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### Economic Commission for Europe

#### Inland Transport Committee

#### Working Party on the Transport of Perishable Foodstuffs

##### Sixty-sixth session

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Item 5 (b) of the provisional agenda

##### Proposals of amendments to the ATP: New proposals

### Temperature during carriage: ripened cheese and butter<sup>1</sup>

#### Transmitted by the Government of Finland

#### Introduction

1. According to Annex 3 of the ATP Agreement, transport equipment shall be selected and used in such a way that during carriage the highest temperature of the chilled foodstuffs at any point of the load does not exceed the indicated temperature. Annex 3 should also have the same requirement for temperature measuring instruments as referred to in Annex 2, Appendix 1 because cheeses and butter are microbiologically perishable foodstuffs and it is very important that during carriage, temperature conditions are reliably monitored and recorded.

#### Justification

2. Annex 3 of ATP defines fresh cheese as follows: "Fresh cheese means a non-ripened (non-matured) cheese which is ready for consumption shortly after manufacturing and which has a limited conservation period." Ripened cheese and butter also has a limited conservation period and its microbiological and sensory quality can also deteriorate if temperature conditions during carriage are higher than indicated on the label and/or on the transport documents.

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<sup>1</sup> Submitted in accordance with the programme of work of the Inland Transport Committee for 2010–2014 (ECE/TRANS/208, para. 106; ECE/TRANS/2010/8, programme activity 02.11).

3. Temperature conditions during carriage can cause economic and financial problems for transport companies and difficulties for state and municipal control authorities. The biggest problem is naturally for importers and transport companies and after that also for insurance companies if the temperature conditions during carriage are not recorded and the temperature of the product (cheese or butter) is higher than required in the transport documents or on the product label. Normally, the economic and financial responsibility is with the transporting or insurance company but there may be disagreements between companies if monitoring and recording systems are not used during carriage.

4. Chilled foodstuffs, including ripened cheese and butter, are kept safer if temperature conditions during carriage are reliably monitored and recorded.

## **Proposal**

5. Add ripened cheese and butter to Annex 3 of the ATP and add a new paragraph 5 to Annex 3 concerning the use of temperature measuring instruments during the carriage of chilled foodstuffs.

## **"Annex 3**

### **Selection of equipment and temperature conditions to be observed for the carriage of chilled foodstuffs**

1. For the carriage of the following chilled foodstuffs, the transport equipment has to be selected and used in such a way that during carriage the highest temperature of the foodstuffs at any point of the load does not exceed the indicated temperature. If, however the verification of the temperature of the foodstuff is carried out, it shall be done according to the procedure laid down in Appendix 2 to Annex 2 to this Agreement.

2. Accordingly, the temperature of the foodstuffs at any point in the load must not exceed the temperature as indicated below on loading, during carriage and on unloading.

3. Where it is necessary to open the equipment, e.g. to carry out inspections, it is essential to ensure that the foodstuffs are not exposed to procedures or conditions contrary to the objectives of this Annex and those of the International Convention on the Harmonization of Frontier Controls of Goods.

4. The temperature control of foodstuffs specified in this Annex should be such as not to cause freezing at any point of the load.

5. Chilled foodstuffs shall be monitored during carriage by temperature measuring instruments complying with the provisions of Annex 2, Appendix 1.

		<u>Maximum temperature</u>
I.	Raw milk <sup>1</sup>	+6 °C
II.	Red meat <sup>2</sup> and large game (other than red offal)	+7 °C
III.	Meat products, <sup>3</sup> pasteurized milk, fresh dairy products (yoghurt, kefir, cream, butter, fresh cheese <sup>4</sup> and ripened cheese*), ready cooked foodstuffs (meat, fish, vegetables), ready to eat prepared raw vegetables and vegetable products <sup>5</sup> and fish products <sup>3</sup> not listed below	Either at +6 °C or at temperature indicated on the label and/or on the transport documents
IV.	Game (other than large game), poultry <sup>2</sup> and rabbits	+4 °C
V.	Red offal <sup>2</sup>	+3 °C
VI.	Minced meat <sup>2</sup>	either at +2 °C or at temperature indicated on the label and/or on the transport documents
VII.	Untreated fish, molluscs and crustaceans <sup>6</sup>	on melting ice or at temperature of melting ice"

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<sup>1</sup> When milk is collected from the farm for immediate processing, the temperature may rise during carriage to +10 °C.

<sup>2</sup> Any preparations thereof.

<sup>3</sup> Except for products fully treated by salting, smoking, drying or sterilization.

<sup>4</sup> "Fresh cheese" means a non-ripened (non-matured) cheese which is ready for consumption shortly after manufacturing and which has a limited conservation period.

\* "Ripened cheese" means a cheese which has been matured and is ready for consumption and has a limited conservation period.

<sup>5</sup> Raw vegetables which have been diced, sliced or otherwise size reduced, but excluding those which have only been washed, peeled or simply cut in half.

<sup>6</sup> Except for live fish, live molluscs and live crustaceans.