that can be treated with disinfectants, hot water and hot steam, or made of stainless steel with tight-fitting lids that prevent unauthorized access.

42. Knives, scissors, forks and other tools, as they become dirty, but at least once an hour, are cleaned of dirt and washed after the end of the work shift,

contact with contaminated poultry slaughter products, carcasses obtained from sick or suspected birds are disinfected.

Boots, aprons, gloves, rubberized sleeves are cleaned, washed and dried every day after finishing work.

Employees of production workshops wash and disinfect their hands before starting work and after each break in work, when moving from one operation to another, as well as after contact with contaminated poultry slaughter products, carcasses obtained from sick or suspected poultry. After visiting the toilet, hands must be washed and disinfected in the toilet room and again at the workplace (when returning to the production workshop before starting work).

43. At the end of the cooling process, the temperature at any point of measurement of the poultry carcass must be maintained from minus 1 °C to 4 °C.

To reduce the risk of cross-contamination of poultry carcasses with microorganisms during water cooling (by immersion) and (or) air-spray cooling, the use of antimicrobial processing aids is allowed in accordance with the requirements of the technical regulations of the Customs Union "Safety requirements for food additives, flavorings and processing aids" (TR TS 029/2012).

During the technological operation of water cooling (by immersion) and (or) air-spray cooling of poultry carcasses, the use of solutions containing active chlorine in a concentration exceeding the permissible concentration of chlorine in drinking water in accordance with the legislation of the Member States is not allowed.

During the technological operation of water cooling (by immersion), the direction of movement of poultry carcasses in cooling baths must be opposite to the direction of incoming water, meeting the drinking water requirements established by the legislation of the Member States.

44. During the production of poultry slaughter products, poultry carcasses and their parts, the introduction of water, other ingredients and food additives into them is not allowed.

45. Processes for processing poultry by-products, including removal of the cuticle, emptying the stomach contents, removal of serous membranes, gall bladder, remnants of adjacent tissues, fat, keratinized layers of the epidermis of the legs and contaminants, must be completed no later than 30 minutes after gutting the poultry carcasses (including transfer for cooling and (or) performance of other technological processes).

46. Cutting poultry carcasses into parts, deboning poultry carcasses and their parts, production of mechanically deboned poultry meat, semi-finished products, preparation of minced meat and filling of casings with it must be carried out in a room (department, area) separate from the slaughterhouse at an air temperature not exceeding 12 °C . Poultry carcasses should only arrive for cutting in a chilled state.

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47. Unidentified poultry meat and other poultry slaughter products located at the production facility are subject to disposal or destruction.

48. Temperature and humidity conditions in production premises and parameters of technological processes that ensure the safety of poultry slaughter products are established by the manufacturer taking into account the raw materials used, the technologies used and the safety indicators of the manufactured poultry slaughter products, as well as taking into account the requirements of these technical regulations.

49. After gutting, the external and internal surfaces of poultry carcasses should be washed with drinking water. After washing, there should be no visible changes or fecal contamination on the surface of the carcasses.

Before cutting and deboning, poultry carcasses are processed (remains of feathers, hematomas, bruises, and hemorrhages are removed).

On automated lines, where there is an automatic (or manual) transfer of poultry carcasses to the cutting line, parts of poultry carcasses are processed before they are packaged or deboned.

50. If knives, scissors and other tools are not used for cutting and (or) boning, they must be stored in a sterilizer or a specially designated place.

51. After slaughter, poultry carcasses and internal organs of poultry are subject to veterinary and sanitary examination in accordance with Article 30 of the technical regulations of the Customs Union “On the safety of food products” (TR CU 021/2011).

52. When poultry diseases are detected after slaughter, the carcasses of such birds are placed in a special container with markings indicating their direction for neutralization, disposal or destruction.

53. If pathological changes characteristic of infectious and invasive diseases are detected in poultry carcasses and their parts during the deboning process, as well as in by-products, until the results of laboratory tests are obtained, the poultry slaughter products are placed in the refrigerator of a sanitary chamber with a temperature not exceeding minus 12 °C.

Depending on the results of laboratory tests, appropriate sanitary treatment is carried out.

54. Decontamination of poultry slaughter products approved by state veterinary control (supervision) authorities for restricted use is carried out at the end of the shift after completion of the main production or in separate premises using equipment that excludes cross-movement of non-neutralized and neutralized poultry slaughter products.

Further processing of poultry slaughter products is carried out in production premises at the end of the shift or in a separate shift under the supervision of a veterinary service specialist.

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At the end of the work, sanitary processing of technological equipment, premises, equipment and special clothing is carried out.

For the processing of neutralized poultry slaughter products, the use of specialized technological lines and technological equipment intended for the production of poultry products for baby food is not allowed.

55. The process of producing poultry slaughter products for baby food is carried out at specialized production facilities, in specialized workshops, on specialized production lines or on technological equipment for the production of general purpose poultry slaughter products.

The process of producing poultry slaughter products for baby food on technological equipment for the production of general purpose poultry slaughter products is carried out at the beginning of the shift or in a separate shift after preliminary washing and disinfection of the process equipment and inventory, as well as sanitary treatment of the premises.

56. It is prohibited to use poultry meat, offal, poultry fat for food purposes:

a) have not passed the veterinary and sanitary examination and are not approved, based on the results of the veterinary and sanitary examination, for use for unidentified food purposes;

b) with an unusual change in the color of the skin, muscle and fat tissue;

c) with a foreign odor;

d) having intravital defects, defects after slaughter and processing, without preliminary modification (with feather remains, hematomas, bruises, hemorrhages);

e) with the presence of contaminants and foreign impurities, including metal ones;

f) re-frozen;

g) obtained from poultry, during the raising of which antibiotics, anthelmintics and other drugs were used for therapeutic and (or) prophylactic purposes, before the expiration of their withdrawal period specified in the instructions for their use;

h) expired.

57. The mass fraction of moisture released during defrosting of poultry meat should not exceed 4 percent.

The mass fraction of moisture released during storage of chilled poultry meat and lump semi-finished poultry meat products should not exceed 4 percent.

58. To produce mechanically deboned poultry meat, it is not allowed to use:

a) poultry carcasses and their parts in a chilled state with a shelf life of more than 2 days;

b) bones, necks of poultry in a chilled state with a shelf life of more than 1 day;

c) poultry carcasses and their parts in a frozen state with a shelf life of more than 1 month;

d) poultry bones with a mass fraction of fleshy tissues of less than 30 percent.

59. The temperature of poultry meat immediately after mechanical deboning should not exceed 6 °C.

60. Frozen mechanically separated poultry meat obtained in-house is used for the production of semi-finished products and other poultry products.

Frozen mechanically separated poultry meat obtained from other production facilities is used only for the production of poultry meat products that are subjected to heat treatment during the production process.

61. Process containers (containers) with mechanically separated poultry meat must be provided with labels indicating the date and hour of production of such poultry meat or electronic means for recording and reading information, ensuring its traceability.

62. Mechanically separated poultry meat must be used for the production of poultry products within 1 hour from the moment of production.

If mechanically separated poultry meat is not intended to be used within 1 hour, immediately after processing it should be sent to refrigeration chambers for cooling or freezing.

63. Processing and preparation of poultry collagen-containing raw materials is carried out depending on the purposes of its use in the production of food products, feed products and medical purposes.

VIII. Requirements for poultry products and processes its production

64. Poultry slaughter products used in the production of poultry meat products must comply with the requirements of these technical regulations and the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

65. Unidentified poultry slaughter products located at the production facility are subject to disposal or destruction.

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66. Preparation of by-products (including thawing, inspection, washing, cleaning) is carried out in separate rooms or in specially designated areas of the production premises.

67. Production of products from poultry by-products is carried out in a separate room.

The production of such products is allowed in premises and on equipment for the production of poultry meat products, provided that their production is sequenced with washing of technological equipment and inventory in specially designated areas of the production premises.

68. Poultry slaughter products intended for grinding and (or) salting must have a temperature of no higher than 4 °C at any measurement point.

69. For the production of edible rendered poultry fats, raw poultry fat is used, processed within no more than 2 hours after its collection during the slaughter of poultry, followed by cooling or freezing, as well as collected during cutting of poultry carcasses.

70. Sodium nitrite (potassium nitrite) is used only in the form of nitrite-salting (salting-nitrite) mixtures with a mass fraction of sodium nitrite (potassium nitrite) of no more than 0.9 percent.

The simultaneous use of 2 or more nitrite-curing (curing-nitrite) mixtures in the production of poultry meat products of the same name is not allowed.

The use of nitrite-curing (curing-nitrite) mixtures for poultry slaughter products and poultry meat products intended for sale in unprocessed form is not permitted.

The use of phosphates (including phosphate-containing mixtures and phosphates in complex food mixtures) for poultry slaughter products and poultry meat products intended for sale in unprocessed form is not permitted.

71. Preparation of non-meat ingredients is carried out in separate rooms.

72. The supply of fuel (sawdust, firewood) to the thermal department through production premises during the production of poultry products is not allowed.

73. When producing sausages and poultry meat (offal) products, the following requirements must be observed:

a) curing of poultry meat during salting is carried out in rooms with an air temperature of no higher than 4 °C (except for the use of technological equipment with a built-in cooling system during the salting process);

b) the preparation of brines and packaging (preparation) of non-meat ingredients are carried out in the amount necessary to ensure 2 shifts of operation of the production facility;

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c) heat treatment is carried out on special equipment equipped with devices for monitoring temperature, including in the center of the product (except for raw smoked and dry-cured products), and relative humidity or only temperature (during heat treatment in water).

74. In the production of semi-finished products from poultry meat (offal) it is not allowed:

a) the use of nitrite-curing (curing-nitrite) mixtures, including for the production of semi-finished products intended for sale in public catering establishments;

b) release into circulation of chilled semi-finished products with a temperature above 4 °C at any measurement point.

75. In the production of chilled semi-finished products from poultry meat (by-products) and poultry meat products that have not undergone heat treatment, only chilled poultry meat is allowed to be used.

76. Quick-freezing equipment for freezing semi-finished poultry meat (by-products) may be installed in the room in which they are packaged and packaged.

77. When producing canned food, the following requirements must be observed:

a) consumer packaging for canned food must be checked for leaks at least 3 times per shift, as well as after each adjustment, repair or replacement of equipment parts;

b) the duration of the technological process for the production of canned food from the preparation of raw materials to sterilization or pasteurization should not exceed 2 hours for sterilized and 1 hour for pasteurized canned food, excluding the time of the salting process;

c) the temperature of blanched raw materials before packaging into consumer packaging must be at least 40 °C;

d) the time from the moment of sealing consumer packaging to the start of heat treatment of canned food should not exceed 30 minutes;

e) heat treatment of canned food is carried out according to the sterilization or pasteurization regime, ensuring the safety of the finished product, in accordance with the industrial sterility indicators provided forAppendix No. 3 ;

f) documents containing sterilization or pasteurization parameters recorded on paper and (or) electronic media must be stored by the manufacturer for a time exceeding the shelf life of canned food by at least 3 months;

g) the shelf life of canned food is established by the manufacturer based on the group of canned food, the properties of consumer packaging and the magnitude of the achieved sterilizing effect;

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h) the duration of aging of canned food in the manufacturer's warehouse to establish microbiological stability and safety must be at least 11 days.

78. When producing dry poultry protein and broths, the following requirements must be met:

a) technological production processes must meet the requirements specified in paragraphs 65 - 68 of these technical regulations;

b) technological modes must ensure complete inactivation of enzymes after completion of technological processes.

IX. Requirements for poultry products for children food and its production processes

79. When producing poultry products for baby food (for all age groups), including for organized children's groups, only chilled poultry meat is allowed to be used. The use of mechanically separated poultry meat and collagen-containing poultry raw materials is not permitted.

80. The production of poultry meat (offal) products for feeding children of the first year of life is carried out either at specialized production facilities or in specialized workshops and areas.

The production of poultry meat (offal) products for feeding children over 1 year of age can be carried out at specialized production facilities or in specialized workshops or on specialized technological lines or on technological equipment for the production of general-purpose meat products at the beginning of a shift or in a separate shift after washing and disinfection such equipment.

81. In the production of poultry meat (offal) products for feeding children of all age groups, the use of:

a) phosphates, flavor and aroma enhancers, benzoic, sorbic acids and their salts, as well as complex food additives that contain phosphates, flavor and aroma enhancers, benzoic, sorbic acids and their salts;

b) food (food) raw materials containing genetically modified organisms (GMOs);

c) food (edible) raw materials obtained with the use of pesticides specified in the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

82. When producing products from poultry meat (offal) for feeding children aged 6 months to 3 years and children over 3 years old, the use of:

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a) food (edible) raw materials, the list of which is established by the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011);

b) poultry slaughter products with a total phosphorus content of more than 0.25 percent.

83. When producing canned food for children aged from 6 months to 3 years and children over 3 years of age, the duration of their aging in the manufacturer's warehouse to establish microbiological stability and safety must be at least 21 days.

84. At all stages of the production of minced semi-finished poultry meat (offal) products for feeding children over 3 years of age, the minced meat temperature should not be higher than 4 °C.

85. In the production of canned poultry meat (offal) for feeding children aged 6 months to 3 years, packaging is carried out in consumer packaging with a capacity of no more than 0.25 cubic meters. dm.

X. Requirements for storage and transportation processes (transportation), sale and disposal of products poultry slaughter and poultry products

86. Manufacturers, sellers and persons authorized by the manufacturer of poultry slaughter products and poultry meat products are required to carry out the processes of their storage, transportation (transportation) and sale in such a way that poultry slaughter products and poultry meat products comply with the requirements of these technical regulations and technical regulations of the Union (Customs Union), which apply to them.

87. The processes of storage, transportation (transportation) and sale of poultry slaughter products and poultry meat products must comply with the requirements of these technical regulations and the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

88. The processes for disposal of poultry slaughter products and poultry meat products must comply with the requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

89. Materials that come into contact with poultry slaughter products and poultry meat products during storage, transportation (transportation) and sale must meet the requirements for the safety of materials in contact with food products.

90. In refrigeration chambers, poultry slaughter products and poultry meat products are placed in stacks on racks or pallets, the height of which must be at least 8 cm from the floor. Poultry slaughter products and poultry meat products are located at a distance of at least 30 cm from walls and cooling devices. Between stacks there should be

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There should be passages providing unhindered access to poultry slaughter products and poultry meat products.

91. Refrigeration chambers for refrigeration processing and storage of poultry slaughter products and poultry meat products are equipped with thermometers and (or) means of automatic control of temperature and humidity in such a way that it is possible to record parameters at a certain time interval on paper and (or) electronic media .

92. Poultry slaughter products during storage are grouped by type, purpose (sale or processing (processing)) and thermal state (chilled, frozen).

93. An increase in air temperature during storage in refrigerated chambers during loading or unloading of poultry slaughter products and poultry meat products is allowed by no more than 5 °C.

Fluctuations in air temperature during storage in refrigerated chambers, transportation (transportation) and sale of poultry slaughter products and poultry meat products should not exceed 2 °C.

94. Storage of chilled and frozen poultry slaughter products and poultry meat products in non-refrigerated premises before loading into a vehicle or container and after unloading from a vehicle or container is not permitted.

95. Transportation (transportation) of poultry to the production facility is carried out by specialized or specially equipped transport.

Transport facilities And containers, intended For transportation (transportation) of poultry slaughter products and poultry meat products are equipped with means that allow observing and recording the established temperature regime.

96. Transportation (transportation) of poultry slaughter products and poultry meat products in bulk without the use of transport and (or) consumer packaging is not permitted.

97. Vehicles (containers) and containers after transportation (transportation) of poultry slaughter products and poultry meat products are cleaned of food residues every day at the end of work, washed with cleaning solutions and washed with water, followed by disinfection.

Sanitation of vehicles is carried out once every 10 calendar days with notes about this in the disinfection log.

98. During storage, transportation (transportation) and sale, defrosting frozen poultry slaughter products and poultry meat products is not allowed.

Defrosting frozen poultry slaughter products and poultry meat products and selling them as refrigerated at retail and wholesale trade enterprises is prohibited.

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99. At retail and wholesale trade enterprises, re-packaging under vacuum or in a modified atmosphere of poultry slaughter products and poultry meat products previously packaged under vacuum or in a modified atmosphere is not permitted.

100. The sale of mechanically deboned poultry meat at retail establishments is not permitted.

XI. Requirements for packaging of poultry slaughter products and products from poultry meat

101. Packaging (including closures) of poultry slaughter products and poultry meat products must comply with the requirements of the technical regulations of the Customs Union “On Packaging Safety” (TR CU 005/2011).

102. Packaging and materials that come into contact with poultry slaughter products and poultry meat products must ensure their safety and the constancy of identification characteristics during circulation of poultry slaughter products and poultry meat products in the customs territory of the Union during the shelf life.

XII. Requirements for labeling poultry slaughter products and poultry products

103. Labeling of poultry slaughter products and poultry meat products must comply with the requirements of the technical regulations of the Customs Union “Food products in terms of their labeling” (TR CU 022/2011), “Safety requirements for food additives, flavorings and technological aids” (TR CU 029 /2012), as well as the requirements established by paragraphs 104 - 121 of these technical regulations.

104. To avoid actions that mislead consumers (purchasers):

a) labeling containing information about the distinctive features of poultry slaughter products and poultry meat products (for example, “halal”, “kosher meat”) must comply with the requirements of the technical regulations of the Customs Union “Food products in terms of their labeling” (TR CU 022/ 2011);

b) labeling of general purpose poultry meat products using invented names that are associatively perceived as products for baby food (for example, “Children’s” sausages, “Butuz” sausage, “Totosha” schnitzel);

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c) it is not permitted to label poultry products using invented names that are identical or confusingly similar:

with invented names of poultry products established by interstate (regional) standards, with the exception of products manufactured according to these standards;

with invented names of meat products, the labeling of which is carried out in accordance with the requirements established by subparagraph “c” of paragraph 107 of the technical regulations of the Customs Union “On the safety of meat and meat products” (TR CU 034/2013);

G) allowed usage generally accepted names, educated By anatomical feature (for example, “breast”, “wings”, “leg”), a characteristic pattern on the cut (for example, “cervelat”, “salami”, “ham”), the type of recipe components used (for example, “chicken”, “ from turkey”, “from poultry meat”) or widely used assortment names (for example, “pastroma”, “kupaty”, “beefsteak”, “fillet”);

e) indicators of the nutritional value of poultry slaughter products and poultry meat products in the labeling are indicated taking into account permissible deviations.

The permissible limits of actual values of nutrient content when indicating information on the nutritional value of poultry slaughter products and poultry meat products are:

protein - at least 80 percent of the value indicated in the product labeling;

fat, carbohydrates, energy value (calorie content) - no more than 120 percent of the value indicated in the product labeling.

105. As part of the labeling of poultry meat products, the use of the words “made from chilled raw materials” or words similar in meaning is not allowed if a thermal state of raw materials other than chilled is used in the manufacture of poultry meat products.

106. In the case of using mechanically separated poultry meat in the manufacture of poultry meat products, information about this is indicated in the composition of such products (for example, “Mechanically separated chicken meat”).

107. In the labeling of poultry meat products, water is indicated in the composition of such products by any method of adding it (in the form of ice, brine, solution, etc.).

108. In the labeling of the composition of poultry slaughter processed products, marinades and brines are indicated with the designation of their components. Food additives, complex food additives and flavorings are indicated in the composition in accordance with the requirements of the technical regulations of the Customs Union "Food products in terms of their labeling" (TR CU 022/2011) and "Safety requirements for food additives, flavorings and technological aids" (TR CU 029/2012).

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109. If starter cultures of microorganisms were used in the production of sausages and poultry products, their presence is indicated in the labeling.

110. If poultry slaughter products and poultry meat products are processed with enzyme preparations, their labeling (composition) shall indicate information about the use of such enzyme preparations, if their activity, including residual activity, is retained in the finished product.

111. The labeling of poultry slaughter products and poultry meat products packaged under vacuum or in a modified atmosphere must contain the appropriate information (for example, “Packed under vacuum”, “Packed in a modified atmosphere”).

112. If the manufacturer of poultry slaughter products and poultry meat products, packaged during the manufacturing process and sent for sale to retail and wholesale trade enterprises, intends to further package them in consumer packaging with a change in the quantity of poultry slaughter products and poultry meat products and (or) the type of their packaging, then the labeling of such products and products must contain information about the expiration dates before opening and after opening the packaging (violation of its integrity), but within the total shelf life subject to storage conditions.

In the absence of such information in the labeling, changes in the quantity of poultry slaughter products and poultry meat products and (or) the type of their packaging intended for sale at retail and wholesale trade enterprises are not allowed.

The labeling of poultry slaughter products and poultry meat products packaged in the process of sale with a change in the quantity and (or) type of packaging must additionally indicate information about the legal entity or individual registered as an individual entrepreneur carrying out the packaging, the date of their packaging, the period suitability and storage conditions (except for cases when poultry slaughter products and poultry meat products are packaged in the presence of the consumer at retail and wholesale trade enterprises).

113. Labeling of poultry meat must comply with the requirements specified in paragraphs 103 - 108 and 110 - 112 of these technical regulations, as well as the following requirements:

a) the labeling indicates information about the type and age group of the bird (for example, “turkey”, “turkey poults”), the method of processing whole carcasses (for example, “gutted”, “gutted with a set of giblets and neck”), variety or category, and also thermal state (“chilled”, “frozen”);

b) the packaging is stamped with a veterinary mark or its image on the label in accordance with the requirements established by the legislation of the Member States.

114. Labeling of poultry by-products must comply with the requirements specified in paragraphs 103 - 108 and 110 - 112 of these technical regulations, as well as the following requirements:

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a) the labeling indicates information about the type and age group of the bird (for example, “chickens,” “chickens,” “turkeys,” “poults”) and the thermal state (“chilled,” “frozen”);

b) the packaging is stamped with a veterinary mark or its image on the label in accordance with the requirements established by the legislation of the Member States.

115. Labeling of semi-finished products (including culinary semi-finished products) must comply with the requirements specified in paragraphs 103 - 108 and 110 - 112 of these technical regulations. In addition, the labeling indicates information about the type and age group of poultry (for example, “from chicken meat”, “from chicken meat”, “from turkey meat”, “from turkey meat”), and the group of semi-finished products (for example, “chopped”) , the form of semi-finished products (for example, “boneless”, “meat and bone”, “stuffed”, “cased”, “molded”), as well as the thermal state (“chilled”, “frozen”).

116. Labeling of culinary products and poultry products must comply with the requirements specified in paragraphs 103 - 112 of these technical regulations. In addition, the labeling indicates information about the type of poultry (for example, “from chicken meat”, “from turkey meat”, “from duck meat”), manufacturing technology (for example, “boiled”, “fried”, “baked”), grade or category (for example, “extra”, “highest”) (if available), as well as the thermal state (“chilled”, “frozen”).

117. Labeling of sausage products must comply with the requirements specified in paragraphs 103 - 112 of these technical regulations. In addition, the labeling of sausage products indicates information about the type of sausage products (for example, “sausage”, “frankfurters”), the type of poultry (for example, “from chicken meat (by-products)”, “from turkey meat”), the method of technological processing (for example, "cooked"), grade or category (for example, "extra", "superior") (if available), and thermal state ("chilled", "frozen").

118. Labeling of canned food must comply with the requirements specified in paragraphs 103 - 108 and 110 - 112 of these technical regulations. In addition, the labeling indicates information about the group of canned food (for example, “from poultry meat (by-products), “meat-vegetable,” “vegetable-meat”), the type and age group of poultry (for example, “from chicken meat,” “from meat chickens"), the method of technological processing ("sterilized", "pasteurized"), as well as the type of canned food (for example, "in its own juice").

If it is impossible to mark consumer packaging in a way that ensures the safety and readability of information until the end of the shelf life (lithography, flexography or other offset printing method), information about the date of manufacture of canned food, expiration date, assortment number (if any) is applied to the lid, bottom or consumer packaging label.

Information about the date of manufacture of canned food, expiration date, assortment number (if available) (except for the label) must be duplicated on the lid or bottom of the consumer packaging in a way that ensures its safety and readability until the end of the expiration date.

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119. Labeling of poultry edible fats must comply with the requirements specified in paragraphs 103 - 105, 107, 108 and 110 - 112 of these technical regulations. In addition, the labeling indicates information about the type of poultry (for example, “rendered chicken fat”), as well as the thermal state (“chilled,” “frozen”).

120. Labeling of dry products and broths must comply with the requirements specified in paragraphs 103 - 112 of these technical regulations. In addition, the labeling of dry products indicates information about the product group (“poultry”) and the type of product (“dry product”); The labeling of broths indicates information about the product group ("poultry"), the method of technological processing ("dry", "concentrated", "liquid") and the type of product (for example, "concentrated poultry broth").

121. Labeling of poultry slaughter products for baby food and poultry meat products for baby food must comply with the requirements specified in paragraphs 103 - 120 of these technical regulations. In addition, the labeling indicates:

a) information about the intended use of products for feeding children (for example, “for young children”, “for preschool children”, “for school-age children”) or information indicating the specific age of the child from which the use of such products is possible (for example , "for feeding children from 6 years old");

b) information about the expiration date and storage conditions after opening the consumer package;

c) in relation to products for children of the first year of life - information about the age of the child (in months), starting from which the introduction of this product into the child’s diet is allowed, and the degree of grinding of the product (for example, “homogenized”, “puree”, “coarsely crushed”) , as well as recommendations for its consumption.

XIII. Ensuring compliance of poultry slaughter products and poultry meat products with safety requirements

122. Compliance of poultry slaughter products and poultry meat products with safety requirements is ensured by compliance with the requirements of this technical regulation, the requirements of the technical regulation of the Customs Union "On the safety of food products" (TR CU 021/2011) and other technical regulations of the Union (Customs Union), the validity of which applies to them.

123. Methods of research (tests) and measurements are established in the standards included in the list of standards containing rules and methods of research (tests) and measurements, including rules for sampling, necessary for the application and implementation of the requirements of these technical regulations and conducting conformity assessment of products poultry slaughter and poultry products.

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XIV. Conformity assessment of poultry slaughter products and products from poultry meat

124. Products of poultry slaughter and poultry meat products are subject to conformity assessment before release into circulation in the customs territory of the Union.

The conformity assessment of poultry slaughter products and poultry meat products, as well as the processes of their production, storage, transportation (transportation), sales and disposal must be carried out in accordance with the requirements of these technical regulations and the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011) based on standard conformity assessment schemes approved by the Decision of the Council of the Eurasian Economic Commission dated April 18, 2018 N 44 .

125. Assessment of the conformity of poultry slaughter products and poultry meat products of non-industrial production, as well as processes for the sale of poultry slaughter products and poultry meat products is carried out in the form of state control (supervision) over compliance with the requirements for poultry slaughter products and poultry meat products established by this technical regulations and technical regulations of the Union (Customs Union), which apply to them.

126. Products of poultry slaughter (including poultry slaughter products for baby food) are subject to veterinary and sanitary examination before being released into circulation in the customs territory of the Union.

127. Conducting a veterinary and sanitary examination of poultry slaughter products (including poultry slaughter products for baby food) and recording its results are carried out in accordance with the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011) in terms of veterinary and sanitary examination.

128. Products made from poultry meat (except for poultry meat products for baby food and new types of food products) before being released into circulation in the customs territory of the Union are subject to declaration of conformity in the prescribed manner.

129. Confirmation of compliance of poultry products with the requirements of these technical regulations and the technical regulations of the Union (Customs Union), which apply to them, is carried out by the applicant accepting a declaration of conformity on the basis of its own evidence (if any) and evidence obtained with the participation of the body for certification of management systems (for scheme 6d), an accredited testing laboratory (center) included in the unified register of conformity assessment bodies of the Union (hereinafter referred to as the testing laboratory (center)).

130. Confirmation of conformity of poultry meat products is carried out in the form of a declaration of conformity according to scheme 3d, 4d or 6d. The choice of a scheme for declaring conformity of poultry meat products is made by the applicant.

131. When declaring the conformity of poultry products, the applicant may be a legal entity or an individual registered in the territory of a Member State in accordance with its legislation as an individual entrepreneur, being a manufacturer or seller (importer) or a person authorized by the manufacturer.

132. The 3D declaration of conformity scheme is applied to serially produced poultry meat products when declaring conformity on the basis of evidence obtained with the participation of a testing laboratory (center) and the applicant's own evidence (if any).

The applicant for declaring conformity according to the 3D scheme is the manufacturer (a person authorized by the manufacturer).

The 3D conformity declaration scheme includes:

generation and analysis of technical documentation;

implementation of production control;

conducting research (testing) on samples of poultry products;

acceptance and registration of the declaration of conformity;

application of a single sign of product circulation on the Union market.

The applicant takes measures to ensure the stability of the production process and compliance of poultry products with the requirements of these technical regulations and the technical regulations of the Union (Customs Union), which apply to it, generates technical documentation and analyzes it.

The applicant ensures production control.

In order to control the compliance of poultry products with the requirements of these technical regulations and the technical regulations of the Union (Customs Union), which apply to them, the applicant conducts research (tests) of samples of poultry products in a testing laboratory (center).

The validity period of the declaration of conformity when declaring the conformity of serially produced poultry meat products according to the 3D scheme is no more than 3 years.

133. The 4d declaration of conformity scheme is applied to a batch of poultry meat products when declaring conformity on the basis of evidence obtained with the participation of a testing laboratory (center) and the applicant's own evidence (if any).

The applicant for declaring conformity under scheme 4d is the manufacturer (a person authorized by the manufacturer) or the seller (importer).

The 4D declaration of conformity scheme includes:

generation and analysis of technical documentation;

conducting research (testing) on samples of poultry products;

acceptance and registration of the declaration of conformity;

application of a single sign of product circulation on the Union market.

The applicant generates technical documentation and analyzes it.

To ensure confirmation of the declared compliance of a batch of poultry meat products with the requirements of these technical regulations and the technical regulations of the Union (Customs Union), which apply to it, the applicant conducts research (testing) of samples of poultry meat products in a testing laboratory (center).

The validity period of the declaration of conformity for a batch of poultry meat products according to scheme 4d corresponds to its expiration date.

134. The 6d declaration of conformity scheme is applied to serially produced poultry meat products if the manufacturer has an implemented management system certified by a management systems certification body.

The 6d declaration of conformity scheme is applied on the basis of the applicant's own evidence (if any) and evidence obtained, including with the participation of the management systems certification body and the testing laboratory (center).

The applicant for declaring conformity according to scheme 6d is the manufacturer (a person authorized by the manufacturer).

The 6d declaration of conformity scheme includes:

generation and analysis of technical documentation, which includes a certificate for the management system (a copy of the certificate) issued by the management system certification body;

implementation of production control;

conducting research (testing) on samples of poultry products;

acceptance and registration of the declaration of conformity;

application of a single sign of product circulation on the Union market;

control over the stability of the management system.

The applicant takes measures to ensure the stability of the functioning of the management system and production processes for the manufacture of poultry products that meet the requirements of these technical regulations and

technical regulations of the Union (Customs Union), which apply to it, generates technical documentation and analyzes it.

The applicant ensures production control and informs the management system certification body about planned changes to the management system.

In order to control the compliance of poultry products with the requirements of these technical regulations and the technical regulations of the Union (Customs Union), which apply to them, the applicant conducts research (tests) of samples of poultry products in a testing laboratory (center).

The management systems certification body periodically assesses the stability of the management systems.

The validity period of the declaration of conformity when declaring the conformity of serially produced poultry meat products according to scheme 6d is no more than 5 years.

135. The set of documents that served as the basis for the adoption of the declaration of conformity includes:

a) information about the registration or registration (individual, identification) number of the applicant, assigned during state registration of a legal entity or individual as an individual entrepreneur in accordance with the legislation of the Member States;

b) a copy of the technical documentation in accordance with which poultry products are manufactured;

c) certificate of conformity (copy of the certificate) for the management system (for scheme 6d);

d) research (testing) protocols for poultry products (if available);

e) protocol(s) of research (testing) of poultry slaughter products and (or) non-meat ingredients (if available);

f) a copy of the contract (supply agreement) and shipping documentation (for diagram 4d);

g) an agreement with the manufacturer (including a foreign manufacturer), providing for ensuring compliance of poultry products supplied to the customs territory of the Union with the requirements of these technical regulations and liability for non-compliance of such products with the specified requirements (for a person authorized by the manufacturer);

h) other documents at the choice of the applicant, which served as the basis for confirming the compliance of poultry products with the requirements of this technical regulation and the technical regulations of the Union (Customs Union), which apply to it.

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136. The declaration of conformity is drawn up according to a single form and rules for its execution, approved by the Decision of the Board of the Eurasian Economic Commission dated December 25, 2012 N 293 .

137. The declaration of conformity is subject to registration in accordance with the Procedure for registration, suspension, renewal and termination of declarations of product conformity with the requirements of technical regulations of the Eurasian Economic Union, approved by the Decision of the Board of the Eurasian Economic Commission datedMarch 20, 2018 N 41 .

138. Based on the results of confirmation of the conformity of poultry products in the form of a declaration of conformity, the applicant generates a set of documents for poultry products that served as the basis for the adoption of a declaration of conformity and confirming the compliance of poultry products with the requirements of these technical regulations, which includes the following documents and intelligence:

a) documents provided for in paragraph 135 of these technical regulations;

b) protocol(s) of research (tests) conducted in the testing laboratory (center);

c) registered declaration of conformity.

139. A set of documents for poultry meat products that served as the basis for the adoption of the declaration of conformity and confirming the compliance of poultry meat products with the requirements of these technical regulations must be kept by the applicant:

a) for serially produced poultry meat products - for at least 5 years from the date of cessation of production of these products;

b) for a batch of products - for at least 5 years from the date of sale of the batch of poultry products.

140. A set of documents for poultry meat products, which served as the basis for the adoption of a declaration of conformity and confirming the conformity of poultry meat products, is submitted to the state control (supervision) authorities upon their request.

141. Before release into circulation in the customs territory of the Union, poultry products for baby food and food products of a new type are subject to state registration in the manner established by the technical regulations of the Customs Union “On the safety of food products” (TR CU 021/2011).

142. Assessment of compliance of the processes for the production of poultry slaughter products and poultry meat products (including poultry slaughter products for baby food and poultry meat products for baby food) with the requirements of these technical regulations and the technical regulations of the Union (Customs Union), which apply to them distributed, carried out before the start of such processes (before the release of products into circulation) in the form of state registration of production

objects in the manner established by the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

143. Assessment of compliance of the processes of production, storage, transportation (transportation), sale and disposal of poultry slaughter products and poultry meat products (including poultry slaughter products for baby food and poultry meat products for baby food) with the requirements of these technical regulations and technical regulations of the Union (Customs Union), which apply to them, is carried out in the form of state control (supervision) over compliance with the requirements of this technical regulation and the technical regulations of the Union (Customs Union), which apply to them.

XV. Marking with a single product circulation sign on the Union market

144. Labeling with a single mark for the circulation of products on the Union market is carried out before the release of poultry slaughter products and poultry meat products into circulation.

Products of poultry slaughter and poultry meat products that have been assessed for compliance with the requirements of these technical regulations and the technical regulations of the Union (Customs Union), which apply to them, must be marked with a single sign of product circulation on the Union market.

145. Marking of unpackaged poultry slaughter products and poultry meat products with a single sign of product circulation on the Union market is applied to shipping documentation.

146. Marking with a single sign of product circulation on the market of the Union of poultry slaughter products and poultry meat products placed directly in transport packaging is applied to the transport packaging, and (or) on the label, and (or) on the insert placed in each transport packaging or attached to each shipping package or shipping documentation.

XVI. State control (supervision) over compliance requirements of technical regulations

147. State control (supervision) over compliance with the requirements of these technical regulations in relation to poultry slaughter products and poultry meat products and the processes of production, storage, transportation (transportation), sales and disposal associated with them is carried out in accordance with the legislation of the Member States .

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Appendix No. 1
to the technical regulations
of the Eurasian Economic Union
"On the safety of poultry meat
and its processed products"
(EAEU TR 051/2021)

MICROBIOLOGICAL STANDARDS
SAFETY OF POULTRY Slaughter PRODUCTS AND POULTRY MEAT PRODUCTS

Name products	Indicators	Acceptable levels, not more	Note
1	2	3	4
1. Poultry carcasses and their parts <*>, boneless meat <*>, offal			
a) unpacked chilled	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g <**>, no more	1×10^4	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
b) unpacked frozen	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^5	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
c) packed chilled, frozen	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	5×10^5	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
d) poultry by-products chilled, frozen	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^6	

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	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
d) poultry meat mechanical deboning (chilled, frozen)	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^6	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
f) chilled edible poultry bone and frozen	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^6	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
2. Semi-finished pieces of poultry meat (chilled, frozen)			
a) meat and bones, boneless without breading	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^5	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
b) meat and bones, boneless in breaded, with spices, with sauce	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^6	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
c) meat and bones, boneless pickled	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^6	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	yeast CFU/g, no more	1×10^3	
d) boneless meat in blocks	number of mesophilic aerobic and facultative	1×10^6	

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	anaerobic microorganisms, CFU/g, no more		
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
3. Chopped semi-finished poultry meat products (chilled, frozen)			
a) in a test shell	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^6	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.0001 g	Not allowed	
b) in kind shell, including kupaty	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^6	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
c) with and without breading	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^6	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
d) minced poultry	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^6	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
d) poultry skin	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^6	
	pathogenic, including salmonella in 25 g	Not allowed	

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	Listeria monocytogenes 25 g	Not allowed	
e) semi-finished products from poultry by-products (chilled, frozen)	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^6	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
4. Sausages and poultry products			
a) dry-cured raw smoked sausages	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	sulfite-reducing clostridia in 0.01 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	E. coli at 1.0 g	Not allowed	
b) dry-cured raw smoked sausages, sliced and packed under vacuum, in conditions modified atmosphere	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	E. coli at 1.0 g	Not allowed	
c) boiled-smoked	Listeria monocytogenes 25 g	Not allowed	
	pathogenic, including salmonella in 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
d) semi-smoked	pathogenic, including salmonella in 25 g	Not allowed	

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	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.01 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
d) semi-smoked, boiled-smoked, timing validity of which exceed 5 days, including sliced and packaged under vacuum, in conditions modified atmosphere	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
f) smoked poultry products boiled, boiled smoked, smoked-baked, smoked	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g (cm^3)	Not allowed	
	S. aureus at 1.0 g	Not allowed	
g) boiled sausages products (sausages, meat (sausage) breads, sausages, sausages from thermally processed ingredients), including including boiled sausages, whose expiration dates exceed 5 days, sliced and packed under vacuum, in conditions	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	For serving cuttings - no more than 2.5×10^3 CFU/g
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	for sausages and sausage
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	

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modified atmosphere			
h) raw smoked poultry products, dried, dried	Number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	E. coli at 1.0 g	Not allowed	
i) raw-salted poultry products	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
j) boiled poultry products (rolls, ham, etc.)	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
l) boiled poultry products, smoked, smoked-boiled, boiled smoked, smoked-baked, timing validity of which exceed 5 days, in a vacuum, including chopped and	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	

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packed under conditions modified atmosphere	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
l) carcasses and parts of carcasses, smoked baked, boiled smoked, smoked	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
m) carcasses and parts of carcasses, raw smoked products, dry-cured	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	E. coli at 1.0 g	Not allowed	
5. Ready-to-frozen poultry meals			
a) fried, boiled, baked	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^4	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	bacteria of the genus Enterococcus, CFU/g, no more	1×10^4	

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b) from minced meat, including stuffed, and (or) in the test casing, and (or) with sauces, and (or) with garnish	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	2×10^4	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	bacteria of the genus Enterococcus, CFU/g, no more	1×10^4	
6. Products using poultry by-products and skin (pates, giblet sausages, etc.)			
a) poultry meat pates, including those using poultry giblets	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	2×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
b) poultry giblet pates	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	5×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 0.1 g	Not allowed	
c) giblets sausages	number of mesophilic aerobic and facultative	5×10^3	

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	anaerobic microorganisms, CFU/g, no more		
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
7. Dried poultry products			
a) freeze-dried poultry products drying	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^4	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coli bacteria (coliforms) in 0.01 g	Not allowed	
	S. aureus at 0.1 g	Not allowed	
	bacteria of the genus Proteus in 1.0 g	Not allowed	
b) minced meat heat drying	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	5×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	S. aureus at 0.1 g	Not allowed	
	bacteria of the genus Proteus in 1.0 g	Not allowed	
	mold CFU/g, no more	100	
c) dried, boiled dried products from poultry meat	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^4	
	pathogenic, including salmonella in 25 g	Not allowed	

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	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	S. aureus at 0.01 g	Not allowed	
	bacteria of the genus Proteus in 1.0 g	Not allowed	
8. Culinary products from poultry meat			
a) jellies, aspic, meat and giblet pate	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^4	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g (cm^3)	Not allowed	
	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) boiled, fried, baked poultry (without dressing and sauce)	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^4	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	bacteria of the genus Proteus in 0.1 g	Not allowed	
c) boiled, fried poultry dishes, stewed, baked, products made from chopped poultry meat, dumplings and other products with or without dough	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	

Translated from Russian to English - www.onlinedoctranslator.com

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	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	bacteria of the genus Proteus in 0.1 g	Not allowed	
d) ready-made culinary poultry meat products in consumer goods packaging, including those packaged under vacuum	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	For packed under vacuum
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	bacteria of the genus Proteus in 0.1 g	Not allowed	
d) industrial poultry dishes manufacturing chilled, packed in polymer films: boiled, fried, stewed, baked products made from chopped poultry (cutlets, etc.)	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	sulfite-reducing clostridia in 1.0 g	Not allowed	
e) culinary semi-finished meat products high degree birds readiness	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	2×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	

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	sulfite-reducing clostridia in 0.1 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	Molds and yeasts, CFU/g, no more	500	for culinary semi-finished products with a deadline no validity more than 1 month
g) culinary products poultry meat boiled, fried, baked	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	bacteria of the genus Proteus in 0.1 g	Not allowed	
9. Processing products of poultry slaughter products			
a) rendered poultry fat	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
b) bird protein food and products processing collagen-containing poultry raw materials, broths food dried poultry meat	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	5×10^4	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	

	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.01 g	Not allowed	
	mold, CFU/g, no more	200	
c) products based on poultry protein food	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	5×10^4	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.1 g	Not allowed	
	mold, CFU/g, no more	100	
	S. aureus, in 0.1 g	Not allowed	

<*> Sampling from deep muscle layers.

<**> Colony-forming units.

Appendix No. 2
to the technical regulations
of the Eurasian Economic Union
"On the safety of poultry meat
and its processed products"
(EAEU TR 051/2021)

MICROBIOLOGICAL STANDARDS
SAFETY OF POULTRY Slaughter PRODUCTS AND POULTRY MEAT PRODUCTS
FOR BABY FOOD

Name products	Indicators	Acceptable levels, not more	Note
1	2	3	4

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1. Poultry carcasses and their parts <*>, boneless meat <*>, offal			
a) chilled poultry meat (carcasses and parts thereof), frozen for baby food	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g <**>, no more	1×10^5	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
b) boneless meat lump, lump on bones (chilled, frozen) for baby food	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	2×10^5	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
c) poultry offal chilled, frozen for baby food	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	2×10^5	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
2. Semi-finished poultry products (chilled, frozen)			
a) chopped semi-finished meat products poultry for feeding children over 3 years of age (raw, chilled, frozen)	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	5×10^5	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
	S. aureus at 0.1 g	Not allowed	
	mold CFU/g, no more	250	breaded
b) natural semi-finished meat products poultry for feeding children over 3 years of age (raw, chilled, frozen)	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^5	

	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 0.001 g	Not allowed	
	S. aureus at 0.1 g	Not allowed	
	mold CFU/g, no more	250	breaded
3. Poultry products			
a) sausages made from poultry meat for children over 3 years of age	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	for sausages and sausages
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	E. coli at 1.0 g	Not allowed	For products with a deadline validity more than 5 days
	S. aureus at 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	mold CFU/g, no more	100	
	yeast CFU/g, no more	100	For products with a deadline validity more than 5 days
b) pates and culinary products from poultry meat for feeding children over 3 years of age; semi-finished products of high degree of readiness for children over 1.5 years old	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^3	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	

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	E. coli at 1.0 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	mold, CFU/g, no more	100	
	yeast, CFU/g, no more	100	For products with a deadline validity more than 72 hours
	bacteria of the genus Proteus in 1.0 g	Not allowed	
c) sublimated products for children early age (over 1.5 years)	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^4	
	pathogenic, including salmonella in 50 g	Not allowed	
	Listeria monocytogenes 50 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	B. cereus CFU/g, no more	100	
	yeast CFU/g	50	
d) sublimated products for children over 3 years old	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	$1.5 \times 10_4$	
	pathogenic, including salmonella in 50 g	Not allowed	
	Listeria monocytogenes 50 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	S. aureus at 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	B. cereus CFU/g, no more	200	
	yeast CFU/g, no more	100	

d) pasteurized sausages based on poultry meat for feeding young children (over 1.5 years)	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	2×10^2	
	pathogenic, including salmonella in 50 g	Not allowed	
	Listeria monocytogenes 50 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g	Not allowed	
	sulfite-reducing clostridia in 0.1 g	Not allowed	
	B. cereus at 1.0 g	Not allowed	
e) rendered poultry fat for baby food	number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, no more	1×10^2	
	pathogenic, including salmonella in 25 g	Not allowed	
	Listeria monocytogenes 25 g	Not allowed	
	coliform bacteria (coliforms) in 1.0 g (cm^3)	Not allowed	
	S. aureus in 1.0 g (cm^3)	not allowed	

<*> Sampling from deep muscle layers.

<**> Colony-forming units.

Appendix No. 3
to the technical regulations
of the Eurasian Economic Union
"On the safety of poultry meat
and its processed products"
(EAEU TR 051/2021)

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MICROBIOLOGICAL STANDARDS
SAFETY (INDUSTRIAL STERILITY) OF CANNED MEAT
BIRDS, INCLUDING BABY FOOD

Table 1

Indicators of industrial sterility for sterilized canned poultry meat and meat and vegetable products (including pate, minced meat)

Group of microorganisms		Acceptable level
1		2
1.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the B. subtilis group	no more than 11 CFU <*>/g (cm_3) product
2.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the B. cereus and (or) B. Polymyxa group	not allowed in 1.0 g (cm_3) product
3.	Mesophilic clostridia C. Botulinum and/or C. perfringens	not allowed in 1.0 g (cm_3) product
4.	Mesophilic clostridia (except C. Botulinum and (or) C. perfringens) are not allowed in 1.0 g (cm_3) product	no more than 1 CFU in 1.0 g (cm_3) product
5.	Non-spore-forming microorganisms, including lactic acid and (or) mold fungi, and (or) yeast	not allowed in 1.0 g (cm_3) product
6.	Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	not allowed in 1.0 g (cm_3) product (standardized in canned, temperature storage of which above plus 20 °C)

table 2

Industrial sterility indicators for sterilized canned poultry meat
for baby food

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Group of microorganisms		Acceptable level
1		2
1.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the B. Subtilis group	no more than 11 CFU <*>/g (cm_3) product
2.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the B. cereus and (or) B. polymyxa group	not allowed in 1.0 g (cm_3) product
3.	Mesophilic clostridia	not allowed in 10.0 g (cm_3) product
4.	Non-spore-forming microorganisms, including lactic acid and (or) mold fungi, and (or) yeast	not allowed in 1.0 g (cm_3) product
5.	Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	not allowed in 1.0 g (cm_3) product

Table 3

Industrial sterility indicators for pasteurized canned poultry meat

Group of microorganisms		Acceptable level
1		2
1.	Number of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM)	no more than 2×10^2 CFU <*>/g (cm_3) product
2.	Coliform bacteria (coliforms)	not allowed in 1.0 g (cm_3) product
3.	B. cereus	not allowed in 1.0 g (cm_3) product
4.	Sulfite-reducing clostridia	not allowed in 1.0 g (cm_3) product
5.	S. aureus and other coagulase-positive staphylococci	not allowed in 1.0 g (cm_3) product
6.	Pathogenic, including salmonella	not allowed in 25 g (cm_3) product

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<*> Colony-forming units.

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Appendix No. 4
to the technical regulations
of the Eurasian Economic Union
"On the safety of poultry meat
and its processed products"
(EAEU TR 051/2021)

HYGIENE REQUIREMENTS
SAFETY OF POULTRY Slaughter PRODUCTS AND POULTRY MEAT PRODUCTS

Indicators	Acceptable levels, mg/kg, not more	Note
1	2	3
Indicators oxidative spoilage:		
- acid number (mg KOH/g)	4.0	Rendered edible poultry fat
- peroxide number (mol active oxygen/kg)	10.0	Rendered edible poultry fat
Toxic elements:		
- lead	0.6	Poultry by-products and products made from them, canned poultry by-products, including pate
	0.1	Raw poultry fat, rendered poultry fat for food
	1.0	Poultry protein and products based on it (dinner food concentrates that do not require cooking), broths
- arsenic	1.0	Poultry by-products and products made from them, canned poultry by-products, including pate; edible bird protein and products based on it (dinner concentrates that do not require cooking), broths
	0.1	Raw poultry fat, rendered poultry fat for food
- cadmium	0.2	Poultry protein and products based on it (dinner food concentrates that do not require cooking), broths
	0.03	Raw poultry fat, rendered poultry fat for food
	0.3	Poultry by-products and products made from them, canned poultry by-products, including pate

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- mercury	0.1	Poultry by-products and products made from them, canned poultry by-products, including pate; edible bird protein and products based on it (dinner concentrates that do not require cooking), broths
	0.03	Raw poultry fat, rendered poultry fat for food
- chrome	10	Gelatin, connective tissue protein concentrates in chrome-plated containers
- iron	1.5	Rendered edible poultry fat (supplied for storage)
- copper	0.4	Rendered edible poultry fat (supplied for storage)
Pesticides:		
- HCHG (α-, β-, γ-изомеры)	0.1	Poultry meat, poultry meat products, poultry by-products and products made from them, canned meat and meat and vegetable products from poultry meat and poultry by-products; edible bird protein and products based on it (dinner concentrates that do not require cooking), broths
	0.2	Raw poultry fat, rendered poultry fat for food
- DDT and its metabolites	0.1	Poultry meat, poultry meat products, poultry by-products and products made from them, canned meat and meat and vegetable products from poultry meat and poultry by-products; edible bird protein and products based on it (dinner concentrates that do not require cooking), broths
	1.0	Raw poultry fat, rendered poultry fat for food
Benz(a)pyrene	0.001	Smoked poultry products, poultry by-products and products made from them
Nitrosoamines (amount NDMA and NDEA)	0.004	Smoked meat and poultry by-products and products made from them
Dioxins <*>	0.000002 (in recalculation for fat)	Poultry slaughter products (except liver) and products from them
	0.000006 (in recalculation for fat)	Poultry liver and products from it

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<*> Dioxins are determined in the case of a reasonable assumption about their possible presence in raw materials.

Notes:	1. For dry products of freeze-drying and heat drying, the content of toxic elements, pesticides, dioxins in terms of

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	on the initial product, taking into account the content of dry substances in it and in the final product. 2. Control of the content of chloramphenicol (chloramphenicol), tetracycline antibiotics and bacitracin is carried out in accordance with the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011); control of residues of veterinary medicinal products according to information from the manufacturer (supplier) is carried out in accordance with Appendix No. 8 to this technical regulation and the technical regulation of the Customs Union "On the safety of food products" (TR CU 021/2011). 3. Hygienic standards for the safety of poultry slaughter products and their processing products not specified in this appendix must comply with the requirements of the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

Appendix No. 5
to the technical regulations
of the Eurasian Economic Union
"On the safety of poultry meat
and its processed products"
(EAEU TR 051/2021)

HYGIENE REQUIREMENTS
SAFETY OF POULTRY Slaughter PRODUCTS AND POULTRY MEAT PRODUCTS
FOR BABY FOOD

Indicators	Acceptable levels, mg/kg, not more	Note
1	2	3
Toxic elements:		
- lead	0.2	Poultry for all age groups
	0.2	Canned poultry, pasteurized sausages for children under 3 years of age
	0.3	Canned meat and vegetable and meat products for all age groups
	0.3	Semi-finished products, pates, sausages and culinary products for children over 3 years old

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	0.5	Poultry giblets
- arsenic	0.1	Poultry meat, canned poultry meat, pasteurized sausages, semi-finished products, pates, sausages and culinary products
	0.2	Canned meat and vegetable and meat products
	1.0	Poultry giblets
- cadmium	0.03	Poultry meat, canned poultry meat, sausages, semi-finished products, pates and culinary products, pasteurized sausages, meat-and-vegetable and vegetable-meat canned food
	0.3	Poultry giblets
- mercury	0.02	Poultry meat, canned poultry meat, sausages, semi-finished products, pates and culinary products, pasteurized sausages, meat-and-vegetable and vegetable-meat canned food
	0.1	Poultry giblets
- tin	100	Canned poultry meat, pasteurized sausages, meat-and-vegetable and vegetable-meat in prefabricated tin containers
- chrome	0.5	Canned poultry, pasteurized sausages, canned meat and vegetable and vegetable and meat in chrome-plated containers
Antibiotics:		
- chloramphenicol (chloramphenicol)	Not allowed (<0.0003) <*>	Poultry meat, poultry offal, canned poultry meat, pasteurized sausages, canned meat and vegetable and vegetable and meat products, pates and culinary products, freeze-dried products
- tetracycline groups	Not allowed (<0.01) <*>	Poultry meat, poultry offal, canned poultry meat, pasteurized sausages, canned meat and vegetable and vegetable and meat products, semi-finished products, pates and culinary products
- bacitracin	Not allowed (<0.02) <*>	Poultry meat, poultry offal, canned poultry meat, pasteurized sausages, canned meat and vegetable and vegetable and meat products, semi-finished products, pates and culinary products, freeze-dried products
Pesticides:		
- HCHG (α-, β-, γ-изомеры)	0.02	Poultry meat, canned poultry meat, pasteurized sausages, canned meat and vegetable and vegetable meat, semi-finished products, pates, sausages and culinary products, freeze-dried products
	0.015	Poultry giblets

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- DDT and its metabolites	0.01	Poultry meat, canned poultry meat, pasteurized sausages, canned meat and vegetable and vegetable and meat products, semi-finished products, pates and culinary products, freeze-dried products
	0.015	Poultry giblets
Nitrites	Not allowed (<0.5)	Canned poultry meat, pasteurized sausages, canned meat and vegetable and meat products, semi-finished products, pates and culinary products
	150	Sausages
Nitrates	150	Meat-vegetable and vegetable-meat canned poultry meat (for canned food containing vegetables)
	Not allowed (<0.001) <*>	Culinary products from poultry meat (for those containing vegetables)
Nitrosoamines (sum of NDMA and NDEA)	0.002	Canned poultry meat, pasteurized sausages, canned meat and vegetable and meat products, semi-finished products, pates and culinary products
	0.002	Sausages
Radionuclides:		
- cesium-137	40 Bq/kg(l)	Canned poultry meat, pasteurized sausages, canned meat and vegetable and meat products, semi-finished products, pates and culinary products, freeze-dried products, poultry meat
- strontium-90	25 Bq/kg(l)	
Dioxins	Not allowed	Poultry meat, poultry offal, canned poultry meat, pasteurized sausages, canned meat and vegetable and vegetable and meat products, semi-finished products, pates and culinary products, freeze-dried products

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<*> Method detection limit.

Notes:	1. It is necessary to control the residual quantities of those antibiotics that were used in the production of food raw materials of animal origin according to the information of the manufacturer (supplier) in accordance withAppendix No. 8 to these technical regulations.

	2. For freeze-dried and heat-dried dry products, permissible levels of toxic elements, pesticides, and dioxins are used in terms of the original products, taking into account the content of dry substances in them and in the original products.

Appendix No. 6
to the technical regulations
of the Eurasian Economic Union
"On the safety of poultry meat
and its processed products"
(EAEU TR 051/2021)

HYGIENE REQUIREMENTS
SAFETY OF MECHANICALLY SEPARATED POULTRY MEAT

Index	Acceptable level
1	2
Calcium content,%	no more than 0.26
Content of bone inclusions, %	no more than 0.60
Fractional composition of bone inclusions, %:	
up to 500 microns in size	not less than 98.0
size from 500 to 750 microns	no more than 2.0
over 750 microns in size	not allowed
Acid number of fat, mg KOH/g fat	no more than 4.0

Appendix No. 7
to the technical regulations
of the Eurasian Economic Union
"On the safety of poultry meat
and its processed products"
(EAEU TR 051/2021)

REQUIREMENTS
ON PHYSICAL AND CHEMICAL INDICATORS OF POULTRY MEAT PRODUCTS
FOR BABY FOOD

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Table 1

Canned poultry meat for feeding young children

Criteria and indicators of food values per 100 g of product		Unit measurements	Acceptable level	Note
1		2	3	4
1.	Mass fraction of dry substances	g, no less	17	
2.	Protein	g, no less	7	
3.	Fat	G	3 - 12	
4.	Salt	g, no more	0.4	
5.	Starch <*>	g, no more	3	thickener
6.	Rice and wheat flour <*>	g, no more	5	thickener

table 2

Meat-and-vegetable (vegetable-meat) canned poultry meat for feeding young children

Criteria and indicators of food values per 100 g of product		Unit measurements	Acceptable level	Note
1		2	3	4
1.	Mass fraction of dry substances	G	5 - 26	
2.	Protein	G	1.5 - 8	
3.	Fat	G	16	
4.	Carbohydrates	G	5 - 15	
5.	Salt	g, no more	0.4	
6.	Starch <*>	g, no more	3	thickener
7.	Rice and wheat flour <*>	g, no more	5	thickener

Table 3

Pasteurized meat (meat-containing) sausages

for feeding children from one and a half years old

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Criteria and indicators of nutritional value in 100 g of product		Unit	Acceptable level
1		2	3
1.	Protein	g, no less	12
2.	Fat	G	16 - 20
3.	Salt	g, no more	1.5

Table 4

Canned poultry meat for children over 3 years old

Criteria and indicators of food values per 100 g of product		Unit measurements	Acceptable level	Note
1		2	3	4
1.	Protein	G	12 - 14	
2.	Fat	G	10 - 18	
3.	Salt	g, no more	1.2	
4.	Starch <*>	g, no more	3	thickener
5.	Rice and wheat flour <*>	g, no more	5	thickener

Table 5

Poultry sausages
for feeding children over 3 years old

Criteria and indicators of food values per 100 g of product		Unit measurements	Acceptable level	Note
1		2	3	4
1.	Protein	g, no less	12	
2.	Fat	g, no more	22	
3.	Salt	g, no more	1.8	
4.	Starch <*>	g, no more	5	

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5.	Residual acid phosphatase activity	%, no more	0.006	for boiled sausages products
6.	Total phosphorus	%, no more	0.25	

Table 6

Semi-finished poultry meat products for children over 3 years of age

Criteria and indicators of nutritional value in 100 g of product		Unit	Acceptable level
1		2	3
1.	Protein	g, no less	10
2.	Fat	g, no more	20
3.	Salt	g, no more	0.9

Table 7

Pates and other culinary products from poultry meat
for feeding children over 3 years old

Criteria and indicators of nutritional value in 100 g of product	Unit	Acceptable level
1	2	3
Protein	g, no less	8
Fat	g, no more	16
Salt	g, no more	1.2

<*> When using starch and rice (or wheat) flour together, the permissible level of starch content should not exceed 3 g per 100 g of product, and the total permissible level of their content should not exceed 5 g per 100 g of product.

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Appendix No. 8
to the technical regulations
of the Eurasian Economic Union
"On the safety of poultry meat
and its processed products"
(EAEU TR 051/2021)

MAXIMUM ALLOWABLE LEVELS
RESIDUAL QUANTITIES OF VETERINARY MEDICINES (POULTRY GROWTH STIMULANTS, ANTIMICROBIALS AND OTHERS
MEDICINES) IN POULTRY Slaughter PRODUCTS, CONTROLLED ACCORDING TO THE INFORMATION ABOUT THEIR USE <*>

<*> Control is carried out on the basis of information on their use provided by the manufacturer (supplier) of slaughter products when imported into the customs territory of the Union. Control of the content of chloramphenicol (chloramphenicol), tetracycline antibiotics and bacitracin is carried out in accordance with the technical regulations of the Customs Union "On the safety of food products" (TR CU 021/2011).

Table 1

Maximum Residue Levels
antimicrobial agents

	Name of the drug	View agricultural birds	N P
	1	2	
1.	Apramycin Apramicin (aminoglycosides)	all types of poultry	
2.	Kanamycin Kanamycin (aminoglycosides)	all types of poultry	

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3.	Neomycin Neomycin (aminoglycosides)	all types of poultry
4.	Paromomycin Paromomycin (aminoglycosides)	all types of poultry
5.	Spectinomycin Spectinomycin (aminoglycosides)	all types of poultry
6.	Ceftiofur Ceftiofur (cephalosporins)	all types of poultry
7.	All substances of the sulfonamide group (sulfonamides)	all types of poultry
8.	Trimethoprim Trimethoprim (diaminopyrimidine derivatives)	all types of poultry
9.	Lincomycin/Clindamycin Lincomycin/Clindamycin (lincosamides)	all types of poultry
10.	Pirlimycin Pirlimycin (lincosamides)	all types of poultry
eleven	Thiamphenicol Thiamphenicol (florfenicols)	all types of poultry
12.	Florfenicol Florfenicol (florfenicols)	all types of poultry
13.	Flumequine Flumequine (quinolones)	all types of poultry

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14.	Ciprofloxacin/enrofloxacin/pefloxacin/ofloxacin/norfloxacin Ciprofloxacin/ enrofloxacin/pefloxacin/ofloxacin/norfloxacin (fluoroquinolones)	all types of poultry
15.	Sarafloxacin Sarafloxacin (quinolones)	turkeys, chickens
16.	Danofloxacin Danofloxacin (quinolones)	all types of poultry
17.	Difloxacin Difloxacin (quinolones)	all types of poultry
18.	Oxolinic acid Oxolinicacid (quinolones)	all types of poultry
19.	Erythromycin Erythromycin (macrolides)	all types of poultry
20.	Spiramycin Spiramycin (macrolides)	chickens
21.	Tilmicosin Tilmicosin (macrolides)	all types of poultry
22.	Tylosin Tylosin (macrolides)	all types of poultry
23.	Tylvalosin Tylvalosin (macrolides)	all types of poultry
24.	Tiamulin Tiamulin (pleuromutilins)	chickens

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		turkeys
25.	Colistin Colistin (polymyxins)	all types of poultry
26.	Avilamycin (orthozomycins)	all types of poultry
27.	Monensin Monensin (ionophores)	all types of poultry
28.	Lasalocid Lasalocid (ionophores)	all types of poultry
29.	Nitrofurans (including furazolidone)	all types of poultry
thirty.	Metronidazole/dimetridazole/ronidazole/dapsone/clotrimazole/ aminitrizole	all types of poultry

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31.	Flavomycin (streptothricins)	all types of poultry
32.	Doxycycline Doxyciclin (tetracyclines) (does not add up when defining tetracycline group antibiotics)	all types of poultry
33.	Benzylpenicillin/Penethamate Benzylpenicillin/Penethamate (penicillin group)	all types of poultry
34.	Ampicillin Ampicillin (penicillin group)	all types of poultry
35.	Amoxicillin Amoxicillin (penicillin group)	all types of poultry
36.	Cloxacillin Cloxacillin (penicillins)	all types of poultry
37.	Dicloxacillin Dicloxacillin (penicillins)	all types of poultry
38.	Oxacillin Oxacillin (penicillins)	all types of poultry
39.	Phenoxymethylpenicillin Phenoximethylpenicillin (synonym: penicillin V) (penicillin group)	all types of poultry

table 2

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Maximum Residue Levels
antiprotozoal agents

Name drug		View agricultural birds	Name slaughter product birds	Maximum level residue (mg/kg, no more)	Note
1		2	3	4	5
1.	Diclazuril Diclazuril	broiler chickens, turkeys	meat	0.5	like diclazuril
			liver	3	
			kidneys	2	
			fat, skin	1	
2.	Toltrazuril Toltrazuril	all types of poultry	meat	0.1	toltrazurylsulfone
			skin and fat	0.2	
			liver	0.6	
			kidneys	0.4	
3.	Nicarbazine Nicarbazin (synonym: dinitrocarbanilide)	broiler chickens	meat	0.2	as N,N'-bis(4-nitrophenyl) urea
			liver	0.2	
			kidneys	0.2	
			fat, skin	0.2	
4.	Amprolium Amprolium	broiler chickens, turkeys	meat	0.2	
			skin and fat	0.2	
			liver	0.2	
			kidneys	0.4	
5.	Robenidine Robenidine	all types of poultry	liver	0.05	robenidine hydrochloride
			kidneys	0.05	
			skin and fat	0.05	
			other products slaughter	0.005	
6.	Semduramicin Semduramicin	all types of poultry	all types products slaughter	0.002	
7.	Narasin	all types of poultry	liver	0.05	
			other products slaughter	0.005	
8.	Maduromycin Maduramicin	all types of poultry	all types products slaughter	0.002	
9.	Salinomycin Salinomycin	all types of poultry	liver	0.005	Salinomycinsodium
			other products slaughter	0.002	

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10.	Halofuginone Halofuginone	all types of poultry	meat	0.01	
			fat and skin	0.025	
			liver	0.03	
			kidneys	0.03	
eleven.	Decoquinat Decoquinate	all types of poultry	all types products	0.02	

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REQUIREMENTS FOR PRE-SHORT HOLDING OF POULTRY

Type of farm bird	Containment time poultry [for slaughter] without feed before slaughter
1	2
Chickens, chicks, broiler chickens, turkeys, poults	6 - 8 hours
Ducks, ducklings, geese, goslings, guinea fowl, guinea fowl, quail, quail	4 - 6 hours
Ostriches	12 hours
Ostrich chicks	10 hours