

Technical Regulations TR EEU 051/2021

ILLI Note!

For the procedure of entry into force, see paragraphs 2 and 4.

In accordance with Article 52 of the Treaty on the Eurasian Economic Union of 29 May 2014 and paragraph 29 of Annex No. 1 to the Rules of Procedure of the Eurasian Economic Commission, approved by Decision of the Supreme Eurasian Economic Council of 23 December 2014 No. 98, the Council of the Eurasian Economic Commission **has decided:**

1. To adopt the attached Technical Regulation of the Eurasian Economic Union "On Safety of Poultry Meat and Products of Its Processing" (TR EAEU 051/2021) (hereinafter, the Technical Regulation).
2. To establish that the Technical Regulation enters into force on 1 January 2023, with the exception of:
 - a) the second subparagraph of paragraph 21, which enters into force after the relevant interstate (regional) standards have been developed and included in the list of standards specified in paragraph 4 of the Protocol on Technical Regulation within the Eurasian Economic Union (Annex No. 9 to the Treaty on the Eurasian Economic Union of 29 May 2014) (hereinafter, the Protocol). These standards must contain the rules and methods of examinations (tests) and measurements, including sampling rules, necessary for the application and fulfilment of the said requirement;
 - b) the second subparagraph of paragraph 57, which enters into force after the relevant interstate (regional) standard has been developed and included in the list of standards specified in paragraph 4 of the Protocol. This standard must contain the rules and methods of examinations (tests)

and measurements, including sampling rules, necessary for the application and fulfilment of the said requirement;

c) the second subparagraph of subparagraph "c" of paragraph 104, which enters into force after the relevant interstate (regional) standards have been developed and included in the list of standards specified in paragraph 4 of the Protocol.

3. To request the Government of the Russian Federation to ensure:

a) no later than 24 months from the date of entry into force of this Decision, jointly with the governments of the other Member States of the Eurasian Economic Union, and taking into account the second subparagraph of paragraph 41 of the Procedure for the Development, Adoption, Amendment and Repeal of Technical Regulations of the Eurasian Economic Union, approved by Decision of the Council of the Eurasian Economic Commission of 20 June 2012 No. 48: the preparation, for adoption in the established procedure, of a draft of amendments to the Technical Regulation. The amendments shall supplement it with provisions on the classification of various types of processed poultry products (except canned products from poultry meat (poultry offal)) depending on the mass fraction of meat ingredients (meat products, meat-containing products, meat-and-vegetable products, vegetable-and-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 processed poultry products as meat, meat-containing, meat-and-vegetable or vegetable-and-meat products;

c) the preparation, in the established procedure, of amendments to the Technical Regulation to update, on the basis of scientific justification, the maximum residue limit of the veterinary medicinal product "doxycycline" in poultry meat and (if necessary) the permissible levels of the nutritional value indicators "protein" and "fat" for canned poultry products intended

for children over 3 years of age.

4. This Decision enters into force upon expiry of 30 calendar days from the date of its official publication.

Members of the Council of the Eurasian Economic Commission:				
For the Republic of Armenia	For the Republic of Belarus	For the Republic of Kazakhstan	For the Kyrgyz Republic	For the Russian Federation
M. Grigoryan	I. Petrishenko	A. Smailov	A. Kozhoshev	A. Overchuk

ADOPTED
by Decision of the Council
of the Eurasian Economic Commission
of 29 October 2021 No. 110

Technical Regulation of the Eurasian Economic Union "On Safety of Poultry Meat and Products of Its Processing" (TR EAEU 051/2021)

I. Scope of Application

1. This Technical Regulation establishes requirements that are mandatory for application and fulfilment in the customs territory of the Eurasian Economic Union (hereinafter, the Union). It establishes requirements for slaughter products of domestic poultry and products of their processing

placed on the market in the customs territory of the Union. It also establishes requirements for the processes of their production, storage, carriage (transportation), sale and disposal, as well as requirements for the labelling and packaging of poultry slaughter products and products of their processing, in order to ensure their free movement.

2. If other Technical Regulations of the Union (of the Customs Union) have been adopted for poultry slaughter products and products of their processing, and these establish safety requirements for them, requirements for the processes of their production, storage, carriage (transportation), sale and disposal, as well as labelling and packaging requirements, then the following shall comply with the requirements of those other Technical Regulations of the Union (Technical Regulations of the Customs Union) that apply to them: poultry slaughter products and products of their processing, the processes of their production, storage, carriage (transportation), sale and disposal, and their labelling and packaging.

3. This Technical Regulation has been developed to protect human life and health, the environment, and animal life and (or) health, and to prevent practices that mislead consumers (purchasers).

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

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

poultry meat;

poultry offal;

edible poultry fats (raw fat, rendered fat);

mechanically separated poultry meat;

edible poultry bone and products of its processing;

poultry skin;

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

semi-finished products from poultry meat (poultry offal);

culinary products from poultry meat (poultry offal);

sausage products from poultry meat (poultry offal);

products from poultry meat (poultry offal);

canned products from poultry meat (poultry offal);

dry poultry meat products;

dry edible poultry protein and products based on it;

broths;

poultry slaughter products for baby food;

poultry-based baby food products;

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

5. This Technical Regulation does not apply to:

a) poultry slaughter products and products of their processing produced by citizens at home and (or) on personal subsidiary farms, as well as the processes of production, storage, carriage (transportation) and disposal of poultry slaughter products and products of their processing that are intended only for personal consumption and are not intended for placing on the market in the customs territory of the Union;

- b) specialised food products (except poultry slaughter products and products of their processing for baby food);
- c) food products in which, according to the formulation, the combined mass of slaughter products and meat products amounts to 50 percent or exceeds the mass of poultry slaughter products and products of their processing;
- d) food additives and biologically active food supplements, medicinal products, feed, and non-food products manufactured using or on the basis of poultry slaughter products and products of their processing;
- e) food products of catering (public catering) establishments manufactured using or on the basis of poultry slaughter products and products of their processing and intended for sale in the course of providing services, as well as the processes of sale of such products;
- f) food products in which, according to the formulation, the content of poultry meat ingredients is less than 5 percent.

II. Basic Concepts

6. For the purposes of applying this Technical Regulation, the concepts used are those established by the Protocol on Technical Regulation within the Eurasian Economic Union (Annex No. 9 to the Treaty on the Eurasian Economic Union of 29 May 2014), by the Technical Regulations of the Customs Union "On Food Safety" (TR CU 021/2011), adopted by Decision of the Customs Union Commission of 9 December 2011 No. 880, "Food Products in Terms of Their Labelling" (TR CU 022/2011), adopted by Decision of the Customs Union Commission of 9 December 2011 No. 881, "Safety Requirements for Food Additives, Flavourings and Processing Aids" (TR CU 029/2011), adopted by Decision of the Council of the Eurasian Economic Commission of 20 June 2012 No. 58, and "On Safety of Packaging" (TR CU 005/2011), adopted by Decision of the Customs Union

Commission of 16 August 2011 No. 769, as well as the following concepts, which mean the following:

"dry edible poultry protein" – a dry processed poultry product obtained by enzymatic hydrolysis of poultry carcasses, offal, bone remaining after deboning of poultry carcasses and mechanically separated poultry meat, and intended for use as an ingredient in the production of food products;

"broth" – a product of processing of poultry slaughter products, manufactured by boiling 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 drying);

"veterinary condemned material" – a poultry slaughter product declared unfit for food use based on the results of veterinary and sanitary examination;

"poultry ham" – a product made from pieces of boneless poultry meat, subjected to curing (with or without tumbling and maturation) and cooking in order to create a monolithic structure and an elastic consistency in the finished product;

"mature poultry" – poultry with an ossified, hard keel of the sternum;

"homogenized canned poultry products for baby food" – canned poultry products for baby food intended for feeding children from 6 months of age, containing not less than 80 percent of particles up to 0,3 mm in size and not more than 20 percent of particles up to 0,4 mm in size;

"raw poultry fat" – a poultry slaughter product obtained by processing poultry and poultry offal (gizzards) and (or) by carcass cutting, consisting of adipose tissue;

"aspic" – a ready-cooked culinary item made from heat-treated ingredients of poultry meat (offal) with the inclusion of non-meat ingredients, laid in

layers and covered with concentrated broth and (or) a solution of gelling agents in an amount of up to 50 percent, which form a firm jelly upon cooling;

"frozen products of processing of poultry slaughter products", "frozen processed poultry products" – processed poultry products subjected to refrigeration treatment to a temperature at any measuring point of the product not higher than minus 12 °C for semi-finished products, rendered fat and products of processing of collagen-containing poultry raw material, and not higher than minus 8 °C for other products (for example, sausage products and culinary products, that is, ready-to-eat products);

"frozen poultry meat (offal, raw fat, skin, bone (bone residue), mechanically separated meat, collagen-containing raw material)" – edible meat raw material that maintains, throughout the entire period after refrigeration treatment until the moment of use, a temperature at any measuring point of the product not higher than minus 12 °C;

"brawn" – a sausage product with a heterogeneous structure, made from heat-treated pieces of meat and non-meat ingredients;

"poultry skin" – a poultry slaughter product obtained by separating the skin covering from an eviscerated poultry carcass or its parts;

"boiled sausage product made from poultry meat (offal)" – a sausage product made from poultry meat (offal) that is subjected during production to settling, drying, roasting and subsequent cooking. A boiled sausage product made from poultry meat (offal) may be manufactured using a technology that provides for the combination or exclusion of individual processes;

"cooked and smoked sausage product made from poultry meat" – a sausage product made from poultry meat that is subjected during production to settling, preliminary smoking, cooking, additional hot

smoking and drying. A cooked and smoked sausage product made from poultry meat may be manufactured using a technology that excludes the preliminary smoking process;

"sausage product made from poultry meat (offal)" – ready-to-eat food products made from poultry meat (offal), of a set shape and (or) size, with or without a casing, manufactured from sausage meat and (or) poultry meat (offal) using a specific technology;

"semi-smoked sausage product made from poultry meat" – a sausage product made from poultry meat that is subjected during production to settling, roasting, cooking, hot smoking and, if necessary, drying. A semi-smoked sausage product made from poultry meat may be manufactured using a technology that provides for the combination of individual processes;

"giblet sausage product" – a boiled sausage product made from poultry giblets with the addition of meat and non-meat ingredients;

"dry-cured sausage product made from poultry meat" – a sausage product made from poultry meat that is subjected during production to settling and (or) fermentation, as well as drying;

"uncooked smoked sausage product made from poultry meat" – a sausage product made from poultry meat that is subjected during production to settling and (or) fermentation (with or without the use of starter cultures), cold smoking and drying;

"sausage meat made from poultry meat (offal)" – processed poultry products intended for the production of sausage products, consisting of a mixture of boneless poultry meat (offal) and other meat and non-meat ingredients of varying degrees of comminution (up to and including fine), subjected to technological processing and taken in the quantities established by the formulation;

"canned poultry ham products" – canned poultry products made from boneless poultry meat in pieces that has been held in cure;

"canned poultry meat in its own juice" – canned poultry products made from bone-in poultry meat with the addition of spices and table salt;

"canned poultry products (meat-and-vegetable and vegetable-and-meat canned products using poultry meat) for baby food" – processed poultry products in hermetically sealed consumer packaging, subjected to sterilization, in homogenized, puréed or coarsely ground form, or in pieces, or in the form of spherical or cylindrical items (formed), manufactured from raw materials intended for baby food (poultry meat, poultry giblets (liver, heart)) in accordance with the established requirements for composition, nutritional value and safety, with or without the use of non-meat ingredients, with a mass fraction of meat ingredients from 18 to 40 percent for meat-and-vegetable canned products and from 5 to 18 percent for vegetable-and-meat canned products. Canned poultry products (meat-and-vegetable and vegetable-and-meat canned products using poultry meat) for baby food are used for feeding children from 6 months of age, depending on the degree of comminution (homogenized – from 6 months, puréed – from 8 months, coarsely ground – from 9 months, formed – from 1 year, in pieces – from 1,5 years);

"canned poultry meat (offal) products" – processed poultry meat (offal) products in hermetically sealed consumer containers, subjected to sterilization or pasteurization to ensure microbiological safety and the absence of viable pathogenic microflora, suitable for long-term storage, and in whose formulation the mass fraction of poultry meat and (or) offal is not less than 60 percent;

"canned poultry meat (offal) products in jelly" – canned poultry meat (offal) products manufactured using gelling components;

"canned poultry meat (offal) products in sauce" – canned poultry meat (offal) products made from boneless poultry meat in pieces or bone-in poultry meat with the addition of sauce according to the established formulation;

"canned pâté products made from poultry meat (offal)" – canned poultry meat (offal) products of spreadable consistency, manufactured with the addition of ingredients according to the established formulation;

"canned minced-meat products made from poultry meat (offal)" – canned poultry meat (offal) products made from sausage meat made from poultry meat (offal);

"bone residue" – a poultry slaughter product in the form of crushed edible poultry bone with soft tissue present, obtained during mechanical deboning by separation of poultry carcasses and (or) their parts, and intended for further industrial processing for the production of food products or used as animal feed;

"edible poultry bone" – a poultry slaughter product in the form of raw bone, obtained by deboning an eviscerated carcass and (or) its parts, consisting of whole or crushed bone with residual adhering soft tissue, and intended for the production of food products;

"coarsely ground canned poultry products for baby food" – canned baby food products made from poultry meat and poultry giblets (liver, heart), intended for feeding children from 9 months of age, containing not less than 80 percent of particles up to 3 mm in size and not more than 20 percent of particles up to 5 mm in size;

"boiled ready-cooked culinary item made from poultry meat (offal)" – a ready-cooked culinary item made from poultry meat (offal) that is subjected during production to heat treatment including drying, roasting and cooking, or cooking only;

"fried ready-cooked culinary item made from poultry meat (offal)" – a ready-cooked culinary item made from poultry meat (offal) that is subjected to frying during production;

"baked ready-cooked culinary item made from poultry meat (offal)" – a ready-cooked culinary item made from poultry meat (offal) that is subjected during production to heat treatment including drying, roasting and baking, or baking only;

"ready-cooked culinary item made from poultry meat (offal)" – processed poultry meat (offal) products subjected during production to heat treatment until fully cooked, followed by chilling or freezing. Culinary products made from poultry meat (offal) are subdivided into boiled, fried and baked;

"semi-finished culinary product made from poultry meat (offal)" – a culinary product made from poultry meat (offal), or a combination of such products, that has undergone one or more stages of culinary processing without being brought to readiness;

"culinary product made from poultry meat (offal)" – food products made from poultry meat (offal) that constitute a semi-finished culinary product made from poultry meat (offal) or a ready-cooked culinary item made from poultry meat (offal). Culinary products made from poultry meat (offal) may be in pieces (including in the form of whole carcasses) or minced, with or without casing, breading, coating, marinade or sauce, stuffed or formed;

"semi-finished product in pieces made from poultry meat" – a semi-finished poultry meat product manufactured in the form of a carcass or carcass parts (bone-in and (or) boneless);

"canned poultry products in pieces for baby food" – canned poultry products for baby food intended for feeding children aged from 1,5 years, made from poultry meat and non-meat ingredients cut into pieces

weighing not less than 30 g, in their own juice, sauce, broth or jelly;

"young poultry" – young poultry reared for meat within specified periods, with a non-ossified (cartilaginous) keel of the sternum;

"meat ingredient" – a formulation component of a food product that is a slaughter product of animals, including poultry, or a product obtained from the processing of animal slaughter products, including poultry;

"poultry meat" – a poultry slaughter product in the form of carcasses or their parts;

"boneless poultry meat" – processed poultry products in the form of pieces of arbitrary shape, various sizes and weights, consisting of a combination of muscle, connective and fat tissues, with or without skin;

"mechanically separated poultry meat" – a poultry slaughter product obtained by deboning an eviscerated poultry carcass or its parts, including necks or bones, with adhering soft tissue of at least 30 percent, by the separation method, and consisting of comminuted muscle, fat and connective tissues with a standardised size and mass fraction of bone particles;

"freeze-dried poultry meat" – a dry product from poultry meat obtained by removing moisture through its conversion into vapour directly from the frozen state;

"meat-and-vegetable canned products from poultry meat (offal)" – canned products from poultry meat and (or) poultry offal manufactured using ingredients of plant origin, in the formulation of which the mass fraction of poultry meat and (or) poultry offal is from 30 to 60 percent inclusive;

"non-meat ingredient" – a formulation component of a food product that is not a slaughter product or a product obtained from the processing of slaughter products;

"deboning of poultry meat" – separation of the soft tissue from the bones of an eviscerated poultry carcass or its parts;

"decontamination" – the process of treating poultry slaughter products that the state veterinary control (supervision) authorities have approved for use with restrictions; it is carried out under the supervision of a veterinary specialist in order to bring such products into conformity with the requirements of this Technical Regulation;

"stunning of poultry" – deliberate action on the body of the poultry before slaughter to temporarily restrict its ability to move while maintaining heart function;

"chilled products of processing of poultry slaughter products", "chilled processed poultry products" – processed poultry products chilled 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-cured 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 treatment to a temperature at any measurement point of the product from minus 2 °C to 0 °C;

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

"chilled bone residue", "chilled edible poultry bone" – bone residue subjected to refrigeration treatment to a temperature at any measurement point of the product from minus 2 °C to 0 °C for bone residue and from minus 1 °C to 4 °C for other slaughter products;

"batch of poultry slaughter products" – any quantity of poultry slaughter products of one species (for poultry carcasses and their parts – of one processing method), of one name, identically packaged, of one thermal state, produced (manufactured) by one manufacturer at one production site in accordance with one regional (interstate) or national standard, and (or) organisation standard, and (or) other documents of the manufacturer within a certain period of time, and accompanied by shipping documents that ensure the traceability of food products;

"batch of processed poultry meat (offal) products" – any quantity of food products homogeneous in composition and quality (for example, semi-finished products, sausage products, culinary products, etc.) obtained by processing (treatment) of domestic poultry slaughter products, with or without the use of ingredients of animal, plant, mineral, microbiological or artificial origin and aquaculture objects, intended for food purposes, of one type and name, of one thermal state, manufactured at one production site in accordance with one regional (interstate) or national standard, and (or) organisation standard, and (or) other documents, of one production date, submitted simultaneously for delivery and acceptance, and accompanied by shipping documents that ensure the traceability of food products;

"batch of slaughter poultry" – a certain quantity of poultry from one poultry house, sent for slaughter at one time, of one species and age group, raised at one production site using the same type of technology within a certain period of time, delivered by one mode of transport, submitted simultaneously for delivery and acceptance, and accompanied by a veterinary certificate;

"pasteurized poultry meat sausages for baby food" – sausage products for baby food made from poultry meat and poultry giblets (liver, heart), intended for feeding children aged from 1.5 years; they are manufactured from sausage meat that is formed into a sausage casing with a diameter of not more than 24 mm and heat-treated until ready to eat, and are

pasteurized in hermetically sealed packaging;

"pasteurized canned poultry meat products" – canned poultry meat products subjected during manufacture to heating at a temperature below 100 °C, meeting the commercial sterility requirements for pasteurized canned products established by this Technical Regulation, and whose storage conditions ensure their microbiological stability;

"pâté" – a ready-cooked culinary item made from raw and (or) heat-treated ingredients, having a plastic consistency and subjected during manufacture to heat treatment until fully cooked;

"edible rendered poultry fat" – fat obtained by rendering raw poultry fat;

"semi-smoked poultry meat sausage products for baby food" – semi-smoked poultry meat sausage products intended for feeding children aged from 6 years;

"poultry meat semi-finished product for baby food" – a poultry meat semi-finished product intended for feeding children aged from 1.5 years;

"semi-finished product from poultry meat (offal)" – processed poultry meat and (or) offal products manufactured from bone-in poultry meat or boneless poultry meat in pieces or in minced form, or a combination thereof, with or without the addition of non-meat ingredients, and prepared for further heat treatment;

"poultry giblets" – poultry offal (internal organs of poultry – processed liver, heart and gizzard);

"eviscerated poultry carcass", "carcass" – a poultry slaughter product obtained by stunning, bleeding, defeathering, and removal of the internal organs, head, neck and feet of the poultry, intended for food purposes;

"cooked-baked product from poultry meat (offal)" – a product from poultry meat (offal) subjected during manufacture to pre-drying, frying, cooking and baking, or to cooking and baking;

"cooked and smoked (smoked and cooked) product from poultry meat (offal)" – a product from poultry meat (offal) subjected during manufacture to preliminary smoking, cooking and additional smoking;

"cooked-dried product from poultry meat (offal)" – a product from blanched (cooked) poultry meat (offal) subjected during manufacture to dehydration by a physical method to a residual moisture mass fraction of 10 to 30 percent;

"jellied product from poultry meat (offal)" – a product from poultry meat (offal) made from a solution of gelatine or other gelling agents with the inclusion of technologically prepared meat and non-meat ingredients, formed into a casing or mould, with or without subsequent heat treatment until ready to eat;

"air-dried product from poultry meat (offal)" – a product from poultry meat (offal) subjected during manufacture to fermentation, with or without starter cultures, and to slow partial drying while retaining a soft elastic consistency;

"product from poultry meat (offal)" – processed poultry products manufactured from an eviscerated carcass and (or) carcass parts (bone-in or boneless), and (or) boneless and minced meat, and (or) poultry offal, with the inclusion of non-meat ingredients, and subjected to curing and heat treatment, or only to curing, until ready to eat. Products from poultry meat (offal) may be raw-salted, salted, smoked, smoked-baked, cooked-baked, cooked-smoked, uncooked smoked, dry-cured, air-dried, dried, cooked-dried, etc.;

"smoked-baked product from poultry meat (offal)" – a product from poultry meat (offal) subjected during manufacture to pre-drying, smoking, cooking and baking;

"smoked product from poultry meat (offal)" – a product from poultry meat (offal) subjected during manufacture to curing, smoking and drying, or only to curing and smoking;

"poultry protein-based product" – a ready-to-eat instant product with a poultry protein content of at least 2 percent per serving, with added non-meat ingredients (instant first and second courses, porridges);

"product of processing of edible poultry bone" – processed poultry products obtained by processing bone and bone residue, including defatted bone and bone hydrolysate;

"product of processing of collagen-containing poultry raw material" – processed poultry products obtained by technological treatment of collagen-containing poultry raw material, with or without subsequent concentration and (or) drying;

"dry poultry meat product" – processed poultry products manufactured by dehydration by a physical method to a residual moisture mass fraction of not more than 8 percent;

"dried product from poultry meat (offal)" – a product from poultry meat (offal) subjected during manufacture to dehydration by a physical method to a residual moisture mass fraction of up to 30 percent;

"dry-cured product from poultry meat (offal)" – a product from poultry meat (offal, except liver) subjected during manufacture to fermentation (with or without starter cultures) and drying;

"uncooked smoked product from poultry meat (offal)" – a product from poultry meat (offal) subjected during manufacture to fermentation (with or

without starter cultures), cold smoking and drying;

"raw-salted product from poultry meat (offal)" – a product from poultry meat (offal) subjected during manufacture to curing, maturing and drying, or only to curing and maturing;

"poultry slaughter product" – unprocessed food products of animal origin obtained from the industrial slaughter of domestic poultry and intended for further processing (treatment) and (or) sale (eviscerated poultry carcasses and carcass parts, raw fat, skin, processed offal, mechanically separated poultry meat, boneless poultry meat, poultry bone, collagen-containing poultry raw material);

"poultry slaughter product for baby food" – a poultry slaughter product intended for the production of baby food products;

"poultry-based baby food products" – products made from poultry meat and poultry giblets (liver, heart), intended for baby food (for young children (from 6 months to 3 years), preschool children (from 3 to 6 years), school-age children (6 years and older)), and meeting the corresponding physiological needs of the child's body;

"products of processing of poultry slaughter products", "processed poultry products" – food products (for example, semi-finished products, sausage products, culinary products, etc.) obtained by processing (treatment) of domestic poultry slaughter products, with or without the use of ingredients of animal, plant, mineral, microbiological or artificial origin and aquaculture objects;

"slaughter poultry" – domestic poultry intended for slaughter and processing;

"puréed canned poultry products for baby food" – canned products 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 from 8 months of age;

"carcass cutting" – division of a poultry carcass into parts, taking into account the anatomical location of muscles and bones in them, according to an established scheme for obtaining food products;

"thawed poultry meat" – frozen poultry meat tempered to a temperature from minus 1 °C to 4 °C at any measurement point;

"vegetable-and-meat canned products from poultry meat (poultry offal)" – canned products made from poultry meat and (or) poultry offal, manufactured using ingredients of plant origin, in whose formulation the mass fraction of poultry meat and (or) poultry offal is from 5 to 30 percent inclusive;

"replacement stock" – young poultry raised for meat or to replace (restock) the mature flock;

"minced semi-finished product from poultry meat (poultry offal)" – semi-finished product of various shapes and weights from poultry meat (poultry offal), manufactured from comminuted deboned poultry meat (poultry offal) with or without the addition of other ingredients;

"domestic poultry" – birds (waterfowl or land birds) domesticated and bred by humans for economic purposes, including meat production;

"sterilized canned poultry products" – canned products subjected during manufacture to heating at a temperature above 100 °C and meeting the microbiological safety requirements for sterilized canned products established by this Technical Regulation;

"studen (aspic)" – ready-cooked culinary item made from heat-treated ingredients, manufactured with the addition of broth and with the inclusion of non-meat ingredients, having a consistency ranging from firm to soft;

"poultry offal" – poultry slaughter products obtained by technological processing of internal organs, including giblets (liver, heart, gizzard), combs, necks, heads and feet of poultry;

"collagen-containing poultry raw material" – poultry slaughter product (feet, wing tips, cartilage, edible poultry bone) containing tissues that serve as a source for obtaining collagen-containing products;

"heat treatment of canned poultry products" – sterilization of canned poultry products in hermetically 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 various degrees of comminution, with or without the addition of other meat and (or) non-meat ingredients;

"shaped canned poultry products for baby food" – canned products from poultry meat and (or) poultry giblets (liver, heart) containing spherical or cylindrical items with a particle size of 0,5 to 3 cm, with the addition of broth or sauce, intended for feeding children from 1 year of age;

"kholodets (jellied meat)" – ready-cooked culinary item made from heat-treated ingredients from poultry meat (poultry offal), with or without non-meat ingredients, manufactured with the addition of up to 100 percent of broth and (or) a solution of gelling agents that forms a firm jelly upon cooling;

"poultry carcass part" – poultry slaughter product obtained by cutting an eviscerated poultry carcass.

III. Rules for Identification of Poultry Slaughter Products and Processed Poultry Products

7. For the purpose of classifying poultry slaughter products and processed poultry products as objects of technical regulation to which this Technical Regulation applies, identification of poultry slaughter products and processed poultry products is carried out by the applicant, state control (supervision) authorities, customs control authorities, conformity assessment bodies and interested persons without examinations (tests), by comparing the names of poultry slaughter products and processed poultry products indicated on the labelling or in the shipping documents with the names of poultry slaughter products and processed poultry products specified in paragraph 6 of this Technical Regulation.

8. In order to establish the conformity of poultry slaughter products and processed poultry products with their name, identification of poultry slaughter products and processed poultry products is carried out by comparing their appearance and organoleptic characteristics with the features defined by the standards included in the list of standards whose voluntary application ensures compliance with the requirements of this Technical Regulation, or with the features defined by the technical documentation in accordance with which the poultry slaughter products and processed poultry products were manufactured.

9. If poultry slaughter products and processed poultry products cannot be identified by name on the basis of the information indicated on the labelling and in the shipping documents, or by visual and organoleptic methods, identification is carried out by an analytical method that establishes the conformity of the physicochemical parameters of poultry slaughter products and processed poultry products with the following features:

a) those defined for them by this Technical Regulation;

b) those specified in the standards whose voluntary application ensures compliance with the requirements of this Technical Regulation, as established by the list of standards applied for the purposes of conformity assessment against this Technical Regulation;

c) those specified in the technical documentation in accordance with which the poultry slaughter products and processed poultry products were manufactured.

IV. Rules for Circulation of Poultry Slaughter Products and Processed Poultry Products in the Customs Territory of the Union

10. Poultry slaughter products and processed poultry products are placed on the market in the customs territory of the Union provided that they conform to this Technical Regulation and to other Technical Regulations of the Union (Customs Union) that apply to them.

11. During circulation in the customs territory of the Union, poultry slaughter products shall be accompanied by a veterinary certificate issued by the authorised bodies of a Member State of the Union (hereinafter – Member State) and by shipping documents.

Processed poultry products subject to veterinary control (supervision) that are moved between Member States, whether imported from third countries or produced in the customs territory of the Union, shall be accompanied by a veterinary certificate. This certificate is issued by the authorised bodies of the Member States without veterinary and sanitary examination and confirms the epizootic well-being of territories officially free from contagious diseases.

Each batch of poultry slaughter products and processed poultry products subject to veterinary control (supervision) is imported into the customs territory of the Union only with a veterinary certificate issued by the

competent authority of the country of dispatch.

12. Poultry slaughter products and processed poultry products that meet the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them, and that have undergone conformity assessment, shall be marked with the single mark of product circulation on the market of the Union.

13. Poultry slaughter products and processed poultry products that do not meet the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them, and that have not undergone conformity assessment, shall not be marked with the single mark of product circulation on the market of the Union and shall not be permitted for placing on the market and circulation in the customs territory of the Union.

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

V. Safety Requirements for Poultry Slaughter Products and Processed Poultry Products

15. The following are used for slaughter and processing: young domestic poultry raised specifically for meat (broiler chickens, turkey poults, goslings, ducklings, guinea fowl keets, quail chicks, ostrich chicks), replacement stock of domestic poultry of all species, including egg-type and meat-type chicks, and mature domestic poultry (laying hens, roosters, turkeys, geese, ducks, guinea fowl, quails, ostriches).

16. Poultry slaughter products and processed poultry products in circulation in the customs territory of the Union shall be safe, when used as intended, throughout the established shelf life.

17. Poultry slaughter products and processed poultry products shall comply with the requirements of this Technical Regulation and of other Technical Regulations of the Union (Customs Union) that apply to them.

18. Microbiological safety criteria and hygienic safety requirements for poultry slaughter products and processed poultry products (including poultry slaughter products and processed poultry products for baby food) shall comply with the criteria and requirements set out in Annexes No. 1 – 6 and with the requirements of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

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

Processed poultry products that are smoked during manufacture shall not contain more than 0,001 mg/kg of benzo(a)pyrene.

20. Physicochemical parameters of poultry-based baby food products shall comply with the requirements set out in Annex No. 7.

The actual protein and fat content of poultry-based baby food products shall not fall outside the permissible levels established in Annex No. 7.

21. Maximum residue limits of veterinary medicinal products (pharmacologically active substances and their metabolites) in poultry slaughter products and processed poultry products shall comply with the requirements established by Article 9¹ of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

Residues of hormonal and hormone-like substances in poultry slaughter products are not permitted.

Footnote. Paragraph 21 as amended by Decision of the Council of the Eurasian Economic Commission No. 70 of 23.06.2023 (enters into force upon expiry of 12 months from the date of its official publication).

22. Non-meat ingredients used in the production of processed poultry products shall comply with the requirements of the Technical Regulations of the Union (Customs Union) that apply to them.

VI. General requirements for the production processes of poultry slaughter products and processed poultry products

23. Manufacturers of poultry slaughter products and processed poultry products shall carry out their production processes in such a way that the poultry slaughter products and processed poultry products comply with the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them.

Persons authorised by the manufacturer of poultry slaughter products and processed poultry products shall monitor the compliance of their production processes, as well as of the poultry slaughter products and processed poultry products, with the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them.

Sellers of poultry slaughter products and processed poultry products shall monitor the compliance of such poultry slaughter products and processed poultry products with the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them. They shall also monitor the condition of their packaging and their shelf life.

24. Production facilities where poultry slaughter, processing (treatment) of poultry slaughter products and production of processed poultry products are carried out are subject to state registration in accordance with the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

25. The following shall comply with the requirements of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011): the layout of the production premises where poultry slaughter products and (or) processed poultry products are produced; the processing equipment and utensils used in the production of poultry slaughter products and processed poultry products; the conditions for storing and removing waste from the production of such products; and the water used in their production.

26. The traceability of poultry slaughter products and processed poultry products shall be ensured at all stages of their production processes.

27. Materials that come into contact with poultry slaughter products and processed poultry products during their production shall comply with the safety requirements for materials in contact with food products.

28. Packaging materials shall not be stored in production premises after the end of the work shift.

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

29. The manufacturer of poultry slaughter products and processed poultry products shall implement the procedures necessary to ensure the safety of their production in accordance with the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

VII. Requirements for Poultry Slaughter Products and Their Production Processes

30. The production of poultry slaughter products includes the following processes: pre-slaughter feed withdrawal and preparation for slaughter, stunning, slaughter, bleeding, heat treatment, defeathering, evisceration, processing of offal, chilling, carcass cutting, packaging, freezing, storage,

and collection of veterinary condemned material and technical waste.

Pre-slaughter feed withdrawal means keeping poultry without feed before slaughter, with free access to water, for the established period in accordance with the requirements set out in Annex No. 9 (to empty the gastrointestinal tract of its contents).

31. The process of preparing poultry for slaughter shall comply with the requirements of this Technical Regulation and the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

32. Poultry may be admitted to slaughter for food purposes only if its state of health allows the products of its slaughter to be used for food purposes. The state of health is assessed in accordance with the legislation of the Member State and the acts constituting Union law in the field of veterinary and sanitary measures.

Poultry delivered to a production facility for slaughter shall undergo ante-mortem veterinary inspection in accordance with the veterinary and sanitary requirements established by the legislation of the Member State and the acts constituting Union law in the field of veterinary and sanitary measures.

33. The following is not permitted:

- a) sending poultry with a full crop and gastrointestinal tract for slaughter;
- b) sending poultry with soiled or wet plumage for slaughter;
- c) sending unidentified poultry that has not undergone ante-mortem veterinary inspection for slaughter;
- d) returning to suppliers poultry that is sick, suspected of disease or injured, as well as dead birds found at acceptance;

e) removing poultry delivered for slaughter from the premises of the production facility;

f) sending poultry for slaughter within 10 calendar days of the date on which it was last fed fish, fish waste and (or) fish meal;

g) sending poultry for slaughter before the withdrawal periods specified in the instructions for use have expired, if antibiotics, anthelmintics or other medicinal products were used for therapeutic and (or) prophylactic purposes during its rearing.

34. The process of disposal of biological waste (dead birds, veterinary condemned material, slaughterhouse waste) and other waste generated during the processing of food and non-food raw materials of animal origin shall comply with the requirements of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

35. If poultry with signs of an infectious disease is detected at acceptance or during ante-mortem veterinary inspection, the entire batch of poultry shall be sent immediately to the sanitary slaughter facility. Alternatively, it shall be slaughtered at the end of the shift or during a separate shift under the supervision of a veterinary service specialist (separately from healthy poultry). After slaughter is completed, the premises and equipment shall be disinfected.

36. The process of poultry slaughter shall comply with the requirements of this Technical Regulation and the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

37. During poultry slaughter, poultry slaughter products shall be identified, and their traceability shall be ensured throughout the entire production process.

38. During poultry slaughter, the process parameters of poultry slaughter shall be observed, and the following processing techniques that prevent

contamination of the surface of poultry carcasses shall be applied:

- a) poultry shall be immobilised using means that ensure temporary restraint and loss of the ability to move while the heart is still beating;
- b) slaughter shall ensure the most complete bleeding of the poultry;
- c) heat treatment parameters shall be selected according to the poultry species and shall not cause thermal damage to the poultry skin;
- d) the defeathering operation shall ensure complete removal of feathers from the poultry carcass and shall not cause mechanical damage to the poultry skin;
- e) during the evisceration operation, damage to the gastrointestinal tract of the poultry and contact of its contents with poultry carcasses and equipment are not permitted;
- f) before the veterinary and sanitary examination, internal organs shall not be separated from the poultry carcass in a way that makes it impossible to identify the carcass to which they belong.

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

40. Provision shall be made for an emergency stop of the poultry slaughter line from the workstation of the veterinary service specialist by means of a technical device (for example, a "stop" button) if particularly dangerous poultry diseases are suspected or detected.

41. For the collection of veterinary condemned material, special chutes or containers shall be installed, or specially marked transport shall be used. The transport shall be equipped with containers that prevent unauthorised access and are made either of polymer materials that allow treatment with

disinfectants, hot water and live steam, or of stainless steel with tightly closing lids.

42. Knives, scissors, forks and other tools shall be cleaned and washed whenever they become soiled, but at least 1 time per hour. They shall be disinfected after the end of the work shift and after contact with contaminated poultry slaughter products or with carcasses obtained from sick poultry or poultry suspected of disease.

Boots, aprons, gloves and rubberised sleeve protectors shall be cleaned, washed and dried daily after the end of work.

Production workers shall wash and disinfect their hands before starting work, after each break, when moving from one operation to another, and after contact with contaminated poultry slaughter products or with carcasses obtained from sick poultry or poultry suspected of disease. After using the toilet, hands shall be washed and disinfected in the toilet room and again at the workstation (on returning to the production area, before resuming work).

43. On completion of chilling, the temperature at any measuring point of the poultry carcass shall be from minus 1 °C to 4 °C.

To reduce the risk of microbial cross-contamination of poultry carcasses during water (immersion) chilling and (or) air-spray chilling, antimicrobial processing aids may be used in accordance with the requirements of the Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavourings and Processing Aids" (TR CU 029/2012).

During water (immersion) chilling and (or) air-spray chilling of poultry carcasses, the use of solutions containing active chlorine in a concentration exceeding the permissible chlorine concentration in drinking water under the legislation of the Member States is not permitted.

During water (immersion) chilling, poultry carcasses in the chilling tanks shall move in the direction opposite to the flow of incoming water. This water shall meet 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 addition of water, other ingredients or food additives is not permitted.

45. Processing of poultry offal shall be completed no later than 30 minutes after evisceration of the poultry carcasses (including transfer to chilling and (or) performance of other processes). This processing includes removal of the cuticle, emptying of the gizzard contents, and removal of serous membranes, the gall bladder, remnants of adjacent tissue, fat, keratinised layers of the epidermis of the feet and contaminants.

46. Cutting of poultry carcasses into parts, deboning of poultry carcasses and their parts, production of mechanically separated poultry meat and semi-finished products, preparation of minced meat and stuffing of casings with it shall be carried out in a room (section, area) separate from the slaughter room, at an air temperature not exceeding 12 °C. Poultry carcasses shall be delivered for cutting only in chilled state.

47. Unidentified poultry meat and other poultry slaughter products present at the production facility shall be disposed of or destroyed.

48. The manufacturer shall establish the temperature and humidity conditions in production premises and the process parameters that ensure the safety of poultry slaughter products. In doing so, the manufacturer shall take into account the raw materials used, the technologies applied, the safety indicators of the poultry slaughter products manufactured, and the requirements of this Technical Regulation.

49. After evisceration, the external and internal surfaces of poultry carcasses shall be washed with drinking water. After washing, the carcass surfaces shall show no visible changes and no faecal contamination.

Before cutting and deboning, poultry carcasses shall undergo trimming (removal of residual feathers, haematomas, bruises and haemorrhages).

On automated lines with automatic (or manual) rehangings of poultry carcasses onto the cutting line, poultry carcass parts shall undergo trimming before packaging or deboning.

50. When knives, scissors and other tools are not in use for cutting and (or) deboning, they shall be kept in a steriliser or in a specially designated place.

51. After slaughter, poultry carcasses and poultry internal organs shall be subject to veterinary and sanitary examination in accordance with Article 30 of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

52. If poultry diseases are detected after slaughter, the carcasses of such poultry shall be placed in a special container labelled to indicate that they are to be sent for decontamination, disposal or destruction.

53. If pathological changes characteristic of infectious and parasitic diseases are detected in poultry carcasses and their parts during deboning, or in offal, the poultry slaughter products shall be placed in the refrigerator of the sanitary chamber at a temperature not higher than minus 12 °C until the results of laboratory examinations are received.

Appropriate sanitary treatment shall be carried out depending on the results of the laboratory examinations.

54. Decontamination of poultry slaughter products that the state veterinary control (supervision) authorities have approved for restricted

use shall be carried out at the end of the shift after completion of main production, or in separate premises. Equipment shall be used that prevents cross-movement of non-decontaminated and decontaminated poultry slaughter products.

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

On completion of work, process equipment, premises, implements and special clothing shall undergo sanitary treatment.

Specialised production lines and process equipment intended for the production of poultry-based baby food products shall not be used for processing decontaminated poultry slaughter products.

55. Poultry slaughter products for baby food are produced at specialised production facilities, in specialised workshops, on specialised processing lines, or on general-purpose process equipment for the production of poultry slaughter products.

The production of poultry slaughter products for baby food on general-purpose process equipment for the production of poultry slaughter products takes place at the start of a shift or in a separate shift. It follows prior washing and disinfection of the process equipment and implements, and sanitary treatment of the premises.

56. The use of poultry meat, offal and poultry fat for food purposes is prohibited if they:

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

б) show an uncharacteristic change in the colour of the skin, muscle tissue or fat tissue;

в) have a foreign odour;

г) have ante-mortem defects or defects arising after slaughter and processing, without prior reworking (feather remnants, haematomas, pressure bruises, haemorrhages);

д) contain contaminants or foreign matter, including metal;

е) have been refrozen;

ж) are obtained from poultry that was treated with antibiotics, anthelmintics or other preparations for therapeutic and (or) prophylactic purposes during rearing, before the end of the withdrawal period specified in the instructions for their use;

з) have passed their shelf life.

57. The mass fraction of moisture released during the thawing of poultry meat must not exceed 4 percent.

The mass fraction of moisture released during the storage of chilled poultry meat and semi-finished products in pieces made from poultry meat must not exceed 4 percent.

58. The following must not be used to produce mechanically separated poultry meat:

а) chilled poultry carcasses and their parts stored for more than 2 days;

б) chilled poultry bones and necks stored for more than 1 day;

в) frozen poultry carcasses and their parts stored for more than 1 month;

г) poultry bones with a mass fraction of soft tissue of less than 30 percent.

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

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

Frozen mechanically separated poultry meat produced at other facilities is used only for the production of processed poultry products that undergo heat treatment during production.

61. Process containers (vessels) holding mechanically separated poultry meat must bear labels stating the date and hour of production of this poultry meat, or must be fitted with electronic means for recording and reading information that ensure its traceability.

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

If mechanically separated poultry meat is not intended for use within 1 hour, it must be sent to cold stores for chilling or freezing immediately after production.

63. Collagen-containing poultry raw material is treated and prepared according to its intended use in the production of food products, feed products or medical products.

VIII. Requirements for processed poultry products and their production processes

64. Poultry slaughter products used in the production of processed poultry products must comply with the requirements of this Technical Regulation and of the Customs Union Technical Regulation "On Food Safety" (TR CU 021/2011).

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

66. Offal is prepared (including thawing, inspection, washing and trimming) in separate rooms or in specially designated areas of the production room.

67. Products made from poultry offal are produced in a separate room.

Such products may be produced in the rooms and on the equipment used for processed poultry products, provided that production takes place sequentially and the process equipment and implements are washed in specially designated areas of the production room.

68. Poultry slaughter products intended for mincing and (or) curing must have a temperature not exceeding 4 °C at any measuring point.

69. Rendered edible poultry fats are produced from raw poultry fat that is processed within no more than 2 hours of its collection during poultry slaughter and then chilled or frozen, or that is collected during carcass cutting.

70. Sodium nitrite (potassium nitrite) is used only in the form of nitrite curing mixtures (curing 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 mixtures (curing nitrite mixtures) in the production of processed poultry products of the same name is not permitted.

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

71. Non-meat ingredients are prepared in separate rooms.

72. Fuel (sawdust, firewood) must not be delivered to the heat treatment section through production rooms during the production of processed poultry products.

73. The following requirements apply to the production of sausage products and products made from poultry meat (offal):

a) poultry meat is held for curing in rooms with an air temperature not exceeding 4 °C (except where process equipment with a built-in cooling system is used for curing);

6) brines are prepared and non-meat ingredients are portioned (prepared) in the quantity needed for 2 shifts of operation of the production facility;

b) heat treatment is carried out on special equipment fitted with instruments for monitoring temperature, including at the product core (except for uncooked smoked and dry-cured products), and relative humidity, or temperature only (for heat treatment in water).

74. In the production of semi-finished products made from poultry meat (offal), the following is not permitted:

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

6) the placing on the market of chilled semi-finished products with a temperature above 4 °C at any measuring point.

75. Only chilled poultry meat may be used in the production of chilled semi-finished products made from poultry meat (offal) and of processed poultry products that have not undergone heat treatment.

76. Quick-freezing equipment for freezing semi-finished products made from poultry meat (offal) may be installed in the room where these products are portioned and packed.

77. The following requirements apply to the production of canned products:

a) consumer packaging for canned products must be checked for tightness at least 3 times per shift, and after each adjustment, repair or replacement of equipment parts;

б) the duration of the canned product production process, from raw material preparation to sterilization or pasteurization, must not exceed 2 hours for sterilized canned products and 1 hour for pasteurized canned products, excluding curing time;

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

г) the time from sealing the consumer packaging to the start of heat treatment of the canned products must not exceed 30 minutes;

д) canned products are heat-treated according to a sterilization or pasteurization regime that ensures the safety of the finished products, in accordance with the commercial sterility indicators set out in Annex No. 3;

е) the manufacturer must keep records of sterilization or pasteurization parameters, stored on paper and (or) electronic media, for a period exceeding the shelf life of the canned products by at least 3 months;

ж) the manufacturer sets the shelf life of canned products based on the canned product group, the properties of the consumer packaging and the sterilizing effect achieved;

з) canned products must be held in the manufacturer's warehouse for at least 11 days to establish their microbiological stability and safety.

78. The following requirements apply to the production of dry edible poultry protein and broths:

a) production processes must meet the requirements set out in points 65 – 68 of this Technical Regulation;

б) process regimes must ensure complete inactivation of enzymes once the production processes are finished.

IX. Requirements for poultry-based baby food products and their production processes

79. In the production of poultry-based baby food products (for all age groups), including for organized children's groups, only chilled poultry meat may be used. The use of mechanically separated poultry meat and collagen-containing poultry raw material is not permitted.

80. Products from poultry meat (giblets) for feeding children in their first year of life are produced either at specialised production facilities or in specialised workshops and sections.

Products from poultry meat (giblets) for feeding children over 1 year of age may be produced at specialised production facilities or in specialised workshops, or on specialised production lines or on process equipment for the production of general-purpose meat products at the beginning of a shift or in a separate shift after washing and disinfection of such equipment.

81. In the production of products from poultry meat (giblets) for feeding children of all age groups, the use of the following is not permitted:

a) phosphates, flavour and aroma enhancers, benzoic and sorbic acids and their salts, as well as complex food additives containing phosphates, flavour and aroma enhancers, benzoic and sorbic acids and their salts;

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

c) food (edible) raw materials obtained with the use of pesticides specified in the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

82. In the production of products from poultry meat (giblets) for feeding children aged 6 months to 3 years and children over 3 years, the use of the following is not permitted:

a) food (edible) raw materials, the list of which is established by the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011);

b) poultry slaughter products with a total phosphorus content of more than 0,25 percent.

83. In the production of canned products for feeding children aged 6 months to 3 years and children over 3 years, the holding period at the manufacturer's warehouse to establish microbiological stability and safety shall be at least 21 days.

84. At all stages of production of chopped semi-finished products from poultry meat (giblets) for feeding children over 3 years, the temperature of the minced meat shall not exceed 4 °C.

85. In the production of canned products from poultry meat (giblets) for feeding children aged 6 months to 3 years, filling is carried out into consumer packaging with a capacity of not more than 0,25 cubic dm.

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

86. Manufacturers, sellers and persons authorised by the manufacturer of poultry slaughter products and processed poultry products shall carry out the processes of their storage, carriage (transportation) and sale in such a way that poultry slaughter products and processed poultry products comply with the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) applicable to them.

87. The processes of storage, carriage (transportation) and sale of poultry slaughter products and processed poultry products shall comply with the requirements of this Technical Regulation and of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

88. The processes of disposal of poultry slaughter products and processed poultry products shall comply with the requirements of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

89. Materials in contact with poultry slaughter products and processed poultry products during storage, carriage (transportation) and sale shall comply with the safety requirements for materials in contact with food products.

90. In cold stores, poultry slaughter products and processed poultry products are placed in stacks on racks or pallets at a height of at least 8 cm from the floor. Poultry slaughter products and processed poultry products are placed at a distance of at least 30 cm from walls and cooling devices. There shall be aisles between the stacks that ensure

unobstructed access to the poultry slaughter products and processed poultry products.

91. Cold stores for the refrigeration treatment and storage of poultry slaughter products and processed poultry products are equipped with thermometers and (or) means of automatic temperature and humidity control so as to enable the recording of parameters at a defined time interval on paper and (or) electronic media.

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

93. During storage in cold stores, the air temperature may rise by not more than 5 °C during the loading or unloading of poultry slaughter products and processed poultry products.

Air temperature fluctuations during storage in cold stores, carriage (transportation) and sale of poultry slaughter products and processed poultry products shall not exceed 2 °C.

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

95. The carriage (transportation) of poultry to the production facility is carried out by specialised or specially equipped vehicles.

Vehicles and containers intended for the carriage (transportation) of poultry slaughter products and processed poultry products are equipped with means that allow the established temperature regime to be maintained and recorded.

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

97. After the carriage (transportation) of poultry slaughter products and processed poultry products, vehicles (reusable packaging) and containers are cleaned of food residues daily at the end of work, washed with detergent solutions and rinsed with water, followed by disinfection.

Sanitary treatment of vehicles is carried out 1 time every 10 calendar days, with a corresponding entry in the disinfection log.

98. During storage, carriage (transportation) and sale, the thawing of frozen poultry slaughter products and processed poultry products is not permitted.

The thawing of frozen poultry slaughter products and processed poultry products and their sale as chilled products at retail and wholesale trade enterprises is prohibited.

99. At retail and wholesale trade enterprises, the repackaging under vacuum or in a modified atmosphere of poultry slaughter products and processed poultry products previously packaged under vacuum or in a modified atmosphere is not permitted.

100. The sale of mechanically separated poultry meat at retail trade enterprises is not permitted.

XI. Requirements for the packaging of poultry slaughter products and processed poultry products

101. The packaging (including closures) of poultry slaughter products and processed poultry products shall comply with the requirements of the Technical Regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011).

102. Packaging and materials in contact with poultry slaughter products and processed poultry products shall ensure their safety and the invariability of their identification characteristics during the circulation of poultry slaughter products and processed poultry products in the customs territory of the Union throughout their shelf life.

XII. Requirements for the Labelling of Poultry Slaughter Products and Processed Poultry Products

103. The labelling of poultry slaughter products and processed poultry products shall comply with the requirements of the Technical Regulations of the Customs Union "Food Products in Terms of Their Labelling" (TR CU 022/2011) and "Safety Requirements for Food Additives, Flavourings and Processing Aids" (TR CU 029/2012), and with the requirements established by paragraphs 104 – 121 of this Technical Regulation.

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

a) labelling that contains information on distinctive features of poultry slaughter products and processed poultry products (for example, "halal", "kosher meat") shall comply with the requirements of the Technical Regulation of the Customs Union "Food Products in Terms of Their Labelling" (TR CU 022/2011);

b) general-purpose processed poultry products shall not be labelled with fancy names that are associated with baby food products (for example, frankfurters "Detskie" ("Children's"), sausage "Butuz", schnitzel "Totosha");

c) processed poultry products shall not be labelled with fancy names that are identical or confusingly similar to:

fancy names of processed poultry products established by interstate (regional) standards, except for products manufactured in accordance with these standards;

fancy names of meat products labelled in accordance with the requirements established by subparagraph "c" of paragraph 107 of the Technical Regulation of the Customs Union "On Safety of Meat and Meat Products" (TR CU 034/2013);

d) the use of generally accepted names is permitted where these names are based on an anatomical feature (for example, "breast", "wings", "leg quarter"), a characteristic cut-surface pattern (for example, "cervelat", "salami", "ham-style"), the type of formulation components used (for example, "chicken", "turkey", "poultry meat") or widely used assortment names (for example, "pastrami", "kupati", "beefsteak", "fillet");

e) nutritional value indicators of poultry slaughter products and processed poultry products shall be stated in the labelling with due regard to permissible deviations.

When information on the nutritional value of poultry slaughter products and processed poultry products is stated, the permissible limits for the actual nutrient content values are as follows:

protein – not less than 80 percent of the value stated in the product labelling;

fat, carbohydrates, energy value (calorie content) – not more than 120 percent of the value stated in the product labelling.

105. The labelling of processed poultry products shall not contain the words "made from chilled raw materials" or words of similar meaning if raw materials in a thermal state other than chilled were used in the manufacture of the processed poultry products.

106. If mechanically separated poultry meat is used in the manufacture of processed poultry products, this information shall be stated in the list of ingredients of such products (for example, "Mechanically separated chicken meat").

107. In the labelling of processed poultry products, water shall be stated in the list of ingredients of such products regardless of the method of its addition (as ice, brine, solution, etc.).

108. In the labelling of the composition of processed poultry products, marinades and brines shall be stated together with their components. Food additives, complex food additives and flavourings shall be stated in the list of ingredients in accordance with the requirements of the Technical Regulations of the Customs Union "Food Products in Terms of Their Labelling" (TR CU 022/2011) and "Safety Requirements for Food Additives, Flavourings and Processing Aids" (TR CU 029/2012).

109. If microbial starter cultures were used in the production of sausage products and processed poultry products, their presence shall be stated in the labelling.

110. If poultry slaughter products and processed poultry products have been treated with enzyme preparations, information on the use of such enzyme preparations shall be stated in their labelling (list of ingredients) if their activity, including residual activity, is retained in the finished product.

111. The labelling of poultry slaughter products and processed poultry products packed under vacuum or in a modified atmosphere shall contain the relevant information (for example, "Vacuum-packed", "Packed in a modified atmosphere").

112. If the manufacturer of poultry slaughter products and processed poultry products that are packed during manufacture and shipped for sale to retail and wholesale trade enterprises intends them to be further

packed into consumer packaging with a change in the quantity of the poultry slaughter products and processed poultry products and (or) in the type of their packaging, the labelling of such products shall contain information on the shelf life before and after opening of the packaging (breach of its integrity), but within the overall shelf life, provided that the storage conditions are observed.

If the labelling does not contain such information, changing the quantity of poultry slaughter products and processed poultry products intended for sale at retail and wholesale trade enterprises and (or) the type of their packaging is not permitted.

The labelling of poultry slaughter products and processed poultry products packed during sale with a change in quantity and (or) type of packaging shall additionally state information on the legal entity or natural person registered as an individual entrepreneur that performs the packing, the date of packing, the shelf life and the storage conditions (except where poultry slaughter products and processed poultry products are packed in the presence of the consumer at retail and wholesale trade enterprises).

113. The labelling of poultry meat shall comply with the requirements specified in paragraphs 103 – 108 and 110 – 112 of this Technical Regulation and with the following requirements:

a) the labelling shall state information on the species and age group of the poultry (for example, "turkey", "turkey poults"), the method of processing of whole carcasses (for example, "eviscerated", "eviscerated with a set of giblets and neck"), the grade or category, and the thermal state ("chilled", "frozen");

b) an impression of the veterinary stamp shall be applied to the packaging, or its image shall be applied on the label, in accordance with the requirements established by the legislation of the Member States.

114. The labelling of poultry offal shall comply with the requirements specified in paragraphs 103 – 108 and 110 – 112 of this Technical Regulation and with the following requirements:

a) the labelling shall state information on the species and age group of the poultry (for example, "chicken", "young chicken", "turkey", "turkey poult") and on the thermal state ("chilled", "frozen");

b) an impression of the veterinary stamp shall be applied to the packaging, or its image shall be applied on the label, in accordance with the requirements established by the legislation of the Member States.

115. The labelling of semi-finished products (including culinary semi-finished products) shall comply with the requirements specified in paragraphs 103 – 108 and 110 – 112 of this Technical Regulation. In addition, the labelling shall state information on the species and age group of the poultry (for example, "from chicken meat", "from young chicken meat", "from turkey meat", "from turkey poult meat"), the group of semi-finished products (for example, "chopped"), the type of semi-finished products (for example, "boneless", "bone-in", "stuffed", "in casing", "formed"), and the thermal state ("chilled", "frozen").

116. The labelling of culinary products and processed poultry products shall comply with the requirements specified in paragraphs 103 – 112 of this Technical Regulation. In addition, the labelling shall state information on the species of poultry (for example, "from chicken meat", "from turkey meat", "from duck meat"), the manufacturing technology (for example, "boiled", "fried", "baked"), the grade or category (for example, "extra", "premium") (if any), and the thermal state ("chilled", "frozen").

117. The labelling of sausage products shall comply with the requirements specified in paragraphs 103 – 112 of this Technical Regulation. In addition, the labelling of sausage products shall state information on the type of sausage product (for example, "sausage", "frankfurters"), the species of

poultry (for example, "from chicken meat (offal)", "from turkey meat"), the method of technological processing (for example, "cooked"), the grade or category (for example, "extra", "premium") (if any), and the thermal state ("chilled", "frozen").

118. The labelling of canned products shall comply with the requirements specified in paragraphs 103 – 108 and 110 – 112 of this Technical Regulation. In addition, the labelling shall state information on the group of canned products (for example, "from poultry meat (offal)", "meat-and-vegetable", "vegetable-and-meat"), the species and age group of the poultry (for example, "from chicken meat", "from young chicken meat"), the method of technological processing ("sterilized", "pasteurized"), and the type of canned product (for example, "in own juice").

If the labelling cannot be applied to the consumer packaging by a method that ensures the information remains intact and legible until the end of the shelf life (lithography, flexography or another offset printing method), information on the date of manufacture of the canned products, the shelf life and the assortment number (if any) shall be applied to the lid, the bottom or the label of the consumer packaging.

Information on the date of manufacture of the canned products, the shelf life and the assortment number (if any) (except on the label) shall be duplicated on the lid or bottom of the consumer packaging by a method that ensures the information remains intact and legible until the end of the shelf life.

119. The labelling of edible poultry fats shall comply with the requirements specified in paragraphs 103 – 105, 107, 108 and 110 – 112 of this Technical Regulation. In addition, the labelling shall state information on the species of poultry (for example, "rendered chicken fat") and on the thermal state ("chilled", "frozen").

120. The labelling of dry products and broths shall comply with the requirements specified in paragraphs 103 – 112 of this Technical Regulation. In addition, the labelling of dry products shall state information on the product group ("poultry") and the product type ("dry product"); the labelling of broths shall state information on the product group ("poultry"), the method of technological processing ("dry", "concentrated", "liquid") and the product type (for example, "concentrated poultry broth").

121. The labelling of poultry slaughter products for baby food and poultry-based baby food products shall comply with the requirements specified in paragraphs 103 – 120 of this Technical Regulation. In addition, the labelling shall state:

- a) information that the product is intended for feeding children (for example, "for young children", "for preschool children", "for school-age children") or information stating the specific age of the child from which such products may be used (for example, "for children from 6 years of age");
- b) information on the shelf life and storage conditions after opening of the consumer packaging;
- c) for products intended for children in their first year of life – information on the age of the child (in months) from which the product may be introduced into the child's diet, the degree of comminution of the product (for example, "homogenised", "puréed", "coarsely ground"), and recommendations for its consumption.

XIII. Ensuring conformity of poultry slaughter products and processed poultry products with safety requirements

122. Conformity of poultry slaughter products and processed poultry products with safety requirements is ensured by fulfilling the requirements of this Technical Regulation, the requirements of the Technical Regulation

of the Customs Union "On Food Safety" (TR CU 021/2011) and other Technical Regulations of the Union (Customs Union) that apply to them.

123. Methods of examinations (tests) and measurements are established in the standards included in the list of standards containing rules and methods of examinations (tests) and measurements, including sampling rules, that are necessary for the application and fulfilment of the requirements of this Technical Regulation and for the conformity assessment of poultry slaughter products and processed poultry products.

XIV. Conformity Assessment of Poultry Slaughter Products and Processed Poultry Products

124. Poultry slaughter products and processed poultry products are subject to conformity assessment before placing on the market in the customs territory of the Union.

Conformity assessment of poultry slaughter products and processed poultry products, as well as of the processes of their production, storage, carriage (transportation), sale and disposal, shall be carried out in accordance with the requirements of this Technical Regulation and the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) on the basis of the standard conformity assessment schemes approved by Decision of the Council of the Eurasian Economic Commission No. 44 of 18 April 2018.

125. Conformity assessment of poultry slaughter products and processed poultry products of non-industrial production, as well as of the processes of sale of poultry slaughter products and processed poultry products, is carried out in the form of state control (supervision) over compliance with the requirements for poultry slaughter products and processed poultry products established by this Technical Regulation and by the Technical Regulations of the Union (Customs Union) that apply to them.

126. Poultry slaughter products (including poultry slaughter products for baby food) are subject to veterinary and sanitary examination before placing on the market in the customs territory of the Union.

127. Veterinary and sanitary examination of poultry slaughter products (including poultry slaughter products for baby food) and documentation of its results are carried out in accordance with the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011) in the part concerning veterinary and sanitary examination.

128. Processed poultry products (except poultry-based baby food products and novel food products) are subject to conformity declaration in the established procedure before placing on the market in the customs territory of the Union.

129. Conformity confirmation of processed poultry products with the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them is carried out by the applicant adopting a declaration of conformity on the basis of its own evidence (if any) and evidence obtained with the participation of a management system certification body (for scheme 6d) and an accredited testing laboratory (centre) included in the Unified Register of Conformity Assessment Bodies of the Union (hereinafter – the testing laboratory (centre)).

130. Conformity confirmation of processed poultry products is carried out in the form of conformity declaration under scheme 3d, 4d or 6d. The conformity declaration scheme for processed poultry products is selected by the applicant.

131. In conformity declaration of processed poultry products, the applicant may be a legal entity or an individual registered as an individual entrepreneur in the territory of a Member State in accordance with its legislation, acting as the manufacturer, the seller (importer) or the person

authorised by the manufacturer.

132. Conformity declaration scheme 3d applies to serially produced processed poultry products where conformity is declared on the basis of evidence obtained with the participation of the testing laboratory (centre) and the applicant's own evidence (if any).

The applicant for conformity declaration under scheme 3d is the manufacturer (the person authorised by the manufacturer).

Conformity declaration scheme 3d includes:

compilation and analysis of the technical documentation;

performance of production control;

examinations (tests) of samples of processed poultry products;

adoption and registration of the declaration of conformity;

affixing of the single mark of product circulation on the market of the Union.

The applicant takes measures to ensure the stability of the production process and the conformity of processed poultry products with the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them, compiles the technical documentation and analyses it.

The applicant ensures that production control is performed.

To verify the conformity of processed poultry products with the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them, the applicant carries out examinations (tests) of samples of processed poultry products in the testing laboratory (centre).

The validity period of the declaration of conformity for serially produced processed poultry products declared under scheme 3d is not more than 3 years.

133. Conformity declaration scheme 4d applies to a batch of processed poultry products where conformity is declared on the basis of evidence obtained with the participation of the testing laboratory (centre) and the applicant's own evidence (if any).

The applicant for conformity declaration under scheme 4d is the manufacturer (the person authorised by the manufacturer) or the seller (importer).

Conformity declaration scheme 4d includes:

compilation and analysis of the technical documentation;

examinations (tests) of samples of processed poultry products;

adoption and registration of the declaration of conformity;

affixing of the single mark of product circulation on the market of the Union.

The applicant compiles the technical documentation and analyses it.

To confirm the declared conformity of a batch of processed poultry products with the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them, the applicant carries out examinations (tests) of samples of processed poultry products in the testing laboratory (centre).

The validity period of the declaration of conformity for a batch of processed poultry products under scheme 4d corresponds to its shelf life.

134. Conformity declaration scheme 6d applies to serially produced processed poultry products where the manufacturer has an implemented management system certified by a management system certification body.

Conformity declaration scheme 6d is applied on the basis of the applicant's own evidence (if any) and evidence obtained, among others, with the participation of the management system certification body and the testing laboratory (centre).

The applicant for conformity declaration under scheme 6d is the manufacturer (the person authorised by the manufacturer).

Conformity declaration scheme 6d includes:

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

performance of production control;

examinations (tests) of samples of processed poultry products;

adoption and registration of the declaration of conformity;

affixing of the single mark of product circulation on the market of the Union;

monitoring of the stable functioning of the management system.

The applicant takes measures to ensure the stable functioning of the management system and of the production processes for manufacturing processed poultry products that conform to the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them, compiles the technical documentation and analyses it.

The applicant ensures that production control is performed and informs the management system certification body of planned changes to the management system.

To verify the conformity of processed poultry products with the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them, the applicant carries out examinations (tests) of samples of processed poultry products in the testing laboratory (centre).

The management system certification body periodically assesses the stable functioning of management systems.

The validity period of the declaration of conformity for serially produced processed poultry products declared under scheme 6d is not more than 5 years.

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

- a) information on the registration or record (individual, identification) number of the applicant assigned upon state registration of a legal entity or an 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 the processed poultry products were manufactured;
- c) the certificate of conformity (a copy of the certificate) for the management system (for scheme 6d);
- d) examination (test) reports for processed poultry products (if any);
- e) the examination (test) report(s) for poultry slaughter products and (or) non-meat ingredients (if any);

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

g) an agreement with the manufacturer (including a foreign manufacturer) providing for ensuring the conformity of processed poultry products supplied to the customs territory of the Union with the requirements of this Technical Regulation and for liability for non-conformity of such products with these requirements (for the person authorised by the manufacturer);

h) other documents chosen by the applicant that served as the basis for confirming the conformity of processed poultry products with the requirements of this Technical Regulation and of the Technical Regulations of the Union (Customs Union) that apply to them.

136. The declaration of conformity is drawn up according to the uniform form and the rules for its completion approved by Decision of the Board of the Eurasian Economic Commission No. 293 of 25 December 2012.

137. The declaration of conformity is subject to registration in accordance with the Procedure for Registration, Suspension, Resumption and Termination of Declarations of Conformity of Products with the Requirements of the Technical Regulations of the Eurasian Economic Union, approved by Decision of the Board of the Eurasian Economic Commission No. 41 of 20 March 2018.

138. Following conformity confirmation of processed poultry products in the form of conformity declaration, the applicant compiles a set of documents for the processed poultry products that served as the basis for adopting the declaration of conformity and that confirm the conformity of the processed poultry products with the requirements of this Technical Regulation. The set includes the following documents and information:

a) the documents specified in paragraph 135 of this Technical Regulation;

b) the examination (test) report(s) issued by the testing laboratory (centre);

c) the registered declaration of conformity.

139. The set of documents for processed poultry products that served as the basis for adopting the declaration of conformity and that confirm the conformity of the processed poultry products with the requirements of this Technical Regulation shall be kept by the applicant:

a) for serially produced processed poultry products – for at least 5 years from the date on which production of these products ceases;

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

140. The set of documents for processed poultry products that served as the basis for adopting the declaration of conformity and that confirm the conformity of processed poultry products shall be submitted to the state control (supervision) authorities upon their request.

141. Poultry-based baby food products and novel food products shall be subject to state registration before placing on the market in the customs territory of the Union. State registration shall be carried out in accordance with the procedure established by the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

142. Conformity assessment of the production processes of poultry slaughter products and processed poultry products (including poultry slaughter products for baby food and poultry-based baby food products) against the requirements of this Technical Regulation and the Technical Regulations of the Union (Customs Union) applicable to them shall be carried out before such processes begin (before the products are placed on the market). It shall take the form of state registration of production facilities in accordance with the procedure established by the Technical

Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).

143. Conformity assessment of the processes of production, storage, carriage (transportation), sale and disposal of poultry slaughter products and processed poultry products (including poultry slaughter products for baby food and poultry-based baby food products) against the requirements of this Technical Regulation and the Technical Regulations of the Union (Customs Union) applicable to them shall be 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) applicable to them.

XV. Marking with the single mark of product circulation on the market of the Union

144. Marking with the single mark of product circulation on the market of the Union shall be carried out before the placing of poultry slaughter products and processed poultry products into circulation.

Poultry slaughter products and processed poultry products that have undergone conformity assessment against the requirements of this Technical Regulation and the Technical Regulations of the Union (Customs Union) applicable to them shall be marked with the single mark of product circulation on the market of the Union.

145. For unpackaged poultry slaughter products and processed poultry products, the marking with the single mark of product circulation on the market of the Union shall be applied to the shipping documents.

146. For poultry slaughter products and processed poultry products placed directly in transport packaging, the marking with the single mark of product circulation on the market of the Union shall be applied to the transport packaging, and (or) to the label, and (or) to the package insert

placed in each transport package or attached to each transport package, or to the shipping documents.

XVI. State Control (Supervision) over Compliance with the Requirements of the Technical Regulation

147. State control (supervision) over compliance with the requirements of this Technical Regulation shall be carried out in accordance with the legislation of the Member States. This applies to poultry slaughter products and processed poultry products and to the related processes of production, storage, carriage (transportation), sale and disposal.

ANNEX No. 1
to the Technical Regulation
of the Eurasian Economic Union
"On Safety of Poultry Meat
and Products of Its Processing"
(TR EAEU 051/2021)

Microbiological Safety Criteria for Poultry Slaughter Products and Processed Poultry Products

Product name	Indicators	Permissible levels, not more than	Note
1	2	3	4
1. Poultry carcasses and their parts*, boneless meat*, offal			
a) unpackaged chilled	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g**, not more than	1×10^4	
	pathogenic, including Salmonella, in 25 g	not permitted	

Listeria monocytogenes in 25 g	not permitted		
b) unpackaged frozen	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^5	
	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	

c) packaged chilled, frozen	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	5×10^5	
	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
d) poultry offal, chilled, frozen	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^6	

pathogenic, including Salmonella, in 25 g	not permitted		
Listeria monocytogenes in 25 g	not permitted		
e) mechanically separated poultry meat (chilled, frozen)	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^6	
	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	

f) edible poultry bone, chilled and frozen	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1 x 10 ⁶
	pathogenic, including Salmonella, in 25 g	not permitted
	Listeria monocytogenes in 25 g	not permitted
2. Poultry semi-finished products in pieces (chilled, frozen)		

a) bone-in, boneless, without breading	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^5	
	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
b) bone-in, boneless, breaded, with spices, with sauce	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^6	

pathogenic, including Salmonella, in 25 g	not permitted		
Listeria monocytogenes in 25 g	not permitted		
c) bone-in, boneless, marinated	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^6	
	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	

yeasts, CFU/g, not more than	1 x 10 ³		
d) boneless meat in blocks	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1 x 10 ⁶	
	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
3. Chopped poultry semi-finished products (chilled, frozen)			

a) in dough casing	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^6	
	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 0,0001 g	not permitted	

b) in natural casing, including kupaty	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^6	
	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
c) breaded and unbreaded	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^6	

pathogenic, including Salmonella, in 25 g	not permitted		
Listeria monocytogenes in 25 g	not permitted		
d) minced poultry meat	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^6	
	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	

e) poultry skin	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^6	
	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
f) semi-finished products from poultry offal (chilled, frozen)	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^6	

pathogenic, including Salmonella, in 25 g	not permitted
Listeria monocytogenes in 25 g	not permitted

4. Poultry sausage products and poultry meat products

a) dry-cured, uncooked smoked sausages	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 0,1 g	not permitted	
	sulphite-reducing clostridia in 0,01 g	not permitted	

S. aureus in 1,0 g	not permitted	
E. coli in 1,0 g	not permitted	
b) dry-cured, uncooked smoked sausages, sliced and packaged under vacuum or in a modified atmosphere	pathogenic, including Salmonella, in 25 g	not permitted
	Listeria monocytogenes in 25 g	not permitted
	coliform bacteria (coliforms) in 0,1 g	not permitted
	sulphite-reducing clostridia in 0,1 g	not permitted
	S. aureus in 1,0 g	not permitted

E. coli in 1,0 g	not permitted		
c) cooked-smoked	Listeria monocytogenes in 25 g	not permitted	
	pathogenic, including Salmonella, in 25 g	not permitted	
	coliform bacteria (coliforms) in 1,0 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
	S. aureus in 1,0 g	not permitted	

d) semi-smoked	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 1,0 g	not permitted	
	sulphite-reducing clostridia in 0,01 g	not permitted	
	S. aureus in 1,0 g	not permitted	

e) semi-smoked, cooked-smoked, with a shelf life exceeding 5 days, including those sliced and packaged under vacuum or in a modified atmosphere	pathogenic, including Salmonella, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 1,0 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
	S. aureus in 1,0 g	not permitted	

e) smoked-cooked, cooked-smoked, smoked-baked and smoked poultry meat products	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^3	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 1,0 g	not permitted	
	sulphite-reducing clostridia in 0,1 g (cm ³)	not permitted	

S. aureus in 1,0 g	not permitted		
f) cooked sausage products (sausages, meat (sausage) loaves, frankfurters, thick frankfurters (sardelki) made from heat-treated ingredients), including cooked sausage products with a shelf life exceeding 5 days, sliced and packed under vacuum or in a modified atmosphere	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^3	for serving slices – not more than $2,5 \times 10^3$ CFU/g
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	for frankfurters and thick frankfurters (sardelki)
	coliform bacteria (coliforms) in 1,0 g	not permitted	

sulphite-reducing clostridia in 0,1 g	not permitted		
S. aureus in 1,0 g	not permitted		
g) uncooked smoked, dry-cured and air-dried poultry meat products	Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than pathogenic, including salmonellae, in 25 g	1 x 10 ³ not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	

coliform bacteria (coliforms) in 0,1 g	not permitted		
E. coli in 1,0 g	not permitted		
h) uncooked salted poultry meat products	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
	coliform bacteria (coliforms) in 0,1 g	not permitted	

i) poultry meat products, cooked (rolls, ham, etc.)	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^3	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 1,0 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	

S. aureus in 1,0 g	not permitted		
j) cooked, smoked, smoked-cooked, cooked-smoked and smoked-baked poultry meat products with a shelf life exceeding 5 days, including those sliced and packed under vacuum or in a modified atmosphere	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^3	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 1,0 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	

S. aureus in 1,0 g	not permitted		
k) carcasses and carcass parts, smoked-baked, cooked-smoked, smoked	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^3	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 1,0 g	not permitted	

sulphite-reducing clostridia in 0,1 g	not permitted		
S. aureus in 1,0 g	not permitted		
l) carcasses and carcass parts, uncooked smoked and dry-cured products	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 1,0 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
	S. aureus in 1,0 g	not permitted	

E. coli in 1,0 g	not permitted		
5. Ready-to-eat quick-frozen poultry meat dishes			
a) fried, boiled, baked	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1 x 10 ⁴	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 0,1 g	not permitted	

S. aureus in 1,0 g	not permitted		
bacteria of the genus Enterococcus, CFU/g, not more than	1 x 10 ⁴		
b) made from chopped meat, including stuffed dishes, and (or) in a dough casing, and (or) with sauces, and (or) with side dishes	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	2 x 10 ⁴	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	

coliform bacteria (coliforms) in 0,1 g	not permitted
S. aureus in 1,0 g	not permitted
bacteria of the genus Enterococcus, CFU/g, not more than	1×10^4

6. Products made using poultry offal and skin (pâtés, gilet sausages, etc.)

a) poultry meat pâtés, including those made using poultry gilets	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	2×10^3	
	pathogenic, including salmonellae, in 25 g	not permitted	

Listeria monocytogenes in 25 g	not permitted		
coliform bacteria (coliforms) in 1,0 g	not permitted		
sulphite-reducing clostridia in 0,1 g	not permitted		
S. aureus in 1,0 g	not permitted		
b) poultry giblet pâtés	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	5×10^3	
	pathogenic, including salmonellae, in 25 g	not permitted	

Listeria monocytogenes in 25 g	not permitted		
coliform bacteria (coliforms) in 1,0 g	not permitted		
sulphite-reducing clostridia in 0,1 g	not permitted		
S. aureus in 0,1 g	not permitted		
c) giblet sausages	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	5×10^3	
	pathogenic, including salmonellae, in 25 g	not permitted	

Listeria monocytogenes in 25 g	not permitted
coliform bacteria (coliforms) in 1,0 g	not permitted
sulphite-reducing clostridia in 0,1 g	not permitted
S. aureus in 1,0 g	not permitted

7. Dried poultry meat products

a) freeze-dried poultry meat products	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^4	
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pathogenic, including salmonellae, in 25 g	not permitted		
Listeria monocytogenes in 25 g	not permitted		
coliform bacteria (coliforms) in 0,01 g	not permitted		
S. aureus in 0,1 g	not permitted		
bacteria of the genus Proteus in 1,0 g	not permitted		
b) heat-dried minced meat	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	5×10^3	

pathogenic, including salmonellae, in 25 g	not permitted	
Listeria monocytogenes in 25 g	not permitted	

coliform bacteria (coliforms) in 0,1 g	not permitted		
S. aureus in 0,1 g	not permitted		
bacteria of the genus Proteus in 1,0 g	not permitted		
moulds, CFU/g, not more than	100		
в) dried, cooked- dried poultry meat products	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^4	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	

coliform bacteria (coliforms) in 0,1 g	not permitted	
S. aureus in 0,01 g	not permitted	
bacteria of the genus Proteus in 1,0 g	not permitted	

8. Culinary products from poultry meat

a) meat jellies, aspics, pâté from meat and giblets	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^4	
	pathogenic, including salmonellae, in 25 g	not permitted	

Listeria monocytogenes in 25 g	not permitted		
coliform bacteria (coliforms) in 0,1 g (cm ³)	not permitted		
S. aureus in 0,1 g (cm ³)	not permitted		
E. coli in 1,0 g (cm ³)	not permitted		
bacteria of the genus Proteus in 0,1 g (cm ³)	not permitted		
6) boiled, fried, baked poultry meat (without dressing or sauce)	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1 x 10 ⁴	
	pathogenic, including salmonellae, in 25 g	not permitted	

Listeria monocytogenes in 25 g	not permitted		
coliform bacteria (coliforms) in 1,0 g	not permitted		
S. aureus in 1,0 g	not permitted		
bacteria of the genus Proteus in 0,1 g	not permitted		
в) boiled, fried, stewed, baked poultry dishes, products from chopped poultry meat, pelmeni and other products with or without dough	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^3	
	pathogenic, including salmonellae, in 25 g	not permitted	

Listeria monocytogenes in 25 g	not permitted		
coliform bacteria (coliforms) in 1,0 g	not permitted		
S. aureus in 1,0 g	not permitted		
bacteria of the genus Proteus in 0,1 g	not permitted		
r) ready-made culinary products from poultry meat in consumer packaging, including those packed under vacuum	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^3	for vacuum-packed products
	pathogenic, including salmonellae, in 25 g	not permitted	

Listeria monocytogenes in 25 g	not permitted		
coliform bacteria (coliforms) in 1,0 g	not permitted		
sulphite-reducing clostridia in 0,1 g	not permitted		
S. aureus in 1,0 g	not permitted		
bacteria of the genus Proteus in 0,1 g	not permitted		
д) industrially produced chilled poultry dishes packed in polymer films: boiled, fried, stewed, baked products from chopped poultry (cutlets, etc.)	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^3	
	pathogenic, including salmonellae, in 25 g	not permitted	

Listeria monocytogenes in 25 g	not permitted		
coliform bacteria (coliforms) in 1,0 g	not permitted		
S. aureus in 1,0 g	not permitted		
sulphite-reducing clostridia in 1,0 g	not permitted		
e) culinary semi-finished products from poultry meat with a high degree of readiness	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	2×10^3	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	

sulphite-reducing clostridia in 0,1 g	not permitted		
coliform bacteria (coliforms) in 0,1 g	not permitted		
Moulds and yeasts, CFU/g, not more than	500	for culinary semi-finished products with a shelf life of not more than 1 month	
ж) culinary products from poultry meat, boiled, fried, baked	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^3	

pathogenic, including salmonellae, in 25 g	not permitted	
Listeria monocytogenes in 25 g	not permitted	
sulphite-reducing clostridia in 0,1 g	not permitted	
coliform bacteria (coliforms) in 1,0 g	not permitted	
S. aureus in 1,0 g	not permitted	
bacteria of the genus Proteus in 0,1 g	not permitted	

9. Processed poultry products

a) rendered poultry fat	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^3	
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pathogenic, including salmonellae, in 25 g	not permitted		
Listeria monocytogenes in 25 g	not permitted		
coliform bacteria (coliforms) in 0,1 g	not permitted		
S. aureus in 1,0 g	not permitted		
6) edible poultry protein and products of processing of collagen-containing poultry raw materials, dry edible broths from poultry meat	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	5×10^4	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	

coliform bacteria (coliforms) in 1,0 g	not permitted		
sulphite-reducing clostridia in 0,01 g	not permitted		
moulds, CFU/g, not more than	200		
в) products based on edible poultry protein	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	5×10^4	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 0,1 g	not permitted	

moulds, CFU/g, not more than	100
S. aureus, in 0,1 g	not permitted

*Sampling from deep muscle layers.

**Colony-forming units.

ANNEX No. 2
to the Technical Regulation
of the Eurasian Economic Union
"On Safety of Poultry Meat
and Products of Its Processing"
(TR EAEU 051/2021)

Microbiological safety criteria for poultry slaughter products and processed poultry products for baby food

Product name	Indicators	Permissible levels, not more than	Note
1	2	3	4
1. Poultry carcasses and carcass parts*, boneless meat*, giblets			
a) poultry meat (carcasses and carcass parts), chilled, frozen, for baby food	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g**, not more than pathogenic, including salmonellae, in 25 g Listeria monocytogenes in 25 g	1×10^5 not permitted not permitted	

b) boneless meat in pieces, bone-in meat in pieces (chilled, frozen) for baby food	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than pathogenic, including salmonellae, in 25 g Listeria monocytogenes in 25 g	2×10^5 not permitted not permitted	
c) poultry giblets, chilled, frozen, for baby food	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	2×10^5	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	

2. Poultry meat semi-finished products (chilled, frozen)			
a) chopped semi-finished poultry meat products for children over 3 years (raw, chilled, frozen)	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	5×10^5	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 0,001 g	not permitted	
	S. aureus in 0,1 g	not permitted	
	moulds, CFU/g, not more than	250	in breeding

b) whole-muscle semi-finished poultry meat products for children over 3 years (raw, chilled, frozen)	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^5	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	
	coliform bacteria (coliforms) in 0,001 g	not permitted	
	S. aureus in 0,1 g	not permitted	
	moulds, CFU/g, not more than	250	in breeding
3. Processed poultry products			

a) poultry meat sausage products for children over 3 years	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^3	
	pathogenic, including salmonellae, in 25 g	not permitted	
	Listeria monocytogenes in 25 g	not permitted	for frankfurters and thick frankfurters (sardelki)
	coliform bacteria (coliforms) in 1,0 g	not permitted	
	E. coli in 1,0 g	not permitted	for products with a shelf life of more than 5 days

	S. aureus in 1,0 g sulphite-reducing clostridia in 0,1 g	not permitted not permitted	
	moulds, CFU/g, not more than	100	
	yeasts, CFU/g, not more than	100	for products with a shelf life of more than 5 days
b) poultry meat pâtés and culinary products for children over 3 years; semi- finished products with a high degree of readiness for children over 1,5 years	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than pathogenic, including salmonellae, in 25 g Listeria monocytogenes in 25 g coliform bacteria (coliforms) in 1,0 g	1×10^3 not permitted not permitted not permitted	

	E. coli in 1,0 g	not permitted	
	S. aureus in 1,0 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
	moulds, CFU/g, not more than	100	
	yeasts, CFU/g, not more than	100	for products with a shelf life of more than 72 h
	bacteria of the genus Proteus in 1,0 g	not permitted	

c) freeze-dried products for young children (over 1,5 years)	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^4	
	pathogenic, including salmonellae, in 50 g	not permitted	
	Listeria monocytogenes in 50 g	not permitted	
	coliform bacteria (coliforms) in 1,0 g	not permitted	
	S. aureus in 1,0 g	not permitted	
	sulphite-reducing clostridia in 0,1 g	not permitted	
	B. cereus, CFU/g, not more than	100	
	yeasts, CFU/g	50	

d) freeze-dried products for children over 3 years	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	$1,5 \times 10^4$
	pathogenic, including salmonellae, in 50 g	not permitted
	Listeria monocytogenes in 50 g	not permitted
	coliform bacteria (coliforms) in 1,0 g	not permitted
	S. aureus in 1,0 g	not permitted
	sulphite-reducing clostridia in 0,1 g	not permitted
	B. cereus, CFU/g, not more than	200
	yeasts, CFU/g, not more than	100

e) poultry-meat-based pasteurized sausages for young	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	2×10^2
children (over 1,5 years)	pathogenic, including salmonellae, in 50 g	not permitted
	Listeria monocytogenes in 50 g	not permitted
	coliform bacteria (coliforms) in 1,0 g	not permitted
	sulphite-reducing clostridia in 0,1 g	not permitted
	B. cereus in 1,0 g	not permitted

f) rendered poultry fat for baby food	quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, not more than	1×10^2
	pathogenic, including salmonellae, in 25 g	not permitted
	Listeria monocytogenes in 25 g	not permitted
	coliform bacteria (coliforms) in 1,0 g (cm ³)	not permitted
	S. aureus in 1,0 g (cm ³)	not permitted

* Sampling from deep muscle layers.

** Colony-forming units.

ANNEX No. 3
to the Technical Regulation
of the Eurasian Economic Union
"On Safety of Poultry Meat"

and Products of Its Processing"
(TR EAEU 051/2021)

Microbiological safety criteria (commercial sterility) for canned poultry products, including those for baby food

Table 1

Commercial sterility indicators for sterilized canned poultry meat products and meat-and-vegetable canned products (including canned pâté products and canned minced-meat products)

	Microorganism group	Permissible level
	1	2
1.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the <i>B. subtilis</i> group	not more than 11 CFU*/g (cm ³) of product
2.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the <i>B. cereus</i> and/or <i>B. Polymyxa</i> group	not permitted in 1,0 g (cm ³) of product
3.	Mesophilic clostridia <i>C. Botulinum</i> and/or <i>C. perfringens</i>	not permitted in 1,0 g (cm ³) of product
4.	Mesophilic clostridia (except <i>C. Botulinum</i> and/or <i>C. perfringens</i>) not permitted in 1,0 g (cm ³) of product	not more than 1 CFU in 1,0 g (cm ³) of product

5.	Non-spore-forming microorganisms, including lactic acid bacteria and/or moulds and/or yeasts	not permitted in 1,0 g (cm ³) of product
6.	Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	not permitted in 1,0 g (cm ³) of product (regulated for canned products stored at temperatures above plus 20 °C)

Table 2

Commercial sterility indicators for sterilized canned poultry meat products for baby food

	Microorganism group	Permissible level
	1	2
1.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the <i>B. Subtilis</i> group	not more than 11 CFU*/g (cm ³) of product
2.	Spore-forming mesophilic aerobic and facultative anaerobic microorganisms of the <i>B. cereus</i> and/or <i>B. polymyxa</i> group	not permitted in 1,0 g (cm ³) of product
3.	Mesophilic clostridia	not permitted in 10,0 g (cm ³) of product
4.	Non-spore-forming microorganisms, including lactic acid bacteria and/or moulds and/or yeasts	not permitted in 1,0 g (cm ³) of product
5.	Spore-forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	not permitted in 1,0 g (cm ³) of product

Table 3

Commercial sterility indicators for pasteurized canned poultry meat products

	Microorganism group	Permissible level
	1	2
1.	Quantity of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM)	not more than 2×10^2 CFU/g (cm^3) of product
2.	Coliform bacteria (coliforms)	not permitted in 1,0 g (cm^3) of product
3.	<i>B. cereus</i>	not permitted in 1,0 g (cm^3) of product
4.	Sulphite-reducing clostridia	not permitted in 1,0 g (cm^3) of product
5.	<i>S. aureus</i> and other coagulase-positive staphylococci	not permitted in 1,0 g (cm^3) of product
6.	Pathogenic microorganisms, including salmonellae	not permitted in 25 g (cm^3) of product

*Colony-forming units.

**ANNEX No. 4
to the Technical Regulation
of the Eurasian Economic Union
"On Safety of Poultry Meat
and Products of Its Processing"
(TR EAEU 051/2021)**

Hygienic safety requirements for poultry slaughter products and processed poultry products

Footnote. Annex 4 as amended by Decision of the Council of the Eurasian Economic Commission No. 70 of 23.06.2023 (enters into force 12 months after the date of its official publication).

Indicators	Permissible levels, mg/kg, not more than	Note
1	2	3
Indicators of oxidative spoilage:		
- acid value (mg KOH/g)	4,0	Edible rendered poultry fat
- peroxide value (mol of active oxygen/kg)	10,0	Edible rendered poultry fat
Toxic elements:		

- lead	0,6	Poultry offal and products made from it, canned poultry offal products, including canned pâté products
	0,1	Raw poultry fat, edible rendered poultry fat
	1,0	Edible poultry protein and products based on it (dry meal concentrates not requiring cooking), broths
- arsenic	1,0	Poultry offal and products made from it, canned poultry offal products, including canned pâté products; edible poultry protein and products based on it (dry meal concentrates not requiring cooking), broths
	0,1	Raw poultry fat, edible rendered poultry fat

- cadmium	0,2	Edible poultry protein and products based on it (dry meal concentrates not requiring cooking), broths
	0,03	Raw poultry fat, edible rendered poultry fat
	0,3	Poultry offal and products made from it, canned poultry offal products, including canned pâté products
- mercury	0,1	Poultry offal and products made from it, canned poultry offal products, including canned pâté products; edible poultry protein and products based on it (dry meal concentrates not requiring cooking), broths

	0,03	Raw poultry fat, edible rendered poultry fat
- chromium	10	Gelatine, connective tissue protein concentrates in chromium-plated containers
- iron	1,5	Edible rendered poultry fat (supplied for storage)
- copper	0,4	Edible rendered poultry fat (supplied for storage)
Pesticides:		

- HCH (hexachlorocyclohexane) (α -, β -, γ -isomers)	0,1	Poultry meat, processed poultry products, poultry offal and products made from it, meat and meat-and-vegetable canned products made from poultry meat and poultry offal; edible poultry protein and products based on it (dry meal concentrates not requiring cooking), broths
	0,2	Raw poultry fat, edible rendered poultry fat
- DDT and its metabolites	0,1	Poultry meat, processed poultry products, poultry offal and products made from it, meat and meat-and-vegetable canned products made from poultry meat and poultry offal; edible poultry protein and products based on it (dry meal concentrates not requiring cooking), broths

	1,0	Raw poultry fat, edible rendered poultry fat
Benzo(a)pyrene	0,001	Smoked products made from poultry meat and poultry offal, and products made from them
Nitrosamines (sum of NDMA and NDEA)	0,004	Smoked products made from poultry meat and poultry offal, and products made from them
Dioxins [*]	0,000002 (on a fat basis)	Poultry slaughter products (except liver) and products made from them
	0,000006 (on a fat basis)	Poultry liver and products made from it

*Dioxins are determined where there are reasonable grounds to assume their possible presence in the raw materials.

Notes:	1. For dry products obtained by freeze-drying or heat-drying, the content of toxic elements, pesticides and dioxins is calculated on the basis of the original product, taking into account the dry matter content of the original product and of the final product. 2. Control of chloramphenicol (levomycetin), tetracycline-group antibiotics and bacitracin is carried out in accordance with the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011). Control of residues of veterinary medicinal products, based on information from the manufacturer (supplier), is carried out in accordance with Article 9¹ of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011). 3. Hygienic safety standards for poultry slaughter products and their processed products not specified in this Annex shall comply with the requirements of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011).
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ANNEX No. 5
to the Technical Regulation
of the Eurasian Economic Union
"On Safety of Poultry Meat
and Products of Its Processing"
(TR EAEU 051/2021)

Hygienic safety requirements for poultry slaughter products and poultry-based baby food products

Footnote. Annex 5 as amended by Decisions of the Council of the Eurasian Economic Commission dated 15.02.2023 No. 23 (enters into force upon

expiry of 30 calendar days from the date of its official publication); dated 23.06.2023 No. 70 (enters into force upon expiry of 12 months from the date of its official publication).

Indicators	Permissible levels, mg/kg, not more than	Note
1	2	3
Toxic elements:		
- lead	0,2	Poultry meat for all age groups
	0,2	Canned poultry products, pasteurized sausages for children under 3 years
	0,3	Meat-and-vegetable and vegetable-and-meat canned products for all age groups

	0,3	Semi-finished products, pâtés, sausage products and culinary products for children over 3 years
	0,5	Poultry giblets
- arsenic	0,1	Poultry meat, canned poultry products, pasteurized sausages, semi-finished products, pâtés, sausage products and culinary products
	0,2	Meat-and-vegetable and vegetable-and-meat canned products
	1,0	Poultry giblets

- cadmium	0,03	Poultry meat, canned poultry products, sausage products, semi-finished products, pâtés and culinary products, pasteurized sausages, meat-and-vegetable and vegetable-and-meat canned products
	0,3	Poultry giblets
- mercury	0,02	Poultry meat, canned poultry products, sausage products, semi-finished products, pâtés and culinary products, pasteurized sausages, meat-and-vegetable and vegetable-and-meat canned products
	0,1	Poultry giblets

- tin	100	Canned poultry products, pasteurized sausages, meat-and-vegetable and vegetable-and-meat canned products in assembled tinplate containers
- chromium	0,5	Canned poultry products, pasteurized sausages, meat-and-vegetable and vegetable-and-meat canned products in chromium-plated containers
Antibiotics:		

- chloramphenicol (levomycetin)	not permitted ($<0,0003$)*	Poultry meat, poultry giblets, canned poultry products, pasteurized sausages, meat-and- vegetable and vegetable- and-meat canned products, pâtés and culinary products, freeze- dried products
- tetracycline group	not permitted ($<0,01$)*	Poultry meat, poultry giblets, canned poultry products, pasteurized sausages, meat-and- vegetable and vegetable- and-meat canned products, semi-finished products, pâtés and culinary products

- bacitracin	not permitted (<0,02)*	Poultry meat, poultry giblets, canned poultry products, pasteurized sausages, meat-and-vegetable and vegetable-and-meat canned products, semi-finished products, pâtés and culinary products, freeze-dried products
Pesticides:		
- HCH (hexachlorocyclohexane) (α -, β -, γ -isomers)	0,02	Poultry meat, canned poultry products, pasteurized sausages, meat-and-vegetable and vegetable-and-meat canned products, semi-finished products, pâtés, sausage products and culinary products, freeze-dried products
	0,015	Poultry giblets

- DDT and its metabolites	0,01	Poultry meat, canned poultry products, pasteurized sausages, meat-and-vegetable and vegetable-and-meat canned products, semi-finished products, pâtés and culinary products, freeze-dried products
	0,015	Poultry giblets
Nitrites	not permitted (<0,5)	Canned poultry products, pasteurized sausages, meat-and-vegetable and vegetable-and-meat canned products, semi-finished products, pâtés and culinary products
	30	Sausage products for feeding children over 3 years

Nitrates	150	Meat-and-vegetable and vegetable-and-meat canned poultry products (for canned products containing vegetables)
	not permitted (<0,001)*	Poultry culinary products (for those containing vegetables)
Nitrosamines (sum of NDMA and NDEA)	not permitted (< 0,001)*	Canned poultry products, pasteurized sausages, meat-and-vegetable and vegetable-and-meat canned products, semi-finished products, pâtés and culinary products
	0,002	Sausage products
Radionuclides:		

- caesium-137	40 Bq/kg(l)	Canned poultry products, pasteurized sausages, meat-and-vegetable and vegetable-and-meat canned products, semi-finished products, pâtés and culinary products, freeze-dried products, poultry meat
- strontium-90	25 Bq/kg(l)	
Dioxins	not permitted	Poultry meat, poultry giblets, canned poultry products, pasteurized sausages, meat-and-vegetable and vegetable-and-meat canned products, semi-finished products, pâtés and culinary products, freeze-dried products

*Limit of detection of the method.

Notes:	1. Residues of those antibiotics that were used in the production of food raw materials of animal origin, according to information from the manufacturer (supplier), shall also be monitored in accordance with Article 9¹ of the Technical Regulation of the Customs Union "On Food Safety" (TR CU 021/2011). 2. For dry products obtained by freeze-drying and heat drying, the permissible levels of toxic elements, pesticides and dioxins are the permissible levels calculated for the original products, taking into account the dry matter content of the dry products and of the original products.
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ANNEX No. 6
to the Technical Regulation
of the Eurasian Economic Union
"On Safety of Poultry Meat
and Products of Its Processing"
(TR EAEU 051/2021)

Hygienic safety requirements for mechanically separated poultry meat

Indicator	Permissible level
1	2
Calcium content, %	not more than 0,26
Bone particle content, %	not more than 0,60
Particle size distribution of bone particles, %:	
size up to 500 μm	not less than 98,0
size from 500 to 750 μm	not more than 2,0
size over 750 μm	not permitted
Acid value of fat, mg KOH/g fat	not more than 4,0

ANNEX No. 7
to the Technical Regulation
of the Eurasian Economic Union
"On Safety of Poultry Meat
and Products of Its Processing"
(TR EAEU 051/2021)

Requirements for physicochemical indicators of poultry-based baby food products

Table 1

Canned poultry products for feeding young children

Criteria and indicators of nutritional value per 100 g of product	Unit of measurement	Permissible level	Note
1	2	3	4
1. Dry matter content	g, not less than	17	
2. Protein	g, not less than	7	
3. Fat	g	3 – 12	
4. Table salt	g, not more than	0,4	
5. Starch*	g, not more than	3	thickener
6. Rice and wheat flour*	g, not more than	5	thickener

Table 2

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

Criteria and indicators of nutritional value per 100 g of product	Unit of measurement	Permissible level	Note
1	2	3	4
1. Dry matter content	g	5 – 26	
2. Protein	g	1,5 – 8	
3. Fat	g	1 – 6	
4. Carbohydrates	g	5 – 15	
5. Table salt	g, not more than	0,4	
6. Starch*	g, not more than	3	thickener

7. Rice and wheat flour*	g, not more than	5	thickener
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Table 3

Pasteurized meat (meat-containing) sausages for children from one and a half years of age

Nutritional value criteria and indicators per 100 g of product	Unit of measurement	Permissible level
1	2	3
1. Protein	g, not less than	12
2. Fat	g	16 - 20
3. Table salt	g, not more than	1,5

Table 4

Canned poultry meat products for children over 3 years of age

Nutritional value criteria and indicators per 100 g of product	Unit of measurement	Permissible level	Note
1	2	3	4
1. Protein	g	12 - 14	
2. Fat	g	10 - 18	
3. Table salt	g, not more than	1,2	
4. Starch*	g, not more than	3	thickener
5. Rice and wheat flour*	g, not more than	5	thickener

Table 5

Poultry meat sausage products for children over 3 years of age

Nutritional value criteria and indicators per 100 g of product	Unit of measurement	Permissible level	Note
1	2	3	4
1. Protein	g, not less than	12	
2. Fat	g, not more than	22	
3. Table salt	g, not more than	1,8	
4. Starch*	g, not more than	5	
5. Residual acid phosphatase activity	%, not more than	0,006	for cooked sausage products

6. Total phosphorus	%, not more than	0,25	
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Table 6

Poultry meat semi-finished products for children over 3 years of age

Nutritional value criteria and indicators per 100 g of product	Unit of measurement	Permissible level
1	2	3
1. Protein	g, not less than	10
2. Fat	g, not more than	20
3. Table salt	g, not more than	0,9

Table 7

Pâtés and other poultry meat culinary products for children over 3 years of age

Nutritional value criteria and indicators per 100 g of product	Unit of measurement	Permissible level
1	2	3
Protein	g, not less than	8
Fat	g, not more than	16
Table salt	g, not more than	1,2

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

ANNEX No. 8
to the Technical Regulation
of the Eurasian Economic Union
"On Safety of Poultry Meat
and Products of Its Processing"
(TR EAEU 051/2021)

Maximum residue limits of veterinary medicinal products (poultry growth stimulants, antimicrobial and other medicinal products) in poultry slaughter products,

monitored according to information on their use*

Footnote. Annex 8 was repealed by Decision of the Council of the Eurasian Economic Commission No. 70 of 23.06.2023 (enters into force upon expiry of 12 months from the date of its official publication).

**ANNEX No. 9
to the Technical Regulation
of the Eurasian Economic Union
"On Safety of Poultry Meat
and Products of Its Processing"
(TR EAEU 051/2021)**

Requirements for pre-slaughter feed withdrawal of poultry

Species of domestic poultry	Period during which poultry [for slaughter] is kept without feed before slaughter
1	2
Hens, chickens, broiler chickens, turkeys, turkey poults	6 – 8 hours
Ducks, ducklings, geese, goslings, guinea fowl, guinea fowl keets, quail, quail chicks	4 – 6 hours
Ostriches Ostrich chicks	12 hours 10 hours

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