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GAIN Report

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Ukraine Introduces New Poultry Meat Requirements

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Poultry and Products

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Report Highlights:

On July 1, 2014 Ukraine introduced new hygienic requirements and marketing standards for poultry meat, which will cover both domestic and imported product and will contain maximum water content requirements for frozen poultry. Ukraine claims that the new requirements are in compliance with provisions of Commission Regulation (EC) No. 543/2008 of 16 June 2008 Council Regulation (EC) No. 1234/2007.

General Information:

The Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Kyiv, Ukraine prepared this report for the 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 the time this report was written, or because clear and consistent information about these policies was not available.

In August 2013, after debates with domestic poultry producers and consumer organizations, Ukraine's Ministry of Health adopted and published the "Hygienic Requirements for Poultry Meat and Some Quality Indicators." The original text of the regulation is available in Ukrainian [here](#) and Google-translated version in English [here](#). The requirements closely resemble Commission Regulation (EC) [No 543/2008](#) adopted on June 16, 2008 and laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 as regards the marketing standards for poultry meat.

This regulation does not extend the processing facilities requirements on foreign producers and households producing poultry meat for own consumption. However it introduces unified requirements as to moisture content in poultry meat, packaging and labeling. It also contains a detailed description of the sampling rules and methods used for analysis of poultry and poultry parts. The official notification can be found on WTO website under the following link: <http://docsonline.wto.org/imrd/directdoc.asp?DDFDocuments/t/G/SPS/NUKR91.doc>

By this law Ukraine introduces EU-compatible classification of whole birds: A-class and B-class. In order to be classified as A Class the poultry should be intact, taking into account the presentation; clean, free from any visible foreign matter, dirt or blood; free of any foreign smell; free of visible bloodstains except those which are small and unobtrusive; free of protruding broken bones; free of severe contusions.

Birds that do not meet Class-A criteria are classified as Class-B. Some criteria laid down in the regulation may not be clear. To conduct an assessment, the regulation envisages the following sampling in the port of entry or during the custom clearance:

Table 1.

Batch Size (units)	Sample Size (units)	Tolerable number of defective units	
		Total	Deviation 1
from 100 to 500	30	5	2
From 501 to 3200	50	7	3
Over 3200	80	10	4

In the checking of a batch of class A poultry meat, the total tolerable number of defective units referred to in column 3 of Table 1 is allowed. These defective units may also comprise, in the case

of breast fillet, fillets with up to two percent in weight of cartilage (flexible tip of sternum).

If the batch does not meet the criteria import if the batch is prohibited until the importer proves that the batch meets the criteria of classification.

The regulation establishes the following packaging criteria for the whole birds and chicken parts:

Whole birds:

Less than 1100 g: classes with 50 g steps (1050 - 1000 - 950 etc.);
 from 1100 to 2400 g: classes with 100 g steps (1100 - 1200 - 1300 etc.);
 over 2400 g: classes with 200 g steps (2400 - 2600 - 2800 etc.);

Chicken Parts:

Less than 1100 g: classes with 50 g steps (1050 - 1000 - 950 etc.);
 Over 1100g: classes with 100 g steps (1100 - 1200 - 1300 etc.).

The regulation requires the average weight to be no less than the nominal weight of the product. The number of packages that have negative deviation in excess of the indicated amount should be insignificant. The sale of the packages that have negative deviation that exceeds the indicated deviation number by two times is not allowed.

Table 2. Number of Samples collected from each Batch

Batch Size (pieces)	Sample size (pieces)
from 100 to 500	30
From 501 to 3200	50
Over 3200	80

Table 3. Allowable weight deviation from the nominal weight indicated on the label

Nominal Weight (grams)	Tolerable negative deviation (grams)	
	While birds	Chicken parts
1	2	3
Less than 1100	25	25
From 1100 to 2400	50	50
2400 and over	100	50

The batch of packaged product will be accepted or rejected if the number of deficient units in the sample is equal or less then the acceptance criteria or equal or over the rejection criteria.

Table 4.

Sample size (pieces)	Number of defected packages (pieces)	
	Acceptance criteria	Rejection criteria
1	2	3
30	2	3

50	3	4
80	5	6

The batch will be accepted if the average weight will be equal or above the acceptance criteria listed in Table 5.

Table 5.

Sample size (pieces)	Acceptance criteria for the average real content
30	$x \geq Q_n - 0.503 \times s$
50	$x \geq Q_n - 0.379 \times s$
80	$x \geq Q_n - 0.295 \times s$
Where: x- average weight of the package (net weight)	
Q _n - nominal weight	
s - standard deviation of the content (net weight) in the batch	

The regulating also establishes moisture measurement methodology and establishes maximum moisture content for poultry products produced by different chilling/freezing methods:

For whole birds the maximum water content should not exceed the following limits:

Air Chilled: 1.5%;

Aerosol Chilled: 3.3%;

Immersion Chilled: 5.1%.

For poultry parts the maximum water content should not exceed the Limits provided in Table 6:

Table 6

Poultry Parts	Air Chilled	Aerosol Chilled	Immersion Chilled
Chicken breasts skinless	3.40	3.40	3.40
Chicken breasts skin on	3.40	3.50	3.60
Chicken legs, wings, drumsticks, leg quarters, one leg with skin on	4.05	4.15	4.30
Turkey filet skinless	3.40	3.40	3.40
Turkey filet skin on	3.40	3.50	3.60
Turkey Legs, drumsticks, wings skin on	3.80	3.90	4.05
Turkey leg meat without bones and skin	3.95	3.95	3.95