

SERVICIO NACIONAL DE SANIDAD INOCUIDAD Y CALIDAD AGROALIMENTARIA  
DIRECCIÓN GENERAL DE INOCUIDAD AGROALIMENTARIA, ACUÍCOLA Y PESQUERA  
DIRECCIÓN DE ESTABLECIMIENTOS TIPO INSPECCIÓN FEDERAL



Circular No. **07**

SECRETARÍA DE AGRICULTURA,  
GANADERÍA, DESARROLLO RURAL,  
PESCA Y ALIMENTACIÓN

**SAGARPA**

"2011, Año del Turismo en México"

**MÉDICOS VETERINARIOS OFICIALES  
DE ESTABLECIMIENTOS TIF AUTORIZADOS  
PARA EXPORTAR A LA FEDERACIÓN RUSA  
P R E S E N T E S**

México, D.F., a 10 de marzo de 2011.

Por este medio, se hace de su conocimiento los niveles microbiológicos y residuos tóxicos que deben cumplir los productos y subproductos cárnicos, así como el huevo y subproductos de los establecimientos TIF que se encuentran autorizados para exportar a la Federación Rusa.

Sin más por el momento, aprovecho la ocasión para enviarles un cordial saludo.

**ATENTAMENTE  
EL DIRECTOR**

**MVZ. JOSÉ JACOBO LÓPEZ CAMERO**



- C.c.p.
- MVZ Octavio Carranza de Mendoza.- Director General de Inocuidad Agroalimentaria, Acuicola y Pesquera
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  - MVZ María Guadalupe Huelgas Torres.- Supervisora de Establecimientos TIF en Guanajuato, Jalisco y Michoacán.
  - MVZ Alejandro Labastida Rubio.- Supervisor de Establecimientos TIF en Nayarit y Sinaloa
  - MVZ Juan Antonio Segoviano Hernández.- Supervisor de Establecimientos TIF en Guanajuato, Jalisco y Querétaro
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Appendix 1  
 To StPiN 2.3.2.....-01  
 Approved by Decree of the Chief  
 State Sanitary Inspector  
 Dated

## 1. HYGIENIC REQUIREMENTS FOR SAFETY AND FOOD VALUE OF FOOD PRODUCTS

### Meat and Meat Products; Poultry, Eggs and Their Processed Products

Index, Product group	Indicators	Permissible levels, not to exceed, mg/kg,	Remarks
1	2	3	4
1.1.1. Meats, including prepared foods, fresh meats, refrigerated, half- frozen, and frozen (all types of slaughtered, marketable, and game animals)	<b>Toxic elements:</b>		
	Lead	0,5	
	Arsenic	0,1	
	Cadmium	0,05	
	Mercury	0,03	
	<b>Antibiotics*:</b>		
	Levomyacin	Not allowed	Except for game animals <0,01
	Tetracycline group	Not allowed	<0,01 units/g
	Gryzine	Not allowed	<0,5 units/g
	Bacitracin	Not allowed	<0,02 units/g
<b>Pesticides**:</b>			
Hexachlorcyclohexan ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0,1		
DDT and its metabolites	0,1		
<b>Radionuclides:</b>			
Cesium-137	160 320	Bk/kg, boneless meat Same, boneless venison, boneless game animal meat	
	160	Same, bones (all kinds)	
Strontium-90	50	Bk/kg, boneless meat	

1	2		3		4	
			100		same, venison without bones, boneless wild animal meat	
			200		same, bones (all kinds)	
Microbiological Indicators:						
Index, product group	Not to exceed KMAF, AnM, KOE/g	Product mass (in g), in which following are not allowed:		Yeast, not to exceed KOE/g,	Mould, not to exceed KOE/g	Remarks
		BGKP (coli-forms)	Pathogens, including salmonella			
1	2	3	4	5	6	7
1.1.1.1. Meat (all kinds of slaughtered animals):						Taking of samples from from deep layers
- fresh in full carcasses, half carcasses, quarter carcasses and separate pieces	10	1,0	25	-	-	L. monocytogenes in 25 g are not allowed
- refrigerated and half-frozen meat in full carcasses, half carcasses, quarter carcasses, and separate pieces	1 10 <sup>3</sup>	0,1	25	-	-	Same
1.1.1.2. Meats - frozen of slaughtered animals:						
in carcasses, half carcasses, quarter carcasses, and separate pieces --	1 10 <sup>4</sup>	0,01	25	-	-	L. monocytogenes in 25 g are not allowed same
- blocks of meat for bones, boneless, sinewy meat	5 10 <sup>5</sup>	0,001	25	-	-	
- meat mass after addition of bones of slaughtered animals	5 10 <sup>6</sup>	0,0001	25	-	-	same test prepared without singeing the surface

1	2	3	4	5	6	7
1.1.1.3. Prepared boneless meat products (refrigerated, half- frozen, and frozen) including marinated: - large-piece meats	5·10 <sup>5</sup>	0,001	25	-	-	L. monocyto- genes in 25 g are not allowed Same
- small-piece meats	1·10 <sup>6</sup>	0,001	25	-	-	
1.1.1.4. Prepared, minced meats (refrigerated, frozen): - molded, including dried and ground	5·10 <sup>6</sup>	0,0001	25	-	500*	L. monocyto- genes in 25 g are not allowed; * for prepared dried foods with expiration date of over one month L. monocyto- genes in 25 g are not allowed *for prepared foods with expiration date of over one month L. monocyto- genes in 25 g are not allowed
- prepared foods encased in dough, and stuffed foods (stuffed cabbage rolls, vegetable marrow)	2·10 <sup>6</sup>	0,0001	25	-	500*	
- stuffed beef, pork, or meat of other slaughtered animals	5·10 <sup>6</sup>	0,0001	25	-	-	



1	2	3	4	5	6	7
1.1.1.5. Prepared meat with bone in (large pieces, portion size, small-pieces)	5 10 <sup>6</sup>	0,0001	25	-	-	L. monocytogenes in 25 g are not allowed

Index Product Group	Indicators	Permitted levels, mg/kg, not to exceed	Remarks
1	2	3	4
1.1.2. Sub-products of slaughtered animals, refrigerated, frozen (liver, kidneys, tongue, brains, heart) pork rind, food blood and its processed products	<b>Toxic Elements:</b>		
	Lead	0,6	kidneys
	Arsenic	1,0	
	Cadmium	1,0	kidneys
	Mercury	0,3	
		1,0	kidneys
		0,1	kidneys
		0,2	kidneys
	<b>Antibiotics, pesticides and radionuclides</b>	as in para.1.1.1.	

**Microbiological Indicators:**

Index, product group	KMAFA M, KOE/g, not to exceed	Product mass (g), in which the following are not allowed:			Molds, KOE/g, not to exceed	Remarks
		BGKP (coliforms)	Sulfite reducing clostridia	Pathogens, including salmonella		
1	2	3	4	5	6	7
1.1.2.1. Sub-products of slaughtered animals; refrigerated, frozen, frozen in blocks, pork rind	-	-	-	25	-	Test cooking by searing frozen blocks; L. monocytogenes in 25 g are not permitted

	2	3	4	5	6	7
1.1.2.2. Food blood	5·10 <sup>5</sup>	0,1	1,0	25	-	S. aureus in 1 g are not allowed
1.1.2.3. Processed blood products: - food albumen	2,5·10 <sup>4</sup>	0,1	1,0	25	-	S. aureus and Proteus in 1 g are not allowed
- dried concentrate of blood plasma (serum)	5·10 <sup>4</sup>	0,1	1,0	25	-	

Index, Product Group	Indicators	Allowable levels, mg/kg, not to exceed	Remarks
1	2	3	4
1.1.3. Raw fat from beef, pork, lamb, and other from slaughtered animals (refrigerated, frozen), salted pork and its products	See: section on "Oil-bearing Raw Materials and Fat-Products» para.1.7.4.		
1.1.4. Sausage products***, meat products from all kinds of slaughtered animals and culinary meat products	<b>Toxic elements:</b>		
	Lead	0,5	
	Arsenic	0,1	
	Cadmium	0,05	
	Mercury	0,03	
	<b>Benzoapyrene</b>	0,001	for smoked products
	<b>Antibiotics, pesticides, and radionuclides</b>	as in para.1.1.1.	
	<b>Nitrosamines:</b>		
	Sum of NDMA and NDEA	0,002 0,004	for smoked products

Microbiological Indicators						
Index, product group	KMAF AnM, KOE/g, not to exceed	Product mass (g) in which the following are not allowed:				Remarks
		BGKP (coli-forms)	Sulphite reducing clostridia	S.aureus	Pathogens including salmonella	
1	2	3	4	5	6	7
1.1.4.1. Sausages and products from slaughtered animals smoked raw and dry cured, including sliced and vacuum packed	-	0,1	0,01	1,0	25	E. coli – per 1 g are not allowed; L. monocytogenes per 25 g are not allowed
1.1.4.2. Semi-smoked and boiled/smoked sausages	-	1,0	0,01	1,0	25	L. monocytogenes per 25 g are not allowed
1.1.4.3. Boiled/smoked sausages, semi-smoked, expiration date of which exceeds five days, including sliced and vacuum packed, under modified atmospheric conditions	-	1,0	0,1	1,0	25	L. monocytogenes per 25 g are not allowed
1.1.4.4. Boiled sausage products (sausages, wieners, small sausages, meat breads)						
-Highest and first grade	$1 \cdot 10^3$	1,0	0,01	- 1,0	25	In wieners and small sausages L. monocytogenes per 25 g are not allowed
-second grade	$2,5 \cdot 10^3$	1,0	0,01	1,0	25	

1	2	3	4	5	6	7
1.1.4.5. Boiled sausages with preservatives added, including delicatessen	$1 \cdot 10^3$	1,0	0,1	1,0	25	
1.1.4.6. Boiled sausage products, expiration date of which should not exceed 5 days, sliced and vacuum packed under modified atmospheric conditions	$1 \cdot 10^{3*}$	1,0	0,1	1,0	25	*per serving slices $2,5 \cdot 10^3$
1.1.4.7. Boiled meat products: whole ham, pork and beef rolls, pressed pork and beef, ham, bacon, pressed pork head cheese, and molded mutton	$1 \cdot 10^3$	1,0	0,1	-	25	
1.1.4.8. Smoked-boiled meat products: whole ham, meat rolls, brisket, bacon, neck, cured pork filet and pork filet wrapped in dough	$1 \cdot 10^3$	1,0	0,1	-	25	
-Cheek jowls ("baki") Meat rolls	$1 \cdot 10^3$	1,0	0,01	-	25	
1.1.4.9. Smoked-baked and baked meat products	$1 \cdot 10^3$	1,0	0,1	-	25	

1	2	3	4	5	6	7
1.1.4.10. Boiled and baked products, smoked-baked products, expiration dates of which exceed five days, including sliced and vacuum packed products under modified atmospheric conditions	$1 \cdot 10^{3*}$	1,0	0,1	1,0	25	*per serving slices $2,5 \cdot 10^3$
1.1.4.11. Meat dishes, cooked, quick frozen: From portion size pieces of meat of all kinds of slaughtered animals (without sauces), fried and boiled -from ground meat with sauces; small pancakes with meat filling or sub-products, etc.	$1 \cdot 10^4$	0,01	-	0,1	25	Enterococcus not to exceed $1 \cdot 10^3$ KOE/g
	$2 \cdot 10^4$	0,01	-	0,1	25	Same

Index, Product group	Indicators	Acceptable levels, mg/kg, not to exceed	Remarks
1	2	3	4
1.1.5. Meat products using sub-products (pates, liver sausage, head cheese, gallantins, and other) and blood products. Boiled products using sub-products, blood sausage, and meat in aspic	<b>Toxic elements:</b>	Per para.1.1.1.	



1	2		3	4		
(breads, sausages, meat in aspic, liver sausages, and jelled dishes)	<b>Benzoapiren and nitrosamines</b>		Per para.1.1.4			
	<b>Antibiotics, pesticides and radionuclides</b>		Per para 1.1.1			
<b>Microbiological Indicators:</b>						
Index, product group	KMAFA AnM, KOE/g, not to exceed	Product mass (g) in which the following are not allowed:				Remarks
		BGKP (coli-forms)	Sulphite reducing clostridia	S.aureus	Pathogens, including salmonella	
1	2	3	4	5	6	7
1.1.5.1. Blood sausages	$2 \cdot 10^3$	1,0	0,01	-*	25	*for products the expiration dates of which exceed two days: S. aureus per 1.0gr is not allowed; sulphite reducing clostridia per 0.1 g are not allowed
1.1.5.2. Head cheese	$2 \cdot 10^3$	1,0	0,1	-*	25	* S.aureus per 1.0 is not allowed

1	2	3	4	5	6	7
1.1.5.3. Liver sausages	$2 \cdot 10^3$	1,0	0,01	-*	25	*for products the expiration dates of which exceed two days: S.aureus per 1.0 g is not allowed sulphite reducing clostridia per 0.1 g are not allowed
1.1.5.4. Liver pates and /or meat pates, including meat pates wrapped in dough	$1 \cdot 10^3$	1,0	0,1	-*	25	*for products the expiration dates exceed two days:: S.aureus per 1.0 g is not allowed L. monocytogenes per 25 g are not allowed
1.1.5.5. Jellied meat products (galantines, head cheese, and meat in aspic, etc.)	$2 \cdot 10^3$	0,1	0,1	0,1	25	same

Index. Product group	Indicators	Permissible levels, M/kg, not to exceed	Remarks
1	2	3	4
1.1.6. Canned meat, canned meat and vegetables <sup>***</sup>	<b>Toxic elements:</b>  Lead  Arsenic Cadmium  Mercury	  0,5 1,0  0,1 0,05 0,1  0,03	  For canned goods in tin containers   For canned goods in tin containers
1	2	3	4
	Tin  Chromium	200,0  0,5	For canned goods in tin containers For canned good in tin containers
	<b>Pesticides**:</b> Hexachlorocyclohexan ( $\alpha, \beta, \gamma$ -isomers)	0,1	

	DDT and its Metabolites <b>Nitrosamines:</b> Sum of NDMA and NDEA	0,1 0,002*	*for canned goods with addition of sodium nitrite
	<b>Nitrates</b>	200	Meat and plant matter with vegetables
	<b>Radionuclides</b>	Per para. 1.1.1.	
	<b>Microbiological indicators:</b>		
Index, Product group			
1.1.6.1. Pasteurized canned goods: -beef and pork -chopped ham and and choice ham	Should satisfy the requirements of industrial sterility for group "D" canned goods, in accordance with Appendix 8 of the present sanitary regulations		
1.1.6.2. Canned goods from beef, pork, horse, etc. -sterilized: - natural - with cereals - vegetable garnishes	Should satisfy the requirements of industrial sterility for group "A" canned goods, in accordance with Appendix 8 of the present sanitary regulations		

Index, Product group	Indicators	Permissible levels mg/kg, not to exceed	Remarks
1	2	3	4
1.1.7. Canned goods from sub-products, including pates (all kinds of slaughtered marketable animals)	<b>Toxic elements:</b>  Lead  Arsenic Cadmium  Mercury	  0,6 1,0  1,0 0,3  0,6 0,1	  For canned goods in tin containers   Kidneys
1	2	3	4
	Tin  Chromium	0,2 200,0  0,5	Kidneys For canned goods in tin containers For canned goods in chrome containers
	<b>Nitrosamines:</b> Sum of NDMA and NDEA	0.002	

	<b>Antibiotics, Pesticides, and Radionuclides</b>	Per para. 1.1.1.			
	<b>Microbiological indicators:</b>	Sterilized canned goods must satisfy the requirements for industrial sterility for group "A" canned goods in accordance with Appendix 8 of the present sanitary regulations			
1.1.8. Meat sublimated and thermal dried	<b>Toxic elements</b>	Per para. 1.1.1.	in a recalculation of the original product, taking into account the content of dry substances in it and in the end product		
	<b>Nirosamines: Sum of NDMA and NDEA</b>	0,002			
	<b>Antibiotics, Pesticides, and radionuclides</b>	Per para. 1.1.1.			
<b>Microbiological indicators:</b>					
Index, Product group	KMAF AnM, KOE/g, not to exceed	Product mass (g), in which the following is not allowed		Mold, KOE/g, Not to exceed	Remarks
		BGKP (coli-forms)	Pathogens, Including salmo-nella		
1.1.8.1. Food concentrates from meat or dry sub-products	2,5 10 <sup>4</sup>	1,0	25	100	

Index, Product group	Indicators	Permissible levels mg/kg, not to exceed	Remarks		
1	2	3	4		
1.1.9. Poultry meat, including prepared meats, refrigerated, half frozen, and frozen (all kinds of feathered game birds)	<b>Toxic elements:</b>				
	Lead	0,5			
	Arsenic	0,1			
	Cadmium	0,05			
	Mercury	0,03			
	<b>Antiotics:</b>				
	Levomycin	not allowed	кроме дикой птицы <0,01 units/g		
Tetracycline group	not allowed	<0,01 units/g			
Gryzin	not allowed	<0,5 units/g			
Bacitracin	not allowed	<0,02 units/g			
<b>Pesticides**:</b>					
Hexachlorocyclohexan ( $\alpha,\beta,\gamma$ -isomers)	0,1				
DDT and its metabolites	0,1				
<b>Radionuclides:</b>					
Cesium-137		180	Bк/кг		
Strontium-90		80	Bк/кг		
<b>Mikrobiological indicators:</b>					
Index, Product group	KMAFAnM, KOE/g, not to exceed	Product mass (g), in which the following are not allowed		Remarks	
		BGKP (coliforms)	Pathogens, including sal- monella		
1	2	3	4	5	
1.1.9.1. Carcasses and poultry meat				Selection of samples from deep layers of muscles	
	-refrigerated	$1 \cdot 10^4$	-	25	L. monocytogenes per 25 g are not allowed
	-frozen	$1 \cdot 10^5$	-	25	L. monocytogenes per 25 g are not allowed
-prepackaged refrigerated, half frozen, and frozen	$5 \cdot 10^5$	-	25	same	
1.1.9.2. Prepared poultry meats					
Natural:					



1	2	3	4	5
-meat with bone, boneless, not dried	1·10 <sup>5</sup>	-	25	L. monocytogenes per 25 g is not allowed
-meat with bone, boneless dried, spiced, with sauce, marinated	5·10 <sup>5</sup>	-	25	Same
- chunk meat boneless in blocks	1·10 <sup>6</sup>	-	25	same
1.1.9.3. Prepared chopped poultry meat (refrigerated, half frozen, frozen):				
- wrapped in dough	1·10 <sup>6</sup>	0,0001	25	L. monocytogenes per 25 g is not allowed
-in a natural wrapping, including "Kupata"	1·10 <sup>6</sup>	-	25	same
-coated and uncoated	1·10 <sup>6</sup>	-	25	same
1.1.9.4. Poultry meat mechanically processed, bone remnants refrigerated, frozen in blocks, prepared frozen meat with bone	1·10 <sup>6</sup>	-	25	L. monocytogenes per 25 g is not allowed
1.1.9.5. Poultry skin	1·10 <sup>6</sup>	-	25	same

Index, Product group	Indicators	Permissible levels, mg/kg, not to exceed	Remarks
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1	2	3	4	
1.1.10. Subproducts, and prepared meat from poultry subproducts	<b>Toxic elements:</b> Lead	0,6		
	Arsenic Cadmium Mercury	1,0 0,3 0,1		
	<b>Antibiotics, pesticides and radionuclides</b>	Per para. 1.1.9.		
<b>Microbiological indicators:</b>				
Index, Product group	KMAF AnM, KOE/g, not to exceed	Product mass (g), in which the following are not allowed:		Remarks
		BGKP (coli-forms)	Pathogens, including salmonella	
1.1.10.1. Subproducts and prepared meats from poultry subproducts	1·10 <sup>6</sup>	-	25	L. monocytogenes per 25 g are not allowed

Index, Product group	Indicators	Permissible levels mg/mg, not to exceed	Remarks			
1.1.11. Sausage products, smoked, culinary products using poultry meat	<b>Toxic elements:</b> Lead	0,5				
	Arsenic	0,1				
	Cadmium	0,05				
	Mercury	0,03				
	<b>Benzapiren</b>	0,001	For smoked products			
	<b>Nitrosamines:</b> Sum of NDMA and NDEA	0,002 0,004	For smoked products			
	<b>Antibiotics, Pesticides, and radionuclides</b>	Per para. 1.1.9.				
<b>Microbiological indicators:</b>						
Index, Product group	KMAF AnM, KOE/g, not to exceed	Product mass (g), in which the following are not allowed				Remarks
		BGKP (coli-forms)	Sulfite reducing clostridia	S.aureus	Pathogens, including salmonella	
1	2	3	4	5	6	7

1.1.11.1 Sausage products dried raw and smoked raw		0,1	0,01	1,0	25	E. coli per 1,0 g are not allowed L.monocyto- genes per 25 not allowed
1.1.11.2. Sausage products dried raw, smoked raw, sliced and vacuum packed under modified atmospheric conditions		0,1	0,1	1,0	25	E. coli per 1,0 g are not allowed L.monocyto- genes per 25 g are not allowed
1.1.11.3. Half smoked sausage products		1,0	0,01	1,0	25	
- sliced and vacuum packed under modified atmospheric conditions		1,0	0,1	1,0	25	
1.1.11.4. Boiled sausage products (sausages, meat breads, wieners, small sausages, meat rolls, ham, and others)	$1 \cdot 10^3$	1,0	0,1	1,0	25	For wieners and small sausages L.monocyto- genes per 25 g are not allowed
1.1.11.5. Boiled/smoked sausages		1,0	0,1	1,0	25	

1	2	3	4	5	6	7
1.1.11.6. Carcasses and carcass parts of poultry and baked, boiled/smoked, and smoked products	1 10 <sup>3</sup>	1,0	0,1	1,0	25	
1.1.11.7. Carcasses and carcass parts of poultry and raw smoked and raw boiled products	1 10 <sup>3</sup>	1,0	0,1	1,0	25	E. coli per 1,0 g are not allowed L. monocytogenes per 25 g are not allowed
1.1.11.8. Culinary products from chopped meats	1 10 <sup>3</sup>	1,0	0,1	1,0	25	
1.1.11.9. Prepared quick frozen dishes from poultry meat: -roasted -boiled	1 10 <sup>4</sup>	0,1	-	1,0	25	Enterococcus not to exceed 1 10 <sup>4</sup> same
-from chopped meat with sauces and/or garmish	2 10 <sup>4</sup>	0,1	-	1,0	25	

Index, Product group	Indicators		Permissible levels mg/kg not to exceed	Remarks	
1.1.12. Meat products using subproducts of poultry, skin (pates, liver sausages, and others)	<b>Toxic indicators</b>		Per para. 1.1.10		
	<b>Benzapiren and nitrosamines</b>		Per para 1.1.4.		
	<b>Antibiotics, Pesticides, and radionuclides</b>		Per para. 1.1.9.		
<b>Microbiological indicators:</b>					
Index, Product group	KMAFA AnM, KOE/g, not to exceed	Product mass (g), in which the following are not allowed			Remarks
		BGKP (coli-forms)	Sulfite reducing clostridia	S.aureus	Pathogens, including salmo-nella

1	2	3	4	5	6	7
1.1.12.1. Pates from poultry made, including the use of poultry innards	2 10 <sup>3</sup>	1,0	0,1	1,0	25	L.monocytogenes per 25 g are mre not allowed
1.1.12.2. Pates from poultry livers	5 10 <sup>3</sup>	1,0	0,1	0,1	25	L. monocytogenes per 25 g are not allowed
1.1.12.3. Jellied poultry products: Head cheeses, galantines, aspics, and others, including assortments using slaughtered animal meats	2 10 <sup>3</sup>	1,0	0,1	1,0	25	
1.1.12.4. Poultry liver sausages and sub-products	5 10 <sup>3</sup>	1,0	0,1	1,0	25	

Index, Product group	Indicators	Permissible levels, mg/kg, not to exceed	Remarks
1	2	3	4
1.1.13. Canned poultry goods (from poultry meat and mixed meat and plant material, including pates and stuffing)	<b>Toxic indicators:</b> lead	0,5	
		0,6 1,0	Pates For canned goods in tin containers
	arsenic	0,1 1,0	Pates
	cadmium	0,05 0,3 0,1	Pates For canned goods in tin containers



1	2	3	4
	mercury	0,03 0,1	pates
	Tin	200,0	Pates for canned goods in tin containers
	chromium	0,5	same
	<b>Nitrosamines:</b> Sum of NDMA and NDEA	0,002	
	<b>Pesticides**:</b> Hexachlorocyclohexan ( $\alpha,\beta,\gamma$ - isomers) DDT and its metabolites	0,1	
	<b>Nitrates</b>	200	Meat/plant material
	<b>Antibiotics, Pesticides and radionuclides</b>	Per para.. 1.1.9.	
<b>Microbiological indicators:</b>			
Index, Product group			
1.1.13.1. Pasturized poultry meat canned products	Must satisfy requirements of industrial sterility for Group "D" canned goods, in accordance with Appendix 8 to the present sanitary regulations		
1.1.13.1. Sterilized poultry meatcanned goods with and without plant material, including pates	Must satisfy requirements of industrial sterility for Group "A" canned goods, in accordance with Appendix 8 to the present sanitary regulations		

Index, Product group	Indicators	Permissible levels, mg/kg, not to exceed	Remarks
1	2	3	4
1.1.14. Poultry meat products , sublimated and thermal dried	<b>Toxic elements</b>	Per para. 1.1.9.	In a calculation for the initial product, taking into account the content of dry substances in it and in the end product
	<b>Nitrosamines:</b> Sum of NDMEA and NDEA	Per para.1.1.13.	

1		2		3		4	
		<b>Antibiotics, Pesticides, and Radionuclides</b>		Per para. 1.1.9.			
<b>Microbiological Indicators:</b>							
Index, Product Group	KMAFA nM, KOE/g, not to exceed	Product mass (g), in which the following are not allowed:			Remarks		
		BGKP (coliforms)	S. aureus	Pathogens, including salmonella			
1.1.14.1. Minced chick meat using sublimated drying	1 10 <sup>4</sup>	0,01	0,1	25	Proteus per 1 g is not allowed		
1.1.14.2. Minced chicken meat using thermal drying	5 10 <sup>3</sup>	0,1	0,1	25	same		
1.1.14.3. Dried products from poultry meat	1 10 <sup>4</sup>	0,1	0,01	25	same		

Index, Product group	Indicators	Permissible Levels, mg/kg, not to exceed	Remarks
1	2	3	4
1.1.15. Eggs and liquid egg products (mixed, albumen, yolk)	<b>Toxic Elements:</b>  Lead Arsenic Cadmium Mercury <b>Antibiotics*</b> Levomycin  Tetracycline group  Streptomycin  Bacitracin <b>Pesticides**:</b> Hexachlorocyclohexan ( $\alpha, \beta, \gamma$ isomers)	    0,3 0,1 0,01 0,02  not allowed  not allowed  not allowed  not allowed  0,1	                     <0,01 <0,01 <0,5 <0,02

1	2	3	4
	DDT, its metabolites	0,1	
	<b>Radionuclides:</b> Cesium – 137	80	Bk/kg
	Strontium – 90	50	same

**Microbiological indicators:**

Index, Product groups	KMAFA nM, KOE/g, not to exceed	Product mass (g) in which the following are not allowed				Remarks
		BGKP (coli-forms)	S.aureus	Protein	Pathogens, including salmonella	
1	2	3	4	5	6	7
1.1.15.1. Egg, chicken, dietary, Quail	$1 \cdot 10^2$	0,1	-	-	$5 \cdot 25^*$	*yolks are analyzed
1.1.15.2. Egg, chicken, table, and other kinds of poultry	$5 \cdot 10^3$	0,01	-	-	$5 \cdot 25^*$	*same
1.1.15.3. Egg products, liquid -mixed eggs for omelettes, filtered, pasturized - frozen: - mixed, yolk, - albumen, including with salt or sugar, mixed for omelettes	$1 \cdot 10^5$  $5 \cdot 10^5$	0,1  0,1	1,0  1,0	1,0  1,0	25  25	

Index, Product group	Indicators	Permissible levels, mg/kg, not to exceed	Remarks

1	2	3	4
1.1.16. Egg products, dry (powdered egg, albumen, yolk)	<b>Toxic elements:</b>		
	Lead	3,0	
	Arsenic	0,6	
	Cadmium	0,1	
	Mercury	0,1	
	<b>Antibiotics, Pesticides, and Radionuclides</b>	Per para. 1.1.15.	Recalculation for the initial product, taking into account the content of dry substances in it and in the end product

**Microbiological Indicators:**

Index, group of products	KMAFA nM, KOE/g, not to exceed	Product mass (g), in which the following are not allowed:				Remarks
		BGKP (coli- forms)	S.aureus	Proteins	Pathogens, including salmonella	
1.1.16.1. Eggs, powdered, mixed, for enteral nourishment	$5 \cdot 10^4$	0,1	1,0	1,0	25	
1.1.16.2. Whole egg, albumen, dried yolk, and mixture for omelette	$1 \cdot 10^5$	0,1	1,0	1,0	25	
1.1.16.3. Egg products using sublimated drying: -yolk -albumen	$5 \cdot 10^4$ $1 \cdot 10^4$	0,01 0,1	1,0 1,0	- -	25 25	

Index, Product group	Indicators	Permissible levels, mg/kg, not to exceed	Remarks
1.1.17. Egg white (albumen), dry	<b>Toxic indicators:</b> Lead	0,5	

1	2	3	4
	Arsenic	0,2	
	Cadmium	0,05	
	Mercury	0,03	
	<b>Antibiotics, Pesticides, and Radionuclides</b>	Per para. 1.1.15.	Recalculation for the initial product, taking into account the content of dry substances in it and in the end product

\*In using chemical methods for determining gryzine, bacitracin, and antibiotics of the tetracycline group, the recalculation of their actual content in units/g is accomplished through a current standard.

\*\*It is essential to control the residual quantities and those pesticides which were used during the production of raw food stuffs (see paragraphs 3.12., 3.13).

\*\*\*For sausage products and for canned meat with vegetables the calculation of safety indicators will be made for the basic type of raw material both for its weight as well as for the permissible levels of normalized contaminants.