**Guidance on routine (supplementary/additional) monitoring required for United Kingdom establishments intending to export poultry meat/pig meat/beef/ sheep and goat meat [including mechanically separated (MSM) meat of non-ruminant origin, and raw meat preparations] to the Customs Union (Russian Federation, Belarus and Kazakhstan)**

***This document has been produced with the information and knowledge available at the time (see footer) and it may be further amended by Defra in light of new information, knowledge and any relevant experience gained following exports of meat/milk and milk products to the Russian Federation, Belarus and Kazakhstan.***

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1. ***PURPOSE OF THIS DOCUMENT***

All Food Business Operators (FBOs) listed for export to the Customs Union (CU) must comply with CU standards (general, sanitary, hygienic and structural) at all times. Sanitary requirements include monitoring to ensure compliance with microbiological, chemical-toxicological and radiological standards.

***As a minimum, all listed establishments must undertake the routine monitoring detailed in this document. Monitoring of at least three batches of each product/type is required initially before the product can be certified, unless the monitored product itself is intended for export (see below).***

This document aims to provide guidance to Food Business Operators (FBOs), exporters and Official Veterinarians (OVs) on the testing required to provide

evidence that meat produced in UK establishments complies with the CU Maximum Residue Limits (MRLs) and is therefore eligible for export to CU. FBOs must demonstrate that they meet the specific microbiological, chemical-toxicological and radiological standards required by the CU to ultimately enable OVs to certify the following statement in the relevant certificates:

*“Microbiological, chemical-toxicological and radiological characteristics of meat and raw meat preparations comply with veterinary and sanitary requirements of the Customs Union“*

1. ***SCOPE - THIS DOCUMENT APPLIES TO THE FOLLOWING DOCUMENTS***

* **POULTRY MEAT –*7459EHC (Agreed 16/03/2012)*- Direct export to CU; *7468EHC (Agreed 31/07/2012)* – Pre-export certificate: for dispatch to another EU MS before final export to CU; *7459/7468IMC*- Health attestation for the internal movement of poultry meat within the UK between meat plants listed for exports to the Customs Union if the product is intended for exports to the Customs Union under certificates 7459EHC or 7468EHC**
* **PIG MEAT – *XXXXEHC* (Certificate not available because no establishments currently listed to enable exports)**
* **BEEF – *7538EHC (Agreed 17/10/2012)*- Direct export to CU; *7538OWN* – Owner/Manager declaration (herds of origin BSE restrictions clearance); *7561EHC* (Agreed 12/02/2013) – Pre-export certificate: for dispatch to another EU MS before final export to CU; *7538IMC* - (Health attestation for the internal movement of beef within the UK between meat plants listed for exports to the Customs Union if the product is intended for exports to the Customs Union under certificates 7538EHC)**
* **SHEEP AND GOAT MEAT – *7537EHC (Agreed 18/07/2012)* – Direct export to CU; *7560EHC (Agreed 12/02/2013)* – Pre-export certificate: for dispatch to another EU MS before final export to CU; *7537IMC* - (Health attestation for the internal movement of sheep/goat meat within the UK between meat plants listed for exports to the Customs Union if the product is intended for exports to the Customs Union under certificates 7537EHC)**

1. ***LISTING OF ESTABLISHMENTS FOR EXPORT TO THE CU***

The list of current UK establishments authorised for exports to Russia (and CU) is available at the following link:

<http://www.fsvps.ru/fsvps/importExport/uk/index.html?_language=en>

***All FBOs involved in slaughter (processing), cutting, or storing meat for export to the Customs Union, must be listed by the CU authorities as authorised to***

***carry out the specific activities (including packing) and for the import of the relevant commodities into CU***.

The list of registered establishments is only available in English at the Russian Federation (RF) Department of Rosselkhoznadzor website. By extension, and according with the Customs Union regulations, the authorities of the RF will ask confirmation from the other two Custom Union Members (Kazakhstan and Belarus) of their acceptance of the eligibility of any establishment listed for export to Russia for exports to those countries, and vice versa. Therefore, any establishment listed at the RF website above is eligible for export to the three CU countries.

|  |  |
| --- | --- |
| **Type of establishment** | **Activities** |
| **Slaughterhouse (processing)** | Slaughtering animals and processing them to form whole or half carcases |
| **Cutting plant** | Cutting carcases or parts thereof and re-trimming meat (this includes poultry MSM establishments and establishments producing meat preparations) |
| **Packing plant** | Packing/repacking meat in packaging, including plate freezing |
| **Storage plant** | Stores only chilled/frozen meat which has already been packed, without packaging being opened or adjusted. Chilled and frozen meat to be separated in the store. |

For the purpose of exports to CU, stand-alone packing plants must be approved and listed as cutting plants with the activity description limited to packing (and storage if relevant) and undertake the appropriate monitoring for compliance with CU requirements for cutting plants (and storage plants if relevant). The address and approval number of the packing plant should be included in the certificates for export of meat to the Customs Union against the section for Cutting Plants.

1. ***SUPPLYING FARMS***

There is no requirement for listing of the farms of origin of the animals from which the meat is derived. However, the Customs Union certificates contain assurances relevant to the farms/herds/flocks of origin. Therefore, ***FBOs are advised that the appropriate health attestations must be certified by the herd/flock veterinarian and accompany the animals to slaughter***. Such assurances will be needed by the OV for certification of these assurances in the final certificates. Please refer to the relevant certificate for exports to the CU (as per *Section 2 – Scope* above) and its guidance notes for further information.

***FBOs responsible for slaughterhouses must have special consideration with regards to their supplying farms. It is recommended that specific measures are requested from suppliers, e.g. to meet a longer than the specified EU withdrawal period of at least 14-days for tetracycline group antibiotics. This is because the CU Maximum Residue Limits (MRLs) for this particular group of antibiotics are extremely low (close to zero tolerance).***

1. ***CUSTOMS UNION REQUIREMENTS***

Fresh (chilled or frozen) pig meat, poultry meat (including Mechanically Separated Meat- MSM), beef, sheep and goat meat, and raw meat preparations thereof, imported into the CU must comply with the following assurances and, therefore, be certified for export as such:

*“Microbiological, chemical-toxicological and radiological characteristics of meat and raw meat preparations comply with veterinary and sanitary requirements of the Customs Union*”

The microbiological, chemical-toxicological and radiological requirements – for meat - of the CU Regulations (SanPiN 2.3.2.1078-01, which are similar to the uniform CU requirements as in CU Commission Decision No 299) are summarised in the body of this document and a comparison with current EU base line requirements is included at the end of this document.

Links to both are provided below: [Consolidated version of the SanPIN 2.3.2.1078-01 until amendment 24 dated 1.6.2011](http://ec.europa.eu/food/international/trade/docs/SanPin2.3.2-1078-01_consolidated_en.pdf)EN [RU](http://ec.europa.eu/food/international/trade/docs/SanPin2.3.2-1078-01_consolidated_ru.pdf)PDF- Annex 1, 1.1 Safety indicators; CU Commission Decision No 299 Chapter II, section 1: Safety requirements and nutritional value of food [EN](http://ec.europa.eu/food/international/trade/docs/CU_SPS_requirements_customs_union_chap2_1_en.pdf)[RU](http://www.tsouz.ru/db/techregulation/sanmeri/Documents/PishevayaCennost.pdf)pdf)

In many cases the CU requirements are more onerous (in terms of both the Maximum Residue Limits - MRLs – and the frequency of testing) than those envisaged by EU legislation and therefore, the current National Surveillance Scheme (NSS) under EU Directive 96/23/EC is not adequate and/or sufficient evidence to provide the guarantees expected for export to CU.

***Therefore, all FBOs listed for exports to CU, and regardless of whether they are actively exporting/supplying raw material for onward export to CU or not, must undertake a routine monitoring (sampling/testing) program to ensure that meat complies with the microbiological and chemical-toxicological levels enforced by the CU authorities.***

The monitoring to be carried out varies according to the type of establishment, so it is important to state clearly in the establishment protocol for exports to CU which activities are carried out, which products are processed for export to CU and which analyses will have to be carried out in that establishment.

1. ***MONITORING FOR COMPLIANCE***

***6.1 WHAT ESTABLISHMENTS:***

***ALL establishments listed for exports to CU, without exception.***

***As a minimum,*** listed establishments must adopt a monitoring protocol for the specific purpose of exports of meat to CU, based on the guidance contained in this document. There must be written procedures and instructions (protocols) embedded in the Standard Operation Protocol of the plant for this purpose.

***6.2 WHERE TO TEST WHAT*:**

|  |  |
| --- | --- |
| **WHERE** | **WHAT** |
| **SLAUGHTERHOUSE (STAND-ALONE)**  **OR**  **(1) In the case of product exported or supplied to other CU listed establishments (if intended for export to CU with our without further processing) directly from a co-located slaughterhouse, i.e. without the cutting plant involvement** | **ANTIBIOTICS**  **PESTICIDES**  **HEAVY METALS**  **MICROBIOLOGY** |
| **SLAUGHTERHOUSE \*** | **ANTIBIOTICS**  **PESTICIDES** |
| **CUTTING PLANT (LINKED TO A SLAUGHTERHOUSE) \***  **CUTTING PLANT (STAND-ALONE)** | **HEAVY METALS**  **MICROBIOLOGY** |
| **COLD STORE** | **RANCIDITY** |
| **\*Under same approval and if product is processed at both locations** | **RADIOCTIVITY- on the basis of UK surveillance**  **DIOXINS- only in case of contamination events**  **GRISIN (Antibiotic not licensed in the EU – Testing not required)** |

**(1)**As an example, if an establishment is licensed both as slaughterhouse and cutting plant, but the product, e.g. offal, is dispatched directly from the slaughterhouse, without the product being processed at the cutting plant, then the product will have to undergo testing for heavy metals and microbiology in the slaughterhouse, similarly to a stand-alone slaughterhouse.

**6.3 FREQUENCY, MAXIMUM LIMIT AND TESTING METHOD**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Contaminant**  **ANTIBIOTICS** | **Includes** | **Maximum level** | **Frequency** | **Test method (or any other ISO 17025 accredited method)** |
| **SLAUGHTERHOUSE** |  |  |  |  |
| **Levomycetin (Chloramphenicol)** |  | **0.01 mg/kg** | 4 times/year | LC-MSMS |
| **Tetracyclines** | **Tetracycline**  **epiTetracycline**  **Chlortetracycline**  **epiChlortetracycline**  **Oxytetracycline**  **epiOxytetracycline**  **Doxycycline** | **0.01 mg/kg** | 12 times/year | LC-MSMS |
| **Grisin** | N/A | **0.5 mg/kg** | N/A | N/A |
| **Bacitracin** |  | **0.02 mg/kg** | 4 times/year | **No suggested test.**  **Consult with laboratory**  **NB: tests are available in the UK** |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Contaminant**  **PESTICIDES** | **Includes** | **Maximum level** | **Frequency** | **Test method** |
| **SLAUGHTERHOUSE** |  |  |  |  |
| **Hexachloride cyclohexane (HCH)** | **Alpha/Beta/Gamma** | **0.1 mg/kg** | **4 times per year** | **GC-MS** |
| **DDT**  **All isomers** | **pp-DDE**  **pp-DDT**  **op-DDT**  **pp-TDE** | **0.1 mg/kg** | **4 times per year** | **GC-MS** |
| **Dieldrin, Aldrin,**  **A-endosulphan,**  **B-endosulphan,**  **Endosulphan sulphate**  **PCB 28, PCB 52,**  **PCB 101, PCB 118,**  **PCB 138, PCB 153,**  **PCB 180** | **NOT REGULATED BY CU** | **N/A** | **N/A** | **N/A** |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Contaminant**  **HEAVY METALS** | **Includes** | **Maximum level** | **Frequency** | **Test method** |
| **CUTTING PLANT**  **Slaughterhouse-only if not carried out at a cutting plant at the same (approval) location** |  |  |  |  |
| **Lead** | **Meat**  **Offal**  **Bones** | **0.5 mg/kg (meat/bones)**  **0.6 mg/kg (offal other than kidney)**  **1.0 mg/kg kidney** | **4 times/year** | **ICP-MS** |
| **Arsenic** | **Meat**  **Offal**  **Bones** | **0.1 mg/kg (meat/bones)**  **1.0 mg/kg (offal)** | **4 times/year** | **ICP-MS** |
| **Cadmium** | **Meat**  **Offal**  **Bones** | **0.05mg/kg (meat/bones)**  **0.3 mg/kg (offal other than kidney)**  **1.0 mg/kg kidney** | **4 times/year** | **ICP-MS** |
| **Mercury** | **Meat**  **Offal**  **Bones** | **0.03 mg/kg (meat/bones)**  **0.1 mg/kg (offal other than kidney)**  **0.2 mg/kg kidney** | **4 times/year** | **ICP-MS** |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **MICROBIOLOGY**  **Frequency of testing:**  **AT LEAST MONTHLY** | **Method** | **Microbiological contaminant** | | |
| **TVC (\*QMAFAnM)** | **Salmonellas** | **Listeria monocytogenes** |
| **(cfu/g)** | **(absent in)** | **(absent in)** |
| **CUTTING PLANT**  **Slaughterhouse-only if not carried out at a cutting plant at the same (approval) location** |  |  |  |  |
| **Chilled carcases (bulk)** | **Deep tissue** | **<1x 104** | **25 gram** | **25 gram** |
| **Frozen carcases (bulk)** | **Deep tissue** | **<5x103** | **25 gram** | **25 gram** |
| **Packed  carcases (individually wrapped/packed) chilled/frozen** | **Deep tissue** | **<5x106** | **25 gram** | **25 gram** |
| **Offal** | **Deep tissue** | **<1x106** | **25 gram** | **25 gram** |
| **‘Ready to cook’ boneless meat** | **Deep tissue** | **<1x105** | **25 gram** | **25 gram** |
| **‘Ready to cook’ cuts, (e.g. Drumsticks Thighs)** | **Deep tissue** | **<1x106** | **25 gram** | **25 gram** |
| **‘Ready to cook’ (MSM)** | **Deep tissue** | **<1x106** | **25 gram** | **25 gram** |
| **‘Ready to cook’ skin** | **Deep tissue** | **<1x106** | **25 gram** | **25 gram** |

***\*QMAFAnM (Quantity of Mesophilic Aerobic and Facultative Anaerobic Microorganisms) could be equated to TVC (total Viable Colony count) or to plate count as specified in Regulation (EC) No.853/2004, and can be a rolling geometric average over a two-month period, with at least two samples per month***

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **RANCIDITY** | **Includes** | **Maximum level** | **Frequency (1)** | **Test method** |
| **COLD STORE/ CHILLERS** |  |  |  |  |
| **Rancidity** | **Fresh fatty meat which has been stored for more than 3 weeks** | **After 3 weeks:**  **-PV value above 20**  **or**  **-TBARS above 0.6** | **4 times/year** | **Peroxide or TBARS test** |
| **Rancidity** | **Frozen fatty meat which has been stored for more than 12 weeks** | **After 12 weeks:**  **-PV value above 20**  **or**  **-TBARS above 0.6** | **4 times/year** | **Peroxide or TBARS test** |

**(1) *It is unlikely that product will be stored for long periods and therefore the intervals for testing not reached. However, it is advisable that random testing for rancidity is carried out at least annually.***

**6.4 DEFINITION OF BATCH**

There is no standard definition of what constitutes a batch.

This could be a kill date, a date of production or packing, a supplier etc.

A consignment for export can be made up of different batches.

***FBOs must state in the establishment’s protocol for CU how a batch of product is defined and made up.*** As a minimum, type of product, batch size and date of production must be stated. At least one batch of product must be subjected to the routine testing relevant for that product, as detailed in this document (establishment, contaminant, frequency etc.)

**6.5 PRODUCT TO BE TESTED**

FBOs must include protocols in the establishment SOP describing the routine monitoring to be carried out for each product intended for export, or supplied to downstream establishments if the product or products thereof are intended for export to the CU.

Since the CU regulations contain requirements which are different for different products, ***each particular product (chilled/frozen/meat cut/ offal etc.) must be specifically named in the monitoring program and tested separately***. If a particular product is not included and not subjected to the monitoring programme, it is not eligible for export to CU. FBOs must have written instructions in this respect, i.e. within the Standard Operation Protocol of the plant, with clear instructions and strictly adhere to them.

**6.6 WHEN**

The protocols must be in place and available for inspection if the establishment is to be recommended for listing for exports to CU.

These must be implemented and validated from the outset once the establishment is listed for export to CU.

* Listed establishment neither exporting nor supplying product to other listed establishments with the intention to export product with or without further processing to CU: at least one product must be selected and subjected to the routine monitoring to validate the baseline compliance with CU standards.
* Establishments actively exporting or supplying product to other establishments if the product or products thereof are to be exported to CU:

***Any new product/meat cut/offal***, e.g. drumsticks, hearts, livers etc, not previously exported/supplied for further processing or indirect export to CU and, therefore not previously included in the routine monitoring schedule of the establishment, ***must undergo an initial testing of three batches of production before being exported/supplied on the basis of routine testing.*** However, the actual batches that have been subjected to satisfactory testing can be certified as compliant for export/supply.

Once the initial round of three batches is tested with satisfactory results, that product can be moved to the normal routine frequency and certified as compliant with CU MRLs on the basis of the routine testing of that product.

* Adverse results during testing: Immediate follow-up- see section 8 below.

FSA Operations Group/Local Authorities/FSA DARDNI, as applicable, are responsible for the assessment of establishments’ compliance with CU standards and recommendation for listing of establishments for exports to the CU to Defra.

These assessments include confirmation of the availability ***and, if listed for export to the CU, implementation*** of testing protocols in the Standard Operation Protocol of the plant in line with this guidance document and the notes for guidance of the relevant certificate (and associated documents) required for the specific commodity.

These assessments will be carried out:

* Prior to recommendation for listing for exports to CU
* During quarterly/6-monthly/annual audits
* During FVO missions to the UK
* As needed, including during follow-up of adverse results if appropriate

1. ***LABORATORIES***

The analyses to be conducted for the purpose of the monitoring scheme for CU must be performed at a laboratory accredited to carry out the required specific test(s) to ISO 17025 standards with testing protocols validated to detect the MRLs prescribed by EU/CU. Such laboratories are required to perform proficiency testing for quality assurance purposes. Such laboratory(ies) may be outside the UK, including Russia. ***FBOs must obtain assurances directly from the laboratories to be used that they are accredited for the specific pathogen and test under ISO17025 standards.***

1. ***ADVERSE RESULTS***

**N.B: *Plants listed for exports to CU are expected to meet both EU and CU requirements at all times, whichever is higher.***

* Adverse results for EU MRLs:

If EU MRLs are exceeded, FBOs must notify the OV at the establishment, the LA Environmental Health Officer (EHO) or the DARD VO, as appropriate.

Action should be taken in line with the Manual of Official Controls (MOC)/Food Law Code of Practice, including reporting to the VMD.

***Please note that if the product is not eligible to be placed in the EU market, then is not eligible for export, without exemption.***

* Adverse results for CU MRLs:

If CU MRLs are exceeded, FBOs must notify the OV at the establishment, the LA EHO or the DARD VO as appropriate.

In turn, the OV/EHO/VO must inform and seek advice from the FSA OG/DARD regional lead.

Affected batches must not be exported/supplied for export to CU. Initial consideration is needed to assess if the product is eligible for EU trade.

A full traceability exercise needs to be carried out and downstream establishments supplied with product from the failed batch need to be informed so that they can take appropriate action.

FSA/LA/DARD will consider if further inquiries are needed to establish the reason and origin of the unsatisfactory results and if a risk assessment is required.

If consignments containing product from the failed batch has been exported, then FSA/LA/FSA DARD (in coordination with AHVLA SCS Carlisle/DARD) must inform Defra of the incident with a list of the export health certificates in question. This notification should include advice to Defra whether the authorities of the importing country need to be contacted.

***In any case, at least an immediate follow-up test is needed for the specific product and parameter giving the adverse results to re-confirm compliance of that product with the CU MRL for that specific parameter.***

***Unless inquiries or the outcome of a risk assessment indicate otherwise, product not containing meat from the affected batch can continue to be exported/supplied for export (with or without further processing) to the CU.***

1. ***CHAIN OF SUPPLY***

For the purpose of export to CU, the whole chain of production of the meat must be authorised for export to the CU and therefore the meat must comply with CU standards/MRLs from slaughter to final export. Co-ordination amongst the operators at the different stages of production is needed to provide traceability and evidence of compliance of the product with CU standards. For this purpose and where the next establishment in the production chain is not at the same location, ***meat must be dispatched to the next establishment accompanied by a Support Animal Health Attestation document (IMC).***

The IMC document shall contain the support animal health attestations relevant to the specific establishment for the specific CU export health certificate. The IMC must invariably include assurances that the establishment of origin of the meat is listed for exports to CU and that the meat complies with the microbiological and chemical-toxicological levels of the CU (this can only be certified if the testing specified in this guidance document has been carried out at the establishment of origin of the meat).

***FBOs must keep a record of such movements on/off the premises and copies of all the IMC issued/received. These should be available for inspection and provided, as necessary, to the OV as supporting evidence for final veterinary certification for export.***

1. ***OFFICIAL VETERINARIANS (OVS)***

It is imperative that the Official Veterinary Surgeons (OVS)/Official Veterinarians (OV)/Authorised Veterinary Inspectors (AVI) responsible for the plants and/or responsible for the certification process are familiar with the establishment protocols for export to the CU. It is strongly advisable that they are consulted and involved in the development and implementation of the testing protocols at all stages. ***FBOs are responsible for ensuring that OVs have access to the relevant records and are informed of all the sampling and laboratory test results in order to facilitate the certification process.***

***OV/AVI must strictly adhere to the principles of certification of the Royal College of Veterinary Surgeons*** (MRCVS) (link below) ***and AHVLA instructions to OVs*** and be satisfied that they are in possession of the necessary evidence for certification, including duly completed Internal Movement Certificates containing the health attestations that the product complies with CU standards on the basis of the routine monitoring in this document when providing final certification.

<http://www.rcvs.org.uk/advice-and-guidance/code-of-professional-conduct-for-veterinary-surgeons/supporting-guidance/certification>

1. ***COMMUNICATIONS***

For general export certification matters Official Veterinarians should contact SSC Carlisle (AHVLA) on

<http://animalhealth.defra.gov.uk/about/contact-us/tradeexports.html>

For advice on the implementation of the routine testing for exports to CU in this document the following order of contact/escalation of issues should be followed:

**FBO ↔ OV/DARD VO/LA EHO ↔ Regional FSA/DARD VPHP DVO ↔ FSA OG/DARD TRADE DVO ↔ AHVLA VA Exports (Defra)**

**EU & CU REQUIREMENTS: COMPARISON TABLE AND LABORATORY ACCREDITATION/TESTS**

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Test | Components | EU Requirements | | | RF/CU Requirements | | Laboratories must be able to provide the following suggested test or any other suitable test to whichever of EU / RF Requirements is most stringent in each case | | | |
| Limit (µg/kg) | Validation / accreditation | Test Frequency (poultry) | Limit (µg/kg) | Validation / accreditation | Test Method | |  |  |
| Chloramphenicol | Chloramphenicol | 0.3 | ISO 17025 & 2002/657/EC | Approx 520 per million tonnes | 10 | ISO 17025 | LC-MSMS | |  |  |
| Tetracyclines | Tetracycline  epiTetracycline | 100 (sum)1 | ISO 17025 & 2002/657/EC | Approx 930 per million tonnes | 10 (sum) | ISO 17025 | LC-MSMS | |  |  |
| Chlortetracycline | 100 (sum)1 | 10 (sum) |
| epiChlortetracycline |
| Oxytetracycline | 100 (sum)1 | 10 (sum) |
| epiOxytetracycline |
| Doxycycline | 1001 | 10 |
| Grizin | NOT LICENSED IN THE EU |  |  |  | 500 |  |  | |  |  |
| Bacitracin | Bacitracin A | No MRL required, use is limited to lactating cows and rabbits – not included in National Residue Control Plans | | | 20 (sum) | ISO 17025 | No suggested test. Consult with laboratory  NB: tests are available in the UK | | | |
| Bacitracin B |
| Bacitracin C |
| Organochlorine pesticides and PCBs | Alpha-HCH | 201 | ISO 17025 and SANCO 12495/2011 | Approx 310 (sum with metals) per million tonnes | 100 | ISO 17025 | GC-MS | |  |  |
| Beta-HCH | 101 | 100 |
| Gamma-HCH | 21 | 100 |
| pp-DDE | 100 (sum)1 | 100 (sum) |
| pp-DDT |
| op-DDT |
| pp-TDE |
| Heavy Metals | cadmium | 1000 (kidney) | ISO 17025 | Approx 310 (sum with organochlorines) per million tonnes | 1000 (kidney) | ISO 17025 | ICP-MS |  |  | |
| lead | 500 (kidney) | 1000 (kidney) |
| mercury | 500 (fish !!!)3 | 200 (kidney) |
| arsenic | 1000 (kidney) | 1000 (kidney) |
| Dioxins4 | 17 most toxic congeners | 0.002 TEQ (toxic equivalent) | ISO 17025 and EC/1883/2006 |  | Not known (only in case of incidents) | ISO 17025 | high resolution GC-MS | | | |

**FLOWCHART FOR MOVEMENT OF BEEF & SHEEP/GOAT MEAT FOR PROCESSING AND/OR STORAGE WITHIN THE UK INTENDED FOR EXPORT DIRECTLY TO THE CUSTOMS UNION OR VIA AN EU MS (25/09/2013)**

**ж Same approval number**

**AB: Antibiotics 7538EHC- health certificate-direct exports of beef to CU**

**7537EHC - health certificate-direct exports of sheep/goat meat to CU**

**PE: pesticides 7561EHC (beef)/ 7560EHC (sheep/goat meat)- health certificates for exports of meat to another EU member state if intended for onward export to CU**

**HM: Heavy metals 7537/7538 IMC – health attestation for the internal movement of beef & sheep/goat meat between meat plants listed for exports to CU if meat is intended for exports to CU**

**MB: Microbiology**

**RAN: Rancidity**

**7537EHC/7538EHC**

**7560EHC/7561EHC**

ж

**7537EHC/7538EHC**

**7560EHC/7561EHC**

**7537/7538IMC**

**7537/7538 IMC**

**7537/7538 IMC**

**FLOWCHART FOR MOVEMENT OF POULTRY MEAT FOR PROCESSING AND/OR STORAGE WITHIN THE UK INTENDED FOR EXPORT DIRECTLY TO THE CUSTOMS UNION OR VIA AN EU MS (25/09/2013)**

**Same approval number**

**AB: antibiotics 7459EHC (health certificate-direct exports of poultry meat to CU)**

**PE: pesticides 7468EHC (health certificate for exports of poultry meat to another EU Member State if intended for onward export to CU)**

**HM: heavy metals 7459/7468IMO (Internal Movement Certificate)**

**MB: microbiology**

**RAN: rancidity**

**EU**

**CU**

**7468EHC**

**7459EHC**

**7459/7468IMC**

**7459/7468IMC**

**EU**

**7459/7468IMC**

**CU**

**7468EHC**

**7459EHC**