

**PROTOCOL BETWEEN THE FEDERAL SERVICE FOR  
VETERINARY AND PHYTOSANITARY SURVEILLANCE  
(THE RUSSIAN FEDERATION) AND THE GENERAL  
ADMINISTRATION OF CUSTOMS OF THE PEOPLE'S  
REPUBLIC OF CHINA  
ON INSPECTION, QUARANTINE AND  
VETERINARY SANITARY REQUIREMENTS FOR BEEF  
TO BE EXPORTED FROM THE RUSSIAN FEDERATION  
TO THE PEOPLE'S REPUBLIC OF CHINA**

The Federal Service for Veterinary and Phytosanitary Surveillance (the Russian Federation) and the General Administration of Customs of the People's Republic of China hereinafter referred to as the Parties,

In order to carry out safe beef trade between the Russian Federation and the People's Republic of China (hereinafter referred to as China) and ensure food security of the states of the Parties,

Have agreed as follows.

**Article 1**

For the purposes of this Protocol, " beef" means frozen or chilled deboned or bone-in bovine skeletal muscles, unrefined body fat and edible offal of cattle thereof, derived from bovine under 30 months of age at the time of slaughter, from which the hair (fur), viscera, head, oxtail and feet (below ankle and wrist) are removed after slaughter and bleed,.

Minced beef, scrap, mechanically separated meat, vertebral column and skull bones, and offal not mentioned in the Annex 1 are ineligible for export to China.

List of the edible offal of cattle which are eligible for export to China sees Annex 1.

### Article 2

The Russian Party shall be responsible for the quarantine and inspection of beef to be exported to China and issuance of the Veterinary Health Certificates.

### Article 3

The Russian Party shall provide the Chinese Party with information on the legislation governing the slaughter, cutting, processing and storing of beef exported to China, the relevant inspection and quarantine programs which consist of monitoring programs, laboratory testing methods and procedures; and the quarantine veterinary stamps or inspection legend/marks for export eligibility.

The Russian Party shall supply the Chinese Party in accordance with the applicable procedure with the following information every year:

1. On the plans and annual reports of the state monitoring plan of National Chemical Residue Monitoring Program (veterinary

drugs and contaminants, etc.) and on the annual plan of the microbiological monitoring in the Russian Federation. If necessary the information on Russian Federation nuclear radiation and other environmental pollutants plans and reports shall be supplied.

2. On the preventive and zoning measures applied against the diseases listed in Articles 5 of this Protocol, including but not limited to, specific geographical location, number of livestock, details of meat processing establishments for export and disease surveillance information.

3. On the measures that have been taken to reduce the risk of Bovine Spongiform Encephalopathy (BSE) such as the supervision and verification of the ban on feeding ruminants with any meat-and-bone meal and greaves derived from ruminants according to the World Animal Health Organization (hereinafter referred to as the OIE) recommendations and on current updated information.

4. On the epidemic situation of animal diseases (according to OIE notifications) which might possibly spread via bovine meat in the territory of the Russian Federation.

#### **Article 4**

The Russian Party shall ensure that administrative systems for food safety consistently comply with the requirements of China and provide control over compliance with the requirements of this Protocol at enterprises exporting beef to the People's Republic of China. In case of non-compliance detected, the Russian Party shall

inform the Chinese Party about this and shall send all the necessary materials.

The Chinese Party, if necessary and agreed with the Russian Party, shall send experts to the Russian Federation for an on-site audit or retrospective inspection. The Russian Party shall provide the necessary assistance to the experts of the Chinese Party in carrying out the above mentioned activities.

The Parties shall develop a mechanism for effectively informing each other regarding the resolution of issues related to the export of beef to China, the implementation of corrective and preventive measures to ensure compliance by enterprises exporting beef to the People's Republic of China with the requirements of this Protocol.

During the epidemic of major infectious diseases such as COVID-19, the Russian Party shall notify the Chinese Party of the information on COVID-19 or other major infectious diseases of the employees of the establishments in a timely manner.

#### Article 5

The Russian Party officially confirms that the Russian Federation:

1) is free from bovine spongiform encephalopathy (BSE), peste des petits ruminants (PPR) and rinderpest and contagious bovine pleuropneumonia (CBPP).

2) has been carrying out the BSE monitoring, feed ban and has established an effective traceability system according to the OIE recommendations.

3) has applied zoning measures for foot and mouth disease (FMD) which have been endorsed by OIE and zoning measures for lumpy skin disease (LSD) pursuant to the OIE recommendations.

#### Article 6

The live cattle from which beef to be exported to the People's Republic of China is derived shall:

1. be born, raised and slaughtered in FMD free zones where vaccination is not practiced recognized by the OIE and LSD free zones in the Russian Federation, with a unique identification mark which can be traced back to the born and raised farms.

2. originate from farms where no cloven-hoof animals have been introduced from any other zones or countries outside of FMD and LSD free zones of the Russian Federation for at least 12 months prior to slaughter.

3. originate from farm where have been no clinical case of Q fever, tuberculosis, paratuberculosis, bovine viral diarrhoea/Mucosal disease, brucellosis (*brucella abortus*), bovine cysticercosis, Rift valley fever detected for the past 12 months prior to slaughter.

4. originate from premises where no restriction or surveillance zones has been established due to highly dangerous diseases of

animals stipulated by the OIE and the Russian Federation's and China's animal health regulations for the past 6 months prior to slaughter.

5. were kept in the farm of origin for at least 3 months prior to slaughter.

6. have not been vaccinated against anthrax using live vaccine during the 14 days and against LSD during the 60 days prior to slaughter.

7. have never been fed with meat-and-bone meal or greaves derived from ruminants.

#### Article 7

The establishments (including slaughtering, cutting, processing and storing) which intend to export beef to the People's Republic of China shall be located in FMD free zones where vaccination is not practiced and LSD free zones, under supervision of the competent authorities of the Russian Federation and comply with the relevant laws and regulations of the Russian Federation and China on veterinary health and public health.

The establishments for export of beef to China shall be registered with the Chinese Party pursuant to *Food Safety Law of the People's Republic of China* and *Regulations on the Implementation of the Law of the People's Republic of China on the Entry and Exit Animal and Plant Quarantine*. Beef from establishments that are not registered with the Chinese Party shall

not be allowed to import into China.

### Article 8

The Official Veterinarian of the Russian Party shall attest that:

1) beef for export to China is derived from cattle that:

a) were born, reared and slaughtered in the Russian Federation, with a unique identification mark that can be traced back to the farms of origination and raising;

b) have not received veterinary drugs or feed additives prohibited by the legislation of the Russian Federation and China.

c) have been slaughtered, processed and stored at establishments registered by the Chinese Party.

d) are in conformity with Article 6 of this Protocol.

e) have been subjected to ante- and post-mortem veterinary inspections in accordance with the relevant legislation of the Russian Federation and China with favorable results to prove that cattle for slaughter are healthy and free of clinical signs of infectious and parasitic diseases, no lesions have been found on viscera and carcasses from which the major lymphatic nodes and gland tissue have been removed.

f) Brains, skull, eyes, spinal cord, tonsils and distal ileum from all cattle as Specified risk materials (SRMs) shall be removed effectively during the processing in a manner to avoid contamination with parts of the carcass.

g) Cattle for producing beef to be exported to the People's Republic of China are not subject to a stunning process prior to

slaughter, with a device injecting compressed air or gas into the cranial cavity, or to a pithing process.

2) All carcasses of slaughtered cattle, prior to deboning or cutting, have been chilled and submitted to maturation at a temperature higher than 2 degrees Celsius for a minimum period of 24 hours following slaughter, and maintained the core temperature at 2 degrees Celsius to 4 degrees Celsius. The pH value was below 6.0 when tested in the middle of both the longissimus dorsi.

3) National residue monitoring program is implemented and certifying that the residue level of veterinary medicinal products, pesticides, heavy metals and environmental pollutant as well as other undesirable substances contained in the products do not exceed the maximum residue limits (MRLs) stipulated by the national legislation of the Russian Federation and China.

4) Beef is free from the contamination of pathogenic agent prescribed in the national legislation of the Russian Federation and China.

5) During the major infectious disease of public health such as COVID-19 epidemic, the establishments have implemented the prevention and control measures in accordance with the international standards such as COVID-19 and Food Safety: Guidance for Food Businesses jointly issued by FAO and WHO, carried out periodic tests of COVID-19 or vaccination against COVID-19 for the staff, developed necessary prevention and control measures for meat products safety, ensured the effective implementation in the whole process of the raw material acceptance,



processing, packaging, storage, and transportation to prevent the cross contamination.

6) Beef is safe, hygienic and fit for human consumption.

#### Article 9

During the period of transportation (including transportation from the farm to, and at the place of, slaughterhouse), the cattle for slaughter and for exports to China will not be allowed to contact with:

- 1) animals of other species;
- 2) any live cattle which do not comply with the requirements in Articles 5 and 6 of this Protocol; or
- 3) any live cattle or other species of animals belonging to the establishment which does not comply with the registration requirements in Article 7 of this Protocol.

The beef for exports to China will not allow to be processed together with the following products:

- 1) other animal products of other species origin;
- 2) animal products derived from animals which are not in conformity with the requirements stipulated by Articles 5 and 6 of this Protocol;
- 3) products which are not produced by a registered establishment; or,
- 4) products that are not for export to China.

Beef for exports to China in freezer will be stored in a separate bay that is clearly identified.

### Article 10

The exported beef to China shall be wrapped and packaged in unused new packaging materials in compliance with the requirements of the national legislation of the Russian Federation and China.

The beef to be exported to China shall be labeled with commodity name (product description), country of origin, establishment registration number and product batch number on the internal package in Chinese and English.

The items, including commodity name, specifications, place of origin (specific to state/province/city), establishment registration number, lot batch numbers, destination (shall be designated as the People's Republic of China only), manufacture date (year/month/day), shelf life and storage temperature shall be indicated on the external package in Chinese and English. The official veterinary quarantine and inspection marks shall be stamped (or printed) on the external package of the products.

The labels of prepackaged beef shall comply with the standards and regulatory requirements of China on pre-packaged food labeling.

### Article 11

Beef intended for export to China shall, during packaging, storage and transportation, meet sanitary conditions that ensure protection against contamination from pathogenic microorganisms

or harmful and poisonous materials prescribed by the requirements of the national legislation of the Russian Federation and China.

Storage and transportation shall be carried out under suitable temperatures maintaining the core temperature of the frozen beef not higher than minus 15 degrees Celsius, and that of the core temperature of the chilled beef between zero degree Celsius and 4 degrees Celsius, respectively.

The chilled beef for export to China which is vacuum packaged or not vacuum packaged (irrespective of with or without modified atmosphere) will comply with the packaging material hygiene standards prescribed by China and Russia. The exporter will confirm that the shelf life and indicate it on the exterior package.

The shelf life of chilled beef for exports to China which is vacuum packaged or not vacuum packaged will be not more than 120 days and 14 days, respectively.

Prior to shipment, the export shipping or airfreight container, rail and road transport containers shall be sealed under the supervision of the Russian Party. The number of the seal shall be indicated in the Veterinary Health Certificate. During transportation, the packaging of beef shall not be changed or opened.

#### Article 12

Each container/consignment of beef to be exported from the Russian Federation to China shall be accompanied by at least one original and official Veterinary Health Certificate attesting that the

beef meets the requirements of the national legislation of the Russian Federation and China, as well as complies with the requirements of this Protocol.

The Veterinary Health Certificate shall be written in Chinese, Russian and English (English version is compulsory when filling out the certificate). The format and content of the certificates shall be agreed upon in advance by both Parties.

For record keeping, the Russian Party will provide the Chinese Party with examples of the official veterinary stamp and meat inspection legend/mark, Veterinary Health Certificate, a list of authorized signatory veterinarians with their corresponding signatures, instructions on the anti-fraud label and the email address through which the electronic data of Veterinary Health Certificates will be delivered, as appropriate. If any changes are made to the above, the Russian Party will notify the Chinese Party at least one month prior to the changes coming into effect.

To facilitate border inspection in the People's Republic of China, the Russian Party shall forward the electronic data of each issued Veterinary Health Certificate to the Chinese Party in a timely manner. The Russian Party shall guarantee that the electronic data are correct and safe.

### **Article 13**

If there is any outbreak of FMD in FMD free zones where vaccination is not practiced recognized by the OIE or in case of LSD in LSD-free zones in the Russian Federation, bovine infectious

diseases which are stipulated in the conditions of point 1) of Article 5 of this Protocol, the Russian Party will stop the exportation of beef to China, recall the products and other products posing potential risk to China, inform the Chinese Party, and provide the Chinese Party with information on causes of the incident happened and methods of its control.

When there is any occurrence in the Russian Federation of the bovine infectious or parasitic diseases, listed in point 3 of Article 6 of this Protocol, or contamination by diseases included in the relevant lists, set by the applicable legislation of the People's Republic of China, which might possibly spread via meat, or any other significant public health event occurs in an establishment, for instance, an employee was infected with major infectious diseases such as COVID-19, which has contaminated or may contaminate the beef for export to China, as well as package and transportation vehicle thereof, the Russian Party will immediately stop the exportation of the beef produced in relevant zones, recall the products and relevant products posing potential risk, inform the Chinese Party and provide information on causes of the incident happened and methods of its control.

After the above-mentioned problem solving, negotiations should be conducted between Parties according to the international practice to reinstate the trade.

#### Article 14

If beef exported to China is found to be non-compliant with

the requirements laid down in this Protocol, the Chinese Party shall notify the Russian Party in a timely manner about the recall, destruction or other disposal of the non-compliant beef in accordance with the legislation of China. Both Parties shall cooperate to investigate the causes and take corrective actions and rectifications to prevent recurrence of the non-compliance.

#### **Article 15**

Disputes between the Parties regarding the interpretation or application of the provisions of this Protocol will be resolved through negotiations and consultations between the Parties.

#### **Article 16**

By written consent of the Parties, this Protocol may be amended.

#### **Article 17**

The sanitary processing requirements (Annex 2) shall be satisfied for edible offal of cattle eligible for export from the Russian Federation to China. Annex 1 and Annex 2 are indispensable parts of this Protocol and can be amended by mutual consent of the Chinese Party and the Russian Party by an exchange of formal written letters.

#### **Article 18**

This Protocol takes effect on the date of signature and will

remain valid for five (5) years. At least six (6) months in advance of the due date of this Protocol, if no one of the Parties notifies the other of its intention to amend or terminate it, this Protocol will be automatically renewed for further periods of five (5) years; and if one Party will terminate this Protocol by giving written notice to the other Party, this Protocol will become invalid six (6) months after the other Party receives the written notice.

The Protocol is signed in the city of Beijing, on the date of 18<sup>th</sup> September 2021 in two copies, each in Russian, Chinese, and English languages, being equally valid. Should there be any deviation in interpretation, the English text shall prevail.



On behalf of the Federal Service  
for Veterinary and Phytosanitary  
Surveillance (the Russian  
Federation)



On behalf of  
the General Administration of  
Customs of the People's  
Republic of China

## Annex 1

### List of the frozen Edible offal of cattle Eligible for Export from the Russian Federation to China

diaphragm membrane  
feet (hoof box removed)  
tendon  
paddywack  
pizzle

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## Annex 2

### Sanitary Processing Requirements of Edible Offal of Cattle Eligible for Export from the Russian Federation to China

#### 1. Scope

The requirements in this Annex apply to the eligible edible offal of cattle in Annex 1 of this Protocol.

#### 2. General requirements

2.1 According to the laws and regulations of the Russian Federation and China, the edible offal of cattle defined in this requirements are suitable for human consumption.

2.2 The Russian Federation has established a food safety and health management system especially for Chinese exports that covers edible offal of cattle.

2.3 The edible offal of cattle intended for export to China shall be derived from the farms, slaughterhouses and processing establishments which have implemented an effective identification system to their place of origin.

2.4 Only establishments that have been registered with the Chinese Party are allowed to export edible offal of cattle to China, and their processing rooms exclusively for edible offal of cattle shall also be approved by the Chinese Party.

2.5 The edible offal of cattle intended for export to China were subject to national residue monitoring plan of the Russian Federation. Based on the results of this plan, it can be attested that the edible offal of cattle contain no pesticide, veterinary medicinal, contaminants and chemical residue substance, or other toxic and harmful residue substance that may pose a hazard to human health.

2.6 The edible offal of cattle intended for export to China shall be processed and handled pursuant to the food safety requirements intended for human consumption. The HACCP based food safety

management system shall be applied to ensure compliance with the relevant provisions of this Annex.

### **3. Edible offal of cattle processing requirements**

#### **3.1 Processing sites, facilities and equipment**

3.1.1 The edible offal of cattle for export of China shall be processed in a separate edible offal of cattle processing room(s) or areas which is relatively isolated from the carcass boning or cutting room(s). The edible offal of cattle processing rooms or areas and its sanitary conditions shall comply with the sanitary standards prescribed for edible offal of cattle in the Russian Federation and China.

3.1.2 The size of the processing rooms or areas of the edible offal of cattle be compatible with the processing ability. The equipment and facilities shall meet the requirements of hygiene and sanitation prescribed for edible offal of cattle. The dirty processing flow and the clean processing flow shall be segregated reasonably to avoid cross contamination.

3.1.3 All types of edible offal of cattle shall be processed in the dedicated pre-chilling and packaging room if pre-chilling of edible offal of cattle is undertaken.

3.1.4 The scalding and the cleaning machine shall be installed within the processing area for feet and tails.

#### **3.2 Sanitary requirements for personnel**

3.2.1 The establishments for export of edible offal of cattle shall have competent personnel that have been trained according to processing procedures for beef offal.

3.2.2 Personnel must not access processing rooms through rooms or areas where the clean status of the products is different from that in their own processing room. They must not move directly between working rooms of different status without passing through a hygiene facility, wearing protective clothing and changing visibly contaminated clothing.

#### **3.3 Temperature requirements**

3.3.1 If pre-chilled of edible offal of cattle are undertaken, the temperature of pre-chiller will be maintained at between zero (0)°C to four (4)°C. The temperature of the processing and packaging

room(s) for edible offal of cattle shall be maintained at below twelve (12) degrees Celsius, except for the room dedicated to feet, tails scalding. The temperature of the blast freezer shall be below minus twenty-eight (28) degrees Celsius. The chiller temperature shall be below minus eighteen (18) degrees Celsius.

3.3.2 The freezing time and the core temperature of the final edible offal of cattle shall be in consist with the same type of beef products. The core temperature of the edible viscera shall be maintained at 3°C or lower after pre-chilling.

3.3.3 The temperature of the hot water for equipment cleaning shall be higher than forty (40) degrees Celsius. The temperature of the hot water for equipment sterilization shall not be lower than eighty-two (82) degrees Celsius.

3.3.4 Edible offal of cattle shall be transported in a sanitary manner. The cooling and heating equipment will be properly equipped as per the requirements of the products.

#### 3.4 Requirements for final products

3.4.1 Any lesions, secretion, scar, pustule, lymph node, feces, bile and other foreign objects (such as plastic, metal and residual, etc.) on the edible offal of cattle shall be removed by trimming or washing prior to packaging and freezing. The final offal shall not be processed together with inedible offal within the same area.

3.4.2 The edible offal of cattle intended for export to China must be packed in separate packaging material according to the different types of the products and stored in a specified area with identifiable mark.

#### 3.5 Sanitary control of processing

The establishment shall implement a microbiological monitoring plan depending on various types of edible offal of cattle intended for export to China in accordance with the attached table and shall establish a database to collect, record and periodically analyze the microbiological monitoring results.

##### 3.5.1 Sampling

5 boxes or bulk samples will be collected randomly by cutting (for viscera, etc) The samples will be collected from different parts of the package, mixed thoroughly, then merged into one sample weighing at least 500 grams.

3.5.2 Storage and transportation of the samples is conducted in accordance with applicable requirements of the EAEU and the Russian Federation.

### 3.6 Follow up steps

If result is determined as unsatisfactory, the following corrective actions shall be applied:

3.6.1 Checking internal quality control records (such as temperature, hygiene and other anomalies) to ascertain the reason.

3.6.2 Taking appropriate corrective actions (such as collecting more samples to verify the effectiveness of corrective or rectification measures).

3.6.3 Implementing recall or/and harmless treatment if necessary.

3.6.4 Recording the cause of the non-compliance and the corrective actions applied, keeping the files for at least 2 years.

**Attached Table**

**Table: Sampling plan for microbiological process control monitoring**

Microorganism	Sampling plan		Limit		Sampling frequency		When the sample will be collected	Sampling method
	n	c	m	M	Original frequency	The frequency can be reduced if the results are satisfactory		
APC	5	2	5x10 <sup>5</sup> CFU/g	5x10 <sup>6</sup> CFU/g	For each category collect 5 samples per week, for 6 consecutive weeks	For each category, collect 5 samples every 2 week	End of the manufacturing process	wiping
E.coli	5	2	50 CFU/g	500 CFU/g	For each category collect 5 samples per week, for 6 consecutive weeks	For each category, collect 5 samples every 2 week	End of the manufacturing process	wiping
Salmonella	50	2	0/25 g		For each category collect 5 samples per week, for 10 consecutive weeks, 30 weeks in total	For each category, collect 5 samples every 2 week	Before chilling	wiping
Enterohemorrhagic E.coli 0157: H7	1	0	/		1 to 4 times each month considering the producing scale	/	End of the manufacturing process	wiping

note\*: n = number of units comprising the sample;

c = number of sample units giving values between m and M.

**Interpretation of the test results:**

- satisfactory, if all the values observed are ≤ m,

- acceptable, if a maximum of  $c/n$  values are between  $m$  and  $M$ , and the rest of values observed are  $\leq m$ ,

- unsatisfactory, if one or more of the values observed are  $> M$  or more than  $c/n$  values are between  $m$  and  $M$ .

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