

**Economic and Social Council**

Distr.: General  
20 August 2015  
English  
Original: English and Russian

**Economic Commission for Europe****Inland Transport Committee****Working Party on the Transport of Perishable Foodstuffs****Seventy-first session**

Geneva, 6-9 October 2015

Item 5 (b) of the provisional agenda

**Proposals of amendments to ATP: New proposals****Amendments to Annex 3 of the ATP regarding temperature conditions for the carriage of chilled perishable foodstuffs and controlling air temperature during the carriage of chilled perishable foodstuffs<sup>1, 2</sup>****Transmitted by the Government of the Russian Federation***Summary***Executive summary:**

Annex 3 to the ATP concerns the choice of transport equipment and temperature conditions during the transportation of chilled foodstuffs.

Only the maximum temperatures of refrigerated foodstuffs are indicated, specifically, that the temperature of the foodstuffs at any point in the load must not exceed the temperature indicated on loading, during carriage and on unloading.

However, in order to ensure that the quality of chilled foodstuffs is preserved during storage and transportation, the **range** of permitted temperatures is extremely important.

Annex 3 to the ATP does not include a requirement to monitor air temperature during the transportation of chilled foodstuffs, whereas a requirement is included in Annex 2, Appendix 1 to the ATP for the transportation of quick-frozen perishable foodstuffs.

Obviously, air temperature monitoring in transport equipment is necessary during the transportation of both quick-frozen and chilled foodstuffs, especially as the ATP aims to improve the conditions for preserving the quality of perishable foodstuffs mentioned in the Agreement during their

<sup>1</sup> This document was submitted late for document processing as clearances from relevant parties were received late.

<sup>2</sup> The English translation of this document was supplied by the Russian Federation.



<b>Action to be taken:</b>	<p>transportation, regardless of whether they are quick-frozen (deep-frozen), frozen or chilled.</p> <p>Add the following to Annex 3 of the ATP:</p> <p>specify the relevant permitted minimum temperatures of chilled perishable foodstuffs;</p> <p>monitor air temperature during the transportation of chilled perishable foodstuffs.</p>
<b>Related documents:</b>	International standards and handbooks on foodstuff refrigeration technologies.

## Introduction

1. At the 70<sup>th</sup> session of WP.11, the Russian Federation proposed that an official document on supplementing Annex 3 of the ATP with a requirement for monitoring the air temperature during the carriage of chilled perishable foodstuffs and specifying the temperature conditions to be followed during transportation of chilled perishable foodstuffs be presented at the 71<sup>st</sup> session of WP.11.

2. The quality of chilled foodstuffs is preserved in a certain range of temperatures.

As refrigeration of foodstuffs is a process of lowering the temperature of products without transforming the water they contain into ice, i.e. to temperatures above cryoscopic ones, the lower range of the temperature for storing chilled foodstuffs is limited to their refrigeration temperatures.

For this reason, apart from the highest temperatures stated in Annex 3 to the ATP, which may be used for chilled food products during transportation, it is also necessary to regulate the permitted lowest temperature at which they are not frozen and which is 0°C for the chilled foodstuffs mentioned in Annex 3 to the ATP.

There is no clearly stated lower range of temperatures for chilled foodstuffs. However, the upper range of temperatures (below –8°C) is limited for both frozen and chilled products, because at higher temperatures ice in frozen foodstuffs is recrystallized, crystals are enlarged and the quality of the products deteriorates when they are unfrozen.

3. The ATP must specify the single requirements for air temperature monitoring in transport equipment during the carriage of all perishable foodstuffs mentioned in the Agreement. Therefore, the requirements for such monitoring must extend to the carriage of chilled foodstuffs listed in Annex 3 to the ATP, as is the case regarding the requirements for monitoring the air temperature during the carriage of quick-frozen perishable foodstuffs mentioned in Annex 2, Appendix 1 to the ATP.

4. The Russian Federation submits the relevant official document for consideration.

## Proposal

5. Modify Annex 3 to the ATP to read as follows:

“Annex 3

### **SELECTION OF EQUIPMENT AND TEMPERATURE CONDITIONS TO BE OBSERVED FOR THE CARRIAGE OF CHILLED *PERISHABLE* FOODSTUFFS AND *AIR TEMPERATURE MONITORING DURING THEIR CARRIAGE***

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

chilled foodstuffs at any point of the load does not exceed the indicated range. 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 chilled foodstuffs at any point in the load must not ~~exceed the temperature~~ exceed the established range 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 chilled 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. The transport equipment for the chilled foodstuffs listed below shall be fitted with an instrument capable of measuring and recording air temperatures and storing the data obtained (hereinafter referred to as the instrument) to monitor the air temperatures to which chilled foodstuffs intended for human consumption are subjected.

The instrument shall be verified in accordance with EN 13486 (Temperature recorders and thermometers for the transport, storage and distribution of chilled, frozen, deep-frozen/quick-frozen food and ice cream – Periodic verification) by an accredited body and the documentation shall be available for the approval of ATP competent authorities.

The instrument shall comply with standard EN 12830 (Temperature recorders for the transport, storage and distribution of chilled, frozen, deep-frozen/quick-frozen food and ice cream – Tests, performance, suitability).

Temperature recordings obtained in this manner shall be dated and stored by the operator for at least one year or longer, according to the nature of the food.

		Maximum temperature
I.	Raw milk <sup>1</sup>	<u>from 0 °C to</u> + 6 °C
II.	Red meat <sup>1</sup> and large game (other than red offal)	<u>from 0 °C to</u> + 7 °C
III.	Meat products, <sup>3</sup> pasteurized milk, butter, fresh dairy products (yoghurt, kefir, cream and fresh cheese <sup>4</sup> ), ready cooked foodstuffs (meat, fish, vegetables), ready to eat prepared raw vegetables and vegetable products <sup>5</sup> , concentrated fruit juice and fish products <sup>3</sup> not listed below	<u>from 0 °C to</u> + 6 °C or at the temperature indicated on the label and/or on the transport documents
IV.	Game (other than large game), poultry <sup>2</sup> and rabbits	<u>from 0 °C to</u> + 4 °C
V.	Red offal <sup>2</sup>	<u>from 0 °C to</u> + 3 °C
VI.	Minced meat <sup>2</sup>	<u>from 0 °C to</u> + 2 °C or at the 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 the temperature of melting ice

- <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.
- <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.

## **Justification**

6. The Russian Federation believes it is very important for the ATP requirements to comply with the main purpose of the Agreement: improving the conditions for preserving the quality of perishable foodstuffs during carriage, both with respect to the carriage of quick-frozen/deep-frozen and frozen and chilled foodstuffs.

## **Costs**

7. Equipping vehicles with air temperature monitoring instruments.

## **Feasibility**

8. The proposed changes will create better conditions for preserving the quality of refrigerated perishable foodstuffs during their transportation.

## **Enforceability**

9. No problems are foreseen.
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