
Specification for poulet campagne

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Mauritius Standards Bureau

Moka

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Foreword

This Mauritian Standard was drawn by the **Food Products Standards Committee (FPSC)** through its **Subcommittee on Bioproducts**. It was approved by the **Standards Council** on **23 September 2014** and was notified in the Government Gazette on **25 October 2014***.

In preparing this standard, assistance has been derived from the following documents:

- 1) Notice technique 'volailles fermières de chair label rouge' – Arrêté d'homologation du 10 février 2009 modifié
- 2) Food Regulations made under the Food Act 1998

Acknowledgement is made for the use of information from the above publications.

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Specification for poulet campagne

1 Scope

This Mauritian Standard specifies requirements for the production of chilled, vacuum packed or normal packed 'poulet campagne' (whole and cuts). It covers animal husbandry, feeding, processing and labelling of this type of chicken.

This standard will be used for verification such as inspection and certification of the product.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition (including any amendments) applies.

MS 65:2014, *Specification for raw chicken*

MS 30:2008, *Labeling of prepackaged foods*

3 Terms and definitions

For the purposes of this Standard, the following definitions apply:

3.1

breed

subspecific group of domestic livestock with definable and identifiable external characteristics that enable it to be separated by visual appraisal from other similar defined groups within the same species

3.2

chicken/poulet

a domesticated bird (*Gallus sp*) kept or raised for the production of meat

3.3

veterinary drug

any substance applied or administered to any food producing animal such as meat or milk, to poultry, fish or bees, whether used for therapeutic, prophylactic or diagnostic purposes or for modification of physiological functions or behaviour

3.4

allopathic veterinary drug

synthetic substance used to treat disease that produces reactions or effects different from those caused by the disease itself.