

**Economic Commission for Europe**

**Inland Transport Committee**

19 October 2021

**Working Party on the Transport of Perishable Foodstuffs**

English

**Seventy-seventh session**

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Item 4 (e) of the provisional agenda

**Status and implementation of the Agreement on the International  
Carriage of Perishable Foodstuffs and on the Special Equipment  
to be Used for such Carriage (ATP):**

**exchange of good practices for better implementation of ATP**

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**Request for information from the Russian Association of  
Food Sector Organizations (ASORPS)**

**Transmitted by ASORPS**



**Association of Food  
Sector Organisations**

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Attn: Alibech Mireles Diaz, Secretary of  
Working Party on the Transport of  
Perishable Foodstuffs (WP.11),

United Nations Economic Commission for  
Europe

Email: [alibech.mirelesdiaz@un.org](mailto:alibech.mirelesdiaz@un.org)

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Dear Ms. Alibech Mireles Diaz,

Greetings!

I am writing to you on behalf of the Russian Association of Food Sector Organisations (ASORPS).

The mission of ASORPS is to improve the public health and life expectancy by implementing the continuous cold chain (CCC) as a tool to ensure the quality of perishable foodstuffs by maintaining the required temperature conditions at all stages of their turnover.

The Association's scope of interest includes designers and builders of refrigerated cars, containers and truck bodies, sea and river ports, agro-hubs and cold stores, developers and manufacturers of special equipment (refrigeration and energy plants) and services (continuous monitoring IT systems). In addition, the Association engages sectoral research and concludes partnership agreements with other market players.

CCC is understood to be a combination of equipment and production processes that operate under a specific management system and are designed to ensure the temperature conditions required to maintain the quality and safety of perishable foodstuffs and raw materials throughout their shelf life, from production (collection, harvesting) to sale to the end consumer.

In line with such understanding of the CCC concept, ASORPS is currently initiating the drafting of a federal law "On the Continuous Cold Chain for Turnover of Foodstuffs in the Russian Federation", which will lay the foundation for requirements mandatory for all CCC stakeholders, for developers of all food production, storage, transport and sales documents. This federal law would contain a set of regulatory, technical and process measures to ensure strict compliance with the specified temperature conditions at all stages of the life cycle of a food product with a rigorous monitoring system, which should be implemented with the involvement of the state authorities responsible for the health and longevity of the nation.

Please share your experience in setting up a CCC, if you have any. We would be particularly grateful for the opportunity to learn about the regulations in force in your country or internationally in the field of CCC.

In turn, the development of the CCC in the Russian Federation will allow the global community to make better use of the infrastructure and transport of the Russian Federation in

developing existing and establishing new transport corridors, and to facilitate the development of international trade in perishable foodstuffs.

Looking forward to sharing experiences,

M.Yu. Sinyov, President of the Association

