

Fish and Seafood (0301, 0302, 0303, 0304, 0305, 0306, 0307)

The following commodity codes apply for fish and seafood: for live fish, chilled fish, frozen fish, ground fish: 0301, 0302, 0303, 0304. Code 0305 applies to fish products that are salted, spiced, marinated, cured by drying, dried, or smoked (cold smoked products and hot smoked products). For seafood (shellfish, crustaceans, and other animal origin invertebrates, as well as products resulting from them), the codes are 0306 and 0307.

Not all these products are subject to mandatory certification. Products having codes 0301, 0302, and 0303 have been withdrawn from the procedure of mandatory certification. Products with codes 0304 and 0305 are subject to mandatory certification. Seafood products with codes 0306 and 0307 are not subject to mandatory certification if the product is live, fresh, chilled, or raw-frozen. If, however, the product is cooked (boiled) and frozen it is subject to mandatory certification.

Certification of fish, fish products, and seafood requires different procedures; most frequently Schematic 2 or 3a, less frequently Schematic 7 or 3, are being used in accordance with GOST R to certify such products. The certificate of conformity in accordance with Schematic 2 is usually issued for the term of 1 year, if the contract, and other aforementioned documents, are in order.

Regardless of the form of conformity confirmation (certificate of conformity or declaration of conformity – the latter document accompanies the product to be sold with the following codes: 0301, 0302, 0303, 0306, and 0307, for product alive, fresh, chilled, or raw-frozen), the testing proceeds, with respect to safety indices, using the same rules and criteria of SanPiN 2.3.2.1078-01, as amended.

Importing fish products, as well as products manufactured from the non-fish hydro-bionts (shellfish, mollusks, and other invertebrates), requires presenting the following accompanying documents:

- Invoice and Packing List - The packing list for the invoice should contain the product description in the Russian language (name of the product and kind of packaging), and the lot volume (net weight and gross weight);
- Contract and specifications to the contract - The specification in the Russian language indicates the name of the product, the country of origin, the Russian commodity code (TN VED), and the lot volume;
- Veterinary certificate (in English and Russian, issued by the U.S. Department of Commerce, National Marine Fisheries Service)

Certificate of origin (Russian officials require this document as proof of the country of origin for all imported food products. It is also used to determine duties and tariffs).

The most important accompanying documents constitute the first three items, including the veterinary certificate. Veterinary Certificate issued by the U.S. government-approved authority must accompany all imports of fish and seafood products. The Certificate confirms that the product meets all specified health and sanitary specifications. Fish products exported from the United States are under the jurisdiction of the Department of Commerce's National Marine Fisheries Service (NMFS). Regional NMFS offices issue health certificates for all U.S. exports of fish that meet the Russian Federation requirements.

When product is under scrutiny of the Russian veterinary service, the following documents are reviewed: the certificate of origin, certificate of health (hygienic health), certificate of

conformity, and certificate of quality from the manufacturer. These documents, if in proper order, facilitate health inspections.

A label in the Russian language must contain information in accordance with the requirements of GOST P 51074 - 2003. Foodstuffs. Information for Consumers. General requirements, pp. 4-5:

- Title (name) of the product (commodity name or biological name);
- Fishery location;
- Length and weight of fish (large, medium, small);
- Type of cutting (de-headed, eviscerated, sheet, pieces, etc.);
- Type of processing (salted, smoked cured by drying, etc.);
- Level of saltiness (lightly-salted, slightly-salted, medium-salted, strongly-salted);
- Name and location of the manufacturer [legal address including the country, if it is different from the legal address, then the address (addresses) of the production facility (facilities)] and the organization in the Russian Federation that is authorized by the manufacturer to accept claims from the customers on its territory;
- Trademark of the manufacturer (if available);
- Net weight;
- Nutritional value, vitamin content;
- Storage conditions;
- Period of time spent in storage for both live and frozen fish, for non-fish fishery subjects;
- Shelf life (use by date) for the foodstuffs included into the list of products adopted by the government of the Russian Federation, which are considered to be unfit for being used in accordance with the purpose upon completion of the term;
- Date of manufacture and date of packing [date, month, year (date, month and hour of completion of the technological process for special perishable products)];
- Composition of the product, including all food additives, flavorings, biologically active food additives, ingredients of the products having a non-traditional composition;
- Information about Conformity confirmation (when the certificate of Conformity is available);
- Technique and conditions to manufacture ready to consume dishes (for semi-finished products/convenience food);
- Packed under vacuum (when vacuum packaging is used); and
- Location of the fishery area, length and weight of fish, type of cutting, type of processing, level of saltiness, composition of the product, and information on the preparation technique and/or consumption is indicated when required.

The following national standards regulate consumer indices of the products in a particular group:

- GOST R 51493-99, Frozen cut fish and uncut fish, technical specifications;
- GOST R 51494-99, Frozen fillet of marine fish, technical specifications;
- GOST R 51495-99, Frozen squid, technical specifications;
- GOST R 51496-99, Frozen raw shrimp, blanched shrimp, and cooked shrimp, technical specifications;
- GOST R 51497-99, Fish, shellfish, and cuttlefish. dimensional categories.

Other imported goods from fish and seafood must have quality indices in accordance with interstate standards accepted in the CIS countries:

- GOST 1368-91, Fish, all types of processing, length and weight;
- GOST 24896-81, Live fish, technical specifications;

- GOST 814-96, Chilled fish, technical specifications;
- GOST 30314-95, Frozen scallop fillet, technical specifications.

The important safety indices for all fish products and seafood are the absence of parasites and their larvae, especially those that present danger for human beings.

During parasitological inspection, samples are checked for presence of the following groups of ichthyic-parasitological fauna:

- Parasitological fauna that present a danger to human beings - to get a permit to use fish for food purposes, there must be no live parasites of certain kinds since they are dangerous only when they are alive;
- Parasitological fauna that change the physical-chemical properties of fish – during inspection, calculating the quantity of parasites in this group is not important; the important matter is the level of fish tissue damage resulting from this kind of parasite;
- Parasitological fauna that damage the commodity appearance/aspect of the fish material or fish product – this type of parasite is detected visually;
- To determine whether fish is fit for human consumption, experts examine the product for parasitological fauna of muscle tissues; when liver, fish eggs, or milt are to be used, the parasites are assessed that could localize in these tissues;
- Special attention is devoted to certain safety indicators; inspectors look for the following in shipments of seafood products:
 - Toxic elements,
 - Pesticides,
 - Polychlorinated biphenyls,
 - Histamines (for the following families: tuna, mackerel, salmon and herring),
 - Radionuclides,
 - Microbiological indices, and
 - Absence of parasites.

SanPiN 2.3.2.1078-01 and its amendments cite the allowable levels of potentially dangerous substances and microorganisms in products, and in some cases specify zero tolerance for certain pathogenic microflora in a product.

In accordance with GOST R 51493-99, frozen fish (code 0303) may be manufactured to contain only the food additives ascorbic acid, sodium ascorbate E 301, or potassium ascorbate E 303, not to exceed 1 gram/kilogram of ascorbic acid.

The food additives indicated in the table below are permitted in manufacturing of frozen fillets:

Name and Code of the Food Additive	Allowable Level in a Food Product
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Sodium ortho-phosphate 1 – substituted E339 I, potassium ortho-phosphate 1 – substituted E 340 i, sodium pyrophosphate E 450 iii, potassium pyrophosphate E 450 v, sodium triphosphate 5 – substituted E 451 i, potassium triphosphate 5 – substituted E 451 ii, calcium polyphosphate E 452 iv, sodium polyphosphate E 452 i – individually or in combination	10 g/kg (including not more than 5 g/kg of the phosphate added) recalculated into P ₂ O ₅
Sodium alginate	5 g/kg
Sodium ascorbate E 301 or potassium ascorbate E 303	1 g/kg for ascorbic acid

GOST R national standards, referred to above, have been harmonized with international standards for similar products. These standards dedicate special attention to the characteristics of the organoleptic indicators. For instance, in accordance with the GOST R 51494, the requirements for importing frozen fillet from ocean and sea fish (0304) emphasize external appearance, the packing order, cutting, flesh consistency, flesh color, smell after defrosting, taste and smell after cooking, deep dehydration/de-watering (not to exceed 10% from the area of the unit surface or an individual fillet), presence of bones (limiting index), and presence of alien/foreign admixtures (not allowed).

GOST R 51495-99, Frozen squid, technical specifications (code 0307), establishes requirements for the quality of the product relating to the external appearance, cutting, color, and smell (after defrosting), taste and smell (after cooking/boiling), meat consistency (after defrosting and cooking/boiling). It also establishes limitations for deep dehydration and it does not allow alien/foreign admixtures. The net weight of the glazed squid must be indicated without the glazing weight. If the product was glazed with seawater the label should contain an additional annotation, stating, "The product is glazed with sea water."

Quality of live fish (code 0301) is evaluated based on organoleptic indices, fatness, and liveliness. The fish should be free of disease.

In accordance with GOST R 51496 - 99, raw, blanched, boiled, and frozen shrimp of certain species are sorted, their shells removed (but preserving the tail fin, clean shrimp meat, and keeping the neck covered with shell); GOST describes in detail the requirements for organoleptic indices, the tolerable level of food additives, including coloring, Ponceau 4R E124. Examiners pay close attention to apparent defects, deep de-hydration, alien admixtures, alien taste and smell, and unnatural color. Other standards regulating the quality of the frozen fish and seafood products focus carefully on the characteristics of the texture, which deteriorates when deep dehydration takes place, which happens in the absence of glazing. Standards cite methodological descriptions of how to determine the weight of glazing and to assess the taste and aroma properties after defrosting and thermal processing.

VPSS establishes rigid control over fish and seafood entering Russia. In the future these products will be shipped to Russia only from facilities that Russian veterinary inspectors have approved. VPSS has already completed inspections of the largest fish and seafood suppliers, such as China, Chile and Norway. Correspondence between Russia and the U.S. veterinary authorities on U.S fish and seafood trade with Russia is under way. VPSS plans to complete its international inspections and approvals by the end of 2008.

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(節 錄 有 關 漁 產 品 出 口 之 標 示 規 定)

依 2003 年 GOST P51074 之規定，請以俄文標識下列一般資訊，提供消費者參考：

- (1) 產品名稱 (商品名稱或生物學名稱)
- (2) 漁場位置
- (3) 魚的長度和重量 (大, 中, 小)
- (4) 截切種類 (去頭, 去內臟, 片, 塊等)
- (5) 加工類型 (鹽漬, 煙熏、乾燥等)
- (6) 鹽漬程度 (稍微醃製, 稍醃, 中鹽, 強鹽漬)
- (7) 製造商的名稱和位置(填寫國名及法定地址)
- (8) 商標的製造商 (如果有的話)
- (9) 淨重
- (10) 營養成分、維生素含量
- (11) 儲存條件
- (12) 活魚、冷凍魚及非魚類產品之儲存時間
- (13) 保存期限 (以日期標示)
- (14) 生產及包裝日期 [日, 月, 年 (易腐敗產品請標示日, 月, 小時)
- (15) 產品成分, 包括所有食品添加劑、香料、配料、非一般傳統性成分
- (16) 有關合格證書資訊
- (17) 製造至可銷售程度之技術和條件 (對半成品/方便食品)
- (18) 是否真空包裝