

GUIDE TO VETERINARY AND HEALTH REQUIREMENTS FOR THE CUSTOMS UNION

Food products from fish, crustaceans, molluscs, other fishery products and processed products thereof:

The import into the customs territory of the Customs Union and/or transfer between Parties of products from aquatic biological resources (live fish, chilled fish, frozen fish, fish eggs, crustaceans, molluscs, mammals and other aquatic animals and fishery products), (hereinafter referred to as 'fishery products') raised in or extracted from environmentally safe bodies of water, and also food products after processing in enterprises, shall be permitted.

(1) Fishery products must be tested for the presence of parasites and bacterial and viral infections.

Where parasites are present within the limits laid down, fishery products must be made safe using existing methods.

(2) The import into the customs territory of the Customs Union and/or transfer between Parties of fishery products **shall not be permitted** where they:

- are frozen fish with a product-thickness temperature higher than minus 18 degrees Celsius;
- are colonised by salmonellae or other bacterial infection pathogens;
- have been treated with colouring agents, ionising radiation or ultraviolet rays;
- show changes characteristic of contagious diseases;
- have poor organoleptic indicators;
- have been defrosted during the storage period;
- are poisonous fish from the families Tetraodontidae, Volidae, Diodontidae and Canthigasteridae;
- contain biotoxins hazardous to human health (as amended by Decision of the Customs Union Commission No 569 of 2 March 2011).

Bivalve molluscs, echinoderms, tunicates and gastropods (hereinafter referred to as 'molluscs') must be kept for a certain period in cleaning centres.

(3) During veterinary and health inspection, fishery products must be declared fit for human consumption, and must not contain natural or synthetic oestrogenic or hormonal substances, thyreostatic medicinal products, antibiotics, other medicinal preparations or pesticides (as amended by Decision of the Customs Union Commission No 623 of 7 April 2011).

(4) Microbiological, physical-chemical, chemical-toxicological and radiological indicators in fishery products, the presence of phycotoxins and other contaminants (in molluscs) must correspond to the veterinary and health rules and requirements in force in the territory of the Customs Union – see index below to identify the parameters applicable to various product groups.

(5) In addition for fishery products exported to the Customs Union the following applies –

- Fishery products must not contain natural or synthetic oestrogen hormonal substances or thyroid-static drugs; antibiotics, other medicinal substances or pesticides
- Packages and packaging material are disposable and comply with the requirements of the Customs Union
- The means of transport have been treated and prepared in accordance with the requirements of the exporting country

Section 3 from CU Regulation 299 related to fish and fishery products set out below.

The main section of interest for fish and fishery products is section 3, Fish, non-fish objects of trade and foods produced from them - Group 03, Group 16 (ready to be used products).

NB Note: This section outlines the toxic elements, parasitological indices and microbiological indices applicable to the different groups of fish and fishery products categorized in the legislation. In general within these groups one set of toxic elements and parasitological indices is provided for each group, however a further breakdown on the microbiological indices is provided depending on the processing type / presentation of the products within these groups.

An index is provided below to help identify the parameters relevant to the different groups of fishery products

Index:

Toxic elements, parasitological indices and microbiological indices

3.1 Live fish, raw fish, chilled, frozen, mince fillet, sea mammal meat

(Includes a breakdown of the different presentation types in this group and applicable standards, pages 4 to 7)

For the microbiological indices the following acronyms apply:

QMAFAnM - Quantity of mesophilic aerobic and facultative anaerobic micro-organisms – (equivalent to Total Viable Count - TVC test)

CGB - Colibacillus Group Bacteria - Coliforms

Parasitological safety Indices for fish, crustaceans, molluscs, and products of their processing (pages 8 to 9)

Annex 1: Reference list of Regulations which would be of relevance to food business operators involved in the export of fish and fishery products from the eu to the Customs Union – (pages 10 to 11)

3. Fish, non-fish objects of trade and foods produced from them – Group 03, Group 16 (ready to be used products)

Name of product	Indices	Permissible levels, mg/kg, not more than	
3.1. Live fish, raw fish, chilled, frozen, mince, fillet, sea mammal meat	Toxic elements		
	lead	1.0 2.0 tunny, swordfish, beluga	
	arsenic	1.0 fresh-water 5.0 salt-water	
	cadmium	0.2	
	mercury	0.3 fresh-water nonpredatory 0.6 fresh-water predatory 0.5 salt-water 1.0 tunny, swordfish, beluga	
	histamine	100.0 tunny, mackerel, salmon and herring	
	nitrosamines: sum of nitrosomethylamine and nitrosodiethylamine	0.003	
	Dioxins ****(are determined in case of reasonable supposition of their possible availability in raw stock)	0.000004	
	Antibiotics (for fish of pond and cage culture fishery):		

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Name of product	Indices	Permissible levels, mg/kg, not more than	
	tetracycline group	not allowed	<0.01 mg/kg
	Pesticides**:		
	HCCH (α , β , γ - isomers)	0.2 salt-water, sea animal meat 0.03 fresh-water	
	DDT and its metabolites	0.2 salt-water 0.3 fresh-water 2.0 sturgeon, salmon fishes, fatty herring 0.2 sea animal meat	
	2.4-D acid, its salts and ethers	not allowed, fresh-water	
	Polychlorinated biphenyls	2.0	
	Parasitologic indices: Parasitologic safety indices for fish, crustaceans, mollusks, amphibian, reptiles and products of their processing shall meet the requirements of Annex 2 to Part 1 Chapter II of the Uniform sanitary and epidemiological and hygienic requirements for goods subject to sanitary and epidemiological supervision (control)		
3.1.1. Raw fish and live fish	Microbiological indices:		
	QMAFAnM, CFU/g, not more than	5×10^4	
	CGB (coliforms), 0.01	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25 g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
3.1.2. Chilled, frozen fish	QMAFAnM, CFU/g, not more than	1×10^5	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	CGB (coliforms), in 0.001g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
3.1.3. Chilled and frozen fish products: - fish fillet, specially cut fish;	QMAFAnM, CFU/g, not more than	1x10 ⁵	
	CGB (coliforms), in 0.001g	not allowed	
	S. aureus, in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
	sulfite-reducing clostridia in 0.01g (in products vacuum-packed)	Not allowed	
- edible fish mince, formed mince products, including with floury component;	QMAFAnM, CFU/g, not more than	1x10 ⁵	
	CGB (coliforms), in 0.001g	not allowed	
	S. aureus in 0.01g	not allowed	
	pathogenic, including salmonella and L.monocytogenes, in 25g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	
	sulfite-reducing clostridia in 0.01g (in products vacuum-packed)	not allowed	
-special condition mince	QMAFAnM, CFU/g, not more than	5x10 ⁴	
	CGB (coliforms) in 0.01g	not allowed	

Name of product	Indices	Permissible levels, mg/kg, not more than	
	S. aureus, in 0.1g	not allowed	
	pathogenic, including salmonella in 25g	not allowed	
	sulfite-reducing clostridia in 0.1g	not allowed	
	V. parahaemolyticus, CFU/g, not more than	100 for salt-water fish	

Parasitological indices for North Atlantic Fish below

index	Group of products	Parasitologic indices and permissible levels of content													
		Larva on the claw													
		3	4	5	6	7	8	9	10	11	12	13	14	15	
1	<i>Barents Sea</i>														
1.1	Salmon fishes migratory	-	-	-	-	-	n/a	-	-	n/a	-	-	-	-	
1.2	Eperlans	-	-	-	-	-	n/a	-	-	n/a	-	-	-	-	
1.3	Herring	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
1.4	Codfishes	-	-	n/a	-	-	n/a	-	n/a	n/a	n/a	n/a	n/a	-	
1.5	Firefish	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
1.6	Flatfish	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2	<i>North Atlantic</i>														
2.1	Eperlans	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-	
2.2	Herring	-	-	n/a	-	-	-	-	-	n/a	-	n/a	-	-	
2.3	Codfishes	-	-	n/a	-	-	n/a	-	-	n/a	-	-	-	-	
2.4	Macrouridae	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.5	Merlucciidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.6	Scombridae	-	-	-	-	-	-	-	-	n/a	-	-	-	n/a	
2.7	Scorpaenidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.8	Pleuronectidae	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-	
3	<i>South Atlantic</i>														
3.1	Merlucciidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
3.2	Carangidae	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
3.3	<i>Cerura vinula</i>	-	-	-	-	-	-	-	-	n/a	-	-	-	n/a	
4	<i>Baltic sea</i>														
4.1	Eperlans	-	-	-	-	-	-	-	-	-	-	-	n/a	-	
4.2	Herring	-	-	-	-	-	-	-	-	n/a	-	-	n/a	-	
4.3	Codfishes	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-	

Note:

- 5) n/a – not allowed (larva on the claw);
- 6) parasite larva

trematode	cestode	nematode	skebney
3-nanofietusov	8-difillobotriumov	11-anizakisov	14-bolbozom
4-geterofietusov	9-diplogonoporusov	12-kontratsekumov	15-korinozom
5-kriptokortilusov	10-piramikotsefalusov	13-psevdoterranov	
6-rosikotremov			
7-apofalusov			

Table 4

ANNEX 1

REFERENCE LIST OF REGULATIONS WHICH WOULD BE OF RELEVANCE TO FOOD BUSINESS OPERATORS INVOLVED IN THE EXPORT OF FISH AND FISHERY PRODUCTS FROM THE EU TO THE CUSTOMS UNION

	Normative Reference	Reaction of Rosselhoznadzor
1	Decision № 880 of the CU: Technical Regulation of the CU On the Safety of Food Products (EIF: 1/7/2013) http://ec.europa.eu/food/international/trade/docs/sps_880_en.pdf	Will enter into force July 7, 2013
2	Decision № 315 of the CU, as amended http://ec.europa.eu/food/international/trade/docs/CU_SPS_requirements_list_goods_subject_vet_control_en.pdf and http://ec.europa.eu/food/international/trade/docs/annex_dec_455_1811_2010_list_of_diseases_en.pdf List of EU Guarantees for certificates. EU –RF, EU-CU	In force
3.	Decision № 299 of the CU, as amended http://ec.europa.eu/food/international/trade/sps_requirements_en.htm	In force
4.	RF Sanitary and Phytosanitary (SPS) Requirements and Standards 2.3.2.1078-01 «Hygienic Requirements for Safety And Nutritional Value of Food». http://ec.europa.eu/food/international/trade/docs/SanPin2.3.2-1078-01_consolidated_en.pdf	In force The correct name of the Document is RF Sanitary and Phytosanitary (SPS) Requirements and Standards 2.3.2.1078-01 «Hygienic Requirements for Safety And Nutritional Value of Food»

5	<p>RF Sanitary and Phytosanitary (SPS) Requirements and Standards 2.3.4.050-96 «Manufacture And Sale of Fish Products» (approved by Decree 154 of State Committee on Sanitary and Epidemiology Surveillance (SCSES) №6 on March 11, 1996) http://ec.europa.eu/food/international/trade/docs/allfood_sanpin_23405096_en.pdf</p>	<p>In force The correct name of the document is RF Sanitary and Phytosanitary (SPS) Requirements and Standards 2.3.4.050-96 «Manufacture And Sale of Fish Products» (approved by Decree 154 of State Committee on Sanitary and Epidemiology Surveillance (SCSES) №6 on March 11, 1996)</p>
6.	<p>RF Sanitary and Phytosanitary (SPS) Requirements and Standards 2.1.4.1074-01 «Drinking Water. Hygienic Requirements for Water Quality of Centralized Water Supply Systems. Quality Control. SPS», approved by Chief of Medical Service of the Russian Federation on September 26, 2001. http://ec.europa.eu/food/international/trade/docs/SanPIN_2_1_4_1074_01_ru.pdf (Russian only)</p>	<p>In force The correct name of the document is RF Sanitary and Phytosanitary (SPS) Requirements and Standards 2.1.4.1074-01 «Drinking Water. Hygienic Requirements for Water Quality of Centralized Water Supply Systems. Quality Control. SPS», approved by Chief of Medical Service of the Russian Federation on September 26, 2001</p>
7.	<p>Guide to the sanitary-microbiological control of food from fish and marine invertebrates (approved by the USSR Ministry of Health for the year 22.02.1991 № 5319-91, the USSR Ministry of Fisheries, the 18.11.1990</p>	<p>In force The correct name of the document is «Guide to the sanitary-microbiological control of food from fish and marine invertebrates».</p>