

**Government of Georgia**

**decree N**

**Rule for indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry**

**Article 1.** Based on the first part of Article 56 of the Product Safety and Free Circulation Code; 2 part of Article 58, 2 part of Article 58 and 2 part of Article 75 of the Food / Animal Feed Safety, Veterinary and Plant Protection Code approve the rules for indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry.

**Article 2.** Decree come into force 1<sup>st</sup> June of 2023.

**Prime Minister**

**Irakli Gharibashvili**

## **Rules for indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry**

### **Article 1. General provision**

Rules for indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry established by a decree of the Government of Georgia - "Technical Regulation - on the provision of food information to consumers" Annex N10 "Meat Species, for which is compulsory to indicate the place of origin or country. The rule lays down indications the country of origin or place of origin on the label and the obligations of the business operator.

### **Article 2. Aim and Scope of regulation**

1. The aim of this rule is to protect human life, health and economic interests of the consumers.
2. This Rule will be spread to the following groups of meat as defined by the Commodity code (HS code), subject to state control:
  - A) Pork, fresh, chilled or frozen - (HS code)Code 0203
  - B) sheep or goat meat, fresh, chilled or frozen - (HS code) code 0204;
  - C) (HS code) Code 0105 - Fresh, chilled or frozen poultry specified in (HS code)Code 0207;
3. State control of the requirements defined by this Rule, in accordance with the requirements defined by the legislation of Georgia is carried out by the LEPL National Food Agency which operates in the territory of Georgia, and a legal entity under public law - the Revenue Service while goods cross the customs border of Georgia.

### **Article 3. Definition**

The following definitions shall also apply:

- A) Establishment - A place where food is produced, processed and/or distributed;
- B) Cutting plant/Establishment - A place where meat is cut and/or boned;
- C) Minced meat – Swine, sheep, goats and poultry boned meat that has been minced into fragments and contains less than 1 % salt;
- D) Trimmings - small pieces of swine, sheep, goats and poultry meat recognised as fit for human consumption produced exclusively during trimming operations during the boning of carcasses and/or the cutting up of meat;

E) Batch - swine, sheep, goats and poultry meat obtained from a single species, with or without bone, whether or not cut or minced, that has been cut, minced or packed under practically identical conditions;

2. For the purposes of this Rule, the terms defined by the Code of Food / Animal Feed Safety, Veterinary and Plant Protection and the legislation of Georgia will be used.

#### **Article 4. Traceability**

1. Food business operators, at each stage of production and distribution of the meat referred to in part 2 of Article 2 of this rule, shall have in place and use an identification and registration system.

2. That system shall be applied in paragraph 1 of this Article in such a way as to ensure:

A) the link between the meat and the animal or group of animals from which it has been obtained, at the slaughter stage this link being the responsibility of the slaughterhouse;

B) the transmission of the information relating to the indications referred to in Articles 6-8 of this Rule, as appropriate, together with the meat, to the operators at the subsequent stages of production and distribution.

3. Each food business operator shall be responsible for the application of the identification and registration system, as laid down, in the first subparagraph, within the stage of production and distribution at which it operates.

4. The food business operator who packs or labels the meat in accordance with Articles 6-8 shall ensure the correlation between the batch code identifying the meat supplied to the consumer or mass caterer and the relevant batch or batches of meat from which the pack or labelled batch is constituted. All packs with the same batch code shall correspond to the same indications in accordance with Articles 6-8.

5. The system referred to in paragraph 1 shall record, in particular, the arrival at and the departure from the establishment of the food business operator, of animals, carcasses or cuts, as appropriate, and ensure a correlation between arrivals and departures.

#### **Article 5. Group of animals**

1. The size of the group of animals referred in paragraph 2 of Article 4 of this Rule:

A) the number of carcasses cut together and constituting one batch for the cutting plant concerned in case of cutting of carcasses;

B) the number of carcasses the meat of which constitutes one batch for the cutting or mincing plant concerned in case of further cutting or mincing

2. The size of a batch shall not exceed the production of one day in a single establishment.

3. Except the case where Article 8 is applied, when constituting the batches, the establishments in which meat is cut or minced shall ensure that all carcasses in a batch correspond to animals to the meat of which identical labelling indications apply in accordance with 1 or 3 paragraphs Article 6.

#### **Article 6. Labeling of meat**

1. The label of meat referred to in paragraph 2 of Article 2 intended for supplying to the final consumer or to mass caterers shall contain the following indications:

A) The name of the country where the rearing took place indicated as : "Reared in Country (name of country)"; in accordance with the following criteria:

##### **A.a) For swine:**

A.a.a) in case the animal is slaughtered older than 6 months, the name of the country in which the last rearing period of at least 4 months took place,

A.a.b) in case the animal is slaughtered younger than 6 months and with a live weight of at least 80 kilograms the name of the country in which the rearing period after the animal has reached 30 kilograms took place,

A.a.c) in case the animal is slaughtered younger than 6 months and with a live weight of less than 80 kilograms the name of the country in which the whole rearing period took place;

##### **A.b) For sheep and goats:**

A.b.a) Name of the country in which the last rearing period of at least 6 months took place

A.b.b) In case the animal is slaughtered younger than 6 months, the name of the country in which the whole rearing period took place,

##### **A.c) for poultry:**

A.c.a) the name of the country in which the last rearing period of at least one month took place

A.c.b) In case the animal is slaughtered younger than one month, the name of the country in which the whole rearing period after the animal was placed for fattening took place;

B) The name of the country in which the slaughter took place indicated as 'Slaughtered in: (name of the country)";

C) the batch code identifying the meat supplied to the consumer or mass caterer.

2. If the rearing period specified in subparagraph (a) of paragraph 1 of this Article has not been attained, the names of all countries shall be indicated, where the animal was reared. Indication - "reared (list of countries where the animal was reared)" if the food business operator proves to the LEPL - National Food Agency that the animal was reared in these countries.

3. The indications referred to in subparagraphs (a) and (b) of paragraph 1 of this Article may be replaced by the indication "origin" if the food business operator proves to the LEPL National Food Agency that the meat specified in paragraph 2 of the Article 2 of this Rule has been obtained from an animals born, reared and slaughter in the same country.

4. Where several pieces of meat, of the same or of different species, correspond to different labelling indications in accordance with paragraphs 1,2 and 3 of this article and are presented in the same pack to the consumer or mass caterer, the label shall indicate:

A) The list of the relevant countries for each species in accordance with paragraphs 2 or 3 of this article,

B) The batch code/number identifying the meat supplied to the consumer or mass caterer.

### **Article 7. Derogation**

If the label of meat imported for placing on the market referred in paragraph 2 of Article 2 does not contain the indications referred in paragraph 1, subparagraph (a), of the Article 6, must be indicated: "Reared in (name of the country) and slaughtered (name of the country)";

### **Article 8 - Derogations for minced meat and trimmings**

1. The following indications may be applied on the label of the minced meat and trimmings,

A) "**Origin (name of the country)**", where minced meat or trimmings are produced exclusively from meat obtained from animals born, reared and slaughter in that country.

B) "**Reared and slaughtered in (name of the country)**", where the minced meat or trimmings produced exclusively from the meat obtained from animals, reared and slaughtered in that country

C) "**Reared in (name of country) and slaughtered in (name of country)**" where the minced meat or trimming produced exclusively from the meat obtained from animals which, reared in one country, imported and slaughtered in other country;

## **Article 9. Additional voluntary information on the label**

1. Food business operators may supplement the indications referred to in Articles 6, 7 or 8 with additional information concerning the provenance of the meat on the label specified in paragraph 2 of Article 2.

2. The information specified in paragraph 1 of this Article shall not be contradictory to the indications referred to in Articles 6, 7 or 8 of this Rule and the Resolution N301 of the Government of Georgia July 1, 2016 - "Technical Regulation - on approval of technical regulations for providing the consumers with the Information about food", Chapter V on "Food additional information" defined requirements.