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**TECHNICAL REGULATION  
OF THE CUSTOMS UNION**

**TR CU 021/2011**

Concerning Safety of Food Products

## **TABLE OF CONTENTS**

<b>Article 1.</b> Scope .....	4
<b>Article 2.</b> Purposes of Adoption .....	5
<b>Article 3.</b> Technical Regulation Objects .....	5
<b>Article 4.</b> Terms and Definitions .....	5
<b>Article 5.</b> Regulations for Circulation on the Market.....	13
<b>Article 6.</b> Identification of Food Products (Processes) for the Purpose of Attributing Them to the Technical Regulation Objects of the Technical Regulation.....	13
<b>Article 7.</b> General Requirements to Safety of Food Products .....	14
<b>Article 8.</b> Safety Requirements to Specialized Food Products.....	16
<b>Article 9.</b> Safety Requirements to Tonic Beverages .....	19
<b>Article 10.</b> Provision of the Food Products Safety in the Process of Production (Manufacturing), Storage, Shipment (Transportation) and Realization.....	20
<b>Article 11.</b> The Requirements for Ensuring the Safety of Food Products in the Process of Production (Manufacturing).....	21
<b>Article 12.</b> The Requirements for Supplying Water to the Processes of Production (Manufacturing) of the Food Products.....	23
<b>Article 13.</b> The Safety Requirements for Food (Edible) Raw Materials Used in Production of the Food Products .....	24
<b>Article 14.</b> The Requirements for Organizing Production Facilities for Production (Manufacturing) of the Food Products.....	24
<b>Article 15.</b> The Requirements for the Use of Machinery, Equipment and Tools in the Process of Production (Manufacturing) of the Food Products .....	26
<b>Article 16.</b> The Requirements of Storage and Waste Removal Conditions for the Production (Manufacturing) of Food Products.....	27
<b>Article 17.</b> The Requirements for the Processes of Storage, Shipment (Transportation) and Realization of the Food Products .....	27
<b>Article 18.</b> The Requirements for Utilization of the Food Products .....	29
<b>Article 19.</b> The Requirements for Obtainment of the Non-processed Food Products of Animal Origin .....	30
<b>Article 20.</b> Ensuring the Conformity of the Food Products with Safety Requirements .....	32
<b>Article 21.</b> Forms of Assessment (Confirmation) of Conformity of Food Products and Processes of Production (Manufacturing), Storage, Shipment (Transportation), Realization and Utilization.....	32
<b>Article 22.</b> Applicant at Assessment (Confirmation) of Conformity of Food Products.....	33
<b>Article 23.</b> Declaration of Conformity .....	33
<b>Article 24.</b> State Registration of Specialized Food Products .....	37
<b>Article 25.</b> Procedure for State Registration of Specialized Food Products.....	38
<b>Article 26.</b> Unified Register of Specialized Food Products .....	40
<b>Article 27.</b> State Registration of New-Type Food Products.....	40
<b>Article 28.</b> Procedure for State Registration of New-Type Food Products.....	41
<b>Article 29.</b> Unified Register of New-Type Food Products.....	43
<b>Article 30.</b> Veterinary and Sanitary Expertise .....	43
<b>Article 31.</b> State Registration of Production Facilities.....	44
<b>Article 32.</b> Food Products Production Facilities Subject to State Registration.....	46
<b>Article 33.</b> Application for State Registration of Production Facilities.....	46
<b>Article 34.</b> Documents Confirming State Registration of Production Facilities .....	47
<b>Article 35.</b> Procedure for Notification of the Change of Actual Information about the Applicant and the Production Facility for the Production of Food Products Subject to State Registration .....	48
<b>Article 36.</b> Register of Production Facilities for the Production of Food Products Subject to State Registration .....	49

<b>Article 37.</b> Accounting of Production Facilities for Production of the Food Products.....	50
<b>Article 38.</b> The State Control (Supervision) over Compliance with the Requirements of these Technical Regulations .....	50
<b>Article 39.</b> The Requirements for the Labelling of the Food Products .....	51
<b>Article 40.</b> Disclaimer Clause .....	51
<b>Appendix 1.</b> Microbiological Safety Standards (Pathogenic).....	53
<b>Appendix 2.</b> Microbiological Safety Standards .....	59
<b>Appendix 3.</b> Hygienic Safety Standard for Food Products .....	125
<b>Appendix 4.</b> Accepted Levels of Radionuclides of Caesium-137 and Strontium-90 .....	192
<b>Appendix 5.</b> Requirements to Non-processed Food (Edible) Raw Materials of Animal Origin.....	194
<b>Appendix 6.</b> Parasitological Safety Indicators of Fish, Crustaceans, Molluscs, Amphibians, Reptiles and Products Derived Thereof .....	205
<b>Appendix 7.</b> List of Plants and Products Derived Thereof, Objects of Animal Origin, Microorganisms, Fungi and Biologically Active Substances Prohibited for Use in Biologically Active Food Additives.....	214
<b>Appendix 8.</b> Types of Plant Raw Materials Used to Produce Biologically Active Additives in Food for Children Aged 3 to 14 and Baby Grass Beverages (Grass Teas) for Infants .....	237
<b>Appendix 9.</b> Vitamins and Mineral Salts Used in the Production of Baby Food Products.....	240
<b>Appendix 10.</b> Pesticides Prohibited for Use in the Production of Food (Edible) Raw Materials Intended for the Production of Baby Food Products.....	242

## **CHAPTER 1. GENERAL PROVISIONS**

### **Article 1. Scope**

1. The technical regulation of the Customs Union “On the Safety of Food Products” (hereinafter referred to as these technical regulations) shall establish:

- 1) objects of technical regulation;
- 2) safety requirements (including sanitary-epidemiological, hygienic and veterinary) to technical regulation objects;
- 3) rules for identification of technical regulation objects;
- 4) forms and procedures for assessment (confirmation) of conformity of technical regulation objects to the requirements hereof.

2. These technical regulations shall apply subject to the requirements to food products concerning labelling, packaging materials, goods and equipment for production of food products that comes into contact with food products established by respective technical regulations of the Customs Union.

3. These technical regulations shall apply subject to the requirements of technical regulations of the Customs Union establishing mandatory requirements to certain types of food products and related thereto processes of production (manufacturing), storage, shipment (transportation), realization and utilization (hereinafter referred to as the technical regulations of the Customs Union on certain types of food products), which supplement and/or clarify the requirements of these technical regulations.

Requirements to certain types of food products and related thereto processes of production (manufacturing), storage, shipment (transportation), realization and utilization established by other technical regulations of the Customs Union may not change the requirements of these technical regulations.

4. Technical regulations of the Customs Union on certain types of food products shall establish:

- 1) objects of technical regulation;
- 2) safety requirements to technical regulation objects;
- 3) rules for identification of technical regulation objects.

Technical regulations of the Customs Union on certain types of food products may contain labelling requirements and conformity confirmation schemes which may not be in conflict with the requirements of these technical regulations.

### **Article 2. Purposes of Adoption**

The purposes of adoption of these technical regulations are:

- 1) protection of human life and (or) health;
- 2) prevention of actions misinforming purchasers (consumers);
- 3) protection of environment.

### Article 3. Technical Regulation Objects

1. The objects of technical regulation of these technical regulations are:

- 1) food products;
- 2) production (manufacturing), storage, shipment (transportation), realization and utilization processes connected with requirements to food products.

2. These technical regulations shall not apply to food products produced by citizens in home conditions, in personal subsidiary plots, or by citizens engaged in gardening, horticulture, animal breeding and to processes of production (manufacturing), storage, shipment (transportation) and utilization of food products intended only for personal consumption and not intended for issuance into circulation on the customs territory of the Customs Union, and the growing of agricultural crops and productive animals under natural conditions.

### Article 4. Terms and Definitions

For the purposes hereof, the following terms and definitions shall be used:

**adapted milk mixtures (human milk substitutes)** – food product for babies produced in fluid or powdered form on the basis of cow milk or milk of other productive animals, maximum approximated to human milk in terms of chemical composition and intended to satisfy physiological needs of babies in necessary substances and energy during the first year of life;

**aquaculture objects** – fish species, aquatic invertebrates, aquatic mammals, algae and other aquatic animals and plants kept, raised and grown in half-free conditions or in artificially created environment;

**aquaculture food products** – aquaculture object extracted (caught) from half-free conditions of their keeping and raising or from artificially created environment;

**aquatic biological resources** – fish species, aquatic invertebrates, aquatic mammals, algae and other aquatic animals and plants living in natural environment (being in condition of natural freedom);

**baby grass beverage (grass tea)** – food products for child nutrition produced on the basis of grasses and grass extracts;

**batch of food products** – a definite quantity of food products of one and the same name, identically packed, produced (manufactured) by one and the same manufacturer in accordance with one and the same regional (interstate) standard or national standard and/or corporate standard and/or other documents of the manufacturer, produced within a definite period of time and accompanied by forwarding documents providing for traceability of food products;

**biologically active additives to food (BAAs)** – natural and/or identical to natural biologically active substances as well as probiotic microorganisms intended to be consumed together with food or introduced into the content of food products;

**catch of aquatic biological resources** – aquatic biological resources extracted (caught) from their natural environment;

**complementary food products** – nutrition products introduced into the ration of one-year-old babies as a supplement to human milk, substitutes thereof, or further milk mixtures, produced (manufactured) on the basis of animal and/or vegetable products;

**contamination (pollution) of food products** – ingress of objects, particles, substances and organisms (contaminants, pollutants) into and their presence in food products in quantities abnormal for said food products or exceeding established levels, in consequence of which they acquire properties dangerous to a human;

**dehydrated food product** – food products from which water initially present therein has been fully or partially removed;

**drinking water for child nutrition** – water for drinking by children, cooking food and restoration of dry products for child nutrition in home conditions;

**enriched food products** – food products into which have been added one and/or more nutrient or biologically active substances and/or probiotic microorganisms which were not initially present therein, or were present in insufficient quantity, or were lost in process of production (manufacturing); the manufacturer-guaranteed content of each nutrient or biologically active substance used for enrichment was brought up to the level complying with the criteria for the food product – the source of the nutrient substance or other distinguishing features of the food product and the maximum content of nutrient and/or biologically active substances in this product must not exceed the maximum safe level of consumption for such substances given the use of all possible sources (if such levels are applicable);

**expiration date of food products** – period of time during which food products must fully comply with applicable safety requirements established by these technical regulations and/or the technical regulations of the Customs Union on certain types of products and preserve its consumer properties declared in labelling, and upon expiration of which food products is no longer suitable for its intended use;

**fish of caged farming** – a fish raised and/or kept in a fixture established in a water facility to keep it in live form;

**food additive** – any substance (or mix of substances) regardless of its nutritional value, generally not used by human directly as food or of a common component of food products intentionally introduced into food products with a technological aim (function) for the purpose of production (manufacturing), shipment (transportation) and storage thereof, as a consequence of which the said substance or its transmutation products become components of food products; a food additive may fulfil several technological functions;

**food flavourant (flavourant)** — flavouring substance, or flavouring preparation, or thermal technological flavourant, or smoke flavourant, or flavouring precursors, or mixture thereof (flavouring part) not used by human directly as food and intended to add flavour and/or taste (except for sweet, sour and salted) to food products, with or without addition of food additives and components;

**food product component (food ingredient) (hereinafter referred to as component)** – a product or substance (including food additives and flavourants) that are used during the production (manufacturing) of the food products and constitute a component of the product in accordance with its recipe;

**food products** – products of animal, plant, microbiological, mineral, artificial or biotechnological origin in natural, treated or processed form intended for consumption by human

as food, including specialized food products, drinking water filled in bottles, drinking mineral water, alcohol-containing (including beer and products manufactured on the basis of beer) and alcohol-free beverages, biologically active additives to food, chewing gum, ferments and starter cultures of micro-organisms, yeast, food additives and flavourants, as well as food (edible) raw materials;

**food products for child nutrition** – food products intended for nutrition of children (for nutrition of babies at the age from 0 to 3 years, nutrition of pre-school age children from 3 to 6 years, school-age children of 6 years and older) meeting respective physiological needs of a child organism and not inflicting harm to health of a child of the respective age;

**food products for dietetic protective nutrition** – food products intended to correct carbohydrate, fat, protein, vitamin and other types of metabolism, in which has been changed the content and (or) proportion of certain substances as compared to natural content thereof, and/or into the content of which have been introduced substances or components not originally present therein and also intended for reduction of disease development risk;

**food products for dietetic therapeutic nutrition** – food products with tailor-made nutrient and energy value and physical and organoleptical properties having curative effect and intended to be used in therapeutic diets;

**food products for sportsmen nutrition** – food products of tailor-made chemical composition, increased nutritional value and/or directed effect, consisting of a complex of products or represented by certain kinds thereof, exerting specific influence on the increase of adaptive capabilities of humans for physical and neuro-emotional exertions;

**food products of mixed composition** – food products consisting of two or more components except for food additives and flavourants;

**food products of non-industrial manufacture** – food products of animal and plant origin produced by citizens in home conditions and/or in personal subsidiary plots or by citizens engaged in gardening, horticulture, animal breeding;

**food (edible) raw materials** – products of animal, plant, microbiological, mineral, artificial or biotechnological origin and drinking water used for the production (manufacturing) of food products;

**further milk mixtures** – adapted (maximum approximated to human milk in terms of chemical composition) or partially adapted (partially approximated to human milk in terms of chemical composition) mixtures produced on the basis of cow milk or milk of other productive animals and intended to feed babies after six months of life in combination with complementary food products;

**genetically modified (genetically engineered, transgenic) organisms (GMO)** – an organism, or several organisms, or any non-cellular, single-celled or multi-cellular formation capable for reproduction or transfer of inheritable genetic material, other than natural organisms, received with application of genetic engineering methods and/or containing genetic engineering material, including genes, or fragments, or combinations thereof;

**harmful influence of food product on a human** – influence of adverse factors connected with presence of contaminants and pollutants in food products presenting danger for human life and health or the life and health of future generations;

**identification of food products** – procedure of attribution of food products (processes) to technical regulation objects in accordance with technical regulations;

**importer** – a resident of a Customs Union member nation issuing food products into circulation on the customs territory of the Customs Union that are supplied by a non-resident of the Customs Union and bearing liability for the compliance of the food product with the requirements of these technical regulations;

**initial milk mixtures** – adapted (maximum approximated to human milk in terms of chemical composition) or partially adapted (partially approximated to human milk in terms of chemical composition) mixtures produced on the basis of cow milk or milk of other productive animals and intended to feed babies from the first days of life and up to six months;

**issuance of food products into circulation** – sale and purchase and other means of transfer of food products on the customs territory of the Customs Union, beginning from manufacturer or importer;

**manufacturer of food products** – an organization, regardless of its form of incorporation, or an individual entrepreneur, including foreign, carrying out (in its own name) production (manufacturing) of food products with a view to realization to purchasers (consumers) and bearing responsibility for conformity of said products to requirements of technical regulations;

**new-type food products** – food products (including food additives and flavourants) previously not used by human as food on the customs territory of the Customs Union, namely: with a new or intentionally changed initial molecular structure, consisting of or singled out of microorganisms, micromycetes, algae, plants, singled out of animals, received by genetic engineering methods from genetically modified micro-organisms or with the use thereof, nanomaterials and products of nanotechnology, except for food products received by conventional methods, being in circulation or deemed safe by virtue of experience;

**non-processed food products of animal origin** – carcasses of productive animals of all species and parts thereof (including blood and by-products), raw milk, raw skimmed milk, raw cream, bee breeding products, eggs and egg products, catch of aquatic biological resources and aquaculture products which have not undergone processing (treatment);

**norms of physiological need in energy and nutrient materials** – daily consumption rate of nutrient materials sufficient to satisfy physiological needs of no less than 97.5 percent of population taking into account age, gender, physiological state and physical activity;

**nutrients (nutrient substances)** – substances which are constituent parts of food products and are used by a human organism as sources of energy, sources or precursors of substrates necessary for creation, growth and renewal of organs and tissues, creation of physiologically active substances taking part in regulation of life activity processes and determining nutrient value of food products;

**perishable food products** – food products with the expiration date not exceeding 5 days, unless otherwise established by the technical regulations of the Customs Union on certain types of food products, requiring special temperature regimes of storage and shipping (transportation) so as to maintain safety and prevent development therein of malignant micro-organisms, spoilage microorganisms and/or creation of toxins up to the levels dangerous to human health;

**prebiotics** – nutrient substances selectively stimulating growth and/or biological activity of representatives of protective microflora of human intestinal tract and contributing, if



consumed systematically in food products, to maintenance of its normal content and biological activity;

**probiotics** – live, non-pathogenic and non-toxicogenic micro-organisms – representatives of protective groups of normal intestinal microbiocenosis of a healthy human and natural symbiotic associations, delivered in the content of food products for the purpose of improvement (optimization) of the content and biological activity of the protective microflora of the intestinal tract of a human;

**process of production (manufacturing) of food products** – a set or a combination of consistently fulfilled different technological operations related to production (manufacturing) of food products;

**processing (treatment)** – thermal treatment (except for freezing and cooling), smoking, preserving, maturation, ripening, salting, drying, pickling, concentration, extraction, extrusion or combination of the above processes;

**production facility for preparation and processing (treatment) of non-processed food (edible) raw materials of animal origin** – facility (building, structure, premise, erection or other object) intended to carry out activities related to the preparation and processing (treatment) of non-processed food (edible) raw materials of animal origin, used for carrying out the said activities and belonging to a legal entity or a person working as an individual entrepreneur carrying out the said activities by virtue of title or on other legal ground;

**productive animals** – animals, except for fish, aquatic invertebrates, aquatic mammals and other aquatic animals, purposefully used to obtain food products;

**safety of food products** – condition of food products showing absence of intolerable risk connected with harmful influence on a human and future generations;

**specialized food products** – food products with respect to which requirements have been established as to the content and/or proportion of certain or all substances and components, and/or content and/or proportion of certain substances has been changed as compared to natural content of such substances in such food products, and/or into the content have been introduced substances or components (except for food additives and flavourants) not originally present therein, and/or manufacturer declares of medicinal and/or preventive properties thereof and which is intended for the purposes of safely consuming this food products by certain categories of people;

**state registration of production facilities handling the preparation and processing (treatment) of non-processed food (edible) raw materials of animal origin (hereinafter referred to as the state registration of production facilities)** – admission of a legal entity or an individual entrepreneur to an activity of preparation and processing (treatment) of non-processed food (edible) raw materials of animal origin;

**technological means** – substances, or materials, or derivatives thereof (except for equipment, package materials and utensils) which, though not being food components, are intentionally used in processing of food (edible) raw materials and/or production of food products for the purpose of fulfilment of certain technological aims and upon achievement of such aims are removed from such raw materials or such food products or residual quantities of which do not exert any technological effect on finished food products;

**tonic beverages** – alcohol-free or low alcohol beverages containing tonic substances (components), including of plant origin, in a quantity sufficient to ensure tonic effect on a human organism except for tea, coffee and beverages made on their basis;

**traceability of food products** – possibility to identify by documents (paper and/or electronically) the manufacturer and further owners of food products being in circulation, except for final consumer, as well as place of origin (production, manufacturing) of food products and/or food (edible) raw materials;

**utilization of food products** – use of food products not complying with the requirements of technical regulations of the Customs Union for purposes different from those for which such food products are intended and which generally use or augment food products not complying with the requirements of the technical regulations of the Customs Union in a condition not suitable for any or application thereof and also preventing an unfavourable impact on humans, animals and the environment.

### **Article 5. Regulations for Circulation on the Market**

1. Food products are admitted for circulation on the market if they comply with these technical regulations and the other technical regulations of the Customs Union applying thereto.

2. Food products complying with the requirements of these technical regulations and the other technical regulations of the Customs Union applying thereto that have undergone an assessment (confirmation) of compliance are labelled with a single mark for the circulation of the product on the market of the Customs Union member states.

3. Food products in circulation, including food (edible) raw materials, must be accompanied by shipping documentation ensuring the traceability of the product.

4. Food products not complying with the requirements of these technical regulations and/or the other technical regulations of the Customs Union applying thereto, including food products that have expired, are subject to withdrawal from circulation independently by the economic activity participant (owner of the food product) or under instructions from authorized state control (supervision) agencies of Customs Union member states.

### **Article 6. Identification of Food Products (Processes) for the Purpose of Attributing Them to the Technical Regulation Objects of the Technical Regulation**

1. For the purposes of attributing food products to the objects of technical regulation to which these technical regulations shall apply, an identification of food products shall be carried out by interested parties.

2. Identification of food products shall be made by its name and/or features set out in the definition of such products in these technical regulations or in technical regulations of the Customs Union on certain types of food products and/or with application of visual and/or organoleptical and/or analytical methods.

3. Identification of food products shall be made by the following methods:

1) by name – by means of comparison of the name and intended use of food products as specified on the labelling on consumer packaging and/or in the shipping documentation with the name specified in the definition of the type of food products in these technical regulations and/or the technical regulations of the Customs Union on certain types of food products;

2) by visual method – by means of comparison of appearance of food products with the features set out in definition of such food products in these technical regulations and/or in technical regulations of the Customs Union on certain types of food products;

3) by organoleptical method – by means of comparison of organoleptical indicators of food products with the indicators specified in the definition of such food products in these technical regulations or in technical regulations of the Customs Union on certain types of food products. Organoleptical method shall be applied where food products can be identified neither by name nor by visual method;

4) by analytical method – by means of verification of conformity of physicochemical and/or microbiological indicators of food products to the indicators specified in the definition of such food products in these technical regulations or in technical regulations of the Customs Union on certain types of food products. The analytical method shall be applied where food products can be identified neither by name, nor by visual or organoleptical methods.

## **CHAPTER 2. FOOD PRODUCTS SAFETY REQUIREMENTS**

### **Article 7. General Requirements to Safety of Food Products**

1. Food products being in circulation on the customs territory of the Customs Union during the established term of validity and being used for its intended purpose must be safe.

2. Food products safety indicators have been established in Appendices 1, 2, 3, 4, 5 and 6 hereto.

3. Safety indicators (apart from microbiological) for food products of blended composition (multi-component food products) shall be determined on the basis of contribution of separate components of such food products taking into account their mass fractions and safety indicators for such components as established hereby, unless otherwise is established by Appendices 1, 2, 3, 4, 6 of these technical regulations and/or by technical regulations of the Customs Union on certain types of food products.

4. Safety indicators (apart from microbiological) for dehydrated food products shall be calculated in terms of original food (edible) raw materials taking into account the content of dry substances therein and in the dehydrated food product, unless otherwise is established by Appendices 1, 2, 3, 4, 5 and 6 of these technical regulations and/or by technical regulations of the Customs Union on certain types of food products.

5. Food products being in circulation shall not contain agents of infectious or parasitic diseases or toxins thereof presenting danger for human and animal health.

6. Expiration dates and conditions of storage of food products shall be established by the manufacturer.

7. Materials used for the manufacture of packaging and goods contacting with food products shall conform to the requirements established by the respective technical regulations of the Customs Union.

8. Requirements to food additives, flavourants and technological means used in production of food products shall be established by the respective technical regulations of the Customs Union.

9. In production (manufacturing) of food products from food (edible) raw materials received from GMO of plant, animal and microbial origin, GMO lines must be used which have undergone state registration.

If the manufacturer did not use GMO in the production of the food product, GMO content of 0.9% and less in the food product is incidental or a technically unavoidable admixture, and this food product shall not be regarded as a food product containing GMO.

10. The production (manufacturing) of food products for baby food for infants in their first year shall be performed at specialized production facilities or in specialized workshops or using specialized production lines.

11. Fresh and frozen greens, vegetables, fruits and berries are not permitted to contain helminth eggs and cysts of intestinal pathogenic protozoa.

12. The content of each nutrient or biologically active substance in enriched food products used for enrichment must be brought to the consumption level of 100 ml or 100 g, or a single serving of this product with at least 5% of the daily consumption level.

The content of probiotic microorganisms in enriched food products must leave at least  $10^9$  of colony-forming units (microbial cells) in 1 g or 1 ml of these products.

#### **Article 8. Safety Requirements to Specialized Food Products**

1. In production (manufacturing) of food products for infants, pregnant and nursing women it shall not allowed to used food (edible) raw materials containing GMO.

In production of food products for infant food it shall not allowed to use food (edible) raw materials produced with the use of pesticides according to Appendix No.10.

2. Food products for pregnant and nursing women must conform to the requirements established in Appendices 1, 2 and 3 hereto and/or the technical regulations of the Customs Union on certain types of food products.

3. Food products for one-year-old babies must conform in terms of consistency to the age physiological needs of digestive system of such babies.

4. Food products for child nutrition must conform to the following requirements:

biscuits for child nutrition must not contain more than 25% of added sugar;

bakery products for child nutrition must contain no more than 0.5% salt;

5. Food products for child nutrition must not contain:

ethyl alcohol — more than 0.2%;

natural coffee;

apricot and peanut kernels;

vinegar;

sweeteners except for specialized food products for dietetic therapeutic and dietetic preventive nutrition.

6. Baby food products for infants must not contain trans-isomers of fatty acids in human milk substitutes in quantity of more than 4% of the total fatty acid content.

7. In production (manufacturing) of food products for child nutrition, it shall not be allowed to use benzoic and sorbic and salts thereof.

8. In production (manufacturing) of baby food products for infants the use of the following types of food (edible) raw materials shall not be allowed:

- 1) curds with acid value of more than 150 Turner degrees;
- 2) soya flour (except for isolate and soy protein concentrate);
- 3) grain and products processed thereof contaminated by foreign substances and grain pests;
- 4) products from the slaughter of productive animals and poultry subjected to repeated freezing;
- 5) raw materials from fish and non-fish species of fishery subjected to repeated freezing;
- 6) mechanically deboned meat of slaughter productive animals and poultry;
- 7) collagen-containing raw materials from poultry meat;
- 8) by-products of productive animals and poultry, except for liver, tongue, heart and blood;
- 9) trimmed beef with mass fraction of connective and fatty tissues over 12 percent;
- 10) trimmed pork with mass fraction of fatty tissue over 32 percent;
- 11) trimmed mutton with mass fraction of fatty tissue over 9 percent;
- 12) carcasses of chickens and broiler chickens of 2nd category;
- 13) frozen blocks from different types of trimmed meat of animals and by-products (liver, tongue, heart) with expiration time over 6 months;
- 14) meat of bulls, boars and lean animals;
- 15) fish raw materials from caged fish and benthic species of fish;
- 16) eggs and meat of waterfowl;
- 17) spreads;
- 18) salted butter;
- 19) vegetable oils – cotton oil and gingelli oil;
- 20) vegetable oils with peroxide number more than 2 mmol of active oxygen/kg fat (except for olive oil); olive oil with peroxide number more than 2 mmol of active oxygen/kg fat;
- 21) diffused concentrated juices;

22) spices (except for dill, parsley, celery, caraway, basil, sweet pepper, white pepper, allspice, oregano, cinnamon, vanilla, coriander, clove, bayleaf as well as onion and garlic, the content of which is established by the manufacturer);

23) egg powder (for perishable food products);

24) hydrogenated fats, fats with high content of saturated fatty acids;

25) hot spices (pepper, horse radish, mustard);

26) mayonnaise, mayonnaise sauce, sauces based on vegetable oils, creams based on vegetable oils, special purpose fats, frying fats.

9. In production (manufacturing) of food products for nutrition of children of pre-school and school age the following types of food (edible) raw materials shall not be allowed:

1) products from the slaughter of productive animals and poultry subjected to repeated freezing;

2) raw materials from fish and non-fish species of fishery subjected to repeated freezing;

3) mechanically deboned meat of productive animals and poultry;

4) collagen-containing raw materials from poultry meat;

5) frozen blocks from different types of trimmed meat of animals and by-products (liver, tongue, heart) with expiration time over 6 months;

6) trimmed beef with mass fracture of connective and fatty tissues over 20 percent;

7) trimmed pork with mass fracture of fatty tissue over 70 percent;

8) trimmed mutton with mass fracture of fatty tissue over 9 percent;

9) meat of bulls, boars and lean animals;

10) by-products of productive animals and poultry, except for liver, tongue, heart and blood;

11) eggs and meat of waterfowl;

12) diffused concentrated juices;

13) vegetable oils with peroxide number more than 2 mmol of active oxygen/kg fat (except for olive oil); olive oil with peroxide number more than 2 mmol of active oxygen/kg fat;

14) vegetable oils – cotton oil;

15) hydrogenated oils and fats;

16) hot spices (pepper, horse radish, mustard);

10. In production (manufacturing) of biologically active additives in food for children aged 3 to 14 and baby grass beverages (grass teas) for infants it shall only be allowed to use vegetable raw materials specified in Appendix 8 hereto.

11. In production (manufacturing) of food products for the nutrition of infants, it is permitted to use the vitamins and mineral salts established in Appendix 9 hereto.

12. In production (manufacturing) of child nutrition food products for children of all age groups in order to provide a specific flavour and taste, only natural food flavourants (flavour active components) may be used, while vanillin may also be used for children over the age of 4 months.

13. In production (manufacturing) of biologically active additives (BAA) to food it shall not be allowed to use plants and products derived thereof, objects of animal origin, microorganisms, fungi and biologically active substances and food components presenting danger to human life and health and specified in Appendix 7 hereto.

14. Biologically active additives to food (BAA) must conform to hygienic requirements of food products safety as established in Appendix 1, 2 and 3 hereto. The content in a daily dose of biologically active additives (BAA) of biologically active substances received from plants and (or) plant extracts must be within the limit from 10 to 50 percent of their single therapeutic dose defined with respect to the use of such substances as medicinal agents.

### **Article 9. Safety Requirements to Tonic Beverages**

Tonic beverages (including energetic beverages) are produced (manufactured) in the form of alcohol-free or low alcohol beverages.

As sources of tonic substances (components), it shall allowed to use caffeine and caffeine-containing plants (plant extracts), tea, coffee, guarana, mate and also medicinal plants and extracts thereof producing tonic effect (ginseng, maral root, roseroot, magnolia-vine, eleuterococcus). Tonic alcohol-free beverages may contain no more than two tonic substances (components), tonic low alcohol beverages - no more than one.

In production (manufacturing) of tonic beverages is shall be allowed to use mineral substances, easily digestible carbohydrates, vitamins and vitamin-like substances, substrates and stimulators of energetic metabolism.

The content of caffeine in tonic beverages must not exceed 400 mg/dm.

## **CHAPTER 3. THE REQUIREMENTS FOR THE PROCESSES OF PRODUCTION (MANUFACTURING), STORAGE, SHIPMENT (TRANSPORTATION), REALIZATION AND UTILIZATION OF THE FOOD PRODUCTS**

### **Article 10. Provision of the Food Products Safety in the Process of Production (Manufacturing), Storage, Shipment (Transportation) and Realization**

1. The manufacturers, sellers and persons who act as foreign manufacturers of the food products shall be obliged to perform its production (manufacturing), storage, shipment (transportation) and realization in a way that such food products comply with the requirements specified for it by these technical regulations and/or the technical regulations of the Customs Union on certain types of food products.

2. The manufacturer shall prepare, introduce and support the procedures based on the principles of HACCP (Hazard Analysis and Critical Control Point) specified in Part 3 of this article during production (manufacturing) of the food products which are related to the safety requirements for such products.

3. In order to ensure the safety of the food products in the process of production (manufacturing), the following procedures shall be prepared, introduced and supported:

- 1) selection of technological production (manufacturing) processes which are necessary to provide the food products safety;
- 2) selection of the flow and route of the technological operations for the production (manufacturing) of the food products in order to eliminate contamination of the food (edible) raw materials and the food products;
- 3) determination of the controlled stages of technological operations and food products during production (manufacturing) through production control programs;
- 4) carrying out of control over food (edible) raw materials, technological equipment, packaging materials and items used during the production (manufacturing) of the food products, as well as carrying out of control over the food products by means that provide necessary reliability and completeness of such control;
- 5) carrying out of control over machinery and equipment operating in accordance with the procedures that provide the production (manufacturing) of the food products complying with the requirements of these technical regulations and/or the technical regulations of the Customs Union on certain types of food products;
- 6) recording of information on the controlled stages of technological operations and the results of control over the food products;
- 7) compliance with the requirements for storage and shipment (transportation) of the food products;
- 8) maintenance of production facilities, machinery, equipment and tools, used in the process of production (manufacturing) of the food products, in a condition which eliminates the contamination of the food products;
- 9) selection of the methods and ensuring compliance with the personal hygiene rules by officers to ensure the food products safety.
- 10) selection of the methods which provide the food products safety and establishing of regular cleanings, washings, disinfections, disinfestations and deratizations of production facilities, machinery, equipment and tools used in the process of production (manufacturing) of the food products;
- 11) maintenance and keeping of the documents in hard copy and (or) in electronic form which confirm the compliance of the produced food products with the requirements specified by these technical regulations and/or the technical regulations of the Customs Union on certain types of food products;
- 12) traceability of the food products.

**Article 11. The Requirements for Ensuring the Safety of Food Products in the Process of Production (Manufacturing)**



1. The manufacturer of the food products shall implement procedures to ensure safety in the process of production (manufacturing) of the food products in order to comply with the requirements for the issuance of the food product into circulation under these technical regulations and/or the technical regulations of the Customs Union on certain types of food products.

2. Organizing of the safety system in the process of production (manufacturing) of the food products and carrying out of control shall be performed by the manufacturer independently and (or) via a third party.

3. In order to ensure safety in the process of production (manufacturing) of the food products, the manufacturer must determine:

1) the list of hazards which in the process of production (manufacturing) may result in the issuance into circulation of products that do not comply with the specified requirements of these technical regulations and/or the technical regulations of the Customs Union on certain types of food products;

2) the list of critical control points of the production (manufacturing) process, determined by the manufacturer, which are parameters of technological operations of production (manufacturing) of the food products (or its part); the parameters (indicators) of safety of food (edible) raw materials and packaging materials which are subject to control, to prevent or to eliminate the hazards indicated in clause 1 of this article;

3) the limits of the parameters monitored at critical control points;

4) the procedures for monitoring of critical control points of the production (manufacturing) process;

5) determination of actions that shall be taken in the event that the parameters indicated in clause 3 of this article do not comply with the limits established to them;

6) periodicity of inspections carried out with regard to compliance of food products issued into circulation with the requirements of these technical regulations and/or the technical regulations of the Customs Union on certain types of food products;

7) periodicity of cleaning, washing, disinfection, deratization and disinfestation of production facilities as well as the cleaning, washing and disinfection of machinery, equipment and tools, used in the process of production (manufacturing) of the food products;

8) measures to prevent rodents, insects, synanthropic birds and animals from penetrating the production facilities.

4. The manufacturer is obliged to maintain and keep the documents on the implementation of measures to ensure safety in the process of production (manufacturing) of the food products, including the documents which confirm the safety of non-processed food (edible) raw materials of animal origin, on paper and/or electronic media.

The documents which confirm the safety of non-processed food (edible) raw materials of animal origin shall be kept within three years as of the date of issuance.

5. It is prohibited to eat food directly in the production facilities.

6. Workers employed in jobs associated with the production (manufacturing) of food products and who come into direct contact with food (edible) raw materials and/or food products during the performance of these jobs must undergo a mandatory preliminary medical examination upon hiring and periodic examinations in accordance with the laws of the Customs Union member states.

7. Patients with infectious diseases, persons suspected of having such diseases, persons who have come into contact with patients with infectious diseases, and persons who are carriers of infectious agents are not allowed to perform work associated with the production (manufacturing) of food products.

## **Article 12. The Requirements for Supplying Water to the Processes of Production (Manufacturing) of the Food Products**

1. Quantity of cold and hot water, steam, ice shall be sufficient to provide production (manufacturing) of safety food products.

2. Water in different aggregate states, used in the process of production (manufacturing) of the food products, shall comply with the following requirements:

1) water used in the process of production (manufacturing) of the food products and which is directly contacted with food (edible) raw materials and packaging materials shall comply with the requirements for drinking water established in accordance with the laws of the Customs Union member states.

2) steam used in production (manufacturing) of the food products and which is directly contacted with food (edible) raw materials and packaging materials shall not facilitate a contamination of the food products.

3) ice used in production (manufacturing) of the food products shall be produced from drinking water, which complies with the requirements specified to drinking water by the laws of the Customs Union member states.

3. The requirements to water supply:

1) water which does not comply with the requirements for drinking water may be used in production (manufacturing) processes which are not directly related to production of the food products (fire-extinguishing system, cooling of refrigeration equipment, steam production, etc.) as well as during the processing (treatment) of food (edible) raw materials of plant origin for technical needs (fluming, cleaning). The pipelines which are designed for such processes may not be used for supply of drinking water and shall bear identification labels which allow for differentiating the pipelines from drinking water pipelines;

2) under heat treating of food (edible) raw materials and food products in pressurized vessels and (or) with the use of needed equipment, it is necessary to provide conditions for prevention of contamination of the food products by water, used for cooling of the indicated vessels and equipment.

## **Article 13. The Safety Requirements for Food (Edible) Raw Materials Used in Production of the Food Products**

1. Food (edible) raw materials used in production (manufacturing) of the food products shall comply with the requirements for its safety established by these technical regulations and/or technical regulations of the Customs Union on certain types of food products, and be traceable.

2. Food (edible) raw materials of plant origin are used for production (manufacturing) of the food products in the event that there is information on application of pesticides under cultivation of respective plants, fumigation of production facilities and storage containers for such raw materials with the purpose of their protection against plant pests and diseases.

3. Non-processed food (edible) raw materials of animal origin shall be obtained from productive animals which were not affected by natural and synthetic estrogenic, hormonelike materials, thyreostatic substances (animal growth stimulants), antibiotics and other medicines for veterinary use given to animals by injection before slaughter and before expiration of terms of getting such materials and substances out of such animals.

4. Storage of food (edible) raw materials and components used in production (manufacturing) of the food products shall be made under the proper conditions which provide prevention of spoilage and protection of such raw materials and components against contaminants.

#### **Article 14. The Requirements for Organizing Production Facilities for Production (Manufacturing) of the Food Products**

1. The floor plan, construction, location and area of production facilities shall provide:

1) a possibility to perform flow technological processes eliminating counter and cross flows of food (edible) raw materials and food products, dirty and clean equipment and tools;

2) prevention or minimization of pollution of the air used in production (manufacturing) of the food products;

3) protection against entering the production facilities by animals, including rodents and insects;

4) a possibility to provide necessary technical maintenance and current repair of machinery and equipment, as well as cleaning, washing, disinfection, disinfestation and deratization of production facilities;

5) necessary space for performance of process operations;

6) protection against dirt accumulation, powdering of particles into the produced food products, formation of condensate, mould on surfaces of production facilities;

7) conditions for storage of food (edible) raw materials, packaging materials and the food products.

2. Production facilities in which food products are produced (manufactured) shall be equipped with:

1) natural and mechanical ventilation equipment whose size and/or power, structure and performance allow for eliminating contamination of the food products, as well as provide access to filters and other elements of the indicated systems that shall be cleaned or replaced;

2) natural or artificial lighting that complies with the requirements specified by the laws of the Customs Union member states;

3) toilet rooms the doors of which may not be opened to production facilities and must be equipped with hangers for work clothes in front of the entrance to the hall and equipped with wash sinks with hand washing devices;

4) hand wash sinks with hot and cold water feed, with hand cleaners, wipers and (or) dryers.

3. the production facilities may not be used to store personal and work (special) clothes and the footwear of personnel

4. No materials and substances, which are not used in production (manufacturing) of the food products, may be stored in production facilities, including cleaning agents and disinfectants except for cleaning agents and disinfectants for the current cleaning and disinfection of the production facilities and equipment.

5. The sections of production facilities designed for production (manufacturing) of the food products shall comply with the following requirements:

1) floor surfaces should be made of waterproof, washable and non-toxic materials, be available for cleaning and, upon necessity, disinfection, as well as for draining;

2) wall surfaces shall be made of waterproof, washable and non-toxic materials, which can be washed und, upon necessity, disinfected;

3) ceilings or, in the absence of ceilings, roof internal surfaces and structures located over production facilities shall provide prevention of dirt accumulation, formation of mould and powdering of particles from ceilings or such surfaces and structures, and result in a decrease of moisture condensation;

4) opening exterior windows (transoms) shall be equipped with mosquito nets which are easily detachable for cleaning;

5) doors of production facilities shall be smooth, made of non-adsorbing materials.

6. The doors shall open to the outside from the production facilities unless otherwise established by fire requirements.

7. Sewage equipment in production facilities shall be designed and made in a way that it would allow eliminating a risk of contamination of the food products.

8. Repairs of the production facilities may not be performed simultaneously with the production (manufacturing) of food products in such production facilities.

**Article 15. The Requirements for the Use of Machinery, Equipment and Tools in the Process of Production (Manufacturing) of the Food Products**

1. Machinery, equipment and tools used in production (manufacturing) of the food products and contacting with the food products shall:

1) have structural and operational characteristics that provide the production (manufacturing) of the food products in compliance with these technical regulations and/or technical regulations of the Customs Union on certain types of food products;

2) allow to make washing and (or) cleaning and disinfection;

3) be made of materials that comply with the requirements for materials coming into contact with the food products.

2. Machinery and equipment, if it is required for the purposes of these technical regulations and/or technical regulations of the Customs Union on certain types of food products, shall be provided with respective control devices.

3. Operating surfaces of machinery, equipment and tools, that contact with the food products, shall be made of non-adsorbing materials.

**Article 16. The Requirements of Storage and Waste Removal Conditions for the Production (Manufacturing) of Food Products**

1. The wastes generated as a result of production (manufacturing) of the food products shall be removed from production facilities on a regular basis.

2. The wastes generated as a result of production (manufacturing) of the food products shall be divided into the categories:

a) waste comprised of animal tissue;

b) waste products of productive animals;

c) other waste (solid waste, garbage).

3. The waste shall be divided by category into labelled lockable containers which are operational and used for collection and storage of such wastes and garbage only.

4. Structural characteristics of the containers specified in clause 3 of this article shall allow their cleaning and (or) washing and protection against entering by animals.

5. Removal and disposal of the wastes of the production facilities from the territory of the production facility that produces (manufactures) the food products shall not result in contamination of the food products or environment, or danger to human life or health.

**Article 17. The Requirements for the Processes of Storage, Shipment (Transportation) and Realization of the Food Products**

1. Shipment (transportation) of the food products shall be made by transport facilities in accordance with the shipment (transportation) conditions specified by the

manufacturers of such products, and in the event of absence of such conditions – in accordance with the conditions for storage of the food products specified by the manufacturers of such products.

2. If transport facilities and/or containers are used for the simultaneous shipment (transportation) of different food products, or food products and other cargoes, it is necessary to provide conditions which eliminate their contact, contamination or change in organoleptic qualities of the food products.

3. The structure of cargo compartments of transport facilities and containers shall provide protection of the food products against contamination, entering by animals, including rodents and insects, a possibility to make cleaning, washing and disinfection.

4. The cargo compartments of transport facilities, containers and vessels, used for shipment (transportation) of the food products, shall support the conditions for the shipment (transportation) and/or storage of the food products.

5. Internal surface of the cargo compartments of transport facilities and containers shall be made of washable and non-toxic materials.

6. The cargo compartments of transport facilities and containers shall be cleaned, washed, disinfected on a regular basis, so often that the cargo compartments of transport facilities and containers could not be a source for contamination of the products. The water used for washing of internal surfaces of the cargo compartments of transport facilities and containers shall comply with the requirements for drinking water specified by the laws of the Customs Union member states.

7. During the storage of food products, the conditions for storage and expiration established by the manufacturer must be observed. The established conditions for storage shall ensure the compliance of the food products with the requirements specified by these technical regulations and/or technical regulations of the Customs Union on certain types of food products.

8. The food products may not be stored with the food products of any other type and non-food products in the event that it can result in contamination of the food products.

9. The food products in storage shall be accompanied with information on the conditions for storage and expiration date of such products.

10. Workers employed in jobs associated with the storage, shipment (transportation) and realization of food products and who come into direct contact with food (edible) raw materials and/or food products during the performance of these jobs must undergo a mandatory preliminary medical examination upon hiring and periodic examinations in accordance with the laws of the Customs Union member states.

11. Patients with infectious diseases, persons suspected of having such diseases, persons who have come into contact with patients with infectious diseases, and persons who are carriers of infectious agents are not allowed to perform work associated with the storage, shipment (transportation) and realization of food products.

12. The conditions for storage and expiration date of the food products specified by their manufacturer shall be complied with under sale of the food products.

13. In case of sale of the food products which are not provided with consumer packaging, or those food products which are provided with leaflets containing some information on such products and attached to the packaging, the seller shall provide the consumers with such information.

### **Article 18. The Requirements for Utilization of the Food Products**

The food products which do not comply with the requirements established by these technical regulations and/or technical regulations of the Customs Union on certain types of food products shall be utilized.

The decision on the use of the food products, which do not comply with the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products, for feeding animals shall be adopted by the authorized state veterinary supervision bodies or by other authorized bodies in accordance with the laws of the Customs Union member states in veterinary matters.

The food products, indicated in clause 4 of article 5, shall be transferred to storage before utilization, and a possibility of unauthorized access to such products is eliminated during such storage, and the products are subject to accounting.

Under utilization of the food products, indicated in clause 4 of article 5, on the basis of an instruction of the authorized state control (supervision) body, the owner of the food products, which do not comply with the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products, determines the selection of the methods and conditions for utilization of such products.

Putting the food products that do not comply with these technical regulations and/or technical regulations of the Customs Union on certain types of food products into an unusable state that also prevents their negative impact on humans, animals and the environment (hereinafter referred to as utilization) shall be performed by any technical method upon obligatory compliance with the requirements of the laws of the Customs Union member states on environment protection.

In the events that the food products which cannot be used for intended purposes and which may bring or transmit diseases, result in toxication of people and animals, pollution of environment shall be utilized, the owner of the food products, which do not comply with the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products, shall notify the authorized state control (supervision) body of the Customs Union member state that issued an instruction on utilization of the food products which do not comply with the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products in writing on the place, time, methods and conditions of utilization as determined.

7. The infected food products, dangerous for people and animals, is subject to decontamination before utilization or in the process of utilization.

8. Under utilization of the food products, which do not comply with the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products, including expired food products, on the basis of an instruction of the authorized state control (supervision) body of the Customs Union member state, the manufacturer and/or the importer and/or the seller shall provide the authorized state control

(supervision) body, that issued an instruction on utilization of such products, with the document which confirms the fact of utilization of such food products in accordance with the procedures established by the laws of the Custom Union member state.

### **Article 19. The Requirements for Obtainment of the Non-processed Food Products of Animal Origin**

1. Slaughter of productive animals shall be made in designated places.

Production facilities performing slaughter must observe hygienic, veterinary and sanitary requirements concerning the maintenance and operation of production facilities that produce (manufacture) meat and meat products aimed at ensuring the output of safe food and non-food products as well as to prevent impermissible risks.

2. Slaughter of productive animals shall be made by methods which provide humane treatment with them.

3. Healthy productive animals from households and/or rural areas, which are considered to be satisfactory in relation to veterinary condition, may be slaughtered for food purposes.

The productive animals, processed by preparations for protection against insects and (or) in relation to which veterinary medicines designated for feeding, healing, diseases prevention were applied to, before expiration of expected terms for their elimination from the productive animals, may not be slaughtered for food purposes.

The productive animals are subject to pre-slaughter holding prior to slaughter for food purposes.

The pre-slaughter holding facility for the productive animals must contain a quarantine division, isolation ward and a facility for the slaughter of diseased animals. If there is no facility for the slaughter of productive diseased animals, productive animals may be slaughtered on specially designated days or in the workshop for the primary processing of productive animals at the end of a shift once all the carcasses and other slaughter products of healthy productive animals have been removed.

4. The antemortem examination shall be conducted immediately prior to slaughter of the productive animals.

5. The productive animal carcasses and other non-processed food (edible) raw materials of animal origin obtained as a result of slaughter are subject to postmortem examination as well as a veterinary and sanitary expertise.

The non-processed food products of animal origin obtained as a result of slaughter of the productive animals shall not indicate any changes which are typical for infectious animal diseases.

6. Other non-processed food (edible) raw materials of animal origin intended for the production (manufacturing) of food products, except for catch of aquatic biological resources, shall be obtained from healthy productive animals from epizootically favourable households (production facilities).



7. Aquatic biological resources shall be obtained from safe catching areas.

8. Additional requirements for the processes of obtaining non-processed food products of animal origin are established by the technical regulations of the Customs Union on certain types of food products specifying the requirements for such food products and the processes of production, storage, shipment, realization and utilization associated therewith.

#### **Article 20. Ensuring the Conformity of the Food Products with Safety Requirements**

1. The conformity of the food products with the these technical regulations is ensured by the implementation of its safety requirements and the implementation of the safety requirements of the technical regulations of the Customs Union on certain types of food products.

2. The method for surveying (testing) and measuring the food products is specified in the list of standards containing the regulations and methods for surveying (testing) and measurement, including the regulations for selecting the samples required to apply and implement the requirements of these technical regulations and an assessment (confirmation) of the conformity of the food products.

### **CHAPTER 4. CONFORMITY (CONFIRMATION) ASSESSMENT**

#### **Article 21. Forms of Assessment (Confirmation) of Conformity of Food Products and Processes of Production (Manufacturing), Storage, Shipment (Transportation), Realization and Utilization**

1. Assessment (confirmation) of conformity of food products, except for food products specified in part 3 of this Article, to the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products shall be conducted in the form of:

- 1) confirmation (declaration) of conformity of food products;
- 2) state registration of specialized food products;
- 3) state registration of new-type food products;
- 4) veterinary and sanitary expertise.

2. Assessment (confirmation) of conformity of processes of production (manufacturing), storage, shipment (transportation), realization and utilization of food products to the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products shall be conducted in the form of state surveillance (control) over compliance with the requirements to food products established by these technical regulations and/or technical regulations of the Customs Union on certain types of food products, except for the processes of production (manufacturing) specified in Article 32. Assessment (confirmation) of conformity of these processes of production (manufacturing) shall be conducted in the form of the state registration of production facilities.

3. Assessment of conformity of food products of non-industrial manufacture and products of catering facilities (public catering) intended for realization in the provision of services as well as of processes of realization of said products shall be conducted in the form of state surveillance

(control) over compliance with the requirements to food products established by these technical regulations and/or technical regulations of the Customs Union on certain types of food products.

#### **Article 22. Applicant at Assessment (Confirmation) of Conformity of Food Products**

1. The applicant at assessment (confirmation) of conformity of food products, except in the case of state control (surveillance), may be either a legal entity or a natural person registered in accordance with legislation of the Customs Union member state in their jurisdiction acting as an individual entrepreneur or being a manufacturer or seller of the food products, or performing functions of a foreign manufacturer on the basis of a contract with the foreign manufacturer as regards ensuring the conformity of the supplied food products to these technical regulations and/or other technical regulations of the Customs Union applying thereto, and also regarding responsibility for non-conformity of these products to the requirements of these technical regulations.

2. The applicant must ensure conformity of food products to the requirements established by these technical regulations and/or other technical regulations of the Customs Union applying thereto.

#### **Article 23. Declaration of Conformity**

1. Subject to declaration of conformity shall be food products issued into circulation on the customs territory of the Customs Union, except for:

- 1) non-processed food products of animal origin;
- 2) specialized food products;
- 3) vinegar.

2. Declaration of conformity of food products to the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products shall be made by way of adoption, at the option of the applicant, of the declaration of conformity either on the basis of own evidence and/or evidence received with participation of a third party.

3. The declaration of the conformity of food products is conducted using one of the schemes of declaration established by these technical regulations based on the applicant's choice unless otherwise established by the technical regulations of the Customs Union on certain types of food products.

4. The declaration schemes:

1) Declaration scheme 1d

1.1) Scheme 1d consists of the following procedures:

- the formation and analysis of technical documentation;
- the performance of production monitoring;
- the testing of production samples;
- the adoption and registration of a declaration of conformity;

- the application of a single mark of product circulation on the market of the Customs Union member state.

1.2) The applicant shall undertake all necessary measures for the process of production (manufacturing) to be stable and to ensure the conformity of the food products with the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products, prepares technical documentation and conducts an analysis thereof.

1.3) The applicant shall ensure production monitoring is performed.

1.4) In order to monitor the conformity of the food products with the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products, the applicant shall conduct testing on samples of the food products. The testing on the samples of the food products shall be conducted based on the applicant's choice in a testing laboratory or an accredited testing laboratory.

1.5) The applicant shall prepare the declaration of conformity and register it based on the principle of notification.

1.6) The applicant shall apply a single mark of product circulation on the market of the Customs Union member state unless otherwise established by the technical regulations of the Customs Union on certain types of food products.

## 2) Declaration scheme 2d

2.1) Scheme 2d consists of the following procedures:

- the formation and analysis of technical documentation;
- the testing of a batch of food products;
- the adoption and registration of a declaration of conformity;
- the application of a single mark of product circulation on the market of the Customs Union member state.

2.2) The applicant shall prepare technical documentation and conduct an analysis thereof.

2.3) The applicant shall conduct testing on samples of the food products to ensure the confirmation of the stated conformity of these products with the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products. The testing on the samples of the food products (single products) shall be conducted based on the applicant's choice in a testing laboratory or an accredited testing laboratory.

2.4) The applicant shall prepare the declaration of conformity and register it based on the principle of notification.

2.5) The applicant shall apply a single mark of product circulation on the market of the Customs Union member state unless otherwise established by the technical regulations of the Customs Union on certain types of food products.

### 3) Declaration scheme 3d

#### 3.1) Scheme 3d consists of the following procedures:

- the formation and analysis of technical documentation;
- the performance of production monitoring;
- the testing of production samples;
- the adoption and registration of a declaration of conformity;
- the application of a single mark of product circulation on the market of the Customs Union member state.

3.2) The applicant shall undertake all necessary measures for the process of production (manufacturing) to be stable and to ensure the conformity of the food products with the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products, prepares technical documentation and conducts an analysis thereof.

3.3) The applicant shall ensure production monitoring is performed.

3.4) In order to monitor the conformity of the food products with the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products, the applicant shall conduct testing on samples of the food products. The testing on the samples of food products shall be conducted in an accredited testing laboratory.

3.5) The applicant shall prepare the declaration of conformity and register it based on the principle of notification.

3.6) The applicant shall apply a single mark of product circulation on the market of the Customs Union member state unless otherwise established by the technical regulations of the Customs Union on certain types of food products.

5. The technical regulations of the Customs Union on certain types of food products may establish other schemes for the declaration of conformity.

6. When declaring conformity on the basis of own evidence, the applicant shall itself form evidentiary materials in order to confirm conformance of food products to the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products.

7. Evidentiary materials must contain results of research (tests) confirming fulfilment of requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products. Such research (tests) may be carried out in the own testing laboratory of the applicant or in another testing laboratory by agreement with the applicant.

8. Evidentiary materials, apart from documents specified in part 7 of this Article, may include other documents at the option of the applicant, unless otherwise is provided by the technical regulations of the Customs Union on certain types of food products, giving occasion to

confirmation of conformity of the declared food products to the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products.

9. Declaration of conformity must contain the following information:

- name and location of the applicant;
- name and location of the manufacturer;
- information about the object of confirmation of conformity allowing identification of such object;
- name of these technical regulations or the technical regulations of the Customs Union on certain types of food products, the conformity with the requirements of which is being confirmed;
- application of the applicant concerning safety of food products if used in accordance with the intended purpose and adoption of measures to ensure conformance of food products to the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products;
- information about conducted research (tests) and measurements as well as documents giving occasion to confirmation of conformity of food products to the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products;
- term of conformity declaration;
- other information provided for in the respective technical regulations of the Customs Union.

10. The term of the declaration of conformity shall be established by the applicant unless otherwise provided by technical regulations of the Customs Union on certain types of food products.

11. In the case of change of compulsory requirements to food products, evidentiary materials must be changed with regard to confirmation of conformity to such requirements. Adoption of a new declaration shall not be needed in this case.

12. The Customs Union member states shall keep a record of adopted conformity declarations.

#### **Article 24. State Registration of Specialized Food Products**

1. Specialized food products shall be subject to state registration.

Specialized food products shall include:

- 1) food products for child nutrition, including drinking water for child nutrition;
- 2) food products for dietetic therapeutic and dietetic protective nutrition;

3) natural mineral water, medicinal table water, medicinal mineral water with salinity of more than 1 mg/dm or with less salinity contained biologically active substances in an amount no less than balneal norms;

4) food products for nutrition of sportsmen, pregnant and nursing women;

5) biologically active additives to food (BAA).

2. Food products specified in part 1 of this Article shall be allowed for production (manufacturing), storage, shipment (transportation) and realization only after state registration thereof in accordance with the procedure established hereby.

3. State registration of specialized food products shall be conducted at the stage of its preparation to production (manufacturing) on the customs territory of the Customs Union, and specialized food products imported onto the customs territory of the Customs Union — prior to its import onto the customs territory of the Customs Union.

4. State registration of specialized food products shall be conducted by an authority which has been authorized by a Customs Union member state (hereinafter — specialized food product registration authority).

5. State registration of specialized food products shall be effective for an unlimited period of time.

6. State registration of specialized food products may be terminated or suspended by the specialized food product registration authority in the event they fail to comply with the requirements of these technical regulations established as a result of state control (surveillance) and/or pursuant to decision of judicial authorities of the Customs Union member state.

7. The applicant shall be entitled to appeal against the decision of the specialized food product registration authority in judicial proceedings.

## **Article 25. Procedure for State Registration of Specialized Food Products**

1. State registration of specialized food products shall include:

1) review of documents submitted by the applicant and confirming safety of such products and their conformity to the requirements of these technical regulations and other technical regulations of the Customs Union applying thereto;

2) entry of information about the name of specialized food products and the applicant thereof into the unified register of specialized food products or delivering to the applicant of the decision concerning refusal in state registration.

2. For the purpose of state registration of specialized food products, the applicant shall submit the following documents to the specialized food product registration authority:

1) application for conduction of state registration of specialized food products with specification of its name, name of the applicant and address of its location (in case the applicant is a legal entity), surname, name, patronymic of the applicant, address of its location, details of identification document (in case the applicant is an individual entrepreneur);

2) results of surveying (testing) of samples of the specialized food products conducted in accredited testing laboratory as well as documents confirming the conformity of such products to the requirements established by these technical regulations and other technical regulations of the Customs Union applying thereto;

3) information about the designation of the food products;

3. The documents submitted to the specialized food product registration authority shall be accepted according to the list, a copy of which with specification of the date of acceptance shall be delivered (serviced) to the applicant.

4. The application for conduction of state registration of specialized food products and the documents attached thereto may also be delivered to the specialized food product registration authority by mail with the list of attachments and a notice of delivery or in the form of an electronic document certified by electronic signature in accordance with the laws of the Customs Union member state.

5. The specialized food product registration authority must review the documents submitted for registration within no more than 5 business days of receipt of the application together with all necessary documents.

6. The fact of state registration of specialized food products shall be the entry of information about such products into the unified register of specialized food products within 3 days of completion of the review of the submitted documents by the specialized food product registration authority.

7. Registration of specialized food products may be refused in the following cases:

1) incompleteness or unreliability of the documents submitted by the applicant pursuant to part 2 of this Article;

2) non-conformity of the specialized food products to the requirements of these technical regulations and other technical regulations of the Customs Union applying thereto, including with regard to non-misinforming of consumers;

A decision on refusal shall be sent to the applicant in writing or electronically with a justification for the refusal within three business days.

8. The applicant may appeal against a decision of specialized food product registration authority concerning refusal of state registration of specialized food products in judicial proceedings.

## **Article 26. Unified Register of Specialized Food Products**

1. Information about state registration of specialized food products shall be entered into the unified register of specialized food products.

The unified register of specialized food products is a component of the unified register of registered food products consisting of national parts of the unified register of specialized food products, which are formed and maintained by the specialized food product registration authorities of the Customs Union member state.

2. The following information must be entered into the unified register of specialized food products:

1) name and location of the legal entity, or surname, name, patronymic, registration address and ID details of the individual entrepreneur, carrying out production (manufacturing) of specialized food products;

2) name of specialized food products;

3) information about attribution of products to specialized food products;

4) date and number of the decision to conduct state registration;

5) name and location of the specialized food product registration authority carrying out state registration.

3. The application and the documents attached thereto submitted for conduction of state registration of specialized food products shall constitute the information fund of the unified register of specialized food products and shall be subject to permanent keeping with the specialized food product registration authority.

4. The unified register of specialized food products which have undergone state registration shall be maintained in the form of electronic database protected from damage and unauthorized access.

The information of this unified register of specialized food products shall be publicly available and placed on a daily updated specialized search internet-server.

## **Article 27. State Registration of New-Type Food Products**

1. New-type food products shall be subject to state registration.

New-type food products shall not include food products produced pursuant to already known and applied technologies and incorporating components, including food additives, already used by human as food, even if such product or component have been produced pursuant to a new recipe.

2. State registration of new-type food products shall be conducted at the stage of preparation to its production (manufacturing) on the customs territory of the Customs Union for the first time, and of food products imported onto the customs territory of the Customs Union – prior to its import onto the customs territory of the Customs Union.

3. State registration of new-type food products shall be conducted by an authority authorized by a Customs Union member state (hereinafter referred to as the new-type food product registration authority).

4. The fact of state registration of new-type food products shall mean that following registration such food products shall not be considered as new-type products and shall not be subject to state registration by any other applicant and under any other name.

5. State registration of new-type food products shall be effective for an unlimited period of time.

6. New-type food products of each name shall be subject to an assessment (confirmation) of conformity in accordance with the hereby established procedure.



7. State registration of new-type food products may be terminated or suspended by the new-type food product registration authority in the case of infliction of damage established as a result of state control (surveillance) and pursuant to decision of judicial authorities of the Customs Union member state.

## **Article 28. Procedure for State Registration of New-Type Food Products**

1. State registration of new-type food products shall include:

1) review of the documents submitted by the applicant and confirming safety of such products for human life and health;

2) entrance of information about new-type food products into the unified register of new-type food products or delivering to the applicant of the decision concerning refusal in state registration.

2. For the purpose of state registration of new-type food products, the applicant shall submit the following documents to the new-type food product registration authority:

1) application for conduction of state registration of new-type food products with specification of its name, name of the applicant and address of its location (in case the applicant is a legal entity), surname, name, patronymic of the applicant, address of its location, details of identification document (in case the applicant is an individual entrepreneur);

2) documents:

2.1) results of researches (tests) of samples of the new-type food products conducted in an accredited testing laboratory as well as other documents confirming safety for human life and health;

2.2) information about its impact on a human organism confirming the lack of the food product's harmful impact on humans received from any reliable sources.

3. The documents submitted to the new-type food product registration authority shall be accepted according to the list, a copy of which with specification of the date of acceptance shall be delivered (serviced) to the applicant.

4. The application for conduction of state registration of new-type food products and the documents attached thereto may also be delivered to the new-type food product registration authority by mail with the list of attachments and a notice of delivery or in the form of an electronic document certified by electronic signature in accordance with the laws of the Customs Union member state.

5. The new-type food product registration authority must review the documents submitted for registration no later than 5 days after receipt of the application together with all necessary documents.

6. Registration of new-type food products may be refused in the following cases:

1) incompleteness or unreliability of the documents submitted by the applicant pursuant to part 2 of this Article;

2) non-conformity of food products to the requirements of these technical regulations and other technical regulations of the Customs Union applying thereto;

3) determination of proved adverse impact on human organism.

The decision on refusal in writing or in electronic form with a justification for the refusal shall be sent to the applicant within three business days.

7. The applicant may appeal against the decision of the new-type food product registration authority concerning refusal in state registration of new-type food products in a court procedure.

### **Article 29. Unified Register of New-Type Food Products**

1. Information about registration of new-type food products shall be entered into the unified register of new-type food products.

The unified register of new-type food products is a component of the unified register of registered food products consisting of national parts of the unified register of new-type food products, which are formed and maintained by the new-type food product registration authorities of the Customs Union member state.

2. The unified register of new-type food products shall contain the following information:

1) description of new-type food products;

2) date and number of the decision to conduct state registration.

3. The application and the documents attached thereto submitted for conduction of state registration of new-type food products shall constitute the information fund of the national parts of the unified register of new-type food products and shall be subject to permanent keeping with the new-type food product registration authority.

4. The unified register of new-type food products which have undergone registration shall be maintained in the form of electronic database protected from damage and unauthorized access.

The information of the unified register of new-type food products shall be publicly available and placed on a daily updated specialized search internet-server.

### **Article 30. Veterinary and Sanitary Expertise**

1. Non-processed food products of animal origin shall be subject to a veterinary and sanitary expertise before being issued into circulation on the customs territory of the Customs Union unless otherwise established by the technical regulations of the Customs Union on fish food products and shall be accompanied by a document containing information confirming its safety.

Processed food products of animal origin shall not be subject to a veterinary and sanitary expertise.

In the form of a veterinary and sanitary expertise may be conducted an assessment of conformity to the requirements to food products of non-industrial manufacture of animal origin established by these technical regulations and other technical regulations of the Customs Union on certain types of food products.

2. Veterinary and sanitary expertise of non-processed food products of animal origin shall be conducted with the purpose of:

1) establishment of conformity of the food products and the processes of production (manufacturing), storage, shipment, realization and utilization associated with the safety requirements thereto to the requirements of these technical regulations and other technical regulations of the Customs Union on certain types of food products;

2) establishment of veterinary security of households (production facilities) where the animals originate from;

3. The veterinary and sanitary expertise shall be conducted and its results shall be registered in accordance with the laws of the Customs Union member state as well as the Agreement of the Customs Union on veterinary and sanitary measures.

### **Article 31. State Registration of Production Facilities**

1. A participant of economic activity shall be entitled to carry out processes of production (manufacturing) of food products specified in Article 32 hereof on the customs territory of the Customs Union only after state registration of production facilities where such production (manufacturing) processes are being carried out.

2. State registration of production facilities shall be conducted by an authorized authority of the Customs Union member state (hereinafter referred to as the production facility registration authority) on the basis of the application for state registration of the production facility submitted by the participant of economic activity (hereinafter referred to as the applicant).

3. The applicant shall submit application for state registration of a production facility to the production facility registration authority at the place of projected commencement of the processes (manufacturing) of production of food products specified in Article 32 hereof.

4. The application in hard copy must be signed by an authorized representative of the participant of economic activity and must conform to the requirements of Article 33 hereof.

5. The application for state registration of a production facility and the documents attached thereto may be delivered by mail with the list of attachments and a notice of delivery or in an electronic form.

6. The attached copies of documents in hard copy must be certified by the applicant. The applicant shall be responsible for reliability of information contained in the attached documents.

7. The production facility registration authority must, within no more than 30 days of receipt of the application for state registration of a production facility, conduct an inspection of conformance of the inspected production facilities to the requirements as to the production process as are established herein and/or in technical regulations of the Customs Union on certain types of food products. The inspection shall be conducted according to the procedure established by legislation of the Customs Union member state.

8. Based on the results of the inspection of the registered production facility, the production facility registration authority shall take a decision on state registration of the production facility, assign to it an identification (account) number and either enter the production facility into the register of production facilities for the production of food products subject to state registration or issue an instruction for elimination of detected violations.

9. Upon elimination of violations specified in the instruction, the applicant shall notify the production facility registration authority in writing of fulfilment of the instruction and elimination of detected violations. The notice of elimination of detected violations must contain information about the fact and means of elimination of detected violations as well as of protective measures taken with regard to such violations. The notice shall be sent in the manner stipulated in part 3 and 5 of this Article.

10. The production facility registration authority shall be entitled, within 15 business days of receipt of the notice concerning fulfilment of the instruction and elimination of all detected violations, to carry out an inspection of such fulfilment in the manner stipulated in part 7 of this Article and either take a decision on state registration of the production facility or a decision on refusal in state registration of the production facility.

11. State registration of a production facility shall be effective for an unlimited period of time.

12. The ground for refusal in state registration of a production facility shall be the failure to fulfil the instruction for elimination of detected violations of requirements hereof and other technical regulations of the Customs Union applying thereto. The refusal in state registration of a production facility must be executed in writing and contain reference to the requirements of technical regulations which have been violated. The refusal in state registration of a production facility must be delivered to the representative of the applicant in person or sent to the applicant by mail with return receipt requested.

13. State registration of a production facility may be terminated by the production facility registration authority in the case of establishment of the fact of non-conformity of the production process to the requirements hereof as a result of conducted state control (surveillance) pursuant to decision of judicial bodies of the Customs Union member state.

14. The applicant shall be entitled to appeal against the decision of the production facility registration authority in judicial proceedings.

### **Article 32. Food Products Production Facilities Subject to State Registration**

Subject to state registration shall be production facilities which perform activities to prepare and process (treat) non-processed food (edible) raw materials of animal origin, specifically the following processes of production (manufacturing) of food products:

a) slaughter of productive animals and poultry, processing (treatment) of slaughter products of productive animals and poultry for the production (manufacturing) of food products;

b) reception of raw milk, raw cream and raw skimmed milk and/or processing (treatment) thereof in production (manufacturing) of dairy products;

c) production (manufacturing) and processing (treatment) of poultry eggs and derivatives thereof;

d) production (manufacturing) and processing (treatment) of aquaculture products and catches of aquatic biological resources (non-fish species of fishery) except for products of plant origin.

### **Article 33. Application for State Registration of Production Facilities**

1. Application for state registration of a production facility must contain the following information:

1) name and location (for a legal entity), or surname, name, patronymic, registered address and ID details (for an individual entrepreneur);

2) actual address of the production facility;

3) the list of processes of production (manufacturing) of food products out of the specified in Article 32 hereof which are planned to be carried out;

4) details of the certificate of registration of the legal entity (for a legal entity);

5) details of the certificate of registration of the individual entrepreneur (for an individual entrepreneur).

2. The application for state registration of a production facility must contain a note of conformity of said production facility to the requirements of these technical regulations and/or technical regulations of the Customs Union on certain types of food products.

3. The applicant shall be responsible for reliability of information contained in the application for state registration of a production facility.

4. The form of application for state registration of a production facility shall be established by the production facility registration authority. The approved form of application for state registration of a production facility must be officially published in a public information system in electronic digital form.

### **Article 34. Documents Confirming State Registration of Production Facilities**

1. The fact of state registration of a production facility shall be the assignment of an identification number to the production facility and incorporation of details of the production facility into the register of production facilities for the production of food products subject to state registration. At the option of the applicant, the applicant may be given the extract from the register of production facilities for the production of food products subject to state registration (hereinafter — the extract) of an approved form.

2. The extract must contain the following information:

1) identification number, which is entered into the register of production facilities for the production of food products subject to state registration;

2) name and location (for a legal entity), surname, name, patronymic, ID details (for an individual entrepreneur);

3) actual address of the production facility;

4) the list of processes of production of food products out of the specified in Article 32 hereof which are planned to be carried out;

3. The form of the extract shall be established by the production facility registration authority. The approved form of the extract must be officially published in a public information system in electronic digital form.

**Article 35. Procedure for Notification of the Change of Actual Information about the Applicant and the Production Facility for the Production of Food Products Subject to State Registration**

1. The applicant shall be obliged, within 14 days and in the manner provided by part 5 of Article 31, to notify the production facility registration authority information of the following changes:

1) change of the place of location of the legal entity;

2) change of the surname, name, patronymic, registered address, or ID details of the individual entrepreneur;

3) reorganisation of the legal entity.

2. In the case of change of actual information provided for by clause 3 of part 1 of Article 33 hereof in the direction of extension of the list of production processes specified in Article 32 hereof, the applicant shall be obliged to notify the production facility registration authority of such changes at least 30 days prior to projected actual commencement of conduction of new production processes from the list established by Article 32 hereof which have not been specified in the register of production facilities for the production of food products subject to state registration and the certificate of state registration (if any). The applicant must also attach to such notice the documents into which such amendments have been introduced or new documents provided for by clauses 4 and 5 of part 1 of Article 33 hereof.

The production facility registration authority shall be entitled, within 30 days of receipt of the notice from the applicant, to carry out an inspection of conformity of production facilities for the production of food products subject to state registration to the requirements as to the process of production (manufacturing) stipulated by these technical regulations and technical regulations of the Customs Union on certain types of food products.

3. Based on the notices of the applicant specified in parts 1 and 2 of this Article, the production facility registration authority shall be obliged within 30 days to introduce amendments into the register of production facilities for the production of food products subject to state registration. The applicant may be refused in introduction of amendments into the register of production facilities for the production of food products subject to state registration in the case of detection of violation of the requirements of these technical regulations and technical regulations of the Customs Union on certain types of food products during conduction of the inspection pursuant to part 2 of this Article.

4. Registration shall be terminated in the case of change of actual data provided for by clause 2 of part 1 of Article 33 hereof or in the case of liquidation of the applicant.

### **Article 36. Register of Production Facilities for the Production of Food Products Subject to State Registration**

1. Information about the state registration of production facilities shall be entered into the register of production facilities for the production of food products subject to state registration maintained by the production facility registration authority.

2. The register of production facilities for the production of food products subject to state registration shall contain the following information:

- 1) information provided for by part 1 of Article 35 hereof;
- 2) identification number of the registered production facility;
- 3) name and location of the production facility registration authority which adopted the decision on state registration of the production facility.

3. The applications shall constitute the information fund of the register of production facilities for the production of food products subject to state registration and shall be subject to permanent keeping with the production facility registration authority. In the case of change of actual information in accordance with parts 1, 2 and 4 of Article 33 hereof such changes shall be subject to entrance into the register of production facilities for the production of food products subject to state registration.

4. The information of the register of production facilities for the production of food products subject to state registration must be published in a public information system, including in internet in electronic form.

## **CHAPTER 5. THE STATE CONTROL (SUPERVISION)**

### **Article 37. Accounting of Production Facilities for Production of the Food Products**

1. A participant of economic activities shall be entitled to start the activities on production (manufacturing) of the food products, except for production (manufacturing) of the food products indicated in article 32 hereof after submitting an application on the start of activities for the production (manufacturing) of such food products to the state control (supervision) authority in accordance with the procedures prescribed by the laws of the Customs Union member state.

2. The Customs Union member states maintain accounting of production facilities in which the activities on production (manufacturing) of the food products are performed, except for production (manufacturing) of the food products indicated in article 32 hereof.

3. Information on production facilities in which the activities on production (manufacturing) of the food products are performed, except for production (manufacturing) of the food products indicated in article 32 hereof, is entered into the register of production facilities for the production (manufacturing) of food products not subject to state registration, which is maintained by an authorized authority of the Customs Union member state.

The register of production facilities for the production of food products not subject to state registration is maintained in electronic databases protected against damages and unauthorized access.

The information contained in such a register is public and published on daily updated specialized search server in the Internet.

#### **Article 38. The State Control (Supervision) over Compliance with the Requirements of these Technical Regulations**

The state control (supervision) over compliance with the requirements of these technical regulations with regard to the food products and production (manufacturing), storage, shipment (transportation), sale and utilization processes related to it shall be performed in accordance with the laws of the Customs Union member state.

### **CHAPTER 6. THE LABELLING OF THE FOOD PRODUCTS**

#### **Article 39. The Requirements for the Labelling of the Food Products**

The labelling of the food products shall comply with the requirements specified by the technical regulations of the Customs Union in relation to the labelling of the food products, and (or) respective requirements of technical regulations of the Customs Union on certain types of food products.

The food products that have passed the assessment (confirmation) of compliance shall be labelled by a single market circulation mark of the Customs Union member state unless otherwise established by the technical regulations of the Customs Union on certain types of food products, except for food products of non-industrial manufacturing produced by citizens in home conditions and/or in personal subsidiary plots or by citizens engaged in gardening, horticulture, animal breeding that are intended for issuance into circulation on the customs territory of the Customs Union as well as food products sold at catering enterprises (public catering).

The single mark for an unpackaged food product's circulation on the market of the Customs Union member state is applied to the shipping documentation unless otherwise established by the technical regulations of the Customs Union on certain types of food products.

### **CHAPTER 7. DISCLAIMER CLAUSE**

#### **Article 40. Disclaimer Clause**

1. The Customs Union member states shall take all measures to prevent food products that do not comply with the requirements of these technical regulations from entering into circulation on the customs territory of the Customs Union as well as to withdraw the food products from circulation.

2. The authorized body of the Customs Union member state shall notify the authorized bodies of other Customs Union member states on decision adopted with indication of reasons for its adoption and submission of evidences which explain the necessity to take such measure.

3. The grounds for application of this article may be as follows:



failure to perform the requirements of these technical regulations; improper application of the standards related to these technical regulations, if such standards were applied.

Appendix No. 1  
to Technical Regulations of the Customs Union “On the Safety of Food Products”  
(TR-CU-021/2011)

**Microbiological Safety Standards  
(Pathogenic)**

Indicator	Group of products	Mass of product (g), for which shall not be allowed
Pathogenic micro-organisms, including salmonellae	<b>Meat and meat products; by-products, pork fat and products thereof</b>	25
	Birds' eggs and derivatives	25 125 g - raw eggs (5 samples, 25 g each), the analysis is carried out in yolks
	Milk and milk products, (excluding sterilized products, ultra-pasteurized with aseptic pre-packing) nutrient solutions for cultures, milk-clotting preparations, dry mixtures for ice cream	25 (50 for concentrates of lactulose, milk protein, and caseine)
	Cultures	100 (fluid), 10 (dried)
	<b>Fish and non-fish species and derivatives thereof (excluding fish oil)</b>	<b>25</b>
	Flour and cereals products (instant cereals, egg-containing pasta, with fillings, bran and food fibers), bakery products with fillings	25
	Sugar-containing confectionery products, chewing gum, cocoa products, chocolate and chocolate products, flour confectionery products	25
	Fresh vegetables and potatoes; Vegetables, potatoes, mushrooms, fruit — blanched, boiled, fast-frozen, dried, sour, salted, soaked, and derivatives thereof, unsterilized; pasteurized fruit juice products; freshly squeezed juices, concentrated juices, concentrated fruit infusions and concentrated fruit and/or vegetable purees, including quick-frozen foods	25
	Flavourings, spices, nuts, oil seeds suitable for eating	25

Special fats, including culinary, confectionary, bakery; mayonnaises, mayonnaise sauces, vegetable oil-based sauces, margarines, milk fat substitutes, cocoa butter equivalents, SOS-type cocoa butter conditioners, POP-type cocoa butter substitutes, non-temperable non-lauric-type cocoa butter substitutes, non-temperable lauric-type cocoa butter substitutes; melted mixtures, spreads, vegetable oil creams	25
Alcohol-free beverages, concentrates and mixtures for beverages, syrups, fermented beverages, beer and beer-based beverages	25 (100 for alcohol-free beverages with shelf life up to 30 days)
Protein isolates and concentrates and derivatives; Pectin, agar-agar, gelatine, gums, starch and derivatives, yeast, starter cultures, food concentrates, Ready-to-eat culinary products, catering dishes	25 (10 for starter cultures; 50 - for catering beverages)
Biologically active additives to food	10 (25 - for BAAs based on food fibers, dry BAA-teas for children; 50 – for liquid BAA based on pure cultures of probiotic organisms)
Milk-based* products for pregnant and nursing women	50
Food products for infant nutrition, adapted instant first- and second-stage milk mixtures, instant dry milk (except for sterilized, ultra-pasteurized with aseptic pre-packing)* Adapted sterilized milk mixtures, sterilized milk and cream without aseptic pre-packing manufactured at milk kitchens; Specialized food products for dietary therapy (except meat- and milk-based low-protein freeze-dried products)	100
Food products for infant nutrition, grain-based supplemental food products: flour and cereals requiring boiling; Children's herbal beverages (herbal tea); Dry milk	25
Other infant food products, including products for children's dietary therapy; meat- and milk-based freeze-dried products, low-protein products; second-stage and partially adapted milk mixtures requiring thermal processing (except for sterilized and ultra-pasteurized products with aseptic pre-packaging, and canned products)*; For dehydrated cereal dishes— (on a dry basis)	50
Food products for children of pre-school and school age (except for ultra-pasteurized milk without aseptic pre-packaging in consumer containers; Ultra-pasteurized cream without aseptic	25 (100 — ultra-pasteurized milk without aseptic packaging in

	packaging in consumer containers, canned products)	consumer containers; ultra-pasteurized cream without aseptic packaging in consumer containers)
Listeria monocytogenes	Meat and meat products, by-products, pork fat and derivatives thereof (except for edible blood)	25
	Milk and milk products, including soft serve dry mixes for ice cream (except for raw milk, raw fat-free milk and raw creams, sterilized and ultra-pasteurized products with aseptic pre-packing, cultured milk products, dry and thickened products, cheeses and processed cheese products, melted butter, milk fat, melted butter oil mix)	25 125 g (for soft and pickled cheeses — in 5 samples of 25 g each)
	Fish, non-fish species and derivatives thereof (except for (naturally) dried and hung products and pasteurized roe)	25
	Vegetables and potatoes — blanched, fast-frozen, and products thereof, salads of raw vegetables and fruits; Freshly squeezed juices	25
	Vegetable and cream spreads	25
	Milk-based and soya-based* products for pregnant and nursing women	50 25 - for dry products from milk and cereals (on a dry basis)
	Food products for infant nutrition : adapted first- and second-stage instant milk mixtures, instant dry milk; Specialized food products for dietary therapeutic nutrition: products for prematurely born and low body weight infants; dry milk high-protein, low-lactose and lactose-free products (except for sterilized, ultra-pasteurized products with aseptic packaging)*; Adapted sterilized milk mixtures, sterilized milk and cream with non-aseptic packaging prepared at milk kitchens	100
	Other milk-based food products for infants (except for sterilized, ultra-pasteurized products with aseptic packaging)*; For dehydrated cereal dishes — (on a dry basis)	50
	Dry milk for infant nutrition	25

	Food products for children of preschool and school age; semi-finished meat foods, semi-finished fish and non-fish foods; pastes and meat culinary products, sausage goods (sausages and sardelki), milk and milk products (except for sterilized and ultra-pasteurized products with aseptic packaging)	25
Enterobacter sakazakii	Food products for infant nutrition: adapted milk mixtures, instant-type dry milk cereal dishes for children under 6 months of age; Specialized food products for dietary therapeutic nutrition for children under 6 months of age , for the prematurely born and/or low body weight infants (on a dry basis); pasteurized reconstituted dry milk mixtures; products produced at children's milk kitchens for infants from birth*	300 in case of detection of Enterobacteriaceae bacteria belonging neither to E coli. nor to salmonellae, in the standardized amount
Yersinia genus bacteria	Dry vegetables and potatoes and derivatives thereof; products from raw vegetables, vegetables and fruit — cut, blanched, frozen	25 (if there is an epidemic situation in the region of production)
Staphylococcal enterotoxins	Cheeses and cheese products, cheese pastes, including those for children's nutrition; Dry milk-based food products for children's nutrition (except for dry milk cereal dishes), including specialized milk products for dietary therapeutic nutrition	125 (in 5 samples, 25 g each); (if S. aureus bacteria in the standardized amount)

\*in a ready-to-eat product

## Appendix No. 2

### to Technical Regulations of the Customs Union “On the Safety of Food Products”

(TR CU 021/2011)

#### Microbiological Safety Standards

Table 1

#### 1.1 Meat and Meat Products; Poultry, Eggs and Products of Their Processing

Indicators	Acceptable levels	Remarks
Quantity of mesophilic aerobic and facultative-anaerobic micro-organisms, CFU/g (cm <sup>3</sup> ), no more than	10	Slaughterwarm meat (of all kinds of slaughter animals)
	100	Egg chicken, quail fresh
	1x10 <sup>3</sup>	Surface frozen, cooled meat (of all kinds of slaughter animals); Boiled sausage products, including from poultry meat, including ready-cut; Meat products - boiled, boiled and baked, boiled and smoked, baked and smoked, baked, including ready-cut and vacuum-packaged under modified atmosphere; Pastes of liver and/or meat, including in casings; carcasses and parts of carcasses of poultry and derivatives thereof — baked, boiled and smoked, smoked, raw smoked, raw jerked, including minced
	2x10 <sup>3</sup>	Sausages — blood, liver, brawn, head cheese; Jelled products from meat and poultry, pastes from poultry;
	2,5x10 <sup>3</sup>	Boiled sausage products produced of second and third-grade quality primary material, including ready-cut
	5x10 <sup>3</sup>	Pastes from poultry liver; Liver sausages from poultry meat and by-products; Heat-dehydrated chicken stuffing; Table egg — chicken and other poultry
	1x10 <sup>4</sup>	Frozen meat, meat cooled in joints, packed under vacuum or into modified gaseous atmosphere; Meat dishes - ready-to-eat, fast frozen: from portion steaks of meat of all productive animals (without sauces), fried, boiled; Poultry carcasses and meat - cooled; Dried products from poultry meat, including freeze-dried chicken stuffing, freeze-dried egg albumen
	2x10 <sup>4</sup>	Ready-to-eat fast-frozen meat dishes from chopped meat with sauces; Pancakes with fillings from meat and by-products
	2,5x10 <sup>4</sup>	Edible albumen; dry food concentrates from meat and by-products
	5x10 <sup>4</sup>	Dry concentrate of blood plasm (serum); Egg powder, melange for enteral feeding products; Freeze-dried egg yolk

	$1 \times 10^5$	Frozen poultry carcasses and meat; Liquid egg products: filtered and pasteurized; Natural semi-finished products from poultry meat: meat-and-bone, boneless non-breaded
	$5 \times 10^5$	Frozen blocks of bone-in and boneless trimmed meat; Cooled, surface-frozen and frozen, including pickled, boneless semi-finished meat products: large-sized stakes; edible blood; Cooled, surface-frozen and frozen packaged poultry carcasses and meat; Egg products - liquid, frozen
	$1 \times 10^6$	Semi-finished boneless meat products (cooled, surface-frozen and frozen), including pickled, in small-sized steaks; Semi-finished natural poultry meat products: meat-and-bone, boneless and breaded, with spices, sauce, pickled; steaked boneless meat in blocks; Chopped semi-finished products of poultry meat (cooled, surface-frozen and frozen); Mechanically deboned poultry meat, bone meat: cooled and block frozen, semi-finished bone products; poultry skin; poultry by-products and semi-finished products therefrom.
	$2 \times 10^6$	Meat semi-finished products – chopped (cooled, frozen) in paste casing, stuffed (cabbage rolls, squashes), meat-containing semi-finished products, chopped
	$5 \times 10^6$	Frozen meat of slaughter animals, mechanically deboned; Chopped meat semi-finished products (cooled, frozen): moulded, including breaded; Stuffing of beef, pork and meat of other slaughter animals; Meat-and-bone semi-finished products (in large steaks, chopped and diced)
Coliform bacteria shall not be allowed in product mass ( $\text{g}/\text{cm}^3$ )	1.0	Slaughterwarm meat (of all species of animals); Sausage products, including from poultry meat, half-smoked, boiled and smoked; boiled, including ready-cut; Meat products - boiled, boiled and baked, smoked and boiled, smoked and baked, baked, including ready-cut and packed under vacuum in conditions of modified atmosphere; Sausages - blood, liver, brawns, head cheeses; Pastes from liver and (or) meat, including in casings; Dry food concentrates from meat and by-products; Poultry carcasses and parts of carcasses and products - baked, boiled and smoked, smoked, raw smoked, raw jerked; Culinary products from chopped meat
	0.1	Surface-frozen, cooled meat (of all species of animals); edible blood and dry derivatives thereof: albumen, plasm concentrate; Sausages and products from meat and poultry - raw smoked and raw jerked; Jellied products from meat and poultry; Pastes and liver sausages from meat and poultry by-products; Dried poultry meat products; Egg - chicken, quail fresh; Egg products - liquid pasteurized, frozen, dry, mixtures for omelet
	0.01	Meat, frozen; meat (of all kinds of animals) cooled and frozen in joints, packed under vacuum or into modified gaseous atmosphere; Frozen meat of slaughter animals in carcasses, half carcasses, quarter carcasses and joints; Meat dishes - ready-to-eat, fast-frozen; freeze-dried chicken mincemeat; Table eggs; Freeze dried egg products:
	0.001	Frozen meat, bone-in, boneless, blocked, trimmed; Semi-finished boneless meat products (cooled, surface-frozen, frozen), including pickled
	0.0001	Meat – frozen, mechanically deboned; Semi-finished meat and meat-containing products and products from poultry meat - meat-and-bone, chopped, moulded, including breaded, in paste casing, stuffed; Stuffings
E. coli shall not be allowed in product mass ( $\text{g}/\text{cm}^3$ )	1.0	Sausages and products from meat and poultry - raw smoked and raw jerked, including cut and packed under vacuum;
S.aureus shall not be	1.0	Edible blood; Sausage products and products from meat and poultry - boiled, baked, boiled and smoked, smoked,

allowed in product mass (g/cm <sup>3</sup> )		raw smoked, raw jerked, Blood sausages; liver sausages, including from poultry meat and by-products; Blood sausages, liver sausages, brawns, head cheeses, , pastes from liver and/or meat, including in casings, jellied meat products (for products with a shelf life of over two days); Culinary products from chopped poultry meat; Ready-to-eat fast-frozen dishes from poultry meat: fried, boiled, from chopped meat with sauces and trimmings; Pastes from poultry meat, including with the use of interiors; Jellied products from poultry; Egg products - liquid, pasteurized, frozen; Dry mixtures for omelet;
	0.1	Meat dishes, ready-to-eat, fast-frozen: from portion steaks of meat of all types of productive animals without sauces, fried, boiled, from chopped meat with sauces; Pancakes with filling from meat or by-products etc.; Pastes from liver and(or) meat, including in casings; Jellied meat products; Sausage products from poultry meat, half-smoked; Pastes from poultry liver, Chicken stuffing - freeze-dried and heat-dehydrated
	0.01	Dry products from poultry meat
Proteus genus bacteria shall not be allowed in product mass (g)	1.0	Meat (all kinds of animals): cooled - for child nutrition, dietary therapy: edible albumen; Chicken stuffing - freeze-dried and heat-dehydrated; Dry products from poultry meat; Egg products, liquid: filtered, pasteurized, dry egg products, mixtures for omelet
	0.1	Cooled meat (all kinds of animals) with shelf-life over 7 days
sulfite-reducing clostridia shall not be allowed in product mass (g/cm <sup>3</sup> )	1.0	Edible blood, albumen; Dry blood plasm concentrate; Pastes from liver and (or) meat, including in casings
	0.1	Sausage products from meat and poultry - boiled and smoked, half-smoked; Boiled sausage products, including ready-cut and packed under vacuum, in modified atmosphere conditions; Meat products - boiled, smoked and boiled, smoked and baked, baked; Meat products – boiled and baked, smoked and baked, including ready-cut and packed under vacuum, in modified atmosphere conditions; Brawns, head cheeses; Sausages - blood, liver (for products with a shelf life of over 2 days); Sausages – blood, liver, including from poultry meat and by-products; Pastes from liver and (or) meat, including poultry, including in casings; Jellied meat and poultry products; Poultry carcasses and parts of carcasses and products - baked, boiled and smoked, smoked, raw smoked, raw jerked; Culinary products from chopped poultry meat
	0.01	Sausages and products from meat of slaughter animals - raw smoked and raw jerked, sausage products - half smoked, boiled and smoked, boiled; Sausage products from poultry meat, raw jerked, raw smoked, half smoked; Meat products - smoked and boiled (cheek meat, clod, shank); Sausages - blood, liver
Enterococcus genus bacteria, CFU/g, not more than	1 x 10 <sup>3</sup>	Meat products - ready-to-eat, fast-frozen/ from portion steaked meat (without sauces), from chopped meat with sauces; Pancakes with filling from meat or by-products etc.
	1 x 10 <sup>4</sup>	Ready-to-eat fast frozen dishes from poultry meat:
Molds, CFU/g, not more than	500	Semi-finished chopped meat products (cooled, frozen) moulded, including breaded, in dough casing, stuffed (cabbage rolls, squashes), chopped meat-containing semi-finished products, with shelf-life over 1 month
	100	Dry food concentrates from meat and by-products

### 1.2. Fish, non-fish species and products therefrom



Indicators	Acceptable levels	Remarks
Quantity of mesophilic aerobic and facultative-anaerobic micro-organisms, CFU/g, not more than	$1 \times 10^3$	Boiled and frozen structured products; Sturgeon roe - granular, pasteurized.
	$5 \times 10^3$	Roe of other fish species - pasteurized; Hydrolysate from non-fish sea species, live clams; Jams from laminaria
	$1 \times 10^4$	Fish products - hot and cold smoked, whole; culinary products - thermally treated, roe products; Salads - multi-component, without dressing; Sturgeon roe - granular, canned, pressed, roe analogues.
	$2 \times 10^4$	Boiled and frozen products: fast-frozen ready-to-eat dishes from fish and non-fish species, including packed under vacuum; Jerked and dried products from marine invertebrates.
	$3 \times 10^4$	Cold smoked fish products - dressed, including ready-cut.
	$7,5 \times 10^4$	Cold smoked fish products - soft-salted fish products from sturgeon and salmon fishes, including ready-cut
	$5 \times 10^4$	Raw fish and live fish; Cooled and frozen fish products: specially conditioned stuffing; Preserves from dressed and thermally processed fish, from clam meat; Fish - dressed, soft-smoked and soft-salted, including fillet, including packed under vacuum; Fish - jerked, hung, dried; Culinary products - multi-component, thermally treated, jellied products; Milts and unscreened roe - cooled and frozen; Sturgeon roe - unscreened, salted; salmon roe - granular, salted, from frozen ovaries; Crustaceans and other live invertebrates; clams - cooled, frozen; Dried and proteinic non-fish sea species: dry mussel bouillon, bouillon cubes and pastes, isolated protein, Algae, raw sea grass, including frozen and dried.
	$1 \times 10^5$	Fish products - cooled and frozen, except for specially conditioned stuffing, non-fish species; Fish liver, heads - frozen; Preserves of spiced and special salting from fish, including from whole fish; "Pastes" - protein paste preserves; Cool smoked fish products - salted, spiced, pickled, including filet, ready-cut with fillings, spices, trimmings, vegetable oil; Sturgeon roe - granular, salted; Roe of other fish species - screened, unscreened salted, smoked, jerked
	$2 \times 10^5$	Preserves from dressed fish and non-fish species with addition of vegetable oils, fillings, sauces, with or without trimmings (including from salmon fishes); Culinary products without thermal treatment: fish - salted, chopped; <b>pastes</b> ; butter - herring, roe, krill and others, Culinary products from roe: multi-component dishes.
Coliform bacteria shall not be allowed in product mass (g)	$5 \times 10^5$	Preserves "Pastes" - fish pastes; Dry soups with fish requiring cooking.
	1.0	Preserves from thermally treated fish; Hot smoked fish products; Culinary products with thermal treatment, stuffed products, <b>pastes, pastas</b> , baked, fried, boiled, in fillings etc.; Salads from fish and sea products without dressing; Culinary roe products with thermal treatment; Boiled and frozen products - structured; Sturgeon and salmon roe - granular, salted, roe of other fish species - pasteurized; Non-fish species - clams - live, jerked and dried; Dried and proteinic non-fish sea species: hydrolysate and protein-and-carbohydrate concentrate from mussels; Algae and sea grass - dry, jams from laminaria.
	0.1	Cold smoked fish products, including ready-cut, soft-salted fish products from sturgeon and salmon fishes, including ready-cut; Fish - dressed, soft-salted, including filet, including packed under vacuum, Fish - salted, spiced, pickled; Fish - jerked, hung, dried; Preserves "Pastes" from protein paste, clam meat; Jellied culinary products, multi-component

		roe products without thermal treatment; Boiled and frozen products; fast-frozen ready-to-eat dinner and snack dishes from fish, cakes with fish, fish filling, including packed under vacuum, from non-fish species; Salted milts; Roe of other fish species, apart from sturgeon and salmon - screened salted, unscreened soft-salted, smoked, jerked, Roe analogues, including protein; Clams - cooled, frozen; dried and proteinic non-fish sea species: dry mussel bouillon, bouillon cubes and pastes, isolated protein; Algae, raw sea grass.
	0.01	Raw fish, live fish, non-fish species - shellfish and other live invertebrates. Cooled and frozen fish products: specially conditioned stuffing; Preserves of spiced and special salting from dressed fish and non-fish species with addition of vegetable oils, fillings, sauces, with or without fillings, from fish paste; Cool smoked fish products, sausage and stuffed products; Fish - salted, spiced, pickled, including dressed, including without preserving agents, ready-cut with fillings, spices, trimmings, vegetable oil; Culinary products with thermal treatment: multi-component products, including frozen, without thermal treatment: fish - salted, chopped, pastes, pastes
	0.001	Cooled and frozen fish and fish products: fish fillet, specially dressed fish, fish stuffing - edible; formed stuffing products, including with flour component; Non-fish species; - crustaceans and other invertebrates; Dry soups with fish requiring cooking; Culinary products without thermal treatment: butter - herring, roe, krill and others; Milts and unscreened roe, cooled and frozen; Fish liver, heads - frozen
S. aureus shall not be allowed in product mass (g)	1.0	Preserves - soft-salted of spiced and special salting from fish, including with addition of vegetable oils, fillings, sauces, with and without trimmings; from thermally treated fish, from non-fish species with addition of vegetable oils, fillings, with trimming and without trimming; Hot and cold smoked fish products, soft-salted fish products from sturgeon and salmon fishes, including ready-cut; Culinary products with thermal treatment: fish and stuffed products, pastes, pastes - baked, fried, boiled, in fillings and others, with flour component, multi-component products, jellied products; Culinary roe products; Culinary products without heat treatment after mixing: salads from fish and sea products without dressing; Boiled and frozen products: structured products from non-fish species: mollusk meat, dishes from clam meat, prawn meat, crab and krill meat; Roe of sturgeon and salmon fishes - granular, salted; of other fish species; Roe analogues; Dried and proteinic non-fish sea species: mussels hydrolysate (MIGI-K), protein-and-carbohydrate mussels concentrate.
	0.1	Cooled and frozen fish products: specially conditioned stuffing; Preserves "Pastes" from clam meat; Cold smoked fish products, including stuffing and sausage products, fish - dressed, soft-smoked, soft-salted, including filet packed under vacuum; Fish - salted, spiced, pickled, dressed, including with fillings, spices, trimmings, vegetable oil; Culinary products without thermal treatment: fish - salted, chopped, pastes, pastas, herring butter, roe butter, krill butter and other, culinary roe multi-component dishes without thermal treatment after mixing; Boiled and frozen products: fast-frozen ready-to-eat fish dishes, including packed under vacuum; Non-fish species: crustaceans; Salted milts; Clams.
	0.01	Raw fish and live fish; Cooled fish, frozen fish; Non-fish species: crustaceans and other invertebrates

		(cephalopods and gastropods, echinoderms and others): live, cooled, frozen; Cooled and frozen fish products: fish filet, specially dressed fish, fish stuffing - edible, formed stuffed products, including with flour component; Milts and unscreened roe, cooled and frozen; Fish liver, heads - frozen
V. parahaemolyticus, CFU/g, not more than	10	Fish products from cold smoked sea fish, including ready-cut; Sea fish - dressed, soft-smoked, soft-salted, including filet
	100	Raw fish and live fish (sea); Cooled and frozen: fish (sea), fish products: fish filet, specially dressed fish (for sea fish), edible fish stuffing and stuffed products, including with flour component; milts and unscreened roe (for sea fish); Fish liver, heads - frozen; Non-fish species: crustaceans and other invertebrates: live, cooled, frozen; clams - cooled, frozen.
V. parahaemolyticus shall not be allowed in product mass (g/cm <sup>3</sup> )	25	Non-fish species - live clams
Enterococcus genus bacteria shall not be allowed in product mass (g/cm <sup>3</sup> )	0.1	non-fish species - live clams
Enterococcus genus bacteria shall (CFU/g) not more than	1x10 <sup>3</sup>	<u>Boiled and frozen products</u> : - fast-frozen ready-to-eat dinner and snack fish dishes, cakes with fish, fish filling, including packed under vacuum (products consisting of portion steaks); Boiled and frozen products from non-fish species: shellfish, mollusk meat, dishes from clam meat, prawn meat, crab and krill meat (products consisting of portion steaks).
	2x10 <sup>3</sup>	<u>Boiled and frozen products</u> : structured products from non-fish species: Shellfish, mollusk meat, dishes from clam meat, prawn meat, crab and krill meat (stuffed products).
Sulfite-reducing clostridia shall not be allowed in product mass (g)	1.0	Preserves from thermally treated fish; Jerked fish; Culinary products with thermal treatment: including stuffed, baked, fried, boiled, in fillings and other; with flour component; multi-component products, packed under vacuum, Boiled and frozen products: structured products from non-fish species - shellfish, mollusk meat, dishes from calm meat, prawn meat, crab and krill meat (in package under vacuum); Roe of sturgeon and salmon fishes - granular, salted; Roe of other fish species; screened salted, unscreened soft-salted, smoked, jerked, pasteurized; Dry and proteinic non-fish sea species: protein and carbohydrate mussels concentrate packaged under vacuum
	0.1	Cooled and frozen fish products: specially conditioned stuffing; Preserves "Pastes" from protein paste; Roe analogues, including protein, Fish products - hot and cold smoked under vacuum; Fish - salted, spiced, pickled, including hung (under vacuum); Boiled and frozen products: fast-frozen ready-to-eat fish dishes, cakes with fish, fish filling (under vacuum); non-fish species - live clams; Jerked and dried products from marine invertebrates.
	0.01	Cooled and frozen fish products: fish filet, specially dressed fish, fish stuffing - edible, stuffed products, including with flour component (in products packed under vacuum); Preserves - of spiced and special salting from fish, including from dressed fish with addition of vegetable oils, fillings, sauces, with and without

		trimmings; Preserves "Pastes" - fish pastes, pastes from non-fish species with addition of vegetable oils, fillings, sauces, with and without trimming; Fish - dried (under vacuum); dry and proteinic non-fish sea species: dry mussel bouillon, bouillon cubes and pastes, isolated protein
Molds shall not be allowed in product mass (g)	0.1	Roe of sturgeon fishes - granular, pasteurized, of other fish species - pasteurized.
Molds, CFU/g (cm <sup>3</sup> ), not more than	10	Preserves of spiced and special salting from whole and dressed fish, including soft-salted; Preserves from dressed fish and non-fish species with addition of vegetable oils, fillings, sauces, with and without trimmings; Preserves "Pastes" - fish pastes, from proteinic paste; Preserves from clam meat;
	50	Jerked fish; Sturgeon roe: granular, canned, pressed, unscreened soft-salted, salted; Salmon roe - granular, salted; Roe of other fish species: screened salted, unscreened soft-salted, smoked, jerked, roe analogues, including proteinic.
	100	Algae and sea grass - dried
Yeast shall not be allowed in product mass (g)	0.1	Roe of sturgeon fishes - granular, pasteurized: of other fish species - pasteurized.
Yeast, CFU/g (cm <sup>3</sup> ), not more than	50	Sturgeon roe: granular, canned, pressed, roe analogues, including proteinic
	100	Preserves of spiced and special salting from fish, including from dressed fish and non-fish species with addition of vegetable oils, fillings, sauces, with and without trimmings, from clam meat; Preserves "Pastes" - fish pastes, from proteinic paste; Jerked fish; Sturgeon roe - unscreened, soft-salted, salted.
	200	Sturgeon roe - granular, salted, from frozen ovaries
	300	Salmon roe - granular, salted, canned, vatted; Roe of other fish species - screened and salted; unscreened and soft-salted, smoked, jerked
Molds and yeast, CFU/g (cm <sup>3</sup> ), not more than	100	Fish - hung, dried; Jerked and dried products from marine invertebrates; Dry soups with fish requiring cooking; Culinary products with thermal treatment: fish and stuffed products, pastas, pastes - baked, fried, boiled, in fillings and other; with flour component, including frozen
Proteus genus bacteria shall not be allowed in products mass (g)	0.1	Culinary products without thermal treatment from fish and sea products, roe products - multi-component dishes
	0.1	Non-fish species - live clams

### 1.3. Grain (seeds), flour-and-cereals and bakery products

Indicators	Acceptable levels	Remarks
Quantity of mesophilic	1x10 <sup>3</sup>	Bakery products with fillings
	5x10 <sup>3</sup>	Instant-type cereals; Bakery products with cream

<b>aerobic and facultative-anaerobic micro-organisms, CFU/g, not more than</b>	1x10 <sup>4</sup>	Dry groaty products produced by extrusion
	5x10 <sup>4</sup>	Instant-type pasta with additives on milk and vegetable basis; edible bran from crops; Edible fibers from bran
	1x10 <sup>5</sup>	Protein-free pasta;
<b>Coliform bacteria shall not be allowed in product mass (g)</b>	1.0	Dry groaty products produced by extrusion; Bakery products with filling;
	0.1	Instant-type pasta with additives on vegetable basis; Edible bran from crops; Food fibers from bran
	0.01	Instant-type cereals; Instant-type pasta with additives on milk basis; Protein-free pasta; Bakery products with butter scalded cream
<b>S.aureus shall not be allowed in product mass (g)</b>	1.0	Bakery products with fillings;
	0.1	Instant-type pasta with additives on milk basis;
<b>Molds, CFU/g, not more than</b>	50	Instant-type cereals; Dry groaty products produced by extrusion; Food fibers from bran; Bakery products with fillings
	100	Instant-type pasta with additives on vegetable basis (together with yeast); Edible bran from crops (with thermal treatment)
	200	Protein-free pasta (together with yeast);
<b>Yeast, CFU/g, not more than</b>	100	Protein-free pasta;
<b>B. cereus shall not be allowed in product mass (g)</b>	0.1	Instant-type cereals; All kinds of dry products produced by extrusion containing no cocoa products
<b>Proteus bacteria shall not be allowed in product mass (g)</b>	0.1	Bakery products with fillings

#### 1.4. Sugar and confectionery products

Indicators	Acceptable levels	Remarks
<b>Quantity of mesophilic aerobic and facultative-anaerobic micro-organisms, CFU/g, not more than</b>	500	Caramel - unglazed (hard-boiled, with filling - fondant, liqueur, fruit-and-berry, blown, jelly), diabetic; Chewing gum; Flour oriental sweets (biscuit with cinnamon, kurabie, shaker-lukum, shaker-churek)
	1x10 <sup>3</sup>	Iris; Pastille-and-marmalade products; unglazed, diabetic; Oriental sweets: caramel type (fried nuts); "noodle" type sugar semi-finished trimming products; Biscuits: ship biscuit, cracker; Flour oriental sweets: rolls and tubes with nuts
	2,5x10 <sup>3</sup>	Spice cakes, ginger bread: without filling

	$5 \times 10^3$	Candies and sweets: unglazed (fondant, milk), diabetic; Caramel - unglazed, with filling: nut, chocolate-and-nut, chocolate, cream and other; Pastille-and-marmalade goods: glazed; Oriental sweets: soft candy type, caramel type (peanut brittle); Diabetic chocolate; Pastas, creams: milk, chocolate; Cakes and shortcakes, diabetic rolls; waffle cakes with filling: fatty; Cupcakes; Cupcakes and rolls in pressure-sealed package; Waffles: without filling; with fillings; Spice cakes, ginger bread: with filling; Flour oriental sweets (zemelakh)
	$1 \times 10^4$	Candies and sweets: unglazed (on the basis of praline, on a fatty base), glazed, with centres: fondant, fruit, marzipan, krokant, from succades, puffed kernels, liquor, jellied; Caramel - glazed, with fillings: fondant, fruit, liquor, jellied; Glazed halva;  Dragee; Oriental sweets: soft candy type, glazed (rakhat-lukim); caramel type, glazed; Chocolate - common and fondant, without additives; Cocoa-powder for commercial processing; Cakes and shortcakes: with finishings; Biscuit rolls with filling: fruit, with succades, poppy, nuts; Biscuits: sugar, with chocolate coating, butter biscuit of all types, short dough biscuit, oatmeal biscuit, with cream layer, filling; Flour oriental sweets – glazed
	$5 \times 10^4$	Candies and sweets - glazed, with centres: milk, blown, from dried fruit, cream, on the basis of praline, fat; Caramel - glazed, with fillings: milk, blown, nut; Halva - unglazed; Chocolate - with additives, with fillings; sweets of Assorti type; confectionery bars; Pastas, creams - nut; Cakes and shortcakes with finishings; Waffle cakes with filling: praline, nut-and-chocolate, halva; Biscuit rolls with filling: cream, fat; Waffles - glazed with chocolate coating
	$1 \times 10^5$	Cocoa powder saleable
<b>Coliform bacteria shall not be allowed in product mass (g) (cm<sup>3</sup>)</b>	1.0	Candies and sweets: unglazed (fondant, milk), glazed, with centers (fondant, fruit, marzipan, krokant), diabetic; Caramel: unglazed, diabetic; Iris; Chewing gum; Pastille and marmalade goods: diabetic; Oriental sweets: caramel type (fried nut); Sugar finishing intermediate products; Cakes and shortcakes without finishings; with finishings on the basis of margarines, cream and fat substitutes; Biscuit rolls with fillings; Spice cakes and ginger bread: without filling, with filling; Biscuits: ship biscuit, cracker; Flour oriental sweets
	0.1	Candies and sweets - glazed, with centres (milk, blown, from dried fruit, succades, puffed kernels, liquor, jellied); Dragee; Caramel: unglazed, with filling, including glazed; Pastille-and-marmalade goods; Oriental sweets: soft candy type, soft candy type - glazed, caramel type (peanut brittle), caramel type - glazed; Chocolate and sweets of Assorti type; Pastas, creams (milk, chocolate); Cakes and shortcakes: with finishings (with shelf-life over 5 days); Cakes and shortcakes, diabetic rolls; Waffle cakes with filling (fatty); Cupcakes; Cupcakes and rolls in pressure-sealed package; Waffles; Biscuits (sugar, with chocolate coating, butter, short dough, oatmeal, with cream layer, filling); Flour oriental sweets - glazed
	0.01	Candies and sweets: unglazed, glazed, with centres (crème, praline-based); Halva; Oriental sweets:

		rakhat-lukum; Pastes, nut creams; Cocoa powder for commercial processing; Cakes and shortcakes: with finishings (with shelf-life under 5 days); Waffle cakes with filling; Biscuit rolls with filling (cream, fat);
<b>S.aureus shall not be allowed in product mass g (cm<sup>3</sup>)</b>	1.0	Cakes and shortcakes: with finishings (with scalded cream), diabetic; Rolls: biscuit with filling (fruit, succades, poppy, nuts), diabetic
	0.1	Cakes and shortcakes: with finishings (cream (if shelf-life is not less than 5 days), fruit, fondant, from chocolate coating, fatty, quark-and-cream, cream-and-vegetable, of "potato" type); without finishings: with finishings on the basis of margarines, vegetable cream and fats; Cupcakes and rolls in sealed package; Biscuits: with cream layer, filling
	0.01	Cakes and shortcakes: with finishings, including frozen: cream (if shelf-life is up to 5 days);
<b>Molds CFU/g, not more than</b>	10	Toffee;
	50	Candies and sweets: unglazed, glazed with centres, diabetic; Dragee; Caramel: unglazed, glazed with fillings; diabetic; Chewing gum; Halva; Pastille-and-marmalade goods (diabetic); Oriental sweets: caramel type (fried nut, brittle); caramel type, glazed; "Noodle"-type sugar finishing intermediate products; Chocolate: common and fondant without additives; diabetic; Pastes, creams: milk, chocolate; Cakes and shortcakes: with finishings; without finishings; diabetic; Waffle cakes with filling; Cupcakes (with sugar powder); Cupcakes and rolls in sealed package; Spice cakes and ginger bread: without filling and with filling; Flour oriental sweets: biscuit with cinnamon, kurabie, shaker-lukum, shaker-churek, zemelakh, rolls and tubes with nuts
	100	Candies and sweets: unglazed (praline-based, on a fatty base), glazed with centres from dried fruit, cream, on the basis of praline; Pastille and marmalade goods; Oriental sweets: of soft candy type, glazed, sherbet, rakhat-lukum; Chocolate and chocolate sweets; Pastas, nut creams; Cocoa powder; Cakes and shortcakes: with finishings (protein blown, souffle type, fruit, fondant; from chocolate coating, fat, quark-and-cream, cream-and-vegetable, "potato" type, with scalded cream); Biscuit rolls with fillings - cream, fat, fruit, with succades, poppy, nuts; Cupcakes (glazed, with nuts, with succades, fruit, rum soak treatment); Waffles, Biscuits, Flour oriental sweets - glazed
<b>Yeast, CFU/g, not more than</b>	10	Candies and sweets: unglazed (fondant, milk); Toffee;
	50	Candies and sweets: unglazed (on the basis of praline, on a fatty base), glazed, with centres, diabetic; Dragee, Caramel: unglazed, glazed with fillings; diabetic; Chewing gum; Halva; Pastille-and-marmalade goods; Oriental sweets: caramel type, caramel type glazed; Sugar finishing intermediate products; Chocolate and sweets of Assorti type, confectionery bars; diabetic; Pastes, creams; Cakes and shortcakes: with finishings, without finishings, with finishings on the basis of margarines, vegetable creams and fats; diabetic rolls, Waffle cakes: with filling (fat, praline,

		chocolate-and-nuts, halva); Biscuit rolls with filling; Cupcakes; Cupcakes and rolls in sealed package; Waffles; Spice cakes, ginger bread; Biscuits; Flour oriental sweets: biscuit with cinnamon, kurabie, shaker-lukum, shaker-churek, zemelakh, rolls and tubes with nuts, glazed
	100	Oriental sweets: soft candy type, soft candy type - glazed; Cocoa powder for commercial processing; Cakes and shortcakes with finishings (cream)
	200	Candies and sweets: glazed with centres (from dried fruit); Oriental sweets: sherbet type;

### 1.5 Fruit and vegetable products

Indicators	Acceptable levels	Remarks
Quantity of mesophilic aerobic and facultative-anaerobic micro-organisms, CFU/g (cm <sup>3</sup> ), not more than	$1 \times 10^3$	Dessert dishes from fruit and berries, fast-frozen; Potato chips; Succades
	$5 \times 10^3$	Desserts from fruit and vegetables; Jams, fruit paste, confitures, fruit and berries, fruit-and-berry concentrates with sugar, non-sterilized; powdered garlic; Tomato sauces and ketchups, non-sterilized, including with added preservatives
	$1 \times 10^4$	Fast-frozen: vegetables - fresh, whole; and mushrooms - blanched; Chips and expansion extruded goods with flavour additives; Fruit-juice ice-cream mixes (after reconstitution with water)
	$2 \times 10^4$	Dehydrated potatoes and other root crop, blanched before drying;
	$5 \times 10^4$	Fast-frozen semi-finished products from potatoes; salads and mixtures from blanched potatoes - fast-frozen; Semi-finished vegetable products - puree-like, fast-frozen; Pome and freestone fruits - fast-frozen; Berries - fresh, in vacuum package, fast-frozen, whole; Dry potato puree; Fruit and berries (dried fruit); Freeze-dried fruit-and-berry purees; Vegetable powders (freeze-dried); Flavouring sauce - mustard, horse-radish (table);
	$1 \times 10^5$	Vegetables - fresh, whole, non-blanched, fast-frozen; Vegetable cutlets - fast-frozen; Berries - strained or ground, fast-frozen; Semi-finished products - dessert, fruit-and-berry, fast-frozen; Fruit-juice ice-cream, flavoured, and sugar syrup-based edible ices
	$5 \times 10^5$	Vegetables - fresh, whole, non-blanched, fast-frozen; Clingstone fruits, fast-frozen; Potatoes and vegetables - dry, non-blanched before drying; Mushrooms - dried; Flavouring and spices - ready-to-use; Complex food additives with flavourings and spicy vegetables;



	2x10 <sup>6</sup>	Flavourings and spices - raw;
Coliform bacteria shall not be allowed in product mass, g (cm <sup>3</sup> )	1.0	Fast-frozen: vegetables - fresh, whole; mushrooms - blanched, fast-frozen; Dessert dishes - fruit-and-berry, fast-frozen; Succades; Desserts - vegetable and fruit (heat-dehydrated); Jams, fruit paste, confitures, fruit-and-berry concentrates with sugar, non-sterilized; Powdered garlic (freeze-dried); Tomato sauces and ketchups, non-sterilized, including with added preservatives
	0.1	Salads and mixtures from blanched vegetables, fast-frozen; Semi-finished vegetable products - puree-like, fast-frozen; Vegetable cutlets - fast-frozen (semi-finished); Pome and freestone fruits - fast frozen; Clingstone fruits; fast-frozen; Berries - fresh in vacuum package and fast-frozen whole; Semi-finished dessert products - fruit-and-berry; Dry potato puree; Potato chips; Chips and expansion extruded goods with flavour additives; Fruit and berries (dried fruit); Fruit-and-berry purees - freeze-dried; Fried nuts
	0.01	Vegetables - fresh, whole, non-blanched, fast-frozen; Semi-finished products from potatoes - fast-frozen; Berries - strained or ground, fast-frozen; Semi-finished fruit-and-berry products in paste casing, fast-frozen; Potatoes and vegetables - dried, non-blanched before drying; Dry potatoes and other root crop blanched before drying; Vegetable powders (freeze-dried); Flavourings and spices - ready-to-use; Complex food additives with flavourings and spiced vegetables; Flavouring sauce - mustard, horse radish (table); Nuts - natural, shelled, non-fried; Fruit-juice ice-cream, flavoured, and sugar syrup-based edible ices; Fruit-juice ice-cream mixes (after reconstitution with water)
	0.001	Dried mushrooms; Flavourings and spices - raw;
S. aureus shall not be allowed in product mass g (cm <sup>3</sup> )	1.0	Desserts - vegetable and fruit (heat-dehydrated);
Molds, CFU/g, not more than	50	Succades; Jams, fruit paste, confitures, fruit-and-berry concentrates with sugar, non-sterilized; Tomato sauces and ketchups, non-sterilized, including with added preservatives
	100	Fast-frozen: vegetables - fresh, whole; mushrooms - blanched; Salads and mixtures from blanched vegetables - fast-frozen; Berries - strained or ground, fast-frozen; Dessert dishes - fruit-and-berry, fast frozen (together with yeast); Fruits and berries, fruit-and-berry purees - freeze-dried; Vegetable powders (freeze-dried); Powdered garlic (freeze-dried); Coconuts - dried; Fruit-juice ice-cream, flavoured, and sugar syrup-based edible ices; Fruit-juice ice-cream mixes (after reconstitution with water)
	200	Semi-finished vegetable products – puree-like, fast-frozen; Chips and expansion extruded goods with flavour additives; Vegetable and fruit desserts (heat-dehydrated); Complex food additives with flavourings and spiced

		vegetables; Flavouring sauce – table mustard, horse radish
	500	Vegetables - fresh, whole, non-blanching; fast-frozen; Berries - fresh, in vacuum package and fast-frozen, whole; Potatoes and vegetables - dried, non-blanching before drying; Dry potato puree; Dried potatoes and other root crop - blanching before drying; Fruit and berries (dried fruit); Mushrooms - dried; Nuts - fried; Coffee beans, green
	10 <sup>3</sup>	Pome and stone fruits - fast-frozen; Semi-finished dessert products - fruit-and-berry (together with yeast); Flavourings and spices - ready-to-use; Nuts - natural, shelled, non-fried; Tea
	10 <sup>4</sup>	Flavourings and spices - raw
Yeast, CFU/g, not more than	50	Succades; Jams, fruit paste, confitures, fruit-and-berry concentrates with sugar, non-sterilized; Tomato sauces and ketchups, non-sterilized, including with added preservatives
	100	Fast-frozen: vegetables - fresh, whole; and mushrooms - blanching; Salads and mixtures from blanching vegetables - fast-frozen; Fruit-juice ice-cream, flavoured, and sugar syrup-based edible ices; Fruit-juice ice-cream mixes (after reconstitution with water)
	200	Semi-finished vegetable products - puree-like, fast-frozen; Pome and freestone fruits - fast-frozen; Berries - fresh, in vacuum package; and fast-frozen, whole
	500	Vegetables - fresh, whole, non-blanching, fast-frozen; Clingstone fruits - fast-frozen; Berries - strained or ground, fast-frozen; Fruit and berries (dried fruit)
	10 <sup>3</sup>	Semi-finished products from potatoes - fast-frozen; Vegetable cutlets - fast-frozen;
sulfite-reducing clostridia shall not be allowed in product mass (g)	1.0	Semi-finished vegetable products - puree-like, fast-frozen
	0.1	Tomato sauces and ketchups, non-sterilized, including with added preservatives
	0.01	Flavouring and spices - ready-to-use; Complex food additives with flavourings and spicy vegetables
Mesophilic sulfite-reducing clostridia shall not be allowed in product mass (g)	0.1	Mushrooms - preserved, salted and pickled in barrels, boiled - in barrels;
Non-spore forming micro-organisms B.cereus shall not be allowed in product mass (g)	0.1	Desserts - vegetable and fruit (heat-dehydrated)
	10 <sup>2</sup>	Powdered garlic (freeze-dried)
	10 <sup>3</sup>	Potatoes and vegetables - dried, non-blanching before drying

**1.6. Oily raw and fatty materials**

Indicators	Acceptable levels	Remarks
Quantity of mesophilic aerobic and facultative anaerobic micro-organisms, CFU/g, not more than	$5 \times 10^4$	Pork fat - cooled, frozen, non-salted; Products from pork fat and belly - salted, smoked, smoked and baked
Coliform bacteria shall not be allowed in product mass (g)	1	Products from pork fat and belly - salted, smoked, smoked and baked
	0,001	Pork fat, cooled, frozen, unsalted
S. aureus shall not be allowed in product mass (g)	0.1	Products from pork fat and belly - salted, smoked, smoked and baked

**1.7. Beverages**

Indicators	Acceptable levels	Remarks
Quantity of mesophilic aerobic micro-organisms, CFU/100 cm <sup>3</sup> , not more than	100	Alcohol-free beverages, including with juice, with shelf-life of 30 days and more, on sweeteners
	10	Quasses - filtered, pasteurized; Fermented beverages - low-alcohol, filtered, pasteurized
Quantity of mesophilic aerobic and facultative anaerobic micro-organisms, CFU/g (cm <sup>3</sup> ), not more than	30	Alcohol-free beverages - non-pasteurized and without preserving agents, with shelf-life up to 30 days
	100	Water - drinking, mineral, table, table-and-medicinal, medicinal
	500	Beer - pasteurized and sterilized
	$5 \times 10^4$	Concentrates (fluid, paste-like), mixtures (in powder, pills, granules etc.) for alcohol-free beverages (except for concentrates containing sodium bicarbonate)
	$5 \times 10^5$	Mixtures of dried vegetable raw materials for preparation of hot alcohol-free beverages
Pseudomonasaeruginosa, volume, in which shall not be allowed (cm <sup>3</sup> )	300 (in 3 samples, each of 100 cm <sup>3</sup> )	Water - drinking, mineral, table, table-and-medicinal, medicinal
Coliform bacteria (faecal coliform) shall not be	300 (in 3 samples, each of	Water - drinking, mineral, table, table-and-medicinal, medicinal

allowed in product volume (cm <sup>3</sup> )	100 cm <sup>3</sup> )	
Coliform bacteria (CB) shall not be allowed in product mass (g/cm <sup>3</sup> )	333	Alcohol-free beverages - non-pasteurized and without preserving agent having shelf-life up to 30 days
	300 (in 3 samples, each of 100 cm <sup>3</sup> )	Water - drinking, mineral, table, table-and-medicinal, medicinal
	100	Water - drinking, artificially mineralized; Alcohol-free beverages, including with juice, with shelf-life of 30 days and more, on sugars, sweeteners; Alcohol-free beverages with juice
	1	Concentrates (fluid, paste-like), mixtures (in powder, in pills, granules etc.) for alcohol-free beverages; Mixtures of dried vegetable raw materials for preparation of hot alcohol-free beverages; Syrups - non-pasteurized, pasteurized, hot-packed; Quasses - non-filtered, draught; filtered, non-pasteurized, draught; Fermented drinks - low-alcohol, non-filtered, draught; low-alcohol, filtered, non-pasteurized, draught; Draught beer
	3	Non-filtered quasses: in kegs; Quasses - filtered, non-pasteurized; in kegs; Fermented beverages - low alcohol, non-filtered, in kegs; Fermented beverages - low alcohol, filtered, non-pasteurized, in kegs; Beer - pasteurized, in kegs
	10	Quasses - filtered, non-pasteurized: in polymeric bottles (poly ethylene terephthalate); quasses - filtered, pasteurized; Fermented beverages - low alcohol, filtered, non-pasteurized, in polymeric bottles (PET and others); Fermented beverages - low alcohol, filtered, pasteurized; Beer - non-pasteurized, in bottles; beer - pasteurized and sterilized
Molds and yeast (in the aggregate), CFU/100cm <sup>3</sup> , not more than	15	Alcohol-free beverages, including with juice, with shelf-life of 30 days and more, on sugars
Molds and yeast (in the aggregate), CFU/cm <sup>3</sup> , not more than	10	Concentrates (liquid, paste-like), mixtures (powdered, in pills, granulated etc.) for alcohol-free beverages
Molds and yeast (in the aggregate), CFU/cm <sup>3</sup> , shall not be allowed	40	Alcohol-free beverages, including juice-containing, with shelf-life of 30 days and more; Alcohol-free juice-containing; beverages; Syrups - pasteurized, hot-packed; Beer - pasteurized and sterilized
Molds and yeast (in the aggregate), CFU/10cm <sup>3</sup> ,	50	Syrups - non-pasteurized

not more than		
Molds and yeast (in the aggregate), CFU/g (cm <sup>3</sup> ), not more than	100	Quasses - filtered, pasteurized; Fermented beverages - low-alcohol, filtered, pasteurized
Yeast, CFU/ g, not more than	100	Mixtures of dried vegetable raw materials for preparation of hot alcohol-free beverages
Molds, CFU/ g, not more than	100	Mixtures of dried vegetable raw materials for preparation of hot alcohol-free beverages;

### 1.8. Other products

Indicators	Acceptable levels	Remarks
Quantity of mesophilic aerobic and facultative anaerobic micro-organisms, CFU/g, not more than	5x10 <sup>2</sup>	Pectin for child and dietetic nutrition products; Hot soups and other hot dishes: borscht, shchi, rassolnik, kharcho, solyanka, vegetable soups, bouillons, soups with pasta and potatoes, vegetables, legumes, cereals; milk soups with the same fillings, cream soups; Dishes from quark: lazy varenyky, steam-cooked pudding; Trimmings: stewed vegetables (without dressing); Sweet dishes and beverages: compotes from fresh and preserved fruits and berries, compotes from dry fruits and berries, kissels from fresh and dried fruits and berries, juices, syrups, fruit and berry purees
	1x10 <sup>3</sup>	Enzymatic protein hydrolysate from raw soya materials; Jellied fish; Cold sweet soups and cream soups from preserved and dried fruits and berries; Dishes from eggs: boiled eggs, omelets from eggs (melange, egg powder) - natural and with addition of vegetables, meat products etc., fillings containing eggs; Dishes from quark: quark cakes, bakes, baked pudding, fillings from quark, pies; Dishes from fish: fish - boiled, parboiled, stewed, fried, baked; Dishes from meat and meat products: meat - boiled, fried, stewed; pilaffs, pelmeni, belyashes, pancakes, products from chopped meat, including baked; Dishes from poultry, rabbit; boiled, fried, stewed, baked goods from chopped poultry, pelmeni, pies etc.; Trimmings: boiled rice, boiled pasta; potato puree (without dressing), boiled potatoes, fried potatoes (without dressing) ; Jelly, mousses; Charlotte with apples; Ready-to-eat culinary products from meat of poultry, fish - in consumer packaging, including packed under vacuum; Pizza - ready; Cotton candy
	2,5x10 <sup>3</sup>	Albumen-and-casein concentrate; Dishes from fish cutlet mass (cutlets, zrazy, schnitzels, meatballs with tomato sauce); baked goods, pies
	5x10 <sup>3</sup>	Isolates and concentrates of vegetable protein, soya flour (for infant products); Carageenan; Thickeners and stabilizers on the basis of gums (guar, xanthane etc.); Dry products for protective diet - mixtures - cereal, milk, meat (extrusion technology); Salads and vinegrets from boiled vegetables and dishes from boiled, fried and stewed vegetables without addition of salted vegetables and dressing; Sauces and dressings for second courses
	1x10 <sup>4</sup>	Edible gelatine for child and dietetic nutrition products; Amylopectin swelling starch; extrusion starch;

		Low-conversion glucose syrup; Glucose - granulated, with juice additives; Biomass of single-celled plants, yeast for commercial processing; Xylitol, sorbitol, mannitol and other sugar alcohols; Crystalline amino acids and mixtures therefrom; Sauces - culinary, powdered (heat-dehydrated); Powdered flavouring dressings with vegetable additives, flavourings and spices (heat-dehydrated); Dry instant-type concentrated cereal dishes; Salads from raw vegetables and fruit: without dressing; Salads with addition of meat, poultry, fish, smoked goods etc., without dressing; Jellied beef, pork, poultry; Pastes from meat and liver; Beef, poultry, rabbit, pork etc. - boiled (without dressing and sauce); Fish - boiled, pickle-fried; Soups - cold: borscht, shchi - green, with meat, fish, eggs (without sour cream dressing)
	$2,5 \times 10^4$	Soya protein concentrate, soya flour - textured
	$2 \times 10^4$	Hamburgers, cheeseburgers, sandwiches - ready
Coliform bacteria shall not be allowed in product mass, (g)	$5 \times 10^4$	Isolates and concentrates of vegetable protein, soya flour Food sunflower protein concentrate; Edible bran from crops; edible fibers from bran; oil meal from vegetables; fruit squeezings; Drinks on the basis of beans, soya: soya drinks, cocktails, cooled and frozen desserts; Soya protein products (tofu, okara) without use of starter cultures; Pectin for mass consumption products; food agar, agaroid, furcellarine, food sodium alginate; maltine, maltodextrins; dry food bouillons; Instant-type concentrated dinner dishes (instant soups); First and second-course dishes of extrusion technology (instant-type); Dry multi-component soups requiring boiling; Dry mushroom soups requiring boiling; Dry concentrated bouillons with spices requiring boiling; Salads from raw vegetables and fruit with dressings (mayonnaise, sauces etc.); Salads and vinegrets from boiled vegetables and dishes from boiled, fried and stewed vegetables with dressings (mayonnaise, sauces etc.); Salads with addition of meat, poultry, fish, smoked goods etc., with dressings (mayonnaise, sauces etc.); Pizza - semi-finished, frozen

	1.0	<p>Enzymatic protein hydrolysate from raw soya materials; Soya drinks, cocktails, cooled and frozen desserts (with shelf-life over 72 hours); Cultured soya drinks (with shelf-life over 72 hours); Soya protein products (tofu) with shelf-life over 72 (hours); Pectin for children and dietetic nutrition products; Food agar, agaroid, furcellarine, food sodium alginate; Carageenan; Thickeners and stabilizers on the basis of gums (guar, xanthane etc.); Edible gelatine for child and dietetic nutrition products; low conversion glucose syrup; Maltine, maltodextrins; glucose and fructose syrup; Granulated glucose with juice additives; Freeze-dehydrated starter cultures (for production of fermented meat products); Biomass of single-celled plants, yeast for commercial processing; Dry food bouillons; Xylitol, sorbitol, mannitol and other sugar alcohols; Crystalline amino acids and mixtures therefrom; Instant-type first and second-course dishes; Dry concentrated bouillons with spices requiring boiling; Jellied fish; Beef, poultry, rabbit, pork etc. - boiled (without dressing or sauce); Fish - boiled, pickle-fried; Soups - cold, sweet and cream soups from preserved and dried fruits and berries; Hot soups and other hot dishes: borscht, shchi, rassolnik, kharcho, solyanka, vegetable soups, bouillons, soups with pasta and potatoes, vegetables, legumes, cereals; milk soups with the same fillings, cream soups; Dishes from eggs: boiled eggs, omelets from eggs (melange, egg powder) - natural and with addition of vegetables, meat products etc., fillings containing eggs; Dishes from quark: lazy varenyky, steam-cooked pudding, quark cakes, bakes, baked pudding, fillings from quark, pies; Dishes from fish: fish - boiled, parboiled, stewed, fried, baked; Dishes from fish cutlet mass (cutlets, zrazy, schnitzels, meatballs with tomato sauce); baked goods, pies; Dishes from meat and meat products: meat - boiled, fried, stewed; pilaffs, pelmeni, belyashes, pancakes, products from chopped meat, including baked; Dishes from poultry, rabbit; boiled, fried, stewed, baked goods from chopped poultry, pelmeni, pies etc.; Trimmings: boiled rice, boiled pasta, potato puree (without dressing), potatoes - boiled, fried (without dressing), stewed vegetables (without dressing); Sauces and dressings for second-course dishes; Sweet dishes and beverages: compotes from fruits and berries - fresh, Preserved, compotes from dried fruits and berries, kissels from fresh and dried fruits and berries, juices, syrups, fruit and berry purees; Jelly, mousses; Charlotte with apples; Ready-to-eat culinary products from meat of poultry, fish - in consumer packaging, including packed under vacuum; Pizza - ready; Cotton candy</p>
	0.1	<p>Isolates and concentrates of vegetable protein, soya flour; Food sunflower protein concentrate; Soya protein concentrate, soya flour - textured; Edible bran from crops; Edible fibers from bran; oil meal from vegetables, fruit squeezings; soya beverages, cocktails, cooled and frozen desserts; cultured soya drinks; Soya protein products (tofu); Pectin for mass consumption products; Edible gelatine for mass consumption products; Amylopectin swelling starch; extrusion starch; Instant-type concentrated dinner dishes (instant soups); Dry products for protective diet - cereal, milk, meat mixtures (of extrusion technology); Salads from raw vegetables and fruit without dressing, with dressings (mayonnaise, sauces etc.); Salads from pickled, fermented, salted vegetables; Salads and vinegrets from boiled vegetables and dishes from boiled, fried and stewed vegetables without addition of salted vegetables and dressing, with dressings (mayonnaise, sauces and the like); Salads</p>

		with addition of meat, poultry, fish, smoked goods etc. without dressing, with dressings (mayonnaise, sauces and the like); Jellied beef, pork, poultry; Pastes from meat and liver; Creams (from citrus fruit, vanilla, chocolate and the like); Hamburgers, cheeseburgers, sandwiches - ready
	0.01	Soya okara; Dry starch (potato, cornflour, pea); Dry bakery yeast; Powdered culinary sauces (heat-dehydrated); Powdered flavouring dressings with vegetable additives, flavourings and spices (heat-dehydrated); Dry multi-component soups requiring boiling; Instant-type dry concentrated cereal dishes; Dry fruit-and-berry kissels; Salads from raw vegetables with addition of eggs, preserved vegetables, fruits etc., without dressing and without addition of salted vegetables, with dressings (mayonnaise, sauces and the like); Cold soups: okroshka, vegetable, meat on quass, kefir, beetroot soup, botvinia, borscht, shchi - green with meat, fish, egg (without sour cream dressing); Pizza - semi-finished, frozen
	0.001	Compressed bakery yeast, dry mushroom soups requiring boiling;
E.coli shall not be allowed in product mass (g)	1.0	Salads from raw vegetables and fruit: without dressing, with dressings (mayonnaise, sauces and the like); Jellied beef, pork, poultry (aspic); Pastes from meat and liver; Hot soups: cream soups; Hamburgers, cheeseburgers, sandwiches - ready
	0.1	Salads from raw vegetables with addition of eggs, preserved vegetables, fruits etc., without dressing and without addition of salted vegetables, with dressings (mayonnaise, sauces and the like); Salads and vinegrets from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressings (mayonnaise, sauces and the like); Salads with addition of meat, poultry, fish, smoked goods etc., without dressing, with dressings (mayonnaise, sauces and the like); Cold soups: okroshka, vegetable, meat on quass, kefir, beetroot soup, botvinia, borscht, shchi - green with meat, fish, egg (without sour cream dressing); Pizza - semi-finished, frozen
S.aureus shall not be allowed in product mass, (g)	1.0	Soya drinks and cocktails, cooled and frozen desserts; cultured soya beverages; Soya protein products (tofu); soya okara; Compressed bakery yeast; Powdered culinary sauces (heat-dehydrated); Instant-type first and second-course dishes of extrusion technology; Dry products for protective diet - cereal, milk and meat mixtures (extrusion technology); Salads from raw vegetables and fruit: without dressing, with dressings (mayonnaise, sauces and the like); Salads from pickled, fermented and salted vegetables; Salads and vinegrets from boiled vegetables and dishes from boiled, fried and stewed vegetables without addition of salted vegetables and dressing, with dressings (mayonnaise, sauces and the like); Jellied fish; Beef, poultry, rabbit, pork etc. - boiled (without dressing and sauce); Fish - boiled, pickle-fried; Cold sweet soups and cream soups from preserved and dried fruits and berries; Hot soups and other hot dishes: soups with pasta and potatoes, vegetables, legumes, cereals; milk soups with the same fillings, cream soups; Dishes from eggs: boiled eggs, omelets from eggs (melange, egg powder) - natural and with addition of vegetables, meat products etc., fillings containing eggs; Dishes from quark: lazy varenyky, steam-cooked pudding, quark cakes, bakes, baked pudding, fillings from quark, pies; Dishes from fish: fish - boiled, parboiled, stewed, fried, baked; Dishes from fish cutlet mass (cutlets, zrazy, schnitzels, meatballs with tomato sauce); baked goods, pies; Dishes from meat and meat products: meat - boiled, fried, stewed; pilaffs, pelmeni, belyashes, pancakes, products from chopped meat,



		<p>including baked; Dishes from poultry, rabbit; boiled, fried, stewed, baked goods from chopped poultry, pelmeni, pies etc.; Trimmings: boiled rice, boiled pasta, potato puree (without dressing), potatoes - boiled, fried (without dressing), stewed vegetables (without dressing); Sauces and dressings for second-course dishes; Sweet dishes and beverages: compotes from fresh and preserved fruits and berries, compotes from dried fruits and berries, kissels from fresh and dried fruits and berries, juices, syrups, fruit and berry purees; Jelly, mousses; Charlotte with apples; Ready-to-eat culinary products from meat of poultry, fish - in consumer packaging, including packed under vacuum; Pizza - ready; Hamburgers, cheeseburgers, sandwiches - ready</p>
	0.1	<p>Isolates and concentrates of vegetable proteins, soya flour; Soya protein concentrate, soya flour - textured; Dry bakery yeast; Instant-type concentrated dinner dishes (instant soups); Salads from raw vegetables with addition of eggs, preserved vegetables, fruits etc., without dressing and without addition of salted vegetables, with dressings (mayonnaise, sauces and the like); Jellied beef, pork, poultry; Pastes from meat and liver; Cold soups: okroshka, vegetable, meat on quass, kefir, beetroot soup, botvinia, borscht, shchi - green with meat, fish, egg (without sour cream dressing); Creams (from citrus fruit, vanilla, chocolate etc.); Pizza - semi-finished, frozen</p>
Proteus bacteria shall not be allowed in product mass (g)	0.1	<p>Salads from raw vegetables with addition of eggs, preserved vegetables, fruits etc.; Salads from pickled, fermented, salted vegetables; Salads and vinegrets from boiled vegetables and dishes from boiled, fried and stewed vegetables; Salads with addition of meat, poultry, fish, smoked goods etc. Jellied fish, beef, pork, poultry; Pastes from meat and liver; Beef, poultry, rabbit, pork etc. - boiled (without dressing and sauce); Fish - boiled, in pickles, parboiled, stewed, fried, baked; dishes from fish cutlet mass (cutlets, zrazy, schnitzels, meatballs with tomato sauce); baked goods, pies; Cold soups (okroshka, vegetable, meat on quass, kefir, beetroot soup, botvinia, borscht, shchi - green with meat, fish, egg without sour cream dressing) Omelets from eggs (melange, egg powder) - natural and with addition of vegetables, meat products etc., fillings containing eggs; Quark cakes, bakes, baked pudding, fillings from quark, pies; Dishes from meat and meat products: meat - boiled, fried, stewed, pilaffs, pelmeni, belyashes, pancakes, products from chopped meat, including baked; Dishes from poultry, rabbit; boiled, fried, stewed and baked products from chopped poultry, pelmeni, pies etc.; Trimmings without dressing (boiled rice, boiled pasta, potato puree, boiled potatoes, fried potatoes, stewed vegetables); Sauces and dressings for second-course dishes; Ready-to-eat culinary products from meat of poultry and fish in consumer packaging, including packed under vacuum; Pizza - ready</p>

Sulfite-reducing clostridia shall not be allowed in product mass (g)	1.0	Freeze-dried starter cultures (for production of fermented meat products) Powdered culinary sauces (heat-dehydrated); Powdered flavouring agents with vegetable additives, flavourings and spices (heat-dehydrated)
	0.1	Isolated and concentrated vegetable proteins, soya flour; Soya protein concentrate, soya flour - textured Ready-to-eat culinary products from meat of poultry and fish in consumer packaging, including packed under vacuum
	0.01	Dry food bouillons; Dry multi-component soups requiring boiling ; Dry concentrated bouillons with spices requiring boiling
B.cereus shall not be allowed in product mass (g)	0.1	Soya beverages, cocktails, cooled and frozen desserts; Cultured soya beverages; Soya protein products (tofu), okara
	10	Dry products for protective diet - cereal, milk and meat mixtures (of extrusion technology)
	100	Powdered flavouring agents with vegetable additives, flavourings and spices (heat-dehydrated); Instant-type first and second-course dishes of extrusion technology; Instant-type concentrated cereal dishes
Yeast shall not be allowed in product mass (g)	1.0	Enzymatic protein hydrolysate from raw soya materials
Yeast, CFU/g, not more than	10	Bean-based soya beverages (cultured soya beverages) Freeze-dried starter cultures (for production of fermented meat, fish and vegetable products) Dry products for protective diet - cereal, milk and meat mixtures (of extrusion technology)
	50	Soya protein products (tofu); Pectin (for child and dietetic nutrition products) Low-conversion glucose syrup; Maltine, maltodextrins; Concentrated lactulose; glucose and fructose syrup; granulated glucose with juice additives Biomass of single-celled plants, yeast for production processing
	100	Isolated and concentrated vegetable proteins, soya flour; Soya protein concentrate, soya flour - textured; Pectin (for mass consumption products); Instant-type concentrated cereal dishes
	200	Salads from raw vegetables and fruit with dressings (mayonnaise, sauces and the like), with preserving agent; Salads from raw vegetables with addition of eggs, preserved vegetables, fruits etc. with dressings (mayonnaise, sauces and the like), with preserving agent; Salads and vinegrets from boiled vegetables and dishes from boiled, fried and stewed vegetables with dressings (mayonnaise, sauces and the like), with preserving agent; Salads with addition of meat, poultry, fish, smoked goods etc., with dressings (mayonnaise, sauces and the like), with preserving agent
	250	Amylopectin swelling starch; extrusion starch

	500	Dry starch (potato, cornflour, pea) Dry fruit-and-berry kissels Salads from raw vegetables and fruit with dressings (mayonnaise, sauces and the like); Salads from raw vegetables with addition of eggs, preserved vegetables, fruits etc. with dressings (mayonnaise, sauces and the like); Salads and vinegrets from boiled vegetables and dishes from boiled, fried and stewed vegetables with dressings (mayonnaise, sauces and the like); Salads with addition of meat, poultry, fish, smoked goods etc., with dressings (mayonnaise, sauces and the like)
Moulds and yeasts (in aggregate), CFU/g, not more than	500	Thickeners and stabilizers on the basis of gums (guar, xanthane, etc.)
Molds shall not be allowed in product mass (g)	1.0	Enzymatic protein hydrolysate from raw soya materials
Moulds, CFU/g, not more than	10	Food sunflower protein concentrate; Bean-based soya beverages, Soya protein products (tofu), okara; Freeze-dried starter cultures (for production of fermented meat, fish, vegetable products)
	50	Food fibers from bran; oil meal from vegetables, fruit bran; Pectin (for child and dietetic nutrition products); Biomass of single-celled plants, yeast for production processing; Salads from raw vegetables and fruit with dressings (mayonnaise, sauces etc.); Salads from raw vegetables with addition of eggs, preserved vegetables, fruits etc. with dressings (mayonnaise, sauces and the like); Salads and vinegrets from boiled vegetables and dishes from boiled, fried and stewed vegetables with dressings (mayonnaise, sauces etc.); Salads with addition of meat, poultry, fish, smoked goods etc., with dressings (mayonnaise, sauces etc.)
	100	Isolated and concentrated vegetable proteins, soya flour; Soya protein concentrate, soya flour - textured; Edible bran from crops; Pectin (for mass consumption products); Food agar, agaroid, furcellarine, food sodium alginate; Carageenan; Low-conversion glucose syrup; maltin, maltodextrins; glucose and fructose syrup; granulated glucose with juice additives; Pressed bakery yeast; Xylitol, sorbitol, mannitol and other sugar alcohols; Powdered boiling sauces (heat-dehydrated); Powdered flavour additives with vegetable additives, spices, and kitchen herbs (heat-dehydrated); Concentrated lunch courses not subject to boiling (instant soups); First and second courses of extrusion-type technology not subject to boiling; Dry instant concentrated cereals; Dry products for a protective diet: cereal, milk, meat mixtures (of extrusion-type technology)
	200	Dry concentrated broths with spices subject to boiling
	250	Amylopectin swelling starch; extrusion starch
	500	Dry starch (potato, cornflour, pea); Dry multicomponent soups subject to boiling; Dry fruit and berry kissels

### 1.9. Biologically active additives to food

Indicators	Acceptable levels	Remarks
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Quantity of mesophilic aerobic and facultative anaerobic micro-organisms, CFU/g, not more than	5x10 <sup>3</sup>	BAAs on vegetable basis, including farina: liquid in the form of syrups, elixirs, infusions, balsams, etc.; BAA-teas (dry, for children);
	1x10 <sup>4</sup>	BAAs on natural-mineral basis (zeolites, etc.), including mumijo; BAAs on vegetable basis, including farina: in pills, capsules, powder; BAAs on the basis of meat and milk raw materials processing, including by-products, poultry, arthropods, amphibians, beekeeping products (royal jelly, propolis, etc.) – dry; BAAs on meat raw material basis, including poultry by-products; BAAs on milk raw materials basis; BAAs on the basis of fishes, marine invertebrates, crustaceans, mollusca and other seafood, marine plant bodies (algae, etc.) - dry; BAAs on unicellular algae basis (spirulina, chlorella, etc.), yeast and lysates thereof
	5x10 <sup>4</sup>	BAAs mainly on the basis of food fibres (cellulose, gum, pectin, natural gum, microcrystalline cellulose, bran, fructooligosaccharide, chitosan and other polysaccharides); BAAs on clean substances basis (vitamins, mineral substances, organic substances, etc.) or concentrates (plant and other extracts) with the use of various fillings, including dry concentrates for drinks
	5x10 <sup>5</sup>	BAAs on vegetable basis, including farina: mixtures of dried drug plants (teas)
Coliform bacteria shall not be allowed in product mass (g)	10	BAA: liquid, on the basis of probiotics cultures from pure growth, concentrated; BAA: liquid, on the basis of probiotics cultures from pure growth, non-concentrated
	2.0	BAAs - dry, on the basis of probiotic cultures of pure growth
	1.0	BAAs on vegetable basis, including farina: liquid in the form of syrups, elixirs, infusions, balsams, etc.; BAA: dry, on the basis of micro-organisms cultures of pure growth, with addition of amino acids, micro elements, mono-, di- and oligosaccharides, etc.)
	0.1	BAAs mainly on the basis of food fibres (cellulose, gum, pectin, natural gum, microcrystalline cellulose, bran, fructooligosaccharide, chitosan and other polysaccharides); BAAs on clean substances basis (vitamins, mineral substances, organic substances, etc.) or concentrates (plant and other extracts) with the use of various fillings, including dry concentrates for drinks; BAAs on natural-mineral basis (zeolites, etc.), including mumijo; BAAs on vegetable basis, including farina: in pills, capsules, powder; BAAs on vegetable basis, including farina: in pills, capsules, powder, with addition of probiotics; BAA-teas (dry, for children); BAAs on the basis of meat and milk raw materials processing, including by-products, poultry, arthropods, amphibians, beekeeping products (royal jelly, propolis, etc.) – dry; BAAs on meat raw material basis, including poultry by-products; BAAs on milk raw materials basis; BAAs on the basis of fishes, marine invertebrates, crustaceans, mollusca, etc., seafood, marine plant bodies (algae, etc.) - dry; BAAs on unicellular algae basis (spirulina, chlorella, etc.), yeast and lysates thereof;
	0.01	BAAs on vegetable basis, including farina: mixtures of dried drug plants (teas)
E.coli shall not be allowed in	5.0	BAAs - dry, on the basis of pure growths of micro-organisms with addition of amino acids, micro elements, mono-, di- and oligosaccharides etc.)

product mass (g)	1.0	BAAs mainly on the basis of food fibres (cellulose, gum, pectin, natural gum, microcrystalline cellulose, bran, fructooligosaccharide, chitosan and other polysaccharides); BAAs on clean substances basis (vitamins, mineral substances, organic substances, etc.) or concentrates (plant and other extracts) with the use of various fillings, including dry concentrates for drinks; BAAs on vegetable basis, including farina: in pills, capsules, powder, with/without addition of probiotics; BAA-teas (dry, for children); BAAs on the basis of meat and milk raw materials processing, including by-products, poultry, arthropods, amphibians, beekeeping products (royal jelly, propolis, etc.) – dry; BAAs on meat raw material basis, including poultry by-products; BAAs on milk raw materials basis; BAAs on the basis of fishes, marine invertebrates, crustaceans, mollusca, etc., seafood, marine plant bodies (algae, etc.) - dry; BAAs on unicellular algae basis (spirulina, chlorella, etc.), yeast and lysates thereof;
	0.1	BAAs on vegetable basis, including farina: mixtures of dried drug plants (teas)
S.aureus shall not be allowed in product mass (g)	10	BAAs: liquid, on the basis of probiotics cultures from pure growth, concentrated; BAA: liquid, on the basis of probiotics cultures from pure growth, non-concentrated;
	2.0	BAAs - dry, on the basis of probiotic cultures of pure growth;
	1.0	BAAs on natural-mineral basis (zeolites, etc.), including mumijo; BAAs on vegetable basis, including farina: in pills, capsules, powder, with/without addition of probiotics; BAA-teas (dry, for children); BAAs on the basis of meat and milk raw materials processing, including by-products, poultry, arthropods, amphibians, beekeeping products (royal jelly, propolis, etc.) – dry; BAAs on meat raw material basis, including poultry by-products; BAAs on milk raw materials basis; BAAs on the basis of fish, marine invertebrates, crustaceans, mollusca, etc., seafood, marine plant bodies (algae, etc.) - dry; BAAs - dry, on the basis of pure growths of micro-organisms with addition of amino acids, micro elements, mono-, di- and oligosaccharides etc.)
Moulds, CFU/g, not more than	10	BAA: dry, on the basis of probiotic cultures of pure growth; BAA: liquid, on the basis of probiotic cultures of pure growth, concentrated (together with yeast); BAA: liquid, on the basis of probiotic cultures of pure growth, non-concentrated (together with yeast)
	50	BAAs on vegetable basis, including farina: liquid in the form of syrups, elixirs, infusions, balsams, etc.; BAA-teas (dry, for children); BAA: dry, on the basis of micro-organism cultures of pure growth, with addition of amino acids, micro elements, mono-, di- and oligosaccharides, etc.); BAAs on the basis of yeast and lysates thereof
	100	BAAs mainly on the basis of food fibres (cellulose, gum, pectin, natural gum, microcrystalline cellulose, bran, fructooligosaccharide, chitosan and other polysaccharides) (together with yeast); BAAs on clean substances basis (vitamins, mineral substances, organic substances, etc.) or concentrates (plant and other extracts) with the use of various fillings, including dry concentrates for drinks (together with yeast); BAAs on natural-mineral basis (zeolites, etc.), including mumijo (together with yeast); BAAs on vegetable basis, including farina: in pills, capsules, powder, with/without addition of probiotics; BAAs on unicellular algae basis (spirulina,

		chlorella, etc.);
	200	BAAs on the basis of beekeeping products (royal jelly, propolis, etc.) – dry (together with yeast); BAAs on the basis of marine plant bodies (algae, etc.) - dry (together with yeast)
	$10^3$	BAAs on vegetable basis, including farina: mixtures of dried drug plants (teas)
Yeast, CFU/g, not more than	10	BAA: dry, on the basis of probiotic cultures of pure growth; BAAs on the basis of yeast and lysates thereof
	50	BAAs on vegetable basis, including farina: liquid in the form of syrups, elixirs, infusions, balsams, etc.; BAA-teas (dry, for children); BAA: dry, on the basis of micro-organisms cultures of pure growth, with addition of amino acids, micro elements, mono-, di- and oligosaccharides, etc.)
	100	BAAs on vegetable basis, including farina: in pills, capsules, powder, with/without addition of probiotics; BAAs on vegetable basis, including farina: mixtures of dried drug plants (teas); BAAs on unicellular algae basis (spirulina, chlorella, etc.)
Living cells of the producer shall not be allowed in product mass (g)	0.1	BAAs on the basis of yeast and lysates thereof;
B.cereus shall not be allowed in product mass (g)	$2 \times 10^2$	BAAs on natural-mineral basis (zeolites, etc.), including mumijo; BAAs on vegetable basis, including farina: in pills, capsules, powder; BAAs on vegetable basis, including farina: liquid in the form of syrups, elixirs, infusions, balsams, etc.; BAA-teas (dry, for children)

#### 1.10. Products for pregnant and nursing women

Indicators	Acceptable levels	Remarks
Quantity of mesophilic aerobic and facultative anaerobic micro-organisms,	$5 \times 10^3$	Instant herbal teas (on vegetable basis)
	$2,5 \times 10^4$	Products on milk basis and on the basis of soya protein isolate: instant dry products (in a ready-to-eat product)
	$5 \times 10^4$	Cereals on a cereal and milk basis (instant)

CFU/g, not more than		
Coliform bacteria shall not be allowed in product mass (g)	3.0	Products on milk basis and on the basis of soya protein isolate: liquid cultured milk products and products on cultured soya basis;
	1.0	Products on milk basis and on the basis of soya protein isolate: instant dry products (in a ready-to-eat product); Instant herbal teas;
	0.1	Cereals on a cereal and milk basis (instant)
E.coli shall not be allowed in product mass (g)	10	Products on milk basis and on the basis of soya protein isolate: instant dry products (in a ready-to-eat product);
S.aureus shall not be allowed in product mass (g)	10	Products on milk basis and on the basis of soya protein isolate: liquid cultured milk products and products on cultured soya basis
	1.0	Products on milk basis and on the basis of soya protein isolate: instant dry products (in a ready-to-eat product)
Molds, CFU/g, not more than	10	Products on milk basis and on the basis of soya protein isolate: Dry cultured milk products and products on cultured soya basis
	50	Instant herbal teas
	100	Products on milk basis and on the basis of soya protein isolate: instant dry products (in a ready-to-eat product)
	200	Cereals on a cereal and milk basis (instant)
Yeast, CFU/g, not more than	10	Products on milk basis and on the basis of soya protein isolate: Dry cultured milk products and products on cultured soya basis
	50	Products on milk basis and on the basis of soya protein isolate, dry, instant (in a ready-to-eat product); Instant herbal teas (on vegetable basis)
	100	Cereals on a cereal and milk basis (instant)
B.cereus, shall not be allowed in product volume (cm <sup>3</sup> )	1.0	Products on milk basis and on the basis of soya protein isolate: Dry cultured milk products and products on cultured soya basis;
B. cereus, CFU/g, not more than	100	Instant herbal teas (on vegetable basis)
	2x10 <sup>2</sup>	Products on milk basis and on the basis of soya protein isolate: instant dry products (in a ready-to-eat product)

#### 1.11. Specialized food products for infant nutrition produced (manufactured) at milk kitchens

Indicators	Acceptable levels	Remarks
Quantity of mesophilic	1x10 <sup>2</sup>	Adapted sterilized milk mixtures, sterilized milk and cream of non-aseptic filling, calcinated quark produced at milk kitchens

aerobic and facultative anaerobic micro-organisms, CFU/g	$2 \times 10^2$	Pasteurized meat-based sausages (from 1.5 years of age and above)
	$5 \times 10^2$	Reconstituted pasteurized mixtures produced at milk kitchens
	$1 \times 10^3$	Ready-to-eat milk cereals produced at milk kitchens
	$1 \times 10^4$	Instant dry milk and non-milk cereals (instant), instant biscuits
	$5 \times 10^3$	Infusions (from dog rose, black currant, etc.) produced at milk kitchens; Children's herbal beverage (herbal tea)
	$5 \times 10^4$	Flour and cereals requiring boiling
Coliform bacteria shall not be allowed in product mass, g (cm <sup>3</sup> )	0.1	Flour and cereals requiring boiling
	0.3	Quark and quark products, quark-based products, acidophilic paste, low-lactose protein paste produced at milk kitchens
	1.0	Instant non-milk cereals; Instant biscuits; Pasteurized meat-based sausages; Instant herbal beverage for children (herbal tea); Calcinated quark, ready-to-eat milk cereals, infusions (from dog rose, black currant, etc.) produced at milk kitchens,
E.coli shall not be allowed in product mass, g (cm <sup>3</sup> )	3.0	Non-aseptically filled cultured milk products produced at milk kitchens;
	10	Adapted sterilized milk mixtures, sterilized milk and cream of non-aseptic filling and reconstituted pasteurized mixtures, liquid cultures produced at milk kitchens
	10	Adapted sterilized milk mixtures, non-aseptically filled sterilized milk and cream, reconstituted pasteurized mixtures, non-aseptically filled cultured milk products; infusions (from dog rose, black currant, etc.), liquid cultures prepared at milk kitchens
S.aureus shall not be allowed in product mass, g (cm <sup>3</sup> )	10	Adapted sterilized milk mixtures, non-aseptically filled sterilized milk and cream, reconstituted pasteurized mixtures, non-aseptically filled cultured milk products; infusions (from dog rose, black currant, etc.), cultures (liquid) prepared at milk kitchens;
	1.0	Quark, quark products, acidophilic paste, low-lactose protein paste, calcinated quark, ready-to-eat milk cereals prepared at milk kitchens
Molds, CFU/g	50	Children's herbal beverage (herbal tea)
	100	Instant dry milk-free cereals
	200	Flour and cereals requiring boiling
Yeast, CFU/g	50	Flour and cereals, instant dry non-milk cereals; Children's herbal beverage (herbal tea)
	100	Flour and cereals subject to boiling, dry milk-free instant cereals requiring boiling



B.cereus , CFU/g	In 1.0 g shall not be allowed	Pasteurized meat-based sausages (from 1.5 years of age and older)
	20	Reconstituted pasteurized mixtures produced at milk kitchens
	100	Children's herbal beverage (herbal tea)
	$2 \times 10^2$	Dry instant non-milk cereals

### 1.12. Food products for children's nutrition for children of pre-school and school age

Indicators	Acceptable levels	Remarks
Quantity of mesophilic aerobic and facultative-anaerobic micro-organisms, CFU/g ( $\text{cm}^3$ ), not more than	$1 \times 10^3$	Sausage products; pastes, meat culinary products, bakery products, hardtacks, crackers; Semi-finished products from fish and non-fish species - structured products (crab sticks, etc.)
	$2.5 \times 10^3$	Spice cakes, non-filled gingerbread;
	$5 \times 10^3$	Cupcakes with sugar powder, glazed, with nuts, succades, with fruit, rum soak treatment; Cupcakes and rolls in sealed package; non-filled waffles, waffles filled with fruit, fondant, fat; filled spice cakes, ginger bread;
	$1 \times 10^4$	Biscuit rolls with fruit, succade, poppy, nut filling; Sugar biscuits, biscuits with chocolate coating, butter biscuits, biscuits with cream layer, biscuits with filling; Culinary products from fish and non-fish species with thermal treatment: baked, boiled fish and stuffing products, including those frozen; without thermal treatment: salads from fish and sea products without dressing
	$2 \times 10^4$	Semi-finished products from fish and non-fish species - fast-frozen ready-to-eat dinner fish dishes, including those packed under vacuum
	$5 \times 10^4$	Instant-type pasta with additives on milk and vegetable basis, Biscuit rolls with cream, fat filling; Waffles with nut-and-praline filling, with chocolate coating; Semi-finished products from fish and non-fish species
	$1 \times 10^5$	Natural raw semi-finished meat products,
	$5 \times 10^5$	Chopped raw semi-finished meat products
Coliform bacteria shall not be allowed in product mass (g)	1.0	Sausage products, pastes, meat culinary products, bakery products, biscuit rolls with fruit, succade, poppy, nut filling, spice cakes, ginger bread, hardtacks, crackers; Culinary products from fish and non-fish species with thermal treatment: baked, boiled fish and stuffing products, including those frozen; Culinary products from fish and non-fish species without thermal treatment: salads from fish and sea products without dressing, structured products (crab sticks, etc.)
	0.1	Instant-type pasta with additives on vegetable basis; Cupcakes with sugar powder, glazed, with nuts,

		succades, with  fruit, rum soak treatment; Cupcakes and rolls in sealed package; Non-filled waffles, waffles filled with fruit, fondant, fat; Filled spice cakes, ginger bread; Sugar biscuits, biscuits with chocolate coating, butter biscuits, biscuits with cream layer, biscuits with filling; Fast-frozen ready-to-eat dinner fish dishes, including those packed under vacuum
	0.01	Instant-type pasta with additives on milk basis, Biscuit rolls with cream, fat filling; Waffles with nut-and-praline filling, with chocolate coating; Semi-finished products from fish and non-fish species
	0.001	Raw semi-finished meat products
E. coli Shall not be in product mass (g)	1.0	Sausage products with shelf-life over 5 days; pastes and culinary meat products with shelf-life over 72 hours
S.aureus Shall not be allowed in product mass, (g)	1.0	Sausage products, bakery products, biscuit rolls filled with fruit, succade, poppy, nuts; Culinary products from fish and non-fish species with thermal treatment: fish and stuffing products, baked, boiled, including frozen; Culinary products from fish and non-fish species without thermal treatment: salads from fish and sea products without dressing, structured products (crab sticks, etc.)
	0.1	Raw meat semi-finished products and instant-type pasta with additives on milk basis; biscuit rolls with cream, fat filling; cupcakes and rolls in sealed package, biscuits with cream layer, with filling; Fast-frozen ready-to-eat dinner fish dishes, including those packed under vacuum
	0.01	Semi-finished products from fish and non-fish species
Proteus-type bacteria shall not be allowed in product mass (g)	0.1	Culinary products from fish and non-fish species with thermal treatment: salads from fish and sea products without dressing
Sulfite-reducing clostridia shall not be allowed in product mass (g)	1.0	Culinary products from fish and non-fish species with thermal treatment: baked, boiled fish and stuffing products, including those frozen, packed under vacuum, structured products (crab sticks, etc.)
	0.1	Sausage products, pastes, culinary meat products, semi-finished products from fish and non-fish species - fast-frozen ready-to-eat dinner fish dishes, including those packed under vacuum
	0.01	Semi-finished products from fish and non-fish species packed under vacuum
V. parahaemolyticus, CFU/g, not more than	100	Semi-finished products from sea fishes
Enterococcus-type bacteria, CFU/g, not more than	1×10 <sup>3</sup>	Fast-frozen ready-to-eat dinner fish dishes consisting of portion steaks, including those packed under vacuum
	2×10 <sup>3</sup>	Semi-finished products from fish and non-fish species – structured stuffing products

Molds, CFU/g, not more than	50	Bakery products, cupcakes with sugar powder; cupcakes and rolls in sealed package; spice cakes, ginger bread
	100	Sausage products, pastes, meat culinary products; Biscuit rolls with fruit, succade, poppy, nut filling; Glazed cupcakes, with nuts, succades, with fruit, rum soak treatment; Non-filled waffles, waffles filled with fruit, fondant, fat, waffles with nut-and-praline filling, with chocolate coating; Sugar biscuits, biscuits with chocolate coating, butter biscuits, biscuits with cream layer, biscuits with filling; Hardtacks, crackers
	250	Raw meat semi-finished products with breading
Yeast, CFU/g (cm <sup>3</sup> ), not more than	50	Biscuit rolls filled with fruit, succade, poppy, nuts, Cupcakes with sugar powder, glazed, with nuts, succades, with fruit, rum soak treatment; Cupcakes and rolls in sealed package; Non-filled waffles, waffles filled with fruit, fondant, fat, with nut-and-praline filling, with chocolate coating; Spice cakes, ginger bread; Sugar biscuits, biscuits with chocolate coating, butter biscuits, biscuits with cream layer, biscuits with filling
	100	Sausage products, pastes, culinary meat products
Yeast and molds, in the aggregate, CFU/g, not more than	100	Instant-type pasta with additives on vegetable basis; Culinary products from fish and non-fish species with thermal treatment: baked, boiled fish and stuffing products, including those frozen

### 1.13. Specialized food products for dietary therapeutic nutrition of children, for prematurely born children and children with low birth weight

Indicators	Acceptable levels	Remarks
Quantity of mesophilic aerobic and facultative-anaerobic micro-organisms, CFU/g, not more than	$2 \times 10^3$	Products on the basis of soya protein isolate; Products on the basis of complete or fractional protein hydrolyzates; Products with no or little phenylalanine; Products for prematurely born children and/or children with low birth weight, reconstituted at 37-50 °C
	$3 \times 10^3$	Low-protein products (starches, cereals, and pasta): Products for prematurely born children and/or children with low birth weight, reconstituted at 70-85 °C
	$1 \times 10^4$	Freeze-dried products on meat basis for children up to 2 years old
	$1,5 \times 10^4$	Freeze-dried products on meat basis for children over 2 years old
	$2,5 \times 10^4$	Low-lactose and non-lactose products, dry milk high-protein products
Coliform bacteria shall not be allowed in product	1.0	Low-lactose and non-lactose products; Products on the basis of soya protein isolate; Low-protein products (starches, cereals, and pasta); Products on the basis of complete or fractional protein hydrolyzates; Products

mass, (g)		with no or little phenylalanine; Freeze-dried products on meat basis; Products for prematurely born children and/or children with low birth weight
	0.3	Dry milk high-protein products; Freeze-dried products on milk basis (quark, etc.)
E. coli shall not be allowed in product mass, (g)	10	Products for prematurely born children and/or children with low birth weight
S.aureus shall not be not allowed in product mass, (g)	10	Products for prematurely born children and/or children with low birth weight
	1.0	Low-lactose and non-lactose products; Dry milk high-protein products; Products on the basis of soya protein isolate; Products on the basis of complete or fractional protein hydrolyzates; products with no or little phenylalanine; Freeze-dried products on milk basis (quark, etc.)
	0.1	Low-protein products (starches, cereals, and pasta)
Sulfite-reducing clostridia shall not be allowed in product mass (g)	0.1	Freeze-dried meat-based products
Molds, CFU/g, not more than	10	Low-protein products (starches, cereals, and pasta), Products on the basis of complete or fractional protein hydrolyzates;  Products with no or little phenylalanine
	50	Products on the basis of soya protein isolate, Products for prematurely born children and/or children with low birth weight
	100	Low-lactose and non-lactose products; Dry milk high-protein products; Freeze-dried products on milk basis (quark, etc.)
Yeast, CFU/g, not more than	10	Products on the basis of soya protein isolate; Products for prematurely born children and/or children with low birth weight
	50	Low-lactose and non-lactose products; Dry milk high-protein products; Low-protein products (starches, cereals, and pasta); Products on the basis of complete or fractional protein hydrolyzates; products with no or little phenylalanine; Freeze-dried products on milk basis (quark, etc.)
	100	Freeze-dried products on meat basis for children over 2 years old
B.cereus, CFU/g, not more than	100	Products on the basis of soya protein isolate; Low-protein products (starches, cereals, and pasta); Products on the basis of complete or fractional protein hydrolyzates; Products with no or little phenylalanine; Freeze-dried products on meat basis for children up to 2 years old; Products for prematurely born children and/or children with low birth weight
	$2 \times 10^2$	Low-lactose and non-lactose products; Freeze-dried products on meat basis for children over 2 years old

## 1.14 Main types of food (edible) raw materials and components used for

## production (manufacturing) of specialized children nutrition

Indicators	Acceptable levels	Note
Quantity of mesophilic aerobic and facultative anaerobic micro-organisms, CFU/g, not more than	10	Meat of slaughter animals, slaughterwarm
	$1 \times 10^2$	Refined deodorized maize oil; Soya oil; Rendered poultry fat; Vitamin premix
	$2.5 \times 10^2$	Aspartame
	$5 \times 10^2$	Refined deodorized sunflower oil
	$1 \times 10^3$	Meat of slaughter animals, cooled; Sugar, refined milk sugar; Refined milk sugar; Lactose concentrate
	$5 \times 10^3$	Corn syrup; Imported dry corn syrup; Lactulose concentrate Isolated soya protein
	$1 \times 10^4$	Concentrated whey proteins produced through electrodialysis, ultra-filtration and electrodialysis; Carbohydrate and protein concentrate; Milk and protein concentrate; Dry casein; Treated rice, buckwheat, oat, rye flour; Semolina; Oatmeal; Meat of slaughter animals, frozen; Top-grade butter; Malt extract for baby food; Top-grade maize starch; Low-conversion glucose syrup, in powder; Carbohydrate component obtained through starch enzymatic splitting; Top-grade potato starch; Edible lactose; Mineral premix; Pectin
	$1.5 \times 10^4$	Dry low-fat milk component for dry products for children; Dry milk component with malt extract (for liquid products for children);
	$2.5 \times 10^4$	Milk powder with fat mass fraction of 25%, dry, fat-free; Dry carbohydrate-and-protein module from cheese whey; Dry carbohydrate-and-protein modules from quark whey; Dry milk component with carbohydrate-and-protein concentrate for liquid products for children; Dry low-fat milk component without chemical treatment for dry products for children; Untreated flours, Dry edible blood
	$5 \times 10^4$	Untreated poaceae flour; Cooled, surface-frozen, frozen raw fish
	$1 \times 10^5$	Raw cow milk (top grade); Meat of slaughter animals, frozen, in blocks and pieces; Cooled poultry; cooled chicken, broiler chicken meat
	$2 \times 10^5$	Steaked boneless meat, steaked meat on bones, including hocks and breast; Cooled poultry semi-finished products
	$5 \times 10^5$	Raw cow milk (first grade)
Somatic cell, content per 1 cm <sup>3</sup> (g), not more than	$2 \times 10^5$	Raw cow milk (top grade)
	$1 \times 10^6$	Raw cow milk (first grade)
Coliform bacteria shall not be allowed in product mass, (g, cm <sup>3</sup> )	3.0	Paracasein concentrate
	1.0	Milk powder with fat mass fraction of 25%, dry, fat-free; Concentrated whey proteins produced through electrodialysis, ultrafiltration and electrodialysis; Carbohydrate and protein concentrate; Milk and protein concentrate; Dry carbohydrate-and-protein module from cheese whey; Dry carbohydrate-and-protein modules from quark whey; Dry casein; Dry milk component with carbohydrate-and-protein concentrate for liquid products for children; Dry low-fat milk component without chemical treatment for dry products for children;

		Untreated flours and oatmeal; Treated poaceae flour; Meat of slaughter animals, slaughterwarm; dry edible blood; Refined deodorized plant oil; Rendered poultry fat; Sugar, refined milk sugar; Refined milk sugar; Corn syrup; Malt extract for baby food; Top-grade maize starch; Aspartame; Imported dry corn syrup; Low-conversion glucose syrup, in powder; Carbohydrate component obtained through starch enzymatic splitting; Top-grade potato starch; Milk refined sugar; Edible lactose; Lactose concentrate; Lactulose concentrate; Vitamin premix; Mineral premix
	0.3	Dry low-fat milk component for dry products for children
	0.1	Dry milk component with malt extract; Untreated poaceae flour; Meat of slaughter animals, cooled; Top-grade butter, Isolated soya protein; Pectin
	0.01	Meat of slaughter animals, frozen; Cooled, surface-frozen, frozen raw fish
	0.001	Meat of slaughter animals, frozen, in blocks and pieces
S.aureus shall not be allowed in product mass (g, cm <sup>3</sup> )	1.0	Milk powder with fat mass fraction of 25%, dry, fat-free; Concentrated whey proteins produced through electrodialysis, ultra-filtration and electrodialysis; Carbohydrate and protein concentrate; Milk and protein concentrate; Dry carbohydrate-and-protein module from cheese whey; Dry carbohydrate-and-protein modules from quark whey; Paracasein concentrate; Dry casecit; Dry low-fat milk component for dry products for children; Dry milk component with malt extract (for liquid products for children); Dry milk component with carbohydrate-and-protein concentrate for liquid products for children; Dry low-fat milk component without chemical treatment for dry products for children; Treated poaceae flour; Semolina; Oatmeal; dry edible blood Refined deodorized plant oil; Top-grade butter; Rendered poultry fat; Corn syrup, including Low-conversion glucose syrup, glucose syrup in powder; Edible lactose; Lactulose concentrate; Vitamin and mineral premixes; Isolated soya protein
	0.01	Cooled, surface-frozen, frozen raw fish
Yeast shall not be allowed in product mass (g)	1.0	Refined deodorized plant oil, Vitamin premix
Yeast, CFU/g, not more than	10	Milk powder with fat mass fraction of 25%, dry, fat-free Concentrated whey proteins produced through electrodialysis, ultrafiltration and electrodialysis; Carbohydrate and protein concentrate; Milk and protein concentrate; Dry carbohydrate-and-protein module from cheese whey; Dry carbohydrate-and-protein modules from quark whey; Dry casecit; Dry low-fat milk component for dry products for children; Dry milk component with malt extract (for liquid products for children); Treated poaceae flour; Oatmeal; Sugar, refined milk sugar Top-grade maize starch; Imported dry corn syrup; Top-grade potato starch
	50	Paracasein concentrate; Dry milk component with carbohydrate-and-protein concentrate for liquid products for children; Dry low-fat milk component without chemical treatment for dry products for children, Semolina; Malt extract for baby food; Glucose syrup, including low-conversion glucose syrup, glucose syrup in powder; Carbohydrate component obtained through starch enzymatic splitting; Lactulose concentrate; Mineral premix

	100	Untreated poaceae cereal; Untreated poaceae flour; Pectin
Molds, CFU/g (cm <sup>3</sup> ), not more than	10	Sugar, refined milk sugar; Refined milk sugar
	20	Refined deodorized maize oil; Soya oil refined deodorized; Vitamin premix
	50	Concentrated whey proteins produced through electrodialysis, ultrafiltration and electrodialysis; Carbohydrate and protein concentrate; Milk and protein concentrate; Dry carbohydrate-and-protein module from cheese whey; Dry carbohydrate-and-protein modules from quark whey; Paracasein concentrate; Dry casein; Dry low-fat milk component for dry products for children; Dry milk component with malt extract (for liquid products for children); Dry milk component with carbohydrate-and-protein concentrate for liquid products for children; Dry low-fat milk component without chemical treatment for dry products for children; Treated poaceae flour; Semolina; Oatmeal; Malt extract for baby food; Top-grade maize starch; Corn syrup; including dry syrup; Top-grade potato starch; Mineral premix
	100	Milk powder with fat mass fraction of 25%, dry, fat-free; Untreated poaceae cereal; Refined deodorized plant oil; Top-grade butter, Low-conversion glucose syrup, in powder; Carbohydrate component obtained through starch enzymatic splitting; Edible lactose; Lactose concentrate; Lactulose concentrate; Pectin
	200	Untreated rice, buckwheat, oat, rye flour

Table 2

### 2. Microbiological safety indicators for preserved food

Groups of preserves	Industrial sterilization requirements		Remarks
	Groups of microorganisms found in preserves	Evaluation criteria	
Preserves of groups A and B	Sporogenous mesophilic aerobic and facultative anaerobic microorganisms of the groups <i>B.cereus</i> and <i>B.polymyxa</i>	Shall not be allowed per 1 g (cm <sup>3</sup> ) of product	Sterilized preserves with cereal, vegetable garnish, from by-products, including pastes (all types of slaughter and wildlife animals); from poultry and from plants and meat, including pastes and ground meat; Preserves from fish, fish liver and non-fish species in glass, aluminium and tin containers; Vegetable preserves with pH 4.2 and more, Preserves from apricots, peaches, pears with pH 3.8 and more produced without addition of Acid, except for juice products and fruit; mushroom
	Sporogenous mesophilic aerobic and facultative anaerobic microorganisms of the group <i>B. subtilis</i>	Maximum 11 cells per 1 g (cm <sup>3</sup> ) of product	
	Mesophilic clostridia <i>C. botulinum</i> and (or) <i>C. perfringens</i>	Shall not be allowed per 1 g (cm <sup>3</sup> ) of product	
	Mesophilic clostridia (apart from <i>C.</i>	Maximum 1 cell per 1 g (cm <sup>3</sup> ) of	

	botulinum and (or) <i>C. perfringens</i> )	product	preserves from natural mushrooms; non-concentrated tomato products (canned whole) containing up to 12% of dry substances except for juice products from vegetables; Aseptically filled drinks on soya bean basis; Aseptically filled BAAs on vegetable basis
	Non-sporogenous microorganisms, including lactic acid and (or) mold fungi and (or) yeast	Shall not be allowed per 1 g (cm <sup>3</sup> ) of product	
	Sporogenous thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	Shall not be allowed per 1 g (cm <sup>3</sup> ) of product when kept at temperatures over +20 °C	
Preserves of A and B groups for baby and dietary therapy	Sporogenous mesophilic aerobic and facultative anaerobic microorganisms of the groups <i>B.cereus</i> and <i>B.polymyxa</i>	Shall not be allowed per 1 g (cm <sup>3</sup> ) of product	Sterilized preserves: from beef, pork, horse meat, etc., natural, with cereal, vegetable garnish, from by-products, including pastes (all types of slaughter and wildlife animals); from poultry and from plants and meat, including pastes and ground meat; Preserves from fish, fish liver and non-fish species in glass, aluminium and tin containers; Vegetable preserves with pH 4.2 and more, Preserves from apricots, peaches, pears with pH 3.8 and more produced without addition of acids, except for juice products from fruits; mushroom preserves from natural mushrooms; non-concentrated tomato products (canned whole) containing up to 12% of dry substances, except for juice products from vegetables; Aseptically filled drinks on soya bean basis; Aseptically filled liquid BAAs on vegetable basis
	Sporogenous mesophilic aerobic and facultative anaerobic microorganisms of the group <i>B. subtilis</i>	Maximum 11 cells per 1 g (cm <sup>3</sup> ) of product	
	Mesophilic clostridia	Shall not be allowed per 10 g (cm <sup>3</sup> ) of product	
	Non-sporogenous microorganisms, including lactic acid and (or) mold fungi and (or) yeast	Shall not be allowed per 1 g (cm <sup>3</sup> ) of product	
	Sporogenous thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	Shall not be allowed per 1 g (cm <sup>3</sup> ) of product	
Preserves of C group	Aerogenic sporogenous mesophilic aerobic and facultative anaerobic microorganisms of the group <i>B. polymyxa</i>	Shall not be allowed per 1 g (cm <sup>3</sup> ) of product	Vegetable preserves with pH 3.7-4.2, except for juice products from fruits and (or) vegetables; Mushroom preserves from pickled mushrooms
	Non-aerogenic sporogenous mesophilic aerobic and facultative anaerobic microorganisms	maximum 90 CFU per 1 g (cm <sup>3</sup> ) of product	
	Mesophilic clostridia <i>C. botulinum</i> and (or) <i>C. perfringens</i>	Shall not be allowed per 1 g (cm <sup>3</sup> ) of product	
	Mesophilic clostridia (apart from <i>C. botulinum</i> and (or) <i>C. perfringens</i> )	Maximum 1 cell per 1 g (cm <sup>3</sup> ) of product	



	Non-sporogenous microorganisms and (or) mold fungi and (or) yeast	Shall not be allowed per 1 g (cm <sup>3</sup> ) of product	
Preserves of D group	Non-sporogenous microorganisms and (or) mold fungi and (or) yeast	Shall not be allowed per 1 g (cm <sup>3</sup> ) of product	Vegetable preserves (with pH under 3.7), Fruit and fruit-and-berry pasteurized preserves for catering containing sorbic acid and with pH under 4.0; preserves from apricots, peaches and pears with pH under 3.8, except for juice products from fruits and (or) vegetables; Jams, fruit paste, confitures, fruits and berries with sugar, strained, etc. fruit-and-berry concentrates with sugar, sterilized.
Semi-preserves of D group	Quantity of mesophilic aerobic and facultative anaerobic microorganisms (QMAFAnM)	Maximum 2 x10 <sup>2</sup> CFU/g	Pasteurized preserves: from beef and pork, chopped and choice ham, from poultry; Pasteurized semi-preserves from fish in glass containers
	Coliform bacteria	Shall not be allowed per 1 g of product	
	B. cereus	Shall not be allowed per 1 g of product	
	Sulfite-reducing clostridia	Shall not be allowed per 0.1 g of product; per 1.0 g of product for fish semi-preserves *	
	S.aureus and other coagulase positive staphylococci	Shall not be allowed per 1 g of product	

**Appendix No. 3**

to Technical Regulations of the Customs Union “On the Safety of Food Products”

(TR CU 021/2011)

**Hygienic safety requirements for food products****1. Meat and Meat Products; Poultry, Eggs and Derivatives Thereof**

Indicators	Allowable levels, mg/kg, maximum	Remarks
Toxic elements		
- lead	0.5	Meat, meat products and meat-containing products, poultry meat and products therefrom, meat, meat-and-vegetable, poultry preserves. Dry egg white (albumen).
	0.6	By-products of slaughter animals, pig skin, edible blood and products therefrom, preserves from by-products, including pates
	1.0	Kidneys. Meat products containing kidneys: Preserves: from meat, poultry, by-products (including pates), meat and plants (in assembly tin containers).
	0.3	Eggs and liquid egg products (egg melange, egg white, yolk)
	3.0	Dry egg products (egg powder, egg white, yolk)
- arsenic	0.1	Meat, meat-based and meat-containing products, poultry, products therefrom, meat, meat-and-vegetable, poultry preserves; Eggs and liquid egg products (egg melange, egg white, yolk)
	0.2	Dry egg white (albumen)
	0.6	Dry egg products (egg powder, egg white, yolk)
	1.0	By-products of slaughter animals, pig skin, edible blood and products therefrom, pate poultry preserves; Preserves from by-products, including pates
- cadmium	0.05	Meat, meat-based and meat-containing products, poultry, products therefrom, meat, meat-and-vegetable, poultry preserves; Dry egg white (albumen).
	0.1	Preserves from meat, poultry, meat and plants in assembly tin containers. Dry egg products
	0.01	Eggs and liquid egg products (egg melange, egg white, yolk)
	0.3	By-products of slaughter animals, pig skin, edible blood and products therefrom, preserves from by-products (including pates), plants and meat
	0.6	Preserves containing kidneys, including paste preserves
	1.0	Kidneys Meat products containing kidneys.
- mercury	0.03	Meat, meat-based and meat-containing products, poultry and products therefrom, meat, meat-and-vegetable, poultry

		preserves. Dry egg white (albumen).
	0.02	Eggs and liquid egg products
	0.1	By-products of slaughter animals, pig skin, edible blood and products therefrom, preserves from by-products including pates; Dry egg products
	0.2	Kidneys; Meat products containing kidneys; Preserves from by-products with the addition of kidneys, including pates
- tin	200.0	Preserves from meat, poultry, by-products, meat and plants in assembly tin containers
- chromium	0.5	Preserves from meat, poultry, by-products, meat and plants in chrome-plated containers
Pesticides		
- HCH ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0.1	Meat, meat-based and meat-containing products, poultry, by-products of slaughter animals and poultry; Eggs, egg products; Pig skin, edible blood and products therefrom, preserves from meat, by-products, meat and plants.
- DDT and its metabolites	0.1	Meat, meat-based and meat-containing products, poultry, by-products of slaughter animals and poultry; Eggs, egg products; Pig skin, edible blood and products therefrom, preserves from meat, by products, meat and plants.
Benzo(a)pyrene	0.001	Smoked meat products, meat-containing and poultry products
Nitrates	200.0	Vegetable-and-meat preserves with vegetables, vegetable-and-poultry preserves
Nitrosamines (dimethylnitrosamine and diethanolnitrosamine)	0.002	Preserves from meat,, poultry with the addition of sodium nitrite; Preserves from by-products, including pates.
	0.004	Smoked meat products, meat-containing and poultry products
Dioxins	0.000003 (in terms of fat)	Meat preserves (beef, lamb and products therefrom); Hen eggs and products therefrom
	0.000001 (in terms of fat)	Meat preserves (pork and products therefrom)
	0.000006 (in terms of fat)	Liver and products therefrom; Liver preserves
	0.000002	Poultry and products therefrom

Note: The contents of toxic elements, antibiotics, pesticides, dioxins in terms of the raw product with regard to dry substances contained therein and in the final product, for dry products, including freeze-dried and heat-dehydrated meat and poultry, dry egg products

## 2. Milk and Milk Products

Indicators	Tolerance levels, mg/kg, maximum	Remarks
Toxic elements		
- lead	0.1	Raw milk, raw fat-free milk, raw cream; Consumer milk and consumer cream, buttermilk, milk whey, milk drinks, cultured milk products, sour cream, composite products on their basis; Butter, butter paste from cow milk, milk fat; Cream-and-vegetable spread, baked cream-and-vegetable mixture; Ice cream from all types of milk and on the basis of

		milk; Cultures, culture organisms and probiotics for production of cultured milk products, cultured butter, cheeses (liquid, including frozen)*
	0.1	Milk products, milk composite products, dry, freeze-dried (in terms of the products reconstituted)
	0.3	Quark and quark-based products, quark products, composite milk products on the basis thereof; Milk albumen and products therefrom; paste-like milk protein products, including thermally processed after culturing; milk processing products, concentrated, condensed; milk preserves, composite milk preserves; Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates; Butter, buttermilk paste from cow milk, milk fat with cocoa products; Cream-and-vegetable spread, baked cream-and-vegetable mixture with cocoa products; Dry milk-based nutrient solutions for growth of culture and probiotic microorganisms)*
	0.5	Cheeses and cheese products, cheese pastes, sauces
	1.0	Cultures, culture microorganisms and probiotics for production of culture milk products, cultured butter, cheeses (dry)
	10.0	Milk-clotting enzyme preparations
- arsenic	0.05	Raw milk, raw fat-free milk, raw cream; Consumer milk and consumer cream, buttermilk, milk whey, milk beverages, cultured milk products, sour cream, milk composite products therefrom; All types of ice cream from milk and on the basis of milk; Cultures, culture organisms and probiotics for production of cultured milk products, cultured butter, cheeses (liquid, including frozen)*
	0.05	Dry and freeze-dried milk products, milk composite products (in terms of the products reconstituted)
	0.1	Butter, butter paste from cow milk, milk fat; Cream-and-vegetable spread, baked cream-and-vegetable mixture)*
	0.15	Milk processing products, concentrated, condensed; Milk preserves, composite milk preserves, milk-containing preserves
	0.2	Quark, quark-based products, quark products, Milk albumen and products on its basis; Paste-like milk protein products, including thermally processed after culturing; cultures, culture organisms and probiotics for production of cultured milk products, cultured butter, cheeses (dry).
	0.3	Cheeses and cheese products, cheese pastes, sauces*
	1.0	Milk protein concentrates, lactulose, milk sugar, casein, caseinates, hydrolyzates of milk proteins; Dry milk-based nutrient solutions for growth of culture and probiotic microorganisms
	3.0	Milk-clotting enzyme preparations
- cadmium	0.03	Raw milk, raw fat-free milk, raw cream; Consumer milk and consumer cream, buttermilk, milk whey, milk drinks, cultured milk products, sour cream, milk composite products therefrom; Butter, butter paste from cow milk, milk fat; Cream-and-vegetable spread, baked cream-and-vegetable mixture; All types of ice cream from milk and on the basis of milk; cultures, culture organisms and probiotics for production of cultured milk products, cultured butter, cheeses (for liquid ones, including frozen)*
	0.03	Milk products, milk composite products, dry, freeze-dried (in terms of the products reconstituted)
	0.1	Quark, products therefrom, quark products, milk albumen and products therefrom; Paste-like milk protein products, including those thermally processed after culturing; Milk processing products, concentrated, condensed; Milk preserves, composite milk preserves, milk-containing preserves)*

	0.2	Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates; Cheeses, cheese products, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat, cream-and-vegetable spread, baked cream-and-vegetable mixture with cocoa products; Cultures, culture microorganisms and probiotics for production of cultured milk products, cultured butter, cheeses (dry); Dry milk-based nutrient solutions for growth of culture and probiotic microorganisms)*
- mercury	0.005	Raw milk, raw fat-free milk, raw cream; Consumer milk and consumer cream, buttermilk, milk whey, milk drinks, cultured milk products, sour cream, milk composite products on the basis thereof; ice-cream from all types of milk and on the basis of milk; Cultures, culture organisms and probiotics for production of cultured milk products, cultured butter, cheeses (liquid, including frozen); Dry and freeze-dried milk products, milk composite products (in terms of the products reconstituted)*
	0.015	Milk processing products, concentrated, condensed; milk preserves, composite milk and milk-containing preserves*
	0.02	Quark and products therefrom, quark products; Milk albumen and products therefrom; paste-like milk protein products, including those thermally processed after culturing*
	0.03	Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates; Cheeses, cheese products, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat; Cream-and-vegetable spread, baked cream-and-vegetable mixture; Cultures, culture microorganisms and probiotics for production of cultured milk products, cultured butter, cheeses (dry); Dry milk-based nutrient solutions for growth of culture and probiotic organisms*
- copper	0.4	Butter, butter paste from cow milk, milk fat (for reserved products); Cream-and-vegetable spread, baked cream-and-vegetable mixture (for reserved products)*
- iron	1.5	Butter, butter paste from cow milk, milk fat (for reserved products); cream-and-vegetable spread, baked cream-and-vegetable mixture (for reserved products)*
- nickel	0.7	Cream-and-vegetable spread, baked cream-and-vegetable mixture (for products with hydrogenated fat)*
- tin	200.0	Preserved milk processing products in assembly tin containers
- chromium	0.5	Preserved milk processing products in chromed containers
Benzo(a)pyrene	0.001	For smoked cheeses and cheese products, cheese pastes, sauces
Pesticides <sup>4</sup>		
- HCH ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0.05	Raw milk, raw fat-free milk; Consumer milk, buttermilk, milk whey, milk drinks, liquid cultured milk products, milk composite products on the basis thereof, including products thermally processed after culturing *
	1.25 (in terms of fat)	Cream, consumer cream, sour cream; Quark, products therefrom, quark products, composite milk products on the basis thereof; Milk albumen and products therefrom, paste-like milk protein products; milk, cream, buttermilk, whey, milk products, milk composite products therefrom, concentrated and condensed with sugar; sterilized condensed milk, milk preserves, composite milk preserves; Milk products, dry composite milk products, freeze-dried products (in terms of the reconstituted product); Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates; Cheeses, cheese products, processed, whey-and-albumin-based, dry, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat; cream-and-vegetable spread, baked cream-and-vegetable mixture; All types of ice cream from milk and on

		the basis of milk; Dry milk-based nutrient solutions for growth of culture and probiotic organisms*
- DDT and its metabolites	0.05	Raw milk, raw fat-free milk, raw cream; Consumer milk and buttermilk, milk whey, milk drinks, liquid cultured milk products, milk composite products on the basis thereof, including those thermally processed after culturing *
	1.0 (in terms of fat)	Cream, consumer cream, sour cream; Quark and products therefrom, quark products, composite milk products on the basis thereof; milk albumen and products on the basis thereof, paste-like milk protein products; Milk, cream, buttermilk, whey, milk products, milk composite products on the basis thereof, concentrated and condensed with sugar; sterilized condensed milk, milk preserves and composite milk preserves; Milk products, dry composite milk products, freeze-dried products (in terms of the reconstituted product); Milk protein concentrates, lactulose, milk sugar, casein, caseinates, milk protein hydrolyzates; Cheeses, cheese products, processed, whey-and-albumin-based, dry, cheese pastes, sauces; Butter, butter paste from cow milk, milk fat; Cream-and-vegetable spread, baked cream-and-vegetable mixture; Ice cream from all types of milk and on the basis of milk; dry milk-based nutrient solutions for growth of culture and probiotic organisms*
Mycotoxins		
- aflatoxin M <sub>1</sub>	0.0005	Milk and all milk processing products;
Aflatoxin B <sub>1</sub>	shall not be allowed (<0.00015)	Mycogenous milk-clotting enzyme preparations
Zearalenone	shall not be allowed (<0.005)	Mycogenous milk-clotting enzyme preparations
T-2 toxin	shall not be allowed (<0.05)	Mycogenous milk-clotting enzyme preparations
Ochratoxin A	shall not be allowed (<0.0005)	Mycogenous milk-clotting enzyme preparations
Dioxins <sup>2</sup>	0.000003 (in terms of fat)	Milk and milk products
Melamine <sup>3</sup>	shall not be allowed (<1.0 mg/kg)	Raw milk, raw fat-free milk, raw cream; Milk processing products (except for butter, butter paste from cow milk, milk fat, cream-and-vegetable spread, baked cream-and-vegetable mixture) for dry and freeze-dried milk processing products (in terms of the reconstituted product);
Peroxide number	10 mmol of active oxygen/kg of fat	Cream-and-vegetable spread, baked cream-and-vegetable mixture

Notes:

\* Composite milk products and milk containing products containing over 35% of non-milk components: requirements for accepted levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, for microbiological safety indicators are set with regard to contents and ratio of milk and non-milk components, types and levels of potentially hazardous substances therein.

### 3. Fish, Non-Fish Species and Products Therefrom

Indicators	Tolerance levels, mg/kg, maximum	Remarks
Toxic elements		
- lead	1.0	All types of fish products (apart from tuna, swordfish, European sturgeon) and meat of marine mammals, including dried products <sup>1</sup>
	2.0	Tuna, swordfish, European sturgeon - all types of products, including dried products <sup>1</sup>
	10.0	Mollusca, crustaceans and other invertebrates, amphibians, reptiles
	0.5	Algae and sea grass
- arsenic	1.0 fresh-water 5.0 marine	All types of fish products (apart from roe, milts, fish oil) and meat of marine mammals, including dried products <sup>1</sup>
	1.0	Fish roe and milts and products therefrom; Roe analogues; Fish oil
	5.0	Mollusca, crustaceans and other invertebrates, amphibians, reptiles; Algae and sea grass
- cadmium	0.2	All types of fish products and marine mammals (apart from roe, milts, and liver), including dried products <sup>1</sup>
	1.0	Fish roe and milts and products therefrom; roe analogues; Algae and sea grass
	0.7	Fish liver and products therefrom
	2.0	Mollusca, crustaceans and other invertebrates, amphibians, reptiles
- mercury	0.3 fresh-water non-predatory 0.6 fresh-water predatory 0.5 marine	All types of fish products (apart from tuna, swordfish, European sturgeon and such products as roe, milts, liver and fish oil) and meat of marine mammals, including dried products <sup>1</sup>
	1.0	Tuna, swordfish, European sturgeon - all types of products (excluding roe, milts, liver and fish oil), including dried products <sup>1</sup>
	0.5	Fish liver and products therefrom
	0.3	Fish oil
	0.2	Fish roe and milts and products therefrom; roe analogues; Mollusca, crustaceans and other invertebrates, amphibians, reptiles
	0.1	Algae and sea grass
- tin	200	Preserves and semi-preserved food from fish, fish liver and products therefrom in assembly tin containers
- chromium	0.5	Preserves and semi-preserved food from fish, fish liver and products therefrom in chromed containers.
Histamine	100.0	Tuna, Atlantic mackerel, salmon, herring - all types of products, including dried products <sup>1</sup>
Nitrosamines (dimethylnitrosamine and diethanol nitrosamine)	0.003	All types of fish products and marine mammals, including dried products <sup>1</sup>

summed)		
Dioxins	0.000004	All types of fish products and marine mammals, including dried products <sup>1</sup>
	0.000002 (in terms of fat)	Fish oil <sup>1</sup>
Pesticides		
HCH ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0.03	All products from fresh-water fishes, apart from liver, roe, milts, fish oil, dried and other ready-to-eat products
	0.2	All types of products from sea fishes and meat of marine mammals (apart from liver and fish oil); Fish roe and milts and products therefrom; Roe analogues
	0.1	Fish oil
	1.0	Fish liver and products therefrom
DDT and its metabolites	0.3	All products from fresh-water fishes (apart from liver, roe, milts, fish oil, dried and other ready-to-eat products)
	0.2	All types of products from sea fishes (except for sturgeon, salmon and fatty herring) and meat of marine mammals (except for liver, roe, milts, dried and other ready-to-eat products); Fish oil
	2.0	Sturgeon, salmon and fatty herring - all types of products (except for liver, roe, and milts), including dried, smoked, salted, spiced, pickled, fish culinary products and other ready-to-eat products)
	0.4	Fish (apart from sturgeon, salmon and fatty herring), dried, jerked, smoked, salted, spiced, pickled, fish culinary products and other ready-to-eat products; Roe and milts (of all fishes) and products therefrom; roe analogues
	3.0	Fish liver and products therefrom
2,4-D acid, its salts and ethers	shall not be allowed	All types of products from fresh-water fishes
Polychlorinated biphenyls	2.0	All types of fish products (apart from liver and fish oil) and meat of marine mammals, including dried products <sup>1</sup>
	5.0	Fish liver and products therefrom
	3.0	Fish oil
Benzo(a)pyrene	0.005	Smoked fish products
Mollusca paralyzant (saxitoxine agent)	0.8	Mollusca.
Mollusca amnestic agent (domoic acid)	20	Mollusca
	30	Crab viscus
Mollusca diarrhetic agent (okadaic acid)	0.16	Mollusca
Acid value, mg KOH/g	4.0	Fish oil
Peroxide value, active oxygen mole/kg	10.0	Fish oil

Notes. - in terms of the raw products with regard to dry substances contained in raw materials and in the final product).



#### 4. Grain (Seeds), Flour-and-Cereals and Bakery Products

Indicators	Tolerance levels, mg/kg, maximum	Remarks
Toxic elements		
lead	0.5	Food grain, grain legumes seeds and products therefrom, excluding edible bran, bread and bun products
	1.0	Edible bran (wheat, rye)
	0.35	Bread, bun products and butter-bread products
arsenic	0.2	Food grain and products therefrom, excluding grain legumes seeds, bread and bun products
	0.3	Grain legumes seeds
	0.15	Bread, bun products and butter-bread products
cadmium	0.1	Food grain, grain legumes seeds and products therefrom, excluding bread and bun products
	0.07	Bread, bun products and butter-bread products
mercury	0.03	Food grain, cereal, oat meal, flakes, flour, edible bran
	0.02	Grain legumes seeds, pasta, baranki, rusk, breadsticks, etc.
	0.015	Bread, bun products and butter-bread products
Mycotoxins		
aflatoxin B <sub>1</sub>	0.005	Food grain, grain legumes seeds and products therefrom
deoxynivalenol	0.7	Food grain – wheat – and products therefrom
	1.0	Food grain – barley – and products therefrom
T-2 toxin	0.1	Food grain and products therefrom
zearalenone	1.0	Food grain and edible bran (wheat, barley, maize)
	0.2	Products from food grain (wheat, barley, maize)
ochratoxin A	0.005	Food grain - wheat, barley, rye, oat, rice - and products therefrom
Nitrosamines (dimethylnitrosamine and diethanolnitrosamine summed)	0.015	Brewer's malt
Benzo(a)pyrene	0.001	Food grain
Pesticides		
- HCH ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0.5	Food grain, grain legumes seeds and products therefrom
- DDT and its metabolites	0.02	Food grain and products therefrom
	0.05	Grain legumes seeds and products therefrom
- 2,4-D acid, its salts and ethers	not allowed	Food grain, grain legumes seeds and products therefrom
- hexachlorobenzene	0.01	Food grain – wheat – and products therefrom

- organomercury pesticides	not allowed	Food grain, grain legumes seeds and products therefrom
Oligosaccharides, %, up to	2.0	Edible bran (for soya protein products) for dietary and baby nutrition.
Trypsin inhibitors, %, up to	0.5	Edible bran (for soya protein products) for dietary and baby nutrition
Harmful additives, %, up to:		
Claviceps purpurea	0.05	Food grain
Russian centaury, Sophora alopecuroides, Thermopsis lanceolata (on an aggregate basis)	0.1	Food grain (wheat, rye)
Coronilla varia	0.1	Food grain (wheat, rye)
Heliotrope. C. A. Meyer. Lolium temulentum L.	0.1	Food grain (wheat, rye)
Trichodesma incanum D. C	shall not be allowed	Food grain (rye)
smut (stained, blue-tailed) grains	10.0	Food grain (wheat)
fusarium grains	1.0	Food grain (wheat, , rye ,barley, millet, buckwheat)
pink-coloured grains	3.0	Food grain (rye)
presence of grains with bright yellow-greenish fluorescence (YGF)	0.1	Food grain (maize)
Infection of bread reserves by vermin (insects, mites)	shall not be allowed	Food grain, grain legumes seeds ; Cereal, oat meal, flakes, flour from food grain; Edible bran (wheat, rye)
Infection of bread reserves by vermin (insects, mites), aggregate contamination density	15 (species/kg, maximum)	Food grain
	shall not be allowed	Grain legumes seeds; Cereal, oat meal, flakes, flour from food grain; Edible bran (wheat, rye)
Contamination of bread with soft rot germs	shall not be allowed	For wheat flour used for baking bread of wheat types; in 36 hours upon laboratory test baking

### 5. Sugar and Confectionery Products

Indicators	Allowable levels, mg/kg, maximum	Remarks
Toxic elements		
- lead	0.5	Sugar, confectionery products
	1.0	Sugar-containing confectionery products, oriental sweets, chewing gum; chocolate and products therefrom; Cocoa beans and cocoa products; Honey
- arsenic	1.0	Sugar and sugar-containing confectionery products, oriental sweets, chewing gum; chocolate and products therefrom; Cocoa beans and cocoa products
	0.3	Flour confectionery products
	0.5	Honey
- cadmium	0.05	Sugar, honey
	0.1	sugar-containing and flour confectionery products, oriental sweets, chewing gum
	0.5	Chocolate and products therefrom; cocoa beans and cocoa products
- mercury	0.01	Sugar and sugar-containing confectionery products, oriental sweets, chewing gum
	0.1	Chocolate and products therefrom; Cocoa beans and cocoa products
	0.02	Flour confectionery products
Pesticides		
- HCH ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0.005	Sugar, honey
	0.5	Cocoa beans and cocoa products
	0.2	Flour confectionery products
- DDT and its metabolites	0.005	Sugar, honey
	0.02	Flour confectionery products
	0.15	Cocoa beans and cocoa products
Mycotoxins		
- aflatoxin B <sub>1</sub>	0.005	Flour and sugar-containing confectionery products, oriental sweets, chewing gum (for products containing nuts); Chocolate and products therefrom; Cocoa beans and cocoa products
- deoxynivalenol	0.7	Flour confectionery products
5-hydroxymethyl furfural	25	Honey

Note: Sugar-containing confectionery products, oriental sweets, chewing gum; chocolate and products therefrom: allowed levels of HCH ( $\alpha$ ,  $\beta$ ,  $\gamma$ -isomers) and DDT and its metabolites are calculated with regard to the main type(s) of raw materials in terms of both mass fraction and allowed levels of regulated pesticides.

### 6. Fruit and Vegetable Products

Indicators	Allowable levels, mg/kg, maximum	Remarks
Toxic elements		
lead	0.5	Vegetables, potatoes, cucurbit cultures, nuts, mushrooms and products therefrom, including vegetable preserves; juice products from vegetables *
	0.4	Fruits, berries and products therefrom; juice products from fruits *
	1.0	Vegetable, fruit, berry, mushroom preserves in assembly tin containers, except for juice products from fruits and/or vegetables; Coffee (beans, ground coffee, instant coffee)*
	0.3	Flavoured fruit-and-berry ice-cream and edible ice
	5.0	Spices and kitchen herbs
	10.0	Tea (black tea, green tea, tablet tea)
arsenic	0.2	Vegetables, potatoes, cucurbit cultures, fruits, berries and products therefrom; Juice products from fruits and/or vegetables*
	0.1	Flavoured fruit-and-berry ice-cream and edible ice
	0.5	Mushrooms and derivatives*
	1.0	Fruit-and-berry concentrates with sugar (jams, fruit paste, etc.); Tea, coffee (beans, ground, instant)*
	3.0	Spices and kitchen herbs
	0.3	Nuts
cadmium	0.03	Vegetables, potatoes, cucurbit cultures, fruits, berries and products therefrom, including vegetable preserves;* Juice products from fruits and/or vegetables
	0.1	Mushrooms, nuts and products therefrom
	0.05	Vegetable, fruit, berry preserves in assembly tin containers, except for juice products from fruits and/or vegetables; Fruit-and-berry concentrates with sugar (jams, fruit paste, etc.); Coffee (beans, ground, instant)*
	0.2	Spices and kitchen herbs
	1.0	Tea
mercury	0.02	Vegetables, potatoes, cucurbit cultures, fruits, berries and products therefrom; Juice products from fruits and/or vegetables; Coffee*
	0.05	Mushrooms, nuts and products therefrom*
	0.1	Tea
tin	200.0	Vegetable, fruit, berry preserves in assembly tin containers, including juice products from fruits and/or vegetables
chromium	0.5	Vegetable, fruit, berry preserves in chrome-plated containers, including juice products from fruits and/or vegetables

Nitrates**	250	Potatoes and products therefrom
	900	Rathe-ripe green head cabbage (till September 1) and products therefrom
	500	Late-ripe green head cabbage and products therefrom
	400	Rathe-ripe carrots (till September 1) and products therefrom
	250	Late-ripe carrots and products therefrom
	150	Tomatoes and products therefrom
	300	Tomatoes grown in protected ground and products therefrom
	150	Cucumbers and products therefrom
	400	Cucumbers grown in protected ground and products therefrom
	1400	Red beet and products therefrom
	80	Onions and products therefrom
	600	Green onions and products therefrom
	800	Green onions grown in protected ground and products therefrom
	2000	Leaf vegetable (lettuce, spinach, dock, salad-type cabbage, parsley, celery, cilantro, dill, etc.) and products therefrom
	200	Sweet pepper and products therefrom
	400	Sweet pepper grown in protected ground, zucchini and products therefrom
	60	Water melons and products therefrom
	90	Melons and products therefrom
	4500	Fresh lettuce grown in protected ground from October 1 till March 31
	4000	Fresh lettuce grown in unprotected ground from October 1 till March 31
	3500	Fresh lettuce grown in protected ground from April 1 till September 30
	2500	Fresh lettuce grown in unprotected ground from April 1 till September 30
	2000	Crisphead lettuce grown in protected ground
	2500	Crisphead lettuce grown in unprotected ground
Nitrates	500	Juice products from green head cabbage
	250	Juice products from carrots
	150	Juice products from tomatoes
	700	Juice products from red beets
	400	Juice products from squash
	200	Juice products from other vegetables
	60	Juice products from watermelons
	90	Juice products from melons
Pesticides		
HCH ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0.1	Potatoes, green peas, sugar beet and products therefrom

	0.5	Vegetables, cucurbit cultures, mushrooms, nuts and products therefrom; Juice products from vegetables and cucurbit cultures
	0.05	Fruits, berries, grapes and products therefrom; juice products from fruits
DDT and its metabolites*	0.1	Vegetables, potatoes, cucurbit cultures, fruits, berries, mushrooms and products therefrom; juice products from fruits and/or vegetables
	0.15	Nuts
Mycotoxins:		
penicidin	0.05	apples, tomatoes, sea buckthorn, viburnum and products therefrom
aflatoxin B <sub>1</sub>	0.005	Nuts, tea, coffee
5-Oxymethylfurfural	20.0	Fruit-and-berry ice cream, flavoured ice cream and edible ices*

Note: \*for dry vegetables, potatoes, fruits and berries the content of toxic elements, nitrates and pesticides is determined in terms of the raw products with regard to dry substances contained in raw materials and in the final product.

\*\* Except for juice products from fruits and/or vegetables.

### 7. Oily Raw and Fatty Materials

Indicators	Tolerance levels, mg/kg, maximum	Remarks
Toxic elements		
- lead	0.1	Plant oils (all types), plant oil fractions, derivatives of plant oils and animal fat, including fish oil, re-esterified refined deodorized oils (fats); Hydrogenated refined deodorized oils (fats); Margarines, Special-purpose fats, including culinary, confectionary, baker's fats, Milk fat substitutes, Cocoa butter equivalents, SOS-type cocoa butter conditioners, POP-type cocoa butter substitutes; non-lauric non-temperable cocoa butter substitutes, lauric non-temperable cocoa butter substitutes, vegetable-and-cream spreads and vegetable-and-fat spreads,, melted vegetable-and-cream, vegetable-and-fat mixtures, animal fat, pork fat and products therefrom, melted animal fat
	0.3	Mayonnaises; vegetable-and-cream and vegetable-and-fat spreads, melted vegetable-and-cream and vegetable-and-fat mixtures (with cocoa products), sauces based on vegetable oils, mayonnaises, mayonnaise sauces, vegetable oil-based crèmes
	1.0	Seeds of oil-bearing crops, edible fat from fishes and marine mammals and fish oil used as dietetic (therapeutic and protective) nutrition
- arsenic	0.1	Plant oils (all types), plant oil fractions, derivatives of plant oils and animal fat, including fish oil, re-esterified refined deodorized oils (fats); Hydrogenated refined deodorized oils (fats); Margarines; Special-purpose fats, including culinary, confectionary, baker's fats; Milk fat substitutes; Cocoa butter equivalents, SOS-type cocoa butter conditioners, POP-type cocoa butter substitutes; non-lauric non-temperable cocoa butter substitutes, lauric non-temperable cocoa butter substitutes, vegetable-and-cream and vegetable-and-fat spreads, melted vegetable-and-cream and vegetable-and-fat mixtures, mayonnaises, mayonnaise sauces, vegetable oil-based crèmes; Animal fats, pork fat and products therefrom, melted animal fat
	0.3	Seeds of oil-bearing crops
	1.0	Edible fat from fishes and marine mammals and fish oil used as dietetic (therapeutic and protective) nutrition
- cadmium	0.05	Plant oils (all types), plant oil fractions, derivatives of plant oils and animal fat, including fish oil, re-esterified refined deodorized oils (fats); Hydrogenated refined deodorized oils (fats); Margarines; Special-purpose fats, including culinary, confectionary, baker's fats; Milk fat substitutes; Cocoa butter equivalents, SOS-type cocoa butter conditioners, POP-type cocoa butter substitutes; non-lauric non-temperable cocoa butter substitutes, lauric non-temperable cocoa butter substitutes, vegetable-and-cream and vegetable-and-fat spreads and mixtures, mayonnaises, mayonnaise sauces, vegetable oil-based crèmes
	0.03	Vegetable-and-cream spreads, melted vegetable-and-cream mixtures, animal fat, pork fat and products therefrom, melted animal fat
	0.2	Vegetable-and-cream and vegetable-and-fat spreads, melted vegetable-and-cream and vegetable-and-fat mixtures (with cocoa products); Edible fat from fishes and marine mammals and fish oil used as dietetic (therapeutic and protective) nutrition

	0.5	Edible poppy seeds
- mercury	0.03	Plant oils (all types), vegetable oil fractions, vegetable-and-cream spreads, melted vegetable-and-cream mixtures, animal fat, pork fat and products therefrom, melted animal fat
	0.05	Derivatives of plant oils and animal fat, including fish oil, re-esterified refined deodorized oils (fats); Hydrogenated refined deodorized oils (fats); Special-purpose fats, including culinary, confectionary, baker's fats; Milk fat substitutes; Cocoa butter equivalents, SOS-type cocoa butter conditioners, POP-type cocoa butter substitutes; non-lauric non-temperable cocoa butter substitutes, lauric non-temperable cocoa butter substitutes, vegetable-and-fat spreads and mixtures, mayonnaises, mayonnaise sauces, vegetable oil-based crèmes, seeds of oil-bearing crops
	0.2	Vegetable-and-cream spreads, melted vegetable-and-cream mixtures with cocoa products
	0.3	Edible fat from fishes and marine mammals and fish oil used as dietetic (therapeutic and protective) nutrition
- iron	1.5	Refined plant oils (all types) and their fractions, mixtures of refined oils; margarines, melted spreads and mixtures (except for margarines, melted spreads and mixtures with added cocoa products); Rendered animal fats (delivered for storage)
	5.0	Plant oils (all types) and their fractions, non-refined, mixtures of non-refined oils, mixtures of refined and non-refined oils
- copper	0.1	Refined plant oils (all types) and their fractions, mixtures of refined oils; margarine, vegetable-and-cream spreads, melted vegetable-and-cream mixtures (except for margarines, melted spreads and mixtures with added cocoa products)
	0.4	Non-refined plant oils (all types) and their fractions, mixtures of non-refined oils, mixtures of refined and non-refined oils; Vegetable-and-cream spreads, melted vegetable-and-cream mixtures (except for margarines, melted spreads and mixtures with added cocoa products), rendered animal fat (delivered for storage)
- nickel	0.7	Oils (fats) hydrogenated, refined, deodorized, and products containing hydrogenated oils and fats
Pesticides		
- HCH ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0.2	Plant oils (all types) and their non-refined fractions, mixtures of non-refined oils, mixtures of refined and non-refined oils; Seeds of soya, cotton plant, animal fat; pork fat and products therefrom
	0.4	Seeds of linum, sinapis, rape
	0.5	Seeds of sunflower, arachis, maize
	0.05	Refined plant oils (all types) and their fractions, mixtures of refined oils; derivatives of plant oils and animal fat, including fish oil, re-esterified refined deodorized oils (fats); Hydrogenated refined deodorized oils (fats); Margarines; Special-purpose fats, including culinary, confectionary, baker's fats; Milk fat substitutes; Cocoa butter equivalents, SOS-type cocoa butter conditioners, POP-type cocoa butter substitutes; non-lauric non-temperable cocoa butter substitutes, lauric non-temperable cocoa butter substitutes, spreads and melted plant-and-fat mixtures, sauces on plant oil basis, mayonnaises, mayonnaise sauces, vegetable oil-based crèmes
	1.25	Vegetable-and-cream spreads, melted vegetable-and-cream mixtures (in terms of fat)
	0.1	Edible fat from fishes and marine mammals and fish oil used as dietetic (therapeutic and protective) nutrition



- DDT and its metabolites	0.2	Plant oils (all types) and their non-refined fractions, mixtures of non-refined oils, mixtures of refined and non-refined oils; edible fat from fish and marine mammals and fish oil used as dietetic (therapeutic and protective) nutrition
	0.1	Refined plant oils (all types) and their fractions, mixtures of refined oils; derivatives of plant oils and animal fat, including fish oil, re-esterified refined deodorized oils (fats); Hydrogenated refined deodorized oils (fats); Margarines; Special-purpose fats, including culinary, confectionary, baker's fats; Milk fat substitutes; Cocoa butter equivalents, SOS-type cocoa butter conditioners, POP-type cocoa butter substitutes; non-lauric non-temperable cocoa butter substitutes, lauric non-temperable cocoa butter substitutes, melted vegetable-and-fat spreads and mixtures, sauces on plant oil basis, mayonnaises, mayonnaise sauces and plant oil-based crèmes)
	1.0	Animal fat, pork fat and products therefrom
	1.0	Vegetable-and-cream spreads, melted vegetable-and-cream mixtures (in terms of fat).
	0.05	Seeds of soya, cotton plant, maize
	0.1	Seeds of linum, sinapis, rape
	0.15	Seeds of sunflower, arachis
Mycotoxins		
- aflatoxin B <sub>1</sub>	0.005	Non-refined plant oils (all types) and their fractions, mixtures of non-refined oils, mixtures of refined and non-refined oils, derivatives of plant oils and animal fat, including fish oil, re-esterified refined deodorized oils (fats); Hydrogenated refined deodorized oils (fats); Margarines; Special-purpose fats, including culinary, confectionary, baker's fats; Milk fat substitutes; Cocoa butter equivalents, SOS-type cocoa butter conditioners, POP-type cocoa butter substitutes; non-lauric non-temperable cocoa butter substitutes, lauric non-temperable cocoa butter substitutes, melted vegetable-and-fat spreads and mixtures, mayonnaises, mayonnaise sauces and plant oil-based crèmes), seeds of oil crops, sauces on plant oil basis
Polychlorinated biphenyls	3.0	Products containing fish oil, edible fat from fishes and marine mammals and fish oil used as dietetic (therapeutic and protective) nutrition
Nitrosamines (dimethylnitrosamine and diethanolnitrosamine summed)	0.002	Animal raw tallow, pork fat and products therefrom
	0.004	Smoked pork fat
Benzo(a)pyrene	0.001	Smoked pork fat
Dioxins	0.00000075	Plant oils (all types) and their fractions
	0.000003	Beef fat, including rendered beef fat
	0.000001	Pork fat, including rendered pork fat
	0.000002	Poultry fat, mixed fat, including rendered fat, fish oil

**8. Beverages**

Indicators	Tolerance levels, mg/kg, maximum	Remarks
Toxic elements		
- lead	0.1	Drinking, mineral water: table, medicinal-and-table and medicinal
	0.3	Alcohol-free beverages, including those with juice, and artificially mineralized beverages, fermented drinks, beer; wine, vodka, low-alcohol and other alcoholic beverages.
- arsenic	0.1	Alcohol-free beverages, including those with juice, and artificially mineralized fermented beverages.
	0.2	Beer, wine, vodka, low-alcohol and other alcoholic beverages
- cadmium	0.01	Drinking mineral water: table, medicinal-and-table and medicinal
	0.03	Alcohol-free beverages, including those with juice, and artificially mineralized beverages, fermented drinks, beer; wine, vodka, low-alcohol and other alcoholic beverages.
- mercury	0.005	Drinking mineral water: table, medicinal-and-table and medicinal, alcohol-free beverages, including those with juice, and artificially mineralized beverages, fermented drinks, beer; wine, vodka, low-alcohol and other alcoholic beverages.
Methyl alcohol	up to 0.05%	Vodkas, edible ethanol, including alcohol semi-finished products
	up to 1.0 g/dm	Cognacs, cognac alcohol
Mycotoxins		
- patulin	0.05	Beverages with juice: apple, tomato, sea-buckthorn, viburnum
Caffeine	150	Beverages containing caffeine
	400	Special beverages containing caffeine
Quinine	85	Beverages containing quinine
	300	Alcoholic beverages containing quinine
General mineralisation	2 g/l	Artificially mineralized beverages
Nitrosamines (dimethylnitrosamine and diethanolnitrosamine summed)	0.003	Beer

**9. Other Products**

Indicators	Tolerance levels, mg/kg, maximum	Remarks
Toxic elements		
lead	1.0	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from seeds of legumes, oil-bearing and non-traditional crops; blood protein concentrates; corcule seeds of grain, leguminous and other crops and products therefrom; dry food broths; xylitol, sorbitol, mannitol and other sugar alcohols; crystalline

		amino acids and mixtures therefrom; edible yeast, biomass of single-celled plants, bacteria starter cultures.
	0.3	Concentrated milk whey proteins, casein, caseinates, milk protein hydrolyzates
	0.2	Protein products from seeds of grain, leguminous and other crops, beverages therefrom, including dry beverages, dry tofu and okara (in terms of dry substance).
	2.0	Carageenan, gum-water, gum (of carob tree, guar, xanthane, gellan, konjak); gelatine, concentrates of connective tissue proteins; table salt and medical and preventive salt.
	5.0	Agar, alginates
	10.0	Pectin, gum (ghatty, thar, karaya)
	0.5	Starches, syrup and derivatives thereof; flour confectionery products with finishings produced by public catering establishments
arsenic	1.0	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from seeds of legumes, oil-bearing and non-traditional crops; concentrated milk whey proteins, casein, caseinates, milk protein hydrolyzates; blood protein concentrates; gelatine, concentrates of connective tissue proteins; dry edible broths; table salt and medical and preventive salt; crystalline amino acids and mixtures therefrom.
	0.1	Protein products from seeds of grain, leguminous and other crops, beverages, including fermented beverages, tofu and okara; concentrated, condensed and dry beverages, dry tofu and okara (in terms of dry substance).
	3.0	Pectin, agar, carageenan, gums (ghatty, thar, karaya, gellan, konjak)
	0.5	Starches, syrup and derivatives thereof
	0.2	Corcule seeds of grain, leguminous and other crops, flakes and oil meal therefrom, bran; edible yeast, biomass of single-celled plants, bacteria starter cultures
	2.0	Xylitol, sorbitol, mannitol and other sugar alcohols
	0.3	Flour confectionery products with finishings produced by public catering establishments
cadmium	0.2	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from seeds of legumes, oil-bearing and non-traditional crops; concentrated milk whey proteins, casein, caseinates, milk protein hydrolyzates; Protein products from seeds of grain, leguminous and other crops, beverages, including fermented beverages, tofu and okara; concentrated, condensed and dry beverages, dry tofu and okara (in terms of dry substance); edible yeast, biomass of single-celled plants, bacteria starter cultures; dry edible broths.
	0.1	blood protein concentrates; corcule seeds of grain, leguminous and other crops, flakes and meal therefrom; gelatine, concentrates of connective tissue proteins; starches, syrup and derivatives thereof; table salt and medical and preventive salt; crystalline amino acids and mixtures therefrom; flour confectionery products with finishings produced by public catering establishments
	1.0	Carageenan
	0.05	Xylitol, sorbitol, mannitol and other sugar alcohols
mercury	0.03	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from seeds of legumes, oil-bearing and non-traditional crops; concentrated milk whey proteins, casein, caseinates, milk protein

		hydrolyzates; blood protein concentrates; Corcule seeds of grain, leguminous and other crops, flakes and oil meal therefrom; protein products from seeds of grain, leguminous and other crops, beverages, including fermented beverages, tofu and okara; concentrated, condensed and dry beverages, dry tofu and okara (in terms of dry substance); edible yeast, biomass of single-celled plants, bacteria starter cultures; crystalline amino acids and mixtures therefrom;.
	0.02	Starches, syrup and derivatives thereof; flour confectionery products with finishings produced by public catering establishments
	1.0	Carageenan
	0.1	Dry edible broths, table salt.
	0.01	Xylitol, sorbitol, mannitol and other sugar alcohols; "Extra" table salt and medical and preventive salt
	0.05	Gelatine, concentrates of connective tissue proteins.
copper	50	Pectin
zinc	25	Pectin
nickel	2.0	Xylitol, sorbitol, mannitol and other sugar alcohols
iodine	0.04 mg/g	Iodine-treated table salt (in case of identification the allowed level shall be 0.04±0.015)
Toxic elements (lead, arsenic, cadmium, mercury)	in terms of the raw product	Edible concentrates
Pentachlorophenol	shall not be allowed (<0.001 mg/kg)	Thickeners and stabilizers, gelating agents (guar gum, gum of carob tree, tragacanth gum, karaya gum, thar gum, ghatty gum)
Pesticides:		
HCH ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0.5	Isolates, concentrates, hydrolyzates and texture; food oil meal and flour from grain, maize and leguminous (except for soya) crops, sunflowers and arachis; corcule seeds of grain, leguminous and other crops, flakes and oil meal therefrom (in terms of fat); starches, syrup and derivatives thereof (maize).
	0.4	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from linum, sinapis, rape
	0.2	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from soya, cotton plant; flour confectionery products with finishings produced by public catering establishments
	1.25	Concentrated milk whey proteins, casein, caseinates, milk protein hydrolyzates (in terms of fat).
	0.1	Cjncentrated, condensed and dry beverages from seeds of grain and leguminous crops, dry tofu and okara; protein products from seeds of grain, leguminous and other crops, beverages, including fermented beverages, tofu, okara (in terms of dry substance); gelatine, concentrates of connective tissue proteins; starches, syrup and derivatives thereof (potato); dry edible broths (in terms of raw product).
DDT and its metabolites	0.15	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from sunflower, arachis.

	0.1	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from linum, sinapis, rape; gelatine, concentrates of connective tissue proteins; starches, syrup and derivatives thereof (potato); dry edible broths (in terms of raw product).
	0.05	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from legumes, cotton plant, maize; starches, syrup and derivatives thereof (maize).
	0.02	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from legumes; Corcule seeds of grain, leguminous and other crops, flakes and oil meal therefrom (in terms of fat); flour confectionery products with finishings produced by public catering establishments
	1.0	Concentrated milk whey proteins, casein, caseinates, milk protein hydrolyzates (in terms of fat).
	0.01	Protein products from seeds of grain, leguminous and other crops, beverages, including fermented beverages, tofu and okara (in terms of dry substance); concentrated, condensed and dry beverages from grain and grain legumes seeds, dry tofu and okara (in terms of dry substance).
mercury organic pesticides	not allowed	Protein products from seeds of grain, leguminous and other crops; concentrated, condensed and dry beverages from grain and grain legumes seeds, dry tofu and okara (in terms of dry substance).
Mycotoxins		
aflatoxin B <sub>1</sub>	0.005	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from seeds of legumes, oil-bearing and other crops; bran; corcule seeds of grain, leguminous and other crops and products therefrom; protein products from seeds of grain, leguminous and other crops, including fermented beverages, tofu, okara; concentrated, condensed and dry beverages from grain and grain legumes seeds, dry tofu and okara; flour confectionery products with finishings produced by public catering establishments
aflatoxin M <sub>1</sub>	0.0005	Concentrated milk whey proteins, casein, caseinates, milk protein hydrolyzates
deoxynivalenol	0.7	Isolates, concentrates, hydrolyzates and texture of wheat protein; food oil meal and flour from wheat; corcule seeds of wheat, flakes and oil meal therefrom; bran; protein products from wheat, beverages, including fermented beverages from wheat; concentrated, condensed and dry wheat beverages; flour confectionery products with finishings produced by public catering establishments
	1.0	Isolates, concentrates, hydrolyzates and texture of barley protein; food oil meal and flour from barley; corcule seeds of barley, flakes and oil meal therefrom; bran; protein products from barley, beverages, including fermented beverages; concentrated, condensed and dry barley beverages.
zearalenone	1.0	Isolates, concentrates, hydrolyzates and texture of plant protein; food oil meal and flour from wheat, barley, maize; corcule seeds of wheat, barley, maize, flakes and oil meal therefrom; bran; protein products from wheat, barley, maize, beverages, including fermented beverages; concentrated, condensed and dry beverages from wheat, barley and maize.
Oligosaccharides:	up to 2.0 %	For soya protein products for dietary and baby nutrition: isolates, concentrates, hydrolyzates and texture of soya protein; oil meal and flour from soya, soya corcule seeds, flakes and oil meal therefrom, bran, protein products from soya seeds, beverages, including fermented beverages, tofu, okara

Antitrypsin:	up to 0.5 %	For soya protein products for dietary and baby nutrition: isolates, concentrates, hydrolyzates and texture of soya protein; oil meal and flour from soya, soya corcule seeds, flakes and oil meal therefrom, bran, protein products from soya seeds, beverages, including fermented beverages, tofu, okara
Melamine	shall not be allowed (<1 mg/kg)	Isolates, concentrates, hydrolyzates and texture of vegetable protein; food oil meal and flour from seeds of legumes, oil-bearing and other crops; concentrated milk whey proteins, casein, caseinates, milk protein hydrolyzates
Harmful additives: Infection and contamination of bread reserves by vermin (insects, mites)	not allowed	Corcule seeds of grain, leguminous and other crops and products therefrom
Dioxins		Edible concentrates in terms of raw products (in terms of fat)

#### 10. Biologically Active Additives to Food

Indicators	Tolerance levels, mg/kg, maximum	Remarks
Toxic elements		
lead	1.0	BAAs mainly on the basis of food fibres; BAAs on the basis of meat and milk raw materials processing, including by-products, poultry, arthropods, amphibians, beekeeping products (royal jelly, propolis, etc.) (dry).
	5.0	BAAs on the basis of pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant and other extracts) with the use of various fillings, including dry concentrates for drinks.
	6.0	BAAs on natural-mineral basis (zeolites, etc.), including mumijo; BAAs on vegetable basis, including farina, dry, teas
	0.5	BAAs on vegetable basis, including farina, liquid (elixirs, balsams, infusions, etc.)
	10.0	BAAs on the basis of fishes, marine invertebrates, crustaceans, mollusca, etc., seafood, marine plant bodies (algae, etc.) (dry).
	0.1	BAAs on the basis of probiotics
arsenic	2.0	BAAs on unicellular algae basis (spirulina, chlorella, etc.), yeast and lysates thereof
	0.2	BAAs mainly on the basis of food fibres
	3.0	BAAs on the basis of pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant and other extracts) with the use of various fillings, including dry concentrates for drinks; BAAs on natural-mineral basis (zeolites, etc.)
	12.0	BAAs on the mumijo basis; BAAs on the basis of fishes, marine invertebrates, crustaceans, mollusca, etc., seafood, marine plant bodies (algae, etc.) (dry)
	0.5	BAAs on vegetable basis, including farina, dry, teas
	0.05	BAAs on vegetable basis, including farina, liquid (elixirs, balsams, infusions, etc.); BAAs on the basis of probiotics
	1.5	BAAs on the basis of meat and milk raw materials processing, including by-products, poultry, arthropods,

	1.0	amphibians, beekeeping products (royal jelly, propolis, etc.) (dry) BAAs on unicellular algae basis (spirulina, chlorella, etc.), yeast and lysates thereof
cadmium	0.1	BAAs mainly on the basis of food fibres
	1.0	BAAs on the basis of pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant and other extracts) with the use of various fillings, including dry concentrates for drinks; BAAs on natural-mineral basis (zeolites, etc.), including mumijo; BAAs on vegetable basis, including farina, dry, teas; BAAs on the basis of meat and milk raw materials processing, including by-products, poultry, arthropods, amphibians, beekeeping products (royal jelly, propolis, etc.) (dry); BAAs on unicellular algae basis (spirulina, chlorella, etc.), yeast and lysates thereof;
	0.03	BAAs on vegetable basis, including farina, liquid (elixirs, balsams, infusions, etc.); BAAs on the basis of probiotics
	2.0	BAAs on the basis of fishes, marine invertebrates, crustaceans, mollusca, etc., seafood, marine plant bodies (algae, etc.) (dry).
mercury	0.03	BAAs mainly on the basis of food fibres
	1.0	BAAs on the basis of pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant and other extracts) with the use of various fillings, including dry concentrates for drinks; BAAs on natural-mineral basis (zeolites, etc.), including mumijo.
	0.01	BAAs on vegetable basis, including farina, liquid (elixirs, balsams, infusions, etc.)
	0.2	BAAs on the basis of meat and milk raw materials processing, including by-products, poultry, arthropods, amphibians, beekeeping products (royal jelly, propolis, etc.) (dry).
	0.5	BAAs on the basis of fishes, marine invertebrates, crustaceans, mollusca, etc., seafood, marine plant bodies (algae, etc.) – dry
	0.005	BAAs on the basis of probiotics.
	0.1	BAAs on vegetable basis, including farina, dry, teas; BAAs on unicellular algae basis (spirulina, chlorella, etc.), yeast and lysates thereof;
Mycotoxins:	regulated with regard to raw materials	BAAs mainly on the basis of food fibres
aflatoxin M <sub>1</sub>		BAAs on the basis of milk raw materials processing (dry).
Pesticides**:		
HCH ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0.5	BAAs mainly on the basis of food fibres
	0.1	BAAs on the basis of pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant and other extracts) with the use of various fillings, including dry concentrates for drinks; (for compositions with plant components included); BAAs on vegetable basis, including farina, dry, teas; BAAs on vegetable basis, including farina, liquid (elixirs, balsams, infusions, etc.); BAAs on the basis of meat and milk raw materials processing, including by-products, poultry, arthropods, amphibians, beekeeping products (royal jelly, propolis, etc.) (dry); BAAs on unicellular algae basis (spirulina, chlorella, etc.), yeast and lysates thereof;
	0.2	BAAs on the basis of fishes, marine invertebrates, crustaceans, molluscs and other seafood, marine plant bodies

	0.05	(algae, etc.) – dry BAAs on the basis of probiotics
DDT and its metabolites	0.02 0.1   2.0  0.05	BAAs mainly on the basis of food fibres BAAs on the basis of pure substances (vitamins, mineral substances, organic substances, etc.) or concentrates (plant and other extracts) with the use of various fillings, including dry concentrates for drinks; (for compositions with plant components included); BAAs on vegetable basis, including farina, dry, teas; BAAs on vegetable basis, including farina, liquid (elixirs, balsams, infusions, etc.); BAAs on the basis of meat and milk raw materials processing, including by-products, poultry, arthropods, amphibians, beekeeping products (royal jelly, propolis, etc.) (dry); BAAs on unicellular algae basis (spirulina, chlorella, etc.), yeast and lysates thereof; BAAs on the basis of fishes, marine invertebrates, crustaceans, mollusca, etc., seafood, marine plant bodies (algae, etc.) – dry BAAs on the basis of probiotics
heptachlor	shall not be allowed ( $<0,002$ )	For all BAAs types.
aldrin	shall not be allowed ( $<0,002$ )	For all BAAs types
Dioxins	not allowed	BAAs on the basis of meat and milk raw materials processing, including by-products, poultry, arthropods, amphibians, beekeeping products (royal jelly, propolis, etc.) (dry); BAAs on the basis of fishes, marine invertebrates, crustaceans, mollusca, etc., seafood, marine plant bodies (algae, etc.) (dry).
Melamine	shall not be allowed ( $<1$ mg/kg)	BAAs on the basis of milk raw materials processing
Nitrates	1000	BAAs on unicellular algae basis (spirulina, chlorella, etc.)

Note:

Safety indicator for BAAs mainly on the basis of proteins, amino acids and complexes thereof, oils, lipids of animal and vegetable origin, fish oil, digestible carbohydrates, including honey with addition of biologically active components, syrups, etc., are regulated with regard to the main food products from which BAAs are made: "Dry Egg Products", "Dry Milk Products", "Isolates, Concentrates, Hydrolyzates, Textured Vegetable Protein; Food Oil Meal and that from Seeds of Legumes, Oil-Bearing and Non-Traditional Crops", "Concentrated Milk Whey Proteins, Casein, Caseinates, Milk Protein Hydrolyzates", "Concentrated Blood Proteins", "Corcule Seeds Of Grain, Leguminous and other Crops, Cereals and Oil Meal therefrom, bran", "Crystalline Amino Acids and Mixtures therefrom", "Vegetable Oil, All Types", "Derivatives of Vegetable Oils and Animal Oil, Including Fish Oil", "Fish Oil and Marine Mammals Oil", "Raw Tallow from Beef, Pork, Mutton and other Slaughter Animals, Pork Fat", "Rendered Animal Fat", "Butter from Cow Milk", "Sugar", "Dried Vegetables, Potatoes, Fruits, Berries, Mushrooms", "Starches, Syrup and Derivatives thereof", "Honey" (for syrups calculation of safety indicators of dry substances (Clause "Sugar").

#### 11. Products For Pregnant and Nursing Women

Indicators	Tolerance levels, mg/kg, maximum	Remarks
Toxic elements		
- lead	0.05	Products on milk basis and on the basis of soya protein isolate (in a ready-to-eat product):



	0.3	Cereal dishes on cereal and milk basis (instant); products on fruit and vegetable basis (fruit and vegetable juices, nectars and drinks, fruit-and-berry drinks)
	0.02	Instant herbal teas (on vegetable basis)
- arsenic	0.05	Products on milk basis and on the basis of soya protein isolate (in a ready-to-eat product); instant herbal teas (on vegetable basis)
	0.2	Cereal dishes on cereal and milk basis (instant)
	0.1	Products on fruit and vegetable basis (fruit and vegetable juices, nectars and drinks, fruit-and-berry drinks)
- cadmium	0.02	Products on milk basis and on the basis of soya protein isolate (in a ready-to-eat product); products on fruit and vegetable basis (fruit and vegetable juices, nectars and drinks, fruit-and-berry drinks), instant herbal teas (on vegetable basis)
	0.06	Cereals on cereal and milk basis (instant)
- mercury	0.005	Products on milk basis and on the basis of soya protein isolate (in a ready-to-eat product); instant herbal teas (on vegetable basis)
	0.03	Cereal dishes on cereal and milk basis (instant)
	0.01	Products on fruit and vegetable basis (fruit and vegetable juices, nectars and drinks, fruit-and-berry drinks)
Mycotoxins		
- aflatoxin M <sub>1</sub>	shall not be allowed (<0.00002 mg/kg)	Products on milk basis (in a ready-to-eat product); cereal dishes on cereal and milk basis (instant)
- aflatoxin B <sub>1</sub>	shall not be allowed (<0.00015 mg/kg)	Products on soya basis (in a ready-to-eat product); cereal dishes on cereal and milk basis (instant)
- deoxynivalenol	shall not be allowed (<0.05 mg/kg)	Cereal dishes on cereal and milk basis (instant) from wheat, barley
- zearalenone	shall not be allowed (<0.005 mg/kg)	Cereal dishes on cereal and milk basis (instant) from corn, wheat, barley
- T-2 toxin	shall not be allowed (<0.05 mg/kg)	Cereal dishes on cereal and milk basis (instant)
- ochratoxin A	shall not be allowed (<0.0005 mg/kg)	Cereal dishes on cereal and milk basis (instant)
- penicidin	shall not be allowed (<0.02 mg/kg)	Products on fruit and vegetable basis (fruit and vegetable juices, nectars and drinks, fruit-and-berry drinks) containing apples, tomatoes, sea-buckthorn, viburnum
Pesticides		
- HCH ( $\alpha$ , $\beta$ , $\gamma$ -isomers)	0.02	Products on milk basis and on the basis of soya protein isolate (in a ready-to-eat product); instant herbal teas (on vegetable basis)
	0.01	Cereal dishes on cereal and milk basis (instant); products on fruit and vegetable basis (fruit and vegetable juices, nectars and drinks, fruit-and-berry drinks)

- DDT and its metabolites	0.01	Products on milk basis and on the basis of soya protein isolate (in a ready-to-eat product); cereals on cereal and milk basis (instant), instant herbal teas (on vegetable basis)
	0.005	Products on fruit and vegetable basis (fruit and vegetable juices, nectars and drinks, fruit-and-berry drinks)
- hexachlorobenzene	0.01	Cereal dishes on cereal and milk basis (instant)
- mercury organic pesticides	not allowed	Cereal dishes on cereal and milk basis (instant)
- 2,4-D acid, its salts, ethers	not allowed	Cereal dishes on cereal and milk basis (instant)
Benzo(a)pyrene	shall not be allowed (<0.2 microgram/kg)	Cereal dishes on cereal and milk basis (instant)
Nitrates	200.0	Products on vegetable, fruit and vegetable basis
	50.0	Products on fruit basis
5-hydroxymethyl furfural	20.0	Juice products
Dioxins	not allowed	Products on milk basis (in a ready-to-eat product); cereal dishes on cereal and milk basis (instant)
Melamine	shall not be allowed (<1.0 mg/kg)	Products on milk basis (in a ready-to-eat product); cereal dishes on cereal and milk basis (instant)
Harmful additives:		
- infection and contamination of bread reserves by vermin (insects, mites)	shall not be allowed	Cereal dishes on cereal and milk basis (instant)
- metal admixtures	$3 \times 10^{-4}$ (%), size of separate particles shall not exceed 0.3 mm in the largest linear measurement)	Cereal dishes on cereal and milk basis (instant)
Oxidative deterioration index:		
- peroxide value	4.0 millimole of active oxygen/kg of fat, not more than	Products on milk basis and on the basis of soya protein isolate (in a ready-to-eat product):

**Supplements to All Sections:****1. Antibiotics:**

Antibiotics		
- chloramphenicol	shall not be allowed (<0.01 mg/kg)	Milk and milk derivatives; milk-clotting enzyme preparations
- tetracycline group	shall not be allowed (<0.01 mg/kg)	
- streptomycin	shall not be allowed (<0.2 mg/kg)	
- penicillin	shall not be allowed (<0.004 mg/kg)	

Antibiotics		
- chloramphenicol	shall not be allowed (<0.01 mg/kg)	Meat, including poultry meat (excluding wild animals and birds); Meat and meat-containing products, including poultry; By-products, including poultry; Products containing them; Derivatives of raw meat materials, poultry meat, by-products, including poultry; Eggs, egg products, egg derivatives, egg-containing products, Fish from fish conservatories; Honey
- tetracycline group	shall not be allowed (<0.01 mg/kg)	
- grisin	shall not be allowed (<0.5 mg/kg)	
- bacitracin	shall not be allowed (<0.02 mg/kg)	

2. Dioxins shall be determined in case of reasonable assumption that there is a possibility of their presence in raw materials.

**Baby Food Products**

Indicators	Tolerance levels, mg/kg, maximum	Remarks
<b>Toxic elements:</b>		
<b>Lead</b>	0.02	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized milk, including fortified milk, liquid cultured milk products, milk beverages, drinkable cream; Ready-to-eat milk cereal dishes , sterilized; Ready-to-eat milk cereal dishes produced at milk kitchens
	0.06	Quark and quark-based products
	0.02	Powdered milk for child nutrition, dry and liquid milk drinks (in terms of the products reconstituted)
	0.3	Flour and cereals subject to boiling; Instant dry non-milk cereal dishes ; Instant dry milk cereal dishes; Dry milk cereal dishes subject to boiling; Instant biscuits (in terms of dry product)
	0.3	Fruit and vegetable preserves, including juice products from fruits and/or vegetables
	0.2	Preserves from meat, pasteurized meat-based sausages for infant nutrition

	0.3	Meat-and-vegetable and vegetable-and-meat preserves for children of preschool and school age
	0.5	Fish preserves, semi-finished products and culinary products from fish and non-fish species
	0.4	Fish-and-vegetable preserves
	0.02	Children's herbal beverage (herbal tea) (in terms of the products reconstituted)
	0.3	Meat preserves, sausage products, raw meat semi-finished products, pastes and culinary products
	0.35	Bakery, flour confectionery products
	0.5	Flour and groat products
	0.2	Cheeses, cheese products and cheese pastes
	0.02	Low-lactose and non-lactose products on the basis of soya protein isolate, dry milk high-protein products on the basis of complete or fractional protein hydrolyzates; products with no or little phenylalanine; products for prematurely born children and/or children with low birth weight (in terms of the products reconstituted)
	0.3	Low-protein products
	0.15	Freeze-dried products on milk basis
	0.2	Freeze-dried meat-based products
	1.0	Freeze-dried products on vegetable basis
<b>Arsenic</b>	0.05	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized milk, including fortified, liquid cultured milk products, milk beverage, drinkable cream; Ready-to-eat milk cereal dishes; Ready-to-eat cereal dishes produced at milk kitchens
	0.15	Quark and quark-based products; Cheeses, cheese products and cheese pastes
	0.05	Powdered milk for child nutrition, dry and liquid milk drinks (in terms of the products reconstituted)
	0.2	Flour and cereals subject to boiling; Instant dry non-milk cereal dishes ; Instant dry milk cereal dishes; Dry milk cereal dishes subject to boiling; Instant biscuits (in terms of dry product)
	0.1	Fruit and vegetable preserves, including juice products from fruits and/or vegetables
	0.1	Preserves from meat, pasteurized meat-based sausages
	0.2	Meat-and-vegetable and vegetable-and-meat preserves
	0.5	Fish preserves, semi-finished products and culinary products from fish and non-fish species
	0.2	Fish-and-vegetable preserves
	0.05	Children's herbal beverage (herbal tea) (in terms of the product reconstituted)
	0.1	Meat preserves, sausage products, raw meat semi-finished products, pastes and culinary products
	0.2	Flour-and-cereals products
	0.15	Bakery and flour confectionery products
	0.05	Low-lactose and non-lactose products on the basis of soya protein isolate, dry milk high-protein products on the basis of complete or fractional protein hydrolyzates; products with no or little phenylalanine; products for prematurely born children and/or children with low birth weight (in terms of the products reconstituted)
	0.2	Low-protein products

	0.15	Freeze-dried products on milk basis
	0.1	Freeze-dried meat-based products
	0.2	Freeze-dried products on vegetable basis
<b>Cadmium</b>	0.02	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized milk, including fortified, liquid cultured milk products, milk beverage, drinkable cream; Ready-to-eat milk cereal dishes; Ready-to-eat cereal dishes produced at milk kitchens
	0.06	Quark and quark-based products
	0.02	Powdered milk for child nutrition, dry and liquid milk drinks (in terms of the products reconstituted)
	0.06	Flour and cereals subject to boiling; Instant dry non-milk cereal dishes; Instant dry milk cereal dishes; Dry milk cereal dishes subject to boiling; Instant biscuits (in terms of dry product)
	0.02	Fruit and vegetable preserves, including juice products from fruits and/or vegetables
	0.03	Meat preserves, sausage products, raw meat semi-finished products, pastes and culinary products, pasteurized meat-based sausages, meat-and-vegetable and vegetable-and-meat preserves
	0.1	Fish preserves, semi-finished products and culinary products from fish and non-fish species
	0.04	Fish-and-vegetable preserves
	0.02	Children's herbal beverage (herbal tea) (in terms of the products reconstituted)
	0.1	Flour-and-cereals products
	0.7	Bakery and flour confectionery products
	0.1	Cheeses, cheese products and cheese pastes
	0.02	Low-lactose and non-lactose products on the basis of soya protein isolate, dry milk high-protein products on the basis of complete or fractional protein hydrolyzates; products with no or little phenylalanine; products for prematurely born children and/or children with low birth weight (in terms of the products reconstituted)
	0.03	Low-protein products
	0.06	Freeze-dried products on milk basis
	0.03	Freeze-dried meat-based products
	0.1	Freeze-dried products on vegetable basis
<b>Mercury</b>	0.005	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized milk, including fortified, liquid cultured milk products, milk beverage, drinkable cream; Ready-to-eat milk cereal dishes; Ready-to-eat cereal dishes produced at milk kitchens
	0.015	Quark and quark-based products
	0.005	Powdered milk for child nutrition, dry and liquid milk drinks (in terms of the products reconstituted)
	0.02	Flour and cereals subject to boiling, instant dry non-milk cereal dishes (in terms of dry product)
	0.03	Dry milk cereal dishes subject to boiling, instant dry milk cereal dishes, instant biscuits (in terms of dry product)
	0.01	Fruit and vegetable preserves, including juice products from fruits and/or vegetables

	0.02	Meat preserves, sausage products, raw meat semi-finished products, pates and culinary products, pasteurized meat-based sausages, meat-and-vegetable and vegetable-and-meat preserves
	0.15	Fish preserves, semi-finished products and culinary products from fish and non-fish species
	0.05	Fish-and-vegetable preserves
	0.005	Children's herbal beverage (herbal tea) (in terms of the products reconstituted)
	0.03 0.015	Flour-and-cereals products; Bakery and flour confectionery products
	0.03	Cheeses, cheese products and cheese pastes
	0.005	Low-lactose and non-lactose products on the basis of soya protein isolate, dry milk high-protein products on the basis of complete or fractional protein hydrolyzates; products with no or little phenylalanine; products for prematurely born children and/or children with low birth weight (in terms of the products reconstituted)
	0.03	Low-protein products
	0.015	Freeze-dried products on milk basis
	0.02	Freeze-dried meat-based products
	0.03	Freeze-dried products on vegetable basis
<b>Tin</b>	100	Meat preserves, pasteurized meat-based sausages, meat-and-vegetable and vegetable-and-meat preserves, fish preserves, fish-and-vegetable preserves, pastes and culinary products (for preserves in assembly tin containers)
<b>Antibiotics*</b>		
<b>Chloramphenicol</b>	shall not be allowed <0.01	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized milk, including fortified milk, liquid cultured milk products, sterilized drinkable creams; Quark and quark products; Cheeses, cheese products and cheese pastes; Milk cereal dishes, ready-to-eat, sterilized; Ready-to-eat milk cereal dishes prepared at milk kitchens
	shall not be allowed <0.01	Powdered milk for child nutrition (in terms of the products reconstituted)
	shall not be allowed <0.01	Dry and liquid milk drinks, including those for children from 6 months to 3 years of age (dry - in terms of the products reconstituted)
	shall not be allowed <0.01	Dry milk cereal dishes subject to boiling, instant dry milk cereal dishes(in terms of the products reconstituted)
	shall not be allowed <0.01	Instant biscuits
	shall not be allowed <0.01	Preserves from meat, pasteurized meat-based sausages, meat-and-vegetable and vegetable-and-meat preserves, pastes and culinary products
	shall not be allowed <0.01	Culinary products from fish and non-fish species grown in ponds and cages (including for product with milk component, fish-and-vegetable preserves)
	shall not be allowed	Low-lactose and non-lactose products, Dry milk high-protein products; products for prematurely born children and/or

	<0.01	children with low birth weight (in terms of the products reconstituted); Freeze-dried products on milk and meat basis
	shall not be allowed <0.01	Raw materials and components for child nutrition (based on milk, meat or by-products)
<b>tetracycline group</b>	shall not be allowed <0.01	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized milk, including fortified, liquid cultured milk products, milk beverage, sterilized drinkable cream; Quark and quark-based products; Cheeses, cheese products and cheese pastes, dry and liquid milk beverages, including those for children above 6 months of age
	shall not be allowed <0.01	Powdered milk for child nutrition, dry milk cereal dishes subject to boiling, instant dry milk cereal dishes, instant biscuits (in terms of the products reconstituted); Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens
	shall not be allowed <0.01	Meat preserves, sausage products, raw meat semi-finished products, pastes and culinary products, pasteurized meat-based sausages, meat-and-vegetable and vegetable-and-meat preserves
	shall not be allowed <0.01	Culinary products from fish and non-fish species grown in ponds and cages (including for product with milk component, fish-and-vegetable preserves)
	shall not be allowed <0.01	Low-lactose and non-lactose products, dry milk high-protein products; products for prematurely born children and/or children with low birth weight (in terms of the products reconstituted); freeze-dried products on milk basis, freeze-dried products on meat basis
	shall not be allowed <0.01	Raw materials and components for child nutrition (based on milk, meat, by-products)
<b>penicillin</b>	shall not be allowed <0.004	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized milk, including fortified milk, liquid cultured milk products, sterilized drinkable creams; Quark and quark-based products, milk beverage; Cheeses, cheese products and cheese pastes
	shall not be allowed <0.004	Powdered milk for child nutrition (in terms of the products reconstituted), dry and liquid milk beverages, including those for children over 6 months of age
	shall not be allowed <0.004	Dry milk cereal dishes subject to boiling, instant dry milk cereal dishes, instant biscuits (in terms of the products reconstituted) Milk cereal dishes, ready-to-eat, sterilized; ready-to-eat milk cereal dishes prepared at milk kitchens
	shall not be allowed < 0.01 u/g	Culinary products from fish and non-fish species (for product with milk component)
	shall not be allowed <0.004	Low-lactose and non-lactose products, dry milk high-protein products; products for prematurely born children and/or children with low birth weight (in terms of the products reconstituted); freeze-dried products on milk basis
	shall not be allowed <0.004	Raw materials and components for child nutrition (based on milk)
<b>streptomycin</b>	shall not be allowed <0.2	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized milk, including fortified, liquid cultured milk products; Quark and quark-based products; Cheeses, cheese

		products and cheese pastes, milk beverage, drinkable sterilized cream
	shall not be allowed <0.2	Powdered milk for child nutrition (in terms of the products reconstituted)
	shall not be allowed <0.2	Dry and liquid milk drinks, included those for children over 6 months of age
	shall not be allowed <0.2	Dry milk cereal dishes subject to boiling, instant dry milk cereal dishes, instant biscuits (in terms of the products reconstituted) Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens
	shall not be allowed < 0.2	Culinary products from fish and non-fish species (for product with milk component)
	shall not be allowed <0.2	Low-lactose and non-lactose products; Dry milk high-protein products; products for prematurely born children and/or children with low birth weight (in terms of the products reconstituted)
	shall not be allowed <0.2	Freeze-dried products on milk basis
	shall not be allowed <0.2	Raw materials and components for child nutrition (based on milk, meat , by-products)
<b>bacitracin</b>	shall not be allowed <0.02	Meat preserves, sausage products, raw meat semi-finished products, pastes and culinary products, pasteurized meat-based sausages, meat-and-vegetable and vegetable-and-meat preserves
	shall not be allowed	Culinary products from fish and non-fish species (for product with egg component)
	shall not be allowed <0.02	Freeze-dried meat-based products
<b>Pesticides**:</b>		
<b>HCH (<math>\alpha</math>, <math>\beta</math>, <math>\gamma</math>-isomers)</b>	0.02	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized milk, including fortified, liquid cultured milk products, milk beverage, sterilized drinkable cream
	0.55 in terms of fat	Quark and quark-based products
	0.02	Powdered milk for child nutrition (in terms of the products reconstituted)
	0.01	Flour and cereals subject to boiling, instant dry milk and non-milk cereal dishes , dry milk cereal dishes subject to boiling (in terms of fat in dry product), instant biscuits
	0.001	Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens
	0.01	Fruit and vegetable preserves, including juice products from fruits and/or vegetables
	0.02	Fish preserves, fish-and-vegetable preserves, semi-finished products and culinary products from fish and non-fish species
	0.02	Children's herbal beverage (herbal tea) (in terms of the products reconstituted)



	0.02	Meat preserves, sausage products, raw meat semi-finished products, pastes and culinary products, pasteurized meat-based sausages, meat-and-vegetable and vegetable-and-meat preserves
	0.01	Bakery, flour confectionery and flour-and-cereals products
	0.6 (in terms of fat)	Cheeses, cheese products and cheese pastes
	0.02	Low-lactose and non-lactose products, products on the basis of soya protein isolate, products on the basis of complete or fractional protein hydrolyzates; products with no or little phenylalanine for children under 1 year (in terms of the products reconstituted)
	0.02	Dry milk high-protein products (in terms of the products reconstituted)
	0.01	Low-protein products
	0.05	Freeze-dried products on milk basis
	0.02	Freeze-dried meat-based products
	0.1	Freeze-dried products on vegetable basis
	0.005	Products for prematurely born children and/or children with low birth weight
	0.01	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized including fortified milk, liquid cultured milk products, milk beverage, sterilized drinkable cream
<b>DDT and its metabolites</b>	0.33 in terms of fat	Quark and quark-based products
	0.01	Powdered milk for child nutrition (in terms of the products reconstituted)
	0.01	Dry and liquid milk drinks for children over 6 months of age
	0.01	Flour and cereals subject to boiling, instant dry milk and non-milk cereal dishes, dry milk cereal dishes subject to boiling (in terms of fat in dry product), instant biscuits
	0.001	Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens
	0.005	Fruit and vegetable preserves, including juice products from fruits and/or vegetables
	0.01	Fish preserves, fish-and-vegetable preserves, semi-finished products, culinary products from fish and non-fish species
	0.01	Children's herbal beverage (herbal tea) (in terms of the products reconstituted)
	0.01	Meat preserves, sausage products, raw meat semi-finished products, pastes and culinary products, pasteurized meat-based sausages, meat-and-vegetable and vegetable-and-meat preserves
	0.01	Bakery, flour confectionery and flour-and-cereals products
	0.2 (in terms of fat)	Cheeses, cheese products and cheese pastes
	0.01	Low-lactose and non-lactose products, products on the basis of soya protein isolate, dry milk high-protein products, low-protein products, products on the basis of complete or fractional protein hydrolyzates; products with no or little phenylalanine (in terms of the products reconstituted)
	0.03	Freeze-dried products on milk basis

	0.01	Freeze-dried meat-based products
	0.1	Freeze-dried products on vegetable basis
	0.005	Products for prematurely born children and/or children with low birth weight
<b>hexachlorobenzene</b>	0.01	Flour and cereals subject to boiling, instant dry non-milk cereal dishes
	0.01	Culinary products from fish and non-fish species
<b>mercury organic pesticides</b>	not allowed	Flour and cereals subject to boiling, instant dry non-milk cereal dishes
	not allowed	Culinary products from fish and non-fish species
<b>2,4-D acid, its salts, ethers</b>	not allowed	Flour and cereals subject to boiling, instant dry non-milk cereal dishes
	not allowed	Culinary products from fish and non-fish species
<b>heptachlor</b>	shall not be allowed < 0.002 mg/kg	Freeze-dried products on vegetable basis
<b>aldrin</b>	shall not be allowed < 0.002 mg/kg	Freeze-dried products on vegetable basis
<b>Oxidative deterioration index: peroxide number</b>	4.0 millimole of active oxygen/kg of fat	Products on the basis of soya protein isolate, products on the basis of complete or fractional protein hydrolyzates; products with no or little phenylalanine; low-lactose and non-lactose products, products for prematurely born children and/or children with low birth weight (in terms of the products reconstituted)
<b>Melamine</b>	shall not be allowed (<1 mg/kg)	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized milk, liquid cultured milk products, milk beverage, drinkable cream
		Dry and liquid milk drinks, including those for children over 6 months of age (in terms of the products reconstituted)
		Quark and quark-based products
		Cheeses, cheese products and cheese pastes
		Dry milk cereal dishes subject to boiling, instant dry milk cereal dishes, instant biscuits (in terms of dry product)
		Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens
		Products on the basis of soya protein isolate, dry milk high-protein products, low-lactose and lactose-free products, products for prematurely born children and/or children with low birth weight

<b>Dioxins</b>	not allowed	Adapted, partly adapted milk mixtures, sterilized, ultra-pasteurized, pasteurized milk, liquid cultured milk products, milk beverage, drinkable cream
		Powdered milk for child nutrition (in terms of the products reconstituted)
		Dry and liquid milk beverages, including those for children over 6 months of age ( in terms of the products reconstituted)
		Quark and quark-based products, cheeses
		Cheeses, cheese products and cheese pastes
		Dry milk cereals subject to boiling, instant dry milk cereals, instant biscuits (in terms of dry product)
		Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens
		Preserves from meat, pasteurized meat-based sausages, meat-and-vegetable and vegetable-and-meat preserves, sausage products, raw meat semi-finished products, pates and culinary products
		Fish and fish-and-vegetable preserves, semi-finished products and culinary products from fish and non-fish species
		Dry milk high-protein products, low-lactose and non-lactose products, products for prematurely born children and/or children with low birth weight (in terms of the products reconstituted)
		Freeze-dried products on milk basis
		Freeze-dried meat-based products
<b>Infection and contamination of bread reserves by vermin (insects, mites)</b>	shall not be allowed	Flour and cereals subject to boiling; instant dry non-milk cereal dishes; dry milk cereal dishes subject to boiling; instant biscuits (in terms of dry product)
		Ready-to-eat sterilized milk cereal dishes; Ready-to-eat milk cereal dishes produced at milk kitchens
		Bakery, flour confectionery and flour-and-cereals products
		Low-protein products
<b>Metal admixtures</b>	3·10 <sup>-4</sup> (%, size of separate particles shall not exceed 0.3 mm in the largest linear measurement)	Flour and cereals subject to boiling; instant dry non-milk cereal dishes; dry milk cereal dishes subject to boiling; instant biscuits (in terms of dry product)
		Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens
		Bakery, flour confectionery and flour-and-cereals products
		Low-protein products
<b>Mycotoxins</b>	shall not be allowed	Flour and cereals subject to boiling; instant dry non-milk cereal dishes; Dry milk cereal dishes subject to boiling;

<b>Aflatoxin B<sub>1</sub></b>	(<0.00015)	instant biscuits (in terms of dry product)
	shall not be allowed (<0.00015)	Ready-to-eat sterilized milk cereal dishes; Ready-to-eat milk cereal dishes produced at milk kitchens
	shall not be allowed <0.00015	Meat-and-vegetable and vegetable-and-meat preserves (for those containing flour and cereals)
	shall not be allowed <0.00015	Fruit and vegetable preserves (for fruit-and-cereals purees)
		Fish-and-vegetable preserves
	shall not be allowed	Bakery, flour confectionery and flour-and-cereals products
	shall not be allowed	Culinary products from fish and non-fish species (for those containing flour and cereals)
		Products on the basis of soya protein isolate (in terms of the products reconstituted), low-protein products
<b>Deoxynivalenol</b>	shall not be allowed <0.05	Flour and cereals subject to boiling; instant dry non-milk cereal dishes; Dry milk cereal dishes subject to boiling; instant biscuits (in terms of dry product) (for cereal dishes containing wheat, corn, barley flour or cereals)
	shall not be allowed <0.05	Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens
	shall not be allowed <0.05	Fruit and vegetable preserves (for fruit-and-cereals purees containing wheat, barley flour)
	shall not be allowed <0.05	Meat-and-vegetable and vegetable-and-meat preserves (for preserves containing wheat, barley flour and cereals)
		Fish-and-vegetable preserves (for preserves containing wheat, corn, barley flour or cereals)
		Bakery, flour confectionery and flour-and-cereals products (of wheat and barley)
	shall not be allowed	Culinary products from fish and non-fish species (for those containing cereals, flour)
		Low-protein products (of wheat, barley flour)
<b>Zearalenone</b>	shall not be allowed <0.005	Flour and cereals subject to boiling; instant dry non-milk cereal dishes; Dry milk cereal dishes subject to boiling; instant biscuits (for corn, wheat, barley flour in terms of dry product)
	shall not be allowed <0.005	Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens (for cereal dishes containing wheat, barley flour or cereals)
	shall not be allowed <0.005	Meat-and-vegetable and vegetable-and-meat preserves (for those containing wheat, barley, corn flour and cereals)
	shall not be allowed <0.005	Fish-and-vegetable preserves (for preserves containing wheat, barley flour or cereals)

	shall not be allowed <0.005	Fruit and vegetable preserves (for fruit-and-cereals purees containing wheat, corn, barley flour)
	shall not be allowed	Culinary products from fish and non-fish species (for those containing flour and cereals)
	shall not be allowed <0.005	Bakery, flour confectionary and flour-and-cereal products (from wheat, barley, maize)
	shall not be allowed <0.005	Low-protein products (from wheat, barley flour)
<b>T-2 toxin</b>	shall not be allowed (<0.05)	Flour and cereals subject to boiling; instant dry non-milk cereal dishes; Dry milk cereal dishes subject to boiling; instant biscuits (in terms of dry product)
	shall not be allowed (<0.05)	Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens
	shall not be allowed (<0.05)	Meat-and-vegetable and vegetable-and-meat preserves (for those containing flour and cereals)
	shall not be allowed (<0.05)	Fish-and-vegetable preserves (for preserves containing flour and cereals)
	shall not be allowed	Bakery, flour confectionery and flour-and-cereals products
	shall not be allowed	Culinary products from fish and non-fish species (for those containing flour and cereals)
		Low-protein products
<b>Ochratoxin A</b>	shall not be allowed (<0.0005)	Flour and cereals subject to boiling; instant dry non-milk cereal dishes; dry milk cereal dishes subject to boiling; instant biscuits (for all types in terms of dry product)
	shall not be allowed (<0.0005)	Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereals dishes produced at milk kitchens (for all types)
	shall not be allowed (<0.0005)	Fruit and vegetable preserves (for preserves containing flour, cereals)
	shall not be allowed <0.0005	Meat-and-vegetable preserves (vegetable-and-meat preserves) (for those containing flour and cereals)
	shall not be allowed (<0.0005)	Fish-and-vegetable preserves (for preserves containing flour and cereals)
	shall not be allowed	Bakery, flour confectionery and flour-and-cereals products
	shall not be allowed	Culinary products from fish and non-fish species (for those containing flour and cereals)
		Low-protein products
<b>Fumonisin B<sub>1</sub> and B<sub>2</sub></b>	0.2	Flour and cereals subject to boiling; instant dry non-milk and milk cereal dishes; dry milk cereal dishes subject to boiling; instant biscuits (for corn flour in terms of dry product)

	0.2	Ready-to-eat sterilized milk cereal dishes ; ready-to-eat milk cereal dishes produced at milk kitchens
	0.2	Bakery, flour confectionery and flour-and-cereals products (for maize flour)
<b>Penicidin</b>	shall not be allowed <0.02	Fruit and vegetable preserves, including juice products from fruits and/or vegetables (for those containing apples, tomatoes, sea-buckthorn)
	shall not be allowed <0.02	Meat-and-vegetable and vegetable-and-meat preserves (for those containing tomatoes)
	shall not be allowed <0.02	Fish-and-vegetable preserves (for preserves containing tomatoes)
	shall not be allowed <0.02	Freeze-dried products on vegetable basis (for products containing apples, tomatoes, buckthorn)
<b>Aflatoxin M<sub>1</sub></b>	shall not be allowed (<0.00002)	Adapted, partly adapted milk mixtures (dry - in terms of the products reconstituted), sterilized, ultra-pasteurized, pasteurized milk, liquid cultured milk products, milk beverage, drinkable cream
		Powdered milk for child nutrition, dry and liquid milk beverages, including those for children over 6 months of age (in terms of the products reconstituted)
	Not more than 0.00002	Quark and quark-based products
	shall not be allowed (<0.00005)	Cheeses, cheese products and cheese pastes
	shall not be allowed (<0.00002)	Dry milk cereal dishes subject to boiling, instant dry milk cereal dishes, instant biscuits (in terms of the reconstituted product)
	shall not be allowed (<0.00002)	Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens
	shall not be allowed (<0.00002)	Fruit and vegetable preserves (for fruit-and-milk purees)
	shall not be allowed (<0.00002)	Culinary products from fish and non-fish species (for product with milk component)
	shall not be allowed	Dry milk high-protein products, products on the basis of complete or fractional protein hydrolyzates, low-lactose and non-lactose products, products for prematurely born children and/or children with low birth weight

	(<0.00002)	(in terms of the products reconstituted)
	shall not be allowed (<0.00002)	Freeze-dried products on milk basis
<b>Benzo(a)pyrene</b>	shall not be allowed ( $\leq 0.0002 \mu\text{g/kg}$ )	Flour and cereals subject to boiling; instant dry milk and non-milk cereal dishes; dry milk cereal dishes subject to boiling; instant dry milk cereal dishes, instant biscuits) (in terms of dry product)
	shall not be allowed <0.0002	Ready-to-eat sterilized milk cereal dishes; ready-to-eat milk cereal dishes produced at milk kitchens
	shall not be allowed <0.0002	Bakery, flour confectionery and flour-and-cereals products
	shall not be allowed <0.0002	Culinary products from fish and non-fish species
<b>Nitrates</b>	50 (on fruit basis except for those containing bananas and strawberry) 200 (on vegetable and fruit-and-vegetable basis as well as for those containing bananas and strawberry)	Fruit and vegetable preserves, including juice products from fruits and/or vegetables
	150	Meat-and-vegetable and vegetable-and-meat preserves (for preserves containing vegetables)
	150	Fish-and-plant preserves (for preserves containing vegetables)
	150	Culinary products from fish and non-fish species (for those containing vegetables)
<b>Nitrites</b>	shall not be allowed (<0.5)	Preserves from meat, pasteurized meat-based sausages, meat-and-vegetable preserves (vegetable-and-meat preserves), raw meat semi-finished products, pastes and culinary products
	30	Sausage products
<b>Nitrosamines dimethylnitrosamine and diethanolnitrosamine</b>	shall not be allowed (<0.001)	Preserves from meat, pasteurized meat-based sausages, meat-and-vegetable preserves (vegetable-and-meat preserves), raw meat semi-finished products, pastes and culinary products
		Fish and fish-and-vegetable preserves, culinary products and semi-finished products from fish and non-fish species
	0.002	Sausage products

<b>summed</b>		
<b>Polychlorinated biphenyls</b>	0.5	Fish preserves, semi-finished products and culinary products from fish and non-fish species
	0.2	Fish-and-vegetable preserves
<b>Histamine</b>	100 (tuna, Atlantic mackerel, salmon, herring)	Fish preserves, culinary products and semi-finished products from fish and non-fish species
	40 (tuna, Atlantic mackerel, salmon, herring)	Fish-and-vegetable preserves
<b>Phycotoxins</b>		
<b>Mollusca paralyzant (saxitoxine agent)</b>	shall not be allowed (mollusca)	Semi-finished products from fish and non-fish species
	control with regard to raw materials	Culinary products from fish and non-fish species
<b>Mollusca amnestic agent (domoic acid)</b>	shall not be allowed (mollusca)	Semi-finished products from fish and non-fish species
	control with regard to raw materials	Culinary products from fish and non-fish species
<b>Mollusca amnestic agent (domoic acid)</b>	shall not be allowed (crab viscus)	Semi-finished products from fish and non-fish species
	control with regard to raw materials	Culinary products from fish and non-fish species
<b>Mollusca diarrhetic agent (okadaic acid)</b>	shall not be allowed (mollusca)	Semi-finished products from fish and non-fish species
	control with regard to raw materials	Culinary products from fish and non-fish species
Olygosugars	2.0%, not more than	Products based on soya protein isolates
Trypsin inhibitor	0.5%	Products based on soya protein isolates



Appendix No. 4  
to Technical Regulations  
of the Customs Union  
“On the Safety of Food Products”  
(TR-CU-021/2011)

**Accepted Levels of Radionuclides  
of Caesium-137 and Strontium-90**

N o.	Food groups	Specific activity of caesium-137, Bq/kg (L)	Specific activity of strontium-90, Be/kg (L)
1.	Meat, meat products and by-products	200	-
2.	Venison, meat of wild animals	300	-
3.	Fish and fish products	130	100
4.	Fish jerked and dried	260	-
5.	Milk and milk processing products (except for condensed, concentrated, preserves, dry, cheeses and cheese products, butter and butter paste from cow milk, butter and vegetable oil-based spreads and butter–vegetable oil clarified mixture, milk protein concentrate, lactulose, milk sugar, caseine, caseinates, milk protein hydrolysates)	100	25
6.	Milk protein concentrates, lactulose, milk sugar, caseine, caseinates, milk protein hydrolysates	300	80
7.	Milk processing products, dry, freeze- dried	500	200
8.	Cheeses and cheese products	50	100
9.	Milk processing products concentrated, condensed milk preserves, milk composite, milk- containing	300	100
10.	Butter, butter paste from cow milk, milk fat	200 (100 for milk fat)	60 (80 for milk fat)
11.	Butter and vegetable oil-based spread, butter–vegetable oil clarified mixture	100	80
12.	Milk-based dry nutrition solutions	160	80
13.	Vegetables, root crop including potatoes	80 (600 <sup>(2)</sup> )	40 (200 <sup>(2)</sup> )

14.	Bread and bun products	40	20
15.	Flour, cereals, flakes, food cereals, pasta	60	-
16.	Wild berries and preserved products therefrom	160(800 <sup>(2)</sup> )	-
17.	Fresh mushrooms	500	-
18.	Dried mushrooms	2500	-
19.	Special products for child nutrition in a ready-to-eat form <sup>(1)</sup>	40	25
20.	Vegetable oils	40	80
21.	Oils (fat) re-esterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; special-purpose fats, including culinary, confectionary, baker's fats; milk fat equivalents; cocoa butter equivalents, SOS-type cocoa butter conditioners, POP-type cocoa butter substitutes, non-temperable cocoa butter substitutes, vegetable fat spreads, clarified vegetable fat mixtures, vegetable oil-based sauces, mayonnaise, mayonnaise sauces, vegetable oil-based crèmes	60	80
22.	Butter and vegetable oil-based spreads, butter–vegetable oil clarified mixture	100	80

Notes: (1) - specific activity for sublimed products is determined on the basis of the products reconstituted;  
(2) - allowed level in dry product

**Appendix No. 5****to Technical Regulations of the Customs Union "On the Safety of Food Products"**

(TR-CU-021/2011)

**Requirements to Unprocessed Food Raw Materials of Animal Origin****I. Requirements to Meat and Other Meat Raw Materials**

Meat and other meat raw materials shall be produced as a result of slaughter of healthy animals prepared at farms or in administrative territories in accordance with regionalization, animals officially free from animal diseases, including:

a) for all animal species:

-murrain - within the last 12 months in the territory of a country or administrative territory in accordance with regionalization;

-anthrax - within the last 24 days in the territory of a farm;

b) cattle:

-spongiform encephalopathy of cattle and scrapie of sheep - in the territory of a country in accordance with the requirements of the OIE Code;

-plague of cattle, contagious pleuropneumonia - within the last 24 months in the territory of a country or administrative territory in accordance with regionalization;

-tuberculosis, brucellosis - within the last 6 months in the territory of a farm;

-leucosis - within the last 12 months in a farm;

c) sheep and goats:

-spongiform encephalopathy of cattle and scrapie of sheep - in the territory of a country in accordance with recommendations of the OIE Code;

-bluetongue disease - within the last 24 months in the territory of a country or administrative territory in accordance with regionalization;

-plague of small ruminant animals - within the last 36 months in the territory of a country or administrative territory in accordance with regionalization;

-plague of cattle - within the last 24 months in the territory of a country or administrative territory in accordance with regionalization;

-adenomatosis, maedi-visna disease, arthritis-encephalitis - within the last 36 months in the territory of a farm;

-sheep- and goat-pox, tuberculosis, brucellosis - within the last 6 months in the territory of a farm;

d) pigs:

-African swine fever - within the last 36 months in the territory of a country or administrative territory in accordance with regionalization;

-vesicular disease of pigs - within the last 24 months in the territory of a country or administrative territory in accordance with regionalization;

-classic swine fever - within the last 12 months in the territory of a country or administrative territory in accordance with regionalization;

-Aujeszky's disease - in the territory of a country in accordance with recommendations of the OIE Code;

-enteroviral encephalomyelitis of pigs (Teschen disease) - within the last 6 months in the territory of a country or administrative territory in accordance with regionalization;

-trichinellosis - within the last 3 months in the territory of a farm;

-reproductive-respiratory syndrome of pigs - within the last 6 months in the territory of a farm;

The following shall be permitted for circulation:

-meat and other meat raw materials from beef and lamb produced as a result of slaughter of animals which did not received food of animal origin containing proteins of ruminant animals, except for substances recommended by the OIE Code;

Meat and other meat raw materials produced from the following carcasses shall not be permitted for circulation:

-having changes, detected in the course of post-slaughter examination, typical for murrain, plague, anaerobic infections, tuberculosis, leucosis and other contagious diseases, affection by helminths (cysticercosis, trichinellosis, sarcosporidiosis, onchocercosis, echinococcosis, etc.) as well as in case of intoxication by different substances;

-subject to defrosting during the storage period;

-having signs of spoiling;

-having temperature in a muscle layer of a leg above minus 8 degrees C for frozen meat and above plus 4 degrees C for chilled meat;

-with viscera remainders, extravasation in tissues, abscesses failed to be removed, with bots, with cleaning of serous membranes and removed lymph nodes, with mechanical admixtures, as well as having colour, odour and flavour (of fish, medicaments, herbs, etc.) not typical for meat;

-containing preservation agents;

-containing salmonella or causative agents of other bacterial infections;

-treated with colouring substances.

## **II. Requirements to Poultry Meat**

Poultry meat shall be produced as a result of slaughter of healthy poultry from farms and administrative territories in accordance with regionalization, officially free from any contagious diseases, including:

a) influenza subject to obligatory declaration in accordance with the OIE Code - within the last 6 months;

b) other influenza viruses - within the last 3 months in a farm;

c) Newcastle disease - within the last 6 months in the territory of a country or administrative territory in accordance with regionalization;

d) with regard to ornithosis (psittacosis) - chicken and turkey farms - within the last 6 months in the territory of a farm;

e) goose and duck farms - viral enterites, viral hepatitis of green ducks, plague of ducks, ornithosis (psittacosis) - within the last 6 months in the territory of a farm;

f) poultry is received for slaughter from farms acknowledged as safe regarding salmonellosis in accordance with the requirements of the OIE Code;

The following poultry meat shall not be permitted for circulation:

- having changes, detected in the course of post-slaughter examination, typical for contagious diseases, affection by helminths as well as in case of intoxication by different substances;
- meat of undrawn or partly drawn poultry;
- of poor quality due to organoleptic indicators;
- having temperature in a muscle layer above minus 12 degrees C for frozen poultry (storage temperature shall be minus 18 degrees C);
- containing preservation agents;
- containing salmonella on a surface of carcasses, in muscle layer or tissues of organs
- treated with colouring and odorous substances, ionizing irradiation or ultraviolet rays;
- having dark pigmentation (except for turkeys and guinea fowls);
- meat having signs of spoiling;
- received as a result of slaughter of poultry subject to treatment by natural or synthetic estrogenic, hormonelike materials, thyreostatic preparations, antibiotics, pesticides and other medicines injected prior to slaughter upon the expiry of periods recommended by application instructions.

### **III. Requirements to Horse Meat**

Horse meat shall be produced from animals prepared in farms officially free from any animal diseases, including:

- African horse sickness - within the last 24 months in the territory of a country or administrative territory in accordance with regionalization;
- infectious anemia - within the last 3 months in the territory of a farm;
- equinia - within the last 36 months in the territory of a country or administrative territory in accordance with regionalization;
- epizootic lymphangitis - within the last 2 months in the territory of a farm;
- anthrax - within 20 days in the territory of a farm.

The following meat shall not be permitted for circulation:

- having changes, detected in the course of post-slaughter examination, typical for contagious diseases, affection by helminths as well as in the event of intoxication by different substances;
- with viscera remainders, extravasation in tissues, abscesses failed to be removed, with bots, with cleaning of serous membranes and removed lymph nodes, with mechanical admixtures, as well as having odour and flavour not typical for meat;

- having temperature in a muscle layer of a leg above minus 8 degrees C for frozen meat and above plus 4 degrees C for chilled meat;
- containing salmonella and causative agents of other bacterial infections;
- treated with colouring substances, ionizing irradiation or ultraviolet rays;
- received as a result of slaughter of animals subject to treatment by natural or synthetic estrogenic, hormonelike materials, thyreostatic preparations, antibiotics, pesticides and other medicines injected prior to slaughter upon the expiry of periods recommended by application instructions.

#### **IV. Requirements To Meat of Domestic Rabbits**

Meat shall be produced as a result of slaughter of healthy rabbits from farms and/or administrative territories in accordance with regionalization, officially free from any contagious diseases, including:

- myxomatosis, tularemia, hemorrhagic septicemia, listeriosis - within the last 6 months in a farm;
- hemorrhagic disease of rabbits - within the last 12 months in the territory of a farm;

The following rabbit meat shall not be permitted for circulation:

- having changes, detected in the course of post-slaughter examination, typical for contagious diseases, affection by helminths as well as in case of intoxication by different substances;
- of poor quality due to organoleptic indicators;
- containing preserving agents;
- containing salmonella on a surface of carcasses, in muscle layer or tissues of organs
- treated with colouring and odorous substances, ionizing radiation or ultraviolet rays;
- having dark pigmentation;
- subject to defrosting during the storage period;
- having temperature in a muscle layer above minus 12 degrees C for frozen meat of rabbits (storage temperature shall be minus 18 degrees C);
- received as a result of slaughter of rabbits subject to treatment by natural or synthetic estrogenic, hormonelike materials, thyreostatic preparations, antibiotics, pesticides and other medicines injected prior to slaughter upon the expiry of periods recommended by application instructions.

#### **V. Requirements to Raw Milk Received from Cattle and Small Cattle and Raw Cream**

Raw milk and raw cream, produced from healthy animals in farms officially free from any contagious diseases, are permitted for circulation, including:

- murrain - within the last 12 months in the territory of a country or administrative territory in accordance with regionalization;

- plague of cattle - within the last 24 months in the territory of a country or administrative territory in accordance with regionalization;
- plague of small ruminant animals - within the last 36 months in the territory of a country or administrative territory in accordance with regionalization;
- contagious pleuropneumonia - within the last 24 months in the territory of a country or administrative territory in accordance with regionalization;
- leucosis - within the last 12 months in the territory of a farm;
- brucellosis of cattle, tuberculosis, paratuberculosis - within the last 6 months in the territory of a farm;
- brucellosis of sheep and goats, tuberculosis of small cattle - within the last 6 months in the territory of a farm;
- sheep- and goat-pox - within the last 6 months in the territory of a country or administrative territory in accordance with regionalization.

## **VI. Requirements To Meat of Wild Animals**

Meat shall be produced as a result of slaughter of healthy animals (wild fowl) and exotic animals lived (kept) in hunting areas and farming enterprises and officially free from any contagious diseases including:

- a) for all animal species:
  - rabies - in the territory of a country or administrative territory in accordance with regionalization;
  - anthrax - within the last 20 days in the territory of a hunting area, farm or any other inhabitation;
- b) for big ruminant cloven-hoofed animals:
  - murrain - within the last 12 months in the territory of a country or administrative territory in accordance with regionalization;
  - contagious pleuropneumonia of cattle and small cattle - within 12 months in the territory of a country or administrative territory in accordance with regionalization;
  - plague of cattle, contagious pleuropneumonia - within the last 24 months in the territory of a country or administrative territory in accordance with regionalization;
  - plague of small ruminant animals - within the last 36 months in the territory of a country or administrative territory in accordance with regionalization;
  - haemorrhagic septicemia - within the last 36 months in the territory of a country or administrative territory in accordance with regionalization;
  - spongiform encephalopathy of cattle and scrapie of sheep - in the territory of a country in accordance with the requirements of the OIE Code;
  - bluetongue disease - within the last 24 months in the territory of a country or administrative territory in accordance with regionalization;
  - infectious lumpy skin dermatitis (pearl disease) of cattle - within the last 36 months in the territory of a country or administrative territory in accordance with regionalization;

- Rift Valley fever - within the last 4 years in the territory of a country or administrative territory in accordance with regionalization;

- paratuberculosis - within the last 3 years in the territory of a farm (farming enterprise), hunting area or other inhabitation;

- brucellosis, tuberculosis - within the last 6 months in the territory of a farm (farming enterprise), hunting area or other inhabitation;

- leucosis - within the last 12 months in the territory of a farm or hunting area free from leucosis;

- c) for small ruminant cloven-hoofed animals:

- murrain - within the last 12 months in the territory of a country or administrative territory in accordance with regionalization;

- spongiform encephalopathy of cattle and scrapie of sheep - in the territory of a country in accordance with the requirements of the OIE Code;

- plague of cattle, plague of small ruminant - within the last 36 months in the territory of a country or administrative territory in accordance with regionalization;

- Rift Valley fever - within the last 48 months in the territory of a country or administrative territory in accordance with regionalization;

- contagious pleuropneumonia, bluetongue disease - within 24 months in the territory of a country or administrative territory in accordance with regionalization;

- Q fever - within the last 12 months in the territory of a country or administrative territory in accordance with regionalization;

- paratuberculosis, arthritis-encephalitis - within the last 36 months in the territory of a farm (farming enterprise), hunting area or other inhabitation;

- maedi-visna disease - within the last 36 months in the territory of a country or administrative territory in accordance with regionalization;

- tuberculosis, brucellosis - within the last 6 months in the territory of a farm (farming enterprise), hunting area or other inhabitation;

- sheep- and goat-pox - within the last 12 months in the territory of a country or administrative territory in accordance with regionalization;

- d) for small nonruminant cloven-hoofed animals:

- African swine fever - in the territory of a country or administrative territory in accordance with regionalization;

- murrain - within the last 12 months in the territory of such country or administrative territory in accordance with regionalization;

- reproductive-respiratory syndrome of pigs - within the last 12 days in the territory of a hunting area or any other inhabitation;

- classic swine fever - within the last 12 months in the territory of a country or administrative territory in accordance with regionalization;

- Aujeszky's disease - in the territory of a country or administrative territory in accordance with regionalization;

- enteroviral encephalomyelitis of pigs (Teschen disease) - within the last 36 months in the territory of a country or administrative territory in accordance with regionalization.

- e) for solid-hoofed animals:



- murrain - within the last 12 months in the territory of a country or administrative territory in accordance with regionalization;

- infectious anemia, covering disease, epizootic lymphangitis - within 12 months in the territory of a farm (farming enterprise), hunting area or other inhabitation;

- equinia - within the last 36 months in the territory of a country or administrative territory in accordance with regionalization;

- infectious encephalomyelitis of horse species, infectious anemia - within 24 months in the territory of a country or administrative territory in accordance with regionalization;

- covering disease - within the last 24 months in the territory of a country or administrative territory in accordance with regionalization;

- epizootic lymphangitis - within the last 2 months in the territory of a farm;

f) for rabbits and hares:

- myxomatosis, tularemia, hemorrhagic septicemia, listeriosis - within 6 months in the territory of a farm (farming enterprise), hunting area or other inhabitation;

- infectious hemorrhagic disease of rabbits - within the last 12 months in the territory of a farm;

g) for wild fowl:

- influenza of birds of all serotype - within 6 months in the territory of a country;

- Newcastle disease - within the last 12 months in the territory of a country, administrative territory in accordance with regionalization;

- diphtheria, ornithosis and aspergillosis, tuberculosis, plague of ducks - within the last 6 months in the territory of a farm (farming enterprise), hunting area or other inhabitation.

Meat shall be free from any hematomas, abscesses failed to be removed, bots, mechanical pollution, odour atypical for meat and flavour of fish, medicinal herbs, etc.

## **VII. Requirements to Water Biological Resources and Aquaculture Objects**

Water biological resources caught (obtained) from safe areas of extraction (catch) and aquaculture objects from a farm (enterprises) safe in veterinary relation shall be permitted for circulation.

Catch of water biological resources and aquaculture products (hereinafter referred to as fish raw materials) shall be examined with regard to the presence of parasites, bacterial and other infections. Parasitologic safety indicators of fish raw materials are given in tables 1-4.

Should any living parasites or larvae thereof be present within the allowable rates, fish raw materials shall be disinfected with the use of applicable methods.

The following fish raw materials shall not be permitted for circulation:

- frozen fish having temperature in a product layer above minus 18 degrees C;

- of poor quality due to organoleptic indicators;
- subject to defrosting during the storage period;
- poison fish from Tetraodontidae, Molidae, Diodontidae and Canthigasteridae families;
- containing biotoxins dangerous for human health.

Aquaculture products farmed in recirculating aquaculture systems as well as caught in fish water objects shall go through necessary

Fish raw material shall not contain natural or synthetic hormonelike materials, antibiotics, and aquaculture products shall not contain genetically modified sources as well.

### **VIII. Requirements to Natural Honey and Beekeeping Products**

Natural honey and beekeeping products received from farms (apiaries) and administrative territory in accordance with regionalization, free from any dangerous contagious diseases of agricultural and domestic animals as well as free from American bee pest, European bee pest, nosematosis - within the last 3 months in the territory of a farm, shall be permitted for circulation.

The following honey and beekeeping products shall not be permitted for circulation:

- having changed organoleptic, physicochemical parameters;
- containing natural or synthetic estrogenic, hormonelike materials, thyreostatic preparations.

The presence of remains of the following medical products in natural honey and beekeeping products is prohibited: chloramphenicol, chlorpharmasin, colchicine, dapsone, dimethridasol, nitrofurantoin, ronidazole, as well as coumaphos (at most 100 microgram/kg) and amitraz (at most 200 microgram/kg).

Concentration of remains of other medical products used for curing and treatment of bees is also prohibited in honey and beekeeping products. The producer shall specify all pesticides used in the course of collection of honey and production of beekeeping products.

### **IX. Requirements to Egg Powder, Melange, Albumen**

Eggs used for production of egg powder, melange, albumen, shall be from farms free from any contagious diseases of animals, including:

- influenza subject to obligatory declaration in accordance with the OIE Code
- within the last 6 months;
- other influenza viruses - within the last 3 months in a farm;
- Newcastle disease - within the last 12 months in the territory of a country or administrative territory in accordance with regionalization;
- ornithosis (psittacosis), paramyxovirus infection, infectious bronchitis of chickens, Gumboro disease, infectious laryngotracheitis, infectious encephalomyelitis - within the last 6 months in the territory of a farm;

The following egg powder, melange, albumen shall not be permitted for circulation:

- having changed organoleptic parameters;
- containing salmonella or causative agents of other bacterial infections;
- treated with chemical substances, ionizing irradiation or ultraviolet rays;

### **X. Requirements to Eggs**

Eggs shall be from farms free from any contagious diseases of animals and poultry including:

- influenza subject to obligatory declaration in accordance with the OIE Code
- within the last 6 months;
- other influenza viruses - within the last 3 months in a farm;
- Newcastle disease - within the last 12 months in the territory of a country or administrative territory in accordance with regionalization;
- ornithosis (psittacosis), paramyxovirus infection, infectious bronchitis of chickens, Gumboro disease, infectious laryngotracheitis, infectious encephalomyelitis - within the last 6 months in the territory of a farm;

## Appendix No. 6

to Technical Regulations of the Customs Union “On the Safety of Food Products”  
(TR-CU-021/2011)

## Parasitologic safety indicators of fish, crustaceans, molluscs, amphibians, reptilians, and products of their processing

## Table 1

## Freshwater fish and products of its processing

[illegible]

Index	Name of family, group of products	Parasitologic indicators and allowable levels														
		Living larvae														
		3	4	5	6	7	8	9	10	11	12	13	14	15	16	
13	Canned and preserved fish families indicated in 1-11	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	
14	Fried, aspic, salted, pickled, smoked, jerked fish families specified in 1-11	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	
15	Roe of fish families:															
15.1	Esocidae, Percidae, Gadidae (genus Gadiformes), Thymallinae	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
15.2	Salmonidae	-	-	-	-	-	-	-	-	-	n/a	n/a	-	-	-	
15.3	Coregonidae	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
15.4	Sturgeon (basins of Amur, lower reaches of Volga, the Caspian Sea)	-	-	-	-	-	-	-	-	-	-	n/a*	-	-	-	

Note:

1) n/a - not allowable (living larvae)

2) larvae of parasites

trematodes	cestodes	nematode
3- opisthorchis	12- diphyllbothrium	13-anisakis
4-clonorchis		14- contracaecum
5-pseudamphistomas		15-dioctophyma
6-metagonimus		
7-nanophyetus		
8-echinocasmus		
9-metorchis		
10-rossicotrema		
11-apophallus		

**Table 2**

### Migratory fish and products of its processing

Index	Product group	Parasitologic indicators and allowable levels					
		Living larvae					
		3	4	5	6	7	8
1	Salmon	-	n/a	n/a	-	-	-

Index	Product group	Parasitologic indicators and allowable levels					
		Living larvae					
		3	4	5	6	7	8
2	Pacific salmon	n/a	n/a	n/a	n/a	n/a	n/a
3	Stuffing of fish indicated in 1	-	n/a	n/a-	-	-	-
	and in 2	n/a	n/a	n/a	n/a	n/a	n/a
4	Canned and preserved fish of families indicated in 1	-	n/a	n/a	-	-	-
	and in 2	n/a	n/a	n/a	n/a	n/a	n/a
5	Fried, aspic, salted, pickled, smoked, jerked fish of families indicated in 1	-	n/a	n/a-	-	-	-
	and in 2	n/a	n/a	n/a	n/a	n/a	n/a
6	Roe (gonads) of fish specified in 1-2	-	n/a	n/a	-	-	-

Note:

- 3) n/a — not allowable (living larvae);  
4) larvae of parasites  
5)

trematodes	cestodes	nematodes	acanthocephalans
3-nanophyetus	4-diphyllobotrium	5-anisakis	7-bolbosoma
		6-contracaecum	8-corynosoma

Table 3

## Sea fish and products of its processing

Index	Product group	Parasitologic safety requirements													
		Living larvae													
		3	4	5	6	7	8	9	10	11	12	13	14	15	
Sea fish, including breakdown by fishing areas and families															
1.	Barents Sea														
1.1	Salmon migratory	-	-	-	-	-	n/a	-	-	n/a	-	-	-	-	
1.2	Eperlans	-	-	-	-	-	n/a	-	-	n/a	-	-	-	-	
1.3	Herring	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
1.4	Cod	-	-	n/a	-	-	n/a	-	n/a	n/a	n/a	n/a	n/a	-	
1.5	Scorpion fish	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
1.6	Flatfish	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.	North Atlantic														
2.1	Eperlans	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-	
2.2	Herring	-	-	n/a	-	-	-	-	-	n/a	-	n/a	-	-	
2.3	Cod	-	-	n/a	-	-	n/a	-	-	n/a	-	-	-	-	
2.4	Grenadier	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.5	Hake	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.6	Mackerel	-	-	-	-	-	-	-	-	n/a	-	-	-	n/a	
2.7	Scorpion fish	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.8	Flatfish	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-	
3.	South Atlantic														

Index	Product group	Parasitologic safety requirements													
		Living larvae													
		3	4	5	6	7	8	9	10	11	12	13	14	15	
3.1	Hake	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
3.2	Hardtail cavallas	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
3.3	Hairtail	-	-	-	-	-	-	-	-	n/a	-	-	-	n/a	
4.	Baltic Sea														
4.1	Eperlans	-	-	-	-	-	-	-	-	-	-	-	n/a	-	
4.2	Herring	-		-	-	-	-	-	-	n/a	-	-	n/a	-	
4.3	Cod	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-	
5.	Black Sea, Azov Sea, Mediterranean Sea														
5.1	Gudgeon	-	n/a	-	n/a	n/a	-	-	-	-	-	-	-	-	
5.2	Mullet	-	n/a	-	-	-	-	-	-	-	-	-	-	-	
6.	Subantarctic, Antarctic Region														
6.1	Cod	-	-	-	-	-	-	-	-	n/a	n/a	n/a	n/a	n/a	
6.2	Hake	-	-	-	-	-	-	-	-	n/a	n/a	n/a	n/a	n/a	
6.3	Weaselfishes	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
6.4	Nototheniid fishes	-	-	-	-	-	n/a	-	-	n/a	n/a	n/a	n/a	n/a	
6.5	Icefish	-	-	-	-	-	n/a	-	-	n/a	n/a	n/a	n/a	n/a	
7.	Indian Ocean														
7.1	Hardtail cavallas	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
7.2	Mackerel	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
7.3	Nemipterids	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
8.	Pacific Ocean														
8.1	Salmon	n/a	-	-	n/a	-	n/a	-	-	n/a	n/a	-	n/a	n/a	
8.2	Anchovy	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
8.3	Herring	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
8.4	Hardtail cavallas			-	-	-	-	-	-	n/a	n/a	-	-	-	
8.5	Combfish	-	-	-	-	-	-	-	-	n/a	n/a	-	n/a	-	
8.6	Flatfish	-	-	-	-	-	-	n/a	-	n/a	-	-	n/a	-	
8.7	Scorpion fish	-	-	-	-	-	-	-	-	-	-	-	-	n/a	
8.8	Berycids	-	-	-	-	-	-	-	-	-	-	-	-	n/a	
8.9	Gempylid fishes	-	-	-	-	-	-	-	-	-	-	-	-	n/a	
8.10	Tunny (mackerel)	-	-	-	-	-	-	-	-	-	-	-	-	n/a	
8.11	Cod	-	-	-	-	-	-	-	n/a	n/a	-	n/a	-	-	
9.	Stuffing from fish families specified in 1-8	n/a	n/a	n/a	n/a	-	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	
10.	Canned and preserved fish families specified in 1–8	n/a	n/a	n/a	-	-	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	
11.	Fried, aspic, salted, pickled, smoked, jerked fish families specified in 1-8	n/a	n/a	n/a	-	-	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	
12.	Roe of Alaska pollack, cod	-	-	-	-	-	-	-	-	n/a	-	n/a	-	-	
13.	Cod liver	-	-	-	-	-	-	-	-	n/a	-	n/a	-	-	





Index	Group of products	Parasitologic indicators and allowable levels								
		Living larvae (species of parasites)								
		3	4	5	6	7	8	9	10	11
4.2.1	sea turtles	-	-	-	-	-	-	-	n/a	-
4.2.2	freshwater turtles	-	-	-	-	-	-	n/a	-	-

Note:

8) n/a — not allowable (living larvae)

9) larvae of parasites

trematodes	cestodes	Nematode
3-paragonimus	4-spirometra	5-anisakis 6-contracaecum 7-pseudoterran 8-dioctophyme 9-gnathostoma 10-sulcascaris 11-echinocephalus

**Appendix 7**  
**to the Technical Regulations of the Customs Union “On the Safety of Food Products”**  
**(TR CU 021/2011)**

**List of Plants and Plant Derivatives, Products of Animal Origin, Microorganisms,  
Mushrooms and Biologically Active Substances Prohibited for Use in Biologically Active  
Additives to Food**

**1.1 Plants and Plant Derivatives Containing Psychotropic, Narcotic, Potent or  
Poisonous Substances:**

No.	Russian plant name	Latin plant name	Plant parts
*		See <i>Catha edulis</i> Forsk.	-
1.		<i>Abrus precatorius</i> L.	Seeds
2.		<i>Gratiola officinalis</i> L.	Epigeal portion
*		See <i>Tamus communis</i> L.	-
3.		<i>Adenanthera</i> L.	All species, all parts
*		See <i>Senecio</i> L.	-
4.		<i>Adlumia fugosa</i> Greene	All parts
*		See <i>Adinis</i> L.	-
5.		<i>Azadirachta indica</i> A. Juss.	All parts
6.		<i>Asiasarum heterotropoides</i> F. Maek.	Roots
7.		<i>Ailanthus altissima</i>	Epigeal portion
8.		<i>Acacia</i> L.	All species, epigeal portion
9.		<i>Aconitum</i> L.	All species, all parts
10.		<i>Alstonia venenata</i> R.Br.	Bark
11.		<i>Ammi visnaga</i> (L.) Lam. (= <i>Visnaga daucoides</i> Gaertn.)	All parts
12.		<i>Amorphophallus rivieri</i> Durieu	All parts
13.		<i>Anabasis</i> L.	All species, tendrils
14.		<i>Anamirta cocculus</i> (L.) Wight et Arn.	All parts
15.		<i>Anhalonium lewinii</i> Jennings	All parts
16.		<i>Aplopappus heterophyllus</i>	All parts
*		See <i>Catha edulis</i> Forsk.	-
17.		<i>Argemone</i> L.	All species, all parts
18.		<i>Areca catechu</i> L.	All parts
*		See <i>Areca catechu</i> L.	-
19.		<i>Arisarum</i> L.,	All species, all parts
20.		<i>Aristolochia</i> L.	All species, all parts
21.		<i>Arnica</i> L.	All species, flowers
22.		<i>Arum</i> L.	All species, all parts
23.		<i>Arthrocnemum glaucum</i> Delile	Epigeal portion

24.		<i>Arundo donax</i> L.	Flowers
25.		<i>Atherosperma moschatum</i> Labill.	All parts
26.		<i>Aphanamixis grandiflora</i> Blume	Seeds
27.		<i>Ledum</i> L.	All species, epigeal portion, tendrils
28.		<i>Illicium anisatum</i>	Fruits
29.		<i>Guaiacum officinale</i> L.	All parts
30.		<i>Bacconia</i> L.	All species, all parts
31.		<i>Balduina angustifolia</i>	Epigeal portion
32.		<i>Baliospermum Montana</i> Muell. Arg	Root, rhizome
33.		<i>Banisteriopsis</i>	All species, all parts
34.		<i>Huperzia selago</i> L.	All parts
35.		<i>Berberis</i> L.	All species, roots, bark
36.		<i>Vinca</i> L.	All species, all parts
37.		<i>Mucuna pruriens</i> DC	Seeds
38.		<i>Cypripedium</i> sp.	All species, all parts
39.		<i>Colchicum</i> sp.	All species, all parts
40.		<i>Baileya multiradiata</i> Harv. et Gray	Epigeal portion
41.		<i>Beilschmiedia</i> Nees	All parts
42.		<i>Hyoscyamus</i> sp.	All species, all parts
*		See <i>Atropa belladonna</i> L.	-
43.		<i>Parnassia palustris</i> L.	All parts
*		See <i>Parnassia palustris</i> L.	-
44.		<i>Leucojum aestivum</i> L.	All parts
45.		<i>Euonymus europaea</i> L.	Seeds
*		See <i>Areca catechu</i> L.	-
46.		<i>Biota orientalis</i> L.	All parts
47.		<i>Ligustrum vulgare</i> L.	Leaves, fruits
48.		<i>Blepharis edulis</i> Pers.	All parts
49.		<i>Pulicaria uliginosa</i> Stev. ex DC.	All parts
50.		<i>Laburnum anagyroides</i> (= <i>Cytisus laburnum</i> L.)	All parts
51.		<i>Conium</i> L.	All species, all parts
*		See <i>Aconitum</i> L.	-

52.		Boronia Sm.	Volatile oils from leaves and tendrils of all species
*		See Euonymus europaea L.	-
53.		Brucea javanica Merr.	All parts
54.		Sambucus edulus L.	- " -
55.		Ligularia dentata Hara	All parts
56.		Burasaia madagascariensis DS	All parts
57.		Thalictrum L.	All species, epigeal portion
58.		Vexibia pachycarpa Jakovl	All parts
59.		Alhagi pseudalhagi Fisch.	Tendrils
60.		Anemone L.	All species, all parts
61.		Cicuta L.	All species, all parts
62.		Viola	All species, epigeal portion
*		See Ammi visnaga (L.) Lam. (= Visnaga daucoides Gaertn.)	-
63.		Withania somnifera (L.) Dunal	All parts
64.		Voacanga africana	All parts
65.		Aquilegia L.	All species, roots
66.		Anchusa officinalis L.	All parts
67.		Daphne sp.	All species, all parts
68.		Actaea L.	All species, all parts
69.		Paris L.	All species, all parts
70.		Convolvulus L.	All species, all parts
71.		Coronilla L.	All species, roots, seeds
72.		Gaillardia pulchella Foug.	Leaves, flowers
73.		Peganum L.	All species, epigeal portion
*		See Guaiacum officinale L.	-
74.		Gelsemium L.	All species, all parts
75.		Hydnocarpus Gaertn.	All species, seeds
76.		Hydrastis L.	All species, all parts
*		See Gypsophila L.	-
77.		Conioselinum jeholense M.Pimem	All parts
78.		Glaucium L.	All species, epigeal portion
79.		Gleditsia triacanthos L.	All parts

*		See Gleditsia triacanthos L.	-
80		Gomphocarpus L.	All species, all parts
81.		Adinis L.	All species, epigeal portion
*		See Mahonia Nutt.	-
82.		Vicia Angustifolia, V. sativa	All parts of the plant
*		See Vicia Angustifolia, V. sativa	-
83.		Sinapis arvensis L.	All parts of the plant during fruiting
84.		Cida L.	All species, all parts
*		See Sedum L.	-
*		See Sorghum halepensis	-
85.		Huperzia selago Bernh. ex Schrank et Mart. (Lycopodium selago L.)	All parts
86.		Inula Britannica L.	Flowers, epigeal portion
87.		Inula oculus-christi L.	Epigeal portion
88.		Decodon verticillatus Ell.	Epigeal portion
89.		Delosperma	All species, epigeal portion
90.		Delphinium L.	All species, all parts
91.		Desmodium racemosum DC	Epigeal portion
92.		Desmodium pulchellum Benth.	Epigeal portion
93.		Dehaasia squarrosa Hassk.	All parts
94.		Jeffersonia dubia Benth. et Hook. F. ex Baker et Moore	All parts
*		See Sorghum halepensis	-
95.		Corchorus L.	All species, seeds
96.		Dioscorea hispida Dennst.	All parts
97.		Dicentra	All species, all parts
98.		Melilotus officinalis.	All parts
99.		Doryphora sassafras Endl.	Volatile oils from all parts
100.		Genista tinctoria L.	All parts
*		See Cyclamen adsharicum	-
*		See Viscum L.	-
101.		Duboisia	All species, epigeal portion
102.		Datura L.	All species, all parts

103.		Xanthium L.	All species, all parts
104.		Fumaria L.	All species, all parts
105.		Duboisia L.	All species, all parts
106.		Eubotryoides grayana Hara	Leaves
*		See Hydrastis L.	-
107.		Erysimum L.	All species, all parts
*		See Delphinium L.	-
108.		Lonicera. chamissoi	All parts
109.		Lonicera xylosteum	Fruits
110.		Lonicera. tatarica	Fruits
111.		See Rhamnus purshiana, Frangula alnus Mill, Rhamnus catharticus	-
112.		Zigadenus sibiricus (L.) A.Gray	All parts
*		See Xanthium L.	-
*		See Coptis L.	-
*		See Hydrastis L.	-
*		See Laburnum anagyroides (= Cytisus laburnum L.)	-
113.		Iberis amara L.	All parts
114.		Ignatia amara L.	All parts
*		See Cananga odorata Hook. f. et Thoms.	-
115.		Illiciaceae	All species, seeds, leaves
*		See Abrus precatorius L.	-
116.		Cephaelis L.	All species, all parts
117.		Ipomea violacea	Seeds
118.		Cabi paraensis Ducke	All parts
*		See Piper methysticum (kava-kava)	-
119.		Lophophora williamsii	Epigeal portion
120.		Echinopsis pachanoi	Epigeal portion
121.		Caladium L.	All species, all parts, except for C.esculentum (rhizome)
122.		Calea zacatechichi	Epigeal portion
123.		Caltha sp.	All species, epigeal portion

124.		Cananga odorata Hook. f. et Thoms.	All parts
125.		Phalaris tuberosa L.	Epigeal portion
126.		Cardaria draba (L.) Desv.	All parts
127.		Catha edulis Forsk.	Epigeal portion
*		See Vinca L.	-
128.		Gypsophila L.	All species, all parts
129.		Quillaja saponaria Molina	All parts
130.		Apocynum L.	All species, all parts
131.		Oxalis acetosella L.	- " -
*		See Clematis sp.	-
132.		Acer saccharium	Leaves
133.		Ricinus communis L.	All parts
134.		Lepidium ruderae L.	All parts
135.		Lepidium perfoliatum L.	All parts
136.		Atragea sibirica L.	All parts
*		See Erythroxylum coca Lam	-
137.		Erythroxylum coca Lam.	All species, all parts
*		See Anamirta cocculus (L.) Wight et Arn.	-
138.		Aethusa Cynapium L.	All parts
139.		Collinsonia anisata Sims.	Epigeal portion
140.		Colocasia L.	All species, all parts
141.		Cannabis sp.	All species, all parts
142.		Consolida regalis S.F. Gray	Fruits, seeds
143.		Coptis L.	All species, all parts
144.		Asarum L.	All species, all parts, volatile oil, oil from roots and rhizomes
145.		Coriaria	All species, epigeal portion
146.		Corynocarpus Laevigata Forst.	Kernel, fruit
147.		Cornulaca leucantha Charif et Allen	Epigeal portion
148.		Coscinium fenestratum Colebr.	All parts
*		See Crossopteryx	-
149.		Urtica pilulifera L.	Epigeal portion
150.		Atropa belladonna L.	All parts

151.		Senecio L.	All species, epigeal portion
*		See Gratiola officinalis L.	-
152.		Crossopteryx kotschyana Fenzl.	Bark
153.		Crotalaria L.	All species, all parts
154.		Croton tiglium L.	All parts
155.		Cyclospermum leptophyllum Sprague	Fruits
156.		Rhamnus purshiana	unripe fruits, fresh bark
157.		Frangula alnus Mill	unripe fruits, fresh bark
158.		Rhamnus catharticus	unripe fruits, fresh bark
159.		Xanthorhiza simplicissima Marsh. (Zanthorhiza)	All parts
160.		Nuphar L.	All species, all parts
161.		Agrostemma githago L.	All parts
*		See Anamirta cocculus (L.) Wight et Arn.	-
162.		Polygonatum L.	All species, all parts
163.		Anthriscus caucalis Bieb.	All parts
164.		Sassafras officinale albiom	All parts
165.		Phytolacca L.	All species, all parts
166.		Convallaria L.	All species, all parts
167.		Vincetoxicum sp.	All species, all parts
168.		Latua venenosa Phil.	All parts
169.		Lespedeza bicolor Turcz	Leaves, bark, rhizome
170.		Lilium monadelphum Bieb.	All parts
171.		Lindera oldhamii Hemsl.	Stems, leaves
*		See Cynoglossum officinalis L.	-
*		See Sedum L.	-
172.		Lobelia L.	All species, all parts
173.		Clematis sp.	All species, all parts
174.		Nymphaea Caerulea	Leaves, petals
175.		Lophophora L.	All species, all parts
176.		Elaeagnus	All species, epigeal portion



177.		<i>Menispermum dauricum</i> L.	All parts
178.		<i>Linaria vulgaris</i> Mill.	All parts
179.		<i>Ranunculus</i> L.	All species, epigeal portion
180.		<i>Magnolia</i> L.	All species, all parts
181.		<i>Mahonia</i> Nutt.	All species, all parts
182.		<i>Papaver</i> L.( <i>P. Armenacum</i> , <i>P. Bracteatum</i> , <i>P. Dubium</i> , <i>P. Nudicaule</i> , <i>P. somniferum</i> )	All parts, except for seeds
183.		<i>Macleaya</i>	All species, epigeal portion
184.		<i>Macrozamia spiralis</i> Miq.	All parts
185.		<i>Mammillaria</i>	All species, epigeal portion
186.		<i>Mandragora officinarum</i> L.	All parts
*		See <i>Azadirachta indica</i> A. Juss.	-
187.		<i>Chenopodium</i> L.	All species, all parts, volatile oils from all parts, seed oil
188.		<i>Melampyrum</i> sp.	All species, all parts
*		See <i>Claviceps</i> sp.	-
*		See <i>Glaucium</i> L.	-
189.		<i>Melia azedarach</i> L.	All parts
190.		<i>Chamaecytisus ruthenicus</i> , Ch. <i>borysthenticus</i>	All parts
191.		<i>Myricaria</i> L.	All species, all parts
*		See <i>Chamaedaphne calyculata</i> Moench	-
192.		<i>Mitragyna</i> L.	All species, all parts
*		See <i>Coronilla</i> L.	-
*		See <i>Peganum</i> L.	-
193.		<i>Juniperus sabina</i> L.	All parts
*		See <i>Abrus precatorius</i> L.	-
194.		<i>Euphorbia</i> sp.	All species, all parts
195.		<i>Echinops</i> L.	All species, fruits

196.		Helleborus L.	All species, all parts
197.		Mostuea stimulans A. Cheval	Epigeal portion
198.		Dryopteris filix mas Schott.	Rhizomes
199.		Myristica fragrans Hjuft	Fruit (nut)
*		See Saponaria officinalis L.	-
*		See Saponaria officinalis L.	-
200.		Saponaria officinalis L.	All parts
201.		Pedicularis sp.	All species, all parts
*		See Thermopsis L.	-
202.		Nandina domestica Thunb.	Bark, root bark
203.		Digitalis sp.	All species, all parts
204.		Nauclea rhynchophylla Miq.	All parts
205.		Nectandra puchury-major Nees et Mart.	Fruits
206.		Nemuaron humboldtii Bail.	Volatile oil
*		See Azadirachta indica A. Juss.	-
207.		Scrophularia sp.	All species, all parts
208.		Periploca L.	All species, bark
209.		Odostemon aquifolium Rydb.	Roots
210.		Symphytum L.	All species, roots
211.		Nerium L.	All species, all parts
*		See Turbina corymbosa	-
*		See Turbina corymbosa	-
212.		Oenanthe sp.	All species, all parts
213.		Viscum L.	All species, all parts
214.		Orixa japonica Thunb.	All parts
215.		Carex L.	All species, all parts
216.		Oxytropis L.	All species, all parts
217.		Ocimum sanctum L.	All parts
218.		Sedum L.	All species, all parts
219.		Anagallis arvensis L.	All parts
*		See Areca catechu L.	-
220.		Zygophyllum L.	All species, all parts

221.		Solatium sp.	All species, all parts
*		See Lophophora williamsii	-
222.		Pelargonium Willd.	All species, all parts of the plant
*		See Gypsophila L.	-
*		See Parnassia palustris L.	-
223.		Bryonia L.	All species, roots
224.		Piper betle L.	All parts
*		See Piper methysticum (kava-kava)	-
225.		Piper methysticum (kava-kava)	All parts
226.		Prammogeton canescens Vatke	Fruits
227.		Petalostylis labicheoides R. Br.	Epigeal portion
228.		Petrosimonia monandra Bunge	Epigeal portion
229.		Peumus boldus Molina	Volatile oil from leaves
230.		Anemone sp.	All species, all parts
231.		Galeopsis sp.	All species, all parts
232.		Pinellia ternata Britenbach	Stems
233.		Paeonia anomala L.	All parts
234.		Piptadenia	All species, all parts
235.		Piptadenia peregrina Benth.	Bark
236.		Piscidia erythrina L.	All parts
*		See Дубоизия (Duboisia)	-
*		See Баранец обыкновенный	-
237.		Lolium temulentum L.	Fruits
238.		Cuscuta L.	All species, all parts
239.		Rhinanthus L.	All species, all parts
240.		Podophyllum L.	All species, rhizomes and roots
241.		Galanthus woronowii Lozinsk.	All parts
242.		Artemisia L.	All species, all parts
243.		Mercurialis L.	All species, all parts
244.		Pulsatilla sp.	All species, all parts
245.		Psilocaulon absimile N.E.Br.	Epigeal portion
*		See Viscum L.	-

246.		Physochlaina L.	All species, all parts
247.		Ustilago maydis DC.	All parts
248.		Utricularia physalis	Epigeal portion
*		See Thermopsis L.	-
*		See Chamaecytisus ruthenicus, Ch. borysthenticus	-
249.		Ramona stachyoides Briq.	All parts
250.		Rauvolfia heterophylla Roem. et Schult.	All parts
*		See Strychnos L.	-
251.		Roemeria refracta DC.	All parts
*		See Xanthium L.	-
252.		Ceratocephala L.	All species, all parts
253.		Rhododendron sp.	All species, all parts
254.		Argyreia nervosa; Hawaiian Baby Woodrose	All parts
*		See Ledum L.	-
255.		Roubieva multifida Moq.	Volatile oil of the epigeal portion
256.		Ruta L.	All species, all parts
257.		See Anamirta cocculus (L.) Wight et Arn.	-
258.		Fritillaria ussuriensis Maxim.	All parts
259.		Cycas circinalis L.	Seeds
260.		Cycas revoluta Thunb.	Seeds
261.		Haloxylon L.	All species, leaves, stems
262.		Buxus sempervirens L.	Stems, leaves
263.		Sanguinaria canadensis L.	Roots
264.		Sarcolobus R. Br.	All species, all parts
265.		Sarcocephalus Afzel.	All species, all parts
266.		Haloxylon articulatum Bunge	Leaves, stems
267.		Sassafras albidum (Nutt.) Nees.	All parts, volatile oil from roots and wood
268.		Suaeda physophora L.	All parts
269.		Plumbago europaea L.	All parts
270.		Seidlitzia rosmarinus Bunge	Leaves, stems
271.		Securinega L.	All species, tendrils

272.		<i>Siegesbeckia orientalis</i> L.	All parts
*		See <i>Cida</i> L.	-
273.		<i>Simmondsia californica</i> Nutt.	Seeds
274.		<i>Echium vulgare</i> L.	All parts
275.		<i>Sceletium tortuosum</i>	All parts
276.		<i>Scopolia</i> L.	All species, all parts
277.		<i>Smodingium argutum</i> E. Mey	All parts
*		See <i>Peganum</i> L.	-
*		See <i>Aethusa Cynapium</i> L.	-
278.		<i>Salicornia fruticosa</i> L.	Leaves, stems
*		See <i>Polygonatum</i> L.	-
279.		<i>Salsola</i> L.	All species, all parts of the plant
280.		<i>Sorghum</i> L.	All species, all parts
*		See <i>Vexibia pachycarpa</i> Jakovl	-
281.		<i>Claviceps</i> sp.	All species, all parts
282.		<i>Stellera chamaejasme</i> L.	All parts
283.		<i>Stephania</i> L.	All species, bulbs and roots
284.		<i>Strictocardia tiliaefolia</i> Hall.	Seeds
285.		<i>Strophanthus</i> DC	All species, all parts
286.		<i>Sphaerophysa salsula</i> (Pall.) DC.	All parts
287.		<i>Schoenocaulon officinale</i> A.Gray	Seeds
288.		<i>Nicotiana</i> L.	All species, all parts
289.		<i>Tabernanthe iboga</i> Baill	All parts
290.		<i>Tamus communis</i> L.	All parts
291.		<i>Tauschia</i> Schltdl.	All species, all parts
292.		<i>Thermopsis</i> L.	All species, all parts
293.		<i>Tinospora cordifolia</i> Miers	All parts
294.		<i>Taxus</i> L.	All species, all parts
295.		<i>Toddalia asiatica</i> Lam.	All parts
296.		<i>Toxicodendron</i> L. (= <i>Rhus toxicodendron</i> var. <i>hispida</i> Engl.)	All species, all parts
297.		<i>Trichocereus</i>	All species, epigeal portion
298.		<i>Phragmites Australia</i> Trin. ex Steud.	Rhizome

299.		<i>Turbina corymbosa</i>	Seeds
300.		<i>Turbina corymbosa</i> Raf.	Seeds
301.		<i>Viccaria</i> sp.	All species, all parts
302.		<i>Ungernia victoris</i> Vved. ex Artjushenko	All parts
303.		<i>Ungernia. Sewertzowii</i> (Regel) B.Fedtsch.	All parts
304.		<i>Unona odoratissima</i> Blanco	Flowers
305.		<i>Ferula gummosa</i> Boiss	Seeds
306.		<i>Fibraurea tinctoria</i> Lour.	All parts
307.		<i>Physochlaina alica</i> Korotk.	Roots
308.		<i>Physochlaina orientalis</i> G. Don f.	Roots
*		See <i>Phytolacca americana</i>	-
309.		<i>Chamaedaphne calyculata</i> Moench	Epigeal portion
*		See <i>Gomphocarpus</i> L.	-
*		See <i>Ephedra</i> sp.	-
310.		<i>Heimia salicifolia</i>	Epigeal portion
*		See <i>Abrus precatorius</i> L.	-
311.		<i>Cinchona succirubra</i> Pavon.	Bark
312.		<i>Corydalis</i> sp.	All species, all parts
*		See <i>Simmondsia californica</i> Nutt	-
313.		<i>Moringa oleifera</i> Lam.	All parts
314.		<i>Hunnemannia fumariaefolia</i> Sweet	All parts
315.		<i>Haplophyllum</i>	All species, all parts
316.		<i>Cephalanthus occidentalis</i> L.	Epigeal portion
317.		<i>Cyclamen</i> L.	All species, all parts
*		See <i>Cicuta</i> L.	-
318.		<i>Cymbopogon winterianus</i> Jowitt.	Volatile oils of all parts
319.		<i>Zieria smithii</i> Andr.	Epigeal portion, volatile oil of all parts
*		See <i>Hydnocarpus</i> Gaertn.	-
*		See <i>Coronilla</i> L.	-
320.		<i>Veratrum</i> sp.	All species, all parts
321.		<i>Cynoglossum officinalis</i> L.	All parts
322.		<i>Strychnos</i> L.	All species, seeds

323.		Lathyrus sp.	All species, all parts
324.		Stachys palustris L.	All parts
325.		Stachys aspera Michx.	Epigeal portion
326.		Chelidonium L.	All species, epigeal portion
*		See Ficaria calthifolia Reichenb., F. verna Huds.	-
327.		Ficaria calthifolia Reichenb., F. verna Huds.	All parts
328.		Salvia divinorum	Leaves
329.		Schanginia baccata Moq.	Leaves, tendrils
330.		Evodia meliefolia Benth.	All parts
331.		Evodia simplex Cordem.	All parts
332.		Encephalartos barkeri Carruth. et Miq.	All parts
333.		Eriophyllum	All species, bark
334.		Ephedra sp.	All species, all parts
335.		Echinopsis L.	All species, epigeal portion
336.		Tribulus L.	All species, all parts
337.		Ipomoea purga (Wend.) Hayne	All parts
338.		Dictamnus albus L.	Leaves, fruits
339.		Jateorhiza palmata (Lam.) Miers. (= Jatropha columba (Roxb.) Miers.)	All parts

\* - synonyms of Russian names of medicinal plants

## 1.2. Plants and plant derivatives prohibited from inclusion into one-component biologically active additives to food

No.	Plant name	Latin plant name	Plant parts
1		Aralia elata (Miq.) Seem. = Aralia mandshurica Rupr. et Maxim.	All parts
2		Pygeum africanum	Bark
3		Valeriana L.	All species, root and rhizome
4		Ginkgo biloba L.	Epigeal portion
5		Gymnema sylvestre	All parts
6		Dioscorea villosa	Rhizome
7		Ginseng	All species, all parts
8		Oplopanax elatus Nakai = Echinopanax elatus Nakai	All parts
9		Hypericum L.	All species, all parts
10		Ruscus aculeatus (Butcher 's Broom)	All parts
11		Pausinystalia yohimbe (K. Schum.) Pierre ex Beile	All parts

No.	Plant name	Latin plant name	Plant parts
12		<i>Schisandra chinensis</i> (Turcz.) Baill.	All parts
13		<i>Muirea puama</i> ( <i>Liriosma jvata</i> )	All parts
14		<i>Tabebuia heptaphylla</i>	Bark
15		<i>Rhodiola rosea</i> L.	All parts
16		<i>Turnera Diffusa</i>	All parts
17		<i>Eleutherococcus senticosus</i> (Rupr. et Maxim.) Maxim = <i>Aconthopanax senticosus</i> (Rupr. et Maxim.) Harms	All parts
18		<i>Yucca filamentosa</i>	Leaves

### 1.3. Animal organs and tissues and their derivatives that increase the risk of prion disease transmission (bovine spongiform encephalopathy):

From cattle:

- Skull, except for the lower jaw, including brain and eyes, and spinal cord of animals over 12 months of age;

Vertebral column, except for the tail section, spinous and transverse processes of the occipital, thoracic and lumbar parts of the vertebral column, the median ridge and ala of sacrum, but including the radicular dorsal ganglia of animals above 30 months of age;

tonsils, intestines from the duodenum to the rectum and mesentery of animals of all ages,

From sheep (rams) and goats:

skull, including brain and eyes, tonsils and spinal cord of animals over 12 months of age or those with permanent incisors teched through the gums;

spleen and intestines of animals of all ages.

Products consisting of or containing material from ruminants:

- mechanically deboned meat;
- gelatine (except for that produced from the hides of ruminants);
- rendered fat of ruminants and its derivatives.

Products of animal origin: the seven-spot ladybird (*Coccinella septempunctata* L.), the entire body; scorpion (*Scorpiones* L.), the entire body; blister beetles (*Lytta* sp.), all species, the entire body.

When food products and biologically active additives to food are produced using raw materials of animal origin, the epizootic situation in terms of transmissible spongiform encephalopathy (including bovine spongiform encephalopathy) in the country of origin of these components must be taken into account.

- 1.4. Biologically active synthetic substances that are not essential nutritive factors — analogues of biologically active components of medicinal plants.
- 1.5. Hormones of plant origin and endocrine organs of animals (adrenal glands, pituitary, pancreas, thyroid and parathyroid glands, thymus, sex glands) in the presence of hormonal activity.
- 1.6. Human tissues and organs.
- 1.7. Pathogenic microorganisms or microorganisms capable of transmitting or mediating the transmission of antibiotic resistance genes, including:
  - sporogenous aerobic and anaerobic microorganisms from the following genera: *Bacillus* (including *B. polymyxa*, *B. cereus*, *B. megatherium*, *B. thuringiensis*, *B. coagulans* (obsolete name *Lactobacillus coagulans*), *B. subtilis*, *B. licheniformis* and other species) and *Clostridium*;
  - microorganisms from the genera *Escherichia*, *Enterococcus*, *Corynebacterium* spp.;
  - microorganisms with haemolytic activity;
  - sporeless microorganisms isolated from an avian organism and not typical of the normal microorganism population of the human organism, including *Lactobacillus* spp.



- 1.8. Viable yeasts and yeast-like fungi, including *Candida* spp., actinomycetes, streptomycetes, all genera and species of microscopic fungi; higher fungi considered poisonous and inedible in accordance with national legislation

**Appendix No. 9**  
**to Technical Regulations of the Customs Union “On the Safety of Food**  
**Products”**  
**(TR-CU-021/2011)**

**Vitamins and Mineral Salts Used for Production of Food Products for Infant Nutrition**

<b>Name</b>	<b>Form</b>
Biotin	D-biotin
Vitamin D	D3 cholecalciferol; D2 ergocalciferol
Vitamin A	retinol acetate; retinol palmitate; retinol, beta-carotene
Vitamin B1	Thiamine hydrochloride (thiamine chloride); thiamine mononitrat
Vitamin B12	Cyancobalamin; hydroxocobalamin
Vitamin B2	Riboflavin; riboflavin-5-sodium phosphate
Vitamin B6	Pyridoxine hydrochloride; pyridoxine-5-phosphat; pyridoxine dipalmitate
Vitamin E	D-alpha-tocopherol; DL-alpha-tocopherol; D-alpha-tocopherol acetate; DL-alpha-tocopherol acetate
Vitamin K	Phylloquinone (phytomenadionum)
Vitamin PP (niacin)	Nicotinamide; nicotinic acid
Vitamin C	L-ascorbic acid; L-ascorbate natrium; L-ascorbate calcium; 6-palmitil-L-ascorbic acid (ascorbyl palmitate); ascorbate calium
Ferrum	Ferrous (II) gluconate; ferrous (II) sulphate; ferrous (II) lactate; ferrous (II) fumarate; ferrous (III) diphosphate (pyrophosphate); ferrous (II) citrate; ferrous (III) ammonium-citrate; ferrous (II) bisglicinate
Inosite	Inosite
Iodine	Potassium iodine; potassium iodate; sodium iodide; iodine casein (during production of consumer milk used only for nutrition of children over two years old)
Potassium	Potassium citrate; potassium lactate; potassium salts of orthophosphoric acid; potassium bicarbonate; potassium carbonate; potassium chloride; potassium gluconate; potassium hydroxide
Calcium	Calcium carbonate; calcium citrate; calcium gluconate; calcium glycerophosphate; calcium lactate; calcium salts of orthophosphoric acid; calcium chloride; calcium hydroxide
Carnitine	L-carnitine; L-carnitine hydrochloride; L-carnitine L-tartrate
Magnesium	Magnesium carbonate; magnesium citrate; magnesium chloride; magnesium gluconate; magnesium salts of orthophosphoric acid; magnesium sulphate; magnesium lactate; magnesium hydroxide; magnesium oxide

Manganese	Manganese carbonate; manganese chloride; manganese citrate; manganese gluconate; manganese sulphate
Copper	Cooper carbonate; cooper citrate; cooper gluconate; cooper sulphate; cooper-lysine complex
Sodium	Sodium citrate; sodium chloride; sodium bicarbonate; sodium gluconate; sodium carbonate; sodium lactate; sodium salts of orthophosphoric acid; sodium hydroxide
Pantothenic acid	D-calcium pantothenate; D-sodium pantothenate; dexpanthenol
Selenium	Sodium selenite, sodium selenate
Folic acid	Folic acid
Choline	Choline chloride; choline citrate; choline hydrogen tartrate; choline
Zinc	Zinc acetate; zinc sulphate; zinc chloride; zinc lactate; zinc citrate; zinc gluconate; zinc oxide

**Appendix No. 10**  
**to Technical Regulations**  
**of the Customs Union**  
**“On the Safety of Food Products”**  
**(TR-CU-021/2011)**

**Pesticides Prohibited for Usage in Production of Food Raw Materials for Production of  
Food for Child Nutrition**

Chemical name of substance (definition is given taking into account decomposition products)
Disulfoton (summed disulfoton, sulfoxide disulfoton and sulfone disulfoton expressed in terms of disulfoton)
Fensulphothion (summed fensulphothion, oxigen analogue thereof and sulfones thereof expressed in terms of fensulphothion)
Fentin expressed in triphenyltin-cation
Haloxypop (summed haloxypop, salts and ethers thereof including conjugates expressed in terms of haloxypop)
Heptachlor and <i>trans</i> -heptachlor epoxide, expressed in terms of heptachlor
Hexachlorobenzene
Nitrophen
Omethoate
Terbufos (summed terbufos, sulfoxide and sulphone thereof expressed in terms of terbufos)
Aldrin and dieldrin, expressed in terms of dieldrin
Andrin