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RULES OF VETERINARY INSPECTION slaughtered animals
And veterinary-sanitary examination of meat
AND MEAT PRODUCTS

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(Approved by the General Directorate of Veterinary
Ministry of Agriculture of the USSR December 27, 1983
in consultation with the Chief Sanitary and epidemiological control
Ministry of Health)

1. The veterinary-sanitary inspection requirements slaughter of animals.

1.1. The category killer pet include: large
cattle (including yaks, water buffalo), pigs, sheep, goats, deer, rabbits,
horses, donkeys, mules, camels, poultry of all kinds.

Slaughter for meat animals can not be less than 14 days.

1.2. To slaughter on meat healthy pets are allowed. Killing Animals suffering from and suspicious of disease or contagious diseases threatened death (severe injuries, fractures, burns and other damage) is allowed in cases stipulated by the relevant instructions and the Rules (when the meat may be permitted in food people).

1.3. Forbidden to slaughter animals for meat:

1.3.1. patients and suspicious for anthrax, blackleg, rinderpest, plague camels, rabies, tetanus, malignant edema, bradzotom, enterotoxemia of sheep, bluetongue in cattle and sheep, bluetongue in cattle and sheep (blue tongue) African swine fever, tularemia, botulism, glanders, epizootic limfangoitom, melioidosis, (false glanders), myxomatosis of rabbits classical plague of birds;

1.3.2. in a state of agony, which only sets Veterinarian (assistant);

1.3.3. vaccinated with vaccines as well as undergoing treatment against anthrax within 14 days after immunization (treatment). In forced cases to resolve the veterinarian may be vaccinated slaughter animals before the deadline, provided that the animal is normal body temperature and no reaction to the vaccine (complications), and the conditions set forth in Section 3.6.1 of these Rules;

1.3.4. one-hoofed (horses, mules and donkeys) are not subjected to malleinization at meat-packing plant or slaughter point. In the case of slaughtering them without pre-slaughter carcass malleinization and other products are sent to slaughter disposal.

Note. In all the cases referred to in these Regulations under the term "recovery" means that the mascara or other products of slaughter unfit for food, are sent for processing into feed meal animal glue or other technical purposes in compliance with established rules of their processing.

1.4. Animals consigned for slaughter, subject to the farm-Supplier veterinary examination with selective thermometry at the discretion of Veterinarian (assistant).

Cattle and horses tag, they make up an inventory of indicating the species and numbers of labels (brands), and for animals of industrial livestock complexes indicate the section number and fattening.

Animals react to the study of brucellosis and tuberculosis, plague (classical) pigs and other diseases, slaughtered at Meat is permitted under these Rules may be sent to slaughter only by special permission of the veterinary department of the regional (Regional) department of agriculture, Ministry of Agriculture Economy of the Autonomous Republic, or the top management of veterinary Ministry of Agriculture of the Union Republic, which has no regional division.

Not be sent to a company killer animals, clinically patients with brucellosis and tuberculosis, with no diagnosis of the disease;

patients with communicable diseases that have increased or decreased the temperature
round body, a bird, the patient ornithosis, influenza, Newcastle disease.

Forbidden to send to the slaughter of animals vaccinated with inactivated vaccine against foot and mouth disease for 21 days in disadvantaged areas by foot and mouth disease
and a vaccine against anthrax for 14 days after vaccination, as well as animals injected with anti-ulcer treatment to serum in
Within 14 days after injection, and animals that used antibiotics
the therapeutic and prophylactic purposes for the period specified in insisting leniyah to apply their in veterinary medicine.

Animals treated with pesticides, are sent to slaughter after the expiration of the period specified in the "List of Chemicals drugs recommended for the treatment of farm animals against insects and mites. "

Not be sent for slaughter cattle within 30 days, and poultry - 10 days after the last case of feeding them fish, fish waste and fish flour.

1.5. For each batch of animals sent for slaughter issue veterinary certificate (or certificate) in accordance with the Ministry of Agriculture of the USSR manner and must provide all information prescribed form of evidence, including information about the welfare of animals and place them out of contagious diseases. To the Party are animals of one species, at the same time sent from one farm (Farms), one veterinary certificate (veterinary certificate).

In animal unsuitable for further breeding and fattening, with traumatic injuries, patients with non-communicable diseases and normal body temperature, the supplier is also an act.

1.6. Animals responding to the study of tuberculosis and brucellosis, a bird that responds to the study of tuberculosis, as well as Animals suffering from leukemia and other diseases referred to in paragraph 1.4 this Regulation should be sent to slaughter in separate batches established veterinary authorities and agreed with the meat-packing plants (Ptitsekombinatom) terms for immediate slaughter, subject to the rules provided instructions on measures to combat the relevant Disease Control and Regulation of transport of animals by rail, road and other transport modes. Sending these animals Ghosn is prohibited.

1.7. Upon arrival at the party slaughtered animals veterinarian (paramedic) slaughterhouse (slaughter ptitsekombinata) must verify the Draw-leniya veterinary certificate and correspondence referred to in veterinary certificate of animals actually delivered, defined commodity - receiver of livestock enterprises, to their capitation veterinary inspection and, if necessary, and thermometry (-Universal or selective). After that, a veterinary specialist gives instruction on how to receive the animals, placing them at the bases of the company and
establish a veterinary monitoring of these animals.

The party, which found the animals sick infectious diseases, in its death throes, killed or forced the bodies, as well as in cases of anomalies with correspondence principle the availability of number of goals set out in the veterinary

certificate
karantiruetsya before the diagnosis or the causes of discrepancies, but not more than 3 days.

The corpses of cattle in the delivery trucks do not unloaded, after their exception of anthrax sent to microscopic examination recycling or destroying.

Dead animals found in railway carriages, after the exclusion- radiation anthrax dumped at the locations specified bodies gosvetnadzora, forces and means of recipient animals.

1.8. During pre-slaughter holding animals in farms and short-term transportation of large and small cattle, camels, deer with an unlimited watering kept without food for at least 15 hours pigs - at least 5 rabbits - not less than 12 land bird - 8-12 waterfowl - 4-8 hours, including travel time for their delivery vehicles. Time to stop feeding the animals on the farms affixed to the bill of lading. Animals must be delivered to the meat (ptitsekombinat) a day and time specified in agreed a timetable for their acceptance.

The bird has not passed pre-slaughter holding on farms within the above time, sent to slaughter are not refundable.

In the handover of cattle by weight and meat quality in these pre-slaughter conditions, duration exposure of cattle in a meat factory, including veterinary inspection should be not more than 5 h after receiving him in the company.

Horses, mules, donkeys for malleinization stand on meat packing plant prior to slaughter 24 hours calves and pigs sent for recycling 6 hours after their acceptance in the enterprise.

1.9. When transporting animals from feeding on the road, at the absence of pre-slaughter holding animals on the farm, which should be noted in an accompanying document, the delivery of cattle by rail road, and Ghosn, in the event of a stock out of schedule, after Quarantine Acceptance of cattle by weight and meat quality, and rabbits pre-slaughter weight of wait duration of exposure to meat packing plant is: for cattle and small ruminants, deer, camels - not less than 15 hours for pigs - at least 10, for horses, mules, donkeys - at least 24, rabbit - 5 hours after the acceptance of a meat factory. Calves are sent for processing within 6 hours after receiving them in a meat factory. Drinking Pets are not restricted, but stopped for 3 h before slaughter. Forbidden to slaughter animals with signs of fatigue after shipment. Such animals with normal watering and feeding put to rest for at least 48 hours, and subsequently received, as indicated above.

In the handover of cattle on live weight and fatness as directly on farms and at slaughter plants extract in meat processing plants must be for: cattle and small cattle, deer, camels, horses, mules and donkeys - at least 24 hours to pigs - not less than 12 calves - 6 hours after receiving them in the enterprise.

Note. Non-castrated calves are confined to separate paddock and in the party to which they arrived.

1.10. Animals on the day of slaughter to be a vet inspection (Nurse), and at its discretion, depending on the general condition

animals spend-universal or selective thermometry. Results
veterinary inspection of slaughter animals and thermometry in the register
Journal of the prescribed form.

When you are sick animals or animals with increased or
low temperature in the journal indicate the number of tags set
(Or perceived), diagnosis, and body temperature. Such animals are isolated
and not allowed to slaughter before the diagnosis.

On admission to the meat of animals with a diagnosis
the disease under control of veterinary experts sent to the sledge-
tary for immediate slaughter slaughter.

1.11. Horses, mules and donkeys are subject to inspection before slaughter on sap
Research in one-oftalmomalleinizatsii. Animals, imple-
giruyuschie mallein to be destroyed.

Slaughter of horses, donkeys and mules are allowed in the main hall the company, but
separately from other species.

1.12. Output and exports received for slaughter animals and meat from the territory
plants and ptitsekombinatov prohibited.

1.13. 0 of all cases of detection before slaughter or after the animals
patients ostrozaraznymi diseases, as well as the establishment of TB
leukemia, cysticercosis (measles) and trichinosis Veterinary Service
company is obliged to inform (as appropriate) Veterinary Division
oblast (regional) department of agriculture, the Ministry of
Agriculture ASSR or Main Directorate of the Ministry of veterinary medicine
Agriculture Union of the Republic (which has no regional division) of
place of dispatch of animals and the sender, as well as the veterinary authorities
the location of the enterprise, and in cases of establishing or
suspicion of anthrax, glanders, tuberculosis,
Rabies, Q fever, ornithosis, meliondozom, tularemia, plague
camels, listeriosis, lrptospirozom, foot and mouth disease, brucellosis, salmonel-
lezom, tsistatserkozom (measles), trichinosis - also local
Health.

1.14. On admission to the slaughter of animals that react with research
Institute for brucellosis or tuberculosis, or patients with infectious diseases, N-
GOVERNMENTAL in paragraph 1.4 of these Regulations, as well as patients with gastrointestinal bolez-
nyami with purulent inflammation, purulent gangrenous wounds, mastitis,
inflammation of the navel and the joints (the calves), and for other reasons they take
separately from healthy animals and sent to sanitary slaughter. At
absence of sanitary slaughter slaughter them allowed in the main hall, but only
after the slaughter of healthy animals and disposal of carcasses and all the rooms of other
products of slaughter of healthy animals.

After the end of the slaughter of animals suffering from contagious bolez- mentioned
nyami, as well as in all cases, the establishment of the disease at slaughter animals
slaughterhouse premises, all equipment, tools used in
slaughter and butchering of these animals, and places them slaughter content

sanitize and disinfect.

1.15. When slaughtering sick or suspected disease zooantroponozami workers must respect the established rules personal prevention and interventions in accordance with the instructions the Ministry of Health, Ministry of Agriculture of the USSR and the Soviet Union Minmyasomolproma and also on the orders of the state sanitary and veterinary control.

Responsibility for these activities rests with the administration of the enterprise.

1.16. In identifying a route or at the time of acceptance for Meat of anthrax in the party animals, transported in plant by rail or road, animals are veterinary examination and polls thermometry. Cattle and small cattle, camels, horses, deer with a normal body temperature, without symptoms karantiniruyut, injected with protivosibirsyazvennuyu serum in the preventive dose and set them veterinary observation of daily thermometry at the discretion of the veterinarian. On After three days of immunization karantinirovanny cattle polls termometriruyut and animals with a normal body temperature is directed to sanitary slaughter for slaughter. Pigs without clinical signs of disease with Normal body temperature is directed to sanitary slaughter for slaughter.

Animals of all kinds, with clinical signs of disease, immediately placed in a detention center, where they were treated. After 14 days after treatment and the presence of a normal body temperature of their direct the sanitary slaughter for slaughter.

Note: In determining the incidence or mortality from anthrax in animals that are already on the bases of pre-slaughter or content submitted for slaughter, coming, as indicated above.

1.17. In the case of the disease in cattle emphysematous carbuncle or death of animals from the disease, all animals of this party subject to veterinary inspection. Animals with normal temperature and without clinical signs of disease immediately sent for slaughter single party, and patients are isolated and subjected to treatment. Recovered animals kept 14 days after the establishment of normal temperature, and then sent to slaughter.

1.18. If you find a party animal, handed over to the slaughter, patients or suspect a disease foot and mouth, the whole game animal immediately sent for slaughter to the sanitary slaughter. If you can not recycle that cattle slaughtered for sanitary slaughter is carried out in the general slaughter in the shop manner specified in Section 1.14 of these Regulations. Sanitary assessment of meat and Other products of slaughter carried out in a manner specified in Section 3.1.7.1.

In the case of delivery to the meat of animals recover from FMD and sent from the farms in the first 3 months. after removal of the quarantine economy, as well as animals vaccinated against FMD inactivated vaccine and sent to slaughter within 21 days after vaccination, their taken and sent for slaughter as a separate party. Slaughter and sanitary assessment of meat and products of slaughter is carried out in accordance with the procedure specified in clause 3.1.7.2.

Note: If you forced the slaughter of farm animals
recover from foot and mouth disease and were killed before the expiration of 2 months. after perebolevaniya,
and vaccinated against foot and mouth disease and were killed before the expiry of 21 days
after vaccination, mascara and other products used in slaughter
the farm in the manner specified in Section 3.1.7.2.

1.19. Animals bitten by rabid animals, immediately directed
UT to the slaughter.

1.20. In establishing during the slaughter of plague large signs
cattle, camels, plague, tularemia, melioidosis with all the carcasses
bodies and destroy skin, while simultaneously taking other measures
under existing regulations to combat these diseases.

1.21. In establishing during the slaughter of animal disease
infectious diseases specified in section 1.3, proceed in accordance with
Section 3 of this Regulation.

1.22. You may not use in food, meat from all species of domestic
and field (wild) animals killed in the fire, traffic
accidents, killed by lightning, electric shock, frozen, drowned and
etc. The bodies of such animals must be disposed of or under the authority
vet (if they have not undergone decomposition) can be
admitted after provarki in food for pigs or poultry, as well as in raw or
cooked food animals having seen holding in the nursery, but after
mandatory bacteriological tests for the presence of Salmonella and
the need for the presence of pathogens other infectious and parasitic
diseases that are dangerous for animals.

2. The order of post-mortem veterinary inspection of carcasses and
animal organs.

2.1. Meat and other products of slaughter of all categories of farms
subject to mandatory post-slaughter veterinary examination, which
provopit veterinarian.

To carry out veterinary and sanitary examination of carcasses and organs for meat processing plants to mass-production process of recycling of livestock should be
equipped with the following jobs veterinary inspection:

line processing of cattle and horses - 4 working
places to explore: the head, viscera, carcasses, final;

on the processing line of pigs - 5 jobs for examination:
submandibular lymph nodes in the anthrax (when handling carcasses with
shooting hides this point is placed directly over the place
bleeding, and the processing of carcasses shparkoy - after opalochnoy oven
combining site inspection on the anthrax from the place of inspection goals), goals
internal organs, carcasses, final;

line processing of sheep and goats - 3 jobs for
examination: internal organs, carcasses, final.

For a detailed veterinary examination carcasses suspected by
disease, is placed on a siding.

At meat processing plants, abattoirs and slaughterhouses with no flow
Lines of slaughtering and butchering, head, pluck and spleen slaughter of animals for

veterinary inspection should be suspended or hung on a special
placed on the table.

2.1.1. Places of veterinary inspection of carcasses and organs should be
comfortable and well lit, have a device for recording the identified
cases of cattle, sterilizers (for disinfecting knives
hooks and other tools), sink with hot and cold water
soap, bottles of disinfectant for the treatment of hands and a towel.

In the absence of on line processing of animals equipped with a moving
conveyor of a workplace veterinary inspection, preamplifier
discretion same paragraph of the Rules, or if not staffed
most appropriate workplace specialist veterinary services
Recycling of cattle on this line is not allowed. At slaughter of animals
Meat Processing Plant (slaughterhouses) every carcass of cattle and small
cattle, pigs and horses, the head (except for sheep and goats), liver, intestines
hide numbered one and the same number.

2.2. Head and internal organs of the workers must be prepared
enterprises for veterinary inspection in accordance with the technological scheme
and
the following requirements.

2.2.1. Head of cattle is separated from the carcass, fixed in
hung around the corner seam of branches of the mandible or cricoid, language
trimmed at the top and sides so that it was not damaged, free
dropped out of the rostral area and that all were saved
be inspected lymph nodes.

2.2.2. The heads of the horses are separated from the carcass after removal of
the language
felled nasal septum, while maintaining its integrity.

2.2.3. Pigs incision, the carcasses are left in until the end
post-slaughter examination, which, after skinning and after shparki
head notch of the neck and jowl left, at the same time
isolating the occipito-atlantny joint by cutting throat with tongue out
rostral area, which until the end of the inspection is left in the carcass.

2.2.4. Head of calves, sheep and goats in the occipito-otchlenyayut atlantnomu
joint, leaving the carcass to the end of the examination of internal organs.

Lessons from the carcasses of the lungs to the windpipe, heart and liver before
the end of
of veterinary inspection must be in natural connection between a
(Pluck), and stored them in the lymph nodes.

Internal organs retrieved on conveyor tables, should
come to the veterinarian for examination in sync with the carcass.

Until the end of the veterinary inspection of carcasses and organs, as shown in
2.3 (included trihinelloskopiyu pig carcasses) may not be removed from the
shop meat trimmings and other products of the slaughter, but the skins (of all kinds
animals), legs and ears of cattle, heads and feet of small
cattle.

2.3. Inspection head, viscera, and carcasses produced in the following
order.

2.3.1. In cattle, deer.

Head: examine and reveal the submandibular, parotid and zaglotoch-
nye lymph nodes. Inspect and probes lips and tongue. Cut

and examine the layers of the chewing muscles, the entire width, parallel to their surface (the outer two, and the interior - a) on each side (for
detect cysticercosis (measles).

Spleen: outside and inspected at the cut.

Lungs: inspect all exterior and probes lobe.
Reveal the left bronchial, mediastinal and tracheobronchial lymph
cal nodes. Cut and inspect the parenchyma in areas of large bronchi (Aspiration of food masses, etc.) and where the detection of pathological changes.

Heart reveal the pericardium. Inspect the condition
epicardium, myocardium, cut on the greater curvature and the left-right divisions heart, examine the condition of the endocardium and blood, producing 1.2 longitudinal
and a non-through cross-sectional view of the heart muscle (for cysticercosis, sarkotsistoz, etc.).

Liver: inspect and probes with diaphragmatic and visceral
parties. In the case of the increment of the diaphragm to the liver was separated and the latter
examining parenchymal liver pathological changes.
Cut and inspect the portal lymph nodes and to make
visceral side of the course of the bile duct 03.02 non-through cut.

Kidneys removed from the capsule, and inspect the probes in the case of detecting pathological changes is cut.

Stomach (predzheludok) inspect the outside serosa, policy-
zayut and examine lymph nodes. If necessary, the stomach
reveal for the inspection of the mucosa. Examine the esophagus (at cysticercosis, sarkotsistoz).

Intestine: examining the part of the serous membrane and cut
Several mesenteric lymph nodes.

Udder: carefully touches and make one - two deep parallel
section. Reveal nadvymennye lymph nodes.

Uterus, testes, bladder, pancreas: inspect,
and if necessary opened.

Carcass: inspect the surface and the inside, paying
attention to the presence of tumors and other pathological changes.

If you suspect a communicable disease or related diseases
with metabolic disorders, reveal at the discretion of the veterinarian
lymph nodes: surface-neck (predlopatochnye), axillary
(First rib and proper axillary), edge-cervical, intercostal,
cranial thoracic, episternal, lumbar, iliac, pelvic,
knee wrinkles, superficial inguinal, and popliteal sciatic. In
necessary for the detection of additional Finn longitudinally cut
neck muscles, shoulder, elbow-, high lumbar, pelvic muscle group
muscle and diaphragm.

In calves and inspect the cord and reveal the joints of the extremities (Carpal and hock).

2.3.2. In small ruminants.

The internal organs and carcass inspected as well as in large
cattle. To identify caseous lymphadenitis examine lymph
cal sites of surface-neck and knee creases.

2.3.3. Pigs.

Head: after bleeding, when the carcasses treated with shooting skin, make a longitudinal incision of the skin and muscle in the submandibular space of wound down the hole in the direction of the angle of union branches of the mandible, opened and inspected from both sides of submandibular lymph nodes (For anthrax and tuberculosis). If the carcasses of pigs treated without shooting skins (singeing, shparkoy), the submandibular lymph nodes and the remaining nye of the head after visiting the shparki (singeing).

After removing the skins or carcasses to shparki point inspection heads are cut and inspect the parotid and cervical lymph nodes, external and internal tion chewing muscles (for cysticercosis). Inspect and probes language; examine the lining of the larynx, epiglottis and tonsils.

Spleen: inspect the outside, cut parenzimu, reveal in need to lymph nodes.

Lungs: inspect the outside probes and cut the bronchial lymph nodes (left, right and middle).

Stomach, esophagus, intestines, kidneys, heart, and examine also examined, as well as in cattle.

Liver: probes and inspect the diaphragmatic and visceral surface, the bile ducts in cross section with the visceral side of the the junction of the shares.

Carcass: examining the same way as cattle. For research on cysticercosis, if necessary, and inspect the cut lumbar muscles, neck, shoulder, elbow, (ankoneus), dorsal, pelvic the limbs and diaphragm.

If you suspect the presence of inflammation (abscess, etc.) localized in the deeper layers of muscle tissue in the neck, produces Two or three longitudinal incision of the muscles (in the middle of the neck).

If you notice an inflammatory process in the anterior portion of the carcass necessary, in addition to the parotid and submandibular lymph nodes, dorsal surface to examine the cervical lymph nodes.

All carcasses tested for trichinosis necessarily in order, as indicated in paragraph Z.2.4.

2.3.4. In horses, donkeys, mules.

Head: cut the submandibular and sublingual lymph nodes, examine the nasal cavity and nasal septum carved.

Lungs: expose the trachea, bronchi and large inspect the mucous shell. Cut all bronchial and deep cervical lymph nodes along the trachea. Cut the two oblique cuts lobe of the right and left lung, and inspect the place of probes cuts.

Spleen, liver, kidneys, intestines, stomach, heart and other organs inspect the same way as cattle.

Carcass: inspect the outside and inside. If you suspect communicable diseases reveal and examine the same lymph nodes carcass as that of cattle. Additionally examine muscle (On the inside shoulder) on melanoma, the inner surface of abdominal- Noah on the wall alfortioz.

In cases of suspected onchocerciasis (for visible pathological

changes in the form of proliferation of granulation tissue, scarring of
Withers et al) make the cut kosoprodolny muscles during the nuchal ligament to
spinous process at the level of thoracic vertebra.

2.3.5. Do camels.

All organs and carcasses inspected as well as for cattle
cattle. At the same time is cut in several places and inspect the mediastinal
lymph nodes are elongated in the form of a continuous strand along the
mediastinum.

2.3.6. Veterinary-sanitary inspection of birds, rabbits, wild and
game animals, as well as sanitary assessment of meat and all other
products of their slaughter is carried out as described in Sections 4 and 5.

2.4. On examination of carcasses and internal organs (liver, heart, kidney)
cuts on them doing so if possible keep presentation
product.

The results of the veterinary examination of meat and meat products, used
Research on trichinellosis, bacteriological, slaughter of animals for health
slaughter recorded in the logs the prescribed form in accordance with
Instructions for Veterinary Veterinary accounting and reporting.

2.5. In all cases where the relevant paragraphs of this
Rules do not specify the limitations of meat and registration of individual products
the need for disinfection of hides, etc., to be released without restriction.

2.6. Branding of meat of all kinds of animals is carried out in accordance with
standard operating procedures for the stamping of meat.

2.7. In all cases, the detection in the animal health
examination of carcasses and organs of the changes typical for infectious and
parasitic diseases, veterinary and sanitary measures
(Disinfection of premises, equipment, etc.) is carried out in accordance with
operating instructions of the Ministry of Agriculture of the USSR,
Ministry of meat and dairy industry of the USSR, instructions
Veterinary Service.

3. Veterinary-sanitary examination of carcasses and internal organs.

3.1. Infectious diseases.

3.1.1. Anthrax. For suspected anthrax further
slaughter of animals suspended. Suspicious carcasses from taking pieces
spleen, the changed part of the affected tissue and lymph nodes and
sent to a laboratory for tuberculosis microscopy and bacteriological
research. Pending the results of research carcass and all organs
isolated in a separate place.

3.1.1.1. In establishing a research bacterioscopic
anthrax carcass with the organs and skin, without waiting for results
Bacteriological study guide for destruction (incineration)
while respecting the established sanitary and veterinary rules.

All impersonal products (feet, ears, udder, blood, etc.), obtained
from the slaughter of other animals, mixed with the products of the slaughter of
anthrax
animal burn.

The skins of healthy animals in contact with the skin of the animal,
ill with anthrax, are subject to disinfection in the manner provided
standard operating procedures for the disinfection of raw materials of animal origin

and
enterprises in its procurement, storage and processing.

Note. In all cases where specified in the Rules
the need for disinfection of hides, they must be disinfected in accordance with
the above instructions.

After removal of anthrax carcasses and other products of slaughter slaughter
shop immediately disinfected according to instructions on the activities
against anthrax. Emergency workers carried prevention sibirs-
Koi ulcers in accordance with the Regulations and guidelines for laboratory
ratornoy and clinical diagnosis, prevention and treatment of anthrax
people, approved by Ministry of Health of the USSR.

Other products of slaughter carcasses and suspected colonization bacilli
anthrax during the process, immediately subjected to
provarkoy decontamination, but no later than 6 hours after slaughter, in the open
fired for 3 h from the beginning of boiling, and in closed reactors under pressure
a pair of 0.5 MPa for 2.5 h. The failure to conduct a disinfection
this period, these carcasses must be isolated in the room when
temperatures not above 10 degrees. C, and then sent for decontamination, as
above, but no later than 48 hours after slaughter. If it is not feasible, then
carcasses and products of the slaughter to be decontaminated should be directed
for recycling or incineration.

Carcasses and products of slaughter, which seeding anthrax
the course of the process is eliminated, produce without restriction.

3.1.1.2. If the result is negative tuberculosis microscopy
study the carcass suspected of anthrax infection is left in
isolation until the conclusion of the results of bacteriological
research, the need for other activities in the shop
(Disinfection, etc.) is determined by your veterinarian.

Upon confirmation of the diagnosis by bacteriological examination
anthrax carcasses from slaughter and other products suspected of
colonization anthrax, do the same, as indicated in
paragraph 3.1.1.1 of this paragraph.

3.1.2. Blackleg, malignant edema, bradzot,
infectious enterotoxemia of sheep. Carcass with the organs and skin burns.

All impersonal products (feet, udders, ears, blood, etc.), obtained
from the slaughter of other animals, mixed with the products of the slaughter of
animals,
these diseases are installed or if they were in contact with
it (including ink), is burned.

3.1.3. Sap, botulism, epizootic lymphangitis, strangles. At
establishment of glanders, botulism epizootic limfangoita carcass
internal organs and skin are destroyed. All carcasses suspected of
colonization agent of glanders epizootic and during limfangoita
process, after producing provarki, and internal organs
sent for recycling, so do with carcasses at the impossibility of their
provarki.

Carcasses during colonization process agent
botulism, send it for recycling.

In establishing myta head and internal organs are directed to
utilization and carcass released without restrictions if the bacteriological

study has not identified salmonella or pathogen myta. When you select Carcasses of Salmonella or Streptococcus Mytnaya it is directed to provarku.

Note. In all cases where specified in the Rules of direction of carcasses (carcasses of birds), products of slaughter on provarku, processing in canned foods, and fat - to peretopku must be guided paragraphs 11.3.1, 11.3.2, 11.5.4.

3.1.4. Tuberculosis.

3.1.4.1. Lean carcass finds in them every form of destruction Tuberculosis of organs or lymph nodes, as well as carcasses, regardless of nutritional status, internal organs (including intestine) in generalized tuberculosis, ie, when both hit thoracic and abdominal organs to the regional lymph nodes, refer to disposal.

3.1.4.2. Carcasses of normal nutritional status (except for pig carcasses) in the presence of tuberculous lesions in lymph node in one of the internal organ- electrons or other tissues, and organs is directed to the unaffected provarku or for processing into canned food. Melt the fat.

The affected organs and tissues of TB regardless of lesion sent for recycling.

Note. Not affected bowel tuberculosis direct for use at the enterprise as a wrapper for ex- processing of cooked sausages, and if this is not possible direct the production of dry feed.

3.1.4.3. If you find a pig carcasses of tuberculous lesions in a calcified lesions only in the submaxillary lymph nodes the last is removed, the head, together with the language directed at provarku, carcass internal organs and intestines are available without restriction. The tubercular lesion of only the mesenteric lymph nodes sent for recycling intestine, and carcass and other organs are available without restriction.

If you find one of these lymph node lesions as cheesy, neobyzvestvlennyh tuberculosis lesions or lesions (non- regardless of their type) in both the submandibular and mesenteric nodes the last is removed, the intestine is directed to the utilization and carcass and other authorities to provarku or processing in canned, as indicated in podnunkte 3.1.4.3.

If you notice in the lymph nodes of pig carcasses tuberkulezopodobnyh lesions caused by korinobakteriyami, carcass and organs produced without loss of restriction after the removal of lymph nodes.

If you notice in the lymph nodes or pig carcasses in the intestines of tu- berkulezopodobnyh lesions caused by atypical mycobacteria Ptich- its type, with carcasses and the bodies coming in, as specified in this subparagraph.

3.1.4.4. If you find a tuberculous lesions in the bones of all bones of the skeleton sent for recycling, and meat (in the absence tuberculous lesions) on provarku or for processing into canned food.

3.1.4.5. At slaughter of animals reacting to tuberculin, sanitary assessment of meat and other products is carried out according to the detection

tuberculous lesions. If TB lesions in lymph nodes,
tissues and organs do not show up, mascara and other products produced Slaughter without restriction.

3.1.5. Pseudotuberculosis. Carcasses and internal organs in the presence of depletion and multiple lymph nodes or detection
pseudotuberculosis in the muscles of the process are sent to recycling.

In the absence of depletion and the presence of lesions only in the inner organs or lymph nodes of the internal organs are sent to
utilization, and carcass and slaughter of other products produced without any restrictions.

3.1.6. Paratuberculous enteritis. In the presence of pathological
changes in the intestine, mesenteric lymph nodes, larynx,
premaxillary area (edema), head, organs and intestines modified with
mesentery sent for recycling, and the carcass and other products of slaughter released without restriction.

Lean carcasses and organs in the presence of these lesions in their
sent for recycling.

3.1.7. Foot and mouth disease.

3.1.7.1. Meat and other products derived from the slaughter of animals
sick and suspect a disease foot and mouth disease, are in the same
party, as specified in Section 1.18 of these Rules, send for recycling
to boiled or cooked smoked sausage varieties, cooked culinary
or canned.
If it is impossible for these meat products it
provarkoy disinfected. Release of meat and other products of slaughter in the raw form is prohibited.

In the presence of multiple small necrotic foci or extensive
in many muscles (pelvic and thoracic limbs, shoulder, etc.), and
also in complicated forms of foot and mouth disease, accompanied by gangrenous or purulent inflammation of the limbs, udder and other bodies are sent to
disposal.

In the presence of single necrotic muscle lesions of
muscle is directed to recycling, but the question on the use of organs and
the rest of the meat should be decided according to the results of bacteriologists, REFLECTION study, as specified in Section 10.5.

If this company is no sausage or canning production-
duction, then these carcasses and offal permit for transportation
for the next sausage or meat-packing plants within the region
edges of the republic, but only with the permission of veterinary authorities (regions, edge of the country) and in accordance with established veterinary
rules.

Bones release with the company only after their provarki for
2.5 hours, or processed to produce dry animal feed in the same enterprise.

Intestine, esophagus, bladder, to be processed
separate from other raw materials, followed by washing inside and out
0.5% solution of formaldehyde or soaking in a saturated solution
sodium chloride, acidified with acetic acid 0.08% concentration:
intestines - for 4 hours, esophagus and bladder - in 24 hours
Intestinal products are not decontaminated in this way is sent to
disposal.

Gastric mucosa of pigs and cattle Sychugov
be used for pepsin in the same enterprise.

Blood used for the production of dry albumin if
meat processing plants are equipped with drying facilities, providing
processing of the finished product at its emergence from the dryer at
temperature below 65 degrees.
In the absence of such facilities shall be provarke blood, as described below.

Collecting raw endocrine (pituitary, adrenal, pancreas, soup-
tovidnoy and parathyroid glands), spinal cord and bile from animals
patients and recover from foot and mouth disease, and vaccinated before vaccine
periods specified in paragraph 1.4 of these Rules is prohibited. Permitted
to use the same enterprise endocrine raw materials from animals
suspicious of FMD infection, for the manufacture of treatment of endocrine
drugs (insulin, kampolona, cholesterol, epinephrine,
adrenocorticotropic hormone).

All boenskie waste for use in food
animals (including blood, fibrin, etc.), released only after
provarki, with bringing the temperature in the interior of the mass of not less than 80
degrees. C
for 2 hours, or processed in the same unit to dry animals
feed.

The skins of infected animals suspected of disease and suspected of
Vai in infection, are subject to disinfection. Skins taken from carcasses before
detection
of foot and mouth disease, as well as skin from healthy animals that do not come into
contact with infected-
duced skins are allowed to ship to the slaughterhouse without disinfection,
tion by individual cars or trucks directly to the tanneries
plants, avoiding trans-shipment basis.

Horns, hooves, hair, bristles are disinfected with 1% solution
formaldehyde, and then released without any restrictions.

3.1.7.2. Carcass and all other products derived from the slaughter of animals
recover from FMD and to slaughter before the expiration of 3 months. after
perebolevaniya and removal of the quarantine management, as well as animals
vaccinated
inactivated vaccine against foot and mouth disease for 21 days in disadvantaged
FMD areas, as specified in Section 1.18 of these Regulations, without releasing
restrictions, but they are not allowed to export from the region, territory,
Republic. Within the Federal Republic, these products may be removed
in other areas, but only with the permission of the main control
Veterinary Department of Agriculture of the Union Republic. Collection
endocrine raw materials from such animals, as described in Section 3.1.7.1.
prohibited.

If since the removal of the quarantine sector has been more than 3 months.,
animals recover from FMD, is allowed to send to the meat-packing plant, and
meat and other products of slaughter in this case implemented without restrictions
within the country.

3.1.7.3. When forced the slaughter of animals suffering from foot and mouth
disease in farm
meat and other products of the slaughter of them are used only after provarki and

only on the farm. Export them in raw form outside the farm
prohibited. Skins, horns, hooves, hair and stubble to be disinfected.

3.1.8. Brucellosis.

3.1.8.1. Meat obtained from slaughter animals of all species that have clinical or pathological signs of brucellosis after release
provarki.

Meat obtained from slaughter cattle and pigs
reacting to the brucellosis, but in the absence of clinical signs
brucellosis or pathological changes in meat and organs produce
without any restrictions.

Meat of cattle and swine, and reacting to the brucellosis
received from the farms (farms), troubled by brucellosis-goat
ovine species (melitenzis), subject to recycling in the sausage or canned
under the conditions specified in paragraphs. 11.5.1, 11.5.2, 11.6. In
vetsvidetelstve this should be a corresponding note.

Meat obtained from slaughter sheep, goats, reacting to the brucellosis
recycle for sausage or canned food under the conditions as
above.

3.1.8.2. Bone, obtained by trimming the meat of all animals with
clinical symptoms or pathology of brucellosis, as well as from
carcasses of sheep and goats, and responding to brucellosis, is directed to the distillation of food
fat, or the production of dry animal feed.

3.1.8.3. The head, liver, heart, lungs, kidneys, stomach and other
internal organs, obtained from the slaughter of animals of all species react to
brucellosis or had clinical signs of brucellosis, implemented in cheese
form is not permitted; after they are released or sent to provarki
Processing for sausage or other cooked products.

3.1.8.4. Beef and pork ears and legs, beef and pork tails lips
before finally provarkoy should be scalded or singed, mutton and
pig's head - scorched, stomachs - scalded.

3.1.8.5. Udders of cows, sheep and goats, and responding to brucellosis, but not with clinical signs of brucellosis and pathological changes
in carcass and organs after release provarki, if clinically
signs of brucellosis or pathological changes are sent to
disposal.

3.1.8.6. Intestine, esophagus and bladder, obtained from animals
reacting to the brucellosis, kept in 1% saline con-
taining 0.5% hydrochloric acid for 48 hours at a temperature of 15-20 ° C and liquid bone ratio of 1:2. Intestine, esophagus and bladder obtained
from animals clinically ill with brucellosis, recyclable.

3.1.8.7. Blood from animals clinically ill and reacting when used
adherence to brucellosis, may be used to produce dry
animal feed or industrial products.

3.1.8.8. Skins, horns, hooves, obtained from the slaughter of all kinds
animals clinically ill with brucellosis and reacting to the brucellosis-goat
ovine species (melitenzis), released after disinfection.

3.1.9. Leptospirosis, Q fever, Chlamydia (enzootic) abortion
animals. If leptospirosis is set and there are degenerative changes
muscle or icteric staining, does not disappear within 2 days., carcass and

internal organs sent for recycling. In the absence of degenerative changes in the muscles, but in the presence of jaundice staining them disappearing for 2 days., carcass and internal organs that have no pathological changes produced after provarki. Intestine and diseased organs sent for recycling.

In determining the Q fever, Chlamydia (enzootic) abortion animal carcass and organs produce unaltered after provarki, modified-nye bodies, and blood sent for recycling.

When chlamydia animal intestines, esophagus, bladder, when the absence of accordance to these pathological changes is used after treatment 0.5% solution of formaldehyde for 30 min. The bones are subjected to pro-2.5 hours cooking

Carcasses and other products derived from the slaughter of animals, only react positively to the study of leptospirosis, Chlamydia (Enzootic) abortion, Q fever, ie, in the absence of clinical signs or pathological changes in muscle tissue and organs released without any restrictions.

Skin, hair, horns and hooves, obtained from the slaughter of animals, clinically patients with leptospirosis, Chlamydia (enzootic) abortion or Ku-li-horadkoy, released after disinfection.

3.1.10. Actinomycosis. With the defeat of actinomycosis only lymph nodes, their heads removed and sent to the head provarku. If it affects the bones and muscles of the head of its wholly directed to disposal.

With limited damage to internal organs and actinomycosis language they are released after removal of the affected sites, with extensive internal injuries nal organs and the language they are sent for recycling.

With widespread actinomycotic process of bone, internal organs, muscles hulk with all the agencies send for recycling.

3.1.11. Swine fever, erysipelas, Aujeszky's disease, pasteurellosis (Hemorrhagic septicemia), listeriosis, salmonellosis. Carcasses and products slaughter of animals suffering from and suspicious of disease specified diseases, to produce raw prohibited. Pigs inoculated against Plague and had a fever before slaughter or after slaughter in which the patologoalanatomicheskie detected changes of internal organs, and health assessment addresses the same way as the plague.

In the presence of degenerative or other pathologic changes in muscle (abscess, etc.), the carcass to the internal organs are sent to disposal.

In the absence of pathological changes in the carcass and internal authorities decided to take ispolzovashanii after bacteriological study (with the exception of listeriosis) in Salmonella. In the case of detection in meat and internal organs of the internal organs of Salmonella sent for recycling or killed, and carcasses produced after provarki or direct the manufacture of canned food.

In the absence of Salmonella carcass, fat and internal organs are allowed to process for cooked, boiled-smoked sausages and canned or direction lyat on provarku. When erysipelas, pasteurellosis and listeria meat, in addition, may be used and the manufacture of cooked sausages, cooked and smoked

bacon and koreek.

Diseased organs, intestines and blood, as well as head of animal listeriosis cases in all cases refer to uchi lizatsiyu processing temperatures of at least 100 ° C or at provarku the same temperature for 1 h.

Skins disinfected.

3.1.12. Infectious atrophic rhinitis. If you suspect a disease for the inspection head chop lengthwise into two halves. Examine the airways: detection of inflammatory and necrotic processes in the mucosa of the nasal cavity, atrophy sinks his head with tongue, trachea and lungs are sent to recycling. Carcass and other internal organs (liver, kidney, spleen, etc.) in absence of degenerative changes in their release without any restrictions.

3.1.13. Infectious rhinotracheitis, parainfluenza-3 viral diarrhea, adenovirus infection. Carcass, all by-products derived from the slaughter of large cattle, sick or suspicious of these diseases produce in its raw form is prohibited.

Meat and offal, are recognized based on the results vetsanekspertizy suitable for food, sent for processing to boiled and cooked smoked sausages, meat loaves and canned food accepted by Technology, under the conditions of processing under paras. 11.5.1, 11.5.2, 11.6.

In the presence of pathological changes in the carcass and internal bodies conduct bacteriological research. If you find Salmonella internal organs sent for recycling and produce carcasses after provarki or directed to manufacture of canned foods and meat loaves. The head, trachea, esophagus, bladder, bone, resulting in Boning, blood, diseased tissues and organs, horns, hooves sent for recycling.

The skins are disinfected in a saturated solution of sodium chloride with added from Niemi 1% hydrochloric acid solution (in terms of HCl) for 24 hours disinfecting solution at a temperature of 15-18 degrees. C and volume ratio 1: 4. The neutralization is carried out in a solution containing 6% salt in which is added in stages to 0.5% of soda ash to mass of raw material to end neutralization neutralization end establish indicators.

Hair disinfected in steam disinfecting chambers at temperatures D 109-111 deg. C for 30 min.

3.1.14. Epidemic pneumonia in cattle, infectious agalactia of sheep contagious pleuropneumonia of goats. Carcasses and unaffected organs sent on for recycling or provarku for sausages or canned. Diseased organs sent for recycling. Intestine after the treatment and conservation ambassador use in general practice.

Skins taken from cattle with contagious outbursts of indiscriminate pneumonia, and goats, contagious bovine pleuropneumonia patients, disinfected.

3.1.15. Tetanus. Head, carcass and other products are sent to slaughter disposal.

3.1.16. Malignant catarrhal fever in cattle,
encephalomyelitis of horses. Carcasses are sent to provarku, and head and struck authorities - for recycling.
Skins disinfected.

01/03/17. Equine infectious anemia. Carcass and products of slaughter obtained from diseased animals sent for recycling. Animals
absence of clinical signs, but having for serological
study, positive or twice at intervals of 7-20 days
questionable results are subjected to sanitary slaughter of slaughter and carcass use after decontamination provarkoy or sent to manufacturer
meat loaves and canned goods. Head, bones and internal organs are utilized.
Skins disinfected.

3.1.18. Viral (transmissible) gastroenteritis of pigs.
Meat and offal of patients suspected of disease and suspected of
Vai for the infection of pigs sent for manufacturing cooked, boiled-cop-
chenyh sausages and canned goods. If it is impossible for recycling
sausage meat and disinfected provarkoy.

Meat and offal from animals recover from the absence of pathological
České changes produced without any restrictions. The head, legs and tail of these animals use to produce brawn and jelly or subjected provarke,
as described in Section 11.3.1.

Bowel, bladder and esophagus from sick pigs utilized.
Guts, bladders and gullets of suspicious for disease-similarity
zrevaemyh recover from the infection and the animals are used as shells,
check in the manufacture of cooked sausages after pre-formed
processing of 0.5% solution of formaldehyde for 1 h followed by
rinsing with water.

Bone after sweat grease, blood, hooves are processed to feed
animal origin.

The skins from patients and suspected the disease of pigs
disinfected. The skins of the animals recover from release without restrictions.

03/01/19. Enzootic encephalomyelitis (Teschen disease) of pigs. Carcasses and Slaughter products derived from slaughter pigs and patients suspected of disease and suspected of infection, to produce raw
prohibited.

Meat and products of slaughter are processed to cooked, boiled-smoked count bass or canned, or sent to provarku.

You can use head, legs and tails to generate Brawn
and jelly. Bones, blood, brain and spinal cord, intestines, stomach, urinary bubbles, the esophagus, the hooves are processed to produce dry animal feed.

In the presence of degenerative changes in the muscles of the carcass with all internal
their bodies sent for recycling or burned.

Skins from animals not removed, and scorch and scald. On-myasokom Skinning binatah allowed to disinfect.

03/01/20. Swine vesicular disease. Release of meat and other products obtained from the slaughter of sick and suspect the disease suspected infection in pigs and killed after 6 months. after removal
quarantine of a troubled economy, in its raw form is prohibited. Their used to prepare cooked, boiled-smoked and smoked-baked

sausage products and canned goods to the regimes established by the technological instructions.

By-products are used for making brawn, jellied, cooked sausage and canned goods in compliance with the adopted technological regimes.

Bone after sweat fat, gastric mucosa, the hoof re-rabatyvayut on dry animal feed at the same facility where they were killed pig.

Guts, bladders and esophagus treated with 0.5% solution formaldehyde for 1 h followed by washing with water, then use within the enterprise. Intestinal and other raw materials are not disinfected this way, send it for recycling.

The skins from patients suspected of disease and suspected infection of pigs disinfected.

01/03/21. 0spa. Carcasses and internal organs of cattle, sheep, goats and pigs in benign form of smallpox pustules and healing released without restriction after the removal (stripping) pathologically modified, swollen tissue.

Carcasses and products of slaughter sheep, goats and pigs at the drain hemorrhagic and gangrenous forms of smallpox are sent to recycling. Skins disinfected.

3.1.22. Nekrobakterioz. When the local pathological process (Defeat of the throat, nose, internal organs or limbs) produce a carcass without restrictions, and the affected parts are sent to recycling. At the defeat of several carcass fatness satisfactory solution of possible use of meat and internal organs taken after for bacteriological examination (the presence of pathogenic coccal microflora, Salmonella, etc.).

01/03/23. Infectious diseases of young animals (diplokokkovaya septicemia, colibacteriosis, streptococcosis, salmonella, dysentery, lambs and pigs enzootic pneumonia).

In the presence of degenerative changes in the muscles of carcasses and products of slaughter utilized.

In the absence of pathological changes in the muscle tissue of the internal authorities send for recycling and produce carcasses after provarki.

03/01/24. Mastitis, endometritis, Options. Meat obtained from slaughter cattle and sheep suffering from mastitis, endometritis, parametritis, subject to Research on Salmonella and pathogenic staphylococci. In the absence of Salmonella and pathogenic staphylococci, as well as degenerative changes in the carcass muscle and internal organs are produced without any restrictions. In the presence of Salmonella meat sent for processing to provarku or sausage cans. In identifying staphylococci meat sent to provarku. Affected udder in both cases sent for recycling.

03/01/25. Stahibotriotoksikoz. In the absence of postmortem changes and the negative result of the research on Salmonella carcass head and feet are available without restriction. In the presence of Salmonella carcass directed to the manufacture of canned or provarku.

The internal organs of an infected animal carcass and finds in it necrotic areas are sent to recycling.

03/01/26. Leukemia.

3.1.26.1. If it affects the muscles, lymph nodes, carcass, a few parenchymal organs, or the detection of leukemic proliferations (plaques) in serous integument carcass fatness, regardless of its food and slaughter utilized.

3.1.26.2. If the affected individual lymph nodes or organs, but There are no changes in skeletal muscle, such lymph nodes or organs sent for recycling, and the carcass and organs used in the unaffected Depending on the result of bacteriological research. At detection of Salmonella carcass and organs is directed to the unaffected provarku or making preserves. In the absence of Salmonella carcass and unaffected bodies directed to the manufacture of sausage products in accordance with paragraphs. 11.5.1. and 11.5.2.

3.1.26.3. A positive result of Hematology animal studies on leukemia, but in the absence of pathological changes typical of leukemia, the carcass and organs are available without restriction.

3.2. Parasitic diseases.

3.2.1. Piroplazmidozy. Carcasses and internal organs in the absence of jaundice staining and degenerative changes produced without restrictions, in other cases coming in, as stated in paras. 3.3.9 and 03/03/10.

3.2.2. Cysticercosis (measles) in cattle and pigs. At Finn found in sections of head and heart muscles produce extra on two parallel section of the cervical muscles in nuchal region, scapular-elbow, back, pelvic limb and diaphragm. Care assessment carcasses bodies and produce differentiated, depending on the degree of destruction.

If you find a 40 square meters. cm incision of the muscles of the head or heart, and although on one of the sections of the muscles carcasses of more than 3 living or dead carcass Finn, head and internal organs (except intestines) are sent to recycling. The inner and outer fat (lard) is removed and sent for peretaplivanie for food purposes. Bacon is also allowed to disinfect way freezing or salting the procedure as outlined in paragraphs. 11.4.1 and 11.4.2.

If you find a 40 square meters. cm incision of the muscles of the head or the heart for more than 3 Finn living or dead, and in the absence or presence of not more than 3 to Finn The remaining sections of the muscles above my head and heart carcasses are sent to utilization, and carcass and other organs (except intestines) was subjected to decontamination of the methods specified in paragraphs. 11.3.1, 11.4.1 and 11.4.2.

Internal fat and fat decontaminated as described above. Freezing or salting decontaminated carcasses of cattle and pigs are sent to manufacturing sausages or farshevyh farshevyh canned. Decontaminated by-products sent to industrial processing.

Intestine and skin, regardless of the extent of damage after cysticercosis

conventional treatment available without restriction.

If you find tonkosheynyh Finn (cysticercosis tonkosheyny) for serosa-GOVERNMENTAL integument and liver are removed, after which the carcass and viscera
released without restriction.

3.2.3 Cysticercosis (measles), sheep and goats. With a slight injury carcasses and organs (not more than 5 Finn on the cut area of 40 square meters. cm) and absence
changes in the musculature of the carcass and organs sent for processing to Cooked sausages or decontaminated by freezing and subsequent
processing for meat products (farshevye) or farshevye canned. At significant damage to carcasses (over 5 Finn on the cut) or in the presence of pathological changes in the musculature of the carcass are sent to recycling, and fat melt.

3.2.4. Trichinosis. Carcasses of pigs (except piglets 3 weeks age), as well as wild boars, badgers, bears and other omnivorous and carnivores, as well as the nutria, disease-prone
trichinellosis used in foods subject to mandatory study on trichinosis. From each carcass for research take 2 samples (60 g each) of the legs of the diaphragm (on the border of the muscle tissue in the transition
tendon), and in the absence of them - from the muscle edge of the diaphragm, intercostal or cervical muscles. From each sample was examined at least 12 slices.

If you find the 24 slices at least one kompressoriume Trichinella (regardless of its viability) carcass and offal, which have muscle, esophagus, rectum, and the anonymous meat
products sent for recycling.

External fat (lard) is removed and the melt. The fat-vypus cabins without restriction.

Gut (other than a straight line) after conventional treatment produced without loss radiation.

Skins released after removing them from the muscle tissue. Latest sent for recycling.

Note. For the detection of Trichinella can be used group method of enzymatic perevalivaniya in reactors (the hard-Rat AVT), according to the current Manual.

3.2.5.Ehinokokkoz. In multiple lesions of muscles or internal bodies or authorities send the carcass for disposal. With a limited lesions Institute for disposal are referred to only the affected parts of carcasses and organs. Unaffected parts of the carcass and organs are available without restriction.

3.2.6. Metastrongilezy, fascioliasis, dikrotselioz, dictyocauliasis, Ling-vatulez. Affected parts of the bodies sent for recycling or destroyed; unaffected part of the internal organs and carcass released without restrictions.

With the defeat of invasion more than two thirds of its entire internal organ sent for recycling.

3.2.7. Alfortioz. Carcasses obtained from patients alfortiozom horses after cleaning the lesions produced without any restrictions.

3.2.8. Onchocerciasis. Carcass and organs after stripping of the lesions released without restriction. In complicated with onchocerciasis signs of necrotic processes carcass and viscera

subject to bacteriological research on pathogenic staphylococci and Salmonella.

3.2.9. Ascariasis, parascaridosis. Carcasses and organs when expressed sign polyplasmia recyclable. In the absence of signs of polyplasmia carcass muscles and organs produce without restrictions.

3.2.10. Bott. Inflamed and swollen places carefully cleaned.

3.2.11. Megrims. Head sent for recycling.

3.2.12. Sarkotsistoz. If you find sarcocyst muscles, but the absence of these lesions carcass and organs produce 6ez restrictions.

With the defeat of carcasses and sarcocyst there are changes in muscle (Exhaustion, polyplasmia, discoloration, muscle tissue calcification, degenerative changes), the carcass and shall send it for recycling. Bacon pigs and internal fat, guts and skins of animals of all kinds use without restriction.

3.3. Local and general pathological changes.

3.3.1. Atrophy of individual organs, cirrhosis, and degenerative changes in the organs of the modified bodies are sent to recycling, With fatty liver last sent for recycling, and decide whether to accept the use of ink, depending on the re-results of research on Salmonella.

3.3.2. When pigmentation (melanosis, brown atrophy, hemochromatosis) lung, liver, kidneys, muscles, bones and carcass with internal organs sent for recycling. In the pigmentation of individual sections of the muscles of their removed and sent for recycling, and send the carcass to an industrial processing. When pigmentation only in certain internal organs in direct disposal of damaged organs, and carcass released without restriction. Also allowed to use for food purposes in the presence of liver in it pigmentation of feed origin, provided that it does not change taste and there is no pigmentation in other organs and carcass.

3.3.3. Bodies and parts of the muscles in them with deposits of lime sent for recycling.

3.3.4. When hemorrhagic infarction or other lesions in the liver, kidney, spleen, lung, but in the absence of purulent foci in which the carcass and bodies produced after removal of the modified sections of tissue. In the presence of purulent foci in these organs they are sent for recycling, and the decision of carcasses shall issue, depending on the results of bacteriological study.

3.3.5. With fresh injuries, fractures and minor fresh haemorrhage, but on condition that the animal immediately before slaughter had a normal body temperature and no effects inflammatory nature in the surrounding tissues and lymph nodes, all blood-soaked and swollen tissue is removed and the carcass of a release without restrictions.

In extensive burns, haemorrhage with inflammation in lymph nodes and signs of septic process or in small hemorrhages in the subcutaneous fat, internal organs, the mucous shells, and takkzhe swelling of internal organs and parts of carcasses veterinary and sanitary assessment is carried out as described in section 3.6.1.

If you find diffuse phlegmon, ihoroznom smell, extensive necro-
gases, as well as multiple fractures and extensive injuries, not
amenable to cleaning, the carcass and shall send it for recycling.

3.3.6. If you find multiple parenchymatous organs
abscesses damaged organs sent for recycling, and the carcass is used in
Depending on the results of bacteriological research, and if abscesses
found in the lymph nodes and muscles, carcass sent for recycling.

Ovine carcasses with lesions feather, but no abscesses and other
inflammatory changes allow for use without restrictions after
cleaning the affected areas ink feather, feather in lesions and the presence of
pyogenic abscess or other inflammatory phenomena carcass disposed of.

3.3.7. Malignant and benign tumors. The bodies and parts
Carcasses affected with cancer, as well as
multiple benign tumors, are sent to recycling, and
unaffected parts of the carcass - for processing into cooked and cooked and smoked
sausage or released after provarki. If you can not remove
affected parts due to the extensive damage the carcass or body
sent for recycling.

In the presence of benign tumors of the affected parts of the unit
removed and the carcass and organs are available without restriction.

3.3.8. White muscle disease, ketosis. In the presence of degenerative
changes in the musculature (discolouration, swelling, increase in the volume
laxity) carcass with the bodies sent for recycling.

In the mild changes in the muscle (the color pink and white, an insignificant
Consequently an increase in the volume) or at postmortem changes in
organs or parts of the carcass of the skeletal muscles and internal organs examined
on Salmonella. If you find Salmonella in the muscles or organs of the carcass
sent for decontamination provarkoy, and internal organs in
recycling, with a negative result of bacteriological research
Salmonella on the carcass and organs unaffected sent to an industrial
processing (for boiled and boiled-smoked sausages and canned), and
damaged organs - for recycling.

3.3.9. Depletion. With a low degree of depletion (absence of visible
pathological changes), meat and organs are available without restriction.

With moderate to severe degree of exhaustion with the presence of gelatinous
swelling of where fat is stored independently of the causes of attrition,
or a swelling in the muscle tissue, or atrophy, degenerative
Change the muscles and swollen lymph nodes and internal organs of the carcass
sent for recycling.

03/03/10. In the icteric staining of all tissues mascara, do not disappear in
for 2 days., the presence of bitter taste and odor in fecal sample
cooking guide for carcass disposal.

With the disappearance of jaundice color, odor and fecal
Bitter taste for 2 days. carcass produced, depending on the
the results of bacteriological tests.

3.3.11. If there is a smell of fish meat, urine, or other drugs
unusual meat smell, does not disappear when the sample of cooking, as well as
signs of putrefaction carcass sent for recycling.

3.3.12. In the presence of stagnant blood (hypostasis) in one of the paired
organs and parts of carcasses, the lack of characteristic reaction to the place

desperately,
poor bleeding is an indication that the animal fell
or killed during the agony, the carcass and all the other bodies referred for
disposal.

3.4. 3abolevaniya and pathology of individual organs.

3.4.1. Lungs. For all types of pneumonia, pleurisy, abscesses,
tumors, destructive suction blood or stomach contents (predzheludkov)
light is directed to recycling.

With lethal aspiration of blood or stomach contents (predzheludkov)
Light can be used after provarki to feed animals.

Note. In the health assessment of meat exhaustion should not be
confused with "lean meat" when the latter received from the external
healthy but emaciated animals (as a result of inadequate breast-
of, old animals), when emaciation is not associated with disease or
the presence of a pathological process.

3.4.2. Heart. When pericarditis and endocarditis, myocarditis with
degeneration of the heart muscle, heart tumors, lesions directed at
disposal.

3.4.3. Liver. Encapsulated in single infected abscesses
part of the liver is removed, the unaffected part of the liver and liver with
mild capillary ectasia released without restriction. When purulent
inflammation, a pronounced cirrhosis, all forms of rebirth, jaundice,
tumors strongly expressed capillary ectasia and other pathological
changes in liver parenchyma sent for recycling.

Liver with a slightly altered color and low fat
infiltration, resulting from the slaughter of healthy animals are sent to
manufacture of cooked sausages or canned.

3.4.4. Spleen. With all the pathological changes in spleen
sent for recycling.

3.4.5. Kidney. For all types of nephritis, nephrosis, multiple
cysts, tumors, stones sent for recycling.

3.4.6 Stomach (predzhedudok). For all types of inflammation, ulcers,
tumors and other pathological changes are sent to recycling.

3.4.7. Intestine. For all types of enteritis, colitis, ulcers,
peritonitis, purulent and hemorrhagic inflammation, tumors, as well as
other pathological changes in intestines sent for recycling.

3.4.8. Udder. For all types of inflammation are sent to recycling.

3.5. Veterinary-sanitary examination of blood and endocrine-
Enzyme materials.

3.5.1. In case of slaughter animals in the infectious
diseases listed in Section 1.3.1, the blood of these animals, as well as all
blood, which was in storage rings, mixed with the blood of infected animals,
subject to the same facility decontamination at or below 100
deg. C for 2 h, after which it was destroyed.

Blood obtained from the slaughter of animals with tuberculosis,
brucellosis, listeriosis, plague and swine erysipelas, infectious atrophic
rhinitis, Aujeszky's disease, pasteurellosis, leukemia, or suspicious of
disease by these diseases, as well as from animals killed on health
slaughter is allowed to process the technical and feed products,
by provarki temperature in the interior of the mass of not less than 80 degrees. C for

2 h with frequent agitation, as well as on dry animal feed.

3.5.2. Blood intended for the production of therapeutic and pharmaceutical and food processing to target, collect only from healthy animals.

3.5.3. Endocrine-enzyme raw materials are allowed to collect from the animals successful in infectious diseases, with the exception of foot and mouth, at which rum is the raw material is collected in accordance with Clause 3.1.7.1.

Pancreas of animals that respond to the study brucellosis, but no clinical signs of the disease is allowed used for the manufacture of crystalline insulin.

Collection of endocrine-enzyme raw materials for medical use of animals patients with leukemia and malignant tumors, as well as its use detection of pathological changes in it, the signs once-putrid Proposition foreign smell is prohibited.

3.6. Veterinary-sanitary inspection of meat from animals subjected to the forced slaughter.

3.6.1. When forced the slaughter of animals for meat-packing plant, slaughterhouse, in economy due to illness or for other reasons (serious injury and fractures, burns and other injuries), life-threatening animal, for except for animals in a state of agony, as well as infectious diseases, slaughtered, as described in Section 1.3.1, shall be prohibited, veterinary and sanitary examination of meat and other products of slaughter is carried out in the same order as specified in Sections 1, 2 and 3 of these Regulations. Except addition, the mandatory bacteriological and conduct in the case of necessary physical and chemical research, as stated in Section 10 of these Regulations, but with the obligatory breakdown cooking to identify strangers odors, unusual meats.

Forced slaughter animals only at the resolution of veterinary-rinarnogo physician (assistant).

Slaughter animals, exposure delivered to the meat for you-coercion of slaughter, not made.

3.6.2. 0 causes the forced slaughter of the animal on the farm should be drawn up act signed veterinarian. This act and the conclusion Veterinary Laboratory of the results of bacteriological tests Carcasses were forced to dead animal with a veterinary certificate must accompany the carcass of a specified delivery at its meat processing plant.

In cases of suspected poisoning by pesticides and other animal pesticides must have a conclusion of Veterinary Laboratory results of a study of meat for the presence of toxic chemicals.

3.6.3. Transportation of meat of dead animals were forced to their farms on the meat industry should be carried out in compliance with the existing animal health rules on the transport of meat products.

3.6.4. In order to ensure proper examination of meat forced killed sheep, goats, pigs and calves, it should be delivered to the meat whole animal carcasses and meat of cattle and camels - intact carcasses, carcase sides and quarters and placed in a separate cooling chamber. Carcase sides and quarters for the establishment of a label belonging to one of their

carcass.
Carcasses of pigs, forced killed on farms should be delivered to Meat from the failure to separate their heads.
When delivering meat to meat from animals killed in the forced-ho ture, in a salt form of each barrel of corned beef should be one- Noah mascara.
Carcasses of animals killed were forced to slaughter without the journey veterinary inspection at meat delivered without veterinary Swee- attests (reference), veterinary act on the causes and forced the slaughter conclusion of the veterinary laboratory results of bacteriological study, take on the meat is forbidden.
3.6.5. If the results of examination, bacteriological and physical- chemical research, as outlined in Section 10, meat and other products forced the slaughter would be considered suitable for use in food, the they are referred to provarku, as well as making meat loaves or canned goulash and meat pate.
The release of this meat and other products of slaughter in their raw form, including network catering (canteens, etc.), without the prior decontamination provarkoy prohibited.

Notes:
1. The cases forced the slaughter is no slaughter of healthy animals that can not be fattening up to the required mass of conditions, lagging in growth and development, unproductive, barren, but having normal body temperature.
2. The cases forced the slaughter is not as healthy slaughter animals that are threatened by death in the disaster (Snow drifts on the winter pastures, etc.), provided that the slaughter animals under the control of veterinary experts from compliance with these regulations and which must be confirmed act.
3. Forced to slaughter at meat processing plants produced only sanitary slaughter.

4. Veterinary-sanitary inspection and examination of the slaughter of poultry.
4.1. For the reception, slaughter content veterinary inspection poultry slaughtering and meat processing plants on, and poultry should ptitsekombinatah be equipped with appropriate facilities to meet the animal sanitary requirements.
4.2. Not allowed joint transportation and slaughter of healthy and sick birds.
4.3.Pri establishing a meat factory or among ptitsekombinate received a batch of birds, contagious disease patient (except for classical plague), the whole party at once sent to slaughter, and slaughter it should be made separately from the healthy.
4.4. Produced from meat processing plants (ptitsekombinatov) and poultry carcasses
Birds in nepotroshenom form is prohibited.
When complete evisceration separate head, neck, legs, from the carcass must

be removed by crop, trachea, esophagus, and internal organs. Lungs and kidneys, no
with pathological changes may be submitted and bird. Stomach
should be cleared of contents and cuticle.
In the case of issuance of carcasses in the form of these polupotroshenom intestine removed
from the cloaca and oviduct. Goiter removed in the event that it is filled with food mass.

In polupotroshenom as possible to issue carcasses obtained only
from the slaughter of healthy birds. In establishing an infectious or non-communicable diseases
all birds, regardless of its age and the number is subject to the full
gutting.

4.5.V shop poultry processing equip veterinary jobs
physicians in accordance with paragraph 2.1.1. Jobs veterinarians to arrange
production line processing of carcasses after evisceration site (polupotrosheniya)
carcasses, as well as around the table with veshalami for hanging carcasses, suspicious
in veterinary and sanitary and require further detailed
vetosmotra.

4.6. The internal organs are removed from carcasses in slaughterhouse workers
the manner provided instruction manual.

4.7. After slaughter trained worker produces outdoor-
ny inspection of carcasses and in detecting pathological changes in the second-
fishing, skin, joints, putting such a carcass gutting and passes them
together with internal organs on the table for a vet
Detailed vetsanekspertizy.

4.8.Pri vetekspertize after evisceration examine internal organs
(Heart, liver, spleen, ovaries, testes, stomach to the intestines).
In the case of the internal organs or serosa
pathological changes of the carcass is removed from the conveyor along with the internal
bodies and subjected to detailed investigation. If the autopsy
study does not allow a diagnosis, and the carcass shall send to
bacteriological examination.

When vetsanekspertize polupotroshenyh carcasses after their external examination
veterinarian, surveying the intestine (derived from the carcass workers) have over-
schiysya abdominal wall incision (cut length of 3-4 cm), exposed-integer
visually adjacent to the study of the internal organs of the section. Carcasses with
pathological changes removed from the conveyor and transfer to a detailed examination.

After a whole bird without giblets vetsanekspertizy set food-
O offal (liver, heart and gizzard, stripped of content-
of the neck), packaged in cellophane, parchment or plastic sheeting, policy-
shennye to use for this purpose can be embedded in a cavity gutted
carcasses or the implementation released separately from the carcass.

4.9. Intestine, crop, trachea, esophagus, gizzard cuticle,
oviduct, spleen, testes, ovaries, gall bladder in all cases
sent for recycling.

Veterinary-sanitary examination of carcasses and organs of birds with certain diseases.

4.10. Pasteurellosis. The internal organs are disposed of, sent a carcass on provarku, roasted or processed into canned food. Feathers disinfected.

4.11. Pulloroz - fever. Affected agencies utilize, carcass sent to provarku or for processing into canned food. Carcasses with a modified musculature, in the presence of hemorrhages in oral or phrenic peritonitis utilized.

4.12. Tuberculosis. With the defeat of several TB of internal bodies or individual organs and depletion of carcass to be disposed of bodies. With the defeat of tuberculosis of different organs, but under normal fatness of carcasses, internal organs disposed of, and produce a carcass after provarki.

Carcasses obtained from the slaughter of poultry, positively reacting to tuberculin, but in the absence of tuberculous lesions produced after provarki or sent for processing into canned food.
Feathers disinfected.

4.13. Infectious laryngotracheitis, infectious bronchitis. Affected organs and parts of carcasses disposed of, with no change in carcass and organs boil or carcass processed for canning.
Feathers disinfected.

4.14. Smallpox. In a generalized process of carcass with all internal bodies disposed of, with the defeat of her head just recycle, and carcass bodies and released after provarki or processed for canning.
Feathers disinfected.

4.15. Salmonellosis. The internal organs are disposed of, and let the carcass after provarki or processed for canning.
Feathers disinfected.

4.16. Colibacillosis. In the presence of pathological changes in muscle and internal organs (pericarditis, perihepatitis, aerosakkulit, peritonitis) carcass to be disposed of bodies.

If there are only changes in internal organs boiled carcass or direct the manufacture of canned food, and internal organs disposed of.

4.17. Aspergillosis. If it affects the lungs and muscle tissue of a carcass internal nal bodies disposed of. If it affects the lungs utilized only internal nal organs.

4.18. Scab. Head and neck utilized.

4.19. Stafilokokkoz. With the defeat of one of the joints is removed affected part and let the carcass after provarki. With widespread process (abscesses in the joints, changes in the organs), the carcass with the bodies utilized.

4.20. Spirochetosis. With exhaustion and pathological changes in internal organs of the carcass to the internal organs disposed of. At absence of pathological changes in the muscles utilized only internal bodies.

4.21.Enterogepatit. The affected organs (liver, glandular stomach, goiter) utilized.

4.22. Leukemia, Marek's disease, tumors. In the absence of anemia, jaundice, pathological changes in the muscles or with limited damage to

utilize their internal organs and carcass boiled or processed
for canning. In a generalized process of skin and muscle, with
presence of malnutrition, jaundice, regardless of the extent of damage to the carcass
bodies disposed of. When Marek's disease feathers disinfected.

4.23. Influenza. In the absence of peritonitis, cyanosis, and degenerative changes in muscle tissue, bleeding into the cavity of a carcass and phrenic unaffected organs boil.
Feathers disinfected.

4.24. Newcastle disease. Carcasses and organs utilized. Carcasses and offal, obtained from the slaughter of birds suspected of infection, but in the absence of patologoanatomicheskih changes boil.
Feathers are destroyed.

4.25. Botulism. Carcass to the internal organs, feathers destroyed.

4.26. Streptococcosis. Carcasses and internal organs disposed of.

4.27.Ornitoz (psittacosis). Boil carcass, internal organs uchi
lysed. Feathers are destroyed.

4.28. Listeriosis. Head and disposed of damaged organs. Carcasses and unaffected organs boil.
Feathers are destroyed.

4.29 .. Erysipelatous septicemia. In the absence of changes in the muscles of the carcass
boil, and internal organs disposed of. In the presence of pathological
changes in the muscles of the carcass to be disposed of bodies.

4.30. Scabies feet. Neoperennye of legs disposed.

4.31. Mnkoplazmoz. With the defeat of fibrinous air sacs
carcass disposed of, in the absence of this lesion of the head and internal
bodies disposed of, and boil a whole bird.

4.32. Nekrobakterioz, infectious sinusitis. When the septic process
carcass and organs utilized. With the defeat of only the head and neck of their utilized.

4.33. Beriberi. In the presence of malnutrition or visceral
Gout carcass and organs utilized.

4.34. Depletion. In the presence of gelatinous edema in the ground deposition of fat in muscle tissue, with atrophy and dryness of the muscles (bones protruding sharp
joints, back and other places), and pallor or cyanosis of the muscle
tissues, combs, earrings and the carcass disposed of bodies.

4.35. Trauma, abscesses. If there is a carcass of pathological changes caused by trauma, abscesses affected parts, but with significant lesions
Research the entire carcass to the internal organs disposed of. With little time-zheniyah, after removing the diseased muscle tissue of
carcass guide to canning the usual technological
mode, or boiled.

With fresh injuries and minor hemorrhages fresh, but
the absence of inflammatory phenomena in the surrounding tissues
All blood-soaked and swollen tissue utilized and the rest
carcass is directed to the industrial processing with no restrictions. Carcasses broiler chickens with Namin on the keel of the sternum under weakly pronounced skin tightening released without restriction. Namin with severe bubble-swelling of the skin containing clear or red and blue

tinged fluid and white fibrinous mass is removed and sent for utilization, and carcass are used for industrial processing with heat treatment. Namin with suppuration or ulceration were removed and disposed of together with the surrounding affected tissue, and is directed to a carcass or provarku used for canning.

4.36. Peritonitis. With focal inflammation of the serous coverings internal organs, pleura and peritoneum damaged organs disposed of, and carcass boiled, fried or processed for canning.

With diffuse peritonitis with visceral and serous phrenic cavity and covers the presence of abdominal serous-fiber-noznogo or purulent exudate and organs of a carcass disposed of.

4.37. Odors. In the presence of drug or another unusual poultry smell the carcass and internal organs are utilized.

5. Veterinary-sanitary examination of products of slaughter rabbits, nutria and wild animals.

5.1. Rabbits arriving for slaughter are subjected to veterinary inspection. Slaughter for the content of veterinary inspection of slaughter and processing plants to rabbits, there are no specific departments should be selected and equipped with the facilities and jobs for veterinarian in accordance with paragraph 2.1.1.

In establishing the party received among rabbits, or sick suspect the disease contagious or communicable diseases, they shall be slaughtered separately from healthy controls.

5.2. After the slaughter of rabbits to be examined internal organs (lungs, heart, liver, spleen, intestines), muscles of the head (for cysticercosis) and carcass. When viewed from a carcass pay attention to the degree of bleeding, clean processing a carcass, the presence of pathological changes.

5.3. In case of diseases of rabbits sanitary assessment of carcasses and internal organs is carried out in the following order.

5.3.1. Pasteurellosis. The internal organs are sent for recycling, produce a carcass after provarki. In the presence of abscesses disposal shall be the entire carcass to the internal organs.

5.3.2. Pseudotuberculosis. In the presence of malnutrition or pseudotuberculosis, GOVERNMENTAL lesions in the muscles and organs of a carcass disposed of. In the absence of these carcass traits boil, damaged organs utilized.

5.3.3. Nekrobakterioz. When the local process of the affected parts of carcasses, and in generalized - carcasses with internal organs disposed of.

5.3.4. Tuberculosis, tularemia, myxomatosis, streptococcal septicemia, stafilokokkozy (infective mastitis). Carcass with internal bodies and skins utilized.

5.3.5. Spirochetosis. Affected parts of carcasses and organs utilized.

5.3.6. Fascioliasis, cysticercosis. Liver fascioliasis with, disposed of. If it affects the muscles of the carcass and cysticercosis bodies disposed of.

5.3.7. Coccidiosis. The affected organs (liver, intestine) must be disposed.

5.3.8. Listeriosis. The affected organs (heart, liver) and head utilized. Carcass after release provarki. Skins disinfected.

5.3.9. Aujeszky's disease. Degenerative changes in muscle carcass with internal organs disposed of. In the absence of degenerative

changes in internal organs disposed of, and let the carcass after provarki.
Skins disinfected.

5.3.10. Depletion. Carcass and organs utilized.

5.4. To slaughter on meat may only healthy nutria,
subjected to veterinary examination. Slaughter of nutria is a specially
assigned and equipped premises in accordance with paragraph 2.1.1.

Veterinary-sanitary examination shall be the whole carcass, without head,
tails, viscera, and skins. Along with examining the carcass
internal organs: heart, spleen, liver, and kidneys. When viewed from a carcass
pay attention to the presence of pathological changes, trauma,
the degree of bleeding, quality of cleansing, nutritional status,
fresh, strange smell, color, muscle and fat. Wen, located under the
and fascia over the spinous processes of thoracic vertebrae 08.05, employees of
species
sign nutria are removed after a veterinary examination.

5.5. In case of disease at slaughter or after slaughter
inspection of the sanitary assessment of nutria carcasses and organs is carried out in
the next
order.

5.5.1. Anthrax, malignant edema, tularemia, rabies,
tetanus. Carcasses, organs and skin burns.

5.5.2. Tuberculosis. Carcass and internal organs disposed of.

5.5.3.Leptospiroz. In the absence of degenerative changes in muscles
jaundice, or staining the carcass is directed to provarku. The internal op-
Ghana utilized. In the presence of degenerative changes in muscles and zheltush-
Nogo staining carcass and organs utilized.

5.5.4. Listeriosis. The affected organs (heart, liver) and head
utilized. Boil the carcass. Skin disinfected.

5.5.5. Salmonellosis. The internal organs are disposed of, the carcass
provarkoy disinfected.

5.5.6. Colibacillosis. In the absence of degenerative changes in
boil the carcass muscles, internal organs disposed of. In the presence of
degenerative changes in muscles and organs of the carcass disposed of.

5.5.7.Pasterellez. The internal organs are disposed of, and carcass
boil. In the presence of abscesses in muscles and organs of the carcass disposed of.

5.5.8. Nekrobakterioz. When the local process of removing the affected
part, and let the carcass, without limitation, in generalized form of the carcass
with internal organs disposed of.

5.5.9. Aujeszky's disease. Degenerative changes in muscle carcass
with internal organs disposed of. In the absence of changes in organs
disposed of, and boil the carcass. Skin disinfected.

05/05/10. Trichinosis. Carcass and internal organs disposed of.

05/05/11. Fascioliasis. Carcass produced, without limitation, in the presence of
degenerative changes in the muscles utilized, the internal organs in all
cases disposed of.

05/05/12. Depletion. Carcass and organs utilized.

5.6. Permitted use in human consumption meat: elk, deer,
reindeer, sika deer, red deer (deer, red deer
etc.), musk deer, saiga antelope, gazelle, ibex, wild sheep, wild boar, bear,
badger, hare, wild rabbit, beaver, game birds.

The owner of the meat upon delivery must provide for vetsanekspertizy veterinary certificate (veterinary certificate) for the welfare of local on infectious diseases of wild and domestic animals, which must be specified time and place of production, the results of veterinary inspection.

Veterinary-sanitary inspection of meat of wild animals and game birds, when shooting (or catch) by their procurement organizations, conducted on-site preparations (concentration points), and produced individual GOVERNMENTAL hunters when they impose for examination - meat dairy and food monitoring stations and veterinary stations to combat animal diseases.

Veterinary examination is subject to the carcass with skin and internal organs. Fowl delivered for inspection in the plumage and gutting.
On examination of carcasses and internal organs (if the latter are taken) pay attention to their freshness, the nature of injury, the degree of bleeding, fatness and the presence of pathological changes.

In case of doubt as to the freshness and good quality of conduct research, as outlined in Section 10 of these Regulations.

5.6.1. In establishing the infectious and noninfectious diseases vetsanekspertizu and sanitary assessment of meat and internal organs of wild animals and game birds spend the same way as the examination of meat and internal organs of domestic animals.

5.6.2. Meat boars, bears, badgers and other omnivores and carnivores, as well as the nutria is subject to mandatory study on trichinosis in the manner as specified in section 3.2.4.

5.6.3. In the presence of extensive gunshot (or other origin of) wounds, multiple bone fractures, accompanied by hemorrhage, E, edema in the lungs, abscesses and other pathological processes in questionable freshness of meat (putrid odor, etc.) and if you can not perform cleanup or removal of affected parts carcass shall be disposal or the possibility of its use is decided after bacteriological study. In the absence of Salmonella and other pathogenic microorganisms such carcasses produced without or after provarki depending on their status, time of year, the possibility of rapid implementation.

Carcasses and organs of wild animals and game birds disposed of in the following
cases:

in the presence of depletion (atrophy polyplasmia muscle swelling limfatiches-FIR knots, gelatinous edema in the fat storage sites);

in icteric staining of all tissues mascara, do not disappear during 2 days, the presence of bitter taste and fecal odor in the test by cooking;

if the meat smell of fish, urine, and other drugs, unusual meat smell, does not disappear when the sample boiling.

6.Veterinarno-sanitary inspection of meat and meat products in the markets.

6.1. Meat and meat products received for sale on the collective farm markets, as well as stalls and stores consumers' cooperatives, located in the markets, are subject to mandatory veterinary sanitary inspection in the laboratory vetsanekspertizy.
Vetsanekspertizu carcasses and viscera shall veterinary

physician. Meat and meat products, inspected, branded out of the market (in farm, a slaughterhouse, meat packing plant, to vetuchastke, etc.) and delivered for sale to markets, also subject to mandatory vetsanekspertize in vetsanekspertizy laboratories.

Meat, meat products and prepared meat products that have passed vetsaneksper-tizu at meat industry, bearing a label (stigma), Veterans rinarnogo examination of these businesses for sale in the coming state trade network in the markets, control, and in trihinelloskopii Laboratory vetsanekspertizy markets are not subject.

6.2. Vetsanekspertize markets are subject to the following products.

6.2.1. The meat of slaughtered animals of all kinds, as well as the meat of wild animals and game birds used for food in the area, to deliver Sales in chilled, chilled, frozen or salted form. Internal bodies and other by-products are delivered along with the carcass. Internal organs and by-products delivered separately without ink, to the sale is not permitted, but are subject to inspection. The internal organs and offal from healthy livestock On return to the owner, and upon detection of pathological changes disposed of or destroyed.

6.2.2. Meat products (sausage, ham, bacon), fabricated nye on commission basis for the enterprises of meat industry consumer cooperatives, on presentation of relevant documents these enterprises.

6.2.3. Animal fats in any form, fat of wild animals allowed to expertise and marketing in the presence of a veterinary certificate issued by place piece of fat, confirming the origin of this type of fat and animal species indicating the time and place of production. In the case of restrictions hunting of these animals impose a permit (license).

Badger and Surkov fats are allowed to sell only in melted form with a shelf life if they are good quality not more than 6 months. from the date of production.

The species of badger and quality, Surkov and others Fat set for organoleptic (color, odor, texture) and physico-chemical indicators (Annex 2).

Fat questionable freshness on the market do not allow.

All these products are not sold on the market during the day and stored outside the refrigerator market, the next day to be repeat-Noah expertise.

6.3. Not allowed to sell and is not subject to the examination of dried meat, minced meat, burgers, sausages (blood, liver sausage, fried and etc.), headcheese, meats and other products and meat products home cooking.

6.4. Carcasses are delivered to the owner for sale together with internal organs (lungs, heart, liver, spleen and kidneys), and pork, horsemeat and beef also with his head. If presented for inspection nekleymenoe meat without head and internal organs, it has to be careful vetsanekspertize and bacteriological studies, and then solved the use of such meat.

6.5. For vetsanekspertizy imposed on the market or whole carcasses carcass, chipped in half or in quarters. Meat, chipped into pieces

for inspection and sale is prohibited.

Carcass birds are allowed to inspect only a general way, but guts, nye. The internal organs, except the intestine, to be delivered to examination along with the carcass.

Upon delivery to the sale of carcasses of rabbits home slaughtering, nutria and hares in one of the hind legs below the hock, should be unwithdrawn skin left at least 3 cm

6.6. The owner delivers to sell meat and animals must simultaneously provide a veterinary certificate issued in the mouth- due course, signed by a veterinary surgeon (medical assistant) and institu- will be adopted by the veterinary press agency that the animal was examined before slaughter and after slaughter, all products have been vetsanakspertize under these Regulations, and that they come from the area, successful on infectious diseases. Help is valid for 3 days. The certificate shall include a date and time of slaughter.

If the sale is delivered without meat and veterinary Help, what is the meat and put into care before the camera presentation of the veterinary health certificate. In case of non-meat and Help by-products are subject to laboratory examination.

Upon delivery of meat for sale one-hoofed animals in the veterinary Help, in addition, must be indicated on malleinization held not earlier than 3 days before slaughter. When not presenting such information meat and other products of slaughter must be destroyed.

In case of export of meat for sale outside the administrative Nogo district must provide the owner of the veterinary certificate form number 2.

6.7. Vetsanekspertizu and sanitary assessment of carcasses and organs is carried out in the same procedure as outlined in sections 2, 3, 4 and 5.

6.8. Sampling for the study, carried out in accordance with the "Standards Sampling food for vetsanekspertizy in vetsanekspertizy laboratories. "

6.9. In conducting vetsanekspertizy corned investigate brine (Transparency, color, odor, presence of foam, the reaction of the brine) and separately corned beef (bacterioscopy, taste, color, smell, osliznenie, mold).

6.10. Meat and edible recognized, branded in the manner as specified in the current Instructions for branded meat. Meat and meat products, recognized edible with the restrictions to allow Use only after clearance provarkoy, as specified in 11.3.1, and cysticercosis in accordance with paragraphs. 11.4.1, 11.4.2. Implementation of these products and return them to the owner in not neutralized form is prohibited.

6.11. Meat and other products deemed unfit for food, subject to confiscation and destruction or recycling.

6.12. Decontamination and disposal of meat and meat products, in cases specified in Section 3, as well as utilization of confiscated produced administra- tration of the market in compliance with veterinary and sanitary requirements for counter- Lemma Veterinary Service, which is drawn up the act.

6.13. Results and evaluation of meat vetsanekspertizy logged in Journal of the prescribed form.

7. Veterinary-sanitary inspection and veterinary inspection of meat and meat in cold storage.

7.1. Applicants for refrigerators with other companies and raw meat meat products (including summer sausage, and raw meats) quality meet the requirements, take the presence of veterinary certificate form number 2 and the identity of an only permission of a veterinarian refrigerator. In the absence of veterinary reception of evidence of meat and meat is allowed only in separate isolated chamber cooler. In this case the administration refrigerator must immediately request from the shipper veterinary certificate. For non-response question on the use of these products is solved according to the results of examination carried out on the refrigerator.

Sausages, smoked meats and canned goods and myasorastitelnye other prepared meat products and semi-finished products, rendered fats taken in the prescribed manner according to invoices and certificates of quality.

7.2. In the veterinary certificate for pork, bear meat, wild boar, nutria meat coming into the refrigerator, should be indicated on study them in trichinosis. In the absence of this information, the meat subject to mandatory trihinelloskopii. Pork (as well as bear meat, wild boar, the meat coypu), investigated by trichinosis in place of slaughter, may be at the discretion of the veterinarian refrigerator subjected to repeated Exploration. "

Horse, meat, other one-hoofed animals in the absence of Veterinary certificate indications that these animals before slaughter were subjected malleinization are made on the refrigerator in an isolated chamber prior to the relevant reference. In determining what to Slaughter malleinization not done, carcasses must be disposed of, as previously must be reported to the supplier.

7.3. Sanitary evaluation of those entering the refrigerator of meat and meat products is carried out as described in Sections 3, 4, 5, 8 these Regulations. In this examination is carried out selectively at the discretion of vet refrigerator.

7.4. In the veterinary and sanitary inspection of cooled and chilled check meat quality (odor, color, no slime, mold, pollution), the state of thermal and technological treatment, the presence of signs of veterinary-sanitary inspection (stigma). In doubtful cases conduct laboratory research.

When defects are detected as meat and meat products veterinarian refrigerator is an act of the prescribed form.

Data on the results of the inspection of meat and meat products in registered special register.

7.5. Veterinary-sanitary examination of frozen carcasses produced by follows.

7.5.1. In the carcasses of cattle and other large animals examine the occipital cavity, the lower surface of the neck and shoulder area,

abdominal muscles, the surface of the sections, the rear edge of the thigh, and pleura
peritoneum.

7.5.2. In the sheep and pig carcasses inspected serous membranes thoracic and abdominal cavities, and desperate place between the surface of the carcass
limbs, with a cut pig carcasses into two lengthwise
also examine the neck and cut.

7.5.3. In poultry carcasses inspected sites in and around pahah tail, and as contaminated sites or breaks the skin, have gutted the birds
phrenic cavity inspected.

In case of in sanitary and veterinary inspection
frozen meat changes (presence of edema, infiltrates, signs of
bad bleeding, etc.) produce more animal
sanitary examination after thawing it, and if necessary
bacteriological examination.

7.6. Depending on the result and taking into account vetsanekspertizy quality of meat or meat products determine their retention and subsequent monitoring of implementation.

In the case of a refrigerator for storage on meat and other
slaughter products, to be implemented with constraints, ie, after
provarkoy disinfection, freezing, or intended for
industrial processing, as provided in subsections. 11.3, 11.4, 11.5
this Regulation, they must be taken after freezing and placed in
a separate chamber or in a section separated by movable partitions. In both
other case, the cell door at the pile of meat or must be posted
passport, signed by a veterinary surgeon with an indication of the refrigerator, which view more products in the chamber of the reasons why they
isolated and subject to any treatment. The corresponding record of the
must also be in a magazine for registration received products such as
described in section 7.4.

7.7. For making it into the refrigerator of meat and meat products as well as veterinary and sanitary condition of the refrigerator should be established a systematic monitoring.

Veterinarian is obliged to the refrigerator to reveal defects
and demand management refrigerator taking the necessary measures to their aspirations
compared.

7.8. The storage chambers and their equipment at the time of loading should be prepared and thoroughly cleaned. Where necessary to
request of the veterinary and sanitary control and disinfection
disinfestation chambers. Periodically, at least 1 time per quarter, and, if necessary cases at the request of the refrigerator is a veterinarian
bacteriological examination of the air, scrapings from the walls and washes with camera equipment. Control over the quality of disinfection and disinfestation refrigerator carries a veterinarian.

7.9. If you find in meat and meat products from mold chamber should be immediately released and subjected to cleaning and disinfection, as pre-dusmotreno existing sanitary regulations for businesses refrigeration
Noah industry.

7.10. The meat is placed in the cells in stacks on the net or lattice rails at a distance from the walls of not less than 30 cm and a height to the top of the stack separated from the lower surface of the ducts coolers at 25 cm

7.11. If you leave meat out of the fridge veterinary doctor conducts re-examination of these products, check the purity, clarity signs of veterinary-sanitary inspection.

Holiday Meat and poultry meat from the refrigerator to implement without print a stamp on the back of the refrigerator vetsannadzora commodity-transport document is prohibited.

If you notice on the surface of meat and meat products of the colonies of mold, not penetrated into the interior of the meat, carefully cleaned the mold, after which the meat-you allowed for the immediate implementation of food or industrial processing. Repeated freezing of the meat is not allowed. In the shallow pro- The appearance of mold in the muscle meat after cleansing directed at pro- thought processing, and with a deep lesion was sent to uchi lizatsiyu.

Meat from the presence of mold in transit is not allowed. When you receive such meat to the refrigerator it is warehoused in separate chamber, is subjected to cleaning and defrosting in the event of - domorazhivaniyu, and then forwarded for immediate implementation. Removal mold and trimming of carcasses produced outside of the meat locker, in the space By this for the room.

7.12. If you find a batch of meat carcasses that have been damaged by rodents or contaminated by their faeces, they should be separated. Damaged or contaminated carcasses litter areas should be separated. Damaged or contaminated carcasses litter areas are subject to cleanup and disposal, after What do the other parts of the carcass is directed to the industrial or provarku processing. With extensive damage to carcasses, where it is impossible to make cleanup, disposal of sending the entire carcass.

Carcasses from the same party, not damaged by rodents or contaminated droppings, released without restriction.

7.13. Preparation of meat and raw meat products in meat factories or on refrigerators to its transportation by rail, Water, road and other transport modes, as well as control of pro- process of transportation is carried out in accordance with the procedure stipulated by the current- schimi Rules transport these types of goods by rail, water or road.

Before loading, the meat must be inspected by veterinarian to determine their quality and fitness for transport. All data on their status should be recorded in the certificate of quality prescribed form.

Meat intended for industrial processing, to take Transport provided a mandatory entry in the certificate of quality and defects found.

7.14. For every outgoing shipments of meat and raw meat products veterinarian shall issue a refrigerator in the veterinary certificate

the established order.

8. Veterinary-sanitary examination of sausages, meat
smoked meats, canned meats, baked dietary fat and intestinal material.

8.1. Sausages and smoked meats.

8.1.1. By processing in the sausages and smoked meat
allowed meat, fat, offal, blood, food and other food raw materials
animal and vegetable origin, provided the standards and
specifications for these products and admitted to veterinary supervision
use for food purposes.

8.1.2. At meat processing plants and meat processing plants
quality of raw materials and finished goods is determined in accordance with
requirements of regulatory and technical documentation for these
products using the rules of acceptance and test methods
state standards.
Results of quality assessment is recorded in journals established
form.

8.1.3. On meat quality meat processing plants
Smoked products and determine, in accordance with the requirements of
standards and specifications for certain types of products, using
methods provided by current state standards on
sampling and laboratory study of sausages and smoked meats.

8.1.4. Sausages and smoked meat are sent to
technical utilization of detection of pathogens in the product
bacteria, mold, signs of putrefaction, acid fermentation.

If you find sausages and smoked a group of bacteria
Escherichia coli or Proteus and a simultaneous change in the organoleptic
properties of the products they are also directed to the technical disposal. At
preservation of normal organoleptic properties of cooked and smoked
sausage products sent to the processing on the sausage, and smoked
sausage is directed to additional exposure for 10-12 days with
subsequent bacteriological examination. If you re-analysis
coliform bacteria or Proteus will not be detected, products
released without restriction. Otherwise they are sent for recycling
in the sausage.

If you find salmonella in raw sausages, while maintaining a
product of normal sensory properties of the product after the pre-
Nogo provarivaniya sent for recycling.

With mandatory recycling thermal effects in the above
cases is carried out in accordance with current regulatory and technical pre-
kumentatsiey.

If you find sausages and smoked saprophytic
aerobic bacteria and anaerobic spore-forming pathogenic while retaining
normal organoleptic characteristics of these products are produced without loss of
constraints.

8.1.5. If you find shells on the mold the sausage sausages
released after the removal of mold.

8.2. Meat and canned myasorastitelnye.

8.2.1. By processing for meat and canned allow myasorastitelnye
meat, offal, fat, fat melted and raw foods of plant pro-

origin, meeting the requirements of a raw material for canning. Raw materials of animal
origin, arrived in cans for recycling with other
meat industry or refrigerators must be accompanied by
veterinary certificate and a certificate of quality.

The quality of all raw materials used in the manufacture of canned
controlled by the Veterinary Service. The results of this monitoring to reflect
special register.

8.2.2. Quality control of canned food is carried out in order
provided for standard operating procedures for sanitary control
canning, approved by the Ministry of Health and
in accordance with other normative and technical documentation for this type of
cans.

8.3. Fat, raw and melted animal fat.

8.3.1. Allowed to release to the implementation or the industrial
food processing fat in chilled, raw, chilled, obtained from
slaughter of healthy animals.

If found in the fat of raw pathological changes, signs of
putrefaction, an abnormal smell, mold, pollution
changed parts removed for recycling technology, and the rest
this fat is directed to the crude distillation dietary fat.

8.3.2. Raw fat from animals whose meat was allowed on food
purposes with restrictions after neutralization, to melt the fat from the food
compliance paragraph 11.3.2 of these Regulations.

8.3.3. Produced rendered fats must comply with:
food - guests melted animal fats food, fodder - guests
animal fat feed, technical - Guest on technical animal fat.

Sampling of rendered fats for laboratory studies and
their physico-chemical analysis carried out in accordance with guests at great-
Vila Acceptance and test methods for animal fats melted and guests at the Inter-
ods for determining the content of antioxidants in these foods.

8.4. Raw intestines and bowel manufactured goods.

8.4.1. Raw intestines are not allowed to use for food purposes
in the cases referred to in section 3 of this Regulation, as well as detection
gemorrogacheskogo or lobar (difteriticheskogo) inflammation, the presence of
multiple foci in the form of buds on the mucous membrane of the intestines, and
enteritis and other pathological processes which involve grading the whole carcass.

8.4.2. The finished raw intestines (fabrikat), arrived to
production of food products subject to veterinary examination of autopsy
At least 10% of packages from the party.

Salt intestinal manufactured goods exempt from salt and inspect the outside
and inside. When questionable produce good quality used laboratory
follow up.

8.4.3. Do not allow for the manufacture of food products Fabry-intestinal
katy in the following cases:

detection in the esophagus of larvae of subcutaneous gadfly, and helminths
impossible to remove them;

in the presence of pus in the walls of the intestines of worms and nodules and the
impossibility
NOSTA disposal;

Pollution in the intestinal contents and the inability to clean them;
when detecting residues of fat with a sharp rancid odor;
when contaminated by faeces of rodents and fly larvae, lesions
insects (moth, beetle and their larvae) and mold;

in the presence of any foreign smell (kerosene, etc.);

with lesions of the intestinal manufactures rust or rubella, the question of
decide to use them according to the requirements of the relevant
form of manufactured goods.

Salt intestinal factories in severe cases the larvae and the Ku-
groves of cheese and other types of flies, not amenable to lavage, vybrako-
flattened, with weak defeat washed several times with a strong brine to
complete removal of larvae and pupae.

Rejected intestinal manufactured goods sent for recycling.

8.4.4. All imported raw intestines, intestinal manufactures to allow
use in the presence of veterinary certificate form number 2.

9. Veterinary-sanitary inspection of food poisonings at slaughter
animals.

9.1. In the case forced the slaughter of animals exposed to poison
toxic substances of chemical or herbal solution
about the use of meat from such animals are taken in
cutaneous individual case to the extent and clinical signs of poisoning,
leniya animal toxicity and residual poison that caused by-
governance.

Before slaughter, all animals must be subjected to veterinary
inspection in the prescribed manner.

General vetsanekspertizu carcasses of all internal organs is carried out in
same manner as described in Section 3 of this Regulation, with the obligatory
toxicological, bacteriological and physical-chemical studies
under section 10 of these Regulations.

9.2. To investigate the content of residual poisons in the veterinary
laboratory tests sent muscular adipose tissue and liver in the number of
And 200 g of gastric contents. In an accompanying document, indicate in
what poisons to conduct research. If the cause of poisoning un-
It is well known in the laboratory first examined the stomach contents sequentially
for heavy metals, pesticides, alkaloids, mycotoxins Group
methods to diagnose the poisoning, and then muscle and Housing
rovuyu liver tissue and the maintenance of the poisons. Studies carried out with use
vaniem formal methods approved by the Ministry of Health of the USSR. In response
to laboratory
tory must be specified method, which revealed residual amounts of
poison, and recommendations on the use of products of slaughter animals.

9.3. You may not use in food products of slaughter when it detects a
these balances (regardless of amount): cyanide, yellow
phosphorus propazina, heptachlor, dihloralmocheviny, polychloropinene,
polychlorocamphene, aldrin, TMTD, DDVF, tsineba, dikrezila, polikarbatsina,
baygona, Sevigny yalana, bentiokarba, dinitroortokrezola, nitrofen,
Metaphos, chlorophos, thiophos, malathion, mercury-containing pesticides
(Taking into account the natural levels of mercury in the liver of animals not more
than 0.03

mg / kg and the kidney is not more than 0.05 mg / kg), arsenic-containing drugs (Taking into account the natural arsenic content in meat and 0.05 mg / kg) herbicides 2,4-D group.

If the meat will be established pesticide residues and other toxic substances in a range not exceeding the maximum value of 4 allowable quantities or 4 detection limit of the official methods determine residues of pesticides, meat can be allowed to processing in the dry animal feed.

9.4. In the event of a muscle forcibly killed animal poisons, which served as cause of poisoning within permissible residual quantities established by the Ministry of Health, the meat produced after provarki, as indicated in paragraph 11.3 of these Regulations, and all internal organs including the gastrointestinal intestinal tract and the udder and the brain sent for recycling.

9.5. When forced the slaughter of animals as a result of poisoning preparations of fluoride salts of zinc, copper, sodium chloride and potassium acids and alkalis, gaseous substances (ammonia, sulfate dioxide, carbon monoxide, chlorine), urea, alkaloids and glycosides, plants that contain saponins, essential oils, resins and materials photodynamic action, poisonous fungi and their products life, plants, causing damage mainly gastrointestinal tract (cockle, spurge), plants of the family Ranunculaceae, milestones and poisonous aconite Dzhungarian meat is used in accordance with section 3, subsection 3.6 of this Regulation. If poisoning trihodesmoy use white meat for food purposes is prohibited.

9.6. At slaughter on meat from animals who suffered injury or after processing toxic chemicals, you must be allowed time of slaughter from the time of poisoning or treatment specified by regulatory documents.

9.7. In the case of slaughter of animals ahead of time since myocardial toxicity pesticides or processing of meat vetsanekspertizu conducted in accordance with section 9.1 of these Regulations. Skins and other technical raw material in all cases produce the usual manner.

10. Laboratory testing of meat and meat products.

10.1. Laboratory testing of meat and raw meat products, and semi-finished meat products is carried out by the method described current standards and regulations.

Bacteriological examination of meat and meat products.

10.2. Bacteriological examination of meat and meat products is carried out in any case under Sections 3, 4 and 5 of these Regulations, for decision on their use.

Bacteriological study also conducted in the following cases.

10.2.1. In all cases, forced the slaughter of animals, regardless of reasons for the slaughter, including at poisonings or suspected poisoning poisons.

10.2.2. In the gastro-intestinal diseases, hard place

diseases of the respiratory organs, purulent nephritis, nephrosis, and septic piemicheskih diseases, detection of serous and fibrinous perikar-ditov pigs, as well as the suspected presence of salmonella.

10.2.3. When you remove the intestines from the carcass within 2 h after slaughter animal.

10.2.4. If there is doubt about the suitability of meat and impossible to determine its suitability as food by the animal sanitary inspection.

10.3. Depending on the nature of the presumptive diagnosis and pathological changes for bacteriological examination sent: a part of the muscle flexor or extensor front and rear carcass limbs covered with fascia than 8 cm, or another piece of muscle for at least 8 x 6 x 6 cm lymph nodes from cattle Livestock - superficial cervical or axillary and in fact outside iliac, and the pigs - a superficial cervical dorsal (in the absence of pathological changes in the head and neck) or axillary the first rib and supergenual, spleen, kidney, liver and liver share nodes (or no lymph node - the gall bladder without gall). At taking part of the liver, kidney and spleen sections of surface to sear scabbing. In studying the carcass or quarters of carcasses for analysis take a piece of muscle, lymph nodes and bones. In the study meat of small animals (rabbits, nutria) and poultry to a laboratory guide carcass as a whole. In the study of salted meat, located in barreled containers, take samples of meat and available lymph nodes from the top of the middle and the bottom of the barrel, and if available - a tubular bone, and brine. If you suspect a face, in addition to the muscles, lymph nodes and internal bodies in the laboratory directed tubular bone. For bacteriological Research on listeriosis direct tubular bone, brain, and share liver and kidney.

For suspected anthrax, emkar, malignant edema for research directs the lymph node of the affected organ or lymph cal node, which collects lymph from the localization of the suspicious focus swelling of tissues, fluid, and pigs, in addition, the submandibular lymph node.

10.4. Taken to the study sample with an accompanying document sent to the laboratory in a watertight container, in a sealed or seal. When sending samples for analysis to production laboratory of the same company, where samples were taken, there is no need to seal or seal. In an accompanying document identifies the animals or products of their affiliation (address) what material is sent and in what quantity, reason for referral material for investigation as are determined by the product changes presumptive diagnosis, and what is required to make a study (Bacteriological, physical, chemical, etc.).

10.5.Pri establishing laboratory investigation of infectious bo-it is useful, in which the animals are not allowed to slaughter (1.3.1. these primordial Fork), carcass with skin destroyed, conduct all the activities, pre-sidered appropriate instructions.

If you find the products of slaughter of infectious diseases, specified in Sections B, L, 4 and 5, the carcass and internal organs using, as

described in the relevant paragraphs of this Regulation.

If the carcass or the organs found salmonella, internal organs sent for recycling, and the meat sent to or processed by provarku meat bread, or canned in accordance with the procedure as outlined in paragraphs. 11.3.1, 11.5.2 and 11.5.4 of these Regulations.

If the muscle tissue or lymph nodes is detected ki muscular coli, the meat is sent for processing at Var-cooked or smoked sausage, but in the manner as specified in § 11.5 of this Regulation.

When you select E. coli from the internal organs only the last tion processed by subsection 11.3.1, and mascara are available without restriction.

If you find the deeper layers of muscle or lymph nodes coccal bacteria group, and putrefactive bacteria (especially from Proteus Group), but with good organoleptic meat sent to provarku, as described in section 11.3.1, or for processing into meat loaves, as indicated in Section 11.5.1. In the organoleptic characteristics showing the putrefaction of meat and meat products, or extrinsic smell does not disappear when the sample of cooking, the meat and meat products refer to the technical disposal or destroyed.

10.6. Pending the results of bacteriological tests meat and by-products must be kept in isolated conditions at no more than 4 ° C.

Physico-chemical study of the meat.

10.7. If you have any doubt about the freshness of meat it is subjected to organoleptic research, using the methods provided by:

meat of cattle - the state standard "meat. Sampling samples and organoleptic methods for determining the freshness ";

for rabbit meat - the national standard "meat rabbits. Methods of sampling. Organoleptic quality assessment methods ";

for poultry - the national standard, "Fowl. methods of- boron samples. Organoleptic quality assessment. "

When differences in the evaluation of the freshness of meat it is subjected to chemical and microscopic analysis, using the methods provided corre- sponding state standards on methods of chemical and microscopic mathematical analysis of meat freshness. Meat of cattle examined to determine amount of volatile fatty acids, the primary products of protein breakdown in broth and by microscopic analysis. Meat rabbits for exploring determination of ammonia and ammonium salts of volatile fatty acids primary products of protein breakdown in the broth and the method of microscopic analysis. Poultry investigating to determine the ammonia and ammonium salts, peroxidase, the amount of volatile fatty acids, the acid number of fat peroxide value of fat and by microscopic analysis (Appendix 1).

In determining the appropriate degree of maturation of meat of beef cattle, the suitability of the meat for long-term storage and transportation and disagreements that arise in determining the degree of its freshness, use the methods of histological analysis, provided the state standard "meat. histology method."

If there is doubt and disagreement in the assessment of the degree of freshness of poultry meat

use the methods of histological analysis provided by the state
standard "Fowl. The method of histological analysis."

10.8. Meat considered fresh if organoleptic characteristics and test
cooking (appearance, color, texture, smell as well as transparency and
flavor of the broth) correspond to fresh meat, in smears do not
microflora found in the field of view or see the drug unit and cocci
rod-shaped bacteria (up to 10 pieces) and there is no residual decay of tissues in
add to broth copper sulfate it is transparent, the content
Volatile fatty acids and 4 mg of KOH per 1 g sample (in meat rabbits - up to 2.25
mg KOH, and in poultry meat - up to 4.5 mg of KOH) in the study of rabbit meat and
Birds of ammonia and ammonium salt extraction becomes greenish-yellow,
remains clear or slightly cloudy. In determining the peroxidase in meat
poultry (except waterfowl and chickens) drawing becomes blue-green
color, which passes within 1 to 2 minutes to brown-brown.

10.9. Meat considered questionable freshness in the presence of a small organ-
nolepticheskih change: its surface is moist, slightly sticky,
darkened, the muscles on the cut slightly sticky and dark red in color, while the
defrosted meat on the cut surface of meat lightly flowing muddy
juice, the smell of the meat slightly sour with a hint of mustiness, clear broth
or cloudy with a slight odor of stale meat in the smears are not
more than 30 microbes (average), and traces the collapse of tissue at
added to the broth solution of copper sulfate turbidity observed
broth and broth from frozen meat - with intense turbidity
form of flakes, volatile fatty acids from 4 to 9 mg KOH
1 g of product (meat rabbits - from 2.25 to 9 mg KOH, 9 poultry - from 4.5
to 9.0 mg of KOH) in the study of rabbit meat and poultry to ammonia and salt
Ammonium extraction becomes intensely yellow color is observed
significant clouding, and for frozen meat - precipitation.

Meat questionable freshness on the use of cooked sausage or conduction
regarded according to AP. 11.5.1, 11.3.1, after appropriate cleaning
(Removal and disposal of sticky, modified sites), and, if necessary
lavage.

10.10. Meat considered stale if the following changes: sur-
hkost it is covered with slime or mold on the cut muscle wet, sticky,
red-brown color, while the defrosted meat from the surface flows
muddy meat juice; putrid smell of meat, broth cloudy with a high
of cereal and a sharp odor; in the field of view smear-
fingerprint is detected more than 30 microbes, there is a significant
breakdown of tissues in the soup by adding a solution of copper sulfate
observed the formation of gelatinous precipitate, and in broth
defrosted meat - the presence of large flakes, volatile fatty
acids more than 9 mg of KOH per 1 g of the product (regardless of the type of meat).
At
study of rabbit meat and poultry to ammonia and ammonium salt extract
becomes orange-yellow or orange color, there is a rapid
the formation of large flake precipitate. In determining
peroxidase in poultry (except waterfowl and chickens) do not extract any
becomes blue-green or brown appears brown.
Stale meat utilized.

10.11. If you suspect that the meat obtained from infected animals or

killed in a state of agony, but bacteriological examination, as described in section 10.2.1, it examined by determining the pH and the reaction peroxidase, and bovine meat and also a reaction to a neutral formalin (Formalin reaction).

The meat is obtained from a healthy animal in the presence of good organoleptic mascara, no pathogens, the magnitude of the rank of pH in the range 5,7-6,2, the positive reaction to peroxidase and negative Tel'nykh indicators tin reaction.

Meat patients and overworked animals is insufficient Exsanguination, the pH in the range 6.3-6.5 adverse reaction to peroxidase, and in formulating responses Formalin in the extract produced flakes.

The meat of animals killed in its death throes, is a bad-obeskrovliva tion, sirenevato pink or bluish coloration of lymph nodes, pH 6.6 and above, the negative reaction to peroxidase, and reaction Formalin accompanied by the formation of gelatinous clot.

Note. Before determination of pH, reaction to the setting-perok sidazu and Formalin reaction, the meat must be maintained for maturity of at least 20-24 hours

11. The order of processing of meat and meat products to be obezzara- zhivaniyu.

11.1.Obezzarazhivanihyu be meat and meat products, which under these Regulations shall not be issued without food pretreatment.

Meat and meat products derived from the slaughter of livestock on commission at meat industry and consumer cooperatives, recognized as suitable for food only after decontamination issue (Back) to the owner in the form of neobezzarazhennom not allowed.

11.2. In enterprises that do not have special equipment for decontamination of meat and meat products must be installed autoclaves closed or open pots or other containers to ensure that cooking meat at temperatures below 100 degrees. C and equipped with separate chambers for temporary storage of these products after provarivaniya.

11.3.Myaso and meat products to be disinfected provarkoy (in conditions of households, delivered for sale on the market, as well as enter- tiyah) are to be processed in the following order.

11.3.1. Meat and meat products disinfect provarkoy lumps no more than 2 kg, up to 8 cm thick in open pots for 3 h, and in Closed boiler steam at a pressure 0.5 MPa for 2.5 h. Meat considered decontaminated when inside a piece of the temperature reached at least 80 deg. C, the color on the cut of pork is a white-gray, and other meat species in gray, with no signs of bloody hue; juice flowing from of the cut piece of boiled meat, colorless.

At meat processing plants, equipped with electric and gas stoves meat, subject to decontamination provarkoy are allowed to send out gotovlenie meat loaves in order, as specified in Section 11.5.2, as well as canned food, if it meets the condition of meat for canning and conditions stipulated in paragraph 11.5.4 of these Regulations.

11.3.2. Internal fat and bacon melt, melted fat in the temperature

temperature should be increased to 100 degrees. Since at this temperature it stand 20 minutes.

11.3.3. Carcass birds and rabbits, boiled at 100 deg. With at least 1 h and salmonellosis poultry - for 90 minutes.

11.3.4. When a bird carcass pasteurellosis boiled in boiling (100 deg. C) until tender, but not less than 30 minutes. Carcasses of chickens and ducks are allowed to decontaminated by immersion frying and fat in the open baking at a temperature of 100 degrees of fat. C and above, until tender, but not less than 30 minutes; carcass geese, turkeys, deep fried in an oven at temperature of 180 degrees. C until ready, but not less than 90 minutes, and when these ducks the same conditions - at least 60 minutes.

11.3.5. When stafilokokkoze carcass birds boil in boiling water (100 deg. C) with the full immersion and exposure: a carcass of chickens and ducks - not less than 60 minutes, geese and turkeys - at least 90 minutes.

Carcasses of birds allowed to decontaminate and roasting by half Nogo immersion oil in open pans, fat at 120 degrees. Since, at the next exhibition: chicken carcass - at least 45 minutes, the ducks - at least 60 minutes, geese and turkeys - At least 80 minutes.

When disinfection roasting in the oven at a temperature 150-180 deg. On the carcass of chickens and ducks roast at least 60 minutes, geese and turkeys - at least 90 minutes. Carcasses of birds considered disinfected if a thicker chest muscle temperature reached 90 degrees. S.

11.4. Meat, struck cysticercosis, as described in Section 3.2.3, decontaminated by freezing, or ambassador of claim provarivaniem 11.3.1.

11.4.1. Decontamination of meat affected cysticercosis (measles) cold produced under the following conditions. Porcine freeze-ny to bring the temperature in the thickness of the muscles to minus 10 degrees. C, followed by keeping the air temperature in the chamber minus 12 degrees. C for 10 days. or making the temperature in the thickness of the muscles to minus 12 deg. C

subsequent keeping at a temperature of air in the chamber minus 13 degrees. C for 4 days. The temperature was measured in the thickness of the hip muscles on the depth of 7-10 cm

Bovine frozen by bringing temperature in the thickness of the muscles to minus 12 ° C without any subsequent holding or bringing the temperature in the thickness of the muscles to minus 6 degrees. C, followed by by keeping in storage chambers at a temperature of minus 9 degrees. With no less than 24 sec.

Decontaminated by freezing the meat sent to processing to farshevye sausages or canned farshevye.

11.4.2. For a strong salting meat is cut into pieces weighing not more 2.5 kg, scrubbed and covered his table salt at the rate of 10% of the salt the weight of the meat, then pour brine concentration of not less 24% of salt and kept for 20 days.

11.5. Processing of meat into sausage and canned goods in diseases of the identified in the relevant paragraphs of section 3 of these Regulations, is allowed to meat processing plants, with sausage and canning workshops, subject to the following conditions.

Cutting meat carcasses, meat preparation, meat filling, canned GOVERNMENTAL cans, etc. must be carried out on separate tables in a separate containers in separate areas (shops) or in a separate shift, under control of veterinary and sanitary doctors of the enterprise. All non-food waste materials generated by cutting a carcass is allowed to issue to the enterprises only after provarivaniya for at least 3 hours or send to production of dry animal feed.

11.5.1. Sausage is cooked at a temperature of 88-90 degrees. C for the time required to reach the temperature inside the loaf of at least 75 deg. S.

11.5.2. During the processing of meat in the meat weight of bread should be the last be no more than 2.5 kg. Baking bread must be made at temperature above 120 degrees. C for 2-2.5 h, and the temperature within the product by the end of the process of roasting must be less than 85 degrees. S.

11.5.3. In the manufacture of boiled-smoked bacon and cook them koreek at a temperature of 89-90 degrees. C brisket for at least 1 h 35 min and brisket - 1 hour, 50 minutes, in the bulk product temperature should be raised to 80 deg. S.

11.5.4. Sterilization of canned food made from meat, which requires under these Regulations, disinfection, shall be subject to regimes established by the relevant technological instructions.

Carcasses of dead animals forced to recognized suitable for food goals, sorted, selecting appropriate indicators of condition standards that, and then subjected to examination of samples of cooking. In the manufacture of canned meat permit that meets the requirements of raw material for canning, goulash and meat pate.

11.6. In all cases where the processed meat, subject to decontamination at the end of the conduct thorough disinfection premises, all equipment and containers. Devices used in meat, washed with hot 5% solution of soda ash or other drugs under the current guidance.

Production of water disinfected in the prescribed manner. Spec- clothing sent to the laundry just after pre-disinfection (in autoclaving or boiling).

These regulations are mandatory for all veterinary professionals, farms, businesses and organizations for processing animal and animal raw materials, markets, refrigerator and all the ministries

departments, without exception, as well as citizens.

Responsibility for implementation rests with the leaders of the Rules households, businesses and organizations engaged in the slaughter of animals and processing of the products of their slaughter, the heads of refrigerators, as well as citizens - owners of the animals.

Control over the implementation of the Rules rests with the authorities and institutions
the state veterinary and sanitary control.

Appendix 1

Methods of physical and chemical analysis of meat.

1. The reaction with copper sulfate
In a conical flask 20 g of minced meat, add 60 ml
distilled water and mix thoroughly. The flask was covered with glass and
heated for 10 min in a boiling water bath. The hot broth
filtered through a thick layer of cotton wool in a thickness of 0.5 cm tube placed in
glass of cold water. If you remain in the filtrate protein flakes, then it
again filtered through filter paper.
After filtration, 2 ml of filtered broth is poured into a test tube
and add 3 drops of 5% solution of copper sulfate, shaken 02.03
times and allowed to stand 5 minutes.
Broth of stale meat is characterized by the formation of flakes or
precipitation of gelatinous clot blue-blue or greenish color.

2. Determination of volatile fatty acids
The analysis is performed on the device for the distillation of steam. Weighed sample
minced mass of 25 ± 0,01 g placed in a round bottom flask. There also is poured
150 ml of 2% solution of sulfuric acid. The flask contents are stirred and
stoppered flask. Under the fridge substituted Erlenmeyer flask
250 ml, at which point the volume of 200 ml. Distilled
water in flat-bottomed flask is brought to a boil and steam distilled volatile
fatty acids as long as the bulb will not meet 200 ml of distillate. In
time distillation flask with the sample warmed up. Titration of total
distillate spend 0.1N. solution of potassium hydroxide (or hydroxide
sodium) in a flask with an indicator (phenolphthalein), until the nonvanishing
crimson color.
In parallel under the same conditions hold for the check analysis
the flow rate of alkali for the titration of the distillate with the reagent without meat.
Amount of volatile fatty acids in milligrams of potassium hydroxide in
100 g of meat is calculated by the formula

$$x = \frac{(v - vo) \text{ The } X \ 5.61 \ X \ 100}{m}$$

where v - the amount of 0.1N. potassium hydroxide (or hydroxide
sodium) used for titration of 200 ml of distillate from the meat, Jr.;
vo - the number of 0.1N. potassium hydroxide (or sodium hydroxide)

consumed for the titration of 200 ml of distillate control analysis, ml;
K - Amendment to the titer of 0.1N. potassium hydroxide (or hydroxide sodium), 5.61 - the amount of potassium hydroxide contained in 1 ml of 0.1N. solution, mg; m - mass of the sample was
The result should be the arithmetic mean of the two parallel determinations. The calculation is done with an error less than 0.01 mg of potassium hydroxide.
Meat considered questionable freshness, if it contains a volatile fatty acids from 4 to 9 mg of potassium hydroxide, and above 9 mg - stale.
Meat considered fresh if it contains a volatile fatty acids to 4 mg of potassium hydroxide.

3. The reaction with formalin (farmolnaya reaction)
A sample of meat free from fat and connective tissue. Weighed sample in 10 g placed in a mortar, crush thoroughly with scissors, 10 ml saline solution and 10 drops of 0.1 N. sodium hydroxide solution. Meat pound with the pestle, the resulting slurry was transferred to a glass rod in flask and heated to boiling to precipitate proteins. The flask was cooled tap water, after which its contents is neutralized by adding 5 drops of 5% solution of oxalic acid through the filter paper filtered into a test tube. If the extract will be muddy, it again filtered and centrifuged.
2 ml of extract, prepared as directed, poured into the tube and to It was added 1 ml of neutral formalin.
If the filtrate is clear or slightly turbid, the meat is obtained from the slaughter of healthy animals, if the filtrate into a dense clot or formed in the cereals, meat is obtained from slaughter a sick animal or killed in its death throes.

4. Reaction to the peroxidase
In the test tube 2 ml of extract is made, prepared from minced meat and distilled water in a 1:4 ratio, add 5 drops of 0.2% alcoholic solution of benzidine contents of the tube is shaken, and then add two drops of 1% hydrogen peroxide solution.
Meat feel fresh when drawing gets blue-green color, rolling in for 1-2 minutes to brown-brown (positive reaction).
Meat considered stale if the hood does not get any specific blue-green, or just appear brown-brown (Negative reaction).

5. Determining the pH of meat
pH of meat is determined by potentiometer (pH meter) in the aqueous extract, in-gotovlennoy at 1:10. The mixture was infused for 30 minutes at periodic stirring, and filtered through filter paper.

Appendix 2
(To line 6)

1.Metody studies rendered fats.
1.1. Definition clarity and color. In a dry test tube from

clear glass is placed the fat is melted in a water bath and determine transparency, then cooled to a temperature of 15-20 degrees. C, define color and tint in reflected sunlight.
1.2. 0predelenie smell. Smear a thin layer of grease on a glass plate (slide), and determine the odor.
1.3. Determining the consistency of fat was performed at room temperature by pressure on the oil with a spatula.
1.4. 0predelenie refractive index is performed using universal refractometer at 40 ° C according to the attached instrument manual.
1.5. 0predelenie peroxides. In the test tube is placed about 5 g melted fat, then add 2-3 drops consistently 5% aqueous solution of fresh blood, 6-8 drops of 5% alcohol solution gvoyakovoy resin and 5 ml of warm water. The tube is shaken and determine the color
content. In the presence of peroxides in the fat mixture is painted in intense blue.
1.6. Determination of peroxide value. A flask is weighed 1-2 g fat (with up to 0.01 g), fat is melted in a water bath, dissolved in a mixture, consisting of 7.5 ml of glacial acetic acid and 5 ml of chloroform. K the resulting solution was added 1 ml of freshly prepared saturated water-solution of potassium iodide. The flask was stoppered and shaken for 5 min. Add 60 ml of water, 1 ml of 1% starch solution, after which the solution becomes blue. Then titrated with 0.01N. solution hyposulfite to the disappearance of blue color. For the control experiment take the same amount of reagents, but without the fat.
Peroxide value calculated by the formula

$$x = \frac{(a - b) \times 0{,}00127 \times 100}{m}$$

where a - number of 0.01N. hyposulfite that went to the titration solution with fat (ml) b - the same as in the control experiment; 0.00127 - the amount of iodine,
binding 1 ml of 0.01 N. hyposulfite solution, M - sample fat (g).
1.7. Reaction with neutral red. A sample of fat mass of about 1 g placed on a watch glass and add 1 ml of 0.1% solution neutral red, and then mix thoroughly. The paint is poured and washed once with water and then determine the color of fat.
Fresh oil is yellow or yellow-brown, fat questionable freshness - a brownish-pink color, stale grease - pink and red.
Note. The reaction is more applicable to low-melting fats.
1.8. 0predelenie aldehydes.
Reaction with flyuroglyutsinom in acetone. In the test tube is placed 3-5 g fat fat is melted, add the same volume of solution in acetone flyuroglyutsina and 2-3 drops of concentrated sulfuric acid. The tube is shaken. In the presence of aldehydes appears cherry-red color.
Reaction with resorcinol in benzene. In the test tube is placed 3-5 grams of fat, fat melted, add the same amount of concentrated hydrochloric acid and

the same amount of saturated solution of resorcinol in benzene. In the presence of aldehydes appears red-violet color, or the content of this
same color as the ring at the liquid fat.
Distribution of acid number. In a flask or a glass of chemical
Weigh about 2 grams of fat (up to 0.01 g), placed in a water bath
and pour 20 ml of the neutralized mixture of alcohol and ether in the ratio 1:2. To this solution add 3-5 drops of 1% alcoholic
phenolphthalein, after which it rapidly titrated with 0.1 N. potassium hydroxide to appearance does not disappear within minutes of a pink coloration.
Calculations are made according to the formula

$$x = \frac{a \times 5{,}61}{m}$$

where x - acid number, and - the number of 0.1N. caustic potash, which went on titration (ml) 5.61 - the amount of potassium hydroxide contained in 1 ml of 0.1 Mr. solution (ml) M - Hitch fat (g).
Note. A mixture of alcohol and ether, previously neutralized to it
add a few drops of 1% solution of phenolphthalein and titrate with 0.1 N. sodium hydroxide or until slightly pink.
1.10. Determination of impurities. In the test tube is poured NE-4 ml of test melted fat, and put it in the refrigerator at a temperature of 6.2 degrees.
C for 3-4 minutes. As a result of varying the freezing temperature of different fats is a division of their species.

2. Physico-chemical characteristics of fats
2.1. Benign badger fat pale yellow,
specific odor. In molten form transparent. Temperature
melting point 21-25 degrees. C 8.10 Pour Point deg. C, refractive index at 40 ° C within 1,4562-1,4564 density of 0.903, an acid number of not 1.5, and peroxide - 0.11, the reaction to aldehydes and peroxides
negative.
2.2. Surkov good fat pale yellow with
characteristic of a specific odor, liquid at room temperature,
transparent. The melting point of 13-16 degrees. C, pour 8 deg. C
refractive index at 40 ° C, 1,467-1,468, the density of 0.901, an acid number is not higher than 0.9, peroxide less than 0.05. The reaction to aldehydes and
peroxide was negative.
2.3. Poor-quality badger and Surkov fat cloudy, with a
pronounced rancid odor. Peroxide value of fat for Surkov 0.06
badger to 0.12, a reaction to the presence of peroxides and aldehydes positive reaction to neutral red in badger fat gives a yellow-
brown, and Surkov - brownish-pink color. Acid number
badger fat 1.6, and Surkova - more than 1.0. Poor-quality fat
utilized.
2.4. Good beef fat has a firm consistency,
light yellow or yellow color, odor, specific, in molten form
transparent. The melting point of 42-45 degrees. C, pour point - 27-35 deg.

Since the refractive index at 40 deg. With 1,4510-1,4583, density 0.923 - 0.933, acid number of 1.2-3.5, peroxide value less than 0.06.

2.5. Good mutton fat - solid consistency, white or slightly yellow in color, smell and taste - a specific, in the molten a transparent, density 0,932-0,961. The melting point of 44-45 degrees. C, 32-40 ° C pour point, refractive index at 40 deg. From 1.4566 - 1.4383, acid number to 3.5, peroxide is not above 0.06.

2.6. Good pork fat - the pasty consistency, color, white or yellowish tint, peculiar smell and taste, in molten transparent, the density of 0,931-0,938, the temperature melting point of 30-40 degrees. C, pour point 26-30 deg. Since the refractive index at 40 ° C 1.4536, acid number no greater than 3.0, peroxide number not exceeding 0.06.

2.7. When questionable freshness beef, mutton and pork fat becoming dark gray, sometimes with a brown shade, the smell of musty, rancid or stearic, taste ostrogorkovaty in molten form muddy. The surface fat wet and sticky. Acid number more than 3.5, 0,07-0,1 peroxide value. The reaction to the presence of peroxides and aldehydes, while pork fat and neutral red positive.

Fat questionable freshness peretopke be followed by research-gation.

2.8. Spoiled beef, mutton and pork fat in dark gray, sometimes with a brownish tinge, the smell of stale or rancid pronounced. The surface of the fat sticky, melted fat into muddy. Reaction to presence of peroxides and aldehydes, while the pork fat and neutral red positive. Acid number greater than 5.0, peroxide value greater than 0.1. Damaged fats utilized.