

Voluntary Report – Voluntary - Public Distribution

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Report Name: Vietnam Issues National Standard for Chilled Poultry Meat

Country: Vietnam

Post: Hanoi

Report Category: Livestock and Products

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Report Highlights:

This report provides an unofficial translation of Vietnam’s National Standard for Chilled Meat - Part 3: Poultry Meat (TCVN 12429-3:2021) issued under the Vietnamese Ministry of Science and Technology’s Decision No. 209/QD-BKHHCN dated February 3, 2021.

Summary

Vietnam's Ministry of Science and Technology (MOST) issued Decision No. 209/QĐ-BKHCHN dated February 3, 2021, promulgating the National Standard for Chilled Meat – Part 3: Poultry Meat (TCVN 12429-3:2021). The standard was developed by Vietnam's Ministry of Agriculture and Rural Development (MARD)'s National Agro-Forestry-Fisheries Quality Assurance Department (NAFIQAD) and issued by MOST. The objective of the standard is to help improve the management of food safety and hygiene, improve transparency in product labelling, provide a legal framework for businesses producing and trading in these products, and ensure that consumers have access to safe chilled meat.

Vietnam notified these measures to the World Trade Organization (WTO) as G/SPS/N/VNM/114 on October 27, 2020, allowing trading partners and stakeholders to provide comments on the draft standard. The standard entered into force on February 3, 2021. This standard applies to chilled poultry meat used for human consumption.

TCVN 12429-3:2021 includes terminologies and definitions, requirements for raw materials, and requirements for each stage of production, requirements for food safety and quality, testing methodology, labelling, packaging, transportation, storage, shelf life, and traceability.

TCVN 12429-3:2021

Vietnam's National Standard for Chilled Poultry Meat TCVN 12429-3:2021 includes the following sections:

1. Scope of application
2. References
3. Terminologies and definitions
4. Requirements
5. Testing method
6. Labelling
7. Packaging, transportation, storage, expiry/shelf-life marking and traceability.

This national standard includes microbiological requirements, including a zero tolerance for Salmonella on chilled poultry meat. Post notes that Vietnam has already adopted a zero tolerance for Salmonella on chilled pork (TCVN 12429-1:2018), and a zero tolerance for Salmonella on chilled beef and buffalo meat (TCVN 12429-2:2020).

Vietnam's National Standard TCVN 1242-3:2021 can be found in the attached documents in both English and Vietnamese.

Should exporters have any questions and concerns with the above standard, please contact: aghanoi@fas.usda.gov.

Attachments:

[TCVN 12429 translated.docx](#)

[TCVN 12429 Chilled poultry meat \(Vietnamese\).pdf](#)