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भारत सरकार
Government of India
मत्स्य पालन, पशुपालन और डेयरी मंत्रालय
Ministry of Fisheries, Animal Husbandry and Dairying
पशुपालन और डेयरी विभाग
Department of Animal Husbandry and Dairying

कृषि भवन, नई दिल्ली -110 001,
Krishi Bhawan, New Delhi-110 001,
दिनांक / Dated the 22nd February, 2024.

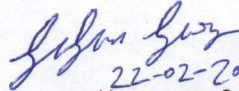
OFFICE MEMORANDUM

**Subject: Mutually Agreed Solution (MAS) in DS430 (India – Agricultural Products)
– reg.**

This Office Memorandum is being issued pursuant to the Mutually Agreed Solution (MAS) in DS430 (India – Agricultural Products) as per recommendations of the Deptt. of Commerce.

2. The Department of Animal Husbandry and Dairying hereby designates the Regional Officer / Quarantine Officer, Animal Quarantine & Certification Services located at Delhi, Mumbai, Kolkata, Chennai, Hyderabad and Bengaluru to certify that the imported goods are meat and edible offal, of ducks, frozen (other than backs of ducks, frozen) meeting the parameters as Annex.

Encl: As above.


22-02-2024
(डॉ गगन गर्ग)
(Dr. Gagan Garg)
उप-आयुक्त (व्यापार)
Deputy Commissioner (Trade)

Distribution:

- All Regional Officers / Quarantine Officers, Animal Quarantine Certification Services, Delhi / Mumbai / Kolkata / Chennai / Hyderabad and Bengaluru.

Copy for kind information and necessary action to;

- 1) Secretary, Department of Commerce, Ministry of Commerce and Industry, Vanijya Bhawan, New Delhi.
- 2) Secretary, Department of Revenue, Ministry of Finance, North Block, New Delhi.
- 3) Director General, Directorate General of Foreign Trade, Vanijya Bhawan, New Delhi.
- 4) Shri Peeyush Kumar, Additional Secretary (TNM), Department of Commerce, Ministry of Commerce and Industry, Vanijya Bhawan, New Delhi.
- 5) Dr. M. Balaji, Joint Secretary (TNM), Department of Commerce, Ministry of Commerce and Industry, Vanijya Bhawan, New Delhi.
- 6) NIC, DAHD with a request to upload on the Departmental portal.

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Copy also for kind information to;

- 1) PS to the Hon'ble Minister for Fisheries, Animal Husbandry and Dairying.
- 2) PS to Hon'ble Minister of State for Fisheries, Animal Husbandry and Dairying (SKB).
- 3) Sr. PPS to the Secretary, DAHD.

[Faint signature and text, possibly a stamp or administrative note]

Annex

PRODUCT DESIGNATION FOR COMMERCIAL IMPORT OF PREMIUM FROZEN DUCK MEAT INTO INDIA

This Annex outlines the product designation for commercial importation of premium frozen duck meat into India.¹

1. SCOPE

This document prescribes the product designation for raw (unprocessed) frozen duck carcasses and cut-up parts from the Family *Anatidae* marketed as fit for human consumption. Products with added ingredients or “duck preparations” are not permitted.

2. DESCRIPTION

- (a) This document recommends the relevant product designation for the commercial imports of premium frozen duck meat;
- (b) Exporter/contractors are responsible for delivering products that comply with all contractual and production designation requirements.

3. DEFINITION - For the purpose of these product designation for the commercial import of premium frozen duck meat into India, the following definitions shall apply.

- (a) “*Duck meat*” means the edible portion of a duck carcass and cuts-up parts.
- (b) “*Carcass*” means the whole body after bleeding, plucking and evisceration. The heart, liver, lungs, gizzard, crop, legs at the tarsus and the head of duck shall not be included in the carcass.
- (d) “*Frozen duck meat*” means chilled duck meat subjected to freezing in appropriate equipment in such a way that the product attains a temperature of -18° C or lower.
- (e) “*Giblets*” means edible byproducts derived from slaughtered ducks which includes gizzard, liver and heart. The neck will also be placed in the carcass cavity beside the giblet pack.
- (f) “*Whole duck carcass*” means a duck carcass fully composed of head, body, two legs and two wings.
- (g) “*Cut-up-parts*” means cut-up duck carcass, whether or not deboned or deskinning depending on fabricated process.
- (h) “*Breast meat*” means duck meat that is separated from the back of the shoulders through sternum.

¹ For avoidance of doubt, it is clarified that all premium frozen duck meat imported into India shall also comply with the applicable prevailing conditions in force at the time of such importation.



4. REQUIREMENTS

4.1 General requirements

- (a) The product designation provided herein are applicable to individual carcasses and cut-up parts of frozen raw duck as described in Section 4.2.
- (b) Carcasses and cut-up parts found to be unsound, unwholesome, or otherwise unfit for human food in whole or in part, shall not be designated as a premium product as specified in the Section 4.2.
- (c) The duck carcass and their cut-up parts shall come with or without bone. Carcasses or cut-up parts with different bone-in or bone out category should not be packed together.
- (d) The duck carcass and their cut-up parts shall come with skin or without skin and color of the skin may be yellow and white. Carcass or cut-up parts shall be from the same production lot and shall be immediately frozen and different skin color duck shall not mix in the same lot.
- (e) In interpreting the respective requirements specified for the premium product designation, the intensity, aggregate area involved, quantity, and locations of:
 - (1) Conformation,
 - (2) Fleshing,
 - (3) Fat covering (amount of subcutaneous fat under the skin),
 - (4) Exposed flesh (resulting from cuts, tears, and missing skin),
 - (5) Disjointed and broken bones,
 - (6) Defeathering (amount of pinfeathers, diminutive feathers, and hair),
 - (7) Discoloration (whether or not caused by dressing operations and bruises),
 - (8) Freezing defects (including freezer burn) as such defects individually, or in combination, detract from the general appearance, shall be considered in determining the particular quality of an individual carcass or part.

4.2 Product Designation for Premium Frozen Duck Meat

- (a) *Conformation*- The carcass or cut-up parts should be free of deformities that detract from its appearance or that affect the normal distribution of flesh.
- (b) *Fleshing*- The carcass shall have well-developed covering of flesh.
 - (1) The breast is moderately long and deep and has sufficient flesh to give it a rounded appearance with the flesh carrying well up to the crest of the breastbone along its entire length.
 - (2) The leg is well fleshed and thick and wide at the knee and hip joint area, and has a well-rounded, plump appearance with the flesh carrying well down toward the hock and upward to the hip joint area.
 - (3) The drumstick is well fleshed and thick and wide at the knee joint, and has a well-rounded, plump appearance with the flesh carrying well down toward the hock.

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- (4) The thigh is well to moderately fleshed.
 - (5) The wing will be well to moderately fleshed and shall be intact, or wing tips may be removed at the joint and the parts of the wing beyond the second joint may be removed at the joint if both wings are treated equally.
- (c) *Fat covering*- The carcass or cut-up parts has a well-developed layer of fat under the skin. The fat is well-distributed so that there is a noticeable amount of fat under the skin in the areas between the heavy feather tracts.
- (d) *Exposed flesh*- The carcass shall be practically free of cuts, tears and missing skin, if any, the aggregated length shall not exceed 6.5 mm on the breast and legs. 38 mm is allowed on a carcass other than the breast and legs. Parts may have only 6.5 mm exposed flesh.
- (e) *Disjointed and broken bones*- Carcass or cut-up parts shall be free of broken bones except wing tips may be removed beyond the second joint if both wings are treated equally. The tail may be removed at the base. Cut-up parts will be free of disjointed bones except that thighs with back portion, legs or leg quarters, may have the femur dislocated from the hip joint. Otherwise, not more than one disjointed bone is allowed on the carcass.
- (f) *Defeathering*- The carcass or cut-up parts shall have a clean appearance and shall appear free of pinfeathers, diminutive feathers, and hair especially on the breast and legs. To meet these conditions, carcasses may have no more than 8 protruding feathers, and parts may have no more than 4 feathers. Each feather shall be less than 13 mm. Any feather over 13 mm would not allow for the duck to meet the import requirements. Additionally, any hair or down on the carcass or part shall be less than 5 mm and must be scattered to have the clean appearance.
- (g) *Discoloration*- Discoloration due to bruising shall be free of clots. Carcasses may have lightly shaded flesh bruises and discolorations of the skin provided the aggregate area does not exceed 26 mm on the breast or legs of the carcass or elsewhere on the carcass at 58 mm. Moderately shaded discolorations on the carcass are limited to the hock of the leg at 13 mm or elsewhere (besides breast and leg) on the carcass at 26 mm. Lightly shaded discolorations are permitted on cut-up parts at 19 mm and moderate at 10 mm. Evidence of incomplete bleeding, such as more than an occasional slightly reddened feather follicle, is not permitted.
- (h) *Freezing defects (including freezer burn)* -The carcass and cut-up parts shall be practically free from defects which result from handling or occur during freezing or storage. The following defects are permitted if they, alone or in combination, detract only very slightly from the appearance of the carcass and cut-up parts-
- (1) Slight darkening over the back and drumsticks provided the deep-frozen duck or part has a generally bright appearance.
 - (2) Occasional pockmarks due to drying of the inner layer of skin (derma) (however, none may exceed the area of a circle 3 mm in diameter for duck carcass weighing 2.5 kg or less and 6 mm in diameter for duck carcass weighing over 2.5 kg).

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- (3) Occasional small areas of clear, pinkish, or reddish colored ice.
- (4) Occasional small areas of dehydration, white to light gray in color, on the flesh of skinless carcasses and cut-up parts, not to exceed the permitted aggregate area for discolorations.

NOTE:

The above-mentioned product designation for the commercial import of premium frozen duck meat into India will be mandatorily subject to system audit as well as physical inspection of establishment(s) in the exporting country before initiating the exports into India.

Yashwantrao Chavan