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ECONOMIC COMMISSION FOR EUROPE

INLAND TRANSPORT COMMITTEE

Working Party on the Transport of Perishable Foodstuffs (Fifty-seventh session, Geneva, 12-15 November 2001)

ANNEX 3 OF ATP

Note by the Secretariat

The Working party may wish to reconsider if Annex 3 has to be updated before to be transmitted to the Depositary.

"Draft 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 bad does not exceed the indicated temperature. If, however one should proceed to the verification of the temperature of the foodstuff, this 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.

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

Maximum temperature

 $[\]underline{1}/$ When milk is collected from the farm for immediate processing, the temperature may rise during carriage to + 10E C.

^{2/} Any preparations thereof.

^{3/} Except for products fully treated by salting, smoking, drying or sterilization.

^{4/ &}quot;Fresh cheese" means a non-ripened (non-matured) cheese which is ready for consumption shortly after manufacturing and which has a limited conservation period.

<u>5</u>/ 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.

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