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Russian Federation

Poultry and Products

Chlorine Use in Poultry Production Banned

2008

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Report Highlights:

Head of the Federal Service for Consumer Rights and Human Well-Being (Rospotrebnadzor) Gennadiy Onishchenko signed Resolution #33 that prohibits the use of chlorine in poultry production in amounts exceeding the level permitted for drinking water beginning January 1, 2009. In effect, the resolution bans the common industry practice of using low levels of chlorine in antimicrobial washes to kill surface foodborne pathogens like Salmonella and E. coli. Russian inspectors will test imported poultry meat upon arrival to ensure that the new requirement is being met.

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

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Executive Summary

On June 2, 2008, Russia's Chief Medical Officer¹ Gennadiy Onishchenko signed Resolution #33, "On Production and Circulation of Poultry Meat". The resolution prohibits water-based solutions used to handle poultry carcasses that contain chlorine in amounts exceeding the hygienic requirements for drinking water, effective January 1, 2009. The new chlorine maximum residue level will be 100 times more stringent than the current level set in Russian regulation for poultry production. In effect, the resolution will prohibit the common industry practice of using chlorine in antimicrobial washes to kill surface foodborne pathogens such as Salmonella and E. coli.

Under Russia's current requirements, the free chlorine content in water used for chilling poultry may not exceed 50 milligrams per cubic decimeter (50 parts per million). Please visit the USDA Food Safety and Inspection Service's Export Library for more details on current Russian requirements at the following URL: [http://www.fsis.usda.gov/Regulations %26 Policies/Russia_requirements/index.asp](http://www.fsis.usda.gov/Regulations%26Policies/Russia_requirements/index.asp).

The Russian Ministry of Justice registered Resolution #33 on June 23, 2008 under registration number 11864.

Rational Given for Resolution #33

Dr. Onishchenko publically stated that he was forced to sign this resolution due to "scientific data that current permissible chlorine level is poisonous to human health." No scientific data showing that the current set level of 50 milligrams per cubic decimeter was harmful to human health was provided to the press or to interested parties that requested this information. Dr. Onishchenko contends that chilling poultry meat with water containing chlorine creates, on the surface and in deep muscle tissue, by-products from the oxidation of free chlorine that are hazardous to human health. In addition, the resolution also limits the liquid of thawed poultry meat to 4 percent of the product weight.

The Russian Poultry Union (Rosptitsoyuz) expressed its desire to restrict the chlorine treatment and liquid content of poultry carcasses in April 2008 as it would effectively block all U.S. exports of poultry to Russia. To this end, it published technical regulations entitled "On Requirements for Poultry Meat: Derivatives, Production, and Distribution". These regulations seek to prohibit the use of chlorine for antimicrobial treatment and limit the presence of liquid in thawed poultry meat. Approving new technical regulations, however, is a slow process as it must go up the bureaucratic ladder to the top. Apparently Dr. Onishchenko pushed Resolution #33 in an effort to expedite the adoption of these measures through normal channels.

Resolution #33 in Russian text can be found at the Federal Service for the Protection of Consumer Rights and Human Well-Being website: <http://www.rosпотребнадзор.ru/docs/decision/?id=2017>

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 (Rosпотребнадзор).

Unofficial Translation of Resolution #33

Begin Text:

Chief Medical Officer of the Russian Federation
Resolution #33 of June 2, 2008 titled, "On the Production and Circulation of Poultry Meat"

I, G.G. Onishchenko, Chief Medical Officer of the Russian Federation, have analyzed the information on the production and circulation of poultry meat and hereby note the following:

To reduce the contamination of poultry by micro-organisms, water containing free chlorine and its compounds (sodium hypochlorite, calcium hypochlorite, magnesium hypochlorite, chlorinated lime, chlorine dioxide, sodium and potassium dichloroisocyanurates) is currently being used for handling poultry. The free chlorine content of water used for chilling poultry may not exceed 50 milligrams per cubic decimeter. The use of other organic acids (peracetic acid, lactic acid, acetic acid) is also recommended for antibacterial handling of poultry meat.

The inclusion of chlorine in water used to chill poultry meat creates by-products from the oxidation of free chlorine. Chlororganic compounds (chlorophenol, chloramine, trihalomethane and others) accumulate on the surface and in deep muscle tissue of poultry meat, and these are hazardous to human health.

Increasing the weight of poultry products by artificially adding water is becoming more and more common. This is a violation of the Russian legislature, and it endangers consumers' rights. This practice also increases the risk of microbial and chemical contamination and decreases the nutritional value of poultry meat.

Over the last 5 years, the share of poultry meat and poultry products that did not comply with Russian hygienic requirements for microbiological characteristics increased growing from 4.33% in 2003 to 4.69% in 2007.

In 2007, the share of poultry meat and poultry products that did not comply with Russian hygienic requirements for microbiological characteristics ranged from 3.8% in the Central Federal region to 7.6% in the Northwestern Federal region.

In 2007, the greatest share of poultry meat and poultry products that did not comply with the corresponding Russian hygienic requirements for microbiological characteristics were registered in the following territories: Kaluga oblast (11.26%), Arkhangelsk oblast (10.61%), Vologda oblast (15.14%), Republic of Adygeya (11.56%), Republic of Udmurtia Republic (13.02%), Republic of Kakhasiya (22.15%), Tomsk oblast (12.38%), and Republic of Sakha (Yakutiya) (10.84%).

In 2007, Rospotrebnadzor issued a total of 21,990 orders restricting the sale of poultry meat and poultry products (up from 9,838 in 2006). These orders had a total volume of 551 tons (up from 252 tons in 2006), including 1,827 shipments of imported poultry products (up from 1,322 in 2006) with a total volume of 66 tons (up from 48 tons in 2006).

Therefore, in order to strengthen State sanitary and epidemiological control over food products, and in accordance with Federal Law #52-FZ dated March 30, 1999, "On sanitary and epidemiological well being of the population" (Code of Law of the Russian Federation, 1999, #14, art. 1650; 2002, #1 (part 1), art. 2; 2003, #2, art. 167; #27 (part 1), art. 2700; 2004, #35, art. 3607; 205, #19, art. 1752; 2006, #1, art. 10) and the Federal Law

dated January 1, 2000 #29-FZ "On quality and safety of the food products" (Code of Law of the Russian Federation, 2000, #2, art. 150; 2002, #1 (part 1), art. 2; 2003, #2, art. 167, #27 (part 1), art. 2700; 2004, #35, art. 3607; 2005, #19, art. 1752, #50, art. 5242; 2006, #1, art. 10, #14, art. 1458),

I HEREBY DECREE:

1. All legal entities and individual entrepreneurs involved in the production and circulation of poultry meat and poultry products, as well as suppliers to the territory of the Russian Federation of imported poultry meat and poultry products, shall:

1.1. When handling poultry carcasses, refrain from using water-based solutions containing chlorine in amounts exceeding the requirements set by SanPiN 2.1.4.1074-01, "Drinking water. Hygienic requirements for the quality of water in centralized systems of drinking water supply. Quality Control," (#3011 registered by the Ministry of Justice on October 31, 2001) effective January 1, 2009.

1.2. During thawing, take measures to prevent the accumulation of liquid weighing over 4% of the product weight.

2. Rospotrebnadzor offices in all regions of the Russian Federation and at railway stations are to improve their control over the production and circulation of poultry meat and poultry products and are to report on their progress by March 1, 2009.

3. Federal State Institutions of Healthcare, "Centers for Hygiene and Epidemiology" in all regions of the Russian Federation, are to perform laboratory tests on the weight share of liquid separation from the poultry carcasses and poultry parts in the process of thawing.

4. The Deputy Chief Medical Officer of the Russian Federation, L.P. Gulchenko, shall control the implementation of this resolution.

G.G. Onishchenko

This resolution is registered by the Ministry of Justice of the Russian Federation on June 3, 2008, under registration number 11864.

End Text.

Other Relevant Reports

RS8015 Poultry Semi-Annual Report

http://www.fas.usda.gov/scriptsw/AttacheRep/attache_lout.asp

RS7073 Poultry Annual Report

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