

Meat standard

1. SPHERE OF USAGE

Current standard settles rules to conduct certification for meat and meat products in correspondence with safety requirements and covers domestic and import products.

Standard is obligatory for all state authority bodies, as well as entrepreneurs, enterprises of all types of activity and property forms, public organizations in Kyrgyz Republic.

2. REGULATION REFFERENCES

References to normative documents are used in the current standard: given in the list (Annex B);

GOST Kyrg. 40.200-95 "Certification system for food products and food raw materials";

RD 146.40.001-95 "Instruction. Order of issuing and protection of correspondence certificates."

3.DEFENITIONS

Terms, definitions, used under obligatory certification of meat products are in according with RST Kyrg. 40.200.

4. GENERAL PROVISION

4.1. Certification of meat and meat products (meat products) should be obligatory.

4.2. Certification of meat products should be hold in order, settled by National Certification System. Kyrg. ST and current standard.

4.3. Obligatory certification of meat products should be hold on one scheme: envisaged by Certification System Kyrg. ST;

4.4 Meat products are deviled into two groups: products with guaranteed shelf-life (storage, realization) up to 30 days including (perishable) and more than 30 days (with long shelf-life). Selection of certification schemes depends on shelf-life.

Certification of meat and meat products with long shelf life are executed on scheme 2-5, 7 and 2a,3a,4a, and perishable on scheme 5.

4.5 Indication list, which are the subject for confirmation under obligatory certification of meat products, normative documents, which set up safety indications and testing methods, are given in Annex B.

Tests can be hold on reduced number of indications under condition, that separate indications are confirmed by documents of correspondent state services about standard of soil, feed, live-stock in a certain region.

4.6. Before certification tests meat products identification should be conducted on correspondence to a name given on organoleptic and physic-chemical indications, envisaged by product standardization normative documents.

The selection for identification of a concrete meat product is executed by certification body. Approximate list of recommended indications for identification of homogeneous products groups is given in Annex B.

4.7. If during testing product non-correspondence to a declared name is found out, than correspondence certificate is not issued. Meat product certification on its new name can be conducted under corresponding reformation of declaration-application by the applicant.

SELECTION of SUPPLES

5.1. Selection of samples for testing should be implemented by certification or organization body, to which certification body delegates relative right on the contract basis.

An act of samples selection is drawn up under samples selection.

5.2. Samples selection for testing and samples preparation for tests conduction for meat products certification is executed in accordance with normative document on the concrete type of meat.

5.3. Under samples selection standards of pack and marking in correspondence with normative documents requirements on standardization and Kyrghyz Republic Law " On consumer's rights protection".

6. TESTING EXECUTION

6.1 Selected meat product sample with act should be directed to testing laboratory, to one of laboratories, credited on technical competence and independence for tests conduction on safety indexes , which are the subject for confirmation under obligatory certification in correspondence with Annex B.

6.2 Testing results are drawn up by protocols and directed to certification body for correspondence certificate issuing.

7. ISSUING ORDER for CORRESPONDENCE CERTIFICATE

7.1. For issuing certificate of correspondence for a certain product there should be availability of:

7.1.1. In accordance with scheme 2-4,7:

certificate of enterprise or system quality certificate; protocol of certified products trial in credited laboratory;

sanitation certificate, issued by State Sanitation Epidemiological Services of Kyrghyz Republic on the stage of normative documents agreement and

putting production in operation or under new product introduction and selling;

veterinary certificate or other document, issued by veterinarian services in settled order;

7.1.2. Under usage of schemes 2a, 3a, 4a:

acts on samples selection, drawn up by certification body or authorized organization;

protocol on certified tests, conducted in credited laboratories;

checking act and production standard analyses;

hygiene certificate for new product with new technologies usage and non-traditional types of raw materials and additions and packing materials;

veterinary certificate or other document, approved by veterinary service in settled order.

The order for production standard analyses of certified product on RST Kyrg. 40.200.

7.1.3. When using scheme 5, the correspondence certificate is issued under availability:

production certificate or quality system;

product testing protocol in credited laboratory;

hygiene certificate for new product with new technologies usage and non-traditional types of raw materials and additions and packing materials;

veterinary certificate or other document, approved by veterinary service in settled order.

7.2. On the bases positive testing result on meat product in crediting laboratory, document analyses presented, production standard material analyses, the certificate body issues a certificate and license to the applicant for the right to use correspondence mark for marking certified meat products.

Under realization of certified meat products a correspondence certificate copy is presented, notified by the original holder and certification body in order, envisaged in RD 146-40.001.

Marking of certified product by correspondence mark is executed on agreement with certification body with product peculiarities.

7.3. Information on product correspondence to safety requirements should be brought into cover documents, with number and issuing date and the body, issued the certificate, as well as could be given on tare or package, labels, etc.

7.4. Obligatory certification of meat products should be conducted in correspondence to certification system requirements and "Customs products control order, which is the subject for obligatory certification, imported to the territory of Kyrgyzstan".

8. INSPECTION CONTROL ORDER FOR CERTIFIED PRODUCT

- 8.1. The order and frequency of inspection control is established by certification body under issuing correspondence certificate, but not less than 3 times per month.
- 8.2. Samples selection for inspection control for quality of certified meat products and tests should be conducted in correspondence with p.p.5.2, 6.1 of the current standard.
- 8.3. Tests results are drawn up inspection control protocol for certified meat products quality and are sent to certification body.
- 8.4. In order to settle conditions for stable indication of certified meat products safety there should be a control for:
following technological discipline during operations, which influence on indications, controlled under meat and meat products certification ;
provision of operation tests control by measuring and testing equipment, which can guarantee the necessary preciseness;
correspondence to technical documents (technological instructions, schemes) to requirements of normative documents on standardization in safetiness;
availability of raw material control, materials;
following the requirements of ready meat products storage;
claim availability of consumers on indications, controlled under obligatory certification and their analyses.
- 8.5. *Inspection control results should be drawn up by act, where samples estimation results should be given.*
- 8.6. In case if of non- correspondence is revealed, than certification body should stop certificate validity .
- In case, if violation is not possible to remove, correspondence certificate should be canceled.
- 8.7. Before realization of meat products with long shelf-life from freezers , trade storage, indications could be controlled in accordance with the decision of certificate body in order of inspection control for certified product, which under violation of storage regime could exceed allowed levels, settled by normative documents.

Classification of meat and meat products,
which are the subject for certification depending
on shelf-life duration

Code OKP	Type of product with shelf-life up to 1 month	Code OKP	Type of product with shelf-life more than 1 month
921100	Meat in carcasses, half of carcass, quarter of carcass, cooled and frozebitten	921100	Meat in carcasses, half of carcass, quarter of carcass and frozen
921300	Sausage: boiled, chain-sausage, polony, meat sausage, staffed sausage, liver sausage, black pudding, pate, boiled-smoked sausage (under the storage temperature from 12 up to 15 C) Half-smoked sausage (under the storage temperature from 6 up to 20 C), boiled-smoked sausage, half-smoked, raw smoked, packed in vacuum		Sausage: boiled-smoked and half-smoked (under the storage temperature from -7 up to -9 C) smoked products: from pork raw smoked (under the storage temperature from -7 up to -9 C)
	smoked products: made of pork, beef, mutton, horse-meat, by-products, raw smoked, boiled-smoked, baked, fried, smoked-baked, boiled	921500	Fat melted
		921600	Frozen by-products
		921200	
		921000	blocks of stringy meat and by-products, frozen
921400	Half-finished products: Half-finished natural meat products, Half-finished cut meat products	921900	food gelatine

- 921400 Pelmeni, meat balls, cockery products
- 921500 Food animal fresh fats
- 921200 By-products, cooled
 - Tinned meat:
 - cut meat
 - minced
 - pate
 - stewed meat
 - by-products
 - meat in own juce

RST Kyrg. 40.202-95

Annex A
(Obligatory)

LIST

of indications, which are the subject for confirmation
under obligatory certification of milk and milking products

#	Name of product	Code OKP	Code VED	Index name	Normative documents
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1	Meat: horse-meat	921100	0201	Toxic Elements: lead cadmium copper. Zinc arsenic mercury	Gost 27095 GOST 10.76 GOST 779 GOST 12512	Gost 26932 Gost 26933 GOST 26931 GOST 26934 01-19/47-11 SK SEC GOST 26930 GOST 26927
				Mico toxins:		
				aflatoxin B ₁	GOST 16867 GOST 17724 GOST 12513	NR 5175 MR 2273 MU 4082
				Nitrozamins (dry)	GOST 1935 GOST 12514 RST 315	MU 1959
				Antibiotics:	GOST 4814	MU3049
				tetracyclin group	RST KYRG. 314	
				grizin	RST KYRG. 524	
				zinkbacitracin	RST KYRG. 586	
				Hormones:		
				Diethylstilbastrof		MU 2944
				Estradiol 17		MU 3202
				testosteron		MU 3208

				Pesticides:		MU on determination of rest micro amounts of pesticides in food products
				Microbiological indications:		GOST 121237
				Radionucleids XX	Temporal allowed levels of radionucleids content of cesium - 134, 137, stroncium - 90 in food products GN 2.6.005	Methodological recommendations on sanitation control for radioactive substances content in environmental objects.
2	Half-ready products	921400		Toxic Elements: lead cadmium. arsenic mercury	Gost 2729 MBT 5061 OST 49 208	Gost 26932 Gost 26933 GOST 26931 GOST 26934 01-19/47-11 SK SEC GOST 26930 GOST 26927
				Mico toxins: aflatoxin B ₁		

				Nitrozamins (dry)	TU 10 Kyrg.55 TU 10 Kyrg.57 TU 10 Kyrg.34 TU 10 Kyrg.58 TU 49 Kyrg.16	GOST 1959
				Antibiotics:	TU 10 Kyrg. 10	
				tetracyclin group		MU 3049
				grizin		
				zinkbacitracin	TU 10 Kyrg.19	
				Hormones:	Tu 10 Kyrg. 44	
				Diethylodilbastrol		MU 2244
				Estradiol 17		MU 3208
				testosteron		MU 3202
				Pesticides:		MU on determination of rest micro amounts of pesticides in food products
				Microbiological indications:		GOST 121237
				Radionucleids XX		On p.1
3	Sausage products: ■ staffed sausage ■ boiled sausage			Toxic Elements: lead cadmium.	GOST 20402 GOST 23670	Gost 26932 Gost 26933

<ul style="list-style-type: none"> ■ chain, polony ■ meat sausage ■ sausage raw smoked ■ sausage boiled-smoked ■ half-smoked sausage 			copper.	RST 27 RST 713	GOST 26931 GOST 26934 01-19/47-11 SK SEC GOST 26930 GOST 26927
			arsenic mercury	GOST 16131 GOST 12600	
			Moisture content for smoked-raw sausage	TU 61 Kyrg. 06 TU 10 Kyrg. 41 TU 10 Kyrg 24 TU 10 Kyrg.37 RST Kyrg 316 RST Kyrg 364	GOST 9793
			Mico toxins: aflatoxin B ₁	GOST 16352 RST 200 RST 714 MBT 5061	MR 5175 MR 2273 MR 4082
			Hormones:	TU 10 Kyrg.37	
			Diethylodilbastrol	TU 10 Kyrg 46	MU 2944
			Estradiol 17		MU 23208
			testosteron		MU 3208

				Pesticides:		MU on determination of rest micro amounts of pesticides in food products
				Nitrozamins		MU 1959
				Microbiological indications:		GOST 9958
				Colour stabilizers: Sodium-nitrite Sodium-nitrate		GOST 8558.1 GOST 8558.2
				Consistence stabilizers: phosphate in reaccounting in P2O5		GOST 9794
				Radionucleids XX	VDU	On p.1
4	Smoked products	921300		Toxic Elements: lead cadmium. copper. Zinc arsenic mercury	GOST 16594 GOST 17482 GOST 8256 GOST 18236 GOST 18255 MBT 5061 RST 396 RST 247	

				Nitrozamins Mico toxins:	RST 585 TU 10 Kyrg. 58	MU 5175
				aflatoxin B ₁	TU 10 Kyrg. 59 TU 10 Kyrg. 47 RST Kyrg. 396	MR 2273 MU 4082
				Hormones:		
				Diethylodilbastrol		MU 2944
				Estradiol 17		MU 3208
				testosteron		MU 3202
				Pesticides:		On p.1
				Microbiological indications:		GOST 9958
				Radionucleids XX	VDU	on p.1
				Colour stabilizers: Sodium-nitrite Sodium-nitrate		GOST 8558.1 GOST 8558.2
5	Cookery products	921400		Toxic Elements: lead cadmium. copper. Zinc arsenic mercury	MBT 5061 RST 16 TU 10Kyrg.44 TU 10 Kyrg 55 TU Kyrg 57	

Colour stabilizers:
Sodium-nitrit
Sodium-nitra

				Mico toxins:		
				aflatoxin B ₁		MR 5175 MR 2273 MU 4082
				Nitrozamins (dry)		MU 1959
				Hormones:		
				Diethylodilbastrol		MU 2944
				Estradiol 17		MU 3208
				Pesticides:		MU on determination of rest micro amounts of pesticides in food products
				Microbiological indications:		GOST 9958
				Radionucleids XX	VDU	Onp.1
6	Animal food fats melted	92155		Toxic Elements: lead cadmium. copper. Zinc iron arsenic mercury	GOST 25292 RST 326 MBT 5061 RST Kyrg.326	GOST 26932 Gost 26933 GOST 26931 GOST 26934 GOST 26927 01-19/47-11 SK SEC GOST 26928

				Mico toxins:	
				aflatoxin B ₁ aflatoxin M ₁	GOST 16867 GOST 17724 GOST 12513 MR 5175 MR 2273 MU 4082
				Antibiotics:	
				tetracyclin group penicilin streptomycin	 MU 3019
				Hormones:	
				Diethylodilbastrol	MU 2944
				Estradiol 17	MU 3202
				Pesticides: antioxidizers acid number	on p.1 GOST 11254 GOST 8285
				Radionucleids XX	VDU on p.1
7	By-products	921600		Toxic Elements: lead cadmium. copper. Zinc arsenic	MBT 5061 Gost 26932 Gost 26933 GOST 26931 GOST 26934 01-19/47-11 SK SEC GOST 26930

				mercury		GOST 26927
				Mico toxins:		
				aflatoxin B ₁		MR 5175 MR 2273 MU 4032
				Antibiotics:		
				tetracyclin group		MU 3049
				grizin		
				zinkbacitracin		
				Hormones:		
				Diethylodilbastrol		on p.1
				Estradiol 17		
				testosteron		MU 3208
				Pesticides:		on p.1
				Microbiological indications:		GOST 21237
				Radionucleids XX	VDU	on p.1
8	Tinned meat:	921600		Toxic Elements:		
				lead	GOST 9936	Gost 26932
				cadmium.	GOST 10149	Gost 26933
				copper.	GOST15170	GOST 26931
				Zinc	GOST 17707	GOST 26934
	Minced meat	921621		arsenic	GOST 12186	01-19/47-11
					GOST 12187	SK SEC

				mercury	GOST 12296 GOST12297	GOST 26930 GOST 26927
	Pate	921622		Mico toxins:		MR 5175
				aflatoxin B ₁	GOST12314 GOST 12318 GOST 12319	MR 2273 MU 4082
				Hormones:	TU 10 Kyrg.50	
				Diethylstilbastrol	GOST 12424	MU 2944
				Estradiol 17	GOST 12425	MU 3202
				testosteron	GOST 12427 RST 226 RST 464	MU 3208
	Stewed meat	921611		Pesticides:	GOST 697 GOST 698 GOST 5284	on p.1
	by-products	921629		Microbiological indications:	RST 464 GOST 7990 GOST 7993 GOST 15168 GOST 15169 GOST 5283 GOST 9166 GOST 9167 GOST 9935 RST 226	GOST 10444.1 GOST 10444.2 GOST 10444.3 GOST 10444.6 GOST 10444.7 GOST 10444.15
	Meat in original juce	921600				
	Meat on Frunze	921626				
		921629				

	By-product assortment				RST 464	
				Radionucleids XX	VDU MBT 5061 TU 10 Kyrg.34 TU 10.00459508. 001 RST Kyrg. 464 RST Kyrg 226 RST Kyrg721	on p.1