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Export Certificate Report

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Report Highlights:

There were no new bilateral certificates negotiated in 2019. Ukraine adopted new import requirements for food products of animal origin and live animals. It also introduced generic sample certificates that can be endorsed by the exporting country's authorities without additional negotiations. This report contains an Export Certificate Matrix compiled and updated by FAS Kyiv.

The Agricultural Affairs Office of the USDA/Foreign Agricultural Service in Kyiv, Ukraine, has prepared this report for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. **FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.**

Executive Summary

Although several bilateral certificates remain in negotiations, no new certificates were finalized in 2019.

Currently, the Ukrainian regulatory system requires import certification to ensure the safety and selected quality traits of imported foodstuffs of animal and plant origin. All certificates are negotiated with and verified by Ukraine's single food safety authority – the State Service of Ukraine on Food Safety and Consumer Protection (SSUFSCP), which was established in 2014 and became fully functional in 2016. The selected products falling under the Harmonized Trade System (HS) code groups: 1-5, 7, 10, 12, 14-16, 19, 21, 23 are subject to import certification as per [Article 4](#) (in Ukrainian) of Ukrainian law: State Regulations for Imports of Agricultural Products. According to Cabinet of Minister [Decree 960](#) (in Ukrainian) the following controls (and certificates) will be required:

- [Veterinary-sanitary certificates](#) will be required for all live animals and selected products of animal origin* classified under the following HS Code Groups: HS 01, 04, 29, 30, and 95.
- [Phytosanitary certificates](#) will be required for selected plants and products of plant origin*, including many non-agricultural and non-food goods, including selected products falling under the following HS groups: 1, 6-12, 14, 18, 23-25, 27, 30, 44, 51-53, 94, 97.
- [International Certificates](#) are required for selected products of animal origin for human consumption*, processed food products, fruits and vegetables, nuts, and feeds. A certificate is required for selected products classified under headings: HS 2-13, 15-23, 28, 33, 35, 38, 39, 41-43, 51,67, 71, 96, and 97.

Per Ukrainian Law on State Control #2042, an international certificate is [defined](#) (in Ukrainian) as a health certificate, international veterinary certificate or any other document, issued by the exporting country that certifies the safety of a food product, feed, hay, straw or animal byproduct. FAS/Kyiv would like to emphasize the fact that the veterinary certificate is one of the international health certificates and often implicitly referenced as such in many regulations.

Generic Health Certificates: Along with the negotiated bilateral veterinary, phytosanitary, and animal health protocols, Ukraine established official import requirements for many products of animal origin that would require international health certificates (per [Order 553](#) (in Ukrainian), empowered on November 24, 2019, short version listed in English in Appendix II of the report).

The following generic certification import requirements are in place as of December of 2019:

- Live animals and reproductive materials will be accepted by Ukrainian authorities if the competent authority of the exporting country can satisfy all requirements listed in Order 553 on corresponding live animals and reproductive materials.
- Food products of animal origin and animal feed can be imported only if [Model Import Certificates](#) are officially listed on the SSUFSCP website. Those model certificates must be endorsed “as is” by the competent authority of the exporting country. (NOTE: This option is not available at the time of drafting this report as the official Model Certificates for food and feed have not yet been published. Those certificates are expected to be published in the near future. Model Certificates go beyond official requirements listed in Order 553 and contain references to other regulations. Some of those regulations are quite extensive and are not yet available in English.

Exporters should consult with the appropriate U.S. government regulatory agency on whether all required attestations for generic certification can be made. U.S. exporters are strongly encouraged to consult with their Ukrainian partners prior to sending products under generic protocols (without bilaterally negotiated certificates). Additional information is provided in Section III of the Report.

* FAS/Kyiv prepared a separate FAIRS Subject Report that

- [Lists all products subject to official control](#) and the types of import certification required and product registration (if needed) for each product group;
- [Provides specific controls applied to each product](#) (detailed breakdown to 4-digit HS Code).

Food products of plant origin are to be accompanied by generic safety certificates. The certificates are to be issued by the competent authority (Food and Drug Administration) from the country of origin. Ukraine did not establish specific certification requirements for those products.

The GOU has eliminated import permits for products that originate from animals in 2014. However, if a product is to be imported into Ukraine for the first time, it will still require a permit for the first shipment, but not for subsequent shipments. Permits for import and transit of products of plant origin were eliminated in late 2015. Ukraine has canceled conformity certification for all food products with the exception of [tobacco](#). The GoU has abolished quarantine permit requirements for the import or transit of products originating from plants in 2016.

All certificates establishing the safety of animal and plant products (phytosanitary and veterinary certificates) must be issued by the appropriate U.S. regulatory agencies [e.g.: USDA’s Food Safety Inspection Service (FSIS), Animal and Plant Health Inspection Service (APHIS), Agricultural Marketing Service (AMS), Grain Inspection, Packers and Stockyards Administration (GIPSA), the Food and Drug Administration (FDA) and USDOC’s National Oceanic and Atmospheric Administration (NOAA), in accordance with U.S. regulations and, in certain cases, must contain specific attestation requirements that were negotiated by these agencies with their Ukrainian counterparts. Additional information as to the International Certificate for Processed Food Products is provided in Section III of the Report.

Original certificates in paper format (so far, no special agreement on the acceptance of electronic certificates has been reached) are to be presented to the Ukrainian competent authorities, prior to or simultaneously with the products arrival at the Ukrainian border crossing point.

For information on overall Ukrainian food and agricultural product quality, safety and sanitation regulations, labeling, packaging, and documentation requirements after the submission of export certificates, as well as some product-specific requirements, please refer to the most recent [Food and Agricultural Import Regulations and Standards](#) report.

This report does not contain actual copies of existing Export Certificate Forms, but the report identifies each bilateral certificate and provides direct links to web pages with certificate text. Only authorized officials are able to produce the certificates. FSIS and APHIS have not posted samples of actual certificates on their webpages in an attempt to reduce certificate forgeries. The SSUFSCP follows the same approach.

Note: Ukraine has established a Positive List of Approved Facilities under [Law 1602](#) (in Ukrainian. Only suppliers of U.S. pork and beef were granted unrestricted market access for all products from all federally inspected facilities. Production facilities of other products of animal origin and seafood need to be listed. Currently, these are the following listing options:

- Facility may be approved for the EU market (and listed in the appropriate EU register) or:
- Facility may be listed in the Ukrainian List of Approved Counties and Facilities maintained by SSUFSCP

There are two ways to become listed on the Ukrainian list:

- a) If the facility had exported to Ukraine within the last five years, it may petition for automatic inclusion on the list (verification of previous exports history and listing procedure may take over a month);
- b) Facility may undergo an individual audit or the U.S. food safety system for a specific product group must undergo system audit with positive results. In the latter case all federally approved facilities would get market access. This option would require U.S. competent authorities' agreement to conduct a systems audit.

All certificates listed in Section I are valid for listed facilities only with the exception of beef and pork, where all facilities are eligible for export.

Section I. List of All Export Certificates Required by Government (Matrix):

The following table includes information on export certificates required by Ukrainian legislation and regulations.

Products	Title of the Certificate	Attestation Required on the Certificate	Purpose	Ukraine's Requesting Ministry
All imported products	Certificate of Origin	Products were produced in the United States of America	Custom Clearance	State Customs Service of Ukraine
All Processed Food products	International Certificate	Product is safe and fit for human consumption	Human Health	SSUFSCP
All plant products***	Phytosanitary Certificate (PPQ Form 577)		Plant health/ Human health	SSUFSCP
Processed Plant Products (nuts in bulk that are salted, roasted, or vacuum-packed, oilseed cake of any kind, pelletized plant material, soy-fortified products, soy protein, thread waste from cotton milling and wood products)	Export Certificate for Processed Plant Products (PPQ Form 578)		Plant health/ Human health	SSUFSCP
Meat and Meat Products***				
Pork and Products	Veterinary Certificate for Pork and Pork Products Exported to Ukraine	See FSIS Form 9460-4	Animal health/ Human health	SSUFSCP
Beef and Products	Veterinary Certificate for Beef and Beef products Exported to Ukraine	See FSIS Form 9460-3	Animal health/ Human health	SSUFSCP
Poultry Meat	Veterinary Certificate for Import of Poultry to Ukraine	See certification statements	Human health/ Animal health	SSUFSCP
Canned Meat, Sausage, and other Prepared Meat Products	Veterinary Certificate (There is no agreed bilateral Certificate)	See Appendix II, for the complete list of requirements	Animal health/ Human health	SSUFSCP
Other Products Subject to Veterinary Control***				
Milk and Milk Products	Veterinary Certificate for	See Chapter 6 of the certificate	Animal health / Human Health	SSUFSCP

	Milk and Milk Products Exported Into Ukraine			
Edible Fish, Seafood, and Heat-Treated Prepared Products (Issued by NOAA of the U.S. Department of Commerce)	Health Certificate for Fishery and Aquaculture Products Intended for Export to Ukraine ** Additional Catch certificate is compulsory	See Chapter IV of the certificate	Animal health / Human Health	SSUFSCP
Hide, Horn and Hoof, Gut, Fur, Sheepskin and Astrakhan Raw Materials, Wool and Goat Fluff, Bristle, Horsehair, Feathers and Down from Hens, Ducks, Geese and Other Birds	Veterinary Certificate for animal gelatin (not intended for human consumption), hides, horn-hoof, furs, sheep pelt, lambskin, goat under-fur material, wool hair, coat horse hair, down and feather of chicken, duck, goose and other species for export into Ukraine	See Chapter 4 of the certificate	Animal Health	SSUFSCP
Natural Porcine Casings	Veterinary Certificate for Natural Casings, Exported to Ukraine	See Chapter 4 of the certificate	Animal Health/ Human Health	SSUFSCP
Spray Dried Animal Protein for Feed Use*	Veterinary Certificate for Spray Dried Animal Protein for Use as Animal Feed, as Feed Additive for Export to Ukraine. Spray Dried Feed and Feed Additives of Animal Origin	See Chapter 4 of the certificate *	Animal health	SSUFSCP
Fish Meal*	Veterinary Certificate (There is no agreed bilateral Certificate)	See Appendix II, for the complete list of requirements	Animal Health	SSUFSCP
Fodder and Feed Additives of Animal Origin Including Those Manufactured from Poultry and Fish*	Veterinary Certificate (There is no agreed certificate except Certificate for Spray Dried Blood listed above)	See Appendix II, for the complete list of requirements	Animal Health	SSUFSCP
Animal Feed of Plant Origin (Feed Grains, Soybeans, Groundnut and Soybean meal)*	Veterinary Certificate (See certificate for processed plant products. Consult APHIS inspector regarding veterinary requirements)	See Appendix II, for the complete list of requirements; See Section III for procedure and Appendix III for a Sample text of the Certificate.	Animal Health	SSUFSCP

Pet Food*	Veterinary Certificate for Pet Food Exported into Ukraine from the United States	See Chapter 6 of the certificate; registration requirements are listed on Page 1	Animal Health	SSUFSCP
Bacterial Products (Not of Animal Origin)****	Bacterial Products (Not of Animal Origin)	Certificate must state that the product does not contain ingredients of animal origin	Competent Authority issued certificate	SSUFSCP
Live Animals				
Breeding Cattle and Utility Cattle	Veterinary Health Certificate for Export of Breeding Cattle from the United States of America (USA) to Ukraine	See Chapter 4 of the certificate	Animal Health	SSUFSCP
Bovine Semen	U.S. Origin Health certificate for the exportation of Bovine Semen to Ukraine	See Chapter 4 of the certificate	Animal Health	SSUFSCP
Cattle Embryos	Veterinary Certificate (There is no agreed bilateral Certificate)	See Appendix II, for the complete list of requirements	Animal Health	SSUFSCP
Pedigree and Utility Sheep and Goats	Veterinary Certificate (There is no agreed bilateral Certificate)	See Appendix II, for the complete list of requirements	Animal Health	SSUFSCP
Pedigree and Utility Pigs	Veterinary Health Certificate for Breeding Pigs Exported from the United States of America to Ukraine	See Chapter 2 of the certificate	Animal Health	SSUFSCP
Porcine Semen	Veterinary health Certificate for Export of Swine Semen from the United States of America to Ukraine	See Chapter II of the certificate	Animal Health	SSUFSCP
Breeding, Utility, and Racing Horses	Veterinary Certificate (There is no agreed bilateral Certificate)	See Appendix II, for the complete list of requirements	Animal Health	SSUFSCP
Racing Horses (Temporal entry)	Veterinary Certificate (There is no agreed bilateral Certificate)	See Appendix II, for the complete list of requirements	Animal Health	SSUFSCP
Sperm from Stud-horses	Veterinary Certificate (There is no agreed bilateral Certificate)	See Appendix II, for the complete list of	Animal	SSUFSCP

	Certificate)	requirements	Health	
Day-old Chicks of Different Poultry Species and Incubator Eggs	Veterinary Certificate (There is no agreed bilateral Certificate)	See Appendix II, for the complete list of requirements	Animal Health	SSUFSCP
Live Fish, Fertilized Hard-Roe, Crawfish, Mollusks, Food Invertebrates and other Live Aquatics	Veterinary Certificate Veterinary Certificate for export of live fish, invertebrate and other poikilothermic aquatic animals, their fertilized eggs, sperm, larvae intended for productive cultivation, breeding, and other use from the United States to the Ukraine	See Chapters 5 and 6 of the certificate	Animal Health	SSUFSCP

* Import of all Pet Food and Feed Additives into Ukraine are subject to registration.

** This certificate is endorsed by the National Oceanic and Atmospheric Administration (NOAA).

*** Import permit must be obtained prior to a first-time shipment.

****Exporter is responsible for providing additional testing results as required by SSUFSCP.

Section II. Purpose of Specific Export Certificate(s)

Certificate of Origin

The Certificate of Origin attests that imported products in a particular shipment originated from the United States. The Ukrainian Customs Service will accept a general-purpose Certificate of Origin identifying the seller, mode of transport, date of export, consignee, and a description of the merchandise. The Certificate of Origin may be prepared by the exporter or the freight forwarder, notarized and attested by a local U.S. Chamber of Commerce. Detailed requirements and explanations on Certificate of Origin are provided in Chapter 7 of the Custom Code of Ukraine. The Customs Service will also accept a Declaration of Origin, which may or may not be notarized, or a certificate of regional appellation of the product if this is required.

International Certificates

International Certificates were introduced to the Ukrainian legislation on September 20, 2015 upon implementation of the Law [2042](#) (in Ukrainian) and updated in 2017. According to Ukraine's requirements, the international certificate is a document issued in line with recommendations from international organizations and by the competent authority of the country of origin. It confirms the health status of animals and/or fitness of the food product for consumption. Thus, the certificate must clearly certify that imported product is safe, wholesome and fit for human consumption. Definition of the International Certificate creates an "umbrella"

definition for a family of different certificates. This certificate is required for all non-processed and processed food products of animal and non-animal origin.

Note: For food safety purposes, Ukraine recognizes only an official certification issued by the exporting country's competent authorities. Ukraine will not accept State-issued Certificates of Free Sale, certifications from a Chambers of Commerce or any other alternative certifications.

Veterinary Certificate

Veterinary Certificates are one kind of International Certificates required for imports. The purpose of the veterinary certificate required by the SSUFSCP's Department for Food Safety and Veterinary (DFSV) is to clearly identify the imported product, means and route of transportation, packaging, consignee and consignor as well as to certify the epizootic/disease status of the country, state, premise and allotment of the imported item. An importer must be able to present a valid bilaterally-negotiated veterinary certificate or a generic certificate that is issued by the competent authority of the country of origin that attests to all requirements for the product as described in Appendix II of this report. However, FAS/Kyiv is unaware of any circumstances in which such generic certificates have been issued by U.S. competent authorities.

Food Safety and Wholesomeness Certificates Issued by the Producer

Food Safety and Wholesomeness Certificates may be issued for all processed food products intended for human consumption. Producer's certification is not recognized as "International Certificates" by the Ukrainian competent authority. Food Safety and Wholesomeness Certificates may accompany the competent authority's issued certificate to provide additional statements or testing results. The exporter is encouraged to contact their importer to determine whether such certification is of value.

Phytosanitary Certificates

The SSUFSCP's Department for Phytosanitary Safety (DPS) requires that a Phytosanitary Certificate ([PPQ Form 577](#)) issued by USDA's Animal and Plant Health Inspection Service accompany each shipment of plant products. The purpose of this certificate is to confirm that U.S. origin of the plants or plant products have been inspected according to appropriate procedures and are considered free from quarantine pests and conform to Ukrainian phytosanitary import requirements. The quarantine pests list, including their Latin names, is available [here](#) (in Ukrainian). The "Attachment Sheet for Phytosanitary Certificate or Phytosanitary Certificate for Re-export" ([PPQ Form 576](#)) is used when the required information for phytosanitary certification does not fit on the original phytosanitary certificate.

The SSUFSCP also requires a phytosanitary certificate for certain processed plant products. In this case, the Export Certificate for Processed Plant Products ([PPQ form 578](#)) must accompany the shipment. This certificate attests that the processed plant product has been inspected by the U.S. Government and that the shipment was processed or manufactured to the extent that there is negligible risk of harboring dangerous plant pests of specific concern to Ukraine.

Quality Certificates

A quality certificate is an auxiliary (non-compulsory) certificate that is designed to confirm that products meet certain quality standards. Although Ukrainian certification authorities still take product samples for testing, a quality certificate issued by a U.S. regulatory agency (USDA/AMS, or USDA/GIPSA – see Section V) or a copy of an ISO certificate for a production facility may expedite the clearance process in Ukraine. The exporter is encouraged to contact their importer to determine whether such a certification is of any value.

Section III. Specific Attestations Required on Export Certificate(s)

There are no known specific attestations required on certificates of origin and quality certificates beyond the standard attestations used in international trade.

Phytosanitary Certificates

Specific attestations regarding fumigation and pest-free status must be made in the appropriate section of the [PPQ Form 577](#). These import requirements depend on the plant or plant material and its origin within the United States.

Veterinary Certificate and Generic Veterinary Certificates

Bilaterally negotiated veterinary certificates and generic veterinary certificates are called to attest freedom of certain diseases on the territory of the country, state or premise, as well as safety and wholesomeness of exported live animals, reproductive materials, animal feed and food products of animal origin.

Bilaterally negotiated veterinary certificates prevail in cases when their provision differs from import attestation requirements listed in Appendix II of this report, or from provisions attested in official model certificates.

Official attestation requirements listed in Appendix II are necessary and set conditions required for the import of live animals and reproductive material into Ukraine. This means if any U.S. agency can guarantee all requirements are met, then no additional negotiations are needed, and the product may enter Ukraine.

Officially posted Model Certificates are necessary and establish required conditions for the importation of food products of animal origin into Ukraine. Model certificates contain official attestation requirements listed in Appendix II and other related requirements. This means if any U.S. agency completes the Model Certificate form, then no additional negotiation is needed, and the product may enter Ukraine. A complete List of Model Certificates are expected to be published on SSUFSCP website in 2019-20.

FAS Kyiv strongly encourages U.S. exporters to check acceptability of any generic (not officially negotiated by competent authorities of Ukraine and U.S.) certificate with their trading partners prior to product shipment.

Once compulsory, import permits are now required only for first time imports. The veterinary certificate is compulsory and sufficient for the importation of products of animal origin and feeds into Ukraine. In some cases, a one-time permit can be issued, and imports are granted even in the absence of the agreed bilateral certificate. In this case, port authorities will be ready to accept a generic veterinary certificate or (sometimes)

US-EU certificates, depending on the wording in the permit letter. Permits are free and are issued within 30 days after application is received. A permit can be denied or canceled if there is a risk of the introduction of animal disease, the product is banned due to veterinary status of the exporting country, or risk associated with the imported product is unacceptably high for animal or human health.

Veterinary Certification of Products of Plant Origin (Feeds and Feed Additives)

According to Ukrainian legislation the SSUFSCP is responsible for a broad range of products which includes feed and forage products that do not contain components of animal origin. Since feeds are not commonly certified by the veterinary authorities in other countries, the veterinary certificate requirement for such products may cause confusion.

The SSUFSCP requires veterinary certification for plant products if they will be used as feed or feed additives. Current U.S. legislation and the authority of the Animal and Plant Health Inspection Service does not allow issuance of such certificates. To meet the requirement of Ukrainian regulations, an importer must proceed with registration of feed or feed additives as explained in the FAIRS narrative report using the [State Scientific-Research Control Institute of Veterinary Medicinal Products and Feed Additives](#). Upon registration in Ukraine, a U.S. exporter should get in touch with their state APHIS Office to request an export certificate. In the request, the exporter should mention that generic certification is allowed by USDA Veterinary Services Memorandum #594.1 dated March 30, 2000 (page 13, section 8b), stating “USDA letterhead certification may be used for shipments of non-animal products if the exporter believes that such certification is necessary for shipments to be allowed into certain countries.” An exporter may refer to appropriate chapters of Order 553 in Appendix II as to the expectations that SSUFSCP will have regarding the text of the certificate. This generic certificate is likely to contain general statements about freedom from certain diseases in the territory of the United States and/or in the particular state. The exporter may be requested to provide a notarized affidavit verifying that as of the date of certification, no animal or animal by-product ingredients have been or are being used in the manufacture of the products in question. The certifying letter also should contain the producer’s address, exporter data, and product description (weight, quantity, unit measurement etc.). The certificate must be written in English and Ukrainian, as required by Ukrainian regulations. A sample certificate is provided in Appendix III of this report.

Upon issuance of this certifying letter, the importer must request an import permit (if needed) from Ukraine’s SSUFSCP as stipulated by Ukrainian law. As noted earlier, an import permit is required only for first time imports. In several previous instances, this certifying letter has been sufficient to issue an import permit for feed or feed additives into Ukraine. However, this letter is not an equivalent of the bilateral certificate and will not be recognized as such by the SSUFSCP.

Section IV. Government Certificate’s Legal Entry Requirements

All certificates indicated in Section I are required by various Ukrainian laws or agreements that were negotiated between the U.S. and Ukrainian governments; therefore, no export certificate derogation is possible. The

certificates must accompany the shipment and be issued for each unified batch of the products (see the most recent [FAIRS Narrative](#) report for details). Ukrainian authorities will delay customs clearance until all required original certificates are presented.

The exporter must ensure the production dates provided in the official certificate and those listed on the box labels meet Ukrainian requirements. It is highly desirable to contact your Ukrainian partners in order to find out the requirements for specific shipments and batches of exported goods. In most cases, products produced five days apart may be classified as those belonging to different batches and requiring different certificates.

Normally for plant products, no more than 14 days should elapse from the date the product is inspected and form PPQ 577 is issued.

Section V. Other Certification/Accreditation Requirements

Although there are no specific requirements for quality certificates, U.S. exporters are encouraged to obtain quality certificates for products regulated by USDA's AMS and GIPSA, and health certificates issued by the FDA whenever possible. USDA-issued certificates will assure a higher level of recognition by the appropriate Ukrainian regulatory agencies compared with producer/supplier issued certificates. The following mandatory and voluntary certificates are available from AMS and GIPSA:

The Federal-State Inspection Certificate-Export Apple Act - required for apples exported from the United States must confirm certain quality standards and other requirements established by the Export Apple Act.

Federal-State Inspection Certificate-Export Grape and Plum Act - required for Viniferous grapes exported from the United States must confirm certain quality standards and other requirements established by the Export Grape and Plum Act.

Voluntary Food Quality Certification - [AMS](#) offers a fee-based food quality certification service for fruits, vegetables, seeds, dairy, poultry and some other products.

Organic Certification - All producers and handler/processors wishing to label their products as organic must have their production and handling systems certified by USDA-accredited certifiers. For more information on AMS organic certification programs, please visit this [page](#). USDA's [Organic Export Certificate](#) Forms are not officially recognized in Ukraine and would not replace any other certificate required for import. Although Ukraine recognizes EU organic certification and there is [equivalency established](#) between EU and U.S. certifying agencies, EU's "Green Leaf" logo or must appear on the U.S. products to be recognized as organic on the Ukrainian market.

According to Article 29 the newly established [Organic Law](#) (in Ukrainian) organic certificates issued by third countries are recognized in Ukraine only if the foreign certifier, which issued the mentioned certificate, has been included in the Ukrainian registry of foreign certifiers.

In order to get a new entity to the Ukrainian registry of foreign certifiers, an importer/exporter of organic products must submit an application to the SSUFSCP. This application should contain the following information:

- name of the country where the foreign certifier is located;
- confirmation of accreditation for the foreign certifier by the national accreditation authority of the foreign country participating of the international or regional agreements for recognition of accreditation;
- name of the state authority supervising the foreign certifier.

Note: the mentioned legislative provisions came into force in August 2019 and at this stage, Post cannot provide specifics as to the relevant sub-legislation which is in the process of development.

Under the United States Grain Standards Act, official weighing and inspection of most grain exported from the United States is mandatory. For more information on Grain Inspection, Packers and Stockyards Administration (GIPSA) services, please visit the following site: <http://www.gipsa.usda.gov/fgis/exportinggrain.aspx>

Appendix I. Electronic Copy or Outline of Each Export Certificate

Electronic copies of the certificates noted this report can be found by using the web links provided in the Export Certificate Matrix in Section I of the report.

In all cases, only the statements found in the certificates and the form numbers will be available to a viewer. FSIS and APHIS have not posted samples of the actual certificate to prevent certificate forgeries. The SSUFSCP has adopted the same approach.

Ukraine and the United States may change import requirements and remove older certificate versions. Please visit respective commodity chapters in the event of a certificate change and link removal.

Appendix II. Relevant Portions of Order 553 are Translated Below: Requirements for the import (shipping) to the customs territory of Ukraine of [foods of animal origin](#) (in Ukrainian), [feed, hay, straw, as well as by-products of animal origin and products of their processing](#) (in Ukrainian)

(Note: This is **UNOFFICIAL TRANSLATION** of selected chapters of Order 553. The Ukrainian version linked above prevails in case of language discrepancy)

I. General terms

1. These Requirements apply to relations between market operators, competent authorities, exporting countries/countries of origin, state veterinary inspectors and individuals responsible for the import (shipping) to the customs territory of Ukraine of foods of animal origin, feed, hay, straw, as well as by-products of animal origin and products of their processing.

2. In these Requirements the terms are used have the following meanings:

- production (control) samples: by-products of animal origin or those of processing of by-products of animal origin, which are intended for research (testing) or analysis, running the production process, including: processing of by-products of animal origin or products of processing, processing of by-products of animal origin, production of feed and other products of processing, processing of by-products of animal origin, testing of devices or production equipment;
- sealed container - a container designed in a way that prevents the penetration of microorganisms;

- hydrolyzed protein not intended for human consumption - polypeptides, peptides, amino acids and mixtures thereof, obtained by hydrolysis of animal by-products;
- tanning - dressing of the skin using plant tannins, chromium salts or other substances (salts of aluminium, iron, silicon, aldehydes, quinones), as well as other synthetic tannins;
- frog legs - the rear part of the bodies of animals belonging to the RNA species of the family Ranidae, divided by a transverse incision outside the anterior limbs, eviscerated and skinned;
- gelatin - a natural soluble protein, gel or non-gel forming agent, obtained as a result of partial hydrolysis of collagen produced from bones, skins, hides, tendons, and muscles of animals;
- live bivalve molluscs - molluscs with a filtering type of nutrition with a bivalve shell;
- chewable items - chewing products for domestic animals, made from the untanned skin and hides of ungulates or other raw materials of animal origin;
- double-toothed rodents - rabbits, hares and other rodents;
- collagen - a protein product derived from bones, skins, hides and animal tendons;
- preserved animal feed - food for domestic animals, which was heat-treated and packed in sealed containers;
- animal feed - feed intended for livestock feeding and chewing products consisting of animal by-products and products of processing thereof;
- feed chain - implementation of processes identified with the production, processing, marketing of feed from the stages of its primary production to the stage of its intake by the animals;
- feed materials - products of vegetable or animal origin in their natural state, fresh or preserved, and products of their industrial processing, as well as organic and inorganic substances containing or not containing feed additives, which are intended for feeding animals either directly or after processing, for use in the preparation of feed mixtures or as carriers for premixes;
- convenience meat product - fresh meat, including meat chopped into pieces to which foods, spices or additives have been added, or which has been processed in a way that is insufficient to modify the internal structure of meat muscle fibers, which leads to the loss of characteristics inherent in fresh meat;
- meat products - processed products derived from the processing of meat or further processing of these processed products in a manner that ensures that the characteristics of fresh meat are not present during the cut;
- mechanically separated meat (MSM) - a product obtained by separation of meat from meat-bearing bones after boning or separation of meat from poultry carcasses using mechanical means, leading to loss or alteration of the structure of muscle fibers;
- colostrum - a fluid released by the lacteal glands of animals during a period of up to 3 to 5 days after delivery, with a high content of antibodies and minerals (the release of colostrum precedes the beginning of milk excretion);
- raw pig bristle - pig bristle that is not subjected to industrial washing, not obtained as a result of tanning or not subjected to any other processing method, which ensures that no unacceptable risk exists;
- treated stomachs, bladders and intestines - purified stomachs, bladders and intestines subjected to salting, heating or drying;
- apiary - one or more beehives constituting one epizootic unit;
- processed animal protein not intended for human consumption - an animal protein that has undergone processing for direct use as feed material or any other use in feed including animal feed, or use in organic fertilizers or soil improvers. This term does not include blood products, milk, milk-based products, products derived from milk, colostrum, colostrum products, centrifuge or separator

sludge, gelatin, hydrolyzed protein and dicalcium phosphate, eggs and egg products, including eggshells, tricalcium phosphate and collagen;

- processed foods of animal origin - meat products, dairy products, egg products, processed fish products, rendered fats, greaves, gelatin, collagen, treated stomachs, bladders and intestines;
- prepared fish products - unprocessed fish products that are subject to processes that affect their anatomical integrity (gutting, head separation, slicing, filleting, chopping);
- by-products of beekeeping - honey, beeswax, royal jelly, propolis, pollen, not intended for human consumption;
- feed by-products - fresh meat, including the intestines and blood, except carcasses;
- minced meat - meat separated from the bones and ground into fragments with a salt content of less than 1%;
- wild animal processing facility - any facility where wild animals and their meat are processed for the purpose of putting them into circulation;
- blood products - products derived from blood or its fractions (excluding blood meal), which include dried, frozen, liquid plasma, whole dried blood, dried, frozen, liquid erythrocytes or their fractions and mixtures;
- colostrum-based products - products of colostrum processing or further processing of such products;
- fish oil not intended for human consumption - fat derived from the processing of aquatic animals or fish intended for human consumption provided by the market operator for purposes other than human consumption;
- fishmeal - processed animal protein derived from aquatic animals (except marine mammals);
- fish products - wild or farmed marine or freshwater animals (except live bivalve molluscs, live echinoderms, live coelenterates, live marine gastropods and mammals, reptiles and frogs), including their edible forms, parts and products derived from them;
- fresh meat - meat which is not subject to any treatment other than cooling, freezing or quick freezing, as well as meat in a vacuum package or a controlled atmosphere;
- fresh fish products - unprocessed fish products, whether whole or prepared, not subjected to any treatment other than cooling, including products packaged in vacuum packaging, or a controlled atmosphere;
- domestic animals - animals, including aquaculture objects kept by humans;
- raw animal feed - animal feed that is not subjected to any other processing other than cooling or freezing;
- flavoring (sensory) ingredients not intended for human consumption - liquid or dried products of processing of animal by-products used to enhance the taste of animal feed;
- rendered fats not intended for human consumption - fats derived from the processing of products of animal origin or foods, provided by the market operator for purposes other than human consumption;
- carcass - the body of a slaughtered animal before, during, and after skin removal, scraping, evisceration, separation of the head, legs and tail;
- greaves - protein-containing residues obtained in the process of fat melting after partial separation of fat and water;
- egg products - products of processing eggs, egg components, egg mixtures or products of their further processing;
- eggs intended for human consumption - eggs in the shell (excluding broken, hatching and prepared eggs) obtained from farmed birds suitable for direct human consumption or the preparation of egg products.

Other terms are used in the meanings given in the Laws of Ukraine “On Quality and Safety of Food Products and Food Raw Materials”, “On State Control of Compliance with Food, Feed, Animal By-Products, Animal Health and Welfare”, “On Milk and Dairy Products”, “On Animal By-Products Not Intended for Human Consumption”. The term “animals” is used in the meaning given in the Law of Ukraine “On the Protection of Animals from Brutal Treatment”. The term “country of origin” is defined in accordance with the procedure established by the Customs Code of Ukraine.

3. Foods of animal origin, feed, hay, straw, as well as animal by-products and processed products, specified in chapters II-IV, these Requirements (hereinafter - controlled objects) may be imported into the customs territory of Ukraine if they originate from the country or its separate territory (zone or compartment) and the facilities entered in the register of countries and facilities from which the products may be imported (shipped) into the customs territory of Ukraine in accordance with the requirements of the legislation on state control.

4. When importing (shipping) foods of animal origin to the customs territory of Ukraine, the requirements set out in chapters II - III of these Requirements shall be fulfilled, as well as the following:

- 1) foods of animal origin must be produced at facilities where permanent procedures based on the principles of the Hazardous Factor Analysis and Critical Control Point (HACCP) system are in place;
- 2) organoleptic, microbiological, chemical-toxicological, radiological and other indicators of the safety of foods of animal origin must meet the requirements of the legislation of Ukraine on safety and individual indicators of quality of foods or equivalent requirements;
- 3) materials used for the packaging of foods of animal origin, including the primary packaging, must comply with the hygiene requirements of the legislation of Ukraine on safety and individual food quality indicators or equivalent requirements;
- 4) materials used for the packaging of foods of animal origin, including the primary packaging, must comply with the hygiene requirements of the legislation of Ukraine on safety and individual food quality indicators or equivalent requirements;
- 5) prior to loading, vehicles used for the carriage of foods of animal origin must be cleaned and disinfected in accordance with the legislation of the exporting country/country of origin;
- 6) for fresh meat as defined in sections 1 to 9 of chapter III of these Requirements:
 - fresh meat must be obtained from animals that are handled and slaughtered in accordance with the Ukrainian legislation on animal welfare or equivalent;
 - according to the results of ante- and post-mortem inspection carried out by a state veterinary inspector of the country of origin, fresh meat must be considered fit for human consumption;
 - fresh meat must be obtained and prepared without contact with meat which does not satisfy the requirements of this paragraph and those laid down in sections 1 to 9 of chapter III of these Requirements;
- 7) after production, the minced (chopped) meat defined in section 1 to 3 of chapter III of these Requirements, and the semi-finished meat products defined in section 11 of chapter III of these Requirements, must be frozen to a temperature no higher than -0.4°F (-18°C).

5. Feed, hay, straw, as well as animal by-products and products of their processing, intended for import (shipping) to the customs territory of Ukraine, shall meet the requirements set out in Section IV of these Requirements, as well as:

- 1) if by-products of animal origin intended for feeding ruminants contain milk or dairy products derived from sheep or goats, these sheep and goats should have been continuously maintained since birth or during the last three years in an establishment for which no animal health restrictions related to transmissible spongiform encephalopathy have been established and for which the following requirements have been met in the last three years:
 - the establishment was subjected to regular inspection by the state veterinary inspector of the exporting country/country of origin;
 - no cases of sheep scrapie were recorded in the establishment or, in cases where the disease was recorded, all animals for which the disease was established were slaughtered and eliminated (except for breeding rams of the ARR/ARR genotype and breeding sheep that have at least one ARR allele and do not have any VRQ alleles);
- 2) sheep and goats, with the exception of sheep having the ARR/ARR prion genotype, may be introduced into the establishment only if they come from a one which complies with the above requirements;
- 3) the final product from the moment of processing must be stored in a way that avoids its contamination with infecting agents that can be transmitted to humans or animals;
- 4) animal by-products and products of their processing specified in sections 1 - 2, 4 - 9, 11 - 13, 18, 20, 22 - 25, 32 of chapter IV of these Requirements shall not contain or be obtained:
 - from risky material or mechanically separated meat (MSM) from cattle, goats or sheep bones, and the animals from which the animal protein was obtained were not slaughtered after stunning with gas introduced into the cranial cavity or after stunning by tearing the tissues of the central nervous system with an elongated rod-shaped tool inserted into the cranial cavity; or
 - from material other than that obtained from cattle, goats or sheep that have been born, raised and slaughtered in the territory of a country or area with low risk of bovine spongiform encephalopathy in accordance with the requirements of the OIE Terrestrial Animal Health Code.

6. Goods with controlled objects imported (shipped) to the customs territory of Ukraine must be accompanied by original international certificates, the form of which is established by legislation or agreed by the competent authority of Ukraine with the relevant authority of the exporting country/country of origin, and other documents required in accordance with the law, as well as the originals of the general veterinary import document.

7. When agreeing on the forms for international certificates, the competent authority of Ukraine may decide, on the basis of the risk assessment, to establish requirements for controlled objects other than those specified in chapters II-IV of these Requirements, if the exporting country does not meet the specific requirements of chapters II-IV of these Requirements and/or if chapters II-IV of these Requirements do not set requirements for particular types of controlled objects.

8. Based on the results of the risk assessment, the competent authority of Ukraine shall take the decision specified in paragraph 7 of this section, provided that the competent authority of the exporting country is provided with adequate written guarantees regarding the conformity (equivalence) of its system of state control with the legislation of Ukraine, and according to the results of the state control carried out by the competent authority of Ukraine in the exporting country in accordance with the requirements of the legislation on state control, the conformity (equivalence) of the system of state control of the exporting country with the legislation of Ukraine is recognized by the competent authority of Ukraine.

9. Unless otherwise provided by law, cargoes with controlled objects imported (shipped) to the customs territory of Ukraine shall be subjected to state control measures carried out by the state veterinary inspector in the form of inspections at the designated border inspection post.

II. REQUIREMENTS for bovine spongiform encephalopathy when importing (shipping) certain types of foods of animal origin to the customs territory of Ukraine

1. The following foods of animal origin derived from cattle, sheep or goats should be imported (shipped) to the customs territory of Ukraine from the territory of a country or area with low/controlled/undetermined risk of bovine spongiform encephalopathy:

- fresh meat;
- minced (chopped) meat;
- mechanically separated meat (MSM);
- semi-finished meat products;
- meat products;
- rendered animal fats;
- greaves;
- gelatin other than gelatin obtained from hides and skins;
- collagen other than collagen obtained from hides and skins;
- treated stomachs, bladders and intestines.

2. In case of import (shipping) to the customs territory of Ukraine of foods of animal origin, referred to in paragraph 1 of this section, from a country or zone which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is a country or area with low risk of cervical spongiform encephalopathy:

- 1) Cattle, sheep or goats from which the relevant food of animal origin is obtained have been subjected to ante- and post-mortem inspection;
- 2) foods of animal origin must not contain and be obtained from risk material;
- 3) if the cattle from which the relevant foods of animal origin are obtained comes from the territory of a country or zone which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is a country or zone with a controlled or undefined risk of spongiform encephalopathy of cattle, then carcasses, carcass sides, or carcass sides cut into no more than three whole pieces, and quarters obtained from cattle shall contain no risk material other than the vertebral column, including the dorsal root ganglia.
- 4) Such carcasses or whole pieces of cattle carcasses containing the vertebral column shall be identified by means of a clear red ribbon affixed to the label. The general veterinary document for import shall specify the number of carcasses and whole pieces of cattle carcasses from which the vertebral column must be removed;
- 5) foods of animal origin must not contain and be derived from mechanically separated meat (MSM) obtained from bones of cattle, sheep, or goats. This requirement does not apply to food of animal origin derived from cattle, sheep or goats that have been born, raised and slaughtered in the territory of a country or zone, which, in accordance with the requirements of the OIE Terrestrial Animal Health Code,

is a country or zone with low risk of bovine spongiform encephalopathy, and where no endemic cases of bovine spongiform encephalopathy have been recorded;

- 6) Cattle, sheep, and goats from which foods of animal origin were obtained were not slaughtered after stunning by introducing gas into the cranial cavity and were not killed this way or were not slaughtered after stunning by tearing the tissues of the central nervous system using an elongated rod-shaped instrument that is inserted into the cranial cavity.

This requirement does not apply to food of animal origin derived from cattle, sheep or goats that have been born, raised and slaughtered in the territory of a country or zone, which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is a country or zone with low risk of bovine spongiform encephalopathy;

- 7) if the cattle, sheep or goats from which the food of animal origin is obtained originate from the territory of a country or zone which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is a country or zone with an undetermined risk of bovine spongiform encephalopathy: these animals did not receive meat or bone meal or greaves in accordance with the OIE Terrestrial Animal Health Code; the production and handling of foods of animal origin must ensure that such foods do not contain or be contaminated with the nerve or lymphatic tissues exposed during the process of separation of meat from the bone.

3. In case of a product of animal origin being imported (shipping) to Ukraine, referred to in paragraph 1 of this section, from a country or zone which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is a country or area with controlled risk of bovine spongiform encephalopathy:

- 1) Cattle, sheep or goats from which the relevant food of animal origin is obtained:
 - have been subjected to ante- and post-mortem inspection;
 - were not slaughtered after stunning by tearing the tissues of the central nervous system using an elongated rod-shaped tool inserted into the cranial cavity or using gas inserted into the cranial cavity;
- 2) foods of animal origin do not contain and are not derived from risk material, or mechanically separated meat (MSM) obtained from bones of cattle, sheep or goats. This requirement does not apply to carcasses, carcass sides or carcass sides cut into no more than three whole pieces, and quarters obtained from cattle, which might contain vertebral column, including the dorsal root ganglia.
- 3) the carcasses or whole pieces of cattle carcasses from which the vertebral column should be removed must be identified by a clear red ribbon affixed to the label. The general veterinary document for import shall specify the number of carcasses and whole pieces of cattle carcasses from which the vertebral column must be removed;
- 4) in the case of import (shipping) to the customs territory of Ukraine of processed guts, the raw materials for production of which are obtained in the territory of a country or zone, which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is a country or zone with low risk of bovine spongiform encephalopathy, then goats or cattle from which the raw material is obtained must be born, raised and slaughtered in the territory of a country or zone which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is a country or zone with low risk of bovine spongiform encephalopathy, and be subjected to ante- and post-mortem inspection;
- 5) in the case of imported (shipping processed guts, the raw materials for production of which were obtained in the territory of the country or zone where endemic cases of bovine spongiform encephalopathy were recorded:

the animals from which the raw material was obtained were born after the date of the introduction of the ban on the feeding of ruminants with meat and bone meal and greaves derived from ruminants; or processed guts do not contain and are not derived from risk material.

4. In the case of imported (shipping) foods of animal origin referred to in paragraph 1 of this section, from a country or zone which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is a country or zone with an undetermined risk of bovine spongiform encephalopathy:

- 1) Cattle, sheep or goats from which the relevant food of animal origin is obtained:
have not received meat and bone meal or greaves obtained from ruminants as required by the OIE Terrestrial Animal Health Code; have been subjected to ante- and post-mortem inspection; were not slaughtered after stunning by tearing the tissues of the central nervous system using an elongated rod-shaped tool inserted into the cranial cavity or using gas inserted into the cranial cavity;
- 2) foods of animal origin must not contain and be derived from risk material, nerve and lymphatic tissues exposed while separating meat from bones, and mechanically separated meat (MSM) obtained from bones of cattle, sheep or goats. This requirement does not apply to carcasses, carcass sides or carcass sides cut into no more than three whole pieces, and quarters obtained from cattle, which might contain vertebral column, including the dorsal root ganglia;
- 3) the carcasses or whole pieces of cattle carcasses from which the vertebral column should be removed must be identified by a clear red ribbon affixed to the label. The general veterinary document for import shall specify the number of carcasses and whole pieces of cattle carcasses from which the vertebral column must be removed;
- 4) in the case of imported (shipping) processed guts, the raw materials for production of which were obtained in the territory of a country or zone, which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is a country or zone with low risk of bovine spongiform encephalopathy, goats or cattle from which the raw material is obtained must be born, raised and slaughtered in the territory of a country or zone, which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is a country or area with low risk of bovine spongiform encephalopathy, and be subjected to ante- and post-mortem examination;
- 5) in the case of imported (shipping) processed guts, the raw materials for production of which were obtained in the territory of the country or zone where endemic cases of bovine spongiform encephalopathy were recorded;

the animals from which the raw material was obtained were born after the date of the introduction of the ban on the feeding of ruminants with meat and bone meal and greaves derived from ruminants; or processed guts do not contain and are not derived from risk material.

III. Import (shipping) requirements for foods of animal origin to the customs territory of Ukraine

- 1. Import (shipping) requirements for fresh cattle meat (including Bubalus, Bison species and their crossbreeds) intended for human consumption to the customs territory of Ukraine**

1. Fresh meat (including minced or chopped meat) of cattle (including Bubalus, Bison and crossbreeds thereof) must be obtained in the territory of the country or zone which, at the date of issue of the international certificate:

- 1) have been officially recognized by the OIE as free from foot-and-mouth disease (FMD) and where no cases of rinderpest have been recorded, and the cattle were not vaccinated against rinderpest during the last 12 months. In case of FMD vaccination in the territory of that country or zone, only vaccines approved by the competent authority of the country of origin should be used, and information on carrying out of such vaccination must be included in the international certificate;
- 2) entered in the register of countries and facilities from which the import (shipping) of fresh meat of cattle is allowed to the customs territory of Ukraine.

2. Fresh meat must be obtained from cattle, which:

- 1) has been maintained in the territory of the country or zone defined in paragraph 1 of this section since birth or for at least the last three months before slaughter or has been imported from the territory of the country or zone entered at the date of import into the register of countries and facilities from which import (shipping) of fresh cattle meat to the customs territory of Ukraine is authorized;
- 2) comes from an establishment where only animals not vaccinated against rinderpest are kept and which complies with the following requirements:
 - during the last 30 days in the establishment and within a radius of 6.2 mi. (10 km) around which no cases of rinderpest and foot-and-mouth disease have been recorded or for which the veterinary and sanitary restrictions have not been established by the competent authority of the country of origin, and during the last 60 days in that establishment and in the establishments in within a radius of 15.5 mi. (25 km) around it, no cases of rinderpest and FMD were recorded; or
 - no veterinary-sanitary restrictions have been implemented for the establishment by the competent authority of the country of origin, and no cases of rinderpest and FMD have been recorded in the said establishment and in farms within a radius of 6.2 mi. (10 km) around it;
 - in the last three months no animals have been introduced into the establishment from the territories in respect of which the competent authority of Ukraine has imposed a restriction or prohibition on importing cattle to the customs territory of Ukraine;
 - only identified animals are kept on the establishment;
 - the establishment is subjected to regular veterinary inspection;
- 3) for at least the last 40 days before departure to the slaughterhouse has been kept on the establishment specified in subparagraph 2 of this paragraph;
- 4) for three months before slaughter has been subjected to intradermal tuberculin test with negative results. This requirement does not apply to cattle originating in the territory of the country, zones and flocks which are free from bovine tuberculosis in accordance with the requirements of the OIE Terrestrial Animal Health Code;
- 5) was transported from its establishments to the slaughterhouse in vehicles without contact with other cattle which did not satisfy the requirements of this section, and during the 24 hours before slaughter was subjected to antemortem inspection, the results of which showed the absence of signs of rinderpest and foot-and-mouth disease;
- 6) has not been slaughtered before the date of entering the country or zone of origin in the register of countries and facilities from which the import of fresh cattle meat is allowed into the customs territory of Ukraine, or during the period of application by Ukraine of restrictive measures for import of such meat from of this country or zone.

3. Fresh meat must be obtained at capacity in which and within a 6.2 mi. (10 km) radius of which, no cases of rinderpest and foot-and-mouth disease have been recorded in the last 30 days.

4. Carcasses and pieces of carcasses must bear a mark of suitability. Packed fresh meat must bear an identification mark.

2. Import (shipping) requirements for a fresh meat of domestic sheep (*Ovis aries*) and goats (*Capra hircus*) intended for human consumption to the customs territory of Ukraine

1. Fresh meat (including minced (chopped) meat) of sheep (*Ovis aries*) and goats (*Capra hircus*) must be obtained in the territory of a country or zone which at the date of issue of the international certificate meets the following requirements:

- 1) has been officially recognized by the OIE as free from foot-and-mouth disease and where before issuing the international certificate no cases of rinderpest have been recorded, and the cattle were not vaccinated against rinderpest during the last 12 months. In the case of FMD vaccination of sheep and goats in the territory of that country or zone, only vaccines approved by the competent authority of the country of origin were used. Information on carrying out of such vaccination must be included in the international certificate;
- 2) entered into the register of countries and facilities from which the import (shipping) of fresh meat of domestic sheep and goats is allowed to the customs territory of Ukraine.

2. Fresh meat must be obtained from sheep and goats which:

- 1) have been maintained in the territory of the country or zone defined in paragraph 1 of this section since birth or for at least the last three months before slaughter or have been imported from the territory of the country or zone entered at the date of import into the register of countries and facilities from which import (shipping) of fresh meat of domestic sheep and goats to the customs territory of Ukraine is authorized;
 - come from an establishment where only animals not vaccinated against rinderpest are kept and which complies with the following requirements:
 - no restrictive measures have been established by the competent authority of the country of origin in the last six weeks in relation to outbreaks of brucellosis in sheep and goats;
 - during the last 30 days in the establishment and within a radius of 6.2 mi. (10 km) around which no cases of rinderpest and foot-and-mouth disease have been recorded or for which the veterinary and sanitary restrictions have not been established by the competent authority of the country of origin, and during the last 90 days in that establishment and within a radius of 31 mi. (50 km) around it no cases of rinderpest and FMD were recorded;
- 2) for at least the last 40 days before departure to the slaughterhouse have been kept on the establishment specified in subparagraph 2 of this paragraph;
- 3) were transported from their establishments to the slaughterhouse in vehicles without contact with other cattle which did not satisfy the requirements of this section, and during the 24 hours before slaughter was subjected to antemortem inspection, the results of which showed the absence of signs of rinderpest and foot-and-mouth disease;
- 4) have not been slaughtered before the date of entry of the country or zone of origin in the register of countries and facilities from which fresh meat of domestic sheep and goats is allowed to be imported

into the customs territory of Ukraine and during the period of application by Ukraine of restrictive measures for import of such meat from this country or area.

3. Fresh meat must be obtained at capacity in which and within a 6.2 mi. (10 km) radius of which, no cases of rinderpest and foot-and-mouth disease have been recorded in the last 30 days.

4. Carcasses and pieces of carcasses must bear a mark of suitability. Packed fresh meat must bear an identification mark.

3. Import (shipping) requirements for a fresh meat of domestic pigs (*Sus scrofa*) intended for human consumption to the customs territory of Ukraine

1. Fresh meat (including minced (chopped) meat) of pigs (*Sus scrofa*) must be obtained in the territory of a country or zone which:

1) are officially recognized by the OIE as free from foot-and-mouth disease and where at the date of issue of the international certificate:

- no cases of rinderpest, African swine fever, classical swine fever, or swine vesicular disease have been recorded in the last 12 months;
- vaccination against rinderpest, classical swine fever, African swine fever, swine vesicular disease has not been carried out during the last 12 months and imports of pigs vaccinated against these diseases are prohibited;

2) entered in the register of countries and facilities from which the import (shipping) of fresh meat of domestic pigs is allowed to the customs territory of Ukraine.

2. Fresh meat must be obtained from animals which:

1) have been maintained in the territory of the country or zone defined in paragraph 1 of this section since birth or for at least the last three months before slaughter or have been imported from the territory of the country or zone entered at the date of import into the register of countries and facilities from which import (shipping) of fresh meat of domestic pigs to the customs territory of Ukraine is authorized;

2) come from an establishment:

- where cattle which was not vaccinated against rinderpest, classical swine fever, African swine fever, swine vesicular disease and foot-and-mouth disease is kept
- in which and within a radius of 6.2 mi. (10 km) around which no cases of rinderpest, African swine fever, classical swine fever, swine vesicular disease and FMD have been recorded in the last 40 days;
- where no restrictive measures have been established by the competent authority of the country of origin in the last six weeks in relation to outbreaks of brucellosis in pigs;

3) were kept in isolation from wild ungulates from birth;

4) were transported from establishments to slaughterhouses in vehicles without contact with other animals which do not satisfy the requirements of this section and which, during the 24 hours before slaughter, were subjected to antemortem examination, the results of which showed that these animals did not have African swine fever, classical swine fever, swine vesicular disease and foot-and-mouth disease;

- 5) have not been slaughtered before the date of entry of the country or zone of origin in the register of countries and facilities from which fresh meat of domestic pigs is allowed to be imported into the customs territory of Ukraine and during the period of application by Ukraine of restrictive measures for import of such meat from this country or area.

3. Fresh meat must meet the following requirements:

- 1) be obtained in the establishment, in which and within a radius of 6.2 mi. (10 km) around which no cases of rinderpest, African swine fever, classical swine fever, swine vesicular disease and foot-and-mouth disease have been recorded in the last 40 days;
- 2) be tested for trichinosis with a negative result or be treated with methods that ensure complete destruction of trichinella;
- 3) carcasses and pieces of carcasses must bear a mark of suitability. Packed fresh meat must bear an identification mark.

4. Import (shipping) requirements for a fresh meat of odd-toed ungulates (*Equus caballus*, *Equus asinus* and their crossbreeds) intended for human consumption to the customs territory of Ukraine

1. Fresh meat (excluding minced (chopped) meat) of domestic odd-toed ungulates (*Equus caballus*, *Equus asinus* and their crossbreeds) must be obtained in the territory of the country or zone entered in the register of countries and facilities from which import (shipping) of fresh meat of domestic odd-toed ungulates to the customs territory of Ukraine is allowed.

2. Fresh meat must be obtained from animals which:

- 1) have been maintained in the territory of the country or zone defined in paragraph 1 of this section since birth or for at least the last three months before slaughter or have been imported from the territory of the country or zone entered at the date of import into the register of countries and facilities from which import (shipping) of fresh meat of domestic odd-toed ungulates to the customs territory of Ukraine is authorized;
- 2) have not been slaughtered before the date of entry of the country or zone of origin in the register of countries and facilities from which fresh meat of domestic odd-toed ungulates is allowed to be imported into the customs territory of Ukraine and during the period of application by Ukraine of restrictive measures for import of such meat from this country or area.
- 3) were slaughtered in the slaughterhouse in which and within a radius of 6.2 mi. (10 km) around which no cases of African horse sickness and glanders have been recorded in the last 40 days;

3. Fresh meat must be tested for trichinosis with a negative result.

4. Carcasses and pieces of carcasses must bear a mark of suitability. Packed fresh meat must bear an identification mark.

5. Import (shipping) requirements for a fresh meat of poultry other than ratites (ostriches) intended for human consumption to the customs territory of Ukraine

1. Fresh meat (excluding minced (chopped) meat and mechanically separated meat (MSM)) of poultry other than ratites (ostriches) must be obtained in the territory of the country or zone entered in the register of countries and facilities from which import (shipping) of fresh meat of poultry other than ratites (ostriches) to the customs territory of Ukraine is allowed, and which, at the date of issue of the international certificate, are free from the highly pathogenic avian influenza and Virulent Newcastle disease (VND) in accordance with the requirements of the OIE Terrestrial Animal Health Code.

2. Fresh meat must be obtained from poultry which:

- 1) from the moment of hatching was kept in the territory of the country/zone/compartiment defined in paragraph 1 of this section, or was imported into such territories as day-old poultry, breeding and productive poultry, or poultry intended for slaughter or replenishment of wild animals livestock, from the territory of the country/zone/compartiment for which the import of the specified categories of poultry is not prohibited, and provided that these imports are made in accordance with requirements which are at least equivalent to those of the legislation of Ukraine;
- 2) comes from an establishment for which no animal health restrictions have been established by the competent authority of the country of origin and within 6.2 mi. (10 km) around which (including the territory of a neighboring country) no cases of highly pathogenic avian influenza and VND have been recorded for at least the last 30 days;
- 3) has not been slaughtered as part of the poultry disease control program and has previously entered the country/zone/compartiment of origin in the register of countries and facilities from which import of fresh meat of poultry other than ratites (ostriches) to the customs territory of Ukraine is authorized, or during the period of application of restrictive measures by Ukraine for the import of fresh poultry meat from this country/zone/compartiment;
- 4) did not come into contact with poultry infected with highly pathogenic avian influenza and/or VND during transportation to the slaughterhouse;
- 5) slaughtered at the slaughterhouse, for which no animal health restrictions related to outbreaks of highly pathogenic avian influenza and VND were established at the time of slaughter by the competent authority of origin and within which a radius of 6.2 mi. (10 km) around (including the territory of a neighboring country) cases of highly pathogenic avian influenza and VND were not recorded for at least the last 30 days;
- 6) has not been vaccinated with vaccines produced from the original vaccine virus of VND, which has higher pathogenicity than the virus strain with reduced virulence.

3. Fresh meat must bear an identification mark.

6. Import (shipping) requirements for a fresh meat of poultry other than ratites (ostriches) intended for human consumption to the customs territory of Ukraine

- Requirements are available on demand form FAS Kyiv Office -

7. Import (shipping) requirements for a fresh meat of domestic rabbits intended for human consumption to the customs territory of Ukraine

1. Fresh meat must be obtained from domestic rabbits which:

- 1) were slaughtered in the territory of the country or zones entered in the register of countries and facilities from which the import (shipping) of fresh rabbit meat to the customs territory of Ukraine is allowed, and where the animals have been kept for at least six weeks before slaughter or from birth;
- 2) come from establishments or territories in respect of which no veterinary-sanitary restrictions on tularemia, myxomatosis, or rabbit hemorrhagic disease have been established by the competent authority of the country of origin during the last 40 days;
- 3) were not slaughtered as a part of a rabbit disease control program;
- 4) during transportation to the slaughterhouse did not come into contact with rabbits infected with tularemia, myxomatosis, or rabbit hemorrhagic disease;
- 5) during slaughtering, separating, storage or transportation, did not come in contact with rabbits or meat of lower animal health status.

2. Fresh meat must bear an identification mark.

8. Import (shipping) requirements for a fresh meat of wild animals, raised on a farm, intended for human consumption to the customs territory of Ukraine

1. Fresh meat of ungulates (excluding cattle (including species of Bubalus, Bison and their crossbreeds), sheep (Ovis aries), goats (Capra hircus), pigs (Suidae) and peccaries (Tayassuidae)), and animals of the rhinoceros family (Rhinocerotidae) and elephants (Elephantidae) (hereinafter referred to as fresh meat of ungulates, rhinoceros and elephants) must be obtained in the territory of a country or zone which:

- 1) entered in the register of countries and facilities from which the import (shipping) of fresh meat of wild animals raised on a farm is allowed to the customs territory of Ukraine.
- 2) at the date of issue of the international certificate have been officially recognized by the OIE as free from foot-and-mouth disease for the last 12 months, and where before issuing the international certificate no

cases of rinderpest have been recorded, and the cattle were not vaccinated against rinderpest during the same period.

2. Fresh meat of ungulates, rhinoceros and elephants must be obtained from animals which meet the following requirements:

- 1) the animals have been maintained in the territory of the country or zone defined in paragraph 1 of this section since birth or for at least the last three months before slaughter or have been imported from the territory of the country or zone entered at the date of import into the register of countries and facilities from which import (shipping) of fresh meat of corresponding wild animals raised on a farm to the customs territory of Ukraine is authorized;
- 2) the animals come from establishments which meet the following requirements:
 - the establishment does not keep animals subjected to vaccination against rinderpest;
 - the establishment is subjected to regular veterinary inspection;
 - no veterinary restrictions on brucellosis have been established for the competent authority of the country of origin in the last six weeks;
 - during the last 30 days in the establishment and within a radius of 6.2 mi. (10 km) around which no cases of rinderpest and foot-and-mouth disease have been recorded or for which the veterinary and sanitary restrictions have not been established by the competent authority of the country of origin, and during the last 90 days in that establishment and within a radius of 31 mi. (50 km) around it no cases of rinderpest and FMD were recorded;
- 3) for at least the last 40 days before departure to the slaughterhouse the animals have been kept on the establishment of origin;
- 4) animals:
 - were transported from establishments in vehicles, cleaned and disinfected prior to loading, to approved slaughterhouse without contacting with other animals of lower veterinary and sanitary status and subjected to ante-mortem inspection within 24 hours prior to slaughter, the results of which showed the absence of rinderpest and foot-and-mouth disease in these animals, which have not been slaughtered before the date of entry of the country or zone of origin was recorded in the Register of Countries and Establishments, from which the fresh meat of the relevant species of farmed wild animals may be imported (shipped) to the customs territory of Ukraine, and/or during the period of Ukraine's restrictive measures for the import of such meat from that country or zone; or
 - have been slaughtered in the establishment of origin, provided that such slaughter is authorized by the State Veterinary Inspector of the country of origin, who is issued a written confirmation that:
 - animals' transportation to the slaughterhouse would pose an unjustified risk to the health of the animals or persons transporting them;
 - establishment, on the basis of an inspection, approved by the competent authority of the country of origin for the slaughter of wild animals;
 - animals were subjected to ante-mortem inspection within 24 hours prior to slaughter, the results of which showed the absence of rinderpest and foot-and-mouth disease in these animals;
 - animals have not been slaughtered before the date of entry of the country or zone of origin was recorded in the Register of Countries and Establishments, from which the fresh meat of the relevant species of farmed wild animals may be imported (shipped) to the customs territory of Ukraine, and/or

during the period of Ukraine's restrictive measures for the import of such meat from that country or zone;

- the draining of blood of animals was done in accordance with the requirements of legislation of the country of origin;
 - slaughtered animals were skinned within three hours of slaughter;
 - carcasses are transported to the slaughterhouse and, if more than one hour has elapsed since slaughter, at the time of arrival at the slaughterhouse, the temperature of the vehicle used for carriage must be between 32°F (0°C) and 39.2°F (+4°C);
- 5) Animals have been kept isolated from wild even-toed ungulates since birth or for the last three months.

3. Fresh meat of even-toed ungulates, rhinoceroses, and elephants must be obtained at the facilities in which, in the last 30 days, no cases of rinderpest and foot-and-mouth disease have been recorded within a radius of 6.2mi (10 km).

4. Fresh meat of farmed wild pigs (Suidae), peccaries (Tayassuidae), and tapirs (Tapiridae), must be obtained on the territory of the country or zone, for which the following requirements are met:

- 1) the country or zone is officially recognized free from foot-and-mouth disease by the OIE;
- 2) the country or zone recorded in the Register of Countries and Establishments, from which the fresh meat of the relevant species of farmed wild animals may be imported (shipped) to the customs territory of Ukraine;
- 3) the importation of domestic animals vaccinated against rinderpest, classical swine fever, African swine fever, swine vesicular disease, and foot-and-mouth disease is prohibited on the territory of the country or zone on the date of issue of an international certificate;
- 4) no cases of cattle plague, African swine fever, classical swine fever, and swine vesicular disease have been recorded in the territory or country within the last 12 months and no vaccination against rinderpest, African swine fever, classical swine fever, and vesicular disease has been carried out.

5. Fresh meat of farmed wild pigs (Suidae), peccaries (Tayassuidae), tapirs (Tapiridae), must be obtained from animals, which:

- 1) have been maintained in the territory of the country or zone, defined in paragraph 4 of this chapter, since birth or for at least the last three months prior to slaughter or have been imported into such territories from the territory of the country or zone recorded in the registry on the date of such import from which is allowed to import (ship) fresh meat of the relevant species of farmed wild animals to the customs territory of Ukraine;
- 2) have been kept isolated from wild even-toed ungulates since birth;
- 3) come from the establishment:
 - which does not maintain animals vaccinated against rinderpest, classical swine fever, African swine fever, swine vesicular disease, and foot-and-mouth disease;

- in which and within a radius of 6.2mi (10 km) around which no cases of rinderpest, African swine fever, classical swine fever, swine vesicular disease, and foot-and-mouth disease have been recorded in the last 40 days;
 - which is subject to regular veterinary inspection for the purpose of diagnosing the diseases transmitted to humans or animals and on which no veterinary and sanitary restrictions for swine brucellosis have been imposed in the last six weeks;
- 4) were transported from establishments in vehicles, cleaned and disinfected prior to loading, to the slaughterhouse without contacting with other animals of lower veterinary and sanitary status and subjected to ante-mortem inspection within 24 hours prior to slaughter, the results of which showed the absence of rinderpest, African swine fever, classical swine fever, swine vesicular disease, and foot-and-mouth disease in these animals, which have not been slaughtered before the date of entry of the country or zone of origin was recorded in the Register of Countries and Establishments, from which the fresh meat of the relevant species of farmed wild animals may be imported (shipped) to the customs territory of Ukraine, and/or during the period of Ukraine's restrictive measures for the import of such meat from that country or zone; or
- have been slaughtered in the establishment of origin, provided that such slaughter is authorized by the State Veterinary Inspector of the country of origin, who is issued a written confirmation that:
 - animals' transportation to the slaughterhouse would pose an unjustified risk to the health of the animals or persons transporting them;
 - establishment, on the basis of an inspection, approved for the slaughter of wild animals by the competent authority of the country of origin;
 - animals were subjected to ante-mortem inspection within 24 hours prior to slaughter, the results of which showed the absence of rinderpest, African swine fever, classical swine fever, swine vesicular disease, and foot-and-mouth disease in these animals;
 - animals have not been slaughtered before the date of entry of the country or zone of origin was recorded in the Register of Countries and Establishments, from which the fresh meat of the relevant species of farmed wild animals may be imported (shipped) to the customs territory of Ukraine, and/or during the period of Ukraine's restrictive measures for the import of such meat from that country or zone;
 - the draining of blood of animals was done in accordance with the requirements of legislation of the country of origin;
 - slaughtered animals were skinned within three hours of slaughter;
 - carcasses are transported to the slaughterhouse and, if more than one hour has elapsed since slaughter, the temperature of the vehicle used for carriage was between 32°F (0°C) and 39.2°F (+4°C) at the time of arrival;

6. Fresh meat of farmed wild pigs (Suidae), peccaries (Tayassuidae), tapirs (Tapiridae) must be:

- 1) obtained at the facilities in which, no cases of rinderpest, African swine fever, classical swine fever, swine vesicular disease, and foot-and-mouth disease have been recorded within a radius of 6.2mi (10 km) in the last 40 days;
- 2) tested for trichinosis with a negative result.

7. Carcasses or parts of the carcasses must have a mark of suitability for human consumption. Packaged fresh meat must have an identification mark.

9. Import (shipping) requirements for fresh meat of wild animals intended for human consumption to the customs territory of Ukraine

- Requirements are available on demand form FAS Kyiv Office -

10. Import (shipping) requirements for meat products, treated stomachs, bladders, and intestines intended for human consumption to the customs territory of Ukraine

1. If meat products, treated stomachs, bladders, and intestines are made from fresh meat of domestic animals (cattle (*Bubalus bubalis*, *Bison bison* and their crossbreeds), sheep (*Ovis aries*), goats (*Capra hircus*), horses (*Equus caballus*, *Equus asinus* and their crossbreeds), pigs (*Sus scrofa*)) as well as farmed wild animals (excluding *Suidae* and odd-toed ungulates), wild animals (excluding *Suidae* and odd-toed ungulates), wild *Suidae* and odd-toed ungulates, specified fresh meat must be processed to ensure that no raw meat is present when cutting the finished product ("A" category treatment) and the requirements for fresh meat of relevant animal species established by Chapter 1 - 4, 8 - 9 of this section are met.

2. If meat products, treated stomachs, bladders, and intestines are made from fresh meat from poultry or game-birds, then specified fresh meat must meet such requirements:

- 1) be processed to ensure that no raw meat is present when cutting the finished product ("A" category treatment) and the requirements for fresh meat of relevant animal species established by Chapter 5 - 6, 9 of this section are met; or
- 2) come from country/zone/compartiment that are recorded in the Register of Countries and Establishments from which the fresh meat from poultry / game-bird may be imported (shipped) to the customs territory of Ukraine, and from the establishment or territory (in case of game-bird) in which or within a radius of 6.2mi (10 km) around which (including the territory of a neighboring country) no cases of highly pathogenic avian influenza and Virulent Newcastle disease have been recorded by the competent authority of the country of origin of the meat for at least in the last 30 days or fresh meat undergone one of the following treatment methods:

"B" category treatment - is a treatment in a hermetically sealed container that measures a F_0 index, which is equal to or higher than three;

"C" category treatment - is a treatment during which the minimum internal temperature of the meat and/or stomachs, bladders, and intestines is 176.0°F (80°C);

"D" category treatment - is a treatment during which the minimum internal temperature of the meat and/or stomachs, bladders, and intestines is 158.0°F (70°C); or in the case of raw ham - natural fermentation must occur for at least nine months and must be: Aw - not more than 0.93 and pH - not more than 6.0.

3. If meat products, treated stomachs, bladders, and intestines are made from fresh meat of lagomorphs and other terrestrial mammals then specified fresh meat must:

- 1) meet requirements for fresh meat of relevant animal species established by Chapter 7 and 9 of this section;
- 2) come from establishment:
 - where no veterinary and sanitary restrictions on diseases to which the relevant species of animals are susceptible are imposed by the competent authority of the country of origin of the specified fresh meat;
 - where no cases of diseases to which the relevant species of animals were susceptible were recorded; by the competent authority of the country of origin of the specified fresh meat within a radius of 6.2mi (10 km) in the last 30 days.

4. Meat products, treated stomachs, bladders, and intestines obtained from cattle, sheep, or goats must meet the requirements for bovine spongiform encephalopathy, which are imposed in Section II of these Requirements.

5. Commodity that is used for production of meat products, treated stomachs, bladders, and intestines must meet the hygiene requirements imposed by the Ukrainian legislation for the production of meat of the relevant animal species.

6. The following may not be used for the production of meat products: genital organs of males and females (except from testicles), urinary organs (except from kidneys and bladder), cartilages of larynx, tracheae and lobular bronchi, eyes and eyelids, external auditory meatus, horny tissue; for poultry - head (except from comb, ears and wattle), alimentary canal, crop, intestines, and genital organs.

7. If meat products, treated stomachs, bladders, and intestines are made from commodity, obtained from meat of domestic pigs, the fresh meat must be tested for trichinosis with a negative result or must be treated by methods that ensure complete elimination of trichinella.

8. If meat products, treated stomachs, bladders, and intestines are made from commodity, obtained from meat of horses and wild boars, the fresh meat must be tested for trichinosis with a negative result.

9. Meat products, treated stomachs, bladders, and intestines must have an identification mark and be obtained exclusively from animals slaughtered in slaughterhouses approved by the competent authority of the exporting country / country of origin.

11. Import (shipping) requirements for meat semi-finished products intended for human consumption to the customs territory of Ukraine

1. Meat semi-finished products must consist of meat obtained from animals specified in Chapter 10 of this section, originating from the territory of the country/zone/compartments, recorded in the Register of Countries

and Establishments, from which the fresh meat of the relevant species of animals may be imported (shipped) to the customs territory of Ukraine.

2. Meat semi-finished products obtained from cattle, sheep, and goats must meet the requirements for bovine spongiform encephalopathy, which are imposed in Section II of these Requirements.

3. If meat semi-finished products are made from commodity, obtained from meat of domestic pigs, the fresh meat must be tested for trichinosis with a negative result or must be treated by methods that ensure complete elimination of trichinella.

4. If meat semi-finished products are made from commodity, obtained from meat of horses or wild boars, the fresh meat must be tested for trichinosis with a negative result.

5. Meat semi-finished products must be made from meat obtained from animals, the handling of which prior to slaughter and during slaughter meets the requirements of Ukrainian legislation on animal welfare or equivalent requirements.

6. Meat semi-finished products are manufactured, stored and transported in compliance with hygienic requirements, which meet the requirements of Ukrainian legislation on safety and individual indexes of food quality or equivalent requirements.

7. Meat semi-finished products must have an identification mark and be obtained exclusively from fresh meat of animals slaughtered in slaughterhouses approved by the competent authority of the exporting country / country of origin.

12. Import (shipping) requirements for composite products intended for human consumption to the customs territory of Ukraine

1. The following requirements for composite products containing meat products, treated stomachs, bladders, and intestines must be met:

- 1) meat products, treated stomachs, bladders, and intestines must meet the requirements, which are imposed in Chapter 10 of this section;
- 2) the country or zone of origin of the meat products, treated stomachs, bladders, and intestines must be the exporting country of the composite products, its separate territory (zone) or country/zone recorded in the Register of Countries and Establishments, from which the importation (shipment) meat products, treated stomachs, bladders, and intestines subjected to “A” category treatment is authorized in accordance with the requirements of Chapter 10 of this section, to the customs territory of Ukraine, provided that the country or zone where the composite product is manufactured is also recorded in such register; the facility of origin of meat products, treated stomachs, bladders, and intestines must be the facility recorded in the Register of Countries and Establishments from which the importation

(shipping) of meat products, treated stomachs, bladders, and intestines is allowed into the customs territory of Ukraine;

- 3) meat products, treated stomachs, bladders, and intestines obtained from cattle, sheep, or goats must meet the requirements for bovine spongiform encephalopathy, which are imposed in Section II of these Requirements.

2. For composite products containing processed dairy products that make up half or more of the composite product or containing dairy products that are not suitable for long-term storage in any quantity, the following requirements must be met:

- 1) the country or zone of origin of the dairy products must be the exporting country, its separate territory (zone) or country/zone recorded in the Register of Countries and Establishments, from which the importation (shipment) milk and dairy products is allowed to the customs territory of Ukraine, provided that the country or zone where the composite product is manufactured is also recorded in such register; the facility of origin of dairy products must be the facility recorded in the Register of Countries and Establishments from which the importation (shipping) of dairy products is allowed into the customs territory of Ukraine;
- 2) milk used for the production of dairy products must come from animals subjected to regular veterinary inspection and kept on establishments for which no veterinary and sanitary restrictions on rinderpest and foot-and-mouth disease have been imposed by the competent authority of the country of origin;
- 3) milk specified in subparagraph 2 of this paragraph obtained from cows, sheep, goats, or buffaloes must be subjected to the following types of treatment:
 - pasteurization, including a single heat treatment with a thermal effect at least equivalent to pasteurization at a temperature no lower than 161.6°F (72°C) for 15 sec, where necessary, which is sufficient to provide a negative reaction to the test carried out immediately after heat treatment to determine alkaline phosphatase; or
 - sterilization, sufficient to achieve a F_0 index, which is equal to or higher than three; or
 - ultra-high temperature treatment (UHT) at temperatures not lower than 275°F (135°C) in combination with the required holding time; or
 - high-temperature short-term pasteurization at a temperature no lower than 161.6°F (72°C) for 15 sec, or treatment method equivalent to pasteurization applied to milk with a pH of less than 7.0 and, where necessary, sufficient to provide a negative reaction to the alkaline phosphatase test; or
 - high-temperature short-term pasteurization at a temperature no lower than 161.6°F (72°C) for 15 sec, or treatment method equivalent to pasteurization applied twice to milk with a pH equal to or higher than 7.0, and, where necessary, sufficient to provide a negative reaction to alkaline phosphatase test, carried out immediately after heat treatment to determine alkaline phosphatase carried out immediately after reducing the pH to 6 for one hour or additional heating to a temperature of 161.6 °F (72 °C) or higher in combination with desiccation;
- 4) milk specified in subparagraph 2 of this paragraph obtained from animals other than cows, sheep, goats or buffaloes must be subjected to the following types of treatment: sterilization, sufficient to achieve a F_0 index , which is equal to or higher than three or ultra-high temperature treatment (UHT) at temperatures not lower than 275°F (135°C) in combination with the required holding time.

3. For composite products containing processed fish products that make up half or more of the composite product the following requirements must be met:

- 1) the country or zone of origin of the fish products must be the country or zone recorded in the Register of Countries and Establishments, from which the importation (shipment) fish products is allowed to the customs territory of Ukraine;
- 2) the facility of origin of fish products must be the facility recorded in the Register of Countries and Establishments from which the importation (shipping) of fish products is allowed into the customs territory of Ukraine;

4. If the composite products containing processed egg products that make up half or more of the composite product - the egg products that are part of mentioned composite products must be made from eggs obtained at a facility where, for at least the last 30 days prior to egg collection no cases of highly pathogenic avian influenza were recorded by the competent authority of the country of origin of the eggs and the following requirements were met:

- 1) egg products were made from eggs obtained at facilities where no outbreaks of highly pathogenic avian influenza and Virulent Newcastle disease have been recorded for at least the last 30 days within a radius of 6.2mi (10 km) (including the territory of a neighboring country); or
- 2) egg products were subjected to the following types of treatment:
 - the liquid egg white was processed at 132.1°F (55.6°C) for 870 sec or at 134.1°F (56.7°C) for 232 sec; or
 - the yolk was processed at 132.1°F (62.2°C) for 138 sec with the addition of 10% salt; or
 - the dried egg white was processed at 132.1°F (67°C) for 20 hours or at 134.1°F (54.4°C) for 513 hours; or
 - the whole eggs were processed at 140.0°F (60°C) for 188 sec, or were fully cooked, and whole egg mixtures were processed at 140.0°F (60°C) for 188 sec or 142.0°F (61.1°C) for 94 sec.

13. Import (shipping) requirements for casings of animal origin intended for human consumption to the customs territory of Ukraine

1. The casings of animal origin, which have been cleaned, scraped and subjected to one of the following types of treatment, are admitted to the customs territory of Ukraine:

- 1) salting with sodium chloride (NaCl) for 30 days;
- 2) bleaching;
- 3) desiccation after scraping.

2. As for the casings of animal origin, market operator must apply the measures that are sufficient to prevent reinfection of product after its' treatment.

14. Import (shipping) requirements for raw milk and milk products intended for human consumption to the customs territory of Ukraine

1. Raw milk must be obtained from animals, which:

- 1) come from the herd, where no cases of anthrax have been recorded in the last 20 days prior to milking;
- 2) are maintained on the territory of the country or zone that is officially recognized free from foot-and-mouth disease by the OIE;
- 3) are maintained in the herd that is free of Bovine Tuberculosis in accordance with the requirements of the OIE Terrestrial Animal Health Code;
- 4) have been maintained on the territory of a country or zone for at least 21 days prior to milking, which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is free from sheep and goat plague (peste des petits ruminants, PPR).

2. Raw milk must originate from:

- 1) the territory of a country or zone that, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is free from brucellosis and Rift Valley fever.
- 2) the territory of a country/zone/herd that, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is free from leukosis.
- 3) the territory of a country or zone that, in accordance with the requirements of the OIE Terrestrial Animal Health Code, is free from contagious lumpy skin disease or be pasteurized or otherwise processed using an equivalent method to pasteurization.

3. Raw milk must meet the requirements of Ukrainian legislation or equivalent requirements for the number of microorganisms and somatic cells, antibiotic residues, maximum levels of contaminants, content of pesticides, and veterinary preparations of antibacterial activity.

4. Raw milk must be obtained, collected, refrigerated and transported in compliance with hygienic requirements that meet the requirements of Ukrainian legislation on safety and individual indexes of food quality or equivalent requirements.

5. Dairy products must be made from raw milk that meets the requirements of paragraphs 1 to 4 of this chapter.

6. The dairy product has been subjected to or made from raw milk which has been pasteurized by a single heat treatment with a heating effect at least equivalent to that provided by the pasteurization process at 161.6°F (72°C) for at least 15 seconds and, where necessary, which is sufficient to provide a negative reaction to the test carried out immediately after heat treatment to determine alkaline phosphatase.

15. Import (shipping) requirements for colostrum and colostrum-based products intended for human consumption to the customs territory of Ukraine

- Requirements are available on demand form FAS Kyiv Office -

16. Import (shipping) requirements for egg products intended for human consumption to the customs territory of Ukraine

1. Egg products must be made from eggs obtained at facilities where:

- 1) for at least in the last 30 days prior to egg collection no cases of highly pathogenic avian influenza and Virulent Newcastle disease were recorded by the competent authority of the country of origin of the eggs:
- 2) no outbreaks of highly pathogenic avian influenza and Virulent Newcastle disease have been recorded for at least the last 30 days within a radius of 6.2mi (10 km) (including the territory of a neighboring country).

2. If the requirements of subparagraph 2 of paragraph 1 of this chapter are violated, the egg products must be subjected to the following types of treatment:

1) for elimination of highly pathogenic avian influenza virus:

- the liquid egg white is processed at 132.1°F (55.6°C) for 870 sec or at 134.1°F (56.7°C) for 232 sec; or
- the yolk is processed at 132.1°F (62.2°C) for 138 sec with the addition of 10% salt; or
- the dried egg white is processed at 132.1°F (67°C) for 20 hours or at 134.1°F (54.4°C) for 513 hours; or
- the whole eggs are processed at 140.0°F (60°C) for 188 sec, or fully cooked; or
- the whole egg mixtures are processed at 140.0°F (60°C) for 188 sec or 142.0°F (61.1°C) for 94 sec or fully cooked;

2) for elimination of Virulent Newcastle disease virus:

the liquid egg white is processed at 132.1°F (55°C) for 2278 sec, at 134.6°F (57°C) for 986 sec or at 138.2°F (59°C) for 301 sec; or

- the yolk is processed at 132.1°F (55°C) for 176 sec with the addition of 10% salt; or
- the dried egg white is processed at 132.1°F (57°C) for 50.4 hours; or
- the whole eggs are processed at 132.1°F (55°C) for 2521 sec, at 134.6°F (57°C) for 1596 sec or at 138.2°F (59°C) for 674 sec or fully cooked.

3. Commodity that is used to produce egg products must be in compliance with hygienic requirements which meet the requirements of Ukrainian legislation on safety and individual indexes of food quality or equivalent requirements.

4. Egg products must have an identification mark.

17. Import (shipping) requirements for eggs intended for human consumption to the customs territory of Ukraine

1. Poultry eggs must be obtained at the facilities where no outbreaks of highly pathogenic avian influenza and Virulent Newcastle disease have been recorded for at least 30 days prior to egg collection and until the issue of the international certificate by the competent authority of the country of origin.

2. Eggs originated from flocks of laying hens are forbidden to import (ship) to the customs territory of Ukraine:

- 1) for which established the presence of *Salmonella* spp.;
- 2) with undetermined veterinary and sanitary status, suspected of having *Salmonella* spp. and no salmonellosis control program has been implemented that complies with the requirements of Ukrainian legislation for the poultry salmonellosis control program or equivalent requirements.

3. The labeling of eggs intended for human consumption must be carried out in compliance with requirements of Ukrainian legislation on safety and individual indexes of food quality or equivalent requirements.

18. Import (shipping) requirements for fish products intended for human consumption to the customs territory of Ukraine

1. Fish products must be obtained from fish, crustaceans, or mollusks, which originate from the territory of the country, zone, compartment, that, in accordance with the requirements of the OIE Aquatic Animal Health Code, is free from epizootic hematopoietic necrosis virus (EHNV), yellow head virus (YHV), Taura syndrome virus, viral hemorrhagic septicemia (VHS), infectious hematopoietic necrosis (IHN), infectious salmon anemia virus (ISAV), Koi herpesvirus disease (KHVD), and white spot disease (WSD). This requirement is applicable only to the susceptible species in accordance with the requirements of the OIE Aquatic Animal Health Code.

2. Fish products must be stored in compliance with the following temperature conditions:

- 1) fresh fish products, unfrozen unprocessed fish products, cooked, and cooled fish products made from crustaceans and mollusks must be stored at a temperature close to the ice melting temperature;
- 2) frozen fish products must be kept at a temperature no higher than -0.4°F (-18°C) in all parts of the product;

- 3) whole fish, frozen in salt solution and intended for the production of canned food, may be stored at temperatures no higher than 15.8°F (-9°C);
 - 4) live fish products must be kept at a temperature and in a way that does not adversely affect their viability and quality.
3. Fish products must have an identification mark.
4. Fish products that are not allowed to be imported (shipped) to the customs territory of Ukraine:
- 1) level of histamine content which exceeds the maximum limits set by the Ukrainian legislation;
 - 2) level of total volatile base nitrogen (TVB-N) and trimethylamine nitrogen (TMA-N) content which exceeds the maximum limits (for unprocessed fish products) set by the Ukrainian legislation;
 - 3) infections of viable parasites that are dangerous for health;
 - 4) poisonous fish species belonging to the Tetraodontidae, Molidae, Diodontidae, and Canthigasteridae families;
 - 5) contain ciguatoxin or paralytic toxins.
5. Fresh, prepared, frozen, or processed fish products obtained from aquatic animals belonging to the Gempylidae family, in particular *Ruvettus pretiosus* and *Lepidocybium flavobrunneum*, may be authorized for import (shipping) to the customs territory of Ukraine only if there is a packaging and a label containing information for the consumer regarding the methods of preparation of such fish products and the risk associated with the content of substances that have potentially harmful gastrointestinal consequences.
6. The requirements of paragraph 1 of this chapter do not apply to the following fish products:
- thermally sterilized sealed fish products;
 - pasteurized fish products subjected to heat treatment at certain temperatures for a period of time that ensures the inactivation of the viruses defined in paragraph 1 of this chapter;
 - mechanically dried eviscerated fish (fish subjected to heat treatment at the certain temperature for a period of time that ensures the inactivation of the viruses defined in paragraph 1 of this chapter);
 - fish oil / crustacean oil;
 - fishmeal / crustacean meal;
 - fish skin;
 - chemically obtained chitin.

19. Import (shipping) requirements for live bivalve mollusks, live echinoderms, live coelenterata, and live gastropods to the customs territory of Ukraine

1. Live bivalve mollusks, live echinoderms, live coelenterata, and live gastropods must originate from the territory of a country or zone which, in accordance with the requirements of the OIE Aquatic Animal Health Code, is free from abalone herpesvirus infection as well as *Bonamia exitiosa*, *Bonamia ostreae*, *Marteilia*

refringens, *Perkinsus marinus*, *Perkinsus olseni*, and *Xenohaliotis californiensis* viruses. This requirement is applicable only to the susceptible species in accordance with the requirements of the OIE Aquatic Animal Health Code.

2. Live bivalve mollusks, live echinoderms, live coelenterata, and live gastropods must not contain marine biotoxins in total quantities (measured throughout the body or in any other single edible part) exceeding the following limits:

- for Paralytic Shellfish Poison (PSP) - 800 micrograms per kilogram;
- for Amnesic Shellfish Poison (ASP) - 20 milligrams of domoic acid per kilogram;
- for okadaic acid, dinophysistoxins, and pectenotoxin together - 160 micrograms of okadaic acid equivalents per kilogram;
- for yessotoxins - 3.75 milligrams of yessotoxin equivalent per kilogram;
- for azaspiracids - 160 micrograms of azaspiracid equivalent per kilogram.

3. The collection and primary treatment of live bivalve mollusks, live echinoderms, live coelenterata, and live gastropods must comply with the requirements of Ukrainian legislation on safety and individual indexes of food quality or equivalent requirements.

4. Live bivalve mollusks, live echinoderms, live coelenterata, and live gastropods must have an identification mark. Label attached to the package with live bivalve mollusks, live echinoderms, live coelenterata, and live gastropods must contain the following information:

common and scientific name of the specie;

day and month of packing;

the minimum shelf life, which may be replaced by an inscription "At the time of realization, these animals must remain alive".

5. Transportation conditions of live bivalve mollusks, live echinoderms, live coelenterata, and live gastropods must ensure the preservation of their vital functions, prevent their contamination and deterioration.

20. Import (shipping) requirements for frogs' legs and snails intended for human consumption to the customs territory of Ukraine

- *Requirements are available on demand form FAS Kyiv Office -*

21. Import (shipping) requirements for gelatin and collagen intended for human consumption as well as for commodity for its' production to the customs territory of Ukraine

1. Commodity for gelatin and collagen production must be obtained exclusively from:

- 1) bones (excluding risk material), skins and hides of domestic ruminants, skins of pigs and poultry, tendons, and muscles obtained from animals that have been slaughtered in the slaughterhouse and carcasses of

which, as a result of ante and post-mortem inspection, are recognized as fit for human consumption; and/or

2) skins and hides obtained from slaughtered wild animals, carcasses of which, as a result of post-mortem inspection are recognized as fit for human consumption; and/or

3) fish skins and bones.

2. It is forbidden to import (ship) skins and hides as a commodity for the production of gelatin and collagen, which have undergone any tanning process (whether or not this process has been completed) to the customs territory of Ukraine.

3. Commodity for the production of gelatin and collagen which has not been subjected to any treatment methods other than cooling, freezing, or rapid freezing must come from the facilities approved by the competent authority of the country of origin.

4. The following processed commodities may be used for gelatin and collagen production:

1) bones, excluding risk material, originated from the facilities controlled by the competent authority of the country of origin and subjected to one of the following treatment methods:

- grinding into particles approximately 15 mm in size and degreasing with hot water at a temperature no lower than 158.0°F (70°C) for no less than 30 min, or no less than 176.0°F (80°C) for not less than 15 min or not less than 194.0°F (90°C) for no less than 10 min, and further washing and drying for at least 20 min in a hot air stream at an initial temperature no lower than 662.0°F (350°C) or for 15 min in a hot air stream at an initial temperature above 1292°F (700°C);
- sun drying for at least 42 days at an average temperature no lower than 68.0°F (20°C);
- acid treatment that maintains an internal pH level of less than six for at least one hour prior to drying;

2) skins and hides of domestic ruminants, skins of pigs and poultry, skins and hides of wild animals originated from the facilities controlled by the competent authority of the country of origin and subjected to one of the following treatment methods:

- alkali treatment that achieves the internal pH level > 12 followed by salting during at least seven days (period of treatment may include the time required for transportation);
- drying for at least 42 days at a temperature not lower than 68.0°F (20°C) (period of treatment may include the time required for transportation);
- acid treatment that maintains the internal pH level of less than five for at least 1 hour;
- alkali treatment that achieves the pH level > 12 for at least 8 hours;

3) bones, excluding risk material, skins and hides of domestic ruminants, skins of pigs and poultry, skins and hides of wild animals subjected to treatments other than the treatments defined in subparagraphs 1 to 2 of this paragraph and originated from the facilities controlled by the competent authority of the country of origin.

5. Gelatin and collagen must be made from commodity that meets the requirements of paragraphs 1 - 4 of this chapter.

6. Collagen is made according to the following requirements:

- 1) commodity, obtained from bones of ruminants born, raised or slaughtered in a country or zone with a controlled or undefined risk of bovine spongiform encephalopathy as required by the OIE, must be subjected to a process which ensures thorough grinding and degreasing of bone material with hot water and treatment with hydrochloric acid solution (minimum concentration of 4% and pH < 1.5) for at least two days, after which the material is subjected to pH adjustment using acid or alkali, followed by one or more washing, as well as filtration/extrusion/grinding or any other equivalent process;
- 2) commodity, other than the commodity defined in subparagraph 1 of this paragraph, must be subjected to a treatment that includes washing, pH adjustment using acid or alkali, after which the material must be subjected to one or more washing/filtration/extrusion/grinding, or any other equivalent process;
- 3) collagen must be subjected to a drying process after the completion of the processes specified in subparagraphs 1 - 2 of this paragraph.

7. Gelatin is made according to the following requirements:

- 1) commodity, obtained from bones of ruminants born, raised or slaughtered in a country or zone with a controlled or undefined risk of bovine spongiform encephalopathy as required by the OIE, must be subjected to a process which ensures thorough grinding and degreasing of all bone material with hot water and treatment with hydrochloric acid solution (minimum concentration of 4% and pH < 1.5) for at least two days, after which the material is subjected to such treatment:
 - alkaline treatment with saturated calcimine (pH > 12.5) for at least 20 days with heating to 280.4°F (138°C) for at least 4 sec; or
 - acid treatment (pH < 3.5) for at least 10 hours with heating to 280.4°F (138°C) for at least 4 sec; or
 - both high temperature and pressure treatment with saturated steam at temperatures above 271.4°F (133°C) and more than 3 bars for at least 20 min; or
 - any other effect equivalent process;
- 2) commodity, other than the commodity defined in subparagraph 1 of this paragraph, must be subjected to the acid or alkali treatment and subsequently washed. The pH should be adjusted accordingly. Gelatin is extracted with single or multiple heating with subsequent purification by means of filtration and heat treatment.

8. Gelatin and collagen intended for human consumption and gelatin and collagen not intended for human consumption may be produced and stored simultaneously at the same facility, provided that the commodity and production process meet the requirements established for gelatin and collagen intended for human consumption.

9. The maximum levels of residues for gelatin and collagen intended for human consumption must comply with the values given in Annex 1 of these Requirements.

10. Commodity for the production of gelatin and collagen must be transported and stored refrigerated or frozen (this requirement does not apply to commodity processed within 24 hours after shipment). Skimmed and dried bones, ossein, salted, dried, and fertilized skin, as well as skin treated with alkali or acid, must be transported and stored at ambient temperatures.

22. Import (shipping) requirements for honey and other by-products of beekeeping intended for human consumption to the customs territory of Ukraine

- Requirements are available on demand form FAS Kyiv Office –

IV. Import (shipping) requirements for feed, hay, straw, as well as by-products of animal origin and their processed products to the customs territory of Ukraine

1. Import (shipping) requirements for processed animal protein, including mixtures and products (other than feed for domestic animals) containing the specified protein to the customs territory of Ukraine

1. Processed animal protein, including mixtures and products (other than feed for domestic animals) containing the specified protein (hereinafter - processed animal protein and products containing the specified protein) must be made from and stored at a facility that is approved and supervised by the competent authority of the exporting country/country of origin.

2. Animal protein must be subjected to the following types of processing:

- 1) continuously heating to an internal temperature above 271.4°F (133°C) for at least 20 min under (absolute) pressure of at least 3 bars produced by saturated steam, with a particle size before processing of no more than 50 mm; or
- 2) in case of animal protein other than fishmeal obtained from non-mammalian animals - the processing method of by-products of animal origin I - V and VII in accordance with Annex 2 of these Requirements; or
- 3) in case of fishmeal - the processing method I - VII in accordance with Annex 2 of these Requirements; or
- 4) in case of blood obtained from pigs - the processing method I - V and VII in accordance with Annex 2 to these Requirements, and in the case of using the processing method VII, the protein is heat treated throughout the substance at a temperature no lower than 176.0°F (80°C).

3. Processed animal protein and products containing the specified protein must contain exclusively processed animal protein not intended for human consumption and prepared exclusively from animal by-products as

defined in paragraphs 1 - 11 of the list of animal by-products in accordance with Annex 3 of these Requirements.

4. Immediately before dispatch, samples of processed animal protein and products containing the specified protein must be submitted to an examination conducted under the control of the State Veterinary Inspector of the exporting country / country of origin, and the results of such examination must confirm the compliance of the product with the following microbiological indicators:

salmonella - absent in 25 g: $n = 5$, $c = 0$, $m = 0$, $M = 0$;

enterobacteria: $n = 5$, $c = 2$, $m = 10$, $M = 300$ in 1 g,

where:

n - is the number of tested samples;

m - is an indicator of the bacterial count limit (the result is considered satisfactory if the bacterial count in all samples does not exceed m);

M - is an indicator of the maximum bacterial count (the result is considered unsatisfactory if bacterial count is equal to M or more in one or more samples);

c - is the number of samples in which the bacterial count can be between m and M (samples are considered acceptable if the bacterial count in other samples does not exceed m).

5. The final product must be packed in new or sterilized packets and, in the case of unpacked animal protein, transported in containers or other vehicles that have been carefully cleaned and disinfected prior to use. Such packets and/or containers or other vehicles should bear the label "NOT FOR HUMAN CONSUMPTION".

2. Import (shipping) requirements for milk, milk-based, and milk-derived products to the customs territory of Ukraine

1. Milk, milk-based, and milk-derived products (hereinafter - milk and/or dairy products) must be produced and obtained on the territory of the country or zone recorded in the Register of Countries and Establishments from which the import (shipping) of milk and dairy products intended for human consumption is allowed to the customs territory of Ukraine, and:

are officially recognized free from foot-and-mouth disease by the OIE;

where no cases of rinderpest have been recorded in the last 12 months and no vaccination against this disease has been carried out.

2. Milk and/or dairy products must be made from raw milk, obtained from animals, which, at the time of collecting, did not have any clinical signs of diseases that can be transmitted through milk to humans or animals and which were kept on the establishment, for which no veterinary and sanitary restrictions on rinderpest and

foot-and-mouth disease have been imposed by the competent authority of the country of origin for at least 30 days prior to the production.

3. Milk and/or dairy products:

- 1) subjected to one of the types of treatment specified in paragraph 4 of this chapter; or
- 2) contain whey used to feed animals that belong to the species susceptible to foot-and-mouth disease, and such whey was collected from milk subjected to one of the treatments defined in paragraph 4 of this chapter, and:
 - was collected at least 16 hours after milk clotting and has a pH below 6; or
 - was manufactured at least 21 days prior to departure and no foot-and-mouth disease was recorded in the country of origin during that time; or
 - was manufactured at least 21 days prior to importing (shipping) to the customs territory of Ukraine.

4. Milk and/or dairy products must be treated using one of the following methods:

- 1) high-temperature short-term pasteurization at a temperature no lower than 161.6°F (72°C) for at least 15 sec, or pasteurization sufficient to provide a negative reaction to phosphatase test in milk of the cattle in combination with the following:
 - repeated high-temperature short-term pasteurization at a temperature no lower than 161.6°F (72°C) for at least 15 sec, or equivalent pasteurization sufficient to provide a negative reaction to phosphatase test in milk of the cattle; or
 - subsequent drying process combined, in the case of milk intended for animal feeding, with heating to a temperature no lower than 161.6°F (72°C) ; or
 - subsequent process of reducing the pH level to below six and maintaining it at this level for 1 hour; or
 - milk and/or dairy products were manufactured at least 21 days prior to departure and no foot-and-mouth disease was recorded in the country of origin during that time; or
 - milk and/or dairy products were manufactured at least 21 days prior to importing (shipping) to the customs territory of Ukraine.

sterilization, sufficient to achieve an Fo index , which is equal to or higher than three;

- 2) ultra-high temperature treatment (UHT) at temperatures not lower than 275°F (132°C) for at least 1 sec in combination with:
 - subsequent drying process combined, in the case of milk intended for animal feeding, with heating to a temperature no lower than 161.6°F (72°C) ; or
 - subsequent process of reducing the pH level to below six and maintaining it at this level for at least 1 hour; or
 - milk and/or dairy products were manufactured at least 21 days prior to departure and no foot-and-mouth disease was recorded in the country of origin during that time; or
 - milk and/or dairy products were manufactured at least 21 days prior to importing (shipping) to the customs territory of Ukraine.

5. Milk and/or dairy products must be packed in new containers, vehicles or containers for bulk cargo that must be disinfected prior to loading by means approved by the competent authority of the exporting country / country of origin. Such containers and/or vehicles must be marked with the type of milk and/or dairy product and must bear a label indicating that this product is a Category III animal by-product and is not intended for human consumption.

3. Import (shipping) requirements for colostrum and colostrum-based products to the customs territory of Ukraine

- *Requirements are available on demand form FAS Kyiv Office –*

4. Import (shipping) requirements for preserved animal feed to the customs territory of Ukraine

1. Preserved animal feed must be manufactured and stored at the facility approved and supervised by the competent authority of the exporting / country of origin.

2. Preserved animal feed must be made exclusively from animal by-products specified in paragraphs 1 - 10, 12 of Annex III to these Requirements.

3. Preserved animal feed must be subjected to heat treatment in sealed containers to achieve a minimum value of $F_c = 3$.

4. In order to ensure proper heat treatment in accordance with paragraph 3 of this chapter, selective samples taken from at least five containers of each treated batch must be inspected by a state veterinary inspector of the exporting / country of origin by means of laboratory diagnostic methods.

5. Import (shipping) requirements for processed animal feed to the customs territory of Ukraine

1. Processed animal feed (other than preserved animal feed) must be manufactured and stored at the facility approved and supervised by the competent authority of the exporting / country of origin.

2. Processed animal feed must be made exclusively from animal by-products specified in paragraphs 1 - 13 of Annex III to these Requirements.

3. Processed animal feed must be subjected to heat treatment at a temperature of not lower than 194.0°F (90°C) maintained throughout the entire substance or subjected to drying or fermentation authorized by the competent authority of the country of origin, or (in the case of aquatic and terrestrial invertebrates other than pathogens, transmissible to humans or animals) to treatment approved by the competent authority of the country of origin that ensures that animal feed does not pose a threat to human or animal health or that as ingredients for the feed were used exclusively:

- 1) animal by-products or derived products from meat or meat products subjected to heat treatment at a temperature of not lower than 194.0°F (90°C) maintained throughout the entire substance;

2) milk and milk-based products that:

- were subjected to the pasteurization process sufficient to provide a negative reaction to phosphatase test; or
- were subjected to the pasteurization process sufficient to provide a negative reaction to phosphatase test (for milk and milk-based products with pH level reduced to below six); or
- were subjected to the pasteurization process or double heat treatment, each of which was sufficient to provide a negative reaction to phosphatase test;

3) gelatin manufactured using a process that ensures the acid or alkali treatment of unprocessed material as defined in paragraph 2 of this chapter, accompanied by at least one washing, with subsequent adjustment of the pH level and by carrying out (if necessary, repeated) extraction of the gelatin by heating and purifying by means of filtration and sterilization;

4) hydrolyzed protein produced using a manufacturing process, which involves the application of measures to minimize contamination of unprocessed material as defined in paragraph 2 of this chapter, and if the hydrolyzed protein is derived wholly or partly from the skins and hides of ruminants, it is manufactured at a processing facility intended solely for the purpose of hydrolyzed protein production, using only a material with a molecular weight below 10.000 Daltons and a process involving the preparation of unprocessed material defined in paragraph 2 of this chapter, by brining, liming and intensive washing after which the material:

- subjected to a treatment that achieves a pH level above 11 for more than 3 hours at a temperature above 176.0°F (80°C), then subjected to the heat treatment at a temperature above 284.0°F (140°C) for 30 min at a pressure of more than 3.6 bars; or
- subjected to a treatment that achieves a pH level from 1 to 2, then subjected to a treatment that achieves a pH level above 11 and the following heat treatment at a temperature above 284.0°F (140°C) for 30 min at a pressure of 3 bars;

5) egg products subjected to any of the treatment methods from I to V or VII in accordance with Annex II to these Requirements or produced in accordance with the hygiene requirements imposed by the Ukrainian legislation on safety and individual indexes of food quality of egg products intended for human consumption;

6) collagen subjected to a process that enables the treatment of unprocessed material as defined in paragraph 2 of this section by washing, adjusting the pH level with acid or alkali, accompanied by at least one washing, filtration and extrusion, prohibiting the use of preservatives other than those permitted by the Ukrainian legislation;

7) blood products subjected to any of the treatment methods from I to V or VII in accordance with Annex II to these Requirements;

8) processed animal protein obtained from mammals and subjected to any of the treatment methods from I to V or VII in accordance with Annex II to these Requirements;

9) blood products obtained from pigs and subjected to any of the treatment methods from I to V or VII in accordance with Annex II to these Requirements, provided that if the processing method VII is used, the

heat treatment at a temperature of no less than 176.0°F (80°C) throughout the entire substance is applied;

- 10) processed animal protein obtained from animals other than mammals, with the exception of fishmeal, and subjected to any of the treatment methods from I to V or VII in accordance with Annex II to these Requirements;
- 11) fishmeal subjected to any of the processing methods that ensures the compliance of the final product with the microbiological indexes referred to in paragraph 4 of section 1 of this chapter.
- 12) rendered fat (including fish oil), subjected to any of the processing methods from I to V or VII (in the case of fish oil - processing method VI) in accordance with Annex II to these Requirements or manufactured in accordance with hygienic requirements that meet the requirements of Ukrainian legislation or equivalent requirements; rendered fats obtained from ruminants must be purified in a way that achieves a maximum level of insoluble residual impurities, which does not exceed 0.15% of weight;
- 13) dicalcium phosphate produced by a process involving the grinding of all bones belonging to the material defined in paragraph 2 of this section and degreasing with hot water, as well as subsequent treatment with dilute hydrochloric acid (at a minimum concentration of 4% and with a pH level below 1.5) for at least two days, after which the obtained phosphorus solution is subjected to the lime treatment, resulting in precipitation of dicalcium phosphate at a pH level from 4 to 7, and the precipitate of dicalcium phosphate is subjected to air drying at the initial temperature of 149.0°F (65°C) - 617.0°F (325°C) and a final temperature of 86.0°F (30°C) - 149.0°F (65°C);
- 14) tricalification produced by a process involving:
 - grinding of all bones belonging to the material defined in paragraph 2 of this section and their degreasing using counter flow of hot water (bone particles must be less than 14 mm);
 - continuous steam treatment at a temperature 293.0°F (145°C) for 30 min at a pressure of 4 bars;
 - separation of protein broth from hydroxyapatite (tricalcium phosphate) by centrifugation;
 - granulation of tricalcium phosphate after drying in a liquid medium with air at a temperature of 392.0°F (200°C);
- 15) animal by-products used as sensory (flavor) ingredients, subjected to any of the processing methods that ensure that the final product complies with the microbiological parameters in accordance with the requirements of paragraph 4 of this chapter.

4. At least five samples taken from each treated batch during or after storage at the processing facility must be subjected to a study carried out under the control of the state veterinary inspector of the exporting country/country of origin, and the results of such a study must confirm that the product complies with the microbiological parameters referred to in paragraph 4 of section 1 of this chapter.

5. Processed animal feed must be packed in new packaging. If processed animal feed is not shipped in ready-for-sell packages that clearly state that their contents are intended for animal feeding only, those packages should bear labels labeled "NOT FOR HUMAN CONSUMPTION".

6. Import (shipping) requirements for chewable items for domestic animals to the customs territory of Ukraine

- Requirements are available on demand form FAS Kyiv Office -

7. Import (shipping) requirements for raw animal feed and by-products of animal origin intended for fur animals feeding to the customs territory of Ukraine

- Requirements are available on demand form FAS Kyiv Office -

8. Import (shipping) requirements for by-products of animal origin intended for use as flavoring (sensory) ingredients in the manufacture of animal feed

1. By-products of animal origin intended for use as flavoring (sensory) ingredients in the manufacture of animal feed (hereinafter referred to as flavoring (sensory) ingredients) shall be made exclusively from by-products of animal origin specified in Annex I, paragraphs 1 to 10, 12 to these Requirements.

2. Flavoring (sensory) ingredients must be subjected to any of the processing methods that ensure that the final product complies with the microbiological parameters referred to in paragraph 4 of section 1 of this chapter.

3. Samples of flavoring (sensory) ingredients immediately before shipping must be submitted to a study carried out under the control of the state veterinary inspector of the exporting country/country of origin, and the results of such examination shall confirm that the product complies with the microbiological parameters referred to in paragraph 4 of section 1 of this chapter.

4. The final product must be stored indoors.

5. The final product must be packed in new or sterilized packages or transported in containers or other carriers that have been thoroughly cleaned and disinfected before use with the means approved by the competent authority of the exporting country/country of origin. The packages and/or containers or other carriers mentioned above must bear the label "NOT FOR HUMAN CONSUMPTION".

9. Import (shipping) requirements for by-products of animal origin intended for the manufacture of animal feed

1. By-products of animal origin intended for the manufacture of animal feed must be obtained:

- 1) in the territory of the country/zone/ compartment, entered in the register of countries and facilities from which the import (shipping) of fresh meat of the corresponding species of domestic and wild animals to the customs territory of Ukraine is allowed;
- 2) from animals that have been kept in the territory of such country/zone/compartment since birth or during the last three months before slaughter or were slaughtered in such territories within the wild.

2. By-products of animal origin intended for the manufacture of animal feed must be obtained from animals that meet the following requirements:

1) for domestic animals:

animals come from establishments where:

- in the last 30 days no cases of rinderpest, swine vesicular disease, VND, highly pathogenic avian influenza was recorded, and in the last 40 days no cases of African swine fever, classical swine fever were registered, and in the establishments located within a radius of 6.2 mi. (10 km) around them no cases of such diseases were recorded;
- in the last 60 days no cases of foot-and-mouth disease were recorded, and in the establishments located within a radius of 15.5 mi. (25 km) around them no cases of such disease were recorded in the last 30 days;
- the animals were not slaughtered in order to eliminate any infectious disease;
- the animals have been kept in the establishment of origin for at least the last 40 days before being transported to the slaughterhouse, after which they have been transported directly to the slaughterhouse without contact with animals of a lower animal health status;
- during the stay in the slaughterhouse, for 24 hours before slaughter, the animals were subjected to ante-mortem examination, the results of which showed no signs of diseases susceptible to these animals;
- the treatment of animals before slaughter or during slaughter must comply with the requirements of the Ukrainian legislation for the animal welfare or equivalent requirements;

2) for wild animals:

animals were caught and killed in the wild in the territory:

- within a radius of 15.5 mi. (25 km) around which no cases of foot-and-mouth disease, rinderpest, swine vesicular disease, VND, highly pathogenic avian influenza was recorded in the last 30 days, and no cases of African or classical swine fever were registered in the last 40 days;
- located at a more than 12.4 mi. (20 km) distance from the borders separating this territory from another country or its part, which not included in the register of countries and facilities from which the by-products of animal origin intended for the manufacture of animal feed may be imported (shipped) to the customs territory of Ukraine; or
- for 12 hours after slaughter, these by-products are cooled or transported to an animal collection center and immediately thereafter to a wildlife processing facility.

3. By-products of animal origin intended for the production of animal feed shall be obtained at a facility around which no disease specified in paragraph 2 of this section has been recorded within a radius of 6.2 mi. (10 km) in the last 30 days, or, in case of detection of these diseases, preparation of raw materials for import (shipping) to the customs territory of Ukraine or transportation through transit is possible after removal of all the meat from this facility and complete cleanout/disinfection of the facility carried out under the control of the state veterinary inspector of the country of origin.

4. By-products of animal origin intended for the manufacture of animal feed shall consist solely of by-products of animal origin defined in paragraphs 1-2, 4-5, 7-10 of Annex III to these Requirements.

5. By-products of animal origin intended for the manufacture of animal feed must be subjected to deep freezing at the facility of origin or to other treatment under which these products will be protected from the spoilage process.

6. For material derived from domesticated ruminants originating in the territory of (or a separate part of) South America or South Africa from which fresh meat of domesticated ruminants, separated from the bones and intended for human consumption, is authorized to be imported into Ukraine, as well as cattle masticatory muscles:

- 1) for certain South American countries, by-products of animal origin in consignment are obtained from animals kept in the territory of the country or zone defined in paragraph 1 of this section, where the animals are regularly vaccinated against foot-and-mouth disease, and these vaccination programs must be carried out under the supervision of a competent authority of the exporting country/country of origin;
- 2) for particular countries of South America or South Africa, by-products of animal origin in the consignment consist solely of by-products of animal origin obtained from cuts of the entrails of ruminants, kept at ambient temperatures not higher than 35°F (2°C) for at least 3 hours or for at least 24 hours in the case of cattle masticatory muscles and cattle meat separated from the bones.

7. By-products of animal origin intended for the manufacture of animal feed must be obtained and produced without contact with material which does not satisfy the requirements of this section.

8. The handling of by-products of animal origin intended for the manufacture of animal feed should be carried out in such a way as to prevent the contamination of these products by infecting agents.

9. By-products of animal origin intended for the manufacture of animal feed must be packed in new sealed packaging and sealed containers bearing the label "RAW MATERIALS ONLY FOR THE MANUFACTURE OF ANIMAL FEED" with the name and address of the facility of destination. The sealing of containers is carried out under the control of the competent authority of the exporting country/country of origin.

10. Import (shipping) requirements for blood and blood products intended for usage outside the feed chain and obtained from the equidae into the customs territory of Ukraine

- Requirements are available on demand form FAS Kyiv Office -

11. Import (shipping) requirements of blood products that can be used as feed material to the customs territory of Ukraine

1. Blood products that may be used as feed material (hereinafter referred to as "blood products") must be made solely from the blood of slaughtered animals, suitable for human consumption in accordance with the requirements of Ukrainian legislation, but not intended for human consumption for commercial purposes,

and/or of unsuitable for human consumption in accordance with the requirements of the legislation of Ukraine. Blood of slaughtered animals, which did not show signs of a disease transmitted through blood to a human or animal, and which were obtained from carcasses of animals slaughtered at the slaughterhouse, and as a result of the ante-mortem inspection were recognized as acceptable for human consumption in accordance with the requirements of the legislation of Ukraine.

2. Blood products should be subjected to one of the following types of processing:

- 1) one of the processing methods in accordance with Annex II to these Requirements;
- 2) a processing method that ensures the compliance of the final product with the microbiological parameters specified in paragraph 4 of section 1 of this chapter;
- 3) blood products (including blood plasma and blood subjected to spray drying) obtained from animals of the porcine family and intended for feeding animals of the porcine family must be subjected to heat treatment at a temperature not lower than 176°F (80°C) throughout the substance, and the proportion of moisture in the plasma and blood subjected to spray drying shall be not more than 8% with water activity (Aw) not more than 0,60.

3. Immediately before shipping, samples of blood products must be submitted to a test carried out under the control of the state veterinary inspector of the exporting country/country of origin, and the results of such examination shall confirm that the product complies with the microbiological parameters referred to in paragraph 4 of section 1 of this chapter.

4. Blood products (including blood plasma and blood subjected to spray drying) obtained from animals of the porcine family and intended to be fed to animals of the porcine family must be stored in a dry warehouse at room temperature for at least six weeks.

5. The final product must be packed in new or sterilized packages or transported in containers or other carriers that have been thoroughly cleaned and disinfected before use with the means approved by the competent authority of the exporting country/country of origin. Such packages and/or containers or other carriers should bear the label "NOT FOR HUMAN CONSUMPTION".

12. Import (shipping) requirements for untreated blood products derived from animals other than equine animals and intended for the production of products of processing, conversion of animal by-products for use outside the feed chain for farmed animals to the customs territory of Ukraine

1. Untreated blood products derived from animals other than equine animals and intended for the production of processed products, conversion of animal by-products for use outside the feed chain for farmed animals (hereinafter referred to as unprocessed blood products) should:

- 1) Consist of blood products that meet the requirements of paragraphs 2 - 6 of this chapter;

2) Contain exclusively blood products not intended for human consumption.

2. Untreated blood products must be produced at a facility (establishment) under the supervision of the competent authority of the country of origin, exclusively from the following blood and blood products:

- 1) blood of slaughtered animals that is intended for human consumption but not intended for human consumption for commercial purposes; and/or
- 2) blood of slaughtered animals, which was considered not intended for human consumption but did not show signs of diseases that can be transmitted through blood to humans or animals, and which were obtained from carcasses of animals slaughtered at the slaughterhouse and were declared intended for human consumption as a result of ante-mortem inspection in accordance with the requirements of the legislation of Ukraine; and/or
- 3) blood of slaughtered animals, which did not show signs of diseases that can be transmitted through blood to humans or animals, obtained from carcasses of animals which slaughtered at the slaughterhouse and, as a result of ante-mortem inspection, declared intended for human consumption in accordance with the requirements of the legislation of Ukraine; and/or
- 4) blood and blood products derived from the production of products intended for human consumption; and/or
- 5) blood and blood products derived from live animals that have not shown signs of diseases that can be transmitted to humans or animals through such a product, except for the blood of ruminants that requiring analysis for spongiform encephalopathy.

3. Untreated blood products must be from blood collected at a slaughterhouse or other facility (establishment) approved and supervised by the competent authority of the country of origin/country where the blood of the animals was collected.

4. Untreated blood products derived from cloven-footed animals (Artiodactyla), solid-hoofed animals (Perissodactyla) and proboscideans (Proboscidea), as well as their mixtures, should be:

- 1) from the territory of the country where were no cases of cattle plague, small ruminants plague, Rift Valley fever have been recorded in the last 12 months, and no vaccination against these diseases has been carried out for at least the last 12 months;
- 2) from the territory of a country or zone officially recognized by the OIE free of foot-and-mouth disease without vaccination;
- 3) for animals other than animals of the porcine (Suidae) and tapir (Tayassuidae) families, - from the territory of a country or zone where no cases of vesicular stomatitis or bluetongue (including the presence of seropositive animals) have been recorded during the last 12 months and that no vaccination against these diseases was carried out for 12 months; if there are seropositive animals for vesicular stomatitis or bluetongue on the territory of the country or zone, - after passing state control at the state

border of Ukraine, unprocessed blood products are transported directly to the destination facility (establishment);

4) for animals of the porcine (Suidae) and tayassuidae (Tayassuidae) families:

- from the territory of a country or zone where no susceptible swine fever, classical swine fever, African swine fever have been recorded in the last 12 months and have not been vaccinated against these diseases for at least the last 12 months; or
- from the territory of a country or zone where no cases of vesicular stomatitis (including the presence of seropositive animals) have been recorded in the last 12 months, and no vaccination has been carried out for at least the last 12 months; if there are seropositive animals on vesicular stomatitis in the territory of the country or zone, - after passing state control at the state border of Ukraine, the raw blood products are transported directly to the destination facility (establishment).

5. Poultry and other birds from which untreated blood products are obtained come from the territory of the country/zone/compartment:

- 1) which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, are free from Newcastle disease and highly pathogenic avian influenza;
- 2) where no vaccination against avian influenza has been carried out in the last 12 months;
- 3) where the animals from which the untreated blood products were derived were not vaccinated against Newcastle disease using vaccines made from the original vaccine strain of Newcastle disease, which is more pathogenic than lentogenic strains of the virus.

6. The final product must be stored indoors.

7. The final product must be packed in new or sterilized bags or bottles or, in the case of unpackaged untreated blood products, transported in containers or other vehicles that have been carefully cleaned and disinfected before use by means approved by the competent authority of the exporting country/countries of origin. The above packages or bottles and/ or containers or other vehicles must bear the label "NOT FOR CONSUMPTION OF HUMANS or ANIMALS".

13. Import (shipping) requirements for treated blood products derived from animals other than equine animals and intended for the production of products of processing, conversion of animal by-products for use outside the feed chain for farmed animals to the customs territory of Ukraine

- *Requirements are available on demand form FAS Kyiv Office -*

14. Import (shipping) requirements for fresh and chilled hides and skins of ungulates to the customs territory of Ukraine

1. Fresh and chilled hides and skins of ungulates must be obtained from animals which:

- 1) were slaughtered and their carcasses are intended for human consumption in accordance with the requirements of the legislation of Ukraine; or

- 2) were slaughtered at the slaughterhouse after the ante-mortem inspection, which resulted in the animals being declared intended for slaughter for human consumption in accordance with the requirements of the legislation of Ukraine.

2. Fresh and chilled hides and skins of ungulates must come from the territory of the country/zone/compartment:

- 1) that they are entered in the register of countries and facilities from which the import (shipment) of fresh meat of the relevant species of animals to the customs territory of Ukraine is allowed;
- 2) where no cases of classical swine fever, African swine fever, and cattle plague have been recorded for at least the last 12 months before departure;
- 3) which are officially recognized by the OIE free of foot-and-mouth disease without vaccination;
- 4) in the case of hides and skins derived from bull and water buffalo:
 - hides and skins derived from animals that have been kept on the territory of a country or zone since birth or for at least the last 28 days, which, in accordance with the requirements of the OIE Terrestrial Animal Health Code, are free from contagious nodular dermatitis; or
 - hides and skins obtained from animals subjected to ante- and post-mortem inspection, the results of which indicate that these animals are free of contagious nodal dermatitis and that the hides and skins are subjected to the following treatments: dry or wet saline for at least 14 days before dispatch or salting in the sea salts with the addition of two percent sodium carbonate for at least seven days or drying for at least 42 days at a temperature not lower than 20 ° C. measures that provide opportunities to avoid infection contagious nodal dermatitis.

3. Fresh and chilled hides and skins of ungulates must be received:

- 1) from animals kept in the country of origin for at least three months before slaughter or from birth (in the case of animals less than three months old);
- 2) from animals (for hides and skins of ungulates) originating from holdings on the territory where no foot-and-mouth disease has been recorded in the last 30 days and where no foot-and-mouth disease has been observed within 10 km within the last 30 days;
- 3) from animals (for hides and skins of pigs) originating from holdings in which no outbreaks of swine vesicular disease have been recorded on the territory during the last 30 days, and in the last 40 days - classical and African swine fever, and around which no cases of these diseases have been observed within a 10 km radius during the last 30 days;
- 4) from animals which, during the ante-mortem inspection carried out at the slaughterhouse during the 24 hours before slaughter and which did not show signs of foot-and-mouth disease, cattle plague, classical swine fever, African swine fever, swine vesicular disease.

15. Import (shipping) requirements for treated hides and skins of ungulates to the customs territory of Ukraine

1. Treated hides and skins of ungulates must be obtained:

1) from hides and skins (excluding chewable items) which are:

- dry or wet salting for at least 14 days before departure;
- salting in sea salt with the addition of two percent sodium carbonate for at least seven days;
- drying for at least 42 days at a temperature not lower than 20 ° C;
- a process other than tanning;

2) from animals that:

- Were killed and their carcasses are intended for human consumption in accordance with the requirements of the legislation of Ukraine; or
- were slaughtered at the slaughterhouse after carrying out an ante-mortem inspection, the results of which were declared intended for slaughter for human consumption in accordance with the requirements of the legislation of Ukraine; or
- have not identified clinical signs of diseases that can be transmitted to humans or animals through the hides and skins and have not been killed in the outbreak program of any infectious disease.

2. If the treated skins and hides of ungulates are obtained from animals originating from the territory of the country/zone/compartiment, entered in the register of countries and facilities from which fresh meat of the relevant species of animals is allowed to be imported into the customs territory of Ukraine, hides and skins must be subjected to one of the following treatment methods:

1) drying;

2) dry or wet salting for at least 14 days before departure;

3) dry or wet salting carried out on a date before that provided in subparagraph 2 of this paragraph, and if the duration of the transport is enough to allow the process of salting of hides and skins at least 14 days before their arrival at the designated border inspection post in the customs territory Ukraine;

4) salting in sea salt with the addition of two percent sodium carbonate for seven days before departure;

5) salting in sea salt with the addition of two percent sodium carbonate, carried out on a date other than that specified in subparagraph 4 of this paragraph, and according to the carrier's declaration, the duration of transport will be sufficient to allow the process of salting of hides and skins to last at least seven days before their arrival to a designated border inspection post in the customs territory of Ukraine.

3. If the treated skins and hides of ungulates are obtained from animals originating from the territory of the country/zone/compartiment, not listed in the List of countries and facilities from which the fresh meat of the

relevant animal species is allowed to be imported into the customs territory of Ukraine, treated hides and skins must be subjected to one of the following treatment methods:

- 1) salting in sea salt with the addition of two percent sodium carbonate for seven days before departure;
- 2) salting in sea salt with the addition of two percent sodium carbonate, carried out on a date other than that specified in subparagraph 1 of this paragraph, and according to the carrier's declaration, the duration of transport will be sufficient to allow the process of salting of hides and skins to last at least seven days before their arrival to a designated border inspection post in the customs territory of Ukraine.
- 3) drying for 42 days at a temperature not lower than 20 ° C.

16. Import (shipping) requirements for treated hides and skins for treated hides and skins of ruminant and equidae animals, which are stored separately for 21 days or transported continuously for 21 days before import (shipping) on the customs territory of Ukraine

1. Treated hides and skins for treated hides and skins of ruminant animals and equidae animals, which are stored separately for 21 days or transported continuously for 21 days before import (shipping) on the customs territory of Ukraine (hereinafter - treated hides and skins for treated hides and skins of ruminant and equidae animals), must be obtained from animals, which:

- 1.) were killed and their carcasses are intended for human consumption in accordance with the requirements of the legislation of Ukraine; or
- 2.) were slaughtered at the slaughterhouse after carrying out an ante-mortem inspection, the results of which were declared intended for slaughter for human consumption in accordance with the requirements of the legislation of Ukraine; or
- 3.) have not identified clinical signs of diseases that can be transmitted to humans or animals through the hides and skins and have not been killed in the outbreak program of any infectious disease.

2. Hides and skins of ruminant and equidae animals must be subjected to one of the following treatment methods:

- 1) drying;
- 2) dry or wet salting for at least 14 days before departure;
- 3) salting in sea salt with the addition of two percent sodium carbonate for seven days before departure;

3. The treated hides and skins of ruminants and equine animals after the treatment specified in paragraph 2 of this Chapter shall, for 21 days before departure, be stored separately from other material (raw material) under the supervision of the State Veterinary Inspector of the country of origin or, according to the carrier's declaration, the duration of transport to the designated border inspection post in the territory of Ukraine is at least 21 days.

17. Import (shipping) requirements for the treated hunting trophies and other treated parts of birds and ungulate animals, which consist of bones, horns, hooves, claws, horn-type appendices, teeth, skin or fell to the customs territory of Ukraine.

- Requirements are available on demand form FAS Kyiv Office -

18. Import (shipping) requirements for hunting trophies and other treated parts of birds and ungulate animals, which consist of the complete untreated parts to the customs territory of Ukraine.

- Requirements are available on demand form FAS Kyiv Office -

19. Import (shipping) requirements for the pork bristle to the customs territory of Ukraine.

1. Bristle must be obtained from pigs, which were reared and slaughtered in the slaughterhouse in the country/zone of origin.

2. Pigs from which bristles are obtained:

- 1.) according to the inspection results, conducted by the Chief of State Veterinary Administration in the country of origin, with no signs of diseases which may be transferred to humans or animals.
- 2.) were not slaughtered with the aim of liquidation of any infectious disease.

3. On the territory of a country/ zone of origin with no registered cases of African swine fever during the last 12 months.

4. Pork bristle must be transferred in a dry state and in a sealed package.

20. Import (shipping) requirements for animal by-products for use outside the feed chain or as production (control) samples to the customs territory of Ukraine

1. Animal by-products for use outside the feed chain or as production (control) samples must be obtained:

- 1.) from material, imported from the territory of a country/zone/compartiment reordered in the Register of Countries and Establishments, from which fresh meat of relevant species of animals may be imported (shipped) to the customs territory of Ukraine;

- 2.) in the exporting country or on its separate territory (zone or compartment) from animals which:

kept on the territory of the country/zone/compartiment recorded in the Register of Countries and Establishments, from which the fresh meat of relevant species of animals may be imported (shipped) to the customs territory of Ukraine during the last three month before slaughter; or were slaughtered on this territory in a wildlife (only for country/zone/compartiment recorded in the Register of Countries and

Establishments, from which the fresh meat of relevant species of wild animals may be imported (shipped) on the customs territory of Ukraine);

3) from eggs, milk, rodents, double-toothed rodents, aquatic or terrestrial invertebrates;

2. Material, which differs from material, defined in subparagraph 3 paragraph 1 of this Chapter, must be obtained from animals, in accordance with the requirements of paragraph 3 or paragraph 4 of this Chapter;

3. Animals, from which the material was obtained according to the paragraph 2 of this Chapter, must meet such requirements:

1) originate from the establishment where:

- in the last 30 days no cases of rinderpest, swine vesicular disease, Newcastle disease, highly pathogenic avian influenza;
- in the last 40 days, no cases of African swine fever;
- in establishments, in which and within 6.2 mi (10 km) around which no cases of rinderpest, swine vesicular disease, Newcastle disease, highly pathogenic avian influenza, African swine disease have been recorded in the last 30 days;
- no cases of foot-and-mouth disease have been recorded in the last 60 days;
- in establishments, no cases of foot-and-mouth disease has been recorded within a radius of 25 km in the last 30 days;

2) were not slaughtered with the aim of liquidation of any infectious disease

3) were kept in the establishments of origin no less than 40 days before transportation to the slaughterhouse, after this must be transported directly to the slaughterhouse without any contact with animals which has lower veterinary-sanitary status;

4) during the 24 hours before slaughter, was subjected to antemortem inspection, the results of which showed the absence of signs of diseases, the handling of such animals prior to slaughter and during slaughter meets the requirements of Ukrainian legislation on animal welfare;

4. Animals, from which material was obtained in accordance to paragraph to of this Chapter, must meet such requirements:

1) animals were caught and killed in the wild in the territory:

- within a radius of 15.5 mi. (25 km) around which no cases of foot-and-mouth disease, rinderpest, swine vesicular disease, VND, highly pathogenic avian influenza was recorded in the last 30 days, and no cases of African or classical swine fever were registered in the last 40 days;
- located at a more than 12.4 mi. (20 km) distance from the borders separating this territory from another country or its part, which not included in the register of countries and facilities from which the by-products of animal origin intended for the manufacture of animal feed may be imported (shipped) to the customs territory of Ukraine; or

2) for 12 hours after slaughter, these by-products are cooled or transported to an animal collection center and immediately thereafter to a wildlife processing facility.

5. Material, different from the material, obtained from the fish caught in a wild or invertebrates, has to be obtained at a facility around which no disease specified in paragraph 2 of this section has been recorded within a radius of 6.2 mi. (10 km) in the last 30 days, or, in case of detection of these diseases, preparation of raw materials for import (shipping) to the customs territory of Ukraine or transportation through transit is possible after removal of all the meat from this facility and complete cleanout/disinfection of the facility carried out under the control of the state veterinary inspector of the country of origin.

6. By-products for use outside the feed chain or as production (control) samples must consist solely of by-products, defined in paragraphs 1-13, 15 at Annex 3 to these Requirements.

7. By-products for use outside the feed chain or as production (control) samples must be subjected to deep freezing at the facility of origin or to other treatment under which these products will be protected from the spoilage process to the moment of delivery to the facility of its purpose.

8. For material derived from domesticated ruminants originating in the territory of (or a separate part of) South America or South Africa from which fresh meat of domesticated ruminants, separated from the bones and intended for human consumption, is authorized to be imported into Ukraine, as well as cattle masticatory muscles:

1) for certain South American countries:

by-products of animal origin in consignment are obtained from animals kept in the territory of the country or zone defined in paragraph 1 of this section, where the animals are regularly vaccinated against foot-and-mouth disease, and these vaccination programs must be carried out under the supervision of a competent authority of the exporting country/country of origin;

2) for particular countries of South America or South Africa:

by-products of animal origin in the consignment consist solely of by-products of animal origin, obtained from processed guts or fresh meat, separated from the bones

9. By-products for use outside the feed chain or as production (control) samples must be obtained and produced without contact with products, which do not satisfy the requirements of this section.

10. The handling of by-products of animal origin intended for use outside the feed chain or as production (control) samples, must be carried out in such a way as to prevent the contamination of these products by infecting agents.

11. By-products of animal origin intended for use outside the feed chain or as production (control) samples must be packed in new or sterilized packages or transported in containers or other carriers that have been thoroughly cleaned and disinfected before use, and in case of packages, transported in a different way than postal transportation, - in containers, packed with the means approved by the competent authority of the exporting country/country of origin. The packages and/or containers or other carriers mentioned above must

bear the label "BY-PRODUCTS OF ANIMAL ORIGIN INTENDED FOR USE OUTSIDE THE FEED CHAIN" and/or "PRODUCTION (CONTROL) SAMPLES NOT FOR HUMAN CONSUMPTION" with the name and address of the facility of destination.

21. Import (shipping) requirements for rendered fats, intended for use as animal feed materials, or for use outside the feed chain to the customs territory of Ukraine

- *Requirements are available on demand form FAS Kyiv Office –*

22. Import (shipping) requirements for rendered fats, intended for use as animal feed materials to the customs territory of Ukraine

1. Rendered fats, intended for use as animal feed materials, must be produced on the facility (establishment), under the supervision of the competent authority of the country of origin, exclusively from animal by-products defined by paragraphs 1-9, 12 at Annex 3 to these Requirements.

2. Rendered fats, intended for use as animal feed materials, must come from:

- 1) for material, obtained from animals which belong to Suidae family, - from the country/zone/compartiment with no registered cases of classical swine fever and African swine fever during the last 12 months and also with no registered cases of the foot-and-mouth disease during the last 24 months;
- 2) for material, which was obtained from poultry, - from the country/zone/compartiment, with no registered cases of Virulent Newcastle disease and avian influenza;
- 3) for material, which was obtained from ruminant, - from the country/zone/compartiment, with no registered cases of rinderpest during the last 12 months and also with no registered cases of the foot-and-mouth disease during the last 24 months.

3. In cases when rendered fats do not meet the requirements of the 2 paragraph of this chapter and were obtained from animals, which belong to susceptible to foot-and-mouth disease, African swine fever, and classical swine fever species, these fats must be thermally treated at a temperature no lower than 194° F (90° C) within 15 min.

4. Rendered fats, obtained from ruminant, must be cleaned in such a way as to ensure the maximum level of insoluble sedimentary impurities does not exceed the 0, 15 % of its weight.

5. Rendered fats must be subjected to any of the processing methods I - V, VII according to the Annex 2 of these Requirements.

6. Packed animal fats must be bagged in new containers, which were previously cleaned and disinfected. The tubes, pumps, cisterns and the other containers or tank-vehicles, which are used for transportation of unpackaged animal fats, must be inspected by State Veterinary Inspector from exporting country/country of origin and after the inspection is recognized as clean and suitable for use.

7. Containers and/or other tanks with rendered fats must be signed “NOT FOR HUMAN CONSUMPTION.”

23. Import (shipping) requirements of rendered fats intended for use beyond the food chain to the customs territory of Ukraine

1. Rendered fats, intended for use beyond the food chain, must be manufactured exclusively from by-products of animal origin, set out in paragraphs 2-5 of this chapter.

2. Rendered fats, intended for biodiesel production or oleochemical products must be manufactured from by-products of animal origin, which belong to the category I, II, III according to the requirements of Ukrainian legislation about by-products of animal origin.

3. Rendered fats, intended for renewable fuel production, must be manufactured from by-products of animal origin, which belong to the category II and III according to the requirements of Ukrainian legislation on by-products of animal origin.

4. Rendered fats, intended for other purposes, except for the production of cosmetics and medicines, medical products, must be manufactured from by-products of animal origin, defined in paragraphs 1 - 12, 16 - 15 at Annex 3 of these Requirements.

5. Rendered fats, intended for other purposes, except for the production of organic fertilizer or soil improver, cosmetics and medicines, medical products or renewable fuel, may be made of risk material and/or carcasses or parts of carcasses of dead animals, which contain risk material.

6. Rendered fats:

- 1) subjected to any of the processing methods I - V, VII according to the annex 3 of these Requirements;
- 2) before shipping was labelled with glycerol triheptanoate in the way which ensures a homogeneous minimum concentration of at least 250 mg of THG per 1 kg of fat;
- 3) obtained from ruminant, cleaned in the way which ensures that the maximum level of insoluble residual impurities does not exceed 0,15 % of its weight.
- 4) transported under conditions that prevent product's contamination.

7. Packages and containers which contain rendered fats must be labelled as “NOT FOR HUMAN OR ANIMAL CONSUMPTION.”

24. Import (shipping) requirements of gelatin and collagen intended for use as feed materials or beyond the food chain to the customs territory of Ukraine

1. Gelatin and collagen, intended for use as feed materials or beyond the food chain (“gelatin/ collagen”), must be manufactured and stored at facility which is approved and supervised by the competent authority of the exporting country/ country of origin.
2. For the production of gelatin/collagen must be used exclusively by-products of animal origin, defined in paragraphs 1 - 2, 4 - 5, 7 - 8, 12 at Annex 3 of these Requirements.
3. Gelatin must be prepared through a process that enables the treatment of the raw material, defined in paragraph 2 of this chapter, with acid or alkali accompanied by at least one rinse with pH adjustment, extraction of gelatin by heating and further purification using filtration and sterilization to eliminate pathogens.
4. Collagen must be prepared using a process that enables the treatment of the raw material, defined in paragraph 2 of this chapter, including washing, pH adjustment with acid or alkali accompanied by at least one rinse, filtration, and extraction to eliminate pathogens.
5. Packaging, transportation, and storage of gelatin/collagen must be carried out in accordance with hygienic requirements which meet the requirements of Ukrainian legislation or equivalent requirements, with preservatives not prohibited by Ukrainian legislation.
6. Packages with gelatin/ collagen must be labelled as “GELATIN/ COLLAGEN SUITABLE FOR ANIMAL CONSUMPTION.”

25. Import (shipping) requirements of hydrolyzed protein, dicalcium phosphate, and tricalcium phosphate intended for use as feed material or beyond the food chain to the customs territory of Ukraine

- *Requirements are available on demand form FAS Kyiv Office –*

26. Import (shipping) requirements of by-products of beekeeping intended for use only in beekeeping to the customs territory of Ukraine

1. By-products of beekeeping intended for use only in beekeeping (by-products of beekeeping) must come from country/zone/compartments, where:
 - 1) no veterinary-sanitary restrictions have been established for American rot, ascariasis (acarapidosis) small hive beetle, tropilaelaps;
 - 2) throughout the whole territory (in the framework of bilateral trade) the diseases specified in subparagraph 1 of this paragraph are subjected to mandatory reporting.
2. By-products which were subjected to thermal treatment at a temperature 10.4°F (-12° C) or below for at least 24 hours either (for wax) cleaned or recycled using a recycling method I - V and VII according to the Annex 2 of these Requirements.

27. Import (shipping) requirements of animal fat-processing products intended for use beyond the food chain to the customs territory of Ukraine

1. Animal fat-processing products intended for use beyond the food chain must be manufactured and stored at a facility which is approved and supervised by the competent authority of the exporting country/country of origin.
2. Animal fat-processing products intended for use beyond the food chain, except for the production of organic fertilizers, soil improvers, cosmetics and medicines, medical products, may be manufactured from risk material and/or carcasses or parts of carcasses of the dead animals, from which risk material was not removed at the time of reclamation or disposal.
3. Animal fat-processing products which will be used for organic fertilizers production, soil improvers or other aims beyond the food chain, except for cosmetics and medicines, medical products, must be manufactured from by-products of animal origin, defined in paragraphs 16 - 18 according to the Annex 3 of these Requirements.
4. Other animal fat-processing products intended for use beyond the food chain must be manufactured from by-products of animal origin, defined in paragraphs 1 - 9, 12 according to the Annex 3 of these Requirements.
5. Animal fat-processing products which are manufactured from by-products of animal origin, defined in paragraphs 2 - 3 of this chapter, must be manufactured using the following methods:
 - 1) transesterification or hydrolysis at a temperature not lower than 392 ° F (200 ° C) within 20 min (glycerol, fatty acids, esters); or
 - 2) saponification under the influence of 12M NaOH (glycerin and soap): in batch mode at 203 ° F (95 ° C) within 3 hours or continuous mode at 284 ° F (140° C) under a pressure of 2 bars (2000 hPa) for 8 min; or
 - 3) hydrogenation at 320 ° F (160 ° C) under a pressure of 12 bars (12000 hPa) for 20 min.
6. Animal fat-processing products manufactured from by-products of animal origin, defined in paragraph 4 of this chapter, must be manufactured using one of the processing methods I - VII according to the Annex 2 of these Requirements.
7. Animal fat-processing products intended for use beyond the food chain must be packaged in new and cleaned containers.
8. Packaging must be carried out in the way which avoids further product's infection or contamination with pathogens.
9. Containers with animal fat-processing products intended for use beyond the food chain must be labelled as "NOT FOR HUMANS OR ANIMAL CONSUMPTION."

28. Import (shipping) requirements of animal fat-processing products intended for use as feed or beyond the food chain to the customs territory of Ukraine

1. Animal fat-processing products intended for use as feed or beyond the food chain must be manufactured and stored at facility which is approved and supervised by the competent authority of the exporting country/country of origin to destroy pathogens.
2. Animal fat-processing products intended for use beyond the food chain must be manufactured exclusively from by-products of animal origin, defined in paragraphs 1 - 9, 12 according to the Annex 3 of these Requirements.
3. Animal fat-processing products must be packaged in the new and cleaned containers. Packaging must be carried out in the way which avoids further infection or contamination of the product with pathogens.
4. Containers and/or other tanks with animal fats must be signed “NOT FOR HUMAN CONSUMPTION.”

29. Import (shipping) requirements of egg products intended for use as feed material to the customs territory of Ukraine

1. Egg products, which may be used as feed material (“Egg products”), must be manufactured and stored at a facility which is approved and supervised by the competent authority of the exporting country/country of origin.
2. For egg products, production must be exclusively used for the following by-products of animal origin:
 - 1) by-products of animal origin, obtained during the food production process, intended for human consumption; and/or
 - 2) products of animal origin or foodstuffs containing products of animal origin not intended for human consumption, for commercial purposes or as a result of manufacturing, packaging or other defects which do not pose a risk to human or animal health; and/or
 - 3) the listed below material, obtained from the animals with no signs of diseases, which may be transmitted through such material to humans or animals:

incubator by-products;

Eggs, egg products, including eggshells.
3. Egg products must be manufactured in accordance with hygienic requirements, established by the Ukrainian legislation on safety and individual quality indicators for foods and egg products, intended for human consumption or subjected to the listed below types of processing:
 - 1) the processing methods I - V, VII according to the Annex 2 of these Requirements; or

2) any of the processing methods that ensure the compliance of the final product with the microbiological parameters, defined in paragraph 4 of Chapter 1 of this section.

4. Samples of egg products must be submitted to a test carried out under the supervision of the State veterinary inspector of the exporting / country of origin immediately before shipping, and the results of this test must confirm that the product complies with the microbiological parameters, defined in paragraph 4 of Chapter 1 of this section.

5. The final product must be stored indoors.

6. Egg products must meet the requirements of the Ukrainian legislation on residues of substances that are harmful, may alter the organoleptic characteristics of the product or make its use as feed dangerous or harmful to animal health.

7. The final product must be packed in new or sterilized packages, and in the case of unfilled egg products, transported in containers or vehicles that have been thoroughly cleaned and disinfected before use with the means approved by the competent authority of the country of origin.

Such packages, containers, vehicles must be labelled as “NOT FOR HUMAN CONSUMPTION.”

30. Import (shipping) requirements of bones and bone products to the customs territory of Ukraine (excluding bone meal), horns and horn products (excluding horn meal), as well as hooves and hoof products (excluding hoof meal) intended for other purposes than use as feed material, organic fertilizers or soil improvers

1. Bones and bone products (excluding bone meal), horns and horn products (excluding horn meal), hooves and hoof products (excluding hoof meal), intended for purposes other than use as feed materials, organic fertilizers or soil improvers (“bones and bone products, horns and horn products, hooves and hoof products”) must not contain and be derived from risk material and mechanically separated meat (MSM) obtained from bones of cattle, sheep, and goats.

2. After importation (shipping) to the customs territory of Ukraine of bones and bone products, horns and products of horns, hoofs and hoof products:

- 1) must not be used as feed material, organic fertilizers or soil improvers at any stage of circulation;
- 2) must be directed to the facility of its purpose for further processing or recycling.

31. Import (shipping) requirements of processed manure and bats processing products to the customs territory of Ukraine

- Requirements are available on demand form FAS Kyiv Office -

32. Import (shipping) requirements of horns and horn products (excluding horn meal), hooves hoof products (excluding hoof meal) intended for the production of organic fertilizers or soil improvers

- Requirements are available on demand form FAS Kyiv Office -

33. Import (shipping) requirements of gelatin intended for use in the photographic industry to the customs territory of Ukraine

- Requirements are available on demand form FAS Kyiv Office -

34. Import (shipping) requirements of raw fleece and wool to the customs territory of Ukraine**1. Raw fleece and wool must differ from:**

- 1) fleece and wool, subjected to industrial washing, obtained by tannin or subjected to any other processing method;
- 2) fleece and wool, obtained from animals, which differ from Suidae family, subjected to an industrial rinse which consists of the series of fleece/wool immersions in baths of water, soap, sodium hydroxide or potassium hydroxide;
- 3) fleece and wool, obtained from animals, which differ from Suidae family, subjected to the direct shipping of food's production facility of the products, obtained from fleece/wool products for the textile industry, and subjected to at least one of the following treatment procedures: chemical depilation using slaked lime or sodium sulfide, formaldehyde fumigation in a sealed room (or chamber) for at least 24 hours, industrial washing by dipping fleece / wool into a water-soluble detergent at 140- 158 ° F (60 - 70°C); storage (a period which may include a transportation period) at 98.6 ° F (37 ° C) for eight days, 64.4 ° F (18 ° C) for 28 days or 39.2 ° F (4 ° C) for 120 days;

2. Raw fleece and wool must be obtained:

- 1) at least 21 days before import (including shipment/transit purposes) to the customs territory of Ukraine;
- 2) the country/zone/compartiment reordered in the Register of Countries and Establishments, from which fresh meat of ruminants may be imported (shipped) to the customs territory of Ukraine;
- 3) from the animals, which differ from Suidae family, and were kept in the territory:

the country or zone which is officially recognized as free from foot-and-mouth disease by the OIE;

for fleece and wool of sheep and goats - of the country/zone/ compartment where no cases/outbreaks of sheep pox and goat pox have been recorded within last 12 months, and no vaccination against the specified disease has been carried out.

35. Import (shipping) requirements of intermediate products to the customs territory of Ukraine intended for the production of medicines, veterinary preparations, medical devices for medical or veterinary purposes,

active implantable medical devices, in-vitro diagnostic medical devices for medical and veterinary purposes, laboratory reagents and cosmetic products

1. Intermediate products, intended for the production of veterinary preparations, medical devices for medical or veterinary purposes, active implantable medical devices, in-vitro diagnostic medical devices for medical and veterinary purposes, laboratory reagents and cosmetic products (“intermediate products”) must be manufactured in in such a way as to ensure that they are used directly as a component of the product for which they are intended, except for cases when intermediate product is subjected to further production processes (mixing, coating, assembly, marking) for further sale or entry into service as medicines, veterinary drugs, medical devices for medical or veterinary purposes, active implantable medical devices, in vitro diagnostic medical devices for medical and veterinary purposes, laboratory reagents and cosmetic products.

2. For the intermediate products production must be used only by-products of animal origin, defined in paragraphs 1 - 12 at Annex 3 of these Requirements.

1) products, which are obtained or come from:

- aquatic animals and parts of such animals, except for marine mammals, which did not have any signs of diseases that could be transmitted to humans or animals;
- aquatic or terrestrial invertebrates, except for those species that cause diseases and can be transmitted to humans or animals;
- and/or carcasses and/or parts of carcasses of rodents, fur-producing double-toothed rodents, except for by-products of animal origin belonging to categories I and II in accordance with the requirements of Ukrainian legislation on by-products of animal origin;

2) and/or animals or parts of animals, other than those which belong to categories I and III in accordance with the requirements of Ukrainian legislation on by-products of animal origin;

which have died other than as a result of slaughter for human consumption, including animals killed for eliminating the diseases;

fetus;

semen, embryos, oocytes not intended for breeding purposes;

frozen poultry embryos;

3) and/or by-products of animal origin, other than those which belong to categories I and III in accordance with the requirements of Ukrainian legislation on by-products of animal origin.

3. The outer packaging of intermediate products must be labelled as “ONLY FOR MEDICINES / VETERINARY PREPARATIONS / MEDICAL DEVICES FOR MEDICAL OR VETERINARY PURPOSES / ACTIVE MEDICAL DEVICE FOR IMPLANTATION / MEDICAL DEVICES FOR DIAGNOSIS IN VITRO FOR MEDICAL AND VETERINARY PURPOSES / LABORATORY REAGENTS / COSMETICS.”

4. Intermediate product at any stage of circulation in the territory of Ukraine must not be used for purposes other than the production of medicines, veterinary preparations, medical devices for medical or veterinary purposes, active implantable medical devices, in-vitro diagnostic medical devices for medical and veterinary purposes, laboratory reagents and cosmetic products.

5. After cargo with intermediate products were imported into the customs territory of Ukraine and passed state control at the state border of Ukraine, they must be delivered directly to the facility of its purpose.

36. Import (shipping) requirements of treated feathers, treated parts of feathers and treated down to customs territory of Ukraine

1. Treated feathers, treated parts of feathers, and treated down must be accompanied by a commercial document certifying that the feathers, parts of feathers, and down are dry, packed and processed by the flow of vapor or by any other method that eliminates hazardous factors. This requirement does not apply to decorative feathers, treated feathers carried by passengers for their personal use, and cargoes with treated feathers and down that are sent to individuals for non-commercial use.

2. The facility of feathers' purpose, parts of feathers and down must be a facility which is registered in accordance with the requirements of Ukrainian legislation on by-products of animal origin for processing such products. This requirement does not apply to feathers, parts of feathers and down that are accompanied by a commercial document certifying that feathers, parts of feathers, and down were subjected to a power wash (object) and hot steam treatment at 212 ° F (100 ° C) for at least 30 min.

37. Import (shipping) requirements of hay and straw to the customs territory of Ukraine

- Requirements are available on demand form FAS Kyiv Office -

Annex 1

For Import (shipping) requirements of food products of animal origin, feed, hay, straw, and also by-products of animal origin and products of processing and recycling to the customs territory of Ukraine

(paragraph 9, chapter 21 section III)

MAXIMUM RESIDUE LIMITS

for gelatin and collagen, intended for human consumption

Residue	Level
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As	1 ppm
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Pb	5 ppm
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Cd 0,5 ppm
Hg 0,15 ppm
Cr 10 ppm
Cu 30 ppm
Zn 10 ppm
SO₂ (European Pharmacopoeia (latest edition)) 50 ppm

H₂O₂ (European Pharmacopoeia (latest edition))

50 ppm

Annex 2

For Import (shipping) requirements of food products of animal origin, feed, hay, straw, and also by-products of animal origin and products of processing and recycling to the customs territory of Ukraine

(paragraph 2, chapter 1 section IV)

PROCESSING METHODS

of by-products of animal origin

1. Processing method I (steam sterilization)

- 1). By-products of animal origin must be minced to particles, not exceeding 50 mm in size.
- 2). By-products of animal origin with a particle size which does not exceed 50 mm, are heated to an internal temperature above 271.4 ° F (133 ° C) for at least 20 min without interruption at an absolute pressure of at least three bars. The pressure is generated by pumping all the air in the sterilization chamber and replacing it with steam (saturated steam). Heat treatment can be applied before or after the sterilization phase or as a stand-alone process.
- 3). Recycling can take the form of a batch or continuous system.

2. Processing method II

- 1). By-products of animal origin must be minced to particles, not exceeding 150 mm in size.
- 2). By-products of animal origin with a particle size which does not exceed 150 mm are heated to an internal temperature:

above 212 ° F (100 ° C) for at least 125 min;
above 230 ° F (110 ° C) for at least 120 min;
above 248 ° F (120 ° C) for at least 50 min;
These indicators of internal temperature can be achieved sequentially or simultaneously combining the above listed time intervals.

3). Recycling must take the form of a batch system.

3. Processing method III

1). By-products of animal origin must be minced to the particles, which do not exceed 30 mm in size.

2). By-products of animal origin with a particle size which does not exceed 30 mm are heated to an internal temperature:

above 212 ° F (100 ° C) for at least 95 min;

above 230 ° F (110 ° C) for at least 55 min;

above 248 ° F (120 ° C) for at least 13 min;

These indicators of internal temperature can be achieved sequentially or simultaneously combining the above listed time intervals.

3). Recycling can take the form of a batch or continuous system.

4. Processing method IV

1). By-products of animal origin must be minced to the particles size which does not exceed 30 mm.

2). By-products of animal origin with a particle size which does not exceed 30 mm, must be placed in a fat-filled pan and heated to internal temperature:

above 212 ° F (100 ° C) for at least 16 min;

above 230 ° F (110 ° C) for at least 13 min;

above 248 ° F (120 ° C) for at least 8 min;

above 266 ° F (130 ° C) for at least 3 min;

These indicators of internal temperature can be achieved sequentially or simultaneously combining the above listed time intervals.

3). Recycling can take the form of a batch or continuous system.

5. Processing method V

1). By-products of animal origin must be minced to particles size, which does not exceed 20 mm.

2). By-products of animal origin with a particle size which does not exceed 20 mm, must be heated to obtain coagulation and subsequently pressed in order to remove fat and water from the protein material after it is heated to internal temperature:

above 176 ° F (80 ° C) for at least 120 min;

above 212 ° F (100 ° C) for at least 60 min;

These indicators of internal temperature can be achieved sequentially or simultaneously combining the above listed time intervals.

3). Recycling can take the form of a batch or continuous system.

6. **Processing method VI** (exclusively for by-products of animal origin, in accordance with Ukrainian legislation on by-products of animal origin which belong to category III and come from aquatic animals or aquatic invertebrates)

1). By-products of animal origin must be minced to particles size which does not exceed:

50 mm in the case of heating to an internal temperature above 194 ° F (90 ° C) for at least 60 min; or

30 mm in case of heating to an internal temperature above 158 ° F (70 ° C) for at least 60 min; or

2). After the mincing process is completed, animal by-products are mixed with formic acid to lower the pH to 4.0 and keep it at this or lower level. The mixture must be stored for at least 24 hours before being heated to internal temperature:

above 194 ° F (90 ° C) for at least 60 min; or

above 158 ° F (70 ° C) for at least 60 min.

3). In case of a continuous flow system, the movement of the product in the heat exchanger must be regulated by mechanical control, which limits its movement in a way that ensures that the cycle (after the heat treatment process is completed) is sufficient for time and temperature.

4). Recycling can take the form of a batch or continuous system.

7. Processing method VII

1). Recycling method VII - any processing method approved by the competent authority of the country of origin if the market operator provides:

1.1) identification of the relevant threats in the source material, taking into account the origin of the material and potential threats related to the animal health status of the country or zone where the method is to be applied;

1.2) the ability of the indicated processing method to reduce the abovementioned threats to a level that does not pose a significant risk to human or animal health.

2). The market operator ensures that the final product is sampled daily within 30 working days in accordance with the following microbiological parameters:

material samples obtained immediately after heat treatment:

Clostridium perfringens is absent in 1 g of products;

material samples, obtained during storage or immediately after removal from the storage:

salmonella - absent in 25 g: n = 5, c = 0, m = 0, M = 0;

enterobacteria: n = 5, c = 2, m = 10, M = 300 in 1 g,

where n - the number of samples tested

m - an indicator of the maximum bacterial count (the result is considered to be satisfactory if the bacterial count in all samples does not exceed m);

M - an indicator of the maximum number of bacteria (the result is considered to be unsatisfactory if the number of bacteria in one or more samples is equal to M or more);

c - the number of samples in which the bacterial count can be between m and M (samples are considered to be acceptable if the bacterial count in other samples does not exceed m).

Appendix 3

For Import (shipping) requirements of food products of animal origin,

feed, hay, straw, also by-products of animal origin,

and products of processing and recycling to the customs territory of Ukraine

(paragraph 3 chapter 1 section IV)

LIST

of by-products of animal origin

1. Carcasses and parts of carcasses of slaughtered animals or, in case of hunting prey, carcasses of whole captive animals or their parts, suitable for human consumption in accordance with the requirements of Ukrainian legislation, but not intended for human consumption for commercial purposes.

2. Carcasses and parts of carcasses, obtained from carcasses of animals which were slaughtered at the abattoir and recognized as suitable for slaughter procedure for human consumption after pre-slaughter inspection, or carcasses of the whole animals and their listed below parts, which are hunting the prey for human consumption in accordance with requirements of Ukrainian legislation:

- carcasses of animals or their parts which are recognized as unfit for human consumption in accordance with the requirements of Ukrainian legislation with no signs of infectious diseases that can be transmitted to humans or animals;
- heads of poultry;
- hides and skins, including cuts and trimmings, horns and hoofs, including phalanges, wrists and metacarpal bones, and metatarsus and tarsus bones obtained from non-ruminants;
- pig bristles;
- feathers;

3. The blood of animals with no signs of a disease that could be transmitted through blood to humans or animals obtained from animals other than ruminants that were slaughtered at the abattoir and after pre-slaughter inspection were recognized as fit for human consumption in accordance with the requirements of Ukrainian legislation.

4. By-products of animal origin, obtained during the manufacturing process, intended for human consumption, including skimmed bones, greaves, and sludge from a centrifuge or milk processing separator.

5. Products of animal origin or foodstuffs containing products of animal origin not intended for human consumption for commercial purposes, or as a result of manufacturing, packaging or other defects which do not pose a risk to human or animal health.
6. Blood, placenta, fleece, feathers, wool, horns, parts of hooves and raw milk obtained from live animals with no signs of diseases that can be transmitted to humans or animals except for the blood of ruminants which require research on bovine spongiform encephalopathy.
7. Aquatic organisms (hydrobionts) and their parts, except for marine mammals, which with no signs of infectious disease that may be transmitted to human or animal for marketing purposes.
8. By-products of animal origin obtained from aquatic organisms (hydrobionts), which were caught for marketing purposes, and formed during the production process of products for human consumption.
9. Listed below material, obtained from the animals with no signs of diseases, which may be transmitted through such material to humans or animals:
 - seashells and mollusk shells with crustaceans with soft tissues or meat;
 - materials, obtained from terrestrial animals, - incubator by-products, eggs, egg products, including eggshells.
 - newborn animals slaughtered for commercial purposes.
10. By-products of animal origin obtained from aquatic or terrestrial invertebrates, except for the species that are pathogens and can be transmitted to humans or animals.
11. Carcasses and/or parts of carcasses of rodents, fur-producing double-toothed rodents, except for by-products of animal origin which belong to the categories I and II in accordance with the requirements of Ukrainian legislation on by-products of animal origin.
12. Pet food, and feed of animal origin, or feed which contain by-products of animal origin, or processed and recycled by-products of animal origin, not intended for animal consumption for commercial purposes, or as a result of the manufacturing process, packaging or other defects which do not pose a risk to human or animal health.
13. By-products obtained from poultry and/or double-toothed rodents which did not show any signs of disease that can be transmitted to humans or animals, slaughtered on the farm for direct supply of small amount of poultry, meat, and double-toothed rodents by the producer to the end consumer or local retailers who supply such fresh meat to the final consumer.
14. Parts of carcasses of slaughtered animals recognized as unfit for human consumption but not affected by any of the types of diseases that may be transmitted to humans or animals, and at the same time are obtained from carcasses suitable for human consumption in accordance with requirements of Ukrainian legislation.
15. Fur obtained from dead animals with no signs of diseases that could be transmitted to humans or animals.
16. By-products of animal origin which contain pollutants that exceed the permissible levels established by Ukrainian legislation.

17. Products of animal origin, which are unfit for human consumption due to infectious disease.
18. Animals or parts of animals, other than those which belong to by-product categories I and III in accordance with the requirements of Ukrainian legislation on by-products of animal origin, which have died other than as a result of slaughter for human consumption, including animals which were slaughtered in order to avoid the spread of the disease.
19. Hides and skins, hooves, fleece, horns, wool and fur obtained from dead animals with no sign of disease that could be transmitted through this product to humans or animals.
20. Adipose tissue obtained from animals with no sign of disease that could be transmitted through this tissue to humans or animals were slaughtered at the abattoir and recognized as fit for slaughtering process for human consumption.

Attachment III. Sample Text of the Certificate for Animal Feed that does not Contain Ingredients of Animal Origin*

EXPORT CERTIFICATE FOR PRODUCTS OF

NON-ANIMAL ORIGIN
(APHIS letterhead is used)

Name and address of manufacturer

Name and address of consignor

Name and address of consignee

Means of transport

Name of the product

Date of production

Type of package

Number of packages

Net weight (kg)

This office has on file a notarized affidavit from U.S. manufacturer verifying that as of the date of this certification, no animal or animal by-product ingredients have been or are being used in the manufacture of the product.

I, the undersigned USDA accredited veterinarian, certify that

African swine fever cases were not officially registered during the last 3 years in the country;

Foot-and-mouth disease, rinderpest, peste des petits ruminants and African horse sickness were not officially registered during the past 12 months in the territory of the state.

Shipped fodder is not toxic for animals.

The share of grain (if present in the product) contaminated with fusarium does not exceed 1%. The content of heavy metals, mycotoxins and pesticides match international requirements. The beta-activity does not exceed 60 Becquerel per one kilogram of the product.

Means of transport are treated and prepared in accordance with the rules approved in the U.S.

Signature of USDA accredited veterinarian

Printed name and date

***Important Note:** The text is provided for your reference only and may serve as a base for a real certification letter. The specific certifications and statements will depend on the product being imported. The importer will need to translate it into Ukrainian as any import document must be at least in English and Ukrainian. It is importer's responsibility to make sure that the text is suitable, and the import permit is issued by the SVPS. FAS/Kiev will work to bring trade in these products on a more formal bilateral basis

Attachments:

No Attachments