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Poultry and Products

Frozen Poultry for Further Processing to be Banned 2008

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Report Highlights:

Head of the Federal Service for Consumer Rights and Human Well-Being (Rospotrebnadzor) Gennadiy Onishchenko signed a new sanitary rule prohibiting the use of frozen poultry meat for manufacturing baby food and specialized food products for pregnant and nursing women beginning January 1, 2010. The new rule also prohibits the use of frozen poultry in manufacturing of all food products beginning January 1, 2011.

Includes PSD Changes: No
Includes Trade Matrix: No
Trade Report
Moscow [RS1]
[RS]

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Executive Summary

On June 7, 2008, Russia's Chief Medical Officer¹ Gennadiy Onishchenko signed Resolution #30, "On approval of SanPiN 2.3.2 2362-08." With the exception of mechanically-separated meat and collagen containing raw materials from poultry meat, the resolution prohibits the use of frozen poultry meat for manufacturing baby food, dietetic nutrition, and specialized food products for pregnant and nursing women, effective January 1, 2010. It further prohibits the use of frozen poultry meat for manufacturing into any type of food product, effective January 1, 2011. Chilled meat is defined as meat obtained immediately from slaughter as well as its offals, subject to cooling down to temperatures from 0° to 4° Celsius in deep muscle tissue.

Background

Dr. Onishchenko stated in early June 2008 that he was forced to sign this resolution due to "current scientific data confirming that using frozen meat significantly harms human health." No scientific data was provided to the press or to interested parties that requested this information. In late 2007, Russia approved a voluntary national standard for chicken meat, known as GOST 52702-2006, which went into effect on January 1, 2008. This voluntary standard recommends using only fresh/chilled poultry meat for further processing. Consequently, those facilities that use frozen poultry meat to process other products cannot state on the label that they are in accordance with GOST 52702-2006.

There is no internationally-accepted scientific evidence to show that fresh/chilled poultry is safer than frozen poultry for the manufacturing of food products. Nevertheless, most Russian consumers believe that only those foodstuffs developed in accordance with GOST standards meet appropriate safety and quality levels. Breaching requirements of SanPiN 2.3.2 2362-08 is subject to disciplinary, administrative, and criminal liability.²

Currently all imported poultry meat is frozen. Once Resolution #30 takes effect it will significantly decrease poultry imports by as much as 20 percent.

Unofficial Translation of Resolution #30

Begin Text:

Chief Medical Officer of the Russian Federation
Resolution #30 of June 7, 2008 "On approval of SanPiN 2.3.2.2362-08"

In accordance with Federal Law #52-FZ dated March 30, 1999, "On the Sanitary and Epidemiological Wellbeing of the Population" (Collection of Laws of the Russian Federation, 1999, #14, art. 1650; 2002 #1 (p. 1), art. 1; 2003, #2, art. 167; #27 (p.1), art. 2700; 2004, #35, art. 3607; 2005, #19, art. 1752; 2006, #1, art. 10; 2006, #52 (p.1), art. 5498; 2007, #1 (p.1), art. 21; 2007, #1 (p.1), art. 29; 2007, #27, art. 3213; 2007, #46, art.

¹ The status and authority of the Chief State Sanitary Inspector of the Russian Federation is similar to the Chief Medical Officer. The Chief State Sanitary Inspector of the Russian Federation is the Head of the Federal Service for Protection of Consumer Rights and Human Well-Being (Rospotrebnadzor).

² Federal Law #52 of 1999, "On Sanitary and Epidemiological Wellbeing of the Population," stipulates that "It is compulsory for citizens, individual entrepreneurs, and legal entities to comply with the Sanitary Rules" (Article 39), and "Breaching the sanitary legislation is subject to disciplinary, administrative, and criminal liability." (Article 55).

5554), and the Resolution of the Russian Federation Government #554 dated July 24, 2000, "On Approval of the Statute of the State Sanitary and Epidemiological Service of the Russian Federation and the Statute of the State Sanitary and Epidemiological Regulations" (Collection of Laws of the Russian Federation, 2000, #31, art. 3295, 2005, #39, art. 3953),

I decree:

1. To approve SanPiN 2.3.2.2362-08 "Amendments and Changes #9 to SanPiN 2.3.2.1078-01 "Hygienic Requirements for the Safety and Nutritional Value of Food Products" (registered in the Ministry of Justice of the Russian Federation on March 22, 2002, registration number 3326) (attachment) with changes and amendments introduced by Resolution #18 of the Chief State Sanitary Inspector of the Russian Federation dated May 31, 2002, "On Introduction of Changes into Resolution #36 of the Chief State Sanitary Inspector of the Russian Federation dated November 14, 2001" (registered at the Ministry of Justice of Russia on June 4, 2002, registration number 3499), by Resolution #27 of the Chief State Sanitary Inspector of the Russian Federation dated August 20, 2002, "On Putting into Force the Sanitary and Epidemiological Rules and Regulations SanPiN 2.3.2.1153-02 – Amendments #1 to SanPiN 2.3.2.1078-01" (registered at the Ministry of Justice of Russia on September 5, 2002, registration number 3775), by Resolution #41 of the Chief State Sanitary Inspector of the Russian Federation dated April 15, 2003, "On Putting into Force the Sanitary and Epidemiological Rules and Regulations SanPiN 2.3.2.1280-03 – amendments and changes #2 to SanPiN 2.3.2.1078-01" (registered at the Ministry of Justice of Russia on May 29, 2003, registration number 4603), by Resolution #42 of the Chief State Sanitary Inspector of the Russian Federation dated June 25, 2007, "On Approval of SanPiN 2.3.2.2227-07" (registered at the Ministry of Justice of Russia on July 16, 2007, registration number 9852), by Resolution #13 of the Chief State Sanitary Inspector of the Russian Federation dated February 18, 2008, "On Approval of SanPiN 2.3.2.2340-08" (registered at the Ministry of Justice of Russia on March 11, 2008, registration number 11311), by Resolution #17 of the Chief State Sanitary Inspector of the Russian Federation dated March 5, 2008, "On Approval of SanPiN 2.3.2.2351-08" (registered at the Ministry of Justice of Russia on April 3, 2008, registration number 11465).
2. Items 1.1, 1.2, 1.3 and 2 of SanPiN 2.3.2.2362-08 shall come into force on January 1, 2010.
3. Item 1.4 of SanPiN 2.3.2.2362-08 shall come into force on January 1, 2011.
4. Legal and individual entrepreneurs involved in manufacturing and handling food products made of poultry may consider the Provisions contained in SanPiN 2.3.2.2362-08 as recommendations until they become effective.
5. Directorates of Rospotrebnadzor in the Russian Federation's constituent entities and their railway transportation offices shall provide information on healthy nutrition to the population, encouraging wide mass media involvement.
6. Government executive bodies of the Russian Federation's constituent entities, along with their health and education administering authorities, shall create educational initiatives on healthy nutrition.
7. The Ministry of Communications of the Russian Federation shall be requested to assist health authority specialists and Rospotrebnadzor institutions in their efforts related to healthy nutrition outreach.

8. Control over the implementation of the Resolution shall be given to L.P. Gulchenko, Deputy Head of the Federal Service for Consumers Rights Protection and Human Wellbeing.

G.G. Onishchenko

Attachment

APPROVED
by Resolution #30 of the Chief Medical
Officer of the Russian Federation
dated May 23, 2008

Attachments and Changes #9 to SanPiN 2.3.2.1078-01

HYGIENIC REQUIREMENTS FOR THE SAFETY AND NUTRITIONAL VALUE OF FOOD PRODUCTS

Sanitary and Epidemiological Rules and Regulations SanPiN 2.3.2.2362-08

1. The following amendments and changes shall be introduced into SanPiN 2.3.2.1078-01:
 - 1.1 Item 2.16 shall read as follows:
 - 2.16. Raw food materials and food products shall be packaged in materials authorized for contact with food products in a manner that will ensure maintenance of their quality and safety during storage, transportation, and marketing, including during extended shelf life.
 - 1.2. Item 2.18 shall include the following paragraph: "For meat from slaughter animals and poultry, food sub-products from slaughter animals and poultry, as well as for meat from slaughter animals and poultry included in all types of food products, the type of heat treatment shall be "chilled." Chilled meat shall be defined as meat and sub-products from slaughter animals or poultry obtained immediately from slaughter, cooled to temperatures from 0° to 4° Celsius in deep muscle tissue, with an un-moistened, rough surface.
 - 1.3 Chapter III "Hygienic Requirements for the Safety and Nutritional Value of Food Products" shall be complemented with item 3.37 that reads as follows:
 - 3.37. It is prohibited to use poultry meat - except chilled poultry meat, mechanically separated poultry meat, and collagen containing raw materials from poultry meat - for manufacturing baby food (for all age groups including organized groups of children), dietetic nutrition (invalid and protective diets), and specialized food products for pregnant and nursing women.
- Chapter III "Hygienic Requirements for the Safety and Nutritional Value of Food Products" shall be complemented by item 3.38 that reads as follows:
 - 3.38. It is prohibited to use poultry meat, except for chilled poultry meat, to manufacture any type of poultry food product.
2. The following amendments and changes shall be introduced into Item 1.1.1.1. of Attachment 1 to SanPiN 2.3.2.1078-01:

2.1. Wording “chilled and” shall be deleted from the third paragraph of the “Index, Group of Products” column.

2.2. The following wording shall be added:

Microbiological Indicators

Index Product group	Not to exceed QAMAAO, CFU/g,	Mass of the product (in grams), where the following is not permitted		Yeasts CFU/g Not to exceed	Notes
		Echerocoli group bacteria (ECGB) (coli- forms)	Pathogens including Salmonella		
1	2	3	4	5	6
Chilled meat in carcasses, half carcasses, quarters, cuts	1x10 ³	0.1	25		L. monocytogenes in 25 g are not permitted. Proteus type bacteria are not permitted in 0.1 g for products with shelf life exceeding 7 days. Proteus type bacteria are not permitted in 0.1 g for manufacturing baby or dietetic foods (invalid and protective diets)
Chilled meat in cuts (boneless and bone-in), vacuum or packed in modified gaseous atmosphere	1x10 ⁴	0.1	25	1x10 ³	L. monocytogenes in 25 g are not permitted. Sulfite-reducing clostridia in 0.01 g are not permitted

End Text.

Other Relevant Reports

RS8015 Poultry Semi-Annual Report

<http://www.fas.usda.gov/gainfiles/200803/146293906.doc>

RS7073 Poultry Annual Report

<http://www.fas.usda.gov/gainfiles/200710/146292768.pdf>