

# EURASIAN ECONOMIC COMMISSION COUNCIL

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## RESOLUTION

No. 68

October 9, 2013

Kazan

### **On Technical Regulation of the Customs Union “On the Safety of Meat and Meat Products”**

In accordance with Article 3 of the Agreement on the Eurasian Economic Commission dated November 18, 2011 the Eurasian Economic Commission Council **resolved**:

1. To adopt the attached Technical Regulation of the Customs Union “On the Safety of Meat and Meat Products” (CU TR 034/2013).

2. To establish that Technical Regulation of the Customs Union “On the Safety of Meat and Meat Products” (CU TR 034/2013) shall enter into force from May 1, 2014 except for:

a) section V as regards control over the content of veterinary (zootechnic) preparations, animal growth promoters (including hormonal products), drugs (including antibiotics) on the basis of information on their use provided by the manufacturer (vendor) of slaughter products (except for laevomycetin (chloramphenicol), tetracycline group and bacitracin) shall enter into force after the development of the respective interstate (regional) standards containing the rules and methods of examination (tests) and measurements, including the rules for sample taking required for applying and complying with the said requirement and entering them to the list of standards determined by clause 3 Article 6 of the Agreement on Common Principles and Rules of Technical Regulation in the Republic of Belarus, Republic of Kazakhstan and the Russian Federation dated November 18, 2010 (hereinafter — the Agreement).

b) Section VIII as regards the use of sodium nitrite (potassium nitrite) in the manufacture of meat products in the form of nitrite-salting (salting-nitrite) mixes with the mass fraction of sodium nitrite (potassium nitrite) not above 0.9 percent shall enter into force from February 15, 2015;

c) Section XI:

as regards mandatory inclusion in the marking of meat products of the information on the meat products group — shall enter into force after the development of the respective interstate (regional) standards containing the rules and methods of categorizing meat products (meat, meat-containing, meat-and-vegetable, vegetable-and-meat groups) and entering them to the list of standards determined by clause 3 Article 6 of the Agreement;

as regards the use of made-up names of meat products — shall enter into force after the development of the respective interstate (regional) standards and entering them to the list of standards determined by clause 2 Article 6 of the Agreement.

3. This Resolution shall enter into force upon the expiry of 30 calendar days from the date of its official publication.

### **Members of the Eurasian Economic Commission Council:**

**On behalf of the Republic of  
Belarus**

**S. Rumas**

[Seal:

EURASIAN ECONOMIC  
COMMISSION

**On behalf of the Republic of  
Kazakhstan**

**B. Sagintaev**

[Seal:

EURASIAN ECONOMIC  
COMMISSION

**On behalf of the Russian  
Federation**

**I. Shuvalov**

[Seal:

EURASIAN ECONOMIC  
COMMISSION

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**TECHNICAL REGULATION**  
**of the Customs Union “On the Safety of Meat and Meat Products”**  
**(CU TR 034/2013)**

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

This Technical Regulation establishes safety requirements mandatory for the application and fulfillment in the customs territory of the Customs Union that apply to slaughter products and meat products and related thereto requirements to the processes of production, storage, transportation, marketing and utilization, as well as requirements to marking and packaging of slaughter products and meat products to ensure free movement of products put into circulation in the customs territory of the Customs Union.

In case any other technical regulations of the Customs Union have been adopted in respect to slaughter products or meat products that establish safety requirements to slaughter products and meat products and related thereto requirements to the processes of production, storage, transportation, marketing and utilization, as well as requirements to marking and packaging of slaughter products and meat products, the slaughter products and meat products and related thereto processes of production, storage, transportation, marketing and utilization, as well as their marking and packaging shall comply with the requirements of all technical regulations of the Customs Union applying thereto.

**I. Scope of Application**

1. This Technical Regulation has been developed for the purposes of protection of human life and health, environment, animal life and health; prevention of actions misinforming consumers of slaughter products and meat products as regards their intended use and safety, and covers slaughter products and meat products put into circulation in the customs territory of the Customs Union, as well as processes of their production, storage, transportation, marketing and utilization.

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

a) slaughter products and meat products:

meat;

by-products;

crude fat and products of its processing, including rendered animal fats;

blood and products of its processing;

bone and products of its processing;

mechanically deboned (finally deboned) meat;

raw casings;

collagen-containing raw materials and products of their processing (including gelatine);

meat and meat-containing products;

meat and meat-containing sausage items;

meat and meat-containing semi-finished products and delicatessen products;

canned meat and meat-containing preserves;  
 meat and meat-containing broths;  
 dry meat and meat-containing products;  
 products from pork fat;  
 slaughter products for baby foods;  
 meat products for baby foods;

b) processes of production, storage, transportation, marketing, and utilization of slaughter products and meat products.

3. This Technical Regulation establishes requirements to marking and packaging of slaughter products and meat products that are mandatory for application and compliance in the customs territory of the Customs Union and that complement the requirements of the Technical Regulation of the Customs Union “Labeling of Foodstuffs” (CU TR 022/2011) approved by Resolution of the Customs Union Commission No. 881 dated December 9, 2011 (hereinafter — Technical Regulation of the Customs Union “Labeling of Foodstuffs” (CU TR 022/2011)) and Technical Regulation of the Customs Union “On Package Safety” (CU TR 005/2011) approved by Resolution of the Customs Union Commission No. 769 dated August 16, 2011 (hereinafter — Technical Regulation of the Customs Union “On Package Safety” (CU TR 005/2011)) and not contradicting with them.

4. The scope of this Technical Regulation does not cover the following products and requirements to the processes related thereto:

a) slaughter products and meat products manufactured by citizens in home conditions and/or in private farm holdings, or by citizens involved in animal husbandry, as well as processes of production, storage, transportation, and utilization of slaughter products and meat products intended only for individual consumption and not intended for putting into circulation in the customs territory of the Customs Union;

b) specialized meat products (except for meat products and slaughter products for baby foods) manufactured with the use or on the basis of slaughter products);

c) poultry meat and products of its processing, as well as food products in whose formula the poultry meat and products of its processing by aggregate weight exceed the slaughter products of other productive animals;

d) food supplements and biologically active supplements to food, drugs, animal foodstuff, products not intended for food purposes manufactured with the use or on the basis of slaughter products;

e) food products of catering establishments (public catering facilities) manufactured with the use or on the basis of slaughter products intended for marketing within the provision of services, as well as processes of marketing of the above food products;

f) food products where the concentration of meat ingredients is less than 5 percent according to formula;

g) processes of production, storage, transportation, and utilization of slaughter products and meat products from the non-commercial manufacture intended for putting into circulation in the customs territory of the Customs Union.

## II. Basic Definitions

5. For the purposes of application of this Technical Regulation, the definitions established by Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011) approved by Resolution of the Customs Union Commission No. 880 dated December 9, 2011 (hereinafter — Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011)), Technical Regulation of the Customs Union “Labeling of

Foodstuffs” (CU TR 022/2011), as well as the following terms and their definitions shall be used:

boneless meat means meat in the form of slabs of any shape having different sizes and weights, consisting of muscle and connective tissues with or without inclusion of fatty tissue;

boneless semi-finished products means a slab semi-finished product manufactured from boneless meat;

broth means meat products manufactured by boiling of slaughter products with or without addition of non-meat ingredients followed by the concentration of liquid phase derived after its separation from slaughter products and/or drying or without them;

boiled-and-baked products from meat mean products from meat treated during manufacture by frying, baking or boiling or any combination of these processes;

boiled-and-smoked sausage item means a sausage product treated during manufacture by pre-smoking, boiling and final smoking;

boiled sausage item means a sausage product processed during manufacture by heat treatment, including pre-drying, frying and boiling or only boiling;

boiled sausage item for baby foods means a boiled sausage product intended for nutrition of children from 3 years of age;

boiled products from meat mean products from meat processed during manufacture by heat treatment, including pre-drying, frying and boiling or only boiling;

veterinary condemned products mean animal carcasses, carcass parts and visceral organs recognized by the bodies of state veterinary control (surveillance) as non-suitable for food purposes and subject to uncompensated taking-out;

ham preserves mean preserves manufactured from non-meat and meat ingredients treated by salting consisting of pieces of trimmed meat with the weight from 50 g in the form of solid structure with jelly, maintaining its shape after extraction from the can and suitable for cutting;

homogenized preserves for baby foods — preserves for baby foods intended for nutrition of children from 6 months of age, containing at least 80% of particles with the size of up to 0.3 mm and no more than 20% of particles with the size of up to 0.4 mm;

fried sausage item means a sausage product treated by frying during the manufacture process;

fried products from meat means products from meat treated by frying during the manufacture process;

edible gelatine means product of processing of collagen-containing raw materials in the form of protein substance with gelling property;

trimmed meat means boneless meat with the predetermined proportion of muscular, connective and fatty tissues;

crude fat means slaughter product in the form of fatty tissue separated from the carcass and visceral organs;

frozen meat products mean meat products subjected to refrigerated treatment until it reaches the temperature not above “minus” 8 °C in any measurement point;

frozen meat means fresh or cooled meat subjected to refrigerated treatment until it reaches the temperature not above “minus” 8 °C in any measurement point;

frozen block from meat means frozen meat of one type and name formed as a block with an assigned shape and size;

frozen block from by-products means frozen by-products of one type and name formed as a block with an assigned shape and size;

head cheese means a sausage item from heat-treated ingredients which has non-homogenous structure with the inclusion of pieces of meat and non-meat ingredients;

blood sausage means a sausage product manufactured with the addition of alimentary blood and/or products of its processing and having dark-red to dark-brown color on the cut;

liver sausage means a sausage item from heat-treated ingredients which has soft texture and maintains shape when cut into slices with boiled and/or blanched, and/or not heat-treated food by-products included in the formula;

sausage item means meat products manufactured from the mixture of minced meat and non-meat ingredients shaped in a sausage casing, pouch, mold, mesh or otherwise, subjected or not subjected to heat treatment until the ready-to-eat condition is achieved;

sausage item from heat-treated ingredients means a sausage product manufactured from the mixture of minced meat and non-meat ingredients including in its formula boiled or blanched meat ingredients subjected to further heat treatment until the ready-to-eat condition is achieved;

preserves mean meat products in the sealed consumption package treated by sterilization or pasteurization ensuring microbiological stability, a lack of viable pathogenic microorganisms, and suitable for long-term storage;

smoked-and-boiled products from meat (boiled-and-smoked products from meat) mean products from meat subjected during manufacture to pre-smoking, boiling and final smoking;

smoked-and-baked products from meat mean products from meat subjected during manufacture to pre-smoking, boiling and/or baking;

bone means slaughter product in the form of a raw bone derived in the process of deboning of bone-in meat and by-products;

blood means slaughter product in the form of blood collected in the process of slaughter provided that it pertains to certain carcasses;

coarse-ground preserves for baby foods ,means preserves for baby foods intended for nutrition of children from 9 months of age, containing at least 80% of particles with the size of up to 3 mm and no more than 20% of particles with the size of up to 5 mm;

large-piece boneless (meat-and-bone) semi-finished product means boneless (meat-and-bone) semi-finished product manufactured in the form of a large piece of meat with the weight above 500 g;

delicatessen product means meat (meat-containing) semi-finished product subjected to heat treatment during manufacture until full culinary readiness is achieved;

diced semi-finished product means meat semi-finished product manufactured in the form of meat piece(s) with the weight above 10 g;

diced preserves means preserves made from meat and non-meat ingredients diced into pieces with the weight above 30 g stewed in natural juice, sauce, broth or jelly;

small-piece boneless (meat-and-bone) semi-finished product means boneless (meat-and-bone) semi-finished product manufactured in the form of meat piece(s) with the weight ranging from 10 to 500 g inclusively;

meat products for baby foods means meat products intended for baby foods (for babies from 6 months to 3 years, pre-school age children from 3 to 6 years, school-age children of 6 years and older), meeting respective physiological needs of a child body and not inflicting harm to health of a child of the respective age;

meat products mean food products manufactured by processing (treatment) of slaughter products without or with the use of ingredients of animal and/or plant origin, and/or mineral, and/or microbiological, and/or artificial origin;

meat ingredient means a constituent part of the formula of food product which is a slaughter product or a product derived from of processing of slaughter products and which contains no bone in the process of manufacture of sausage items (except for sausage items from heat-treated ingredients that, according to their specific production technology, allow bone-in meat boiling with further bone separation and broth use), or contains bone inclusions (when mechanically deboned (finally deboned) meat is used), or contains a bone (when products are made from anatomically solid slab of bone-in meat);

meat semi-finished product means meat products having the weight fracture of meat ingredients above 60%, and that are made of bone-in meat or boneless meat in the form of pieces or farce with or without addition of non-meat ingredients, intended for retail sale and

requiring heat treatment prior to consumption to achieve culinary readiness;

meat product means food products manufactured with or without use of non-meat ingredients having the weight fracture of meat ingredients above 60%;

canned meat for baby foods means preserves intended for child nutrition, manufactured with or without use of non-meat ingredients, in which the weight fracture of meat ingredients is above 40%;

mechanically deboned (finally deboned) meat means boneless meat in the form of pasty mass with the weight fracture of bone inclusions not above 0.8%, received by the mechanical separation of muscle, connective and/or fatty tissue (residues of muscle, connective and/or fatty tissue) from the bone without the addition of non-meat ingredients;

bone-in meat means meat in carcasses, half-carcasses, quarter carcasses, cuts or in the form of slabs of different sizes and weights, of any shape, consisting of muscle, connective, bone tissues with or without inclusion of fatty tissue;

meat means a slaughter product in the form of carcass or its part, consisting of muscle, fatty and connective tissues with or without inclusion of bone tissue;

meat-and-bone semi-finished product means a semi-finished product in the form of slab manufactured from bone-in meat with the predetermined proportion of boneless meat and bone;

meat-and-vegetable preserves for baby foods mean meat-containing preserves for baby foods manufactured with the use of ingredients of plant origin and having the weight fracture of meat ingredients from 18 to 40 percent inclusively;

meat-and-vegetable product means a meat-containing product manufactured with the use of ingredients of plant origin having the weight fracture of meat ingredients from 30% to 60% inclusively;

meat-containing preserves for baby foods means preserves intended for child nutrition, manufactured with the use of non-meat ingredients, having the weight fracture of meat ingredients from 5 to 40 percent inclusively;

meat-containing semi-finished product means meat products with the weight fracture of meat ingredients from 5 to 60 percent inclusively; manufactured from bone-in meat or boneless meat or farce with the addition of non-meat ingredients, intended for retail sale; and requiring heat treatment prior to consumption to achieve culinary readiness;

meat-containing product means meat products manufactured with the use of non-meat ingredients, having the weight fraction of meat ingredients from 5 to 60 percent inclusively;

non-meat ingredient means a component of the formula of food product, not being a slaughter product or a product derived from processing slaughter products;

boned meat means boneless meat with the natural proportion of muscle, connective and fatty tissues;

decontamination means a process of treatment of slaughter products approved by the veterinary service for use with restrictions; the process is carried out under oversight of veterinary specialists in order to bring the products into compliance with the requirements of this Technical Regulation;

cooled meat means fresh meat subjected to refrigerated treatment to the temperature from “minus” 1.5 °C to “plus” 4 °C in any point of measurement;

cooled by-products mean by-products subjected to refrigerated treatment after slaughter and their separation to the temperature from “minus” 1.5 °C to “plus” 4 °C in any point of measurement;

breaded semi-finished product means diced or chopped semi-finished product with the surface covered by a breading ingredient or a mixture of breading ingredients;

fresh meat means meat received immediately after slaughter with the temperature not below “plus” 35 °C in any point of measurement;

batch of animals means a certain number of animals of one species delivered to the production facility from a single household over a particular period of time, accompanied by the shipping documentation and veterinary certificate;

pasteurized preserves means preserves heat-treated during manufacture at the temperature below 100 °C, and meeting the requirements established by this Technical Regulation to the industrial sterility of pasteurized preserves kept under the storage conditions ensuring microbiological stability;

pasteurized meat (meat-containing) small sausages for baby foods mean sausage products for baby foods intended for nutrition of children from 1.5 years; manufactured from sausage filling which is molded in the sausage casing with a diameter not above 22 mm and heat-treated until ready-to-eat condition is achieved, and pasteurized in sealed package;

pate means a sausage item from heat-treated ingredients with spreading texture;

pate preserves mean preserves in the form of spreadable homogenous mass with spreading texture, or mass with spreading texture containing inclusions manufactured from meat and non-meat ingredients with the addition of edible by-products;

semi-smoked sausage items for baby foods mean semi-smoked sausage items intended for nutrition of children from 6 years of age;

semi-smoked sausage items mean sausage items treated in the process of manufacture by frying or pre-drying, boiling, smoking and drying, when necessary.

semi-finished product in dough means a stuffed semi-finished product made from dough and filling mixture in the form of farce or meat ingredients in pieces, or meat and non-meat ingredients in pieces;

semi-finished products for baby foods mean meat and meat-containing semi-finished products intended for nutrition of children from 1.5 years of age;

product from meat means meat products manufactured from different parts of the carcass, processed by salting and heat treatment, or without heat treatment, until the ready-to-use condition is achieved;

product from pork fat means meat products manufactured from pork subcutaneous fat, in skin or without it, either with or without lumps of muscle tissue, that are subjected or not subjected during the manufacture process to salting, boiling, smoking, baking or combination of these processes;

product of crude fat processing means meat products derived in the process of treatment of fat-containing slaughter products;

product of processing of collagen-containing raw materials means meat products containing dry animal proteins, including hydrolysates and gelatine;

product of bone processing means meat products derived in the process of bone and bone residue processing, including defatted bone and bony hydrolysate;

product of blood processing means meat products derived in the process of blood processing, including dry blood, light-in-color albumin (dry blood serum or dry blood plasma), black albumin, and derivatives of blood cells;

slaughter product means non-processed food products of animal origin received as a result of slaughter of productive animals under the industrial conditions and used for further processing (treatment) and/or marketing, including meat, by-products, crude fat, blood, bone, mechanically deboned (finally deboned) meat, collagen-containing raw materials and raw casings;

slaughter product approved by the veterinary service for use with restrictions means a slaughter product allowed for use in alimentary purposes after decontamination;

slaughter products for baby foods means slaughter products intended for manufacturing meat products for baby foods;

pure-liked canned baby foods means preserves for baby foods intended for nutrition of children from 8 months of age, containing at least 80% of particles with the size of up to 1.5 mm and no more than 20% of particles with the size of up to 3 mm;

defrosted meat means frozen meat thawed to the temperature of not below “minus” 1.5 °C in any point of measurement;

defrosted by-products mean frozen by-products thawed to the temperature of not below “minus” 1.5 °C in any point of measurement;

vegetable-and-meat product means meat-containing product manufactured with the use of ingredients of plant origin, where the weight fracture of meat ingredients in the formula ranges from 5% to 30% inclusively;

canned vegetable-and-meat products for baby foods means meat-containing preserves for baby foods manufactured with the use of ingredients of plant origin, where the weight fracture of meat ingredients in the formula ranges from 5% to 18% inclusively;

formula of meat products means documentary established by the manufacturer a full list of components used in the process of manufacture of meat products, specifying the number of meat and non-meat ingredients, including cooking salt, spices, food additives and added water (in the form of ice, broths and brines as well) according to which the meat products are categorized as meat, meat-containing, meat-and-vegetable, or vegetable-and-meat products;

canned chopped products means preserves from meat pieces ranging from 16 to 25 mm in size, in the form of monolithic mass from meat and non-meat ingredients, mixed evenly with jelly and fat;

chopped meat semi-finished product means a meat semi-finished product manufactured from minced meat or minced meat and non-meat ingredients with or without addition of cooking salt, spices, and food additives;

chopped meat-containing semi-finished product means a meat-containing semi-finished product manufactured from minced meat and non-meat ingredients with or without addition of cooking salt, spices, and food additives;

sterilized preserves mean preserves heat-treated in the process of manufacture at the temperature above 100 °C and complying with the requirements to the industrial sterility established by this Technical Regulation for sterilized canned foods;

jell means a sausage item from heat treated ingredients with the texture ranging from soft to elastic, manufactured with the addition of broth above 100 percent;

by-products mean slaughter products in the form of visceral organs, head, tail, limbs (or their parts) and meat trimmings cleaned from bruises, without serous membrane or adhering tissues, as well as skin and interteat part of pigs;

dry animal proteins mean a product of processing of collagen-containing raw materials received by hydrolysis and drying of collagen-containing raw materials;

dry product means meat products manufactured through dehydration by physical method until no more than a 10% (inclusively) residual weight fraction of moisture is achieved;

raw fermented and dried sausage item means a sausage item subjected to ripening and/or fermentation during manufacture, with the use of starter cultures or without them, and drying;

raw fermented and dried products from meat means products from meat treated by fermentation during manufacture, with the use of starter cultures or without them, and drying;

raw smoked sausage item means a sausage item subjected during manufacture to ripening and/or fermentation with the use of starter cultures or without them, cold smoking, and drying;

raw smoked products from meat means products from meat treated during manufacture by fermentation, with the use of starter cultures or without them, cold smoking, and drying;

raw casings mean a slaughter product in the form of intestines or other parts of the digestive tract and urinary bladder;

collagen-containing raw materials mean a slaughter product containing protein collagen;

rendered animal fat means meat products manufactured from crude fat and other fat-containing slaughter products;

farce means a chopped semi-finished product with the size of particles not above 8 mm intended for the manufacture of shaped semi-finished products or retail sales;

canned farce means preserves made from meat and non-meat ingredients in the form of monolith farce of homogenous or non-homogenous structure, maintaining its shape when extracted from the can, or made as shaped products in broth, sauce, fat or jelly;

stuffed semi-finished product means a shaped semi-finished product manufactured by filling or wrapping of some ingredients or a mixture of ingredients into other ingredients or mixtures of ingredients;

shaped semi-finished product means an entire-piece or chopped semi-finished product with an assigned geometric shape;

jelly means a sausage item from heat treated ingredients having soft to elastic texture, manufactured with the addition of broth not above 100%.

### III. Rules for Identification of Slaughter Products and Meat Products

6. For the purposes of attributing slaughter products and meat products to the objects of technical regulation which this Technical Regulation applies to, the identification of slaughter products and meat products shall be carried out by the applicant; the bodies of state surveillance (control); the customs control bodies; the bodies in charge of assessment (confirmation) of conformity, and other stakeholders, without conducting examinations (tests), by means of comparison of the names of slaughter products and meat products, specified in the marking or shipping documentation, with the names of slaughter products and meat products given in clause 5 of this Technical Regulation.

7. For the purposes of establishing conformity of slaughter products and meat products to their names, the identification of slaughter products and meat products shall be carried out by comparison of the appearance and organoleptic parameters with the indicators defined by the standards which voluntary use ensures the fulfillment of the requirements of this Technical Regulation, established by the list of standards used for the purposes of assessment (confirmation) of conformity to this Technical Regulation, or with the indicators defined in the technical documentation in conformity to which slaughter products and meat products were manufactured.

8. In case slaughter products and meat products may be identified neither on the basis of information stated in markings and shipping documentation, nor by visual or organoleptic methods, the analytical method shall be applied for identification — by the verification of whether physical-and-chemical parameters of slaughter products and meat products conform to the indicators established in the definition of such products in this Technical Regulation, and the indicators specified in the standards which voluntary use ensures the fulfillment of the requirements of this Technical Regulation, established by the list of standards used for the purposes of assessment (confirmation) of conformity to this Technical Regulation, and the indicators defined in the technical documentation in conformity to which slaughter products and meat products were manufactured.

### IV. Rules for Circulation of Slaughter Products and Meat Products in the Market of the Customs Union Member-States and the Common Economic Zone

9. Slaughter products and meat products are put into circulation in the market of the Customs Union member-states and the Common Economic Zone (hereinafter — the Member-States), provided that they conform to this Technical Regulation and any other technical regulations of the Customs Union applying thereto.

10. While circulating within the customs territory of the Customs Union, slaughter products shall be accompanied by veterinary certificate issued by authorized agencies of the Member-State and shipping documentation.

The meat products that are transferred between the Member-States, are subject to veterinary control (inspection), are imported from third countries or manufactured within the

customs territory of the Customs Union are accompanied by the veterinary certificate confirming epizootic status issued by authorized agencies of the Member-States without conducting veterinary-and-sanitary examination.

Each batch of slaughter products and meat products subject to veterinary control (inspection) is imported into the customs territory of the Customs Union upon availability of the veterinary certificate issued by the competent authority of the shipping country.

11. Slaughter products and meat products that comply with the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto and that have passed assessment (confirmation) of conformity are marked with the unified mark of circulation of products in the market of the Customs Union Member-States.

12. The circulation of slaughter products and meat products not complying with the requirements of this Technical Regulation or the technical regulations of the Customs Union applying thereto, including expired slaughter products and meat products is not allowed.

#### V. Requirements to the Safety of Slaughter Products and Meat Products

13. Slaughter products and meat products being in circulation in the customs territory of the Customs Union within the established shelf life shall be safe when used for intended purposes.

14. Slaughter products and meat products shall comply with the requirements of this Technical Regulation and any other technical regulations of the Customs Union applying thereto.

15. Microbiological and hygienic safety standards for slaughter products and meat products (including slaughter products and meat products for baby foods) shall comply with the requirements pursuant to Appendices No. 1—3.

16. Meat products treated by smoking during manufacture process shall not contain benzopyrene above 0.001 mg/kg

Benzopyrene is not allowed in products for baby foods.

17. Physical-and-chemical indicators of meat products for baby foods shall comply with the requirements pursuant to Appendix No. 4.

18. Maximum permissible residue levels of veterinary (zootechnic) preparations, animal growth promoters (including hormonal products), drugs (including antibiotics) which concentration in slaughter products and meat products is controlled in accordance with the information on their use provided by the manufacturer (vendor) shall comply with the requirements pursuant to Appendix No. 5 in case they are imported into the customs territory of the Customs Union or in case slaughter products are supplied for processing according to the procedure established by the Member-State legislation.

19. Non-meat ingredients used in the production of meat products shall comply with the requirements of the technical regulations of the Customs Union applying thereto.

#### VI. Requirements to the Processes of Production of Slaughter Products and Meat Products

20. Manufacturers, sellers and entities acting as foreign manufacturers of slaughter products and meat products are obliged to perform the processes of their production in a way that such products comply with the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

21. Production facilities where the processes of slaughter of productive animals, processing (treatment) of slaughter products and production of meat products take place are subject to state registration pursuant to the provisions of Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011).

22. Organization of the production premises where the process of production of slaughter and/or meat products is conducted; the process equipment and implements used in the process of

production of slaughter products and meat products; the conditions of storage and removal of the production waste; and the water used in the production process shall comply with the provisions of Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011).

23. The traceability of slaughter products and meat products shall be ensured at all stages of the process of their production.

24. Materials contacting with slaughter products and meat products in the process of production shall comply with the requirements applied to the safety of materials contacting with food products.

25. Packaging materials for packing finished products are delivered through the corridors or shipment areas avoiding the production premises. The storage of packaging materials in the production premises is not allowed.

## VII. Requirements to the Slaughter Products and their Manufacture Processes

26. The process of manufacture of slaughter products includes the preparation of productive animals to slaughter, slaughter of productive animals, cutting, deboning and trimming of carcasses, cleaning of carcasses, half-carcasses and by-products, and the collection of veterinary condemned products.

27. The process of preparation of productive animals to slaughter shall comply with this Technical Regulation and Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011) as concerns the processes of receiving non-processed food products of animal origin.

28. Productive animals delivered to the production facility are subject to a pre-slaughter veterinary and sanitary examination and pre-slaughter holding in accordance with the requirements established by the regulatory legal acts of the Member-States.

29. In case any sick productive animals in moribund condition, compulsorily slaughtered productive animals or dead bodies of productive animals are found in a batch of productive animals, or if in a batch of productive animals the actual number of heads is not the same as the number specified in the veterinary document, such batch of productive animals is immediately placed into quarantine facilities until diagnosis is made or causes of non-conformity are identified.

30. It is prohibited:

a) to deliver for slaughter non-identified productive animals; productive animals that have not passed a pre-slaughter holding or pre-slaughter veterinary examination; and productive animals with manure contamination on the skin surface;

b) to return to owners those productive animals that are sick and/or suspected of having diseases; the productive animals with traumatic injuries; and dead bodies of the productive animals found during the acceptance process;

c) to move out (walk out) productive animals accepted for slaughter from the area of pre-slaughter holding and slaughter of productive animals;

d) to transfer dead bodies of the productive animals and veterinary condemned products to solid domestic waste landfills.

31. In case any productive animals with the signs of contagious disease are found during the acceptance process and pre-slaughter veterinary examination, the entire batch of productive animals is isolated until the final diagnosis is made.

32. The productive animals are delivered for slaughter from the pre-slaughter holding premises (open pens) to the slaughter facilities so that to ensure smooth operation of the slaughter line and to prevent cross-contamination.

33. The process of slaughter of the productive animals (hereinafter — the slaughter) must

comply with this Technical Regulation and Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011) as regards the processes of receiving non-processed food products of animal origin.

34. The slaughter process shall ensure the identification of slaughter products and their traceability throughout the overall technological process.

35. The slaughter process shall ensure compliance with the conditions of technological slaughter processes and the application of processing methods preventing contamination of the carcass surfaces.

36. During the slaughter, the following groups of work operations shall be separated:

a) group 1 — immobilization, bleeding, whitening and skinning, (for hogs in the skin: scalding, dehairing, singeing and cleaning of carcasses from hair remnants).

Productive animals are immobilized with the use of tools ensuring the reduction of sensitivity of the productive animals and the loss of their ability to move while the heart remains functional.

Bleeding of the productive animals is conducted by a method ensuring as much bleeding as possible;

b) group 2 — evisceration, splitting of carcasses into semi-carcasses, cleaning of carcasses, branding and weighing;

c) group 3 — treatment and processing of raw by-products (by-products, raw casings, crude fat, blood, bone, endocrine and zymogenic materials, as well as special raw materials, skin raw materials and non-food raw materials).

37. Safety guards, equipment and tools used in the slaughter process shall prevent a possibility of transferring contamination to carcasses, half- carcasses and slaughter products.

38. It is necessary to provide for an emergency stop of the slaughter line actuated from the work stations of veterinary specialists by a technical device (e.g. “Stop” button) in case of suspicion for or identification of especially dangerous diseases of productive animals;

39. To collect veterinary condemned products, it is required to mount separate ways down or special tanks preventing unauthorized access, painted in different colors and marked.

40. Blood for alimentary purposes shall no later than 3 minutes after the immobilization of a productive animal be collected with the use of a sterile hollow knife with hose in a sterile labeled tank. It is allowed collecting blood from no more than 10 productive animals into one tank.

The blood is transported for processing (treatment) no later than 2 hours after the slaughter of a productive animal.

41. The evisceration of carcasses is carried out no later than 45 minutes for the cattle and hogs and no later than 30 minutes for small ruminants upon completion of the process of bleeding of a productive animal.

In this case, the contamination of carcass surface with the stomach and intestinal contents is not allowed.

In the process of evisceration of carcasses, a knife is replaced at least every 30 minutes with another knife subjected to sanitation.

42. Hands, chain mail gloves and aprons are washed as necessary, but at least every 30 minutes.

43. Slaughter products removed during the evisceration process are delivered to processing (treatment) no later than 15 minutes after their extraction from the carcass.

44. In the process of carcass splitting and spinal cord removal its integrity should not be broken.

45. Saw blade used in the carcass splitting process is subject to sanitation at least every work hour.

46. Bruises, hemorrhages and soiled sections are removed in the process of cleaning of carcasses (half-carcasses) of all species of productive animals.

47. The process of cleaning of by-products from bruises and the process of serous membrane and adhering tissues removal shall be completed no later than 3 hours after the slaughter of a productive animal, including their transfer for cooling or freezing.

48. It is prohibited to perform cleaning of haired by-products in the premises for productive animal slaughter, unless these operations for all types of by-products are carried out in separate facilities.

49. Cutting of carcasses (half-carcasses, quarters and cuts), their deboning and trimming are carried out at the air temperature not above “plus” 12 °C.

50. The tools applied for deboning and trimming processes shall be changed for disinfection as they become soiled, but at least every 30 minutes.

51. Bones and products of their processing used for the production of rendered animal fat are delivered for processing (treatment) no later than 6 hours after deboning. When the treatment process is delayed, the bones are placed into cool rooms, where the storage life at the storage temperature not above “plus” 8 °C shall be no more than 24 hours.

52. Collagen-containing raw materials without bones may be preserved with cooking salt or other agents approved for these purposes and stored in closed containers.

53. After the slaughter the carcasses and other slaughter products are subject to veterinary and sanitary inspection and branding in compliance with the requirements established by the regulatory legal acts of the Member-States.

54. When diseases of productive animals are found after the slaughter a veterinary stamp is applied on the carcass certifying the method of its decontamination or utilization.

55. When pathological abnormalities typical for contagious and invasive diseases are found in the process of meat and by-products deboning and trimming, the slaughter products are placed into an isolated chamber until the receipt of laboratory test results. In this case, an appropriate sanitation (disinfection) of tools, equipment and work (special) clothing is performed.

56. The decontamination of slaughter products approved by the veterinary service for using with restrictions is carried out in separate premises with the use of equipment placed in such a way as to avoid cross-flows of slaughter products and decontaminated slaughter products.

Their further processing is performed in the production facilities at the end of the shift or during a separate shift under oversight of the veterinary service specialist. Upon completion of the work, sanitation (disinfection) of the premises, equipment and tools is performed.

57. The process of production of slaughter products for baby foods is conducted at the beginning of the shift or in a separate shift, subject to a preliminary washing and disinfection of process equipment and tools.

58. The slaughter of wild (game) productive animals is carried out in compliance with the Member-State legislation.

#### VIII. Requirements to the Meat Products and their Production Processes

59. Slaughter products used in the production of meat products shall comply with the requirements of this Technical Regulation and Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011).

60. Unidentified slaughter products located at the production facility are subject to utilization.

61. The preparation of by-products, including defrosting, visual inspection, washing, cleaning and trimming, is carried out in separate premises or dedicated sections of the production facility.

62. The production of meat products from by-products and blood is carried out in separate premises.

The manufacture of these products is allowed in the premises and with the equipment used for producing sausage items, subject to their production sequence with washing of process equipment and implements.

63. The preparation of casings for sausage items is conducted in separate premises or sections separated by partition in the sausage production facilities with the air temperature not above “plus” 12 °C.

64. Veterinary and trade brand marks and stamps are depainted except for those trade brand marks and stamps that are made by food-grade dyes approved for slaughter product marking without further depainting.

65. Knives not used in the technological processes shall be kept in a sterilizer or dedicated location.

66. Slaughter products delivered to chopping and/or salting shall have temperature not above “plus” 4° C in any point of measurement, except for fresh meat.

67. Meat and by-products chopping, preparation of farce and filling of casings (molds) shall be performed at the air temperature not above “plus” 12 °C.

68. It is prohibited to use for gelatine production collagen-containing raw materials treated by tanning (skin hardening with the use of vegetative tanning agents, chromium salts or such substances as aluminum salts, iron salts (III), silicic acid salts, aldehydes, quinones or other synthesized hardening agents).

69. Crude fat processed no later than two hours after its collection during the evisceration process is used to derive rendered animal fat.

70. Sodium nitrite (potassium nitrite) is used only in the form of nitrite-salting (salting-nitrite) mixes with the mass fraction of sodium nitrite (potassium nitrite) not above 0.9 percent.

It is prohibited to use simultaneously 2 or more nitrite-salting (salting-nitrite) mixes in the production of meat products of one name.

It is prohibited to use simultaneously nitrite-salting (salting-nitrite) mixes for slaughter products and meat products released to marketing in the non-processed form.

71. The preparation of non-meat ingredients, including weighing and filling is conducted in separate premises.

72. The delivery of fuel (wood chips, woods) to the thermal department through the production premises during the manufacture of meat products is not allowed.

73. The production of meat and meat-containing sausage items and products from meat shall comply with the following requirements:

a) meat ripening during salting is performed in the premises with the air temperature not above “plus” 4° C, except for the cases when equipment with a in-built cooling system is used in the salting process;

b) the preparation of brines and filling (preparation) of non-meat ingredients is performed in the amount sufficient for no more than 1 shift of work of the production facility;

c) heat treatment of sausage items and products from meat is carried out using special equipment with temperature control instruments (including in the core of product, except for raw smoked and raw fermented items) and relative humidity or only temperature (for heat treatment in water).

74. The production of meat and meat-containing semi-finished products shall comply with the following requirements:

a) the production of meat and meat-containing semi-finished products intended for sales, e.g. in public catering facilities is not allowed with the use of sodium nitrite (potassium nitrite);

b) fast-freezing equipment for freezing semi-finished products is acceptable for installation in the premises where filling and packaging is performed;

c) Semi-finished products with the temperature above “plus” 6 °C in any point of measurement are not allowed for release in the market.

75. The production of preserves shall comply with the following requirements:

- a) consumer package for preserves is inspected for air tightness at least 3 times per shift and after each time when the equipment is adjusted or repaired or its parts are replaced;
- b) the period from sealing of consumer package to the beginning of heat treatment of preserves shall not exceed 30 minutes;
- c) the technological process duration for production of preserves from the moment of trimming or chopping of slaughter products to their sterilization or pasteurization shall not exceed 2 hours for sterilized and 1 hour for pasteurized preserves, without taking into account the time of salting process;
- d) the temperature of blanched raw materials prior to filling into consumer package shall be not lower than “plus” 40 °C;
- e) the manufacturer performs heat treatment of preserves according to the conditions of sterilization or pasteurization ensuring safety of finished products in compliance with the requirements to the industrial sterility specified in Appendix No. 2 to this Technical Regulation;
- f) shelf life of preserves is established by the manufacturer given consideration to the group of preserves, properties of the consumer package used and the extent of achieved sterilizing effect;
- g) documents outlining sterilization or pasteurization parameters recorded on the data storage media shall be considered as strict accounting documents and kept by the manufacturer for the time period exceeding shelf life of the products for at least 3 months;
- h) the duration of holding preserves at the manufacturer’s storage area for establishing microbiological stability and safety shall be at least 11 days.

76. Meat products for nutrition of infants of the first year of life shall be manufactured at the specialized production facilities, specialized shops or on the specialized process lines.

77. Meat products for nutrition of children from 1 to 3 years, pre-school and school-age children may be manufactured at the specialized production facilities, specialized shops, on the specialized process lines or with the process equipment for the manufacture of meat products for general purposes at the beginning of a shift or during an individual shift after their washing and disinfection.

78. In the production of meat products for baby foods intended for children of all age groups, the use of phosphates, flavor intensifiers, benzoic or sorbic acids and their salts, as well as food additive complexes containing phosphates, flavor intensifiers, benzoic or sorbic acids and their salts is not allowed.

79. In the production of meat products for baby foods intended for children of all age groups, the use of food (alimentary) raw materials containing gene-engineering modified organisms (GMO) is not allowed.

80. In the production of meat products for baby foods intended for children of all age groups, the use of food (alimentary) raw materials derived with the application of pesticides specified in Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011) is not allowed.

81. In the production of meat products for nutrition of children from 6 months to 3 years of age, the use of food (alimentary) raw materials enlisted in Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011) is not allowed.

82. In the production of meat products for nutrition of pre-school children (from 3 to 6 years of age) and school children (from 6 years of age and older), the use of food (alimentary) raw materials enlisted in Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011) is not allowed.

83. In the production of meat products for baby foods intended for children of all age groups, the use of slaughter products with the total phosphorus content above 0.2% is not allowed.

84. In the production of meat products for the nutrition of pre-school children (from 3 to 6 years of age) and school-age children (from 6 years and older), the use of fresh or frozen blood delivered from other production facilities is not allowed.

85. In the production of preserves for baby foods intended for children of all age groups, the duration of their holding at the manufacturer's storage area for establishing the microbiological stability and safety shall be at least 21 day.

86. At all stages of production of chopped meat (meat-containing) semi-finished products for baby foods intended for nutrition of pre-school children (from 3 to 6 years) and school-age children (from 6 years and older), the temperature of farce shall be not above "plus" 3 °C.

87. In the production of preserves for baby foods intended for nutrition of children from 6 months to 3 years of age, the filling shall be performed into consumer package with the capacity not above 0.25 dm<sup>3</sup>.

#### IX. Requirements to the Processes of Storage, Transportation, Marketing and Utilization of Slaughter Products and Meat Products

88. Manufacturers, sellers and entities acting as foreign manufacturers of slaughter products and meat products are obliged to perform the processes of their production in a way that such products comply with the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

89. The processes of storage, transportation and marketing of slaughter products and meat products must comply with the requirements of this Technical Regulation and Technical Regulation of the Customs Union "On the Safety of Food Products" (CU TR 021/2011).

90. The processes of utilization of slaughter products and meat products shall comply with the requirements of Technical Regulation of the Customs Union "On the Safety of Food Products" (CU TR 021/2011).

91. Materials contacting with slaughter products and meat products in the processes of their storage, transportation and marketing shall comply with the requirements established for the safety of materials contacting with food products.

92. During the process of storage fresh and chilled meat (carcasses, half-carcasses and quarters), are kept in the vertical suspended state without contacting each other.

93. In coolers the products are stockpiled on the shelves or pallets at the height of at least 8—10 cm from the floor level. The distance of products from the walls and cooling equipment shall be at least 30 cm. The piles shall be separated by passages providing ready access to the products.

94. The coolers for cold treatment and storage of slaughter products and meat products shall be equipped with thermometers and/or automatic instruments for temperature control in the cooler, as well as temperature recording equipment.

95. In the process of storage the slaughter products are divided into groups by type, purpose (marketing or processing (treatment)) and thermal condition (cooled, frozen).

96. The acceptable increase of air temperature in the coolers during the process of storage, loading or unloading of slaughter products is no more than 5 °C, and temperature fluctuations during the process of storage, transportation and marketing shall not exceed 2 °C.

97. Storage of cooled and frozen products in non-cooled premises prior to loading into transport means and/or containers is not allowed.

98. During the process of transportation, carcasses, half-carcasses and quarters are transported in the vertical suspended state preventing their contact with each other. Frozen carcasses, half-carcasses and quarters may be transported in the stockpiled state preventing contamination of carcass surfaces.

99. It is not allowed to use transport means and containers for the transportation of slaughter products and meat products after their use for the transportation of productive animals.

Productive animals shall be transported to the production facility by specialized or specifically equipped transport means.

Transport means and containers designed for the transportation of slaughter products and meat products shall be equipped with devices enabling to maintain and record the established temperature conditions.

100. The transportation of slaughter products and meat products in bulk, without using transportation and/or consumption package is not allowed, except for bones intended for gelatine production.

101. After the transportation process is completed, the transport means and containers are subjected to sanitation (disinfection).

102. Defrosting of frozen slaughter products and meat products during the process of storage, transportation and marketing is not allowed.

103. At the wholesale and retail establishments it is prohibited to perform re-packing under the vacuum or modified atmosphere packaging conditions for those slaughter products and meat products that were earlier packed under the vacuum or modified atmosphere packaging conditions.

#### X. Requirements to the Package of Slaughter Products and Meat Products

104. The package (including means of sealing) of slaughter products and meat products shall comply with the requirements of Technical Regulation of the Customs Union “On the Safety of Package” (CU TR 005/2011).

105. Materials contacting with slaughter products and meat products shall ensure their safety and permanency of the identification signs during the circulation of slaughter products and meat products in the customs territory of the Customs Union throughout their shelf life.

#### XI. Requirements to the Marking of Slaughter Products and Meat Products

106. The marking of slaughter products and meat products shall comply with the requirements of Technical Regulation of the Customs Union “Labeling of Foodstuffs” (CU TR 022/2011) and the requirements established by clauses 107—126 of this Technical Regulation.

107. To avoid actions misleading the consumers (purchasers):

a) the marking containing information on the distinctive features of slaughter products and meat products (e.g. “high-quality meat,” “marble meat,” “halal,” “kosher meat”) shall comply with the requirements of Technical Regulation of the Customs Union “Labeling of Foodstuffs” (CU TR 022/2011);

b) the marking of meat products for general purposes with the use of made-up names that are perceived associatively as meat products for baby foods (e.g. hot dogs “Children’s,” “Toddler,” “Lusty Child,” “Toptyzhka”) is not allowed;

c) the marking of meat products with the use of made-up names that are identical or confusingly similar to the made-up names of meat products established by the intergovernmental (regional) standards is not allowed, except for meat products manufactured according to those standards (e.g. “Doctorskaya,” “Lyubitelskaya,” “Moscovskaya,” “Zernistaya,” “Molochnaya”);

d) commonly accepted names generated by anatomical parameter (e.g. breast ribs, bacon, neck, fore shank), typical pattern on the cut (e.g. cervelat, salami, ham-style), category of formula components (e.g. “pork,” “beef,” “from pork,” “from beef”) or widely used in delicatessen and public catering business (e.g. “pastrami,” “fillets,” “fried sausage,” “beef steak”) are allowed for use.

108. In case slaughter products in a thermal state other than cooled are used for the manufacture of meat products, the inclusion of such words as “manufactured from cooled raw materials” or words with similar meaning is not allowed in their marking.

109. Information on the group (e.g. “meat,” “meat-containing,” “meat-and-vegetable,” “vegetable-and-meat”) and type (e.g. “sausage item,” “product from meat,” “semi-finished product,” “delicatessen item,” “preserves,” “product from pork fat,” “dry product,” “broth”) of

meat products shall be included in the name of the meat products or specified close to their name.

110. In case mechanically deboned (finally deboned) meat is used in the manufacture of meat products, the information on its use shall be specified in the description of contents of such products (e.g. “mechanically deboned meat”).

111. The marking of meat products complemented with the water added by any of the methods (as ice, brine, solution, etc.) shall specify this information in the description of contents of such products.

112. The marking of meat products shall contain no names of complex food additives, marinades or brines without specifying their components in the description of contents of such products.

113. The marking of sausage items and products from meat shall specify in the description of their contents the presence of microbial starter cultures, if the microbial starter cultures were used in the production of sausage items and products from meat.

114. The marking of slaughter products and meat products processed with enzymatic preparations shall specify in the description of contents of these products the information on the use of such preparations, if the activity, including the residual activity of the enzymatic preparations persists in the final product.

115. The marking of slaughter products and meat products packaged under the vacuum or modified atmosphere packaging conditions shall include this information, respectively, e.g. “vacuum packaging”, “modified atmosphere packaging”.

116. In case the manufacturer of slaughter products and meat products delivered to retail and wholesale establishments specifies that the products will be packed further during the process of sales into a consumer package and that their quantity and/or the type of package will be changed, the marking of such slaughter products and meat products shall include information on the shelf life prior to opening the package and after its opening (breakage of the package integrity), but within the limits of the total shelf life.

In case this information is missing on the labels of slaughter products and meat products, it is not allowed to change their quantity and/or the type of package of slaughter products and meat products delivered for sales to retail and wholesale establishments.

The marking of slaughter products and meat products packed in the process of sales with the change of their quantity and/or the type of package shall include additional information on the date of their packing and shelf life, except for the cases when the slaughter products and meat products are packed in the presence of consumer at the retail and wholesale establishments.

117. The marking of meat in carcasses, half-carcasses, quarters and cuts shall comply with the requirements stated in clauses 106—116 of this Technical Regulation and the following requirements:

a) an impression of the veterinary brand is put directly on the carcasses, half-carcasses, and quarters in compliance with the requirements established by the regulatory legal acts of the Member-States in the field of veterinary;

b) an additional impression of the trade stamp may be put directly on the carcasses, half-carcasses, and quarters;

c) the following information is specified in the shipping documentation for non-packaged slaughter products:

type of meat of the productive animal from which a slaughter product was received; name of slaughter products; thermal condition of the carcasses, half-carcasses, quarters, and cuts (“cooled,” “frozen”); and anatomical part of the carcass (for cuts);

name and location of the manufacturer of slaughter products;

quantity of slaughter products;

date of manufacture, shelf life and storage conditions of slaughter products.

Where shipping and/or consumer package is available, the above information is included in the marking and/or shipping documentation.

118. The marking of by-products shall comply with the requirements stated in clauses 106—116 of this Technical Regulation and the following requirements:

a) an impression of the veterinary brand is put on the shipping package in compliance with the requirements established by the regulatory legal acts of the Member-States in the field of veterinary;

b) the marking includes the information on thermal condition (e.g. “cooled,” “frozen”), the name of by-product and the species of productive animal from which the slaughter product was received;

c) the marking includes the information (if any) on the category of by-products (e.g. “beef cooled liver of Category 1”).

119. The marking of frozen blocks from meat and by-products shall comply with the requirements stated in clauses 106—116 of this Technical Regulation and the following requirements:

a) an impression of the veterinary brand is put on the shipping package in compliance with the requirements established by the regulatory legal acts of the Member-States in the field of veterinary;

b) the marking includes the information on the name of by-product; type of meat or by-product of the productive animal from which the slaughter product was received; and the information on the mass fraction of connective and fatty tissue (for trimmed meat);

c) the marking includes the information (if any) on the category of by-products (e.g. “frozen block from beef liver of Category 1”).

120. The marking of semi-finished products and delicatessen items shall comply with the requirements stated in clauses 106—116 of this Technical Regulation and the following requirements:

a) the marking includes the information on the group of meat products (“meat,” “meat-containing”); the type of meat products (“semi-finished product,” “delicatessen item”); the type of semi-finished products and delicatessen items (“chopped,” “in dough,” “stuffed,” “farce,” “molded,” “chunks” “breaded,” “diced”); and the information on the thermal condition (“cooled” — for semi-finished products with the temperature range from “minus” 1.5 °C to “plus” 6 °C in any point of measurement, “frozen” — for semi-finished products and delicatessen items with the temperature not above “minus” 8 °C in any point of measurement);

b) in case cooled products are manufactured from frozen slaughter products the information thereon is specified in the marking of such products (e.g. “manufactured from frozen raw materials”);

c) the marking includes the information (if any) on the category of semi-finished products;

d) the marking may additionally specify the information on semi-finished products and delicatessen items (e.g. “breaded,” “with garnish,” “without garnish,” “pancakes,” “dumplings,” “steamed buns”).

121. The marking of sausage items, products from meat and products from pork fat shall comply with the requirements stated in clauses 106—116 of this Technical Regulation and the following requirements:

a) the marking includes the information on the group of meat products (“meat,” “meat-containing,” “meat-and-vegetable,” “vegetable -and-meat”); the type of meat products (“sausage item,” “product from meat,” “product from pork fat”); the method of technological processing (“boiled,” “smoked,” “semi-smoked,” “boiled-and-smoked,” “raw smoked,” “raw fermented,” “baked,” “smoked-and-baked,” “boiled-and-baked,” “fried,” “salted”);

b) the marking of frozen products includes the information on the thermal condition (“frozen”);

c) the marking includes information (if any) on the category or grade of sausage items, products from meat and products from pork fat;

d) the marking of sausage items may additionally include the information on sausage items (e.g. “sausage,” “small sausages,” “hot dogs,” “link sausages,” “short thick sausages,” “sausage loaf”);

e) the marking of products from meat may additionally include the information on products from meat based on anatomical parameter (e.g. “breast ribs,” “bacon,” “neck,” “fore shank”).

122. The marking of preserves shall comply with the requirements stated in clauses 106—16 of this Technical Regulation and the following requirements:

a) the marking includes the information on the group of meat products (“meat,” “meat-containing,” “meat-and-vegetable,” “vegetable-and-meat”); the type of meat products (“preserves”) and the method of processing (“sterilized, pasteurized”);

b) the marking includes the information on the type of preserves (“diced,” “chopped,” “farce,” “pate,” “ham-like”);

c) the marking includes the information (if any) on the grade of preserves;

d) if the marking may not be applied to the consumer package in a way that ensures the permanency and legibility of information by the end of shelf life (lithography, flexography or another method of offset printing), the information on the date of manufacture of preserves and assortment number (if any) is shown on the lid, bottom or label of the consumer package.

123. The marking of dry products and broths shall comply with the requirements stated in clauses 106—116 of this Technical Regulation and the following requirements:

a) the marking of dry products includes the information on the group of meat products (“meat,” “meat-containing,” “meat-and-vegetable,” “vegetable-and-meat”) and the type of meat products (“dry product”);

b) the marking of broths includes the information on the group of meat products (“meat,”), method of technological processing (“dry,” “canned,” “liquid”) and the type of meat product (“broth”) (e.g. “concentrated meat broth”).

124. The marking of rendered animal fats shall comply with the requirements stated in clauses 106—116 of this Technical Regulation and the following requirements:

a) the marking includes information on the species of productive animal (e.g. “rendered pork fat,” “rendered beef fat”);

b) the marking of frozen products includes the information on the thermal condition (“frozen”);

125. The marking of gelatine shall comply with the requirements stated in clauses 106—116 of this Technical Regulation; the marking of gelatine may also include the information on gelatine brand (if any).

126. The marking of slaughter products and meat products for baby foods shall comply with the requirements stated in clauses 106—125 of this Technical Regulation and the following requirements:

a) the marking includes the information reflecting that such products are intended for child nutrition (“for infants,” for pre-school children,” “for school-age children”) or contains data on the specific children’s age from which these products may be used (e.g. “for nutrition of children from 6 years of age”);

b) the marking of meat products for baby foods includes the information on shelf life and storage conditions after the integrity of the consumer package is broken;

c) the marking includes the information (if any) on the class of meat products;

d) the marking of meat products for infants of the first year of life includes the information on the infant age (in months), from which this product may be added to the child diet; on the extent of chopping of these products (e.g. “homogenized,” “pure-like,” “coarse-ground”); and the recommendations on their consumption.

## XII. Assurance of Conformity of Slaughter Products and Meat Products to the Safety Requirements

127. Conformity of slaughter products and meat products to this Technical Regulation is ensured by meeting its requirements and the requirements of the technical regulations of the Customs Union applying to these products.

128. Methods of examinations (tests) and measurements are established in the standards according to the list of standards containing rules and methods of examinations (tests) and measurements, including rules of sampling required for the application and fulfillment of the requirements of this Technical Regulation and the assessment (confirmation) of conformity of products.

### XIII. Assessment (Confirmation) of Conformity of Slaughter Products and Meat Products

129. Assessment (confirmation) of conformity of slaughter products and meat products and processes of their production, storage, transportation, marketing and utilization shall comply with this Technical Regulation and Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011).

130. Slaughter products (including slaughter products for baby foods) are subject to veterinary and sanitary examination prior to putting into circulation in the customs territory of the Customs Union.

131. Veterinary and sanitary examination of slaughter products (including slaughter products for baby foods) and documentation of its results shall be carried out in accordance with Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011) as regards veterinary and sanitary examination.

132. Meat products (except for meat products for baby foods and new-type meat products) are subject to conformity declaration according to the established procedure prior to putting into circulation in the customs territory of the Customs Union.

133. The confirmation of conformity of meat products to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto is made by acceptance of the declaration of conformity by the applicant based on its own evidences and the evidences received with the involvement of a management systems certification agency (for Scheme 6d) and accredited testing laboratory (center) included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union.

134. Conformity of meat products is declared according to one of the declaration schemes established by this Technical Regulation, at the option of the applicant.

In case conformity is declared according to Schemes 3d and 6d, the applicants may be legal entities or persons being individual entrepreneurs registered in accordance with the legislation of the Member-State and in its territory, which are the manufacturers or perform the functions of foreign manufacturers based on the contract with them as to ensure that supplied meat products conform to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

In case conformity is declared according to Scheme 4d, the applicants may be legal entities or persons being individual entrepreneurs registered in accordance with the legislation of the Member-State and in its territory, which are the manufacturers or sellers or perform the functions of foreign manufacturers based on the contract with them as to ensure that supplied meat products conform to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

135. Declaration Scheme 3d includes the following:  
compilation and review of technical documentation;  
conducting of production control;  
testing of samples of meat products;

acceptance and registration of a declaration of conformity;  
application of the unified circulation mark.

The applicant takes actions to ensure that the production process is stable and ensures the conformity of meat products to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto; compiles the technical documentation and performs its review.

The applicant ensures that production control is conducted.

In order to control the conformity of meat products to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto, the applicant performs tests of meat product samples in the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union.

The period of validity of the declaration of conformity for series-produced meat products is no more than 3 years.

136. Declaration Scheme 4d includes the following:  
compilation and review of technical documentation;  
testing of samples of meat products;  
acceptance and registration of a declaration of conformity;  
application of the unified circulation mark.

The applicant compiles the technical documentation and performs its review.

In order to control the conformity of meat products to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto, the applicant performs tests of meat product samples in the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union.

The period of validity of the declaration of conformity of meat products is equal to the shelf life of those meat products.

137. Declaration Scheme 6d includes the following:  
compilation and review of technical documentation that includes a certificate for the quality and safety management system (a copy thereof) issued by the management systems certification agency;  
conducting of production control;  
testing of samples of meat product;  
acceptance and registration of a declaration of conformity;  
application of the unified circulation mark;  
control over the stability of functioning of the quality and safety management system.

The applicant takes actions to ensure the stable functioning of the quality and safety management system and the production conditions for meat products manufacture that comply with the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto; compiles the technical documentation and performs its review.

The applicant ensures that production control is conducted and notifies the management systems certification agency on the scheduled modifications in the management system.

In order to control conformity of meat products to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto, the applicant performs tests of meat product samples in the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union.

The management systems certification agency conducts supervisory control over the stability of functioning of the quality and safety management system.

The period of validity of the declaration of conformity for series-produced meat products is no more than 5 years.

138. Evidential materials for declaring the conformity shall include the following:

- a) copies of documents proving the state registration as a legal entity or individual entrepreneur;
- b) specification or document in compliance with which the product is manufactured (if any);
- c) list of documents in compliance with which the product is manufactured;
- d) certificate (a copy thereof) for the quality and safety management system (for Scheme 6d);
- e) protocols of tests of meat products;
- f) protocols of tests of slaughter products and/or non-meat ingredients (if any);
- g) contract (supply contract) or shipping documentation (for Scheme 4d) — if any;
- h) other documents proving directly or indirectly that meat products comply with the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

139. The declaration of conformity to the requirements of this Technical Regulation is executed according to the unified form and rules approved by Resolution of the Board of the Eurasian Economic Commission No. 293 dated December 25, 2012.

140. The declaration of conformity enters into force from the date of its registration in the Unified Register of Issued Certificates of Conformity and Registered Declarations of Conformity executed according to the unified form in accordance with the established procedure.

141. Upon completion of the conformity confirmation procedures, the applicant makes a package of documents for meat products, including:

- a) documents envisaged by clause 138 of this Technical Regulation (technical documentation, evidential materials for declaring conformity);
- b) Protocol(s) of tests performed in the accredited testing laboratory included in the Unified Register of Certification Agencies and Testing Laboratories (Centers) of the Customs Union.
- c) registered declaration of conformity.

142. The applicant shall keep the package of documents for meat products:

- a) for series-produced products — for at least 5 years from the date of termination of manufacture of these products;
- b) for a batch of products — for at least 5 years from the date of marketing of the batch of meat products.

143. Documents specified in clause 141 of this Technical Regulation shall be submitted within the framework of state control (surveillance).

144. Meat products for baby foods are subject to the state registration according to the procedure established by Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011) prior to their putting into circulation in the territory of the Customs Union.

145. The assessment of conformity of the processes of production of slaughter products and meat products (including slaughter products and meat products for baby foods) to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto shall be carried out prior to the beginning of the above processes (prior to putting the products into circulation) in the form of state registration of production facilities according to the procedure established by Technical Regulation of the Customs Union “On the Safety of Food Products” (CU TR 021/2011).

146. The assessment of conformity of the processes of production, storage, transportation, marketing and utilization of slaughter products and meat products (including slaughter products and meat products for baby foods) to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto shall be carried out in the form of state control (surveillance) over compliance with the requirements established by this Technical Regulation and the technical regulations of the Customs Union applying thereto.

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

147. Marking with a unified mark of circulation of products in the market of the Customs Union Member-States is performed prior to putting of slaughter products and meat products into circulation.

Slaughter products and meat products that passed the assessment (confirmation) of conformity to the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto shall be marked with a unified mark of circulation of products in the market of the Customs Union Member-States.

148. Marking with a unified mark of circulation of products in the market of the Customs Union Member-States for unpacked slaughter products and meat products is made in the shipping documentation.

149. Marking with a unified mark of circulation of products in the market of the Customs Union Member-States for slaughter products and meat products placed in shipping package is made on the shipping package and/or label and/or insert put inside each shipping package or attached to each shipping package, or in the shipping documentation.

#### XV. State Control (Surveillance) over Compliance with the Requirements of this Technical Regulation

150. State control (surveillance) over compliance with the requirements of this Technical Regulation with respect to slaughter products and meat products and processes of production, storage, transportation, marketing and utilization related thereto is conducted in accordance with the legislation of the Member-State.

#### XVI. Protective Clause

151. Authorized agencies of the Customs Union Member-States are obliged to take all measures to restrict and prohibit the release into circulation in the customs territory of the Customs Union and withdraw from the market any slaughter products and meat products that do not comply with the requirements of this Technical Regulation and the technical regulations of the Customs Union applying thereto.

In this case the authorized agency of the Member-State is obliged to notify the authorized agencies of other Member-States of the decision adopted giving the reason for its adoption and providing evidences explaining the need for that measure.

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