



**КОНСУЛЬТАНТПЛЮС**

Decision of the Customs Union Commission dated  
09.12.2011 N 880

(as amended on 14.07.2021)

"On Approval of Technical Regulations of the  
Customs Union "On Food Safety"

(together with TR CU 021/2011. Technical  
Regulations of the Customs Union. "On Food  
Safety")

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**EURASIAN ECONOMIC COMMUNITY**  
**COMMISSION OF THE CUSTOMS UNION**

**DECISION**  
**dated 09.12.2011 No. 880**

**ON APPROVAL OF TECHNICAL REGULATIONS OF THE CUSTOMS UNION**  
**"ON FOOD SAFETY"**

List of amending documents

(as amended by Decisions of the Board of the Eurasian Economic Commission  
of 11.06.2013 [N 129](#) (as amended 25.06.2013), dated 10.06.2014 [N 91](#),  
[Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated 08.08.2019,  
[Decision](#) of the Board of the Eurasian Economic Commission No. 236 dated 24.12.2019,  
[Decision](#) of the Council of the Eurasian Economic Commission No. 61 dated 14.07.2021,

In accordance with the [Article 13](#) of the Agreement on Common Principles and Rules of Technical Regulation in the Republic of Belarus, the Republic of Kazakhstan and the Russian Federation of November 18, 2010, the Commission of the Customs Union (hereinafter the Commission) resolved:

1. Adopt [Technical Regulations](#) of the Customs Union "On food safety" (TR CU 021/2011) (enclosed).
2. Repealed from July 1, 2020. - [Decision](#) of the Board of the Eurasian Economic Commission from 24.12.2019 N 236.

3. The following shall be determined:

3.1. [The Technical Regulations](#) of the Customs Union "On food safety" (hereinafter the Technical Regulations) shall enter into force on July 1, 2013 except for the requirements to fish and fish products and related processes of production, storage, transportation, sale and disposal. Till the effective date of the [Technical Regulations](#) of the Customs Union establishing requirements to fish and fish products and related processes of production, storage, transportation, sale and disposal, provisions of normative regulations of the Customs Union or legislations of member states of the Customs Union shall apply to such products and processes of production, storage, transportation, sale and disposal;  
(as amended by Decisions of the Board of the Eurasian Economic Commission dated 11.06.2013 [No. 129](#) (rev. 25.06.2013), dated 10.06.2014 [N 91](#))

3.2. The documents of evaluation (confirmation) of compliance with the mandatory requirements established under normative regulations of the Customs Union or legislations of member states of the Customs Union issued or accepted in respect of the products subject to technical regulation under the [Technical Regulation](#) (hereinafter the products) before the effective date of the [Technical Regulation](#) shall be valid till expiry of their effective term but not later than February 15, 2015. The aforesaid documents issued or accepted before the date of official publication of this Decision shall be valid till the expiry of their term.

From the effective date of the [Technical Regulation](#), issue and acceptance of documents on evaluation (confirmation) of products compliance with the mandatory requirements previously established under the normative regulations of the Customs Union or the legislation of any member state of the Customs Union shall not be permitted;

3.3. Till February 15, 2015, the products can be produced and released into commerce in accordance with the mandatory requirements previously established under the normative regulations of the Customs Union or the legislation of any member state of the Customs Union subject to availability of documents on evaluation (confirmation) of products compliance with the said mandatory requirements issued or accepted before the effective date of the [Technical Regulation](#).

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The said products are marked with the national conformity mark (market circulation mark) in accordance with the [legislation](#) of the member state of the Customs Union or with [Decision](#) of the Commission dated September 20, 2010 No 386.

Marking of such products with the single mark of circulation in the market of members states of the Customs Union is not permitted;

3.3.1. Till July 1, 2014, the products can be produced and released into commerce in the customs territory of the Customs Union that before the effective date of the Technical Regulation are not subject to mandatory evaluation (confirmation) of compliance with the mandatory requirements established under normative regulations of the Customs Union or the legislation of any members state of the Customs Union without any documents on the mandatory evaluation (confirmation) of compliance and without the national conformity mark (market circulation mark);

(cl. 3.3.1 introduced by [Decision](#) of the Board of the Eurasian Economic Commission dated 11.06.2013 No 129)

3.4. Circulation of the products released during the effective term of the documents on evaluation (confirmation) of compliance specified in [subclause 3.2](#) hereof as well as the products specified in [subclause 3.3.1](#) hereof shall be permitted during the usable shelf life of the products established in accordance with the legislation of the member state of the Customs Union;

(as amended by [Decision](#) of the Board of the Eurasian Economic Commission dated 11.06.2013 No. 129)

3.5. The following products are subject to state registration in the manner determined under [Article 24](#) of the Technical Regulation till February 15, 2015:

1) natural table mineral water;

2) bottled drinking water packed in containers;

3) tonic beverages;

4) food additives, complex food additives, flavoring agents, plant extracts used as flavoring agents and raw components, starter cultures and starter materials, technological processing aids including enzyme preparations;

5) food products produced using genetically modified (transgenic) organisms including genetically modified microorganisms;

3.6. Information on the production facilities that previously performed operations on production (manufacture) of food products in accordance with the legislation of any member state of the Customs Union shall be entered into the state register without the procedures for state registration of production facilities in accordance with the [Technical Regulation](#);

3.7. Provisions of [Article 29](#) of the Technical Regulation shall take effect from the date of application of the Integrated Information System of External and Mutual Trading of the Customs Union;

3.8. From the effective date of technical regulations of the Customs Union for certain types of food products by making modifications in the [Technical Regulation](#), names of types of food products shall be adjusted in accordance with the definitions established under such technical regulations and exclusion of the requirement for safety of the products subject to technical regulation under such technical regulations (except for requirements to the content of pathogenic microorganisms and their toxins, mycotoxins, toxic elements, nitrates, global pesticides as well as permissible level of radionuclides) and microbiological safety norms (opportunistic pathogens).

4. The Secretariat of the Commission shall, jointly with the Parties:

4.1. Ensure introduction of modifications into the [Technical Regulation](#) in accordance with [subclause 3.8](#) hereof before the effective date of the technical regulations of the Customs Union for certain food product types;

4.2. Prepare a draft Action Plan necessary for implementation of the [Technical Regulation](#) and provide it to the Commission for approval in accordance with the established procedure within three months with due regard to:

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4.2.1. Preparation and presentation to the Commission for approval in accordance with the established procedure before March 15, 2013, of the draft Decision on making modifications in the Uniform Sanitary-Epidemiological and Hygienic Requirements to the goods subject to sanitary-epidemiological supervision (control) as approved under [Decision](#) of the Commission of the Customs Union dated May 28, 2010 No 299 as regards exclusion of requirements to the products subject to the [Technical Regulation](#);

4.2.2. Preparation and presentation to the Commission for approval in accordance with the established procedure before March 15, 2013, of the draft Decision on making modifications in the Uniform Products List subject to mandatory evaluation (confirmation) of compliance in the Customs Union with issuance of uniform documents as approved under [Decision](#) of the Commission of the Customs Union dated April 7, 2011 No 60 as regards exclusion of the products subject to the [Technical Regulation](#);

4.2.3. Preparation and presentation to the Commission for approval in accordance with the established procedure before March 15, 2013, of the draft Decision on making modifications in the Uniform List of Products subject to sanitary-epidemiological supervision (control) at the customs border and in the customs territory of the Customs Union as approved under [Decision](#) of the Commission of the Customs Union dated May 28, 2011 No 299 as regards exclusion of the products subject to the [Technical Regulation](#);

4.2.4. Preparation and presentation to the Commission for approval in accordance with the established procedure of draft modifications of the procedure for replacement of documents on evaluation (confirmation) of compliance of products with mandatory requirements previously established under normative regulations of the Customs Union and the legislation of any member state of the Customs Union issued or accepted before the effective date of the [Technical Regulation](#) with documents on evaluation (confirmation) of product compliance with the mandatory requirements of the [Technical Regulation](#) except for the cases where parameters and/or their permissible levels do not fit the parameters and/or their permissible levels specified in the [Technical Regulation](#);

4.2.5. Preparation and presentation to the Commission for approval in accordance with the established procedure before March 15, 2013, of the draft program on development (amendment, revision) and implementation of international standards voluntary application of which shall ensure compliance with the requirements of the [Technical Regulation](#) as well as of international standards containing rules and methods of tests and measurements including rules of sampling necessary for application and performance of the [Technical Regulation](#) and evaluation (confirmation) of products compliance;

4.2.6. Preparation and presentation to the Commission for approval in accordance with the established procedure before March 15, 2013, of the draft Decision on making modifications in the Uniform List of Products subject to veterinary supervision (control) as approved under [Decision](#) of the Commission of the Customs Union dated June 18, 2011 No 317 as regards exclusion of the products classified under the [Technical Regulation](#) to processed food product of animal origin;

4.2.7. Preparation and presentation to the Commission for approval in accordance with the established procedure before March 15, 2013, of the draft Decision on making modifications in the Regulation for Uniform Procedure for Joint Inspection of Facilities and Sampling of Goods (Products) subject to veterinary control (supervision) as approved under [Decision](#) of the Commission of the Customs Union dated October 18, 2011 No 834 as regards bringing to conformity with provision of the [Technical Regulation](#);

4.2.8. Preparation and presentation to the Commission for approval in accordance with the established procedure before March 15, 2013, of the draft Regulation On establishment of Criteria for Inspection in Registration of Production Facilities Performing Operations on Acceptance, Processing (Treatment) of Unprocessed Food Stock of Animal Origin.

5. The Russian Party shall with the participation of the other Parties ensure on the basis of monitoring of results of standards application preparation of proposals on actualization of Standards Lists specified in [clause 2](#) hereof and their presentation to the Secretariat of the Commission at least annually from the effective date of the [Technical Regulation](#) for approval in accordance with the established procedure.

6. The Parties shall:

6.1. By July 1, 2013 ensure adoption of a relevant Decision on non-application of normative regulations of

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their states in respect of the products subject to the [Technical Regulation](#);

6.2. By July 1, 2013, ensure readiness of certification bodies, testing laboratories (centers) performing works on evaluation (confirmation) of compliance to registration of declarations of compliance with the requirements of the [Technical Regulation](#);

6.3. Before the effective date of the [Technical Regulation](#), determine the state control (supervision) bodies responsible for the state control (supervision) over compliance of the requirements of the [Technical Regulation](#) and inform the Commission about it;

6.4. From the effective date of the [Technical Regulation](#), ensure state control (supervision) over the compliance of the requirements of the [Technical Regulation](#) with regard to [subclauses 3.2 - 3.4](#) hereof.

7. This Decision shall enter into force on the day of its official publication.

Members of the Commission of the Customs Union

On behalf of the Republic of  
Belarus

(Signature)

S.RUMAS

On behalf of the Republic of  
Kazakhstan

(Signature)

U.SHUKEEV

On behalf of the Russian  
Federation

(Signature)

I.SHUVALOV

Approved by  
Decision of the Commission of the Customs Union  
dated 09.12.2011 No. 880

**TECHNICAL REGULATIONS OF THE CUSTOMS UNION**

**TR CU 021/2011**

**ON FOOD SAFETY**

List of amending documents  
(as amended by Decisions of the Eurasian Economic Commission Council  
[No. 115](#) dated 08.08.2019, [No. 61](#) dated 14.07.2021)

**CHAPTER 1 GENERAL PROVISIONS**

**Article 1. Scope**

1. The Technical Regulation of the Customs Union On Safety of Food Products (hereinafter the Technical Regulation) shall determine:

1) objects of technical regulation;

2) safety requirements (including sanitary epidemiological, hygienic and veterinary) to the objects of technical regulation;

3) rules for the identification of objects of technical regulation;

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4) forms and procedures for evaluation (confirmation) of compliance of objects of technical regulation with the requirements of this Technical Regulation.

2. In application of the Technical Regulation, requirements to the food products shall be taken into account regarding its labeling, materials of packaging, items and equipment for food production contacting the food products as determined under relevant technical [regulations](#) of the Customs Union.

3. In application of this Technical Regulation, requirements of technical [regulations](#) of the Customs Union shall be taken into account establishing mandatory requirements to certain types of food products and production (manufacture), storage, transportation, sale and disposal processes related to the requirements thereto (hereinafter the technical regulations of the Customs Union for certain types of food products) supplementing and/or specifying the requirements of this Technical Regulation.

The requirement to certain types of food products and production (manufacture), storage, transportation, sale and disposal processes related thereto established under other technical regulations of the Customs Union may not modify the requirements of this Technical Regulation.

4. The technical regulations of the Customs Union for certain types of food products shall determine:

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

The technical regulation of the Customs Union for certain types of food products may contain requirements to labeling and compliance confirmation scheme that do not contravene the requirements of this Technical Regulation.

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

The purposes of adoption of the Technical Regulation are:

- 1) protection of human life and/or health;
- 2) prevention of actions that mislead customers (consumers);
- 3) environment protection.

## **Article 3. Objects of Technical Regulation**

1. The following are object of the Technical Regulation:

- 1) food products;
- 2) processes of production (manufacture), storage, transportation, sale and disposal of food products related to the requirement to the food products.

2. This Technical Regulation shall not cover food products produced by people at home, in private subsidiary farms or by people engaged in gardening, livestock breeding, and processes of production (manufacture), storage, transportation, sale and disposal of food products intended only for personal consumption and not intended for release in commerce in the customs territory of the Customs Union, growing crops and productive animals under natural conditions.

## **Article 4. Definitions**

For the purposes of application of this Technical Regulation, the following terms are used:

adapted milk formulas (breast milk substitutes) shall mean food products for infants in liquid or powdered

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form based on cow milk or milk of any other productive animals chemical composition of which is most similar to breast milk for the purposes of satisfying the physiological needs of infants one year old and younger for necessary nutrients and energy;

food flavoring agent (flavoring agent) shall mean any flavoring substance or preparation or thermal process flavoring of smoke flavoring or flavoring precursor or their mixture (flavoring part) not used for food directly intended for giving food products flavor and/or taste (except for the sweet, sour and salty ones) with or without adding other components;

safety of food products shall mean the state of food product confirming absence of any unacceptable risk connected with harmful impact on people and future generations;

Food Supplements shall mean any natural and/or similar to natural Food Supplements as well as probiotic microorganisms intended to be consumed with food or to be added to the food products;

paragraph omitted since January 1, 2022. - [Decision](#) of the Council of the Eurasian Economic Commission of 14.07.2021 N 61;

aquatic biological resources shall mean fish, aquatic invertebrates, aquatic mammals, algae, other aquatic animals and plants in their natural habitat (in the state of natural freedom);

harmful impact of food product on people shall mean the impact of adverse factors related to the presence in food of contaminants endangering people's lives of health of lives and health of future generations;

release of food products in circulation shall mean sale and purchase and other means of transfer of food products in the customs territory of the Customs Union starting from the manufacturer or importer;

Genetically modified (genetically engineered, transgenic) organisms (hereinafter the GMO) shall mean any organism or several organism, any noncellular, unicellular or multicellular formation capable of reproduction or transfer of hereditary genetic material different from natural organisms resulting from the use of genetic engineering and/or containing genetically engineered materials including genes, their fragments or combinations;

State registration of production facilities performing operations on acceptance, processing (treatment) of unprocessed food raw materials of animal origin (hereinafter the state registration of production facilities) shall mean giving access to legal entities or individual entrepreneurs to the operations on acceptance, processing (treatment) of unprocessed food raw materials of animal origin;

children's herbal beverage (herbal tea) shall mean food products for children's consumption produced on the basis of herbs and herbal extracts;

food products identification shall mean the procedure for classifying food products as objects of technical regulation;

food products manufacturer shall mean any entity regardless of its organizational and legal form or any individual entrepreneur, including foreign ones, producing (manufacturing) on their own behalf any food products for sale to customers (consumers) and bearing responsibility for the compliance of such products with the requirements of technical regulations;

importer shall mean a resident of a member state of the Customs Union releasing food products into circulation in the customs territory of the Customs Union which is provided by a non-resident of a members state of the Customs Union and bearing responsibility for the compliance of such products with the requirements of this technical regulation;

food product component (food ingredient) (hereinafter the component) shall mean any product of substance (including food additives, flavorings) which are used in production of food products in accordance with the formula and are a constituent part thereof;

food product contamination shall mean occurrence in food products of things, particles, substances and organisms (contaminants) and their presence in quantities not characteristic of such food products or exceeding the

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established levels due to which the food products become dangerous for people;

primary milk formulas shall mean adapted (maximum similar to breast milk in chemical composition) or partly adapted (partly similar to breast milk in chemical composition) formulas produced on the basis of cow milk or milk of any other productive animals intended for feeding infants from birth till the age of six months;

unprocessed food products of animal origin shall mean unprocessed carcasses of productive animals of all species, their parts (including blood and by-products), raw milk, raw skim milk, raw cream, hive products, eggs and egg products, the crop of aquatic biological resources, aquaculture products;

norms of physiological need for energy and nutrients shall mean the level of daily consumption of nutrients sufficient for satisfying of physiological need of at least 97.5 per cent of people taking into account the age, gender, physiological condition and physical exercise;

nutrients shall mean substances that are constituents of food products used by the human system as a source of energy, sources or precursors of substrates for formation, growth and development of organs and tissues, production of physiologically active substances taking part in regulation of life processes and determining the nutrition value of food products;

enriched food products shall mean food products to which one or more food and/or biologically active substances and/or probiotic microorganisms that were not present in them originally or were in an insufficient quantity or lost in the course of production; the content of each food or biologically active substance used for enrichment as guaranteed by the producer reaches the level compliant with the criteria for food products which are a source of the food substance or other specific features of the food products and the maximum level of the food and/or biologically active substances in such food products shall not exceed the upper safe levels (if any) of consumption of such substances obtained from all possible sources;

aquaculture objects shall mean fish, aquatic invertebrates, aquatic mammals, algae, other aquatic animals and plants kept, bred, including grown in semi-free or artificial environment;

food products batch shall mean any specific amount of food products of the same name packaged in the same manner and produced (manufactured) by the same manufacturer in accordance with the same regional (international) standard and/or organization standard and/or other documents of the manufacturer during a certain time period with shipping documentation that makes possible the tracing of the food products;

food additive shall mean any substance (or mixture of substances) with or without own nutritional value that is normally not used for food by people that is intentionally added to food products for technological purposes in the course of production (manufacturing), transportation and storage which results or may result in the substance or products of its transformations becoming components of food products; food additives may perform one or more technological functions;

food products shall mean products of animal, plant, microbiological, mineral, artificial or biotechnological origin in natural or processed form intended for human consumption for food including special food products, packaged drinking water (including natural mineral water, blended drinking water, treated drinking water, natural drinking water, drinking water for baby food, artificially mineralized drinking water), alcoholic beverages (including beer and beer-based beverages), alcohol-free drinks, Food Supplements, chewing gum, starters and microorganism starting cultures, yeast, food additives and flavorings as well as food raw materials;  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 61 dated May 14, 2021)

aquaculture food products shall mean aquaculture objects extracted (caught) from their semi-free environment they were bred in or their artificial environment;

dietic therapy food products shall mean special food products with determined nutritional and energy value, physical and organoleptic properties intended for dietic therapy;

prophylactic food products shall mean special food products intended for correction of the carbohydrate, lipid, protein, vitamin and other types of metabolism in which the content and/or proportions of certain substances is modified as compared to the natural content and/or which include substances or components that were originally

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not present in them as well as food products intended to reduce the risk of diseases;

baby food shall mean special food products (for children aged 0 months to 3 years old, preschool children aged 3 to 6 years old, children of school age (6 years old and older)) that meet the relevant physiological needs of the child's body and do not harm the health of a child of the relevant age;

sport food products shall mean special food products of determined chemical composition, increased nutritional value and/or targeted efficiency consisting of a complex of products or represented by their particular types that have specific impact of increase of adaptive capabilities of people in respect of physical and nervous and emotional stress;

non-industrial food products shall mean food products produced by individuals as home or in private subsidiary farms or by people engaged in gardening, livestock breeding, and other types of activities;

new types of food products shall mean food products (including food additives and flavorings) that were not previously consumed by people in the customs territory of the Customs Union, namely, those with new or intentionally modified original molecular structure; consisting from or extracted from microorganisms, microfungi and algae, plants, animals, produced from or using GMO, nanomaterials and nanotechnology products; except for food products produced by traditional methods, which are in circulation and deemed safe from experience;

dehydrated food products shall mean food products from which water is fully or partially removed that originally was in them;

supplementary food products shall mean baby foods introduced in the diet of infants as a supplement to breast milk, breast milk substitutes and subsequent milk formulas and produced (manufactured) on the basis of products of animal and/or plant origin;

food products of mixed composition shall mean food products consisting of two or more components except for food additives and flavorings;

processing (treatment) shall mean heat treatment (other than freezing and cooling), smoking, preserving, maturation, ripening, curing, drying, pickling, concentration, extraction, extrusion or a combination of these processes;

subsequent milk formulas shall mean adapted (maximum similar to breast milk in chemical composition) or partly adapted (partly similar to breast milk in chemical composition) formulas produced on the basis of cow milk or milk of any other productive animals intended for feeding infants older than six months in combination with supplementary food products;

prebiotics shall mean food products that selectively stimulate growth and/or biological activity of the protective microflora in a person's bowel, supporting its normal composition and biological activity in the event of regular consumption with food products;

probiotic microorganisms shall mean alive non-pathogenic and non-toxigenic microorganisms which are representatives of protecting groups of normal intestinal microbiocenosis of a healthy person and natural symbiotic associations coming with food products for improvement (optimization) of the composition and biological activity of the protecting microflora of human bowel;

food raw materials shall mean product of animal, plant, microbiological, mineral, artificial or biotechnological origin and drinking water used for production of food products;

productive animals shall mean animals except for fish, aquatic invertebrates and other aquatic animals purposefully used for food products;

production facility in which activities are performed on acceptance, processing (treatment) of unprocessed food stock of animal origin shall mean a facility (building, structure, premises or any other facility) intended for activities on acceptance, processing (treatment) of unprocessed food stock of animal origin and used for the said purpose owned by a legal entity or an individual acting as an individual entrepreneur performing the said activities

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on the right of ownership or any other legal grounds;

traceability of food products is the possibility to documentary identify (in hard and (or) soft copies) the manufacturer and subsequent owners of food products in circulation except for the end user, and also the place of origin (production, manufacture) of food products and (or) food (alimentary) raw materials;

food products production (manufacturing) process shall mean a package or combination of subsequently performed technological operations of food products production (manufacturing);

cage culture fish shall mean any fish grown and/or kept in an appliance installed in a water body to keep it alive;

perishable food products shall mean food products, average useful shelf life of which is less than 5 days unless otherwise determined under technical regulations of the Customs Union for certain types of food products, requiring specially arranged temperature regimes of storage and transportation to preserve their safety and prevention of pathogenic microorganisms, microorganisms causing spoilage or toxin development to levels dangerous for people's health;

special food products shall mean food products for which requirements are established to the content and/or proportion of certain substances or of all substances and components or the content and/or proportion of certain substances is modified as compared to the natural content of such substances in the food products and/or the content includes substances or components not originally present (except for food additives and flavorings) and/or the manufacture declares their therapeutic or prophylactic properties, and which are intended for safe consumption by specific groups of people;

food products useful shelf life shall mean the time period during which the food products should fully comply with the safety requirement established under this technical regulation and/or technical regulations of the Customs Union for certain types of food products as well as preserve their consumer properties specified in the labeling, upon expiry of which the food products shall be not fit for intended use;

processing aids shall mean substances and materials or their derivatives (except for equipment, packaging materials, items and utensils) which are not components of food products and are intentionally used in processing of food stock and/or in production of food products for the achievement of specific technological objectives and after such achievement are removed from such food stock, such food products, or residual amounts of which do not have any technological effect in the finished food products;

tonic beverages shall mean alcohol-free and low alcohol beverages containing tonic agents (components), including of plant origin, in the amount sufficient to ensure tonic effect on the human system, except for tea, coffee and drinks based on them;

catch of aquatic biological resources shall mean the aquatic biological resources extracted from (caught in) their natural environment;

disposal of food products shall mean use of food products not complying with the requirements of technical regulations of the Customs Union for purposes different for the purposes for which the products were intended or bringing of the food products not complying with the requirements of technical regulations of the Customs Union into the state not fit for any use which shall also exclude any adverse impact on people, animals and the environment.

## **Article 5. Rules of Commerce**

1. Food products are released into commerce in the market, subject to their being in conformance to this Technical Regulation and to other technical regulations of the Customs Union applying thereto.

2. Food products that comply with the requirements of this Technical Regulation and of the technical regulations of the Customs Union that apply to them, and that have passed the conformity evaluation (certification) shall be marked with a uniform conformity mark of product commerce in the market of the member states of the Customs Union.

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3. The food products in commerce including food stock shall have shipping documents ensuring traceability of such products.

4. Food products not complying with the requirements of this Technical Regulation and/or other technical regulations of the Customs Union applicable thereto including food products with expired useful shelf life shall be withdrawn from commerce by economic subject (owner of the food products) at its own choice or upon instruction of the competent public oversight authorities of any member state of the Customs Union.

#### **Article 6. Food products identification for the purposes of classifying them as objects of technical regulation**

1. Food products identification is performed for the purposes of classifying them as objects of technical regulation in respect of which this Technical Regulation shall apply.

2. Food products identification shall be performed by their names and/or by their parameters specified in the definition of such products in this Technical Regulation or in technical regulations of the Customs Union for certain types of food products and/or visual and/or organoleptic and/or analytical methods.

3. Food products identification shall be performed using the following methods:

1) by name - by comparing the name and intended use of the food products specified in the labeling on the consumer packaging and/or in the shipping documents to the name specified in the definition of the type of food products in this Technical Regulation and/or technical regulations of the Customs Union for certain types of food products;

2) visually by comparison of the exterior of the food products with the parameters specified in the definition of such food products in this Technical Regulation and/or technical regulations of the Customs Union for certain types of food products;

2) using the organoleptic method by comparison of the organoleptic parameters of the food products with the parameters specified in the definition of such food products in this Technical Regulation and/or technical regulations of the Customs Union for certain types of food products. The organoleptic method is used if it is impossible to identify the food products by name or visually;

4) using the analytical method by checking the compliance of the physical and chemical and/or microbiological parameters of the food products with the parameters specified in the definition of such food products in this Technical Regulation and/or technical regulations of the Customs Union for certain types of food products. The analytical method is used if it is impossible to identify the food products by name, visually or using the organoleptic methods.

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

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

1. The food products in commerce in the customs territory of the Customs Union during their established useful shelf life period shall be safe when used for their intended purpose.

2. Food products safety parameters are determined in [Annexes 1, 2, 3, 4, 5](#) and 6 to this Technical Regulation.  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

3. Safety parameters (except for the microbiological ones) for food products of mixed composition shall be determined according to the contribution of individual components taking into account weight fractions and safety parameters for such components established under this Technical Regulation unless otherwise determined under [Annexes 1, 2, 3, 4, 6](#) of this Technical Regulation and/or technical regulations of the Customs Union for certain types of food products.

4. Safety parameters (except for the microbiological ones) for dehydrated food products shall be calculated in

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terms of the original food stock with regard to the content of dry matter in it and in the dehydrated food products unless otherwise determined under [Annexes 1, 2, 3, 4, 6](#) of this Technical Regulation and/or technical regulations of the Customs Union for certain types of food products.

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

5. No agents of infectious, parasite diseases, their toxins endangering health of people and animals can be permitted in the food products in commerce.

Unprocessed food raw materials of animal origin, intended for production (manufacturing) of food products shall be obtained from productive animals, catches of aquatic biological resources and aquaculture facilities and recognized as suitable for human consumption based on the results of a veterinary and sanitary examination pursuant to [Article 30](#) of this Technical Regulations.

(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

Unprocessed food raw materials of animal origin are not allowed for circulation and production (manufacture) of food products if they:

(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

have poor organoleptic indicators;

(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

contain preserving agents;

(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

are treated with coloring and odorous substances, ionizing radiation (poultry, rabbits and horse meat) or ultraviolet rays;

(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

are meat and slaughter products obtained from carcasses with remains of internal organs, hemorrhages in tissues, not removed apostemas, with larvae of gadflies, with stripping of serous membranes and removed lymph glands, with mechanical impurities, as well as with unusual color, smell, taste (of fish, medicines, herbs, etc.);

(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

are chilled meat, poultry meat at a temperature of above plus 4 °C at any point of measurement;

(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

are frozen meat (with the exception of rabbit meat) at a temperature of above minus 8 °C at any point of measurement, frozen poultry and rabbit meat having a temperature above minus 12 °C at any point of measurement (the storage temperature of meat should not be higher than minus 18 °C);

(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

frozen and defrosted poultry meat during storage;

(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

natural honey and bee products containing veterinary medicines (above the detection limit of the determination method) of imidazole group (metronidazole, dimetridazole, ronidazole, clotrimazole, aminitriazole, tinidazole), and (or) nitrofurans group and their metabolites (including furazolidone and furacilin), dapsone, colchicine, aminazine and their analogues, and (or) other drugs established by the acts of the bodies of the Eurasian Economic Union (hereinafter referred to as the Union) and used for treatment of bees, the presence of

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residual amounts of which is not allowed, as well as the drugs coumaphos (over 100 µg/kg) and amitraz (over 200 µg/kg).  
(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

Non-processed food (edible) raw materials of animal origin obtained from the slaughter of cattle and small cattle must be obtained from animals that have not received animal feed containing ruminant proteins, except for substances recommended by the Terrestrial Animal Health Code of the World Organization for Animal Health.  
(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

Aquaculture objects grown in recirculated water supply installations shall undergo the necessary re-examination.  
(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

Bivalve mollusks, echinoderms, tunicates and marine gastropods shall be held in the treatment facilities as required.  
(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated October 9, 2019)

6. The useful shelf life and the food products storage conditions shall be determined by the manufacturer.

7. Materials used for production of packaging, items contacting food products shall comply with the requirements established under relevant technical regulations of the Customs Union.

8. Requirements for food additives, flavorings and processing aids used in food products production shall be determined under a relevant technical regulation of the Customs Union.

9. In production (manufacturing) of food products from food stock from GMO of plant, animal and microbial origin, GMO lines should be used that have undergone state registration.

If the manufacture does not use GMO in production of the food products, the content of 0.9 or less percent of GMO in the food products is an accidental or technically irremovable impurity and such food products shall not be classified as food products containing GMO.

10. Production (manufacture) of baby food products for infants before one year old shall be performed in specialized production facilities or in specialized shops or on specialized process lines.

11. No helminth eggs and enteric pathogenic protozoa cysts are permissible in fresh and fresh-frozen herbs, vegetables, fruit and berries.

12. Content of each food or biologically active substance used for enrichment of enriched food products should reach the consumption level of 100 ml or 100 g or single serving of such products not below 5% of daily consumption level.

The content of probiotic microorganisms in enriched food products shall be at least  $10^9$  colony-forming units (microbial cells) in 1 g or 1 mL of such products.

#### **Article 8. Safety Requirements for Special Food Products**

1. In production (manufacture) of baby food products, food products for pregnant and nursing women no food stock containing GMO can be used.

In production of baby food products no food stock can be used that was produced using pesticides under [Annex 10](#).

2. Food products for pregnant and nursing women shall comply with the requirements established in

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[Annexes 1, 2, 3](#) to this Technical Regulations and/or technical regulations of the Customs Union for certain types of food products.

3. The consistency of foods products for infants before one year old shall comply with physiological age peculiarities of children of this age.

4. Baby food products shall comply with the following requirements:

baby pastry shall not contain over 25 percent of added sugar;

baby bakery products shall not contain over 0.5 percent of salt.

5. Baby food products shall not contain:

over 0.2 percent of ethyl alcohol;

natural coffee;

apricot kernels;

vinegar;

sweeteners except for special diet therapeutic and diet prophylactic food products.

6. For infant food products, the content of fatty acid trans-isomers in breast milk substitutes shall not exceed 4 percent of the total content of fatty acids.

7. In production (manufacture) of baby food products, the use of benzoic, sorbic acids and their salts is forbidden.

8. In production (manufacture) of baby food products for infants, the use of the following types of food stock is forbidden:

1) quark with acidity exceeding 150 Therner degrees;

2) soy meal (except for soy protein concentrate and isolate);

3) grain and products of its processing, infected with pests and contaminated with foreign impurities and pests;

4) products of slaughter of productive animals and poultry that were repeatedly frozen;

5) materials from fish and non-fish that were repeatedly frozen;

6) meat of mechanically deboned animals and mechanically deboned poultry;

7) food stock from poultry containing collagen;

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

9) trim beef with mass fraction of connective and fat tissue over 12 percent;  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

10) trim pork with mass fraction of fat tissue over 32 percent;  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

11) trim mutton with mass fraction of fat tissue over 9 percent;  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

12) chicken and broiler carcasses of category 2;

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13) frozen blocks of trim meat of different species and by-products (liver, tongue, heart) with useful shelf life over 6 months;

14) meat of oxen, male pigs and lean animals;

15) fish stock from cage culture fish and demersal fish species;

16) eggs and meat of water fowl;

17) spreads;

18) salted butter;

19) vegetable oils - cottonseed oil, sesame oil;

20) vegetable oils with peroxide value over 2 mmol of active oxygen/kg of fat (except for olive oil); olive oil with peroxide value over 2 mmol of active oxygen/kg of fat;

21) concentrated diffusion juices;

22) spices (except for dill, parsley, celery, caraway, basil, sweet pepper, white pepper, allspice, oregano, cinnamon, vanilla, coriander, clove, laurel leaf as well as onions and garlic the content of which is determined by the producer);

23) egg powder (for perishable food products);

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

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

26) mayonnaise, mayonnaise sauces, sauces on the basis of vegetable oils, creams on the basis of vegetable oils, special purpose fats, frying fat.

9. In production (manufacture) of baby food products for children of preschool and school age, the use of the following types of food stock is forbidden:

1) products of slaughter of productive animals and poultry that were repeatedly frozen;

2) materials from fish and non-fish that were repeatedly frozen;

3) meat of mechanically deboned animals and mechanically deboned poultry;

4) food stock from poultry containing collagen;

5) frozen blocks of trim meat of different species and by-products (liver, tongue, heart) with useful shelf life over 6 months;

6) trim beef with mass fraction of connective and fat tissue over 20 percent;  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

7) trim pork with mass fraction of fat tissue over 70 percent;  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

8) trim mutton with mass fraction of fat tissue over 9 percent;  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

9) meat of oxen, male pigs and lean animals;

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

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11) eggs and meat of water fowl;

12) concentrated diffusion juices;

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

14) vegetable oils: cottonseed oil;

15) hydrogenated oils and fats;

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

10. In production (manufacture) of biologically active additives to food for children from 3 to 14 years old and children's herbal beverages (herbal teas) for young children, only herbal raw materials specified in [Annex 8](#) to this Technical Regulation can be used.

11. In production (manufacture) of baby food products for infants, the use of vitamins and mineral salts determined in [Annex 9](#) to this Technical Regulation is allowed.

12. In production (manufacture) of baby food products for children of all age groups, only natural food flavorings (flavoring agents) may be used as well as vaniline for babies over 4 months old.

Requirements for drinking water for infant food are established in this Technical Regulations and other technical regulations of the Eurasian Economic Union, which apply to it.  
(paragraph introduced by [Decision](#) of the Council of the Eurasian Economic Commission No. 61 dated October 9, 2021)

13. Plants and products of their processing, products of animal origin, microorganisms, fungi and Food Supplements dangerous for people's life and health and determined in [Annex 7](#) to this Technical Regulation shall not be used in production (manufacture) of Food Supplements.

14. Biologically active additives (BAA) should comply with the hygienic requirements for safety of food products established in [Annex 1, 2, 3](#) to this Technical Regulation. The content of Food Supplements from plants and (or) their extracts in daily dose of Food Supplements shall be 10 to 50 percent of the value of their single therapeutic dose established for the use of such substances as medicines.

#### **Article 9. Requirements for the Safety of Tonic Beverages**

Tonic beverages (including energetic ones) shall be produced in the form of alcohol-free and low alcohol beverages.

Caffeine and caffeine containing plants (herbal extracts), tea, coffee, guarana, mate as well as medicinal herbs and their extracts (ginseng, maral root, rhodiola rosea, magnolia-vine, eleuterococcus) with tonic effect may be used as sources of tonic substances. Not more than two tonic substances (components) can be used in tonic alcohol-free beverages while only one such substance (component) can be used in low alcohol beverages.

In production (manufacture) of tonic beverages, minerals, easily digestible carbohydrates, vitamins and vitamin-like substances, substrates and energy metabolism stimulators can be used.

The caffeine content in tonic beverages shall not exceed 400 mg/dm<sup>3</sup>.

### **CHAPTER 3. REQUIREMENTS FOR THE PROCESSES OF PRODUCTION (MANUFACTURE), STORAGE, TRANSPORTATION, SALE AND DISPOSAL OF FOOD PRODUCTS**

**Article 10. Ensuring of safety of food products in the course of production (manufacture), storage, transportation, sale**

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1. Manufacturers, sellers and persons acting as foreign manufacturers of food products shall perform their production (manufacture), storage, transportation and sale in such a manner that such products should comply with the requirements established under this Technical Regulation and/or technical requirements of the Customs Union for certain types of food products.

2. While performing the processes of production (manufacture) of food products related to the safety requirements to such products, the manufacturer should develop, implement and maintain procedures based on HACCP (Hazard Analysis and Critical Control Points) principles, specified in [part 3](#) of this Article.

3. To ensure safety of food products in the course of its production (manufacture) the following procedures should be developed, implemented and maintained:

1) selection of food production (manufacturing) processes necessary to provide safety of food products;

2) selection of sequence and route of food production (manufacturing) processes in order to avoid contamination of food stocks and food products;

3) determination of controlled steps of production operation and food products during stages of their production (manufacturing) in programs of production control;

4) performance of control over food stock, processing aids, package materials, goods used in production (manufacturing) of food products, as well as the food products using methods ensuring the necessary reliability and completeness of control;

5) performance of control over production equipment operation in the manner ensuring production (manufacturing) of food products complying with the requirements of this Technological Regulation and/or technological regulations of the Customs Union for certain types of food products;

6) ensuring information documentation in respect of the controlled stages of technological operations and result of control over the food products;

7) observance of requirements for storage and transportation of food products;

8) upkeep of production areas, technological equipment and implements, used in the process of production (manufacturing) of food products, in the condition, excluding contamination of food products;

9) selection of methods and fulfillment of personal hygiene regulations by employees in order to ensure safety of food products.

10) selection of methods ensuring safety of food products, establishment of frequency and performance of cleaning, washing, disinfection, insect deinfestation and deratization of production areas, technological equipment and implements, used in production (manufacturing) of food products;

11) documentation management on paper and (or) electronic devices confirming compliance of the produced food products with the requirements, established under this Technical Regulation and/or technical regulations of the Customs Union for certain types of food products;

12) traceability of food products.

#### **Article 11. Requirements for Ensuring of Safety of Food Products in the Course of Production (Manufacture)**

1. To ensure compliance of food products released to the market to the requirements of these Technical Regulations and/or the Customs Union's technical regulations for certain types of foods, the manufacturer of the relevant food products shall establish the safety procedures for such products manufacturing (production) process.

2. The manufacturer shall arrange the manufacturing (production) safety and control procedures independently and/or through third party contractors.

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3. To ensure safety of the food products' manufacturing (production) process, the manufacturer shall establish:

1) the list of hazards, which may, during the manufacturing (production) process cause relapse of food products not complying to the requirements of these Technological Regulations and/or technical regulations of the Customs Union for certain types of food products, to the market;

2) the list of critical control points within the manufacturing (production) process; i.e., the process operation parameters for manufacturing (production) of food products (food products' components); safety parameters (indicators) for food stock (raw materials) and packaging materials, for which control is needed to eliminate hazards established in [clause 1](#) of this Part;

3) threshold values for parameters controlled at the critical control points;

4) the manufacturing (production) process critical control points monitoring procedure;

5) establishing action plan for non-compliance of indicator values referred to in [clause 3](#) of this Part, from the required threshold values;

6) frequency of inspection for compliance of food products issued into circulation with the requirements of these Technical Regulations and/or technical regulations of the Customs Union on certain types of food products;

7) frequency of cleaning, washing, disinfection, insect deinfestation and deratization of production areas, cleaning, washing and disinfection of technological equipment and implements used in production (manufacturing) of food products;

8) measures to prevent encroachment of rodents, insects, synanthropic birds and animals into production areas.

4. The manufacturer shall maintain and keep documents recording implementation of safety measures during the food products production (manufacturing) process, including documents certifying safety of unprocessed food stock (raw materials) of animal origin, on paper and/or digital media.

Documents certifying safety of unprocessed food stock (raw materials) of animal origin, shall be kept for three years after the date of issue.

5. Food consumption directly in the production areas is prohibited.

6. Employees doing jobs connected with production (manufacturing) of food products, during which they directly contact food stock (raw materials) and/or food products, shall undergo mandatory medical exams before and periodically during employment, according to the laws of the relevant Customs Union member state.

7. Persons with infectious diseases, or suspected of such diseases, or having any contacts with persons with infectious diseases, or carrying infectious agents, shall be prohibited from doing jobs connected with production (manufacturing) of food products.

#### **Article 12. Requirements to Water Supply for Food Products Production (Manufacturing) Processes**

1. The amount of cold and hot water, steam, ice supplied shall be sufficient for production (manufacturing) of safe food products.

2. Water in any physical state, used for food production (manufacturing) processes, shall meet the following requirements:

1) Water used for food production (manufacturing) processes and directly contacting with food stock and packaging materials, shall meet the requirements to drinking water established by the laws of the relevant Customs Union member state;

2) Steam used for food products production (manufacturing) processes and directly contacting with food

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stock (raw materials) and packaging materials, shall not be the source of food products' contamination;

3) Ice used for food products production (manufacturing) shall be made of drinking water, which meets the requirements to drinking water established by the laws of the relevant Customs Union member state.

### 3. Requirements to water supply

1) for production processes, not related directly to food products production (manufacturing) (firefighting systems, refrigerating equipment, steam production, etc.), as well as for processing (treatment) of food stock (raw materials) of plant origin for technical purposes (fluming, washing) it is allowed to use water, which does not meet the drinking water requirements. Pipelines used for such purposes shall not be used for drinking water supply and shall have markings, allowing them to be distinguished from the drinking water pipelines.

2) for heat processing of food stock (raw materials) and food products in airtight containers and/or using the relevant equipment, the conditions shall be ensured to prevent contamination of food products with water used to cool such containers and equipment.

## **Article 13. Safety Requirements to Food Stock (Raw Materials) Used for Manufacturing Food Products**

1. Food stock (raw materials) used for production (manufacturing) of food products shall meet the requirements established by these Technical regulations and/or technical regulations of the Customs Union for certain types of food products, and be traceable.

2. Food stock (raw materials) of plant origin shall only be used for production (manufacturing) of food products, if there are information on pesticides used for farming the relevant plants, fumigation of production areas and containers used to store the relevant raw materials, to protect them from pest infestation and agricultural plants' diseases.

3. When receiving unprocessed food raw materials from productive animals that have been exposed to veterinary medicines (natural and synthetic estrogenic, hormonal agents, thyreostatic drugs (animal growth stimulants), antimicrobial and other veterinary medicines), the terms of removal of such drugs from the body of animals, established by instructions for use of veterinary medicines must be complied with (taking into account the longest possible period of time in case of their concomitant use).  
(part 3 as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated 08.08.2019)

4. Food stock (raw materials) and components used for production (manufacturing) of food products shall be stored in conditions ensuring prevention of their deterioration and protection of such raw materials and components from contaminating agents.

## **Article 14. Requirements to Arrangement of Production Facilities Intended for Food Products Production (Manufacturing) Processes**

1. Layout of production facilities, their structure, placement and dimensions shall ensure:

1) opportunity for routine production processes, ruling out counter- or cross-flows of food stock (raw materials) and food products, contaminated and clean production implements;

2) prevention or minimization of contamination of air used for food products production (manufacturing) processes;

3) protection from encroachment of animals, including rodents, and insects into the production facilities;

4) an opportunity for proper maintenance and current repairs of process equipment, cleaning, washing, disinfection, disinsection and deratization of production facilities

5) space necessary to carry out production operations;

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6) protection from dirt accumulation, particles flowing into the food products being manufacturing, condensing water, mould gathering on the surfaces inside production facilities;

7) conditions necessary for storing food stock (raw materials), packaging materials and food products.

2. Production facilities intended for food products production (manufacturing) operations shall be equipped with:

1) means of natural and artificial ventilation, number and/or capacity, design and craftsmanship of which ensure prevention of food products' contamination, as well as provide access to filters and other components of the above mentioned systems, which require cleaning or replacement;

2) natural or artificial lighting, which meets [the requirements](#) established by the laws of the relevant Customs Union member state;

3) washrooms, the doors of which shall not open into the production facilities, and which shall be equipped with hooks for working coveralls placed before the entrance to the vestibule equipped with sinks with hand-washing facilities;

4) sinks for washing hands with hot and cold water supply and hand wiping and/or air-drying devices.

3. No personal clothes and working (protective) coveralls belonging to the employees shall be stored inside the production facilities.

4. No substances or materials not used for production (manufacturing) of food products, including cleaning and disinfection agents, shall be stored inside the production facilities, except for the cleaning and disinfection agents needed for routine washing and disinfection of production facilities and equipment.

5. The areas of production facilities intended for food products production (manufacturing) operations shall meet the following requirements:

1) the floor surfaces shall be made of water resistant, washable and non-toxic materials, be accessible for washing and, if necessary, disinfection, as well as for proper drainage;

2) the walls' surfaces shall be made of water resistant, washable and non-toxic materials, be accessible for washing and, if necessary, disinfection;

3) ceilings, or, in their absence, the inner surfaces of the roofs, as well as structures above the production facilities shall prevent accumulation of dirt, mould, or falling down of dirt particles from the ceiling, or other such surfaces or constructions, as well as minimize the moisture condensing;

4) windows (transoms) opening outside shall be equipped with easily removeable anti-insect nets;

5) the doors of production facilities shall be smooth and made of non-absorbing materials.

6. The doors shall open to the outside of the production facilities, if the fire-protections requirements do not provide otherwise.

7. Sewage systems in the production facilities shall be designed and implemented so as to rule out the risk of contamination.

8. Carrying out repairs of production facilities simultaneously with production (manufacturing) of food products inside the same facilities.

#### **Article 15. Requirements to Operation of Process Equipment and Implements for Food Products Production (Manufacturing) Processes**

1. The process equipment and implements used in food products production (manufacturing) processes and contacting with food products shall:

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1) have design and operational characteristics ensuring that the food products being produced (manufactured) meet requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products;

2) allow their cleaning and/or washing and disinfection;

3) be produced using materials, which meet the requirements established for materials contacting with food products.

2. If it is necessary to meet the objectives of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products, the process equipment shall be outfitted with the relevant control devices.

3. Working surfaces of process equipment and implements contacting with food products, shall be made of non-absorbing materials.

#### **Article 16. Requirements to Storage and Disposal Conditions of Food Products' Production (Manufacturing) Waste**

1. Waste generated during the process of food products' production (manufacturing) shall be routinely removed from the production facilities.

2. Waste generated during the process of food products' production (manufacturing) are classified into the following categories:

a) animal tissue waste;

b) production animals' life waste;

c) other waste (solid waste, garbage).

3. According to their category, the waste shall be placed separately into the marked containers, which shall be in good order, closed and used exclusively for gathering and keeping the relevant types of waste and garbage.

4. Design characteristics of containers specified in [Part 3](#) of this Article, shall be cleanable and/or washable and protected from the animals entering and getting trapped inside them.

5. Removal of waste from the production facilities and from the territory of the food products' production (manufacturing) plant, and destruction of such waste shall not lead to contamination of food products or environment, or any threats to human life or health.

#### **Article 17. Requirements to Food Products' Storage, Transportation (Freight) and Selling**

1. Food products' transportation (freight) shall be done by vehicles according to transportation (freight) requirements established by the products' manufacturer, and if there are no such vehicles, according to the products' storage requirements established by the relevant products' manufacturer.

2. If using vehicles and/or containers for simultaneous transportation (freight) of different food products, or food products and other cargo types, the responsible persons shall ensure conditions excluding contact of such products, contamination or change of sensory characteristics of food products.

3. Design of vehicles' cargo holds and containers shall ensure that the food products are protected from contamination, encroachment of animals, including rodents and insects, allow cleaning, washing and disinfection.

4. Cargo holds of vehicles, containers and receptacles used for transportation (freight) of food products, shall allow maintaining the transportation (freight) and/or storage conditions established for the relevant food products.

5. The inner surfaces of vehicles' cargo holds and containers shall be made of washable and non-toxic materials.

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6. The inner surfaces of vehicles' cargo holds and containers shall be routinely cleaned, washed, disinfected at time intervals necessary to ensure that the cargo compartments of vehicles and containers could not be a source of product contamination. Water used to wash the inner surfaces of vehicles' cargo holds and containers, shall meet the requirements for drinking water established by the legislation of a Customs Union member state.

7. During storage of food products, the storage conditions and shelf life established by the manufacturer shall not be violated. The storage conditions established by the manufacturer shall conform to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products.

8. Storing food products together with other types of food products, as well as non-food products shall not be allowed if such storage may cause contamination of food products.

9. Stored food products shall be accompanied by information about their storage conditions and shelf life.

10. Employees doing jobs connected with storage, transportation (freight) and sales of food products, during which they directly contact food stock (raw materials) and/or food products, shall undergo mandatory medical exams before and periodically during employment, according to the laws of the relevant Customs Union member state.

11. Persons with infectious diseases, or suspected of such diseases, or having any contacts with persons with infectious diseases, or carrying infectious agents, shall be prohibited from doing jobs connected with storage, transportation (freight) and sales of food products.

12. For food products being sold, the storage conditions and shelf life established by the manufacturer shall not be violated.

13. If the product being sold are not packed in customer packaging, or if a part of supporting information about such products is printed on leaflets included in the package, the seller shall make their customers aware of such information.

#### **Article 18. Requirements to Food Products Disposal Processes**

1. Food products not conforming to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products shall be disposed of.

2. A decision regarding using food products not conforming to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products, as animal feeds, shall be made by authorized state veterinary supervision bodies, or other authorized persons according to the veterinary laws of the relevant Customs Union member state.

3. Food products specified in [Part 4, Article 5](#) shall, pending its disposal, be forwarded for storage, provided that conditions thereof rule out a possibility of unauthorized access to such products, and be accounted for.

4. When disposing of food products specified in [Part 4, Article 5](#) at instructions issued by an authorized state control (supervision) body, the owner of food products not conforming to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products, shall choose the disposal methods and conditions.

Rendering food products not conforming to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products unfit for any use or consumption, as well as preventing negative influence of such products on humans, animals and the environment (hereinafter - "destruction") shall be done by any technically feasible methods, subject to [the requirements](#) of the environmental laws of the relevant Customs Union member state.

If the food products to be destroyed are unfit for their intended use and pose danger of disease occurrence and spread, as well as poisoning humans or animals, or environmental pollution, the owner of food products not conforming to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products, shall notify the authorized state control (supervision) body of the relevant

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Customs Union member state, which has issued instructions on disposal of food products not conforming to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products, in writing on the chosen disposal location, time, methods and conditions.

7. Infected food products, which pose danger to humans or animals, shall be decontaminated before or during the destruction process.

8. When disposing of food products not conforming to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products, including food products put of their shelf life date, according to the instructions issued by the authorized state control (supervision) body of the relevant Customs Union member state, the manufacturer, and/or the importer, and/or the seller shall provide the authorized state control (supervision) body, which has issued instructions on disposal of the food products, document certifying disposal of such food products according to the procedure established by the laws laws of the relevant Customs Union member state.

### **Article 19. Requirements to Reception of Unprocessed Food Products of Animal Origin**

1. Slaughter of production animals shall be carried out in the specially designated places.

Production facilities intended for slaughter shall meet hygienic, veterinary and sanitary requirements to maintenance and operation of production facilities intended for production (manufacturing) of meat and meat products, aiming to ensure production of safe food and other products, as well as to prevent unacceptable risks from occurring.

2. Production animals shall be slaughtered in ways that ensure humane treatment.

3. Productive animals whose health status in accordance with the legislation of a member state of the Union, as well as international agreements and acts constituting Union law in the field of application of veterinary and sanitary measures allows using their slaughter products for food purposes, shall be allowed to be slaughtered for food purposes.

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

Sending productive animals, previously treated with insecticide substances and/or those treated with veterinary drugs intended for fattening, disease treatment and prevention, shall not be allowed to be sent for slaughter with an intention of food production, before the time such substances are to be excreted from the animals' bodies.

Before slaughter for the purpose of food production the productive animals are subject to the pre-slaughter holding.

The pre-slaughter holding base is required to have a quarantine area, an isolation area and a sanitary slaughter area. If there's no sanitary slaughter area, the productive animals sent for sanitary slaughter are allowed to be slaughtered on specially designated days, or in the initial processing shop for productive animals at the end of the shift, when the carcasses and other products of slaughter of healthy animals are being removed from the shop.

4. Directly before slaughter the productive animals are subject to the pre-slaughter veterinary inspection.

5. After the slaughter the carcasses of productive animals, as well as other unprocessed food stock (raw materials) of animal origin, received from the animal slaughter, are subject to the the post-slaughter inspection and veterinary and sanitary assessment.

Unprocessed raw materials of animal origin, produced by slaughter of productive animals, shall not contain any pathological changes indicative of infectious animal diseases and poisoning by various substances.

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

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, must be obtained from productive animals, the health state of which in accordance with the legislation of the Union member state, as well

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as with international agreements and acts constituting Union law, in the field of application of veterinary and sanitary measures allows to use such raw materials for food purposes.  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

7. Omitted. - [Decision](#) of the Board of the Eurasian Economic Commission No. 115 dated 08.08.2019.

8. Additional requirements to reception of unprocessed food products of animal origin shall be established by the technical regulations of the Customs Union for certain types of food products, which establish requirements to the relevant food product and requirements to the related production, storage, transportation, sale and disposal processes.

#### **Article 20. Ensuring Compliance of Food Products to Safety Requirements**

1. Food products' compliance to these Technical Regulations is ensured through meeting the safety requirements established hereby and by technical regulations of the Customs Union for certain types of food products.

2. Methods of examinations (tests) and measurements for food products are established in the list of standards containing rules and methods of examinations (tests) and measuring including sampling rules necessary for use and performance of the requirements of these Technical Regulations and assessment (certification) of food products compliance.

### **CHAPTER 4. ASSESSMENT (CERTIFICATION) OF CONFORMITY**

#### **Article 21. Forms of Assessment (Certification) of Food Products and Processes of Production (Manufacturing), Storage, Transportation (Freight), Sale and Disposal Processes**

1. Assessment (certification) for food products, except for the products indicated in [Part 3](#) of this Article, conformity to the requirements of these Technical Regulations and the technical regulations of the Customs Union for certain types of food products is done in the following ways:

- 1) food products' compliance certificate (declaration);
- 2) state registration of specialized food products;
- 3) state registration of new types of food products;
- 4) veterinary and sanitary examination.

2. Assessment (certification) of food products' production (manufacturing), storage, transportation (freight), sale and disposal processes to the requirements of these Technical Regulations and the technical regulations of the Customs Union for certain types of food products is done in the form of regulatory supervision (control) of conformance to the requirements established by these Technical Regulations and the technical regulations of the Customs Union for certain types of food products, except for the processes of food products' production (manufacturing) indicated in [Article 32](#). Assessment (certification) of such production (manufacturing) processes" conformity is done by the way of state registration of production facilities.

3. Conformity assessment (certification) for non-industrial made food products and food products made by food services (catering services) and intended to be sold in the course of services as well as in the course sales of such food products, is done by the way of regulatory supervision (control) of conformance to the requirements to food products established by these Technical Regulations and the technical regulations of the Customs Union for certain types of food products.

#### **Article 22. Applicant for Food Products Conformity Assessment (Certification)**

1. Applicants for food products conformity assessment (certification), except for the regulatory supervision (control) are legal persons or individuals being individual entrepreneurs, legally registered in accordance with the laws of the relevant Customs Union member state and in its territory, who are manufacturers or sellers, or perform

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functions of foreign manufacturers based on the contract signed therewith in the context of ensuring compliance of the supplied food products to the requirements of these Technical Regulations and/or other technical regulations of the Customs Union applying to them, and in particular, when it comes to the liability for non-compliance.

2. The applicant shall ensure compliance of the food products to the requirements of these Technical Regulations and/or other technical regulations of the Customs Union applying thereto.

### **Article 23. Declaration of Conformance**

1. Food products released to the market in the Customs Union are subject to declaration of conformance, except for the following products:

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

2. Declaration of food products' conformance to the requirements of these Technical Regulations and/or the technical regulations of the Customs Union for certain types of food products is done (at the applicant's discretion) by submitting proof of conformance based on the applicant's own evidence, or based on the evidence received with third parties' participation.

3. Declaration of food products' conformance shall be done according to one of the declaration methods established by these Technical Regulations, if the technical regulations of the Customs Union for certain types of food products do not require otherwise.

4. Declaration methods:

1) Declaration method 1d

1.1) The 1d method includes the following procedures:

- preparation and analysis of technical documentation;
- carrying out production control;
- product samples tests;
- issuance and registration of a declaration of conformance;
- applying a common mark of a product being allowed to the market of the Customs Union member states.

1.2) The applicant shall take all the measures necessary to ensure that the production (manufacturing) process is stable and provides for conformity of food products to the requirements of these Technical Regulations and the technical regulations of the Customs Union for certain types of food products, compiles technical documentation and reviews it.

1.3.) The applicant ensures that production control is conducted.

1.4) To control compliance of of food products released to the market to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products, the applicant shall perform tests of samples of such food products. Food products' sample testing shall be done, at the applicant's discretion, in a testing laboratory, or an accredited testing laboratory.

1.5) The applicant shall execute a Declaration of Conformance and register the same by giving a relevant notice.

1.6) The applicant applies a common mark of a product being allowed to the market of the Customs Union

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member states, if these Technical Regulations and the technical regulations of the Customs Union for certain types of food products do not provide otherwise.

2) Declaration method 2d

2.1) The 2d method includes the following procedures:

- preparation and analysis of technical documentation;
- food products batch testing;
- issuance and registration of a declaration of conformance;
- applying a common mark of a product being allowed to the market of the Customs Union member states.

2.2) The applicant compiles technical documentation and performs its review.

2.3) To control the declared compliance of of food products to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products, the applicant shall perform tests of samples of such food products. Food products' sample (unit) testing shall be done, at the applicant's discretion, in a testing laboratory, or an accredited testing laboratory.

2.4) The applicant shall execute a Declaration of Conformance and register the same by giving a relevant notice.

2.5) The applicant applies a common mark of a product being allowed to the market of the Customs Union member states, if these Technical Regulations and the technical regulations of the Customs Union for certain types of food products do not provide otherwise.

3) Declaration method 3d

3.1) The 3d method includes the following procedures:

- preparation and analysis of technical documentation;
- carrying out production control;
- food product samples' testing;
- issuance and registration of a declaration of conformance;
- applying a common mark of a product being allowed to the market of the Customs Union member states.

3.2) The applicant shall take all the measures necessary to ensure that the production (manufacturing) process is stable and provides for conformity of food products to the requirements of these Technical Regulations and the technical regulations of the Customs Union for certain types of food products, compiles technical documentation and reviews it.

3.3.) The applicant ensures that production control is conducted.

3.4) To control compliance of of food products to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products, the applicant shall perform tests of samples of such food products. Food products' sample testing shall be done by an accredited testing laboratory.

3.5) The applicant shall execute a Declaration of Conformance and register the same by giving a relevant notice.

3.6) The applicant applies a common mark of a product being allowed to the market of the Customs Union member states, if these Technical Regulations and the technical regulations of the Customs Union for certain types

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of food products do not provide otherwise.

5. The technical regulations of the Customs Union for certain types of food products may establish other methods for executing conformance declarations:

6. When declaring food products' conformance based on the evidence self-provided by the applicant, the applicant shall independently gather all the evidence to prove the food products' conformance to the requirements of these Technical Regulations and/or the technical regulations of the Customs Union for certain types of food products.

7. The evidence provided shall contain the results of tests (research) confirming that the requirements of these Technical Regulations and/or the technical regulations of the Customs Union for certain types of food products are complied with. The tests (research) may be done by the applicant's own laboratory, or by a third party laboratory contracted by the applicant.

8. Evidence, except for the evidence indicated in [Part 7](#) of this Article, may include other documents at the applicant's discretion, the technical regulations of the Customs Union for certain types of food products, which the certification of the declared food products' compliance to the requirements of these Technical Regulations and/or the technical regulations of the Customs Union for certain types of food products is based on, do not provide otherwise.

9. A Declaration of Conformance shall include the following information:

- name and location of the applicant;
- name and location of the manufacturer;
- information on the object of the conformance certification, which should allow identification of that object;
- name of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products, conformance to the requirements of which is being certified;
- the applicant's declaration of food products' safety for their intended use and the measures taken to ensure the food products' compliance to the requirements of these Technical Regulations and/or the technical regulations of the Customs Union for certain types of food products;
- information on tests (research) and measurements carried out, as well as documents, which the certification of the food products' compliance to the requirements of these Technical Regulations and/or the technical regulations of the Customs Union for certain types of food products is based on.
- the Declaration of Conformance' s validity term;
- other data provided by the relevant technical regulations of the Customs Union.

**ConsultantPlus: note.**

The period of validity of documents on assessment of compliance with mandatory requirements, expiring from 14.03.2022 to 01.09.2022, is extended for 12 months ([Decision](#) of the Government of the Russian Federation of 12.03.2022 N 353).

10. The validity term of a Declaration of Conformance shall be established by the applicant, if the technical regulations of the Customs Union for certain types of food products do not provide otherwise.

11. If the mandatory requirements to food products are changed, the evidence provided shall be change as well within the limits necessary to ensure compliance to the above requirements. However, a new Declaration of Conformance needs not to be issued.

12. The Customs Union member state keep registers of Declarations of Conformance submitted to them.

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## Article 24. State Registration of Specialized Food Products

1. All specialized food products are subject to state registration.

Specialized food products are:

- 1) baby food products, including drinking water for babies;  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 61 dated May 14, 2021)
- 2) food products for therapeutic and preventive diets;
- 3) therapeutic table and therapeutic natural mineral waters;  
(cl. 3 as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 61 dated 14.07.2021)
- 4) food products for athletes, pregnant and breastfeeding women;
- 5) Food Supplements.

2. Food products indicated in [Part 1](#) of this Article shall be allowed for production (manufacturing), storage, transportation (freight) and sale only after their state registration according to the procedure established by these Technical Regulations.

3. State registration of specialized food products shall be carried out at the production (manufacturing) preparation stage at the customs territory of the Customs Union; of specialized food products imported into the territory of the Customs Union - before its entry into the customs territory of the Customs Union.

4. State registration of specialized food products shall be carried out by a body authorized by the relevant Customs Union member state (hereinafter - "the specialized food products registration body").

5. State registration of specialized food products is valid indefinitely.

6. State registration of specialized food products may be cancelled or suspended by a specialized food products registration body if the products in question do not comply to the requirements of these Technical Regulations, and the fact of such non-compliance was established as a result of the state supervision (control) or court judgement issued by judicial bodies of the relevant Customs Union member state.

7. The applicant has the right to appeal a decision made by a specialized food products registration body in court.

## Article 25. Specialized Food Products State Registration Procedure

1. State registration of specialized food products includes:

1) review of documents provided by the applicant as evidence of the products' safety and compliance to the requirements of these Technical Regulations and other technical regulations of the Customs Union applying thereto.

2) entering data on names of specialized food products and on the applicant in the unified registry of specialized food products, or issuing a denial of state registration to the applicant.

2. To carry out state registration of specialized food products, the applicant shall submit the following documents to the specialized food products registration body:

1) an application for state registration of specialized food products, specifying name of the food product, corporate name and address of the applicant (if the applicant is a legal person), full personal name, address and the ID document data of the applicant (if the applicant is an individual entrepreneur);

2) the results of tests (research) of specialized food products' samples, carried out by an accredited test

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laboratory, as well as other documents certifying that the products in question comply to to the requirements of these Technical Regulations and other technical regulations of the Customs Union applying thereto.

3) Data on the intended use of the food products.

3. Documents submitted to the the specialized food products registration body shall be accepted against a checklist. A copy of the checklist with reception date indicated shall be forwarded (delivered) to the applicant.

4. An application for state registration of specialized food products and the documents attached thereto may be submitted to the specialized food products registration body by mail with checklist of the documents enclosed and the delivery receipt, or as digital documents certified by digital signatures according to [the laws](#) of the relevant Customs Union member state.

5. A specialized food products registration body shall review the documents submitted for registration not later than 5 business days after receiving the application with all the necessary documents enclosed.

6. The fact of state registration of specialized food products is evidenced by an entry concerning such products in the unified registry of specialized food products being made within 3 days after the specialized food products registration body finishes its review of the documents submitted.

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

1) if the documents submitted by the applicant according to [Part 2](#) of this Article, are not full or misleading.

2) if the specialized food products do not conform to to the requirements of these Technical Regulations and/or the technical regulations of the Customs Union applicable thereto, including the requirements to not mislead the consumer.

The decision on denial shall be sent to the applicant within three working days in writing or as an electronic document, indicating grounds for the denial.

8. The applicant has the right to appeal the decision made by specialized food products registration body to deny state registration of specialized food products in court.

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

1. Data on state registration of specialized food products shall be entered into the Unified Registry of Specialized Food Products.

The Unified Registry of Specialized Food Products is a part of the Unified Registry of Registered Food Products, which includes the national volumes of the single Registry of Specialized Food Products. The specialized food products registration bodies of the relevant Customs Union member state keep and maintain the relevant volumes.

2. The Unified Registry of Specialized Food Products contains the following data:

1) name and location of a legal entity, full personal name, registration address, ID document details of an individual entrepreneur producing (manufacturing) the specialized food product;

2) name of the specialized food product;

3) information on the product being classified as a specialized food product;

4) date and number of the state registration decision;

5) name and location of the specialized food products registration body, which carried out the state registration.

3. The application submitted for state registration of specialized food products as well as the documents

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attached thereto, shall form the information collection of the Unified Registry of Specialized Food Products and are to be stored indefinitely by the specialized food products registration bodies.

4. The Unified Registry of Specialized Food Products, which were granted state registration shall be kept as a digital database protected from corruption and unauthorized access.

The date contained in the Unified Registry of Specialized Food Products are considered public domain and published on a dedicated searchable Internet server, the data on which is updated daily.

#### **Article 27. State Registration of New Types of Food Products**

1. All new types of food products are subject to state registration.

Food products manufactured according to already known and used production processes, incorporating ingredients, including food supplements, which are already used for human consumption, even if such products or components are produced according to a new formula, shall not be considered new types of food products.

2. State registration of new types of food products shall be carried out at the production (manufacturing) preparation stage at the customs territory of the Customs Union; of specialized food products imported into the territory of the Customs Union - before its entry into the customs territory of the Customs Union.

3. State registration of new types of food products shall be carried out by a body authorized by the relevant Customs Union member state (hereinafter - "the new types of food products registration body").

4. The fact of registration of a new type of food product means that in the future that food product will not be considered a new type of food products and will not be registered by another applicant and under another name.

5. State registration of new types of food products is valid indefinitely.

6. Each new food product type identity is subject to conformance assessment (certification) according to the procedure established by these Technical Regulations.

7. State registration of new types of food products may be cancelled or suspended by a new types of food products registration body if the products in question cause harm, and the fact of such harm was established as a result of the state supervision (control) or court judgement issued by judicial bodies of the relevant Customs Union member state.

#### **Article 28. Procedure for state registration of new types of food products**

1. State registration of new types of food products includes:

1) review of documents provided by the applicant to certify that the product in question is safe for human life and health;

2) entering data on names of new types of food products and on the applicant in the unified registry of new types of food products, or issuing a denial of state registration to the applicant.

2. To carry out state registration of new types of food products, the applicant shall submit the following documents to the new types of food products registration body:

1) an application for state registration of a new type of food products, specifying name of the food product, corporate name and address of the applicant (if the applicant is a legal person), full personal name, address and the ID document data of the applicant (if the applicant is an individual entrepreneur);

2) the following documents:

2.1) results of tests (research) on the new type of food product carried out by an accredited test laboratory, as well as other documents certifying that the food product is safe for human life and health;

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2.2) data on the product's impact on human body, certifying that there are no damaging impact on humans. The data may be acquired from any reputable sources.

3. Documents submitted to the the new types of food products registration body shall be accepted against a checklist. A copy of the checklist with reception date indicated shall be forwarded (delivered) to the applicant.

4. An application for state registration of a new type of food products and the documents attached thereto may be submitted to the new types of food products registration body by mail with checklist of the documents enclosed and the delivery receipt, or as digital documents certified by digital signatures according to [the laws](#) of the relevant Customs Union member state.

5. A new types of food products registration body shall review the documents submitted for registration not later than 5 business days after receiving the application with all the necessary documents enclosed.

6. Registration of a ne type of food products may be denied in the following cases:

1) if the documents submitted by the applicant according to [Part 2](#) of this Article, are not full or misleading.

2) if the new type of food products does not conform to to the requirements of these Technical Regulations and/or the technical regulations of the Customs Union applicable thereto.

3) if harmful impact of the product on the human body is proven.

The decision on denial shall be sent to the applicant within three working days in writing or as an electronic document, indicating grounds for the denial.

7. The applicant has the right to appeal the decision made by new types of food products registration body to deny state registration of a new type of food products in court.

**ConsultantPlus: note.**

Provisions of Article 29 shall take effect from the date of application of the Integrated Information System of External and Mutual Trading of the Customs Union (see [clause 3.7](#)od this document);

## **Article 29. Unified Registry of New Types of Food Products**

1. Data on registration of new types of food products are entered into the Unified Registry of New Types of Food Products.

The Unified Registry of New Types of Food Products is a part of the Unified Registry of Registered Food Products, which includes the national volumes of the single Registry of New Types of Food Products. The new types of food products registration bodies of the relevant Customs Union member state keep and maintain the relevant volumes.

2. The Unified Registry of New Types of Food Products contains the following data:

1) description of a new type of food products;

2) date and number of the state registration decision;

3. The application submitted for state registration of a new type of food products as well as the documents attached thereto, shall form the information collection of the Unified Registry of New Types of Food Products and are to be stored indefinitely by the new types of food products registration bodies.

4. The Unified Registry of New Types of Food Products, which were granted state registration shall be kept as a digital database protected from corruption and unauthorized access.

The date contained in the Unified Registry of New Types of Food Products are considered public domain and published on a dedicated searchable Internet server, the data on which is updated daily.

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### Article 30. Veterinary and Sanitary Inspection

1. Unprocessed food products of animal origin before their release on the market of the Customs Union customs territory are subject to veterinary and sanitary inspection, if the Customs Union technical regulations on food products of fish origin do not provide otherwise, and shall be accompanied by a document certifying the safety data.

Processed food products of animal origin are not subject to veterinary and sanitary inspection.

Assessment of non-industrial made food products of animal origin to the requirements of these Technical Regulations and other technical regulations of the Customs Union for certain types of food products may take the form of veterinary and sanitary inspection.

2. Veterinary and sanitary inspection of non-processed food products of animal origin is carried out to achieve the following objectives:

1) to establish compliance of food products and production (manufacturing), storage, transportation, sale and disposal processes related thereto, to the requirements of these Technical Regulations and technical regulations of the Customs Union for certain types of food products.

2) to establish veterinary safety of farm (production facilities) where the animals originate from.

3. Carrying out a veterinary and sanitary inspection and documenting its results shall be done according to [the laws](#) of the relevant Customs Union member state and the Customs Union Agreement on Veterinary and Sanitary Measures.

### Article 31. State Registration of Production Objects

1. An economic entity has the right to carry out the food products production (manufacturing) processes specified in [Article 32](#) of these Technical Regulations, in the customs territory of the Customs Union only subject to state registration of production facilities, where the production (manufacturing) processes are carried out at.

2. The state registration of production facilities is carried out by the body authorized by the relevant Customs Union member state (hereinafter - "the production facility registration body") based on an application for state registration of a production facility submitted by an economic entity (hereinafter - "the applicant").

3. The applicant shall submit an application for state registration of a production facility to the production facility registration body at the location, where the food products production (manufacturing) processes indicated in [Article 32](#) of these Technical Regulations are planned to be started.

4. An application submitted on paper shall be signed by an authorized representative of the relevant economic entity and conform to the requirements established by [Article 33](#) of these Technical Regulations.

5. An application for state registration of a production facility and the documents attached thereto may be submitted by mail with checklist of the documents enclosed and the delivery receipt, or digitally.

6. The attached paper copies of the relevant documents shall be certified by the applicant. The applicant is responsible for the correctness of data contained in the documents attached to the application.

7. The production facility registration body shall within 30 days after receiving an application for state registration of a production facility evaluate compliance of the production facilities under registration to the production process requirements established by these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products. The evaluation shall be carried out according to the procedure established by [the laws](#) of the relevant Customs Union member state.

8. According to the results of evaluation of the production facility under registration the production facility registration body shall make a decision on the state registration of the production facility, assign the facility an ID

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(tracking) number and enter the production facility in the registry of food production facilities subject to state registration, or issue instructions to eliminate the detected non-compliances.

9. After the non-compliances indicated in the instructions are eliminated, the applicant shall notify the production facility registration body in writing about their instructions being carried out and the non-compliances being eliminated. A notice on elimination of non-compliances shall contain details of the non-compliances detected and the methods of their elimination, as well as on the measures to prevent the non-compliances detected. The notice shall be sent according to the procedure established by [part 3,5](#) of this Article.

10. The production facility registration body shall have the right to assess compliance to the instructions according to the procedure established by [Part 7](#) of this Article, within 15 days after receiving the notice on compliance to the instructions and elimination of all non-compliances detected, and make a decision on state registration of the production facility, or on denial of state registration of the same.

11. The state registration of a production facility is granted indefinitely.

12. The grounds to deny state registration of a production facility shall be failure to comply with instructions on elimination of all detected non-compliances to the requirements of these Technical Regulations and other technical regulations of the Customs Union applicable thereto. A denial of state registration of a production facility shall be in writing, indicating technical regulations' requirements not complied with. A denial of state registration of a production facility shall be delivered to the applicant's representative in person, or by mail with delivery receipt.

13. State registration of a production facility may be cancelled by a production facilities registration body if any facts of the production process' non-compliance to the requirements of these Technical Regulations are detected as a result of state supervision (control), or according to court judgement issued by judicial bodies of the relevant Customs Union member state.

14. The applicant has the right to appeal a decision made by a production facilities registration body in court.

### **Article 32. Food production facilities subject to state registration**

State registration is mandatory for production facilities performing operations related to reception, processing (treatment) of unprocessed food stock (raw materials) of animal origin, namely, the following food products' production (manufacturing) processes:

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

b) reception and/or processing of raw milk, raw cream and skimmed milk in the course of production (manufacturing) of food products;

c) production (manufacturing) and processing of poultry eggs and products of their processing;

d) production (manufacturing) and processing of aquaculture products and catch of aquatic biological resources, with the exception of products of plant origin.

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

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

1. An application for state registration of production facilities shall include the following information:

1) name and location of a legal entity, full personal name, registration address, ID document details of an individual entrepreneur;

2) actual address of the production facility;

3) list of food products production (manufacturing) processes from among those indicated in [Article 32](#) of these Technical Regulations, which are planned to be carried out;

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- 4) details of the legal entity registration certificate (for legal entities);
  - 5) details of the individual entrepreneur registration certificate (for individual entrepreneurs).

2. An application for state registration of a production facility shall indicate compliance of the production facility to the requirements of these Technical Regulations and/or technical regulations of the Customs Union for certain types of food products.

3. The applicant is responsible for the correctness of data contained in the application for state registration of a production facility.

4. A production facilities registration body shall develop a template for application for state registration of a production facility. An approved template for application for state registration of a production facility shall be officially published in an online public domain information system.

#### **Article 34. Documents Certifying State Registration of a Production Facility**

1. The fact of state registration of a production facility is evidenced by allocation of ID number to the production facility and including details of that production facility in the registry of food production facilities subject to state registration. If the applicant so desires, an extract from the registry of food production facilities subject to state registration (hereinafter "the extract") may be issued to the applicant in the form according to the approved template.

2. The extract shall include the following information:

- 1) the ID number entered into the registry of food production facilities subject to state registration;
- 2) name and location (for a legal entity), full name, ID document details (for an individual entrepreneur);
- 3) actual address of the production facility;
- 4) list of food products' production processes from among those indicated in Article 32 of these Technical Regulations, which are planned to be carried out.

3. The extract template shall be approved by the production facilities registration body. A digital form of the approved extract template shall be officially published in an online public domain information system.

#### **Article 35. Notification Procedure for Changes in Actual Data Related to Applicants and Food Production Facilities Subject to State Registration**

1. An applicant shall within 14 days and according to the procedure established by [Part 5, Article 31](#) of these Regulations, notify the production facilities registration body on the following changes:

- 1) changes in a legal entity's location;
- 2) changes in the last name, first name, patronymic, or data of the ID documents of an individual entrepreneur;
- 3) reorganization of a legal entity.

2. In case of any changes to the actual data provided in [clause 3, Part 1, Article 33](#) of these Technical Regulations is updated to expand the list of production processes performed from among those listed in [Article 32](#) of these Technical Regulations, the applicant shall inform the production facilities registration body of such changes not later than 30 days before the projected actual start date of the new production processes from among those listed in [Article 32](#) of these Technical Regulations, which are not included in the registry of food production facilities subject to state registration and the State Registration Certificate (if any). The applicant shall attach all the updated documents, or new documents provided in [clauses 4, 5, Part 1, Article 33](#) of these Technical Regulations, to the data change notice.

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The production facility registration body has the right to evaluate compliance of the food production facilities subject to state registration to the requirements to production (manufacturing) processes established by these Technical Regulations and technical regulations of the Customs Union for certain types of food products, within 30 days after receiving the applicant's notice.

3. Based on the applicant's notices indicated in [Parts 1 and 2](#) of this Article, the production facility registration body shall within 30 days update the registry of food production facilities subject to state registration. An applicant may be denied changes to the registry of food production facilities subject to state registration, if in the course of evaluation according to [Part 2](#) of this Article any non-compliances to the requirements of these Technical Regulations and technical regulations of the Customs Union for certain types of food products are detected.

4. In case of any changes provided by [clause 2, Part 1, Article 33](#) of these Technical Regulations, or in case of the applicant's liquidation the registration shall be cancelled.

### **Article 36. Registry of Food Production Facilities Subject to State Registration**

1. Data on state registration of production facilities are entered into the registry of food production facilities subject to state registration, kept by the production facility registration body.

2. The following data shall be included in the registry of food production facilities subject to state registration:

1) data provided by [Part 1, Article 33](#) of these Technical Regulations;  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

2) the ID number of the registered production facility;

3) name and location of the production facilities registration body that made the decision on state registration of the production facility.

3. Applications form information collection of the registry of food production facilities subject to state registration, and shall be stored indefinitely by the production facilities registration body. In case of any changes to actual data according to [Parts 1, 2 and 4, Article 35](#) of these Technical Regulations, those changes shall be entered into the registry of food production facilities subject to state registration.  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

4. The data contained in the registry of food production facilities subject to state registration shall be published in the public domain information systems, including the Internet, in digital form.

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

### **Article 37. Records of Food Production Facilities**

1. An economic entity has the right to start operations related to production (manufacturing) of food products, except for the food products' production (manufacturing) processes listed in [Article 32](#) of these Technical Regulations, subject to notice on commencement of operations related to production (manufacturing) of such food products forwarded to a state control (supervision) body according to [the laws](#) of the relevant Customs Union member state.

2. Member states of the Customs Union shall keep records of the production facilities carrying out operations related to production (manufacturing) of food products, except for the food products' production (manufacturing) processes listed in [Article 32](#) of these Technical Regulations.

3. Data on production facilities carrying out operations related to production (manufacturing) of food products, except for the food products' production (manufacturing) processes listed in [Article 32](#) of these Technical Regulations, are entered into the registry of food production (manufacturing) facilities not subject to state registration, kept by the authorized Customs Union member state.

The registry of food production facilities not subject to state registration shall be kept as a digital database

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protected from corruption and unauthorized access.

The data contained in the registry are considered public domain and published on a dedicated searchable Internet server, the data on which is updated daily.

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

State control (supervision) over compliance to the requirements of these Technical Regulations regarding food products and the production (manufacturing), storage, transportation, sale and disposal processes related thereto is carried out in accordance with [the laws](#) of the relevant Customs Union member state.

## **CHAPTER 6. LABELING OF FOOD PRODUCTS**

### **Article 39. The Requirements for Labeling of Food Products**

[Labeling](#) of food products shall conform to the requirements of the Technical Regulations of the Customs Union establishing the requirements to labeling of food products and the relevant requirements of technical regulations of the Customs Union for certain types of food products.

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

Food products, which have passed the compliance evaluation (certification), except for food products of non-industrial origin produced by citizens at homes or private homesteads, or by citizens carrying out gardening or animal farming activities and intended for circulation on the customs territory of the Customs Union, and food products sold by food (public catering) enterprises, shall be marked with the unified mark of products circulation on the market of the Customs Union member states, if technical regulations of the Customs Union for certain types of food products do not provide otherwise.

Placing the unified mark of products circulation on the market of the Customs Union member states on bulk food products shall be done by applying the mark on the supporting consignment documents, if technical regulations of the Customs Union for certain types of food products do not provide otherwise.

## **CHAPTER 7. SAFEGUARD CLAUSE**

### **Article 40. Safeguard Clause**

1. Member states of the Customs Union shall take all measures to prevent launch of food products not complying to the requirements of these Technical Regulations, to the customs territory of the Customs Union, and to remove such products from circulation.

2. An authorized body of a Customs Union member state shall notify the authorized bodies of other Customs Union member states of the adoption of the relevant decision indicating the reason for its adoption and providing evidence explaining the need for this measure.

3. The following cases may be the grounds for applying the provisions of this Article:

failing to comply to the requirements of these Technical Regulations;

incorrect application of standards related to these Technical Regulations (in case any such standards were applied).

Safety"  
 (TR CU 021/2011)

**MICROBIOLOGICAL SAFETY NORMS (PATHOGEN CONTENT)**

Parameter	Product group	Weight of product (in grams), where the pathogen content is not allowed
Pathogens, including Salmonellae	Meat and meat products; offal, pork fatback and products thereof	25
	Poultry eggs and products of their processing	25 125 g - raw eggs (5 samples 25 g each); the yolks are tested
	Milk and dairy products (except for sterilized, ultra-pasteurized and aseptically packed products), media for starter cultures, milk fermentation substances, dry mixtures for ice cream	25 (50 - for lactulose, milk protein, casein concentrates)
	Starter cultures	100 (liquid), 10 (dry)
	Fish, non-fish catch and products thereof (except for fish oil)	25
	Flour and grain product (instant cereal, egg-based pasta, including stuffed, off-corn and dietary fibers), stuffed bakery products	25
	Sugar-based confectionery, chewing gum, cocoa products, chocolate and products thereof, pastry	25
	Raw vegetables and potatoes; Blanched, boiled, flash-frozen dry, sour, salted, soaked vegetables, potatoes, mushrooms, fruit, processing products and non-sterilized items made thereof; Fruit juice products pasteurized, fresh juices, concentrated juices, concentrated fruit infusion drinks, concentrated fruit and/or vegetable purees, including flash-frozen	25
	Spices, herbs, nuts, seeds of oil-bearing plants for human consumption	25
	Fats of special purpose, including culinary, confectionery, bakery; Mayonnaise, mayonnaise based sauces, vegetable oil-based sauces; Margarines, substitutes for milk fat; cocoa butter equivalents, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, cocoa butter non-lauric unrefrigerated substitutes, cocoa butter lauric unrefrigerated substitutes, rendered mixtures, fat spreads, vegetable oil creams	25

	Non-alcoholic beverages, concentrates and mixtures for beverages, syrups, fermented drinks, beer and beer-based beverages	25 (100 - for non alcoholic beverages with less than 30 days shelf life)
	Protein isolates and concentrates, processing products thereof: pectin, agar, gelatin, gums, starch and processing products thereof, yeasts, starter cultures, food concentrates, ready made culinary products, public catering meals	25 (10 for starter cultures; 50 for public catering beverages)
	Dietary supplements (DSs).	10 (25 for dietary fibers-based Food Supplements; Food Supplements - dry baby teas; 50 for liquid DSs, based on pure cultures of probiotic microorganisms)
	Milk-based products for pregnant and breastfeeding women<*>	50
	Adapted baby food products for infants, starter and subsequent instant milk formulas, instant dry milk (except for sterilized, ultra-pasteurized and aseptically packed products) <*>; Adapted sterilized milk formulas, sterilized not aseptically packed milk and cream prepared by baby food centers; Special purpose dietary therapeutic food products (except for freeze-dried meat and milk based products, low protein content products)	100
	Baby food products for infants: cereal-based complementary foods; Flour and grain for cooking; Baby herbal drinks (herbal teas); milk powder	25
	Other food products for baby food for infants, including dietary therapeutic feeding of children: Freeze-dried products on meat and milk base, low-protein products; Subsequent and partially adapted milk formulas requiring heat treatment, adapted liquid fermented milk formulas aseptically filled, adapted and subsequent milk formulas requiring heat treatment (except sterilized, ultrapasteurized with aseptic filling, canned products) <*>; For porridge powder - (in dry product)	50
	Food products for pre-school and school children (except for not aseptically packed ultra-pasteurized milk in retail package, not aseptically packed ultra-pasteurized cream in retail package and canned products)	25 (100 for not aseptically packed ultra-pasteurized milk in retail package and not aseptically packed ultra-pasteurized cream in retail package)

Listeria monocytogenes	Meat and meat products, offal, pork fatback and products thereof (except for edible blood)	25
	Milk and milk products, including dry mixtures for soft ice cream (except for raw milk, raw skimmed milk and raw cream, sterilized, ultra-pasteurized and aseptically packed, fermented, dry, condensed products, processed cheese and cheese products, rendered butter, milk fat, rendered creamy vegetable mixtures)	25 125 g (for soft and pickled cheeses: in 5 samples 25 g each)
	Fish, non-fish catch and products thereof (except for dry, dry-cured, cured products, pasteurized caviar)	25
	Blanched and flash-frozen vegetables and potatoes, products thereof, fresh vegetables and fruit salads; Fresh juices	25
	Creamy vegetable spreads	25
	Milk-based and soy-based products for pregnant and breastfeeding women<*>	50 25 for dry milk and grain-based products (in dry product)
	Food products for infant nutrition for infants: adapted, initial and subsequent instant milk formulas, instant milk powder; Specialized food products for dietary therapeutic nutrition: Products for premature and low-birth-weight infants, high-protein, low-lactose and lactose-free dried milk products (except for sterilized, ultra-pasteurized with aseptic filling) <*>; Adapted sterilized milk formulas, milk and cream sterilized non-aseptic filling, prepared by baby food centers	100
	Other milk based baby food products for infants (except for sterilized, ultra-pasteurized and aseptically packed products) <*>; For dry pablum - in dry product	50
	Milk powder for infants	25
	Food products for pre-school and school children: prefabricated meat and fish products, prefabricated non-fish aquatic products, pâtés and meat-based culinary products, small and link sausages, milk and dairy products (except for sterilized, ultra-pasteurized and aseptically packed products)	25
Enterobactersakaz akii	Baby food products for infants: adapted milk formulas, instant milk-based pablum for babies up to 6 months; Special purpose	300 If Enterobacteriaceae except for E. coli and Salmonellae are detected in

	dietary treatment products for babies up to 6 months, dry products for prematurely born and/or low-weight babies (in dry product); Reconstituted pasteurized milk formulas prepared by baby food centers for babies starting with first days of life <*>	the standardized weight
Yersinia	Dry vegetables and potatoes, processing products thereof, products made of raw vegetables, sliced and blanched vegetables and fruit, including frozen products	25 (if epidemic conditions are declared in the production region)
Staphylococcal enterotoxins	Cheeses and cheese products, cheese pastes, including those for baby food; Milk powder based baby food (except for dry pablum), including special purpose dietary treatment products	125 (in 5 samples 25 g each); (if S.aureus is detected in the standardized weight of the product)

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 <\*> In ready for use products

Annex 2  
 to the Technical Regulations  
 of the Customs Union "On Food  
 Safety"  
 (TR CU 021/2011)

### MICROBIOLOGICAL SAFETY NORMS

List of amending documents  
 (as amended by Decisions of the Eurasian Economic Commission Council  
 No. 115 dated 08.08.2019, No. 61 dated 14.07.2021)

Table 1

#### 1.1. Meat and meat products; poultry, eggs and products produced from these

Parameters	Permissible levels	Notes
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), NMT	10	Slaughterwarm meat (of all slaughter animal types)
	100	Fresh chicken, quail eggs
	1 x 10 <sup>3</sup>	Slightly frozen, chilled meat (from all species of slaughter animals), boiled sausages, including those made of poultry meat, including sliced products; Boiled, boiled-baked, smoked-boiled, smoked-baked, baked



		meat products, including sliced and vacuum-packed in a modified atmosphere; Liver and/or meat pâtés, including wrapped; Poultry carcasses and parts of carcasses, products thereof: baked, boiled-smoked, smoked, raw smoked, raw cured, including chopped products
	2 x 10 <sup>3</sup>	Blood and liver sausages, browns, saltisons; Jellied meat and poultry products; Poultry pâtés;
	2,5 x 10 <sup>3</sup>	Boiled sausages made of second, third category raw materials, including sliced products
	5 x 10 <sup>3</sup>	Patés made of poultry liver; Ssausages made of poultry liver and offal; Heat-dried minced chicken meat; Culinary eggs from chickens and other poultry
	1 x 10 <sup>4</sup>	Frozen meat; Chilled meat cuts, vacuum-packed or packed in modified gas environment; Ready made flash frozen meat dishes: made of portioned meat cuts from all species of productive animals (without sauces), fried and boiled; Chilled poultry carcasses and meat; Dry poultry meat products, including freeze-dried minced chicken meat; Freeze-dried egg protein
	2 x 10 <sup>4</sup>	Ready made meat dishes, flash frozen, made of chopped meat with sauces; Crepes with meat or offal stuffings
	2,5 x 10 <sup>4</sup>	Food albumen; Dry food concentrates from meat and offal
	5 x 10 <sup>4</sup>	Dry blood plasma (serum) concentrate; Powdered eggs; Whole eggs for enteral feeding products; Freeze-dried egg yolks
	1 x 10 <sup>5</sup>	Frozen poultry carcasses and meat; Liquid egg products: filtered, pasteurized; Prefabricated natural poultry meat products: meat and bones, deboned, without breading
	5 x 10 <sup>5</sup>	Frozen deboned, trimmed, meat blocks, on bones; Prefabricated deboned meat products (chilled, slightly frozen, frozen), including marinated, in large cuts; edible blood; Packed poultry carcasses and meat, chilled, slightly frozen, frozen; Liquid, frozen egg products
	1 x 10 <sup>6</sup>	Prefabricated deboned meat products (chilled, slightly frozen, frozen), including marinated, in small cuts Prefabricated natural poultry meat products: meat and bones, deboned breaded, with species, sauces, marinated; Deboned meat cuts in blocks; Prefabricated chopped poultry meat products (chilled, slightly frozen, frozen); Mechanically boned poultry meat, bone remains in blocks, chilled and frozen; Prefabricated bone products; Poultry skin; Poultry offal and products

		thereof
	2 x 10 <sup>6</sup>	Prefabricated chopped meat products (chilled, frozen) in dough, stuffed (cabbage leaves, zucchini), prefabricated chopped products containing meat
	5 x 10 <sup>6</sup>	Mechanically boned frozen meat of slaughter animals; Prefabricated chopped meat products (chilled, frozen), shaped, including breaded; minced beef, pork, other slaughter meat; Meat-and-bones prefabricated products (large cuts, portioned, small cuts)
Bacteria of colibacillus group (coliforms) are prohibited in the product mass, (g, cm <sup>3</sup> )	1.0	Slaughterwarm meat (from all species of slaughter animals), sausages, including those made of poultry meat, semismoked, boiled-smoked, boiled, including sliced products; Boiled, boiled-baked, smoked-boiled, smoked-baked, baked meat products, including sliced and vacuum-packed in a modified atmosphere; Blood sausages; Liver sausages, browns, saltisons; Liver and/or meat pâtés, including wrapped; Dry food concentrates made of meat and offal; Poultry carcasses and parts of carcasses, products thereof: baked, boiled-smoked, smoked, raw smoked, raw cured; Culinary products made of chopped meat
	0.1	Slightly frozen and chilled meat (from all species of slaughter animals); Edible blood and dry processing products thereof; Albumen, plasma concentrate; Raw smoked and raw cured meat and poultry sausages and products; Jellied meat and poultry products; Ready made flash frozen meat and poultry dishes; Pâtés and liver sausages made of poultry meat and offal; dry poultry meat products; Chicken and quail eggs; Liquid pasteurized, frozen, dry egg products, omelet mixtures
	0.01	Frozen meat; chilled meat (from all species of slaughter animals) in cuts, vacuum-packed, or packed in a modified gas atmosphere; Frozen meat of slaughter animals in carcasses, semi-carcasses, quarters, cuts; ready made flash frozen meat dishes; Freeze-dried minced chicken meat; culinary eggs; freeze-dried egg products
	0.001	Frozen meat on bone, deboned, in blocks, trimmed; Prefabricated deboned meat products (chilled, slightly frozen, frozen), including marinated products
	0.0001	Mechanically boned frozen meat; Prefabricated meat, meat-containing and poultry products, meat and bones, chopped, formed, including breaded, in dough, stuffed; minced meat
E.coli are prohibited in the product weight (g/cm <sup>3</sup> )	1.0	Meat and poultry sausages and products, raw smoked and raw cured, including sliced and vacuum-packed products

S.aureus are prohibited in the product weight (g/cm <sup>3</sup> )	1.0	Edible blood; Meat and poultry sausages and products boiled, baked, boiled-smoked, smoked, raw smoked and raw cured; Blood and liver sausages made of poultry meat and offal; Blood and liver sausages, browns, saltisons, pâtés made of liver and/or meat, including wrapped, jellied meat products (for the products with shelf life over 2 days); Culinary products made of chopped poultry meat; Ready made flash frozen poultry meat dishes: fried, boiled, made of chopped meat with sauces and garnishes; Poultry meat pâtés, including those with viscera content; Jellied poultry meat products; Liquid, pasteurized, frozen egg products; Dry omelet mixtures
	0.1	Ready made flash frozen meat dishes: made of portioned cuts of meat from all species of slaughter animals, without sauces, fried, boiled, made of chopped meat with sauces; Crepes with meat or offal stuffings, etc.; Liver and/or meat pâtés, including wrapped; Jellied meat products; Semi-smoked sausages made of poultry meat; Poultry liver pâtés; Minced chicken meat, freeze-dried and heat-dried
	0.01	Dry poultry meat products
Bacteria of the Proteus genus are prohibited in the product weight (g)	1.0	Meat (from all species of slaughter animals); Chilled, for baby food and dietary treatment; Food albumen; Minced chicken meat, freeze-dried and heat-dried; Dry poultry meat products; Liquid egg products: filtered, pasteurized; Dry egg products, omelet mixtures
	0.1	Chilled meat (from all species of animals) with shelf life over 7 days
Sulphite-reducing clostridia are prohibited in the product weight (g)	1.0	Edible blood, albumen; Dry blood plasma concentrate; Liver and/or meat pâtés, including wrapped
	0.1	Sausages made of meat and poultry, boiled-smoked, semi-smoked; Boiled sausages, including sliced products vacuum-packed in a modified atmosphere; Boiled, smoked-boiled, smoked-baked, baked meat products; Boiled and baked, smoked-baked meat products, including sliced and vacuum-packed in a modified atmosphere; Browns, saltisons; Blood and liver sausages (for the products with shelf life over 2 days); Blood and liver sausages, including those made of poultry meat and offal; Liver and/or meat pâtés, including those made of poultry, including wrapped; jellied meat and poultry products; Poultry carcasses and parts of carcasses, products thereof: baked, boiled-smoked, smoked, raw smoked, raw cured; Culinary products made of chopped poultry meat
	0.01	Raw smoked and raw cured sausages and products of slaughter animal meat; semi-smoked, boiled-smoked, boiled sausages; Raw smoked, raw cured,

		semi-smoked poultry meat sausages; Smoked-boiled meat products (cheek meat, whiskers, foreshank); blood and liver sausages
Bacteria of the Enterococcus genus, CFU/g, NMT	1 x 10 <sup>3</sup>	Ready made meat dishes, flash frozen, made of portioned meat cuts (without sauces), fried, boiled, made of chopped meat with sauces; Crepes with meat or offal stuffings, etc.
	1 x 10 <sup>4</sup>	Ready made flash frozen poultry dishes
Molds, CFU/g, NMT	500	Prefabricated chopped meat products (chilled, frozen), formed, including breaded, in dough, stuffed (cabbage leaves, zucchini), prefabricated chopped products containing meat, with shelf life over 1 month
	100	Dry food concentrates from meat and offal

### 1.2. Fish, non-fish catch and products from them

Parameters	Permissible levels	Notes
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, NMT	1 x 10 <sup>3</sup>	Structured boiled and frozen products; sturgeon caviar pasteurized
	5 x 10 <sup>3</sup>	Caviar from other fish species, pasteurized; Hydrolyzate from non-fish aquatic catch, live bivalve mollusks; Kelp jams
	1 x 10 <sup>4</sup>	Undressed hot-smoked and cold-smoked fish products, heat treated culinary products, caviar products; Multicomponent salads without dressings; Canned pressed sturgeon caviar, caviar substitutes
	2 x 10 <sup>4</sup>	Boiled-frozen products: flash-frozen ready made dishes made of fish and non-fish aquatic catch, including vacuum-packed; Cured and dried products made of aquatic invertebrates
	3 x 10 <sup>4</sup>	Cold-smoked fish products, dressed, including sliced
	7,5 x 10 <sup>4</sup>	Cold-smoked fish products, fish fillets, including sliced
	5 x 10 <sup>4</sup>	Raw and live fish; Chilled and frozen fish products: special condition minced fish; Preserves made of cut and heat treated fish, bivalve mollusks meat; Cut lightly smoked, lightly salted fish, including fillets, including vacuum-packed products; Cured, dry-cured, dry fish; Multi-component heat treated culinary products; Jellied products; Chilled and frozen milt and roe in sac; Salted sturgeon caviar in sac, salted pressed salmon caviar from frozen sacs; Live crustaceans and other invertebrates; Chilled, frozen bivalve mollusks; Dry and

		protein non-fish aquatic catch; Dry mussel broth, broth cubes and pastes, isolated protein; Raw algae and sea grass, including dried and frozen products
	1 x 10 <sup>5</sup>	Chilled and frozen fish products, except for special condition minced fish, non-aquatic catch; Frozen fish liver and heads; Spiced and special brine preserved fish, including uncut products; "paste" preserves - protein pastes; Cold-smoked fish products, salted, spiced, marinated, including fillets, sliced in brines, species, garnishes, vegetable oil; Salted pressed sturgeon caviar; Caviar from other fish species: screened, in sac salted, smoked, cured
	2 x 10 <sup>5</sup>	Preserves made of uncut fish and non-fish aquatic catch in vegetable oils, brines, sauces, with or without garnish (including products made of sturgeon species); Non heat treated culinary products: chopped salted fish, pâtés, pastes, herring butter, caviar butter, krill butter, etc.; Caviar culinary products: multi-component dishes
	5 x 10 <sup>5</sup>	"Paste" preserves - fish pastes; Dry fish soups for cooking
Bacteria of colibacillus group (coliforms) are prohibited in the product mass, (g)	1.0	Preserved made of heat treated fish; Hot-smoked fish products; Heat-treated culinary products, minced products, pastes, pâtés, baked, fried, boiled, in brines, etc.; Fish and seafood salads without dressings; heat treated caviar culinary products; Boiled-frozen products - structured products; Pressed salted sturgeon and salmon caviar, pasteurized caviar from other fish species; Non-fish aquatic catch - bivalve mollusks, live, cured and dried; Dried and proteinised non-fish aquatic catch: mussel hydrolyzate and protein-carbohydrate concentrate; Dry algae and sea grass, kelp jams
	0.1	Cold smoked fish products, including sliced, fillet products, including sliced; Cut lightly smoked and lightly salted fish, including fillets, including vacuum-packed products; Salted, spicy, marinated fish; cured, dry-cured, dry fish; "Paste" preserves made of protein pastes and meat of bivalve mollusks; Jellied culinary products, multicomponent caviar products without heat treatment; Boiled-frozen products; Ready made flash frozen fish dishes and snacks; Fish-stuffed crepes, fish stuffing, including vacuum-packed products made of non-fish aquatic catch; Salted milt; caviar from other fish species, except sturgeons and salmons: Screened salted, in sacs lightly salted, smoked, cured; Caviar substitutes, including protein containing; Chilled, frozen bivalve mollusks, dried and proteinised non-fish aquatic catch: mussel broth, broth cubes and pastes, isolated protein; Raw algae and sea grass
	0.01	Raw and live fish, non-fish aquatic catch: live crustaceans, other invertebrates; Chilled and frozen fish

		<p>products: special condition minced fish; Spicy and special brine preserves made of cut fish and non-fish aquatic catch with vegetable oils, brines, sauces, with or without garnishes, made of fish paste; Cold smoked fish products, sausages and minced fish meat; Salted, spicy, marinated fish, including cut products, including without preservatives, sliced with brines, spices, garnishes, vegetable oils; Heat treated culinary products: multicomponent products, including frozen products, not heat treated; chopped salted fish, pâtés, pastes</p>
	0.001	<p>Chilled and frozen fish, fish products, fish fillets, special cut fish, culinary minced fish meat, formed minced fish meat products, including with flour content; Non-fish aquatic catch: crustaceans and other invertebrates; Dry fish soups for cooking; Non heat treated culinary products: herring butter, caviar butter, krill butter, etc.; Chilled and frozen milt and caviar in sacs; Frozen fish liver and heads</p>
<p>S.aureus are prohibited in the product weight (g)</p>	1.0	<p>Lightly salted fish preserves in spicy and special brine, including with added vegetable oils, brines, sauces, with or without garnishes; Made of heat treated fish or non-fish aquatic catch with added vegetable oils, brine, with or without garnish; Hot smoked or cold smoked fish products, fillet products, including sliced; Heat treated culinary products: fish and minced fish meat products, pastes, pâtés baked, fried, boiled, in brine, etc., with flour component, multicomponent products, jellied products; Caviar culinary products; Mixed culinary products without heat treatment; Fish and seafood salads without dressings; Boiled-frozen products; Structured products made of non-fish aquatic catch; Mollusk meat, bivalve mollusk meat products, shrimp, crabs, krill meat; sturgeon caviar; Salted pressed salmon caviar; Caviar from other fish species; Caviar substitutes; Dry and proteinised non-fish aquatic catch and mussel hydrolyzate (MIGI-K), mussels protein-carbohydrate concentrate</p>
	0.1	<p>Chilled and frozen fish products, special condition minced fish meat; "Paste" preserves made of meat of bivalve mollusks; Cold smoked fish products, including minced fish meat and sausages, lightly smoked, lightly salted cut fish, including fillets, vacuum-packed; Salted, spicy, marinated, cut fish, including with brines, spices, garnishes, vegetable oils; culinary products without heat treatment: salted chopped fish, pâtés, pastes, herring butter, caviar butter, krill butter, etc., mixed multicomponent caviar culinary dishes without heat treatment; Boiled-frozen products: flash-frozen ready made fish dishes, including vacuum packed; non-fish aquatic catch; crustaceans; Salted milt; Bivalve mollusks</p>

	0.01	Raw and live fish; Chilled, frozen fish; non-fish aquatic catch; Crustaceans and other invertebrates (cephalopods and gastropods, echinoderms, etc.): live, chilled, frozen; Chilled and frozen fish products; Fish fillets, specially cut fish, culinary minced fish meat, formed minced fish meat products, including those with flour component; Chilled and frozen milt and caviar in sacs; Frozen fish liver and heads
V.parahaemolyticus, CFU/g, NMT	10	Fish products made of cold smoked sea fish, including sliced products; Lightly smoked, lightly salted cut sea fish, including fillets
	100	Raw and live (sea) fish; Chilled, frozen: (sea) fish; non-fish aquatic catch; fish fillets; specially cut (sea) fish; culinary minced fish meat and products thereof, including those with flour component; milt and caviar in sacs (sea fish); Frozen fish liver and heads; Non-fish aquatic catch: crustaceans and other invertebrates: live, chilled, frozen; chilled, frozen bivalve mollusks
V. parahaemolyticus are not allowed in the product mass (g/cm <sup>3</sup> )	25	Non-fish aquatic catch: live bivalve mollusks
Bacteria of the Proteus genus are prohibited in the product weight (g)	0.1	Non-fish aquatic catch: live bivalve mollusks
Bacteria of the Enterococcus genus, CFU/g, NMT	1 x 10 <sup>3</sup>	Boiled-frozen products: ready made flash frozen fish dishes and snacks, fish-stuffed crepes, fish stuffing, including vacuum packed (products made of portioned cuts); Boiled-frozen products made of non-fish aquatic catch: crustaceans, mollusk meat, dishes made of bivalve mollusk, shrimp, crab, krill meat (products made of portioned cuts)
	2 x 10 <sup>3</sup>	Boiled-frozen products: structured products made of non-fish aquatic catch Crustaceans, mollusk meat, dishes made of bivalve mollusk, shrimp, crab, krill meat (minced meat products)
Sulphite-reducing clostridia are prohibited in the product mass, (g)	1.0	Preserves made of heat treated fish; Cured fish; Heat treated culinary products, including made of minced meat baked, fried, boiled, in brines, etc.; with flour component; vacuum-packed multicomponent products; Boiled-frozen products: structured products made of non-fish aquatic catch - crustaceans, mollusk meat, dishes made of bivalve mollusk, shrimp, crab, krill meat (vacuum-packed); Salted pressed sturgeon and salmon caviar; Caviar from other fish species: salted screened, lightly salted, smoked, cured, pasteurized caviar in sacs; Dry and proteinised non-fish aquatic catch: vacuum-packed mussel protein and carbohydrate concentrate

	0.1	Chilled and frozen fish products, special condition minced fish meat; "Paste" preserves made of protein paste; Caviar substitutes, including protein products; Vacuum packed hot smoked and cold smoked fish products; Salted, spicy, marinated fish, including dry-cured products (vacuum-packed); Boiled-frozen products; ready made flash-frozen fish dishes, fish crepes, fish stuffing (vacuum-packed); Non-fish aquatic catch - live bivalve crustaceans; Cured and dried products made of sea crustaceans
	0.01	Chilled and frozen fish products: fish fillets, specially cut fish, culinary minced fish meat and products thereof, including those with flour components (for vacuum-packed products); Spicy and special brine fish preserves, including those made of cut fish with added vegetable oils, brines, sauces, with or without garnishes; "Paste" preserves - pastes made of fish, non-fish aquatic catch with added vegetable oils, brines, with or without garnishes; Dried fish (vacuum-packed); Dried and proteinised non-fish aquatic catch: dry mussel broth, broth cubes and pastes, isolated protein
Molds are prohibited in the product weight (g)	0.1	Pasteurized pressed sturgeon caviar, pasteurized caviar from other fish species
Molds, CFU/g (cm <sup>3</sup> ), NMT	10	Preserves in spicy and special brine, made of cut and uncut fish, including lightly salted ones; Preserves made of cut fish and non-fish aquatic catch with added vegetable oils, brines, sauces, with or without garnishes; "Paste" preserves - fish pastes made of protein paste; preserves made of bivalve mollusks' meat
	50	Cured fish; Sturgeon caviar: pressed canned, in sacs, lightly salted, salted; Salmon caviar, pressed, salted; Caviar from other fish species: screened salted, in sacs lightly salted, smoked, cured; caviar substitutes, including protein products
	100	Dry algae and sea grass
Yeasts are prohibited in the product weight (g)	0.1	Pasteurized pressed sturgeon caviar; pasteurized caviar from other fish species
Yeasts, CFU/g (cm <sup>3</sup> ), NMT	50	Canned pressed sturgeon caviar, caviar substitutes, including proteinised products
	100	Fish preserves in spicy and special brine, including those made of cut fish and non-fish aquatic catch, with added vegetable oils, brines, sauces, made of bivalve crustacean oils; "Paste" preserves - fish pastes made of protein paste; Cured fish; Sturgeon caviar in sacs, lightly salted and salted
	200	Salted pressed sturgeon caviar in frozen sacs



	300	Salted pressed sturgeon caviar in cans and barrels; Caviar from other fish species: screened salted, in sacs lightly salted, smoked, cured
Yeasts, CFU/g (cm <sup>3</sup> ), NMT	100	Dry cured and dried fish; Cured and dried sea crustaceans products; Dry fish soups for cooking; Heat treated culinary products: fish and minced fish meat products, pastes, pâtés, baked, fried, boiled, in brines, etc.: with flour component, including frozen products
Bacteria of the Proteus genus are prohibited in the product weight (g)	0.1	Culinary products without heat treatment, made of fish and seafood, caviar products - multicomponent dishes
	1.0	Non-fish aquatic catch - live bivalve mollusks

### 1.3. Flour and cereals products

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

Parameters	Permissible levels	Notes
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, NMT	1 x 10 <sup>3</sup>	Stuffed bakery products.
	5 x 10 <sup>3</sup>	No-boil cereals; creamed bakery products
	1 x 10 <sup>4</sup>	Dry extrusion cereal products
	5 x 10 <sup>4</sup>	Instant pasta products with milk- and vegetable-based additives; Edible grain off-corn; Off-corn dietary fibers
	1 x 10 <sup>5</sup>	Non-protein pasta products
Bacteria of colibacillus group (coliforms) are prohibited in the product mass, (g)	1.0	Dry extrusion cereal products; Bakery products with fillings
	0.1	Instant pasta products with vegetable-based additives; Culinary grain off-corn; Off-corn dietary fibers
	0.01	No-boil cereals; Instant pasta products with milk-based additives; Non-protein pasta products; Bakery products with scalded cream
S.aureus are prohibited in the product weight (g)	1.0	Bakery products with fillings
	0.1	Instant pasta products with milk-based additives
Molds, CFU/g, NMT	50	No-boil cereals; Dry extrusion cereal products; Off-corn dietary fibers; Bakery products with fillings
	100	Instant pasta products with vegetable-based additives (together with yeasts); Off-corn dietary fibers (with heat treatment)
	200	Non-protein pasta products (together with yeasts)
Yeasts, CFU/g, NMT	100	Non-protein pasta products

B.cereus are prohibited in the product mass, (g)	0.1	No-boil cereals; All types of dry extrusion products, products without cocoa content
Bacteria of the Proteus genus are prohibited in the product weight (g)	0.1	Bakery products with fillings

#### 1.4. Sugar and confectionery

Parameters	Permissible levels	Notes
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, NMT	500	Non-glazed hard candy (rock candy, stuffed with cream, liquor, fruit, blown stuffing, jelly), for diabetic diet; Chewing gum; Oriental baked sweets (cinnamon biscuit, kurabie, lokum, bread cookies)
	$1 \times 10^3$	Toffee; Marshmallow and marmalade products: Non-glazed, for diabetic diet; Hard candy-type oriental sweets (caramelized nuts); Sugar-based prefabricated confectionery ornaments ("vermicelli" type); Cookies: hard biscuits, crackers; Oriental baked sweets: rolls and wraps with nut fillings
	$2,5 \times 10^3$	Gingerbreads without fillings
	$5 \times 10^3$	Candy, confectioneries: non-glazed (cream, milk-based); for diabetic diet; non-glazed candy with fillings: nuts, nuts and chocolate, chocolate, cream, etc.; Marshmallow and marmalade products: glazed; Oriental sweets: soft confectionery type, hard candy type (honey-nut bars); Chocolate for diabetic diet; Milk and chocolate pastes, creams; Cakes and pastries, rolls for diabetic diet; Waffle cakes with fillings: fat-based; Cupcakes; Cupcakes and rolls in airtight packages; Waffles: with or without fillings; Gingerbreads with fillings; Oriental baked sweets (zemelakh)
	$1 \times 10^4$	Candy, confectioneries: non-glazed (praline and fat based), glazed in shells: cream, fruit, marzipan, croquant, candied fruit, blown cereal, liquor, jelly; Glazed hard candy with stuffing: cream, fruit, liquor, jelly; Glazed khalva; Candy drops; Oriental sweets: glazed soft confectionery type (locum); Glazed hard candy type sweets; Common and fondant chocolate without additives; Cocoa powder for industrial processing; Cakes and pastry: with ornaments; Biscuit rolls with fillings: fruit, candied fruit, poppy seeds, nuts; Cookies: Sugar-based with chocolate glazing, butter, all types, hard dough biscuits, oatmeal cookies with cream layer, filling. Oriental baked sweets, glazed
	$5 \times 10^4$	Candy, confectioneries glazed in shells: milk, blown, made of dried fruit, cream, praline, fat-based; Glazed hard candy with fillings: milk, blown filling, nuts;

		Non-glazed khalva; Chocolate with additives, fillings, chocolate assortments; confectionery bars; Nut pastes, cremes; Cakes and pastries with ornaments; Waffle cakes with fillings: praline, nuts and chocolate, khalva; Biscuit rolls with fillings: cream, fat-based; Waffles with chocolate glaze
	1 x 10 <sup>5</sup>	Commercial cocoa powder
Bacteria of colibacillus group (coliforms) are prohibited in the product mass, (g, cm <sup>3</sup> )	1.0	Candy, confectioneries: non-glazed (cream, milk-based), glazed with shells (cream, fruit, marzipan, croquant), for diabetic diet; Hard candy: non-glazed, for diabetic diet; Toffees; Chewing gum; Marshmallow and marmalade products: for diabetic diet; Hard candy-type oriental sweets (caramelized nuts); Sugar-based prefabricated ornaments; Cakes and pastries without ornaments, with margarine, cream and fats substitutes-based ornaments; Biscuit rolls with fillings; Gingerbreads: with or without fillings; Cookies: hard biscuits, crackers; Oriental baked sweets
	0.1	Candy, confectioneries glazed with shells (milk, blown, made of dried fruit, candied fruit, blown cereals, liquor, jelly); Candy drops; Hard candy: non-glazed with fillings, including glazed products; Marshmallow and marmalade products; Oriental sweets: soft candy types, soft candy types with glazing, hard candy types (honey-nut bars), glazed hard candy types; Chocolates and confectionery assortments; Pastes, cremes (milk, chocolate); Cakes and pastries with ornaments (shelf life not less than 5 days); Cakes and pastries, rolls for diabetic diets; Waffle cakes with fillings (fat based); Cupcakes; Cupcakes and rolls in airtight packages; Waffles; Cookies (sugar-based, with chocolate glaze, butter, hard dough biscuits, oatmeal cookies with cream layer, filling; Oriental baked sweets, glazed
	0.01	Candy, confectioneries: non-glazed, glazed with shells (cream, praline based); Khalva; Oriental sweets: lokum; Nut pastes and cremes; Commercial cocoa powder for industrial processing; Cakes and pastries: with ornaments (shelf life less than 5 days); Waffle cakes with fillings; Biscuit rolls with fillings (cream, fat-based)
S.aureus are prohibited in the product mass, (g, cm <sup>3</sup> )	1.0	Cakes and pastries: with ornaments (with scalded cream), for diabetic diet; Rolls: biscuit rolls with fillings (fruit, candied fruit, poppy seeds, nuts), for diabetic diet
	0.1	Cakes and pastries: with ornaments (cream (with shelf life not less than 5 days), fruit, fudge, chocolate glaze, fat-based, sour cream and cream, vegetable cream, rum ball type); without ornaments; with margarine based, vegetable oil and fat based ornaments; Cupcakes and rolls in airtight packages; Cookies: with cream layers and fillings

	0.01	Cakes and pastries: with ornaments, including frozen products; Cream-based (with shelf life less than 5 days)
mold, CFU/g, not more than	10	Toffee
	50	Candy, confectioneries: non-glazed with shells, for diabetic diet; Candy drops; Hard candy; without glazing; glazed with fillings; for diabetic diet; Chewing gum; Khalva; Marshmallow and marmalade products (for diabetic diet); Oriental sweets; hard candy types (caramelized nuts, nuts-and-honey bars) hard candy types glazed; Sugar-based prefabricated confectionery ornaments ("vermicelli" type); common and fondant chocolate with additives; for diabetic diet; Pastes, cremes: milk and chocolate based; Cakes and pastries: with ornaments, without ornaments; for diabetic diet; Waffle cakes with fillings; Cupcakes (with powdered sugar); cupcakes and rolls in airtight packages; Gingerbreads: with or without fillings; Oriental baked sweets: cinnamon biscuits, kurabie, lokum, zemelakh, rolls and wraps with nut filling
	100	Candy, confectioneries; non-glazed (fat, praline based), glazed with shells made of dried fruit, cream, praline based; Marshmallow and marmalade product; Oriental soft type sweets, glazed, water ice, lokum; Chocolate and chocolates; Nut cream and pastes; Cocoa powder; Cakes and pastries: (beaten egg whites, souffle type, fruit, fudge, chocolate glaze, fat, sour cream and cream, vegetable cream, rum ball type, with scalded cream); Biscuit rolls with fillings: cream, fat, fruit, candied fruit, poppy seeds, nuts; cupcakes (glazed, with nuts, candied fruit, soaked in fruit juice and rum); Waffles; Cookies; Glazed oriental baked sweets
Yeasts, CFU/g, NMT	10	Candy, confectioneries: non-glazed (fudge, milk based); Toffee
	50	Candy, confectioneries: non-glazed (fat, praline based), glazed with shells, for diabetic diet; Candy drops; Hard candy; without glazing; glazed with fillings; for diabetic diet; Chewing gum; Khalva; Marshmallow and marmalade products; Oriental sweets: hard candy types; hard candy types glazed; Sugar-based prefabricated confectionery ornaments; Chocolate and chocolates assortments; confectionery bars; for diabetic diet; Pastes, cremes; Cakes and pastries: with ornaments, without ornaments; with margarine, vegetable oils and fats based ornaments; rolls for diabetic diet; Waffle cakes: with fillings (fat based, praline, nuts, khalva); Biscuit rolls with fillings; Cupcakes; Cupcakes and rolls in airtight packages; Waffles; Gingerbreads; Cookies; Oriental baked sweets: cinnamon biscuits, kurabie, lokum, bread cookies, zemelakh, rolls and wraps with nut fillings, glazed

	100	Soft oriental sweets, soft oriental sweets glazed; commercial cocoa powder for industrial processing; Cakes and pastries with ornaments (cream)
	200	Candy, confectioneries: glazed with shells (made of dried fruit); Oriental sweets: water ice types

### 1.5. Fruit and Vegetable Products

Parameters	Permissible levels	Notes
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), NMT	1 x 10 <sup>3</sup>	Flash frozen fruit and berry desserts; potato chips; candied fruit
	5 x 10 <sup>3</sup>	Vegetable and fruit based desserts; Jams, preserves, confitures, fruit and berries, fruit and berry concentrates with sugar, non-sterilized; Powdered garlic; Tomato sauces and ketchups, non-sterilized, including those with preservatives added
	1 x 10 <sup>4</sup>	Flash frozen: fresh and whole vegetables, blanched mushrooms; Chips and extrusion products with flavorings; Mixtures for fruit and berry ice cream (reconstituted with water)
	2 x 10 <sup>4</sup>	Dries potatoes and other roots, blanched before drying
	5 x 10 <sup>4</sup>	Flash-frozen potato prefabricates; Flash-frozen salads and mixtures made of blanched vegetables; Prefabricated flash-frozen vegetable purees; Flash-frozen pomaceous and smooth drupaceous fruit; Fresh vacuum packed and flash-frozen whole berries; Dry mashed potatoes; Fruit and berries (dried); Fruit and berries, freeze-dried fruit and berry puree; Powdered vegetables (freeze-dried), Seasonings: culinary mustard, horse reddish
	1 x 10 <sup>5</sup>	Fresh whole non-blanched flash frozen vegetables; Flash-frozen vegetable cutlets; Strained or crushed flash-frozen berries; Prefabricated flash-frozen fruit and berry desserts; Fruit and berry ice cream with flavorings and sugar syrup based culinary ice
	5 x 10 <sup>5</sup>	Fresh whole non-blanched flash frozen vegetables; Flash-frozen downy drupaceous fruit; Non-blanched dried potatoes and vegetables; Dried mushrooms; Ready made spices and herbs; Complete food additives with spices and spicy vegetables
	2 x 10 <sup>6</sup>	Fresh spices and herbs
Bacteria of colibacillus group (coliforms) are prohibited in the product mass, (g, cm <sup>3</sup> )	1.0	Flash frozen fresh and whole vegetables and mushrooms, non-blanched; Flash frozen fruit and berry desserts; Candied fruit; Vegetable and fruit desserts

		(heat dried); Jams, preserves, confitures, fruit pastes, fruit and berry concentrates with sugar, non-sterilized; Powdered garlic (freeze-dried); Tomato sauces and ketchups, non-sterilized, including those with preservatives added
	0.1	Flash-frozen salads and mixtures made of blanched vegetables; Prefabricated flash-frozen vegetable purees; (Prefabricated) flash-frozen vegetable cutlets; Flash-frozen pomaceous and smooth drupaceous fruit; Flash-frozen downy drupaceous fruit; Fresh vacuum packed and flash-frozen whole berries; Prefabricated fruit and berry desserts; Dry mashed potatoes; Potato chips; Chips and extrusion products with flavorings; Fruit and berries (dried); Freeze-dried fruit and berries, fruit and berry purees; Fried nuts
	0.01	Flash frozen fresh and whole vegetables, non-blanched; Flash-frozen potato prefabricates; Strained or crushed flash-frozen berries; Flash-frozen fruit and berry prefabricates in dough; Dried potatoes and vegetables, non-blanched; Potatoes and other roots, blanched and dried; Powdered vegetables (freeze-dried); Ready-made spices and herbs; Complete food additives with spices and spicy vegetables; Seasonings: culinary mustard, horse reddish; Natural shelled nuts, not fried; Fruit and berry ice cream, flavored and sugar syrup based culinary ice; Mixtures for fruit and berry ice cream (reconstituted with water)
	0.001	Dried mushrooms; fresh spices and herbs
S.aureus are prohibited in the product mass, (g, cm <sup>3</sup> )	1.0	Vegetable and fruit desserts (heat-dried)
Molds, CFU/g, NMT	50	Candied fruit; Jams, preserves, confitures, fruit and berry concentrates with sugar, non-sterilized; Tomato sauces and ketchups, non-sterilized, including those with preservatives added
	100	Flash-frozen fresh whole vegetables and blanched mushrooms; Flash-frozen salads and mixtures made of blanched vegetables; Strained or crushed fruit and berries; Flash frozen fruit and berry desserts (together with yeast); Freeze-dried fruit and berries, fruit and berry purees; Powdered vegetables (freeze-dried); Powdered garlic (freeze-dried); Dried coconuts; Fruit and berry ice cream, flavored and sugar syrup based culinary ice; Mixtures for fruit and berry ice cream (reconstituted with water)
	200	Flash frozen prefabricated vegetable purees; Chips and extrusion products with flavorings; Vegetable and fruit desserts (heat dried); Complete food additives with spices and spicy vegetables; Seasonings: culinary mustard, horse reddish

	500	Flash-frozen fresh whole non-blanched vegetables; Fresh whole berries, flash-frozen and vacuum-packed; Non-blanched dried potatoes and vegetables; Dry mashed potatoes; Dried potatoes and other roots, blanched before drying; Fruit and berries (dried); Dried mushrooms; Fried nuts; Green coffee beans
	10 <sup>3</sup>	Flash-frozen pomaceous and drupaceous fruit; Flash frozen fruit and berry desserts (together with yeast); Ready made spices and herbs; Natural shelled nuts, not fried; Teas
	10 <sup>4</sup>	Fresh spices and herbs
Yeasts, CFU/g, NMT	50	Candied fruit; Jams, preserves, confitures, fruit and berry concentrates with sugar, non-sterilized; Tomato sauces and ketchups, non-sterilized, including those with preservatives added
	100	Flash-frozen fresh whole vegetables and blanched mushrooms; Flash-frozen salads and mixtures made of blanched vegetables; Fruit and berry ice cream, flavored and sugar syrup based culinary ice; Mixtures for fruit and berry ice cream (reconstituted with water)
	200	Flash frozen prefabricated vegetable purees; Flash-frozen pomaceous and smooth drupaceous fruit; Fresh whole berries, flash-frozen and vacuum-packed
	500	Flash-frozen fresh non-blanched whole vegetables; Flash-frozen downy pomaceous fruit; Strained or crushed fruits and berries; Fruit and berries (dried)
	10 <sup>3</sup>	Flash-frozen potato prefabricates; Flash-frozen vegetable cutlets
Sulphite-reducing clostridia are prohibited in the product mass, (g)	1.0	Flash frozen prefabricated vegetable purees
	0.1	Tomato sauces and ketchups, non-sterilized, including those with preservatives added
	0.01	Ready made spices and herbs; complete food additives with spices and spicy vegetables
Sulphite-reducing clostridia are prohibited in the product weight, (g)	0.1	Preserved mushrooms, pickled and marinated in barrels, boiled in barrels
Nonsporeforming organisms B.cereus are prohibited in the product weight, (g)	0.1	Vegetable and fruit desserts (heat-dried)
	10 <sup>2</sup>	Powdered garlic (freeze-dried)
	10 <sup>3</sup>	Dried potatoes and vegetables, non-blanched

### 1.6. Fat products

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

Parameters	Permissible levels	Notes
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, NMT	5 x 10 <sup>4</sup>	Chilled, frozen unsalted pork fatback; DSalted, smoked, smoked-baked products made of pork fatback and brisket
Bacteria of colibacillus group (coliforms) are prohibited in the product mass, (g)	1	Products made of pork fatback and pork brisket, salted, smoked, smoked-baked
	0.001	Chilled, frozen unsalted pork fatback
S.aureus are prohibited in the product weight (g)	0.1	Products made of pork fatback and pork brisket, salted, smoked, smoked-baked

### 1.7. Beverages

Parameters	Permissible levels	Notes
Mesophilic aerobic and facultative anaerobic microorganisms count	100	Soft drinks, including those with juice content, with shelf life 30 days or longer, with sweeteners
	10	Kvasses filtered, pasteurized; Fermented low alcohol beverages, filtered, pasteurized
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), NMT	30	Soft non-pasteurized drinks without preservatives, with shelf life under 30 days
	The item is excluded since January 1, 2022. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 14.07.2021 N 61	
	500	Pasteurized and sterilized beer
	5 x 10 <sup>4</sup>	Concentrates (liquid, paste-like), mixtures (powdered, tableted, granulated, etc.) for soft drinks (except for sodium bicarbonate containing concentrates)
	5 x 10 <sup>5</sup>	Mixtures of dry plant raw materials for hot non-alcoholic beverages
(as amended by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission No. 61 dated May 14, 2021)		
The item is excluded since January 1, 2022. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 14.07.2021 N 61		
The item is excluded since January 1, 2022. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 14.07.2021 N 61		
Bacteria of colibacillus group (coliforms) are prohibited in the product weight (g/cm <sup>3</sup> )	333	Soft non-pasteurized drinks without preservatives, with shelf life under 30 days
	The item is excluded since January 1, 2022. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 14.07.2021 N 61	
	100	Soft drinks, including those with shelf life of 30 days and



		over, based on sugars, sweeteners; Soft drinks with juice content
	1	Concentrates (liquid, paste-like), mixtures (powdered, tableted, granulated, etc.) for soft drinks; Mixtures of dry plant raw materials for hot non-alcoholic beverages; Non-pasteurized and pasteurized syrups, hot-bottled; Non-filtered kvasses on tap; Filtered non-pasteurized on tap; Non-filtered fermented low alcoholic drinks on tap; Filtered low alcoholic non-pasteurized drinks on tap; Beer on tap
	3	Non-filtered kvasses in kegs; Filtered non-pasteurized kvasses in kegs; Non-filtered fermented low alcoholic drinks in kegs; Filtered fermented non-pasteurized low alcoholic drinks in kegs; Non-pasteurized beer in kegs
	10	Filtered non-pasteurized kvasses in PET bottles; Filtered pasteurized kvasses; Filtered fermented non-pasteurized low alcoholic drinks in PET, etc. bottles; Filtered fermented pasteurized low alcoholic drinks; Pasteurized bottled beer; Pasteurized and sterilized beer

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 61 dated May 14, 2021)

Yeasts and molds (in total), CFU/cm <sup>3</sup> , NMT	15	Soft drinks, including those with juice content, with shelf life 30 days or longer, sugar-based
Yeasts and molds (in total), CFU/cm <sup>3</sup> , NMT	10	Concentrates (liquid, paste-like), mixtures (powdered, tableted, granulated, etc.) for soft drinks
Yeasts and molds (in total), CFU/cm <sup>3</sup> , NMT	40	Soft drinks, including those with juice content, with shelf life 30 days or longer; soft drinks with juice content; Pasteurized syrups, hot-bottled; Pasteurized and sterilized beer
Yeasts and molds (in total), CFU/cm <sup>3</sup> , NMT	50	Non-pasteurized syrups
Yeasts and molds (in total), CFU/cm <sup>3</sup> , NMT	100	Kvasses filtered, pasteurized; Fermented low alcohol beverages, filtered, pasteurized
Yeasts, CFU/g, NMT	100	Mixtures of dry plant raw materials for hot non-alcoholic beverages
Molds, CFU/g, NMT	100	Mixtures of dry plant raw materials for hot non-alcoholic beverages

Note.

Microbiological safety parameters of packaged drinking water related to food products put into circulation on the customs territory of the Eurasian Economic Union and intended for sale to consumers, including natural mineral water (including table natural mineral water, therapeutic table natural mineral water and therapeutic natural mineral water), blended drinking water, treated drinking water, natural drinking water, drinking water for baby food, artificially mineralized drinking water are established by the Technical Regulations of the Eurasian Economic Union "On the safety of packaged drinking water, including natural mineral water" (TR EAEU 044/2017).

(the note was introduced by the [Decision](#) of the Council of the Eurasian Economic Commission of 14.07.2021 N 61)

### 1.8. Other products

Parameters	Permissible levels	Notes
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, NMT	5 x 10 <sup>2</sup>	Pectin for baby food and dietary treatment; Hot soups and other hot dishes: borsch, cabbage soup, brine soup, spicy meat and vegetable soup, solyanka, vegetable soup, broth, pasta and potatoes, vegetables, beans, cereals soups; meat soups with the same components, cream soups; Sour cream dishes: halusky; boiled steamed pudding; Darnishes: vegetable stews (without dressing); Desserts and sweet drinks; compotes made of fresh or preserved fruit and berries; compotes made of dried fruit and berries, starch drinks made of fresh and dried fruit and berries, juices, syrups, fruit and berry purees
	1 x 10 <sup>3</sup>	Enzymatic protein hydrolyzate from soybean raw materials; Fish galantines (jellies); Cold sweet soups and cream soups made of canned and dried fruit and berries; Egg dishes: boiled eggs, egg (melange, egg powder) omelets, natural and with added vegetables, meat products, etc., egg-containing stuffings; Sour cream dishes: sour cream pancakes; bakes; baked pudding; sour cream stuffings; pies; Fish dishes: fish boiled, parboiled, stewed, fried, baked; Meat and meat products dishes; boiled, fried, stewed meat, plovs, pelmeni, belyashs, crepes, chopped meat products, including baked ones; Poultry and rabbit dishes, boiled, fried, stewed, baked chopped poultry meat dishes, pelmeni, pies, etc.; Garnishes; boiled rice; boiled pasta, mashed potatoes (without dressing), boiled, fried potatoes (without dressing); Jellies, mousses; Apple charlotte; Ready made poultry meat, fish dishes in consumer packages, including those vacuum-packed; Ready made pizza; Cotton candy
	2,5 x 10 <sup>3</sup>	Albumen-casein concentrate; Dishes made of minced fish meat (cutlets, zrazy, breaded cutlets, meatballs with tomato sauce); Baked products, pies
	5 x 10 <sup>3</sup>	Plant protein isolates, concentrates, soy flour (for baby food); Carrageenan; Thickeners and stabilizers from gums (guar, xanthan, etc.); Dry products for preventive diets - cereal, milk, meat mixtures (extrusion made); Salads and vinaigrettes made of boiled vegetables and dishes made of boiled, fried and stewed vegetables without pickled vegetables or dressing; Sauces and dressings for main dishes
	1 x 10 <sup>4</sup>	Food gelatin for baby foods and dietary treatment; Swelling amylopectin starch, extrusion starch; Low conversion glucose syrup; Granulated glucose with

		juice additives; Biomass of unicellular plants or yeasts for industrial processing; Xylitol, sorbitol, beacons, other sugar alcohols; Crystalline amino acids and mixtures thereof; Powdered culinary sauces (heat dried); Flavored powdered seasonings with vegetables, herbs and spices (heat dried); Dry instant porridge concentrates; fresh fruit and vegetable salads: without dressings; Salads with meat, poultry, fish, smoked products, etc.: without dressings; Beef, pork and poultry jellies; Meat and liver pâtés; Boiled beef, poultry, rabbit, pork, etc. (without dressings or sauce); Boiled fried marinated fish; Cold soups: borsch, green cabbage soup with meat, fish or egg (without sour cream dressing)
	2,5 x 10 <sup>4</sup>	Soy protein concentrate, soy flour, textured
	2 x 10 <sup>4</sup>	Hamburgers, cheeseburgers, ready made sandwiches
	5 x 10 <sup>4</sup>	Isolates, vegetable protein concentrates, soybean flour; Oilseed protein food concentrate; Culinary grain off-corn; Off-corn dietary fibers; Vegetable and fruit extraction cake; ; Soybean based drinks; soy drinks, cocktails, chilled and frozen desserts; Soy protein products (tofu, okara) without starter cultures; Pectin for mass-market products; Food agar, agaroid, furcellarine, food sodium alginate, maltine, maltodextrines; Dry culinary broths; Instant main dish concentrates (instant soups); Instant extrusion soups and main dishes; Dry multicomponent soups for cooking; Dry mushroom soups for cooking; Dry broth concentrates with herbs for cooking; Salads from fresh vegetables and fruits: with dressing (mayonnaise, sauces, etc.); Salads and vinaigrettes made of boiled vegetables and dishes made of boiled, fried and stewed vegetables with dressings (mayonnaise, sauces, etc.); Salads with meat, poultry, fish, smoked products, etc.: with dressings (mayonnaise, sauces, etc.); Prefabricated frozen pizza
Bacteria of colibacillus group (coliforms) are prohibited in the product weight (g)	1.0	Enzymatic protein hydrolyzate from soybean raw materials; Soybean drinks, cocktails, chilled and frozen desserts; Curdled soybean drinks (with the shelf life of more than 72 hours); Curdled soybean drinks (with the shelf life of more than 72 hours); Protein soybean products (tofu) (with the shelf life of more than 72 hours); Pectin for the products of child and dietary nutrition; Edible agar, agaroid, fursellarin, sodium alginate products; Carrageenan; Thickeners and stabilizers from gums (guar, xanthan, etc.); Edible gelatin for the products of child and dietary nutrition; Low-sugar corn syrup; Maltine, maltodextrins; Lactulose concentrate; Glucose and fructose syrup; Granulated glucose with juice additives; Lyophilized starter cultures (for the production of fermented meat products); Biomass of unicellular plants and yeasts for industrial

		<p>processing; Dry broths; Xylitol, sorbitol, mannitol, other sugar alcohols; Crystalline amino acids and mixtures from them; First and second lunch dishes cooked by using the extrusion technology that do not require cooking; Broth powders with spices that require cooking; Fish jells; Boiled beef, poultry, rabbit, pork, etc. (without dressing and sauce); Fish boiled and fried with marinade; Cold sweet soups and cream soups from canned and dried fruits and berries; Hot soups and other hot dishes: soups with pasta and potatoes, vegetables, legumes, cereals; soups with milk and the same ingredients, cream soups; Dishes from eggs: boiled eggs, omelettes from eggs (melange, egg powder), natural and with vegetables, meat products, etc., fillings with eggs; Dishes from cottage cheese: haluskies, steamed pudding, curd cottage cheese, casseroles, baked pudding, cottage cheese fillings, pies; Dishes from fish: boiled stewed, fried or baked fish, dishes from fish cutlet mass (cutlets, zrazy, schnitzel, meatballs with tomato sauce); baked products, pies; Dishes from meat and meat products: boiled, fried or stewed meat, boiled, fried or stewed meat, pilaf, dumplings, belyash, pancakes, chopped meat products, including baked products; Dishes from poultry, rabbit, boiled, fried, stewed and baked products from chopped poultry, dumplings, pies, etc.; Garnishes: boiled rice, boiled pasta, mashed potato (without dressing), boiled or fried potatoes (without dressing), stewed vegetables (without dressing); Sauces and dressings for second dishes; Sweet dishes and drinks: compotes from fresh or canned fruits and berries, compotes from dried or fresh fruits, Dry starch drinks from fresh or dried fruits and berries, juices, syrups, fruit and berry purees; Jelly, mousses; Charlotte with apples; Ready-to-eat culinary products from poultry, fish in consumer packaging, including vacuum-packed; Ready-to-eat pizza; Candy floss</p>
	0.1	<p>Isolates, vegetable protein concentrates, soybean flour; Sunflower protein concentrate; Soybean protein concentrate, textured soybean flour; Food brans from cereals; Dietary fiber from brans; vegetable cakes, fruit squeezes; soybean drinks, cocktails, chilled and frozen desserts; Curdled soybean drinks; Protein soybean products (tofu); Pectin for the products of mass consumption; Gelatin food for the products of mass consumption; Swelling amylopectin starch, extrusion starch; Concentrates of lunch dishes that do not require cooking (instant soups); Dry products for preventive nutrition - cereal, dairy and meat formulas (extrusion technology); Salads from raw vegetables and fruits: with or without dressing (mayonnaise, sauces, etc.); Salads from pickled, fermented or salted vegetables; Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables; Salads with meat, poultry, fish or smoked products, etc., with or without</p>

		dressing (mayonnaise, sauces, etc.); Beef, pork and poultry jells; Meat and liver pastes; Creams (citrus, vanilla, chocolate, etc.); Ready-to-eat hamburgers, cheeseburgers and sandwiches
	0.01	Soybean okara; Dry starch (potato, corn, pea); Dry bakery yeasts; Culinary powdered sauces (heat drying); Flavored powdered seasonings with vegetables and spices (heat drying); Dry soups from several ingredients that require cooking; Instant porridge concentrates; Dry fruit and berry starch drinks; Salads from raw vegetables with eggs, canned vegetables, fruits, etc.: without dressing and salted vegetables or with dressing (mayonnaise, sauces, etc.); Cold soups: okroshka, vegetable soup, meat soup with kvass or kefir, beetroot soup, botvinia, borsch, green cabbage soup with meat, fish or egg (without dressing with sour cream); Frozen semi-finished pizza
	0.001	Compressed bakery yeasts; Dry mushroom soups that require cooking;
E.coli are prohibited in the product mass, (g)	1.0	Salads from raw vegetables and fruits: with or without dressing (mayonnaise, sauces, etc.); Beef, pork and poultry jells; Meat and liver pastes; Hot soups: cream soups; Ready-to-eat hamburgers, cheeseburgers and sandwiches
	0.1	Salads from raw vegetables with eggs, canned vegetables, fruits, etc.: without dressing and salted vegetables or with dressing (mayonnaise, sauces, etc.); Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried and stewed vegetables with dressing (mayonnaise, sauces, etc.); Salads with meat, poultry, fish, smoked products, etc.: with or without dressing (mayonnaise, sauces, etc.); Cold soups: okroshka, vegetable soup, meat soup with kvass or kefir, beetroot soup, botvinia, borsch, green cabbage soup with meat, fish or egg (without dressing with sour cream); Frozen semi-finished pizza
S.aureus are prohibited in the product mass, (g)	1.0	Soybean drinks, cocktails, chilled and frozen desserts; Curdled soybean drinks; Protein soybean products (tofu), soybean okara; Compressed bakery yeasts; Culinary powdered sauces (heat drying); First and second lunch dishes cooked by using the extrusion technology that do not require cooking; Dry products for preventive nutrition - cereal, dairy and meat formulas (extrusion technology); Salads from raw vegetables and fruits: with or without dressing (mayonnaise, sauces, etc.); Salads from pickled, fermented or salted vegetables; Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables without salted vegetables and dressing (mayonnaise, sauces, etc.); Fish jells; Boiled beef, poultry, rabbit, pork, etc. (without dressing and sauce);

		<p>Fish boiled and fried with marinade; Cold sweet soups and cream soups from canned and dried fruits and berries; Hot soups and other hot dishes: soups with pasta and potatoes, vegetables, legumes, cereals; soups with milk and the same ingredients, cream soups; Dishes from eggs: boiled eggs, omelettes from eggs (melange, egg powder), natural and with vegetables, meat products, etc., fillings with eggs; Dishes from cottage cheese: haluskies, steamed pudding, curd cottage cheese, casseroles, baked pudding, cottage cheese fillings, pies; Dishes from fish: boiled stewed, fried or baked fish, dishes from fish cutlet mass (cutlets, zrazy, schnitzel, meatballs with tomato sauce); baked products, pies; Dishes from meat and meat products: boiled, fried or stewed meat, boiled, fried or stewed meat, pilaf, dumplings, belyash, pancakes, chopped meat products, including baked products; Dishes from poultry, rabbit, boiled, fried, stewed and baked products from chopped poultry, dumplings, pies, etc.; Garnishes without dressing (boiled rice, boiled pasta, mashed potato (without dressing), boiled or fried potatoes (without dressing), stewed vegetables (without dressing); Sauces and dressings for second dishes; Sweet dishes and drinks: compotes from fresh or canned fruits and berries, compotes from dried or fresh fruits, Dry starch drinks from fresh or dried fruits and berries, juices, syrups, fruit and berry purees; Jelly, mousses; Charlotte with apples; Ready-to-eat culinary products from poultry, fish in consumer packaging, including vacuum-packed; Ready-to-eat pizza; Ready-to-eat hamburgers, cheeseburgers and sandwiches</p>
	0.1	<p>Isolates, vegetable protein concentrates, soybean flour; Soybean protein concentrate, textured soybean flour; Compressed bakery yeasts; Concentrates of lunch dishes that do not require cooking (instant soups); Salads from raw vegetables with eggs, canned vegetables, fruits, etc.: without dressing and salted vegetables or with dressing (mayonnaise, sauces, etc.); Beef, pork and poultry jells; Meat and liver pastes; Cold soups: okroshka, vegetable soup, meat soup with kvass or kefir, beetroot soup, botvinia, borsch, green cabbage soup with meat, fish or egg (without dressing with sour cream); Creams (citrus, vanilla, chocolate, etc.); Frozen semi-finished pizza</p>
Bacteria of the Proteus genus are prohibited in the product mass, (g)	0.1	<p>Salads from raw vegetables with eggs, canned vegetables, fruits, etc.; Salads from pickled, fermented or salted vegetables; Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables; Salads with meat, poultry, fish or smoked products, etc., Fish, beef, pork and poultry jells; Meat and liver pastes; Boiled beef, poultry, rabbit, pork, etc. (without dressing and sauce); Boiled, marinated, stewed, fried or baked fish; dishes from fish cutlet mass</p>

		(cutlets, zrazy, schnitzel, meatballs with tomato sauce); baked products, pies; Cold soups: okroshka, vegetable soup, meat soup with kvass or kefir, beetroot soup, botvinia, borsch, green cabbage soup with meat, fish or egg without dressing with sour cream; Omelettes from natural eggs (melange, egg powder) with vegetables, meat products, etc., fillings with eggs; Cottage cheese pancakes, baked pudding, toppings from cottage cheese, pies; Dishes from meat and meat products: boiled, fried or stewed meat, pilaf, dumplings, belyash, pancakes, chopped meat products, including baked products; Dishes from poultry, rabbit, boiled, fried, stewed and baked products from chopped poultry, dumplings, pies, etc.; Garnishes without dressing (boiled rice, boiled pasta, mashed potato, boiled potatoes, fried or stewed vegetables); Sauces and dressings for second dishes; Ready-to-eat culinary products from poultry, fish in consumer packaging, including vacuum-packed; Ready-to-eat pizza
Sulphite-reducing clostridia are prohibited in the product mass, (g)	1.0	Lyophilized starter cultures (for the production of fermented meat products); Culinary powdered sauces (heat drying); Flavored powdered seasonings with vegetables and spices (heat drying)
	0.1	Isolates, vegetable protein concentrates, soybean flour; Soybean protein concentrate, textured soybean flour; Ready-to-eat culinary products from poultry or fish in consumer packaging, including vacuum-packed
	0.01	Dry broths; Dry soups from several ingredients that require cooking; Broth powders with spices that require cooking
B.cereus are prohibited in the product mass, (g)	0.1	Soybean drinks, cocktails, chilled and frozen desserts; Curdled soybean drinks; Protein soybean products (tofu), okara
	10	Dry products for preventive nutrition - cereal, dairy and meat formulas (extrusion technology)
	100	Flavored powdered seasonings with vegetables and spices (heat drying); First and second lunch dishes cooked by using the extrusion technology that do not require cooking; Instant porridge concentrates
Yeasts are prohibited in the product mass, (g)	1.0	Enzymatic protein hydrolyzate from soybean raw materials
Yeasts, CFU/g, NMT	10	Soybean drinks (curdled soybean drinks); Lyophilized starter cultures (for the production of fermented meat, fish or vegetable products); Dry products for preventive nutrition - cereal, dairy and meat formulas (extrusion technology)
	50	Protein soybean products (tofu); Pectin (for products of

		child and dietary nutrition); Low-sugared corn syrup; Maltine, maltodextrins; Lactulose concentrate; Glucose and fructose syrup; Granulated glucose with juice additives; Biomass of unicellular plants, yeasts for processing
	100	Isolates, vegetable protein concentrates, soybean flour; Soybean protein concentrate, textured soybean flour; Pectin (for the products of mass consumption); Instant porridge concentrates
	200	Salads from raw vegetables and fruits with dressing (mayonnaise, sauces, etc.) and preservatives; Salads from raw vegetables with eggs, canned vegetables, fruits, etc. with dressing (mayonnaise, sauces, etc.) and preservatives; Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressing (mayonnaise, sauces, etc.) and preservatives; Salads with meat, poultry, fish or smoked products, etc., dressing (mayonnaise, sauces, etc.) and preservatives
	250	Swelling amylopectin starch, extrusion starch
	500	Dry starches (potato, corn, pea); Dry fruit and berry starch drinks; Salads from raw vegetables and fruits with dressing (mayonnaise, sauces, etc.); Salads from raw vegetables with eggs, canned vegetables, fruits, etc. with dressing (mayonnaise, sauces, etc.); Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried, stewed vegetables with dressing (mayonnaise, sauces, etc.); Salads with meat, poultry, fish or smoked products, etc., dressing (mayonnaise, sauces, etc.)
Yeasts and molds (in total), CFU/g, NMT	500	Thickeners and stabilizers from gums (guar, xanthan, etc.)
Molds are prohibited in the product mass, (g)	1.0	Enzymatic protein hydrolyzate from soybean raw materials
Molds, CFU/g, NMT	10	Sunflower protein concentrate; Soybean drinks; Protein soybean products (tofu, okara; Lyophilized starter cultures (for the production of fermented meat, fish or vegetable products);
	50	Dietary fiber from brans; vegetable cakes, fruit squeezes; Pectin (used in the products for child and dietary nutrition); Biomass of unicellular plants and yeasts for industrial processing; Salads from raw vegetables and fruits with dressing (mayonnaise, sauces, etc.); Salads from raw vegetables with eggs, canned vegetables, fruits, etc. with redressing (mayonnaise, sauces, etc.); Salads and vinaigrettes from boiled vegetables and dishes from boiled, fried or stewed vegetables with dressing (mayonnaise, sauces,



		etc.); Salads with meat, poultry, fish, smoked products, etc. and refueling (mayonnaise, sauces, etc.)
	100	Isolates, vegetable protein concentrates, soybean flour; Soybean protein concentrate, textured soybean flour; Pectin (for the products of mass consumption); Edible agar, agaroid, fursellarin, sodium alginate products; Carrageenan; Low-sugar corn syrup; Maltine, maltodextrins; Glucose and fructose syrup; Granulated glucose with juice additives; Compressed bakery yeasts; Xylitol, sorbitol, mannitol, and other sugar alcohols; Culinary powdered sauces (heat drying); Flavored powdered seasonings with vegetables and spices (heat drying); Concentrates of lunch dishes that do not require cooking (instant soups); First and second lunch dishes cooked by using the extrusion technology that do not require cooking; Instant porridge concentrates; Dry products for preventive nutrition - cereal, dairy and meat formulas (extrusion technology)
	200	Broth powders with spices that require cooking
	250	Swelling amylopectin starch, extrusion starch
	500	Dry (potato, corn or pea) starch; Dry soups from several ingredients that require cooking; Dry fruit and berry starch drinks

### 1.9. Dietary supplements (DSs).

Parameters	Permissible levels	Notes
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, NMT	$5 \times 10^3$	Plant-based Food Supplements, including pollen: liquid in the form of syrups, elixirs, infusions, balsams, etc.; Food Supplements - teas (dry, for children)
	$1 \times 10^4$	Food Supplements based on natural minerals (zeolites, etc.), including mumie; Plant-based Food Supplements, including pollen: tableted, encapsulated or powdered; Food Supplements based on processing of meat and dairy raw materials, including by-products, poultry, arthropods, amphibians and bee products (royal jelly, propolis, etc.) - dry; Food Supplements based on meat raw materials, including by-products from poultry; Food Supplements based on dairy raw materials; Food Supplements based on fish, marine invertebrates, crustaceans, mollusks and other sea products, plant-based marine organisms (algae, etc.) - dry; Food Supplements based on unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates
	$5 \times 10^4$	Food Supplements based mainly on dietary fibers (cellulose, gums, pectin, microcrystalline cellulose, bran, fructooligosacchar, chitosan and other

		polysaccharides); Food Supplements based on pure substances (vitamins, minerals, organic, etc.) or concentrates (extracts of plants, etc.) with the use of various fillers, including dry concentrates for drinks
	5 x 10 <sup>5</sup>	Plant-based food supplements, including pollen: mixtures of dried medicinal plants (teas)
Bacteria of colibacillus group (coliforms) are prohibited in the product mass, (g)	10	Food Supplements - concentrated, liquid, based on pure cultures of probiotic microorganisms; Food Supplements - non-concentrated, liquid, based on pure cultures of probiotic microorganisms
	2.0	Food Supplements - dry, based on pure cultures of probiotic microorganisms
	1.0	Plant-based Food Supplements, including pollen: liquid in the form of syrups, elixirs, infusions, balsams, etc.; Food Supplements - dry, based on pure cultures of probiotic microorganisms with amino acids, microelements, mono-, di- and oligosaccharides, etc.
	0.1	Food Supplements based mainly on dietary fibers (cellulose, gums, pectin, microcrystalline cellulose, bran, fructooligosacchar, chitosan and other polysaccharides); Food Supplements based on pure substances (vitamins, minerals, organic, etc.) or concentrates (extracts of plants, etc.) with the use of various fillers, including dry concentrates for drinks; Food Supplements based on natural minerals (zeolites, etc.), including mumie; Plant-based Food Supplements, including pollen: tableted, encapsulated or powdered; Plant-based Food Supplements, including pollen: tableted, encapsulated or powdered, with microorganisms - probiotics; Food Supplements - teas (dry, for children); Food Supplements based on processing of meat and dairy raw materials, including by-products, poultry, arthropods, amphibians and bee products (royal jelly, propolis, etc.) - dry; Food Supplements based on meat raw materials, including by-products from poultry; Food Supplements based on dairy raw materials; Food Supplements based on fish, marine invertebrates, crustaceans, mollusks and other sea products, plant-based marine organisms (algae, etc.) - dry; Food Supplements based on unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates
	0.01	Plant-based food supplements, including pollen: mixtures of dried medicinal plants (teas)
E.coli are prohibited in the product mass, (g)	5.0	Food Supplements - dry, based on pure cultures of probiotic microorganisms with amino acids, microelements, mono-, di- and oligosaccharides, etc.
	1.0	Food Supplements based mainly on dietary fibers (cellulose, gums, pectin, microcrystalline cellulose,

		bran, fructooligosacchar, chitosan and other polysaccharides); Food Supplements based on pure substances (vitamins, minerals, organic, etc.) or concentrates (extracts of plants, etc.) with the use of various fillers, including dry concentrates for drinks; Plant-based Food Supplements, including pollen: tableted, encapsulated or powdered, with or without microorganisms - probiotics; Food Supplements - teas (dry, for children); Food Supplements based on processing of meat and dairy raw materials, including by-products, poultry, arthropods, amphibians and bee products (royal jelly, propolis, etc.) - dry; Food Supplements based on meat raw materials, including by-products from poultry; Food Supplements based on dairy raw materials; Food Supplements based on fish, marine invertebrates, crustaceans, mollusks and other sea products, plant-based marine organisms (algae, etc.) - dry; Food Supplements based on unicellular algae (spirulina, chlorella, etc.), yeasts and their lysates
	0.1	Plant-based food supplements, including pollen: mixtures of dried medicinal plants (teas)
S.aureus are prohibited in the product mass, (g)	10	Food Supplements - concentrated, liquid, based on pure cultures of probiotic microorganisms; Food Supplements - non-concentrated, liquid, based on pure cultures of probiotic microorganisms
	2.0	Food Supplements - dry, based on pure cultures of probiotic microorganisms
	1.0	Food Supplements based on natural minerals (zeolites, etc.), including mumie; Plant-based Food Supplements, including pollen: tableted, encapsulated or powdered; Plant-based Food Supplements, including pollen: liquid in the form of syrups, elixirs, infusions, balsams, etc.; Food Supplements - teas (dry, for children); Food Supplements based on processing of meat and dairy raw materials, including by-products, poultry, arthropods, amphibians and bee products (royal jelly, propolis, etc.) - dry; Food Supplements based on meat raw materials, including by-products from poultry; Food Supplements based on dairy raw materials; Food Supplements based on fish, marine invertebrates, crustaceans, mollusks and other sea products, plant-based marine organisms (algae, etc.) - dry; Food Supplements - dry, based on pure cultures of probiotic microorganisms with amino acids, microelements, mono-, di- and oligosaccharides, etc.
mold, CFU/g, not more than	10	Food Supplements - dry, based on pure cultures of probiotic microorganisms; Food Supplements - concentrated, liquid, based on pure cultures of probiotic microorganisms (together with yeasts); Food Supplements - non-concentrated, liquid, based on pure cultures of probiotic microorganisms (together with

		yeasts)
	50	Plant-based Food Supplements, including pollen: liquid in the form of syrups, elixirs, infusions, balsams, etc.; Food Supplements - teas (dry, for children); Food Supplements - dry, based on pure cultures of probiotic microorganisms with amino acids, microelements, mono-, di- and oligosaccharides, etc.; Food Supplements based on yeasts and their lysates
	100	Food Supplements based mainly on dietary fibers (cellulose, gums, pectin, microcrystalline cellulose, bran, fructooligosacchar, chitosan and other polysaccharides) (in total with yeasts); Food Supplements based on pure substances (vitamins, minerals, organic, etc.) or concentrates (extracts of plants, etc.) with the use of various fillers, including dry concentrates for drinks (in total with yeasts); Food Supplements based on natural minerals (zeolites, etc.), including mumie (in total with yeasts); Plant-based Food Supplements, including pollen: tableted, encapsulated or powdered, with or without microorganisms - probiotics; Food Supplements based on unicellular algae (spirulina, chlorella, etc.)
	200	Food Supplements based on bee products (royal jelly, propolis, etc.) - dry (in total with yeasts); Food Supplements based on plant-based marine organisms (algae, etc.) - dry (in total with yeasts)
	10 <sup>3</sup>	Plant-based food supplements, including pollen: mixtures of dried medicinal plants (teas)
Yeasts, CFU/g, NMT	10	Food Supplements - dry, based on pure cultures of probiotic microorganisms; Food Supplements based on yeasts and their lysates
	50	Plant-based Food Supplements, including pollen: liquid in the form of syrups, elixirs, infusions, balsams, etc.; Food Supplements - teas (dry, for children); Food Supplements - dry, based on pure cultures of probiotic microorganisms with amino acids, microelements, mono-, di- and oligosaccharides, etc.
	100	Plant-based Food Supplements, including pollen: tableted, encapsulated or powdered, with or without microorganisms - probiotics; Plant-based Food Supplements, including pollen: mixtures of dried medicinal plants (teas); Food Supplements based on unicellular algae (spirulina, chlorella, etc.)
Living cells of producer are prohibited in the product mass, (g)	0.1	Food Supplements based on yeasts and their lysates
B.cereus are prohibited in the	2 x 10 <sup>2</sup>	Food Supplements based on natural minerals (zeolites,

product mass, (g)		etc.), including mumie; Plant-based Food Supplements, including pollen: tableted, encapsulated or powdered; Plant-based Food Supplements, including pollen: liquid in the form of syrups, elixirs, infusions, balsams, etc.; Food Supplements - teas (dry, for children)
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### 1.10. Products for pregnant and lactating women

Omitted. - [Decision](#) of the Council of the Eurasian Economic Commission of 08.08.2019 N 115.

### 1.11. Specialized food products for child (infant) nutrition, produced (manufactured) by baby food centers

Parameters	Permissible levels	Notes
Number of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g	1 x 10 <sup>2</sup>	Adapted and sterilized milk formulas, non-aseptic and sterilized milk and cream, calcined cottage cheese produced at infant-feeding centers
	2 x 10 <sup>2</sup>	Pasteurized meat sausages (1.5 year and older)
	5 x 10 <sup>2</sup>	Pasteurized and reconstituted formulas produced at infant-feeding centers
	1 x 10 <sup>3</sup>	Ready-to-eat dairy porridges produced at infant-feeding centers
	1 x 10 <sup>4</sup>	Dry and non-diary porridges (instant cooking); soluble biscuits
	5 x 10 <sup>3</sup>	Infusions (briar, blackcurrant, etc.) produced at infant-feeding centers; Herbal drinks for children (herbal tea)
	5 x 10 <sup>4</sup>	Flour and cereals that require cooking
Bacteria of colibacillus group (coliforms) are prohibited in the product mass, (g, cm <sup>3</sup> )	0.1	Flour and cereals that require cooking
	0.3	Cottage cheese, products from cottage cheese, acidophilic pasta, low-lactose protein paste produced at infant-feeding centers
	1.0	Dry and non-diary porridges (instant cooking); Soluble biscuits; Pasteurized meat sausages; Herbal drinks for children (herbal tea); calcined cottage cheese, ready-to-eat dairy porridges, infusions (briar, blackcurrant, etc.) produced at infant-feeding centers
	3.0	Non-aseptic and fermented dairy products produced at infant-feeding centers

	10	Adapted and sterilized milk formulas, non-aseptic and sterilized milk and cream, pasteurized and reconstituted formulas, starter cultures (liquid), produced at infant-feeding centers
E.coli are prohibited in the product mass, g (cm <sup>3</sup> )	10	Adapted and sterilized milk formulas, non-aseptic and sterilized milk and cream, pasteurized and reconstituted formulas, non-aseptic and fermented milk products, infusions (briar, blackcurrant, etc.), starter cultures (liquid), produced at infant-feeding centers
S.aureus are prohibited in the product mass, (g, cm <sup>3</sup> )	10	Adapted and sterilized milk formulas, non-aseptic and sterilized milk and cream, pasteurized and reconstituted formulas, non-aseptic and fermented dairy products, infusions (briar, blackcurrant, etc.), starter cultures (liquid), produced at infant-feeding centers
	1.0	Cottage cheese, products from cottage cheese, acidophilic pasta, low-lactose protein paste, calcined cottage cheese, ready-to-eat milk porridges produced at infant-feeding centers
Molds, CFU/g	50	Herbal drinks for children (herbal tea)
	100	Dry and non-diary porridges (instant cooking)
	200	Flour and cereals that require cooking
Yeasts, CFU/g	50	Flour and cereals, dry porridges (instant cooking); Herbal drinks for children (herbal tea)
	100	Flour and cereals that require cooking; dry non-diary porridges that require cooking
B.cereus, CFU/g	The following is prohibited in 1.0 g	Pasteurized meat sausages (1.5 year and older)
	20	Pasteurized and reconstituted formulas produced at infant-feeding centers
	100	Herbal drinks for children (herbal tea)
	2 x 10 <sup>2</sup>	Dry and non-diary porridges (instant cooking)

#### 1.12. Specialized food products for children of school age

Parameters	Permissible levels	Notes
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g (cm <sup>3</sup> ), NMT	1 x 10 <sup>3</sup>	Sausages; pastes, culinary products from meat, bakery products, biscuits, crackers; Semi-finished products from fish and non-fish species ("crab sticks", etc.)
	2,5 x 10 <sup>3</sup>	Gingerbreads without filling

	5 x 10 <sup>3</sup>	Glazed cakes with nuts, candied fruits, fruits or rum; Cakes and rolls in sealed package; Wafers with or without fruits, fondant or fatty filling; Gingerbreads with filling
	1 x 10 <sup>4</sup>	Biscuit rolls with fruits, candied fruits, poppy seeds or nuts; Biscuits with sugar, chocolate glaze, butter, creamy layer and filling; Culinary products from fish and non-fish species with thermal processing: baked or boiled, including frozen, fish and filled products; without thermal processing: salads from fish and sea products without dressing
	2 x 10 <sup>4</sup>	Semi-finished products from fish and non-fish species - quick-frozen ready-to-eat lunch fish dishes, including vacuum-packed
	5 x 10 <sup>4</sup>	Instant pasta with dairy and plant-based additives; Biscuit rolls with with fondant or fatty filling; Chocolate glazed wafers with nut-praline filling; Semi-finished products from fish and non-fish species
	1 x 10 <sup>5</sup>	Raw and natural semi-finished products from meat
	5 x 10 <sup>5</sup>	Raw and chopped semi-finished products from meat
Bacteria of colibacillus group (coliforms) are prohibited in the product mass, (g)	1.0	Sausage products, pastes, culinary products from meat, bakery products, biscuit rolls with fruits, candied fruits, poppy seeds, nuts, gingerbreads, biscuits or crackers; Culinary products from fish and non-fish species with thermal processing: baked or boiled, including frozen, fish and filled products; Culinary products from fish and non-fish species without thermal processing: salads from fish and sea products without dressing, structured products ("crab sticks", etc.)
	0.1	Instant pasta with plant-based additives; Glazed cakes with powdered sugar, nuts, candied fruits, fruits or rum; Cakes and rolls in sealed package; Wafers with or without fruit, fondant or fatty filling; Gingerbreads; Biscuits with sugar, chocolate glaze, butter, creamy layer and filling; Quick-frozen ready-to-eat lunch fish dishes, including vacuum-packed
	0.01	Instant pasta with dairy additives; Biscuit rolls with with fondant or fatty filling, candied fruits, poppy seeds or nuts; Chocolate glazed wafers with nut-praline filling; Semi-finished products from fish and non-fish species
	0.001	Raw semi-finished products from meat
E.coli are prohibited in the product mass, (g)	1.0	Sausage products with the shelf life over 5 days; pastes and culinary products from meat with the shelf life of more than 72 hours.
S.aureus are prohibited in the	1.0	Sausage products, bakery products, biscuit rolls with

product mass, (g)		fruits, candied fruits, poppy seeds or nuts; Culinary products from fish and non-fish species with thermal processing: baked or boiled, including frozen, fish and filled products; Culinary products from fish and non-fish species without thermal processing: salads from fish and sea products without dressing, structured products ("crab sticks", etc.)
	0.1	Raw semi-finished products from meat and instant pasta with dairy additives; Biscuit rolls with with fondant or fatty filling; Cakes and rolls in sealed package; Biscuits with fondant layer and filling; Quick-frozen ready-to-eat lunch fish dishes, including vacuum-packed
	0.01	Semi-finished products from fish and non-fish species
Bacteria of the Proteus genus are prohibited in the product mass, (g)	0.1	Culinary products from fish and non-fish species without thermal processing: salads from fish and sea products without dressing
Sulphite-reducing clostridia are prohibited in the product mass, (g)	1.0	Culinary products from fish and non-fish species with thermal processing: vacuum-packed baked or boiled, including frozen, fish and stuffed products, structured products ("crab sticks", etc.)
	0.1	Sausage products, pastes, culinary products from meat, semi-finished products from fish and non-fish species; Quick-frozen ready-to-eat lunch fish dishes, including vacuum-packed
	0.01	Vacuum-packed semi-finished products from fish and non-fish species
V.parahaemolyticus, CFU/g, NMT	100	Semi-finished products from sea fish
Bacteria of the Enterococcus genus, CFU/g, NMT	1 x 10 <sup>3</sup>	Quick-frozen ready-to-eat lunch fish dishes in portions, including vacuum-packed
	2 x 10 <sup>3</sup>	Semi-finished products from fish and non-fish species - structured stuffed products
Molds, CFU/g, NMT	50	Bakery products; Cakes with powdered sugar; Cakes and rolls in sealed package; Gingerbreads
	100	Sausage products, pastes, culinary products from meat; biscuit rolls with fruits, candied fruits, poppy seeds or nuts; Glazed cakes with nuts, candied fruits, fruits or rum; Chocolate glazed wafers with or without fruits, fondant, fatty or nut-praline filling; Biscuits with sugar, chocolate glaze, butter, creamy layer and filling; Biscuits, crackers
	250	Raw and grated semi-finished products from meat
Yeasts, CFU/g (cm <sup>3</sup> ), NMT	50	Biscuit rolls with fruits, candied fruits, poppy seeds or nuts; Glazed cakes with nuts, candied fruits, fruits or



		rum; Chocolate glazed wafers with or without fruits, fondant, fatty or nut-praline filling; Gingerbreads; Biscuits with sugar, chocolate glaze, butter, creamy layer and filling
	100	Sausage products, pastes, culinary products from meat
Yeasts and molds (in total), CFU/g, NMT	100	Instant pasta with plant-based additives; Culinary products from fish and non-fish species with thermal processing: baked or boiled, including frozen, fish and stuffed products

**1.13. Specialized food products  
 for child and dietary therapeutic nutrition,  
 premature and small children**

Omitted. - [Decision](#) of the Council of the Eurasian Economic Commission of 08.08.2019 N 115.

**1.14. Main types of food  
 raw materials and ingredients used in the production  
 (manufacturing) of specialized food products  
 for child nutrition**

Parameters	Permissible levels	Note
Quantity of mesophilic aerobic and facultative anaerobic microorganisms, CFU/g, NMT	10	Slaughter-warm meat
	$1 \times 10^2$	Deodorized and refined corn oil; Soybean oil; Rendered poultry fat; Vitamin premix
	$2.5 \times 10^2$	Aspartame
	$5 \times 10^2$	Deodorized and refined sunflower oil
	$1 \times 10^3$	Slaughter-cold meat; granulated sugar, refined milk sugar; Refined milk sugar; Lactose concentrate
	$5 \times 10^3$	Corn syrup; Imported dry corn syrup; Lactulose concentrate; Isolated soybean protein
	$1 \times 10^4$	Concentrate of whey dairy proteins obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate-protein concentrate; Dairy and protein concentrate; Dry kazecite; Processed rice, buckwheat, oatmeal or rye flour; Durum semolina; Oatmeals; Slaughter-frozen meat; Butter (extra class); Malt extract used in products for children; Corn starch (extra class); Low-sugar and powdered corn syrup; Carbohydrate ingredient obtained by enzymatic hydrolysis of starch; Potato starch (extra class); Edible lactose; Mineral premix; Pectin
	$1,5 \times 10^4$	Dry, dairy and low-fat ingredient used in dry products for children; Dry dairy ingredient with malt extract (used in

		liquid products for children)
	2,5 x 10 <sup>4</sup>	Dry skimmed milk powder with the mass fraction of fat equal to 25%; Dry carbohydrate and protein module from cheese whey; Dry carbohydrate and protein modules from cottage cheese whey; Dry dairy ingredient with carbohydrate and protein concentrate used in liquid products for children; Dry, dairy and low-fat ingredient without chemical treatment used in dry products for children; Unprocessed cereals; Dry edible blood
	5 x 10 <sup>4</sup>	Unprocessed cereal flour; Raw and chilled, slightly-frozen or frozen fish
	1 x 10 <sup>5</sup>	Unpasteurized cow milk (extra class); Slaughter-frozen meat in blocks and pieces; Chilled poultry; Chicken meat, Chilled broiler chicken
	2 x 10 <sup>5</sup>	Boneless meat in pieces, meat on bones in pieces, including legs and breasts; Chilled poultry by-products
	5 x 10 <sup>5</sup>	Unpasteurized cow milk (class 1)
Somatic cells, content in 1 cm <sup>3</sup> (g), NMT	2 x 10 <sup>5</sup>	Unpasteurized cow milk (extra class)
	1 x 10 <sup>6</sup>	Unpasteurized cow milk (class 1)
Bacteria of colibacillus group (coliforms) are prohibited in the product mass, (g, cm <sup>3</sup> )	3.0	Paracasein concentrate
	1.0	Dry skimmed milk powder with the mass fraction of fat equal to 25%; Concentrate of whey dairy proteins obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate and protein concentrate; Dairy and protein concentrate; Dry carbohydrate and protein module from cheese whey; Dry carbohydrate and protein modules from cottage cheese whey; Dry kazecite; Dry dairy ingredient with carbohydrate and protein concentrate used in liquid products for children; Dry, dairy and low-fat ingredient without chemical treatment used in dry products for children; Unprocessed cereals and oatmeals; Unprocessed cereal flour; Slaughter-warm meat; Dry edible blood; Deodorized and refined vegetable oil; Rendered poultry fat; Granulated sugar, refined milk sugar; Corn syrup; Malt extract used in products for children; Corn starch (extra class); Aspartame; Corn syrup; Imported dry corn syrup; Low-sugar and powdered corn syrup; Carbohydrate ingredient obtained by enzymatic hydrolysis of starch; Potato starch (extra class); Refined milk sugar; Edible lactose; Lactose concentrate; Lactulose concentrate; Vitamin premix; Mineral premix
	0.3	Non-fat dry dairy ingredient used in dry products for children

	0.1	Dry dairy ingredient with malt extract; Unprocessed cereal flour; Slaughter-chilled meat; Butter (extra class); Isolated soybean protein; Pectin
	0.01	Slaughter-frozen meat; Raw and chilled, slightly-frozen or frozen fish
	0.001	Slaughter-frozen meat in blocks and pieces
S.aureus are prohibited in the product mass, (g, cm <sup>3</sup> )	1.0	Dry skimmed milk powder with the mass fraction of fat equal to 25%; Concentrate of whey dairy proteins obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate and protein concentrate; Dairy and protein concentrate; Dry carbohydrate and protein module from cheese whey; Dry carbohydrate and protein modules from cottage cheese whey; Paracasein concentrate; Dry kazecite; Dry, dairy and low-fat ingredient used in dry products for children; Dry dairy ingredient with malt extract (used in liquid products for children); Dry dairy ingredient with carbohydrate and protein concentrate used in liquid products for children; Dry, dairy and low-fat ingredient without chemical treatment used in dry products for children; Processed cereal flour; Durum semolina; Oatmeals; Dry edible blood; Deodorized and refined vegetable oil; Butter (extra class); Rendered poultry fat; Corn syrup, including low-sugar and powdered corn syrup; Edible lactose; Lactulose concentrate; Vitamin and mineral premixes; Isolated soybean protein
	0.01	Raw and chilled, slightly-frozen or frozen fish
Yeasts are prohibited in the product mass, (g)	1.0	Deodorized and refined vegetable oil; Vitamin premix
Yeasts, CFU/g, NMT	10	Dry skimmed milk powder with the mass fraction of fat equal to 25%; Concentrate of whey dairy proteins obtained by electrodialysis, ultrafiltration and electrodialysis; Carbohydrate and protein concentrate; Dairy and protein concentrate; Dry carbohydrate and protein module from cheese whey; Dry carbohydrate and protein modules from cottage cheese whey; Dry kazecite; Dry, dairy and low-fat ingredient used in dry products for children; Dry and dairy ingredient used in dry products for malt extract (used in liquid products for children); Processed cereals; Oatmeals; Granulated sugar, refined milk sugar; Corn starch (extra class); Imported dry corn syrup; Potato starch (extra class)
	50	Paracasein concentrate; Dry dairy ingredient with carbohydrate and protein concentrate used in liquid products for children; Dry, dairy and low-fat ingredient without chemical treatment used in dry products for children; Durum semolina; Malt extract used in products for children; Corn syrup, including low-sugar and powdered corn syrup; Carbohydrate ingredient obtained

		by enzymatic hydrolysis of starch; Lactulose concentrate; Mineral premix
	100	Unprocessed cereal; Unprocessed cereal flour; Pectin
Molds, CFU/g (cm <sup>3</sup> ), NMT	10	Granulated sugar, refined milk sugar; Refined milk sugar
	20	Deodorized and refined corn oil; Deodorized and refined soybean oil; Vitamin premix
	50	Concentrate of whey dairy proteins obtained by electro dialysis, ultrafiltration and electro dialysis; Carbohydrate and protein concentrate; Dairy and protein concentrate; Dry carbohydrate and protein module from cheese whey; Dry carbohydrate and protein modules from cottage cheese whey; Paracasein concentrate; Dry kazecite; Dry, dairy and low-fat ingredient used in dry products for children; Dry and dairy ingredient with malt extract (used in liquid products for children); Dry dairy ingredient with carbohydrate and protein concentrate used in liquid products for children; Dry, dairy and low-fat ingredient without chemical treatment used in dry products for children; Processed cereal flour; Durum semolina; Oatmeals; Malt extract used in products for children; Corn starch (extra class); Corn syrup, including dry corn syrup; Potato starch (extra class); Mineral premix
	100	Dry skimmed milk powder with the mass fraction of fat equal to 25%; Unprocessed cereal; Deodorized and refined vegetable oil; Butter (extra class); Low-sugar and powdered corn syrup; Carbohydrate ingredient obtained by enzymatic hydrolysis of starch; Edible lactose; Lactose concentrate; Pectin
	200	Unprocessed rice, buckwheat, oat or rye flour

Table 2

## 2. Microbiological safety indicators of canned food products

Groups of canned products	Industrial sterility requirements		Notes
	Groups of microorganisms identified in canned products	Assessment criteria	
Canned products of A and B groups	Spore forming mesophilic, aerobic and facultative anaerobic groups of microorganisms: <i>B. cereus</i> and <i>B. polymyxa</i>	Not allowed in 1 g (cm <sup>1</sup> ) of product	Sterilized canned products with cereal or vegetable side dishes from by-products, including pastes (all types of slaughter and commercial animals); from poultry and plant-based meat, including pastes
	Spore forming mesophilic, aerobic and facultative anaerobic	Not more than 11 cell in 1g (cm <sup>3</sup> ) of	

	microorganisms of <i>B. subtilis</i> group	the product	and stuffed products; Canned products from fish, fish liver and non-fish species in glass, aluminum or prefabricated cans; Canned products from vegetables, containing pH 4.2 and higher; Canned products from apricots, peaches, pears with pH 3.8 and higher produced without acid, except for juice products from fruits; Canned mushroom products from natural mushrooms; Non-concentrated tomato products (whole-preserved) with the content of dry substances being less than 12%, except for juice products from vegetables; Drinks based on soybeans of aseptic filling; Liquid plant-based Food Supplements of aseptic filling
	Mesophilic clostridia ( <i>C. botulinum</i> and (or) <i>C. perfringens</i> )	Not allowed in 1 g (cm <sup>1</sup> ) of product	
	Mesophilic clostridia (except for <i>C. botulinum</i> and (or) <i>C. perfringens</i> )	Not more than 1 cell per 1g (cm <sup>3</sup> ) of the product	
	Non-spore forming microorganisms, including lactic acid and (or) mold fungi, and (or) yeasts	Not allowed in 1 g (cm <sup>1</sup> ) of product	
	Spore forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	Prohibited in 1g (cm <sup>3</sup> ) of the product at a storage temperature above +20 °C	
Canned products of A and B groups for child and dietary nutrition	Spore forming mesophilic, aerobic and facultative anaerobic groups of microorganisms: <i>B. cereus</i> and <i>B. polymyxa</i>	Not allowed in 1 g (cm <sup>1</sup> ) of product	Natural and sterilized canned products from: beef, pork, horse meat, etc. with cereal or vegetable side dishes; by-products, including pastes (all types of slaughter and commercial animals); poultry and plant-based meat, including pastes and stuffed products; Canned products from fish, fish liver and non-fish species in glass, aluminum or prefabricated cans; Canned products from vegetables, containing pH 4.2 and higher; Canned products from apricots, peaches, pears with pH 3.8 and higher produced without acid, except for juice products from fruits; Canned mushroom products from natural mushrooms; Non-concentrated tomato products (whole-preserved) with the content of dry substances being less than 12%, except for juice products from vegetables; Drinks based on soybeans of aseptic filling; Liquid plant-based Food Supplements of aseptic filling
	Spore forming mesophilic, aerobic and facultative anaerobic microorganisms of <i>B. subtilis</i> group	Not more than 11 cell in 1g (cm <sup>3</sup> ) of the product	
	Mesophilic clostridia	Not allowed in 10 g (cm <sup>1</sup> ) of product	
	Non-spore forming microorganisms, including lactic acid and (or) mold fungi, and (or) yeasts	Not allowed in 1 g (cm <sup>1</sup> ) of product	
	Spore forming thermophilic anaerobic, aerobic and facultative anaerobic microorganisms	Not allowed in 1 g (cm <sup>1</sup> ) of product	
Canned products of C group	Gas forming and spore forming mesophilic, aerobic and facultative anaerobic microorganisms of <i>B. polymyxa</i> group	Not allowed in 1 g (cm <sup>1</sup> ) of product	Canned products from vegetables, having pH 3.7 - 4.2, except for juice products from fruits and (or) vegetables; Canned mushroom products from

	Non-gas forming and spore forming mesophilic, aerobic and facultative anaerobic microorganisms	No more than 90 CFU in 1g (cm <sup>3</sup> ) of the product	pickled mushrooms
	Mesophilic clostridia (C. botulinum and (or) C. perfringens)	Not allowed in 1 g (cm <sup>1</sup> ) of product	
	Mesophilic clostridia (except for C. botulinum and (or) C. perfringens)	Not more than 1 cell per 1g (cm <sup>3</sup> ) of the product	
	Non-spore forming microorganisms and (or) mold fungi, and (or) yeasts	Not allowed in 1 g (cm <sup>1</sup> ) of product	
Canned products of D group	Non-spore forming microorganisms and (or) mold fungi, and (or) yeasts	Not allowed in 1 g (cm <sup>1</sup> ) of product	Canned products from vegetables (pH 3.7 and lower); Pasteurized fruits and berries; canned products for public catering with sorbic acid and pH below 4.0; canned products from apricots, peaches and pears with pH below 3.8, except for juice products from fruits and (or) vegetables; jams, preserves, confitures, fruits and berries with sugar and other sterilized fruit and berry concentrates with sugar.
Semi-canned products of E group	Number of mesophilic aerobic and facultative anaerobic microorganisms	No more than 2 x 2 10 CFU/g	Pasteurized canned products from: beef and pork, chopped ham, poultry; Pasteurized semi-canned products from fish in glass cans
	Bacteria of the colibacillus group (coliforms)	Prohibited in 1g of the product	
	B. cereus	Prohibited in 1g of the product	
	Sulfide-reducing clostridia	Prohibited in 0,1 g of the product; for semi-canned products in 1g of the product <*>	
	S. aureus and other coagulase-positive staphylococci	Prohibited in 1g of the product	

of the Customs Union "On Food  
 Safety"  
 (TR CU 021/2011)

## HYGIENIC SAFETY REQUIREMENTS FOR FOOD PRODUCTS

List of amending documents  
 (as amended by Decisions of the Eurasian Economic Commission Council  
 No. 115 dated 08.08.2019, No. 61 dated 14.07.2021)

### 1. Meat and meat products; poultry, eggs and products produced from these

Parameters	Permissible levels, mg/kg, NMT	Notes
Toxic elements		
- lead	0.5	Meat, meat and meat-containing products, poultry, products from it, canned products from meat (plant-based meat, poultry); Dry egg white (albumin)
	0.6	By-products of slaughter animals, pork skin, edible blood and products from it, canned products from by-products, including pastes
	1.0	Kidneys; Meat products with kidneys; Canned products from: meat, poultry, by-products (including pastes) with kidneys, including pastes, and plant-based meat (in prefabricated cans)
	0.3	Eggs and liquid egg products (melange, white, yolk)
	3.0	Dry egg products (powder, white, yolk)
- arsenic	0.1	Meat, meat and meat-containing products, poultry, products from it, canned products from meat (plant-based meat, poultry); Eggs and liquid egg products (melange, white, yolk)
	0.2	Dry egg white (albumin)
	0.6	Dry egg products (powder, white, yolk)
	1.0	By-products of slaughter animals, pork skin, edible blood and products from it, canned products from poultry in the form paste; Canned products from by-products with kidneys, including pastes
- cadmium	0.05	Meat, meat and meat-containing products, poultry, products from it, canned products from meat (plant-based meat, poultry); Dry egg white (albumin)
	0.1	Canned products from meat, poultry or plant-based meat in prefabricated cans; Dry egg products

	0.01	Eggs and liquid egg products (melange, white, yolk)
	0.3	By-products of slaughter animals, pork skin, edible blood and products from it, canned products from by-products (including pastes), plant-based canned products
	0.6	Canned products from by-products with kidneys, including pastes
	1.0	Kidneys; Products from meat with kidneys
- mercury	0.03	Meat, meat and meat-containing products, poultry, products from it, canned products from meat (plant-based meat, poultry) Dry egg white (albumin)
	0.02	Eggs and liquid egg products
	0.1	By-products of slaughter animals, pork skin, edible blood and products from it, canned products from by-products, including pastes; Dry egg products
	0.2	Kidneys; Meat products with kidneys; Canned products from by-products with kidneys, including pastes
- Stannum	200.0	Canned products from meat, poultry, by-products or plant-based meat in prefabricated cans
- Chromium	0.5	Canned products from meat, poultry, by-products, or plant-based meat in chrome cans
Pesticides		
- HCCH (alpha, beta, gamma isomers)	0.1	Meat, meat and meat-containing products, poultry; by-products from slaughter animals and poultry; Eggs and egg products; Pork skin, edible blood and products from it, canned products from meat, by-products or plant-based meat
- DDT and its metabolites	0.1	Meat, meat and meat-containing products, poultry; by-products from slaughter animals and poultry; Eggs and egg products; Pork skin, edible blood and products from it, canned products from meat, by-products or plant-based meat
Benzo[a]pyrene	0.001	Smoked meat, meat-containing or poultry products
Nitrates	200.0	Canned products from plant-based meat with vegetables, canned products from plant-based meat with poultry
Nitrosamine (NDMA and NDEA)	0.002	Canned products from meat or poultry with sodium nitrite; Canned products from by-products with kidneys, including pastes
	0.004	Smoked meat, meat-containing or poultry products
Dioxins	0.000003 (in terms of fat)	Canned products from meat (beef, lamb and products from them); Eggs and products from them
	0.000001	Canned products from meat (pork and products from it)



	(in terms of fat)	
	0.000006 (in terms of fat)	Liver and products from it; Canned products from liver
	0.000002	Poulties and products from them

Note: For dry products, including freeze-dried and thermally dried meat and poultry, dry egg products, content of toxic elements, antibiotics, pesticides, dioxins in terms of the primary product, considering the content of dry substances in it and the end product.

## 2. Milk and dairy products

Parameters	Permissible levels, mg/kg, NMT	Notes
Toxic elements		
- lead	0.1	Unpasteurized milk, unpasteurized skimmed milk, unpasteurized creams; Drinking milk and creams, butter milk, milk whey, milk drinks, fermented dairy products, sour cream, dairy compound products based on them; Butter, butter paste from cow's milk, milk fat; Creamy plant-based spread, creamy plant-based melted mixture; All types of ice cream from milk and milk-based; Starter cultures, starter and probiotic microorganisms used in fermented dairy products, sour cream butter, cheeses (for liquid, including frozen) <*>
	0.1	Dry and freeze-dried dairy products and compound products (in terms of reconstituted products)
	0.3	Cottage cheese, products from cottage cheese; Dairy compound products based on them; Dairy albumin and products based on it; Protein and dairy pastes, including the products thermally processed after fermentation; Concentrated and condensed products of milk processing; Dairy and milk-containing canned products, canned dairy products, dairy compound products, milk-containing products; Concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins; Butter, butter paste from cow's milk, milk fat with cacao products; Creamy plant-based spread, creamy plant-based melted mixture with cacao products; Dry dietary medium on a dairy basis for the cultivation of starter and probiotic microflora <*>
	0.5	Cheese and cheese products, cheese pastes, sauces
	1.0	Starter cultures, starter and probiotic microorganisms used in fermented dairy products, sour cream butter, cheeses (dry products)
	10.0	Milk-coagulating enzyme preparations
- arsenic	0.05	Unpasteurized milk, unpasteurized skimmed milk,

		unpasteurized creams; Drinking milk and creams, butter milk, milk whey, milk drinks, fermented dairy products, sour cream, dairy compound products based on them; All types of ice cream from milk and milk-based; Starter cultures, starter and probiotic microorganisms used in fermented dairy products, sour cream butter, cheeses (for liquid, including frozen) <*>
	0.05	Dry and freeze-dried dairy products and compound products (in terms of reconstituted products)
	0.1	Butter, butter paste from cow's milk, milk fat; Creamy plant-based spread, creamy plant-based melted mixture <*>
	0.15	Concentrated and condensed products of milk processing; Canned dairy, compound and milk-containing products
	0.2	Cottage cheese, products from cottage cheese; Dairy albumin and products based on it; Protein and dairy pastes, including the products thermally processed after fermentation; Starter cultures, starter and probiotic microorganisms used in fermented dairy products, sour cream butter, cheeses (dry products)
	0.3	Cheese and cheese products, cheese pastes, sauces <*>
	1.0	Concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins; Dry dietary medium on a dairy basis for the cultivation of starter and probiotic microflora
	3.0	Milk-coagulating enzyme preparations
- cadmium	0.03	Unpasteurized milk, unpasteurized skimmed milk, unpasteurized creams; Drinking milk and creams, butter milk, milk whey, milk drinks, fermented dairy products, sour cream, dairy compound products based on them; Butter, butter paste from cow's milk, milk fat; Creamy plant-based spread, creamy plant-based melted mixture; All types of ice cream from milk and milk-based; Starter cultures, starter and probiotic microorganisms used in fermented dairy products, sour cream butter, cheeses (for liquid, including frozen) <*>
	0.03	Dry and freeze-dried dairy products and compound products (in terms of reconstituted products)
	0.1	Cottage cheese, products from cottage cheese, dairy albumin and products based on it; Protein and dairy pastes, including the products thermally processed after fermentation; Concentrated and condensed products of milk processing; Canned products, containing dairy ingredients and milk <*>
	0.2	Concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins; Cheese and cheese products, cheese pastes, sauces; Butter, butter paste from cow's milk, milk fat; Creamy plant-based spread, creamy plant-based melted mixture with cacao products; Starter

		cultures, starter and probiotic microorganisms used in fermented dairy products, sour cream butter, cheeses (dry products); Dry dietary medium on a dairy basis for the cultivation of starter and probiotic microflora <*>
- mercury	0.005	Unpasteurized milk, unpasteurized skimmed milk; drinking milk and creams, butter milk, milk whey, milk drinks, fermented dairy products, sour cream, products based on them; All types of ice cream from milk and milk-based; Starter cultures, starter and probiotic microorganisms used in fermented dairy products, sour cream butter, cheeses (for liquid, including frozen); Dry and freeze-dried dairy products (in terms of reconstituted products) <*>
	0.015	Concentrated and condensed products of milk processing; Canned dairy, compound and milk-containing products <*>
	0.02	Cottage cheese, products from cottage cheese, dairy albumin and products based on it; Protein and dairy pastes, including the products thermally processed after fermentation <*>
	0.03	Concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins; Cheese and cheese products, cheese pastes, sauces; Butter, butter paste from cow's milk, milk fat; Creamy plant-based spread, creamy plant-based melted mixture; Starter cultures, starter and probiotic microorganisms used in fermented dairy products, sour cream butter, cheeses (dry products); Dry dietary medium on a dairy basis for the cultivation of starter and probiotic microflora <*>
- Copper	0.4	Butter, butter paste from cow's milk, milk fat (for reserved products); Creamy plant-based spread, creamy plant-based melted mixture (for reserved products) <*>
- Iron	1.5	Butter, butter paste from cow's milk, milk fat (for reserved products); Creamy plant-based spread, creamy plant-based melted mixture (for reserved products) <*>
- Nickel	0.7	Creamy plant-based spread, creamy plant-based melted mixture (for the products with hydrogenated fats) <*>
- Stannum	200.0	Canned products of milk processing in prefabricated cans
- Chromium	0.5	Canned products of milk processing in chrome cans
Benzo[a]pyrene	0.001	For smoked cheese and cheese products, cheese pastes, sauces
Pesticides <4>		
- HCCH (alpha, beta, gamma isomers)	0.05	Unpasteurized milk, unpasteurized skimmed milk; drinking milk, butter milk, milk whey, milk drinks, liquid fermented dairy products, dairy compound products based on them, including the products thermally processed after fermentation <*>
	1.25	Creams, drinking creams, sour cream; Cottage cheese,

	(in terms of fat)	products from cottage cheese, dairy compound products based on them, dairy albumin and products based on it; Protein and dairy pastes; milk, creams, butter milk, milk whey, dairy products, compound products based on them, concentrated and condensed dairy products with sugar, sterilized condensed milk, canned dairy and dairy compound products; Dry and freeze-dried dairy and compound products (in terms of reconstituted products); Concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins; Spread and dry whey-albumin cheese and cheese products, cheese pastes, sauces; Butter, butter paste from cow's milk, milk fat; Creamy plant-based spread, creamy plant-based melted mixture; All types of ice cream from milk and milk-based; Dry dietary medium on a dairy basis for the cultivation of starter and probiotic microflora <*>
- DDT and its metabolites	0.05	Unpasteurized milk, unpasteurized skimmed milk; drinking milk, butter milk, milk whey, milk drinks, liquid fermented dairy products, compound dairy products based on them, including the products thermally processed after fermentation <*>
	1.0 (in terms of fat)	Creams, drinking creams, sour cream; Cottage cheese, products from cottage cheese, dairy compound products based on them, dairy albumin and products based on it; Protein and dairy pastes; Milk, creams, butter milk, milk whey, dairy products, dairy compound products based on them, concentrated and condensed dairy products with sugar, sterilized condensed milk, canned dairy products and dairy compound products; Dry and freeze-dried dairy products (in terms of reconstituted products); Concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins; Spread and dry whey-albumin cheese and cheese products, cheese pastes, sauces; Butter, butter paste from cow's milk, milk fat; Creamy plant-based spread, creamy plant-based melted mixture; All types of ice cream from milk and milk-based; Dry dietary medium on a dairy basis for the cultivation of starter and probiotic microflora <*>
Mycotoxines		
- Aflatoxin M <sub>1</sub>	0.0005	Milk and milk processing products
Aflatoxin B <sub>1</sub>	Prohibited (< 0.00015)	Milk-coagulating enzyme mycogenous preparations
Zearalenone	Prohibited (< 0.005)	Milk-coagulating enzyme mycogenous preparations
T-2 toxin	not allowed (< 0.05)	Milk-coagulating enzyme mycogenous preparations
Ochratoxin A	not allowed (< 0.0005)	Milk-coagulating enzyme mycogenous preparations

Dioxins <2>	0,000003 (in terms of fat)	Milk and dairy products
Melamine <3>	Prohibited (< 1,0 mg/kg)	Unpasteurized milk, unpasteurized skimmed milk, unpasteurized creams; Milk processing products (except for butter, butter paste from cow's milk, milk fat, cream and vegetable spread and cream and vegetable melted mixture) for dry and and freeze-dried products of milk processing (in terms of reconstituted products)
Peroxide value	10 mmol of active oxygen/kg of fat	Creamy plant-based spread, creamy plant-based melted mixture

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 Note:

<\*> Dairy compound and milk-containing products with non-dairy ingredients equal to more than 35%: requirements for permissible levels of toxic elements, mycotoxins, antibiotics, pesticides, radionuclides, microbiological safety indicators are established, considering the content and ratio of dairy and non-dairy ingredients, types and levels of potentially hazardous substances in them.

### 3. Fish, non-fish catch and products from them

Parameters	Permissible levels, mg/kg, NMT	Notes
Toxic elements		
- lead	1.0	All types of fish products (except for tuna, swordfish, great sturgeon) and meat of marine mammals, including dried products <*>
	2.0	Tuna, swordfish, great sturgeon - all types of products, including dried products <*>
	10.0	Molluscs, crustaceans and other invertebrates, amphibians and reptiles
	0.5	Algae and sea grass
- arsenic	1.0 freshwater 5.0 marine	All types of fish products (except for caviar, milt, fish oil) and meat of marine mammals, including dried products <*>
	1.0	Caviar and milk of fish and products from them; Analogues of caviar; Fish oil
	5.0	Mollusks, crustaceans and other invertebrates, amphibians and reptiles; Algae and sea grass
- cadmium	0.2	All types of fish products and marine mammals (except for caviar, milt and liver), including dried products <*>
	1.0	Caviar and milt of fish and its products; Analogues of caviar;

		Algae and sea grass
	0.7	Fish liver and its products
	2.0	Molluscs, crustaceans and other invertebrates, amphibians and reptiles
- mercury	0.3 freshwater, non-predatory 0.6 freshwater, predatory 0.5 marine	All types of fish products (except for tuna, swordfish, great sturgeon, as well as caviar, milt, liver, fish oil) and meat of marine mammals, including dried products <*>
	1.0	Tuna, swordfish, great sturgeon - all types of products (except for caviar, milt, liver, fish oil), including dried products <*>
	0.5	Fish liver and its products
	0.3	Fish oil
	0.2	Caviar and milt of fish and products from them; Molluscs, crustaceans and other invertebrates, amphibians and reptiles
	0.1	Algae and sea grass
- Stannum	200	Canned and preserved products from fish, fish liver, as well as products from it, in prefabricated cans
- Chromium	0.5	Canned and preserved products from fish, fish liver, as well as products from it, in chrome cans
Histamine	100.0	Tuna, mackerel, salmon, herring - all types of products, including dried products <*>
Nitrosamine (total of NDMA and NDEA)	0.003	All types of fish products and marine mammals, including dried products <*>
Dioxins	0.000004	All types of fish products and marine mammals, including dried products <*>
	0.000002 (in terms of fat)	Fish oil <*>
Pesticides		
HCCH (alpha, beta, gamma isomers)	0.03	All types of products from freshwater fish, except for liver, caviar, milt, fish oil, dried and other ready-to-eat products
	0.2	All types of products from sea fish and meat of marine mammals (except for liver and fish oil); Caviar and milt of fish and its products; Analogues of caviar
	0.1	Fish oil
	1.0	Fish liver and its products
DDT and its metabolites	0.3	All types of products from freshwater fish (except for liver,

		caviar, milt, fish oil, dried and other ready-to-eat products)
	0.2	All types of products from sea fish (except for sturgeon, salmon and oily herring) and meat of marine mammals (except for liver, caviar and milt, dried and other ready-to-eat products); Fish oil
	2.0	Sturgeon, salmon, oily herring - all types of products (except for liver, caviar and milt), including dried, smoked, salted, spiced or pickled fish, fish cookery and other ready-to-eat products
	0.4	Dried, smoked, salted, spiced or pickled fish (except for sturgeon, salmon and oily herring), fish cookery and other ready-to-eat fish products; Caviar and milt of fish (of all kinds) and products from them; Analogues of caviar
	3.0	Fish liver and its products
2.4-D acid, its salts and esters	not allowed	All types of products from freshwater fish
Polychlorinated biphenyls	2.0	All types of fish products (except for liver and fish oil) and meat of marine mammals, including dried products <*>
	5.0	Fish liver and its products
	3.0	Fish oil
Benzapyrene	0.005	Smoked fish products
Paralyzant of shell-fish (saxitoxin)	0.8	Molluscs
Amnestic poison of mollusks (domoic acid)	20	Molluscs
	30	Internal organs of crabs
Diarrhea venom of molluscs (okadaic acid)	0.16	Molluscs
Acid value, mg KOH/g	4.0	Fish oil
Peroxide value, mol of active oxygen/kg	10.0	Fish oil

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 Note.

<\*> In terms of the primary product, considering the content of dry substances in it and the end product.

#### 4. Flour and cereals products

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

Parameters	Permissible	Notes
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	levels, mg/kg, NMT	
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Toxic elements:

lead	0.5	Products of cereals and legumes processing, except food bran, bread and bakery products
	1	Food brans (wheat, rye)
	0.35	Bakery products
arsenic	0.2	Products of cereals, excluding leguminous crops, bread and bakery products
	0.3	Products of leguminous crops processing
	0.15	Bakery products
cadmium	0.1	Products of cereals and leguminous crops, excluding bread and bakery products
	0.07	Bakery products
mercury	0.03	Cereals, oatmeal, flakes, flour, food bran
	0.02	Pasta, bread ring, rusks, stick biscuits
	0.015	Bakery products

Mycotoxins:

aflatoxin B1	0.005	Products of cereals and legumes processing
deoxynivalenol	0.7	Wheat processing products
	1	Barley processing products
T-2 toxin	0.1	Cereal processing products
zearalenone	1	Food bran (wheat, barley, corn)
	0.2	Products of cereal crops (wheat, barley, corn)
ochratoxin A	0.005	Cereal products (wheat, barley, rye, oats, rice)
Nitrosamine (total of NDMA and NDEA)	0.015	Brewer's malt

Pesticides:

HCCH ( $\alpha$ -, $\beta$ -, $\gamma$ - isomers)	0.5	Products of cereals and legumes processing
DDT and its metabolites	0.02	Cereal processing products
	0.05	Products of leguminous crops processing



2.4-D acid, its salts and esters	not allowed (within the detection limits of the detection method)	Products of cereals and legumes processing
benzene hexachloride	0.01	Wheat processing products
organomercurial pesticides	not allowed (within the detection limits of the detection method)	Products of cereals and legumes processing
Oligosaccharides, %, NMT	2	Food brans (for soybean products) for child and dietary nutrition
Trypsin inhibitor, %, NMT	0.5	Food brans (for soybean products) for child and dietary nutrition
Infestation by pests of bread stocks (insects, mites)	not allowed (within the detection limits of the detection method)	Cereals, oatmeal, flakes, food grain flour, food bran (wheat, rye)
Infestation by pests of bread stocks (insects, mites), total contamination density	not allowed (within the detection limits of the detection method)	Cereals, oatmeal, flakes, food grain flour, food bran (wheat, rye)
Infection with causative agents of "potato disease" in bread	not allowed (within the detection limits of the detection method)	Wheat flour used for baking bread of wheat varieties (36 hours after the test laboratory baking)

### 5. Sugar and confectionery

Parameters	Permissible levels, mg/kg, NMT	Notes
Toxic elements		
- lead	0.5	Sugar, pastry
	1.0	Sugar confectionery, oriental sweets, chewing gum; chocolate and products made from it; Cocoa beans and cocoa products; Honey
- arsenic	1.0	Sugar and sugar confectionery, oriental sweets, chewing gum; chocolate and products made from it; Cocoa beans and cocoa products

	0.3	Flour confectionery goods
	0.5	Honey
- cadmium	0.05	Sugar, honey
	0.1	Sugar and flour confectionery, oriental sweets, chewing gum
	0.5	Chocolate and products made from it; Cocoa beans and cocoa products
- mercury	0.01	Sugar and sugar confectionery, oriental sweets, chewing gum
	0.1	Chocolate and products made from it; Cocoa beans and cocoa products
	0.02	Flour confectionery goods
Pesticides		
- HCCH (alpha, beta, gamma isomers)	0.005	Sugar, honey
	0.5	Cocoa beans and cocoa products
	0.2	Flour confectionery goods
- DDT and its metabolites	0.005	Sugar, honey
	0.02	Flour confectionery goods
	0.15	Cocoa beans and cocoa products
Mycotoxines		
- aflatoxin B1	0.005	Flour and sugar confectionery, oriental sweets, chewing gum (for various products with nuts); Chocolate and products made from it; Cocoa beans and cocoa products
- Deoxynivalenol	0.7	Flour confectionery goods
5-Hydroxymethylfurfural	25	Honey

Note: Sugar confectionery, oriental sweets, chewing gum, chocolate and products made from it: permissible levels of HCCH (alpha, beta, gamma isomers) and DDT and its metabolites are calculated in accordance with the main type of raw material and mass fraction, as well as permissible levels of standardized pesticides.

#### 6. Fruit and vegetable products, tea, coffee

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

Parameters	Permissible levels, mg/kg, NMT	Notes
Toxic elements		
lead	0.5	Vegetables, potatoes, melons, nuts, mushrooms and products

		from them, including canned products from vegetables; juice products from vegetables<*>
	0.4	Fruits, berries and products from them; juice products from fruits <*>
	1.0	Canned products from vegetables, fruits, berries or mushrooms in prefabricated cans, except for juice products from fruits and (or) vegetables; Coffee (in beans, ground, instant) <*>
	0.3	Ice cream from fruits and berries, flavored and edible ice
	5.0	Spices and herbs
	10.0	Tea (black, green, brick)
arsenic	0.2	Vegetables, potatoes, melons, fruits, berries, mushrooms and products from them; juice products from fruits and (or) vegetables<*>
	0.1	Ice cream from fruits and berries, flavored and edible ice
	0.5	Mushrooms and products from them <*>
	1.0	Concentrates from fruits and berries with sugar (jams, preserves, etc.); Tea, coffee (in beans, ground, instant) <*>
	3.0	Spices and herbs
	0.3	Nuts
cadmium	0.03	Vegetables, potatoes, melons, fruits, berries and products from them, including canned products from vegetables; <*> Juice products from fruits and (or) vegetables
	0.1	Mushrooms, nuts and products from them
	0.05	Canned products from vegetables, fruits, berries or mushrooms in prefabricated cans, except for juice products from fruits and (or) vegetables; Fruit and berry concentrates with sugar (jams, preserves, etc.); Coffee (in beans, ground, instant) <*>
	0.2	Spices and herbs
	1.0	Tea
mercury	0.02	Vegetables, potatoes, melons, fruits, berries and products from them; Juice products from fruits and (or) vegetables; Coffee <*>
	0.05	Mushrooms, nuts and products from them <*>
	0.1	Tea
Stannum	200.0	Canned products from vegetables, fruits or berries in

		prefabricated cans, including juice products from fruits and (or) vegetables
Chromium	0.5	Canned products from vegetables, fruits or berries in chrome cans, including juice products from fruits and (or) vegetables
Nitrates <*>	250	Potatoes and products from them
	900	Early white cabbage (until September 1) and products from it
	500	Late white cabbage and products from it
	400	Early carrot (until September 1) and products from it
	250	Late carrot and products from it
	150	Tomatoes and products from them
	300	Tomatoes under cover and products from them
	150	Cucumbers and products from them
	400	Cucumbers under cover and products from them
	1,400	Beetroots and products from them
	80	Bulb onions and products from them
	600	Green onions and products from them
	800	Green onions under cover and products from them
	2,000	Leaf vegetables (salads, spinach, sorrel, cabbage of salad varieties, parsley, celery, coriander, dill, etc.) and products from them
	200	Sweet peppers and products from them
	400	Sweet peppers under cover, zucchini and products from them
	60	Watermelons and products from them
	90	Melons and products from them
	4500	Fresh lettuce grown in sheltered ground from October 1 to March 31
		4000
3500		Fresh lettuce grown in sheltered ground from from April 1 to September 30
2500		Fresh lettuce grown in unsheltered ground from from April 1 to September 30
2,000		Lettuce of iceberg type grown in sheltered ground

	2500	Lettuce of iceberg type grown in unsheltered ground
Nitrates	500	Juice products from white cabbage
	250	Juice products from carrots
	150	Juice products from tomatoes
	700	Juice products from red beet
	400	Juice products from zucchini
	200	Juice products from other vegetables
	60	Juice products from watermelons
	90	Juice products from melons
Pesticides		
HCCH (alpha, beta, gamma isomers) <*>	0.1	Potatoes, green peas, sugar beet and products from them
	0.5	Vegetables, melons and gourds, mushrooms, nuts and products from them. Juice products from vegetables and melons and gourds
	0.05	Fruits, berries, grapes and products from them; juice products from fruits
	0.2	Tea
(as amended by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)		
DDT and its metabolites <*>	0.1	Vegetables, potatoes, melons, fruit, berries, mushrooms and products from them; juice products from fruits and (or) vegetables
	0.15	Nuts
	0.2	Tea
(as amended by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)		
Mycotoxins:		
Patulin	0.05	Apples, tomatoes, sea buckthorn, viburnum and products from them
- aflatoxin B1	0.005	Nuts, tea, coffee
5-Hydroxymethylfurfural	20.0	Ice cream from fruit and berries, flavored and edible ice <*>

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 Note:

<\*> In dry vegetables, potatoes, fruits, berries, the content of toxic elements, nitrates and pesticides is

determined when recalculating to the original product, taking into account the dry matter content in the raw material and in the final product.

<\*> Beside fruit and (or) vegetable juice products.

### 7. Fat and oil products, fat products

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

Parameters	Permissible levels, mg/kg, NMT	Notes
Toxic elements		
- lead	0.1	Vegetable oils (all types), vegetable oil fractions, vegetable oil and animal fat products, including fish fats, oils (fats), interesterified refined deodorized; Oils (fats), interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats of special purpose, including fats, culinary, confectionery, bakery; substitutes for milk fat; cocoa butter improvers, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, cocoa butter unrefrigerated substitutes, unrefrigerated lauric cocoa butter substitutes, vegetable-cream spreads and vegetable-fat spreads, melted vegetable-cream and vegetable-fat blends, animal fats, pork fat and products made from it, animal rendered fats
	0.3	Mayonnaises; vegetable and cream spreads, vegetable-fat spreads, and melted vegetable-cream and vegetable-fat mixtures (with cocoa products), vegetable oil based sauces, mayonnaise, mayonnaise sauces, vegetable oil creams
	1.0	Oil seeds, fat from fish and marine mammals and fish as dietary (therapeutic and preventive) nutrition
- arsenic	0.1	Vegetable oils (all types), vegetable oil fractions, vegetable oil and animal fat products, including fish fats, oils (fats), interesterified refined deodorized; Oils (fats), interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats of special purpose, including fats, culinary, confectionery, bakery; substitutes for milk fat; cocoa butter improvers, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, cocoa butter unrefrigerated substitutes, unrefrigerated lauric cocoa butter substitutes, vegetable-cream spreads and vegetable-fat spreads, melted vegetable-cream and vegetable-fat blends, sauces based on vegetable oils, mayonnaise, mayonnaise sauces, vegetable oil creams; animal fats, pork fat and products made from it, animal rendered fats
	0.3	Oil seeds
	1.0	Fat from fish and marine mammals and fish as dietary (therapeutic and preventive) nutrition

- cadmium	0.05	Vegetable oils (all types), vegetable oil fractions, vegetable oil and animal fat products, including fish fats, oils (fats), interesterified refined deodorized; Oils (fats), interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats of special purpose, including fats, culinary, confectionery, bakery; substitutes for milk fat; cocoa butter improvers, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, cocoa butter unrefrigerated substitutes, unrefrigerated lauric cocoa butter substitutes, melted vegetable-fat spreads and mixtures, sauces based on vegetable oils, mayonnaise, mayonnaise sauces, vegetable oil creams
	0.03	Vegetable-creamy spreads, melted vegetable-creamy mixtures, animal fats, pork fat and products from it, animal rendered fats
	0.2	Vegetable-creamy and vegetable-fat spreads, melted vegetable-creamy and vegetable-fat mixtures (with cocoa products); Fat from fish and marine mammals and fish as dietary (therapeutic and preventive) nutrition
	0.5	Edible poppy seeds
- mercury	0.03	Vegetable oils (all kinds), vegetable oil fractions, vegetable-creamy spreads, melted vegetable-creamy mixtures, animal fats, pork fat and products from it, animal rendered fats
	0.05	Vegetable oil and animal fat products, including fish fats, oils (fats), interesterified refined deodorized; Oils (fats), interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats of special purpose, including fats, culinary, confectionery, bakery; substitutes for milk fat; cocoa butter improvers, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, cocoa butter unrefrigerated substitutes, unrefrigerated lauric cocoa butter substitutes, melted vegetable-fat spreads and mixtures, sauces based on vegetable oils, mayonnaise, mayonnaise sauces, vegetable oil creams, oilseeds
	0.2	Spreads vegetable-creamy, mixtures melted vegetable-creamy with cocoa products
	0.3	Fat from fish and marine mammals and fish as dietary (therapeutic and preventive) nutrition
- Iron	1.5	Vegetable oils (all types) and their refined fractions, mixtures of refined oils; margarines, spreads and melted mixtures (except margarines, spreads and mixtures melted with the addition of cocoa products); Animal fats (supplied for storage)
	5.0	Vegetable oils (all types) and their unrefined fractions, mixtures of unrefined oils, mixtures of refined and unrefined oils

- Copper	0.1	Vegetable oils (all types) and their refined fractions, mixtures of refined oils; margarines, vegetable-fat spreads, melted vegetable-fat mixtures (except margarines, spreads and melted mixtures with the addition of cocoa products)
	0.4	Vegetable oils (all types) and their fractions are unrefined, mixtures of unrefined oils, mixtures of refined and unrefined oils; Plant-cream spreads, melted vegetable-cream mixtures (except margarines, spreads and mixtures of melted with the addition of cocoa products), animal fats (supplied for storage)
- Nickel	0.7	Hydrogenated refined deodorized oils (fats) and products containing hydrogenated oils and fats
Pesticides		
- HCCH (alpha, beta, gamma isomers)	0.2	Vegetable oils (all types) and their unrefined fractions, mixtures of unrefined oils, mixtures of refined and unrefined oils; animal fat, pork fat, products from it
		Omitted. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 08.08.2019 N 115.
		Omitted. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 08.08.2019 N 115.
	0.05	Vegetable oils (all types), and their refined fractions, mixtures of refined oils; vegetable oil and animal fat products, including fish fats, oils (fats), interesterified refined deodorized; Oils (fats), interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats of special purpose, including fats, culinary, confectionery, bakery; substitutes for milk fat; cocoa butter improvers, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, cocoa butter unrefrigerated substitutes, unrefrigerated lauric cocoa butter substitutes, melted vegetable-fat spreads and mixtures, sauces based on vegetable oils, mayonnaise, mayonnaise sauces, vegetable oil creams
	1.25	Spreads vegetable-creamy, mixtures melted vegetable-creamy (in terms of fat)
	0.1	Fat from fish and marine mammals and fish as dietary (therapeutic and preventive) nutrition
		(as amended by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)
- DDT and its metabolites	0.2	Vegetable oils (all types) and their unrefined fractions, mixtures of unrefined oils, mixtures of refined and unrefined oils, Fat from fish and marine mammals and fish as dietary (therapeutic and preventive) nutrition
	0.1	Vegetable oils (all types), and their refined fractions, mixtures of refined oils; vegetable oil and animal fat products, including fish fats, oils (fats), interesterified refined deodorized; Oils (fats), interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats of special



		purpose, including fats, culinary, confectionery, bakery; substitutes for milk fat; cocoa butter improvers, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, cocoa butter unrefrigerated substitutes, unrefrigerated lauric cocoa butter substitutes, melted vegetable-fat spreads and mixtures, sauces based on vegetable oils, mayonnaise, mayonnaise sauces, vegetable oil creams
	1.0	Animal fats, pork fat, products from them
	1.0	Spreads vegetable-creamy, mixtures melted vegetable-creamy (in terms of fat)
	Omitted. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 08.08.2019 N 115.	
	Omitted. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 08.08.2019 N 115.	
	Omitted. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 08.08.2019 N 115.	
(as amended by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)		
Mycotoxines		
- aflatoxin B1	0.005	Vegetable oils (all types), and their unrefined fractions, mixtures of unrefined oils; mixture of refined and unrefined oils, vegetable oil and animal fat products, including fish fats, oils (fats), interesterified refined deodorized; Oils (fats), interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats of special purpose, including fats, culinary, confectionery, bakery; substitutes for milk fat; cocoa butter improvers, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, cocoa butter unrefrigerated substitutes, unrefrigerated lauric cocoa butter substitutes, melted vegetable-fat spreads and mixtures, mayonnaise, mayonnaise sauces, vegetable oil creams, oilseeds, vegetable oil based sauces
Polychlorinated biphenyls	3.0	Products containing fish fats, fat from fish and marine mammals and fish as dietary (therapeutic and preventive) nutrition
Nitrosamine (total of NDMA and NDEA)	0.002	Animal slaughter fat, animal fat, pork fat and products from them
	0.004	smoked fatback
Benzo[a]pyrene	0.001	smoked fatback
Dioxins	0.00000075	Vegetable oil (all types) and its fractions
	0.000003	Beef fat, including rendered fat
	0.000001	Pork fat, including rendered fat

	0.000002	Poultry fat, mixed fat, including rendered, fish oil
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### 8. Beverages

Parameters	Permissible levels, mg/kg, NMT	Notes
Toxic elements		
- lead		The item is excluded since January 1, 2022. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 14.07.2021 N 61
	0.3	Soft drinks, including those with juice, fermentation drinks, beer, wine, vodka, low-alcohol and other alcoholic beverages (as amended by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission No. 61 dated May 14, 2021)
- arsenic	0.1	Soft drinks, including those with juice, fermentation drinks
	0.2	Beer, wine, vodka, low alcohol and other beverages (as amended by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission No. 61 dated May 14, 2021)
- cadmium		The item is excluded since January 1, 2022. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 14.07.2021 N 61
	0.03	Soft drinks, including those with juice, fermentation drinks, beer, wine, vodka, low-alcohol and other alcoholic beverages (as amended by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission No. 61 dated May 14, 2021)
- mercury	0.005	Soft drinks, including those with juice, fermentation drinks, beer, wine, vodka, low-alcohol and other alcoholic beverages (as amended by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission No. 61 dated May 14, 2021)
Methyl alcohol	0.05%, not more	Vodka, ethyl alcohols, including alcohol semi-finished products
	1.0 g/dm <sup>3</sup> , not more	Cognacs, cognac spirits
Mycotoxines		
- Patulin	0.05	Drinks with juice: apple, tomato, sea-buckthorn, viburnum
Caffeine	150	Drinks containing caffeine
	400	Specialty drinks containing caffeine
Quinine	85	Drinks containing quinine
	300	Alcoholic beverages containing quinine
The item is excluded since January 1, 2022. - <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 14.07.2021 N 61		

Nitrosamine (total of NDMA and NDEA)	0.003	Beer
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Note.

Hygienic safety requirements for chemical safety indicators in terms of the content of toxic elements in packaged drinking water related to food products put into circulation on the customs territory of the Eurasian Economic Union and intended for sale to consumers, including natural mineral water (including table natural mineral water, therapeutic table natural mineral water and therapeutic natural mineral water), blended drinking water, treated drinking water, natural drinking water, drinking water for baby food, artificially mineralized drinking water are established by the Technical Regulations of the Eurasian Economic Union "On the safety of packaged drinking water, including natural mineral water" (TR EAEU 044/2017).  
 (the note was introduced by the [Decision](#) of the Council of the Eurasian Economic Commission of 14.07.2021 N 61)

### 9. Other products

Parameters	Permissible levels, mg/kg, NMT	Notes
Toxic elements		
lead	1.0	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food meal and flour from seeds of legumes, oilseeds and non-traditional crops; concentrates of blood proteins; embryos of seeds of cereals, leguminous and other crops and products from them; dry bouillons; xylitol, sorbitol, manite and other sugar alcohols; crystalline amino acids and mixtures thereof; yeast, biomass of unicellular plants, bacterial starter cultures
	0.3	Concentrates of dairy whey proteins, casein, caseinates, hydrolysates of milk proteins
	0.2	Protein products from seeds of cereals, legumes and other crops, drinks from them, including dry ones, tofu and okara dry (in terms of dry matter)
	2.0	Carrageenans, gum arabic, gums (locust tree, guar, xanthan, gelane, konjac); gelatin, concentrates of connective tissue proteins; cookery and medical and preventive salt
	5.0	Agar, alginates
	10.0	Pectin, gum (ghatti, container, karaya)
	0.5	Starch, molasses and products of their processing; flour confectionery with garnishing produced by public catering enterprises
arsenic	1.0	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food meal and flour from seeds of legumes, oilseeds and non-traditional crops; concentrates of

		whey proteins, casein, caseinates, hydrolysates of milk proteins; concentrates of blood proteins; gelatin, concentrates of connective tissue proteins; dry bouillons; cookery and medical and preventive salt; crystalline amino acids and mixtures thereof
	0.1	Protein products from seeds of cereals, leguminous and other crops, beverages, incl. fermented, tofu, okara; drinks concentrated, condensed and dry, tofu and okara dry (in terms of dry matter).
	3.0	Pectin, agar, carrageenan, gums (ghatti, tare, karaya, gelan, konjak)
	0.5	Starch, molasses and products of their processing
	0.2	Embryos of seeds of cereals, leguminous and other crops, flakes and meal from them, bran; yeast, biomass of unicellular plants, bacterial starter cultures
	2.0	Xylitol, sorbitol, beckons, other sugar alcohols
	0.3	Flour confectionery with garnishing produced by public catering enterprises
cadmium	0.2	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food meal and flour from seeds of legumes, oilseeds and non-traditional crops; concentrates of whey proteins, casein, caseinates, hydrolysates of milk proteins; protein products from seeds of cereals, leguminous and other crops, beverages, incl. fermented; tofu, okara, concentrated, condensed and dry drinks; tofu and okara dry (in terms of dry matter); yeast, biomass of unicellular plants, bacterial starter cultures; dry bouillons
	0.1	Concentrates of blood proteins, embryos of seeds of cereals, legumes and other crops, flakes and cake from them; gelatin, concentrates of connective tissue proteins; starch, molasses and products of their processing; cookery and medical and preventive salt; crystalline amino acids and mixtures thereof; flour confectionery with garnishing, produced by public catering enterprises
	1.0	Carrageenan
	0.05	Xylitol, sorbitol, beckons, other sugar alcohols
mercury	0.03	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food meal and flour from seeds of legumes, oilseeds and non-traditional crops; concentrates of whey proteins, casein, caseinates, hydrolysates of milk proteins; concentrates of blood proteins; embryos of seeds of cereals, leguminous and other crops, flakes and meal from them; protein products from seeds of cereals, leguminous and other crops, beverages, incl. fermented; tofu, okara, concentrated, condensed and dry drinks; tofu and okara dry

		(in terms of dry matter); yeast, biomass of unicellular plants, bacterial starter cultures; crystalline amino acids and mixtures thereof
	0.02	Starch, molasses and products of their processing; flour confectionery with garnishing produced by public catering enterprises
	1.0	Carrageenan
	0.1	Dry bullions, cookery salt
	0.01	Xylitol, sorbitol, beckons, other sugar alcohols; "Extra" cookery salt and therapeutic and medical and preventive
	0.05	Gelatin, concentrates of connective tissue proteins
copper	50	Pectin
zinc	25	Pectin
Nickel	2.0	Xylitol, sorbitol, beckons, other sugar alcohols
iodine	0.04 mg / g	Iodized salt (when determining the allowable level - 0.04 +/- 0.015)
Chromium	10	Gelatin, concentrates of connective tissue proteins
(introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)		
toxic elements (lead, arsenic, cadmium, mercury)	in terms of the primary product	Food concentrates
Pentachlorophenol	Prohibited (< 0.001 mg/kg)	Thickeners, stabilizers, gelling agents (guar gum, locust bean gum, tragacanth gum, karaya gum, tara gum, ghatti gum)
Pesticides:		
HCCH (alpha, beta, gamma isomers)	0.5	Isolates, concentrates, hydrolysates and textures, food meal and flour from cereals, corn, beans (except soybean), sunflower and peanuts; embryos of seeds of grain, leguminous and other crops, flakes and cake from them (in terms of fat); starch, molasses and products of their processing (corn)
	0.4	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and flour from flax, mustard, rape
	0.2	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and flour from soybean, cotton; flour confectionery with garnishing produced by public catering enterprises
	1.25	Concentrates of dairy whey proteins, casein, caseinates, hydrolysates of milk proteins (in terms of fat).

	0.1	Drinks from seeds of cereals and legumes concentrated, condensed and dry, tofu and okara dry; protein products from seeds of cereals, leguminous and other crops, beverages, incl. fermented, tofu, okara (in terms of dry matter); gelatin, concentrates of connective tissue proteins; starch, molasses and products of their processing (potato); dry food bouillons (in terms of the original product)
DDT and its metabolites	0.15	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and flour from sunflower, peanut
	0.1	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and flour from flax, mustard, rape; Gelatin, concentrates of connective tissue proteins; Starch, molasses and products of their processing (potato); dry bouillons (in terms of the primary product)
	0.05	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and flour from legumes, cotton, corn; starch, molasses and products of their processing (corn)
	0.02	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and cereal flour; embryos of seeds, cereals, leguminous and other crops, flakes and meal from them (in terms of fat); flour confectionery with garnishing produced by public catering enterprises
	1.0	Concentrates of dairy whey proteins, casein, caseinates, hydrolysates of milk proteins (in terms of fat).
	0.01	Protein products from seeds of cereals, leguminous and other crops, beverages, incl. fermented, tofu, okara (in terms of dry matter); beverages from cereals and legumes concentrated, condensed and dry, tofu and okara dry (in terms of dry matter).
organomercurial pesticides	not allowed	Protein products from seeds of cereals, leguminous and other crops, beverages from cereals and legumes concentrated, condensed and dry, tofu and okara dry (in terms of dry matter).
Mycotoxines		
- aflatoxin B1	0.005	Isolates, concentrates, hydrolysates and texturates of vegetable proteins; food meal and flour from seeds of legumes, oilseeds and other crops; bran; embryos of seeds of cereals, leguminous and other crops and products thereof; protein products from seeds of cereals, legumes and other crops, incl. fermented, tofu, okara; drinks from seeds of cereals and legumes concentrated, condensed and dry, tofu and okara dry; flour confectionery with garnishing produced by public catering enterprises

aflatoxin M <sub>1</sub>	0.0005	Concentrates of dairy whey proteins, casein, caseinates, hydrolysates of milk proteins
deoxynivalenol	0.7	Isolates, concentrates, hydrolysates and texturates of wheat proteins; food meal and wheat flour; seeds of wheat seeds, flakes and cake from them; bran; protein products from wheat, beverages, incl. fermented from wheat; concentrated, condensed and dried drinks from wheat; flour confectionery with garnishing produced by public catering enterprises
	1.0	Isolates, concentrates, hydrolysates and textures of proteins from barley; food meal and barley flour; embryos of barley seeds, flakes and meal from them; bran; products of protein from barley, drinks, incl. fermented; concentrated drinks, condensed and dried drinks from barley
zearalenone	1.0	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and flour from wheat, barley, corn; germ of seed from wheat, barley, corn, flakes and meal from them; bran; protein products from wheat, barley, corn, beverages, incl. fermented; concentrated, condensed and dried drinks from wheat, barley, corn
Oligosaccharide:	2.0%, not more	For soy products of dietary and children's nutrition: isolates, concentrates, hydrolysates and textures of soy proteins, soybean meal and flour, soybean seeds, flakes and meal of them, bran, protein products from soybean seeds, beverages, including sugared, tofu, okara
Trypsin inhibitor:	0.5%, not more	For soy products of dietary and children's nutrition: isolates, concentrates, hydrolysates and textures of soy proteins, soybean meal and flour, soybean seeds, flakes and meal of them, bran, protein products from soybean seeds, beverages, including sugared, tofu, okara
Melamine	not allowed (< 1 mg)	Isolates, concentrates, hydrolysates and texturates of vegetable proteins, food meal and flour from seeds of legumes, oilseeds and other crops; concentrates of whey proteins, casein, caseinates, hydrolysates of milk proteins
Harmful impurities: - Infection and contamination by pests of grain stocks (insects, mites)	not allowed	Embryos of seeds of cereals, legumes and other crops and products thereof
Dioxins		Food concentrates in terms of the original product (in terms of fat)

#### 10. Dietary supplements (DSs).

Parameters	Permissible levels, mg/kg, NMT	Notes
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Toxic elements		
lead	1.0	Food supplements based mainly on dietary fiber; Food supplements based on processing of meat and milk raw materials, incl. by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry)
	5.0	Food supplements based on pure substances (vitamins, minerals, organic, etc.) or concentrates (extracts of plants, etc.) using various fillers, including dry concentrates for beverages
	6.0	Food supplements based on natural minerals (zeolites, etc.), incl. mummy; Food supplement on a plant basis, incl. pollen, dry, teas
	0.5	Food supplements on a plant basis, incl. flower pollen liquid (elixirs, balsams, tinctures, etc.).
	10.0	Food supplements based on fish, marine invertebrates, crustaceans, mollusks and other seafood, plant marine organisms (algae, etc.) (dry).
	0.1	Food supplements based on probiotic microorganisms
	2.0	Food supplements based on unicellular algae (spirulina, chlorella, etc.), yeast and their lysates
arsenic	0.2	Food supplements based mainly on dietary fiber
	3.0	Food supplements based on pure substances (vitamins, minerals, organic, etc.) or concentrates (extracts of plants, etc.) using various fillers, including dry concentrates for beverages Food supplements based on natural minerals (zeolites, etc.)
	12.0	Food supplements based on mummies, food supplements based on fish, marine invertebrates, crustaceans, mollusks and other seafood, plant marine organisms (algae, etc.) (dry).
	0.5	Food supplements on a plant basis, incl. pollen, dry, teas.
	0.05	Food supplements on a plant basis, incl. flower pollen liquid (elixirs, balsams, tinctures, etc.), Food supplements based on probiotic microorganisms
	1.5	Food supplements based on processing of meat and milk raw materials, incl. by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry)
	1.0	Food supplements based on unicellular algae (spirulina, chlorella, etc.), yeast and their lysates
cadmium	0.1	Food supplements based mainly on dietary fiber
	1.0	Food supplements based on pure substances (vitamins, minerals, organic, etc.) or concentrates (extracts of plants,



		etc.) using various fillers, including dry concentrates for beverages; Food supplements based on natural minerals (zeolites, etc.), incl. mummy; Food supplement on a plant basis, incl. pollen, dry, teas; Food supplements based on processing of meat and milk raw materials, incl. by-products, poultry; arthropods, amphibians, products of beekeeping (royal jelly, propolis, etc.) (dry); Food supplements based on unicellular algae (spirulina, chlorella, etc.), yeast and their lysates.
	0.03	Food supplements on a plant basis, incl. flower pollen liquid (elixirs, balsams, tinctures, etc.), Food supplements based on probiotic microorganisms
	2.0	Food supplements based on fish, marine invertebrates, crustaceans, mollusks and other seafood, plant marine organisms (algae, etc.) (dry)
mercury	0.03	Food supplements based mainly on dietary fiber
	1.0	Food supplements based on pure substances (vitamins, minerals, organic, etc.) or concentrates (extracts of plants, etc.) using various fillers, including dry concentrates for beverages; Food supplements based on natural minerals (zeolites, etc.), incl. mummy.
	0.01	Food supplements on a plant basis, incl. flower pollen liquid (elixirs, balsams, tinctures, etc.)
	0.2	Food supplements based on processing of meat and milk raw materials, incl. by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry).
	0.5	Food supplements based on fish, marine invertebrates, crustaceans, mollusks and other seafood, plant marine organisms (algae, etc.) - dry.
	0.005	Food supplements based on probiotic microorganisms.
	0.1	Food supplements on a plant basis, incl. pollen, dry, teas; Food supplements based on unicellular algae (spirulina, chlorella, etc.), yeast and their lysates
Mycotoxins:	regulated	Food supplements based mainly on dietary fiber
	by raw materials	
aflatoxin M <sub>1</sub>	0.005	Food supplements based on processing of dairy raw materials (dry).
Pesticides <*>:		
HCCH (alpha, beta, gamma isomers)	0.5	Food supplements based mainly on dietary fiber
	0.1	Food supplements based on pure substances (vitamins, minerals, organic, etc.) or concentrates (extracts of plants, etc.) using various fillers, including dry concentrates for beverages (for compositions with inclusion of plant

		components); Food supplements on a plant basis, incl. pollen, dry, teas; Food supplements on a plant basis, incl. flower pollen liquid (elixirs, balsams, tinctures, etc.); Food supplements based on processing of meat and milk raw materials, incl. by-products, poultry; arthropods, amphibians, products of beekeeping (royal jelly, propolis, etc.) (dry); Food supplements based on unicellular algae (spirulina, chlorella, etc.), yeast and their lysates.
	0.2	Food supplements based on fish, marine invertebrates, crustaceans, mollusks and other seafood, plant marine organisms (algae, etc.) - dry.
	0.05	Food supplements based on probiotic microorganisms
DDT and its metabolites	0.02	Food supplements based mainly on dietary fiber
	0.1	Food supplements based on pure substances (vitamins, minerals, organic, etc.) or concentrates (extracts of plants, etc.) using various fillers, including dry concentrates for beverages (for compositions with inclusion of plant components); Food supplements on a plant basis, incl. pollen, dry, teas; Food supplements on a plant basis, incl. flower pollen liquid (elixirs, balsams, tinctures, etc.); Food supplements based on processing of meat and milk raw materials, incl. by-products, poultry; arthropods, amphibians, products of beekeeping (royal jelly, propolis, etc.) (dry); Food supplements based on unicellular algae (spirulina, chlorella, etc.), yeast and their lysates.
	2.0	Food supplements based on fish, marine invertebrates, crustaceans, mollusks and other seafood, plant marine organisms (algae, etc.) - dry.
	0.05	Food supplements based on probiotic microorganisms
heptachlorine	not allowed (< 0.002)	For all types of food supplements.
aldrin	not allowed (< 0.002)	For all types of food supplements
Dioxins	not allowed	Food supplements based on processing of meat and milk raw materials, incl. by-products, poultry; arthropods, amphibians, bee products (royal jelly, propolis, etc.) (dry); Food supplements based on fish, marine invertebrates, crustaceans, mollusks and other seafood, plant marine organisms (algae, etc.) (dry)
Melamine	not allowed (< 1 mpg)	Food supplements based on processing of dairy raw materials
Nitrates	1000	Food supplements based on unicellular algae (spirulina, chlorella, etc.)

Note:

Safety indicators for Food Supplements mainly based on proteins, amino acids and their complexes, vegetable oils, lipids of animal and vegetable origin, based on fish oil, digestible carbohydrates, incl. honey with additives of biologically active components, syrups, etc. are regulated by the main food products from which the Food Supplements are made: "Dry egg products", "Dry milk products", "Isolates, concentrates, hydrolysates, textures of vegetable proteins, food meal and from seeds of leguminous, oil-bearing and non-traditional crops"; "Concentrates of milk whey proteins, casein, caseinates, hydrolysates of milk proteins", "Concentrates of blood proteins", "Embryos of seeds of cereals, legumes and other crops, flakes and meal of them, bran", "Aminoacids and mixtures of them" Vegetable oils, all kinds ", " Products of processing vegetable oils and animal fats, including fish oil", "Fish oil and fat of marine mammals", "Beef, beef, pork, mutton and other slaughter animals, pork fat", "Rendered animal fats", "Cow's oil", "Sugar", "Dry vegetables, potatoes , fruit, berries, mushrooms", "Starches, molasses and products of their processing", "Honey" (for syrups calculation of safety indices in terms of dry matter (item" Sugar").

### 11. Products for pregnant and lactating women

Parameters	Permissible levels, mg/kg, NMT	Notes
Toxic elements		
- lead	0.05	Products based on milk and soybean protein isolate (ready-to-eat products)
	0.3	Milk and grain-based porridges (instant cooking), products on fruit and vegetable basis (fruit, vegetable juices, nectars and drinks, fruit drinks)
	0.02	Herbal instant teas (plant-based)
- arsenic	0.05	Products based on milk and soybean protein isolate (ready-to-eat products); Herbal instant teas (plant-based)
	0.2	Milk and grain-based porridges (instant cooking)
	0.1	Products on a fruit and vegetable basis (fruit, vegetable juices, nectars and drinks, fruit drinks)
- cadmium	0.02	Products on a milk basis and on the basis of a soy protein isolate (ready-to-eat products); products on fruit and vegetable basis (fruit, vegetable juices, nectars and drinks, fruit drinks), herbal instant teas (plant-based)
	0.06	Milk and grain-based porridges (instant cooking)
- mercury	0.005	Products based on milk and soybean protein isolate (ready-to-eat products); Herbal instant teas (plant-based)
	0.03	Milk and grain-based porridges (instant cooking)
	0.01	Products on a fruit and vegetable basis (fruit, vegetable juices, nectars and drinks, fruit drinks)
Mycotoxines		
- Aflatoxin M <sub>1</sub>	not allowed (<	Milk-based products (ready-to-eat foods); porridge on a

	0.00002 mpg)	milk-grain basis (instant cooking)
- aflatoxin B1	not allowed (< 0.00015 mpg)	Soy-based products (ready-to-eat foods); porridge on a milk-grain basis (instant cooking)
- Deoxynivalenol	not allowed (< 0.05 mpg)	Milk and grain-based porridges (instant cooking), wheat, barley porridges
- Zearalenone	not allowed (< 0.005 mpg)	Milk and grain-based porridges (instant cooking), corn, wheat, barley porridge
- T-2 toxin	not allowed (< 0.05 mpg)	Milk and grain-based porridges (instant cooking)
- Ochratoxin A	not allowed (< 0.0005 mpg)	Milk and grain-based porridges (instant cooking)
- Patulin	not allowed (< 0.02 mpg)	Products on a fruit and vegetable basis (fruit, vegetable juices, nectars and drinks, fruit drinks) containing apples, tomatoes, sea buckthorn, viburnum
Pesticides		
- HCCH (alpha, beta, gamma isomers)	0.02	Products based on milk and soybean protein isolate (ready-to-eat products); Herbal instant teas (plant-based)
	0.01	Milk and grain-based porridges (instant cooking), products on fruit and vegetable basis (fruit, vegetable juices, nectars and drinks, fruit drinks)
- DDT and its metabolites	0.01	Products on a milk basis and on the basis of a soy protein isolate (ready-to-eat products); porridge on a milk-grain basis (instant cooking), herbal instant teas (plant-based)
	0.005	Products on a fruit and vegetable basis (fruit, vegetable juices, nectars and drinks, fruit drinks)
- Benzene hexachloride	0.01	Milk and grain-based porridges (instant cooking)
- Organomercurial pesticides	not allowed	Milk and grain-based porridges (instant cooking)
- 2,4-dichlorophenoxyacetic acid, its salts, ethers	not allowed	Milk and grain-based porridges (instant cooking)
Benzo[a]pyrene	not allowed (< 0,2 µg / kg)	Milk and grain-based porridges (instant cooking)
Nitrates	200.0	Products on vegetable, fruit and vegetable basis
	50.0	Fruit-based products
5-Hydroxymethylfurfural	20.0	Juice products
Dioxins	not allowed	Milk-based products (ready-to-eat foods); porridge on a milk-grain basis (instant cooking)

Melamine	Prohibited (< 1,0 mg/kg)	Milk-based products (ready-to-eat foods); porridge on a milk-grain basis (instant cooking)
Harmful impurities:		
- Infection and contamination by pests of grain stocks (insects, mites)	not allowed	Milk and grain-based porridges (instant cooking)
- metallic impurity	3 x 10 <sup>-4</sup> (%), the size of individual particles should not exceed 10 mm in the largest linear dimension	Milk and grain-based porridges (instant cooking)
Indicators of oxidative damage:		
- peroxide number	4.0 mmol active oxygen/kg fat, not more	Products based on milk and soybean protein isolate (ready-to-eat products)

Annexes for all sections:

1. Antibiotics:

Antibiotics		
- levomycetin (chloramphenicol)	not allowed (< 0.0003 mg/kg)	Milk and milk processing products; enzyme milk-clotting preparations
- tetracycline group: tetracycline, oxytetracycline, chlortetracycline (sum of starting substances and their 4-epimers) <*>	not allowed (< 0.01 mg/kg)	
- streptomycin	not allowed (< 0.2 mg/kg)	
- penicillin	not allowed (< 0.004 mg/kg)	

Antibiotics		
- levomycetin (chloramphenicol)	not allowed (< 0.0003 mg/kg)	Meat, including poultry meat (excluding wild animals and poultry); Meat and meat-containing products, including avian products; by-products, including avian; products containing them; products of processed meat, poultry, by-products, including poultry; Eggs, egg products, products of egg
- tetracycline group: tetracycline, oxytetracycline,	not allowed (< 0.01 mg/kg)	

chlortetracycline (sum of starting substances and their 4-epimers) <*>		processing, products containing eggs; Cage fish; Honey
- bacitracin (except rabbit meat) <*>	not allowed (< 0.02 mpq)	

(cl. 1 as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated 08.08.2019)

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<\*> Permissible levels of doxycycline residue are established by technical regulations of the Union (Customs Union) for certain types of food products, as well as by acts of the Union authorities.

<\*> The permissible level of residual bacitracin in rabbit slaughter products is set by the [Technical Regulations](#) of the Customs Union "On the safety of meat and meat products" (TR CU 034/2013).

2. Dioxins are determined in the case of a reasonable assumption about their possible availability in raw materials. Dioxin levels are not regulated in products containing less than 1% fat.  
 (as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

#### Baby food products

Parameters	Permissible levels, mg/kg, NMT	Notes
Toxic elements:		
Lead	0.02	Adapted, partially adapted milk mixtures (dry - in terms of the reconstituted product), sterilized milk, ultra-pasteurized, pasteurized, including enriched, liquid fermented milk products, milk drink, cream for drinking; ready-to-eat milk porridges, sterilized; ready-made milk porridges, produced in infant-feeding centers
	0.06	Cottage cheese and derived products
	0.02	Milk powder for infant food, dry and liquid milk drinks (in terms of the rehydrated product)
	0.3	Flour and cereals, which require cooking, porridges dry, instant dairy (instant cooking); dry instant milk porridges, dry milk porridges requiring cooking, soluble biscuits (per dry product)
	0.3	Fruit and vegetable canned food, including fruit and (or) vegetable juice products
	0.2	Canned meat, pasteurized meat sausages or nutrition of children of tender age
	0.3	Meat-vegetable and vegetable-meat canned food for feeding children of preschool and school age
	0.5	Canned fish, semi-manufactured goods and ready-to-serve foods from fish and non-fish species

		0.4	Canned fish and vegetables
		0.02	Baby herbal drink (herbal tea) (in terms of the rehydrated product)
		0.3	Canned meat, sausages, meat semi-finished products, pates and culinary products
		0.35	Bread and bakery confectionery
		0.5	Flour and cereals products
		0.2	Cheeses, analogue cheeses and cheese pastes
		0.02	Low-lactose and lactose-free, based on soy protein isolate, dry high protein milk, based on complete or partial protein hydrolysates, without phenylalanine or with low phenylalanine, products for premature and/or small children (in terms of rehydrated product)
		0.3	Low-protein foods
		0.15	Milk-based sublimates
		0.2	Meat-based sublimates
		1.0	Vegetable-based sublimates
arsenic	1	0.05	Adapted, partially adapted milk mixtures (dry - in terms of the reconstituted product), sterilized milk, ultra-pasteurized, pasteurized, including enriched, liquid fermented milk products, milk drink, cream for drinking; ready-to-eat milk porridges, sterilized; ready-made milk porridges, produced in infant-feeding centers
		0.15	Cottage cheese and products based on it; Cheeses, analogue cheeses and cheese pastes
		0.05	Milk powder for infant food, dry and liquid milk drinks (in terms of the rehydrated product)
		0.2	Flour and cereals, which require cooking, porridges dry, instant dairy (instant cooking); dry instant milk porridges, dry milk porridges requiring cooking, soluble biscuits (per dry product)
		0.1	Fruit and vegetable canned food, including fruit and (or) vegetable juice products
		0.1	Canned meat, pasteurized meat sausages
		0.2	Meat-vegetable and vegetable-meat canned
		0.5	Canned fish, semi-manufactured goods and ready-to-serve foods from fish and non-fish species
		0.2	Canned fish and vegetables

	0.05	Baby herbal drink (herbal tea) (in terms of the rehydrated product)
	0.1	Canned meat, sausages, meat semi-finished products, pates and culinary products
	0.2	Flour and cereals products
	0.15	Bread and bakery confectionery products
	0.05	Low-lactose and lactose-free, based on soy protein isolate, dry high protein milk, based on complete or partial protein hydrolysates, without phenylalanine or with low phenylalanine, products for premature and/or small children (in terms of rehydrated product)
	0.2	Low-protein foods
	0.15	Milk-based sublimates
	0.1	Meat-based sublimates
	0.2	Vegetable-based sublimates
cadmium	0.02	Adapted, partially adapted milk mixtures (dry - in terms of the reconstituted product), sterilized milk, ultra-pasteurized, pasteurized, including enriched, liquid fermented milk products, milk drink, cream for drinking; ready-to-eat milk porridges, sterilized; ready-made milk porridges, produced in infant-feeding centers
	0.06	Cottage cheese and derived products
	0.02	Milk powder for infant food, dry and liquid milk drinks (in terms of the rehydrated product)
	0.06	Flour and cereals, which require cooking, porridges dry, instant dairy (instant cooking); dry instant milk porridges, dry milk porridges requiring cooking, soluble biscuits (per dry product)
	0.02	Fruit and vegetable canned food, including fruit and (or) vegetable juice products
	0.03	Canned meat, sausages, semi-manufactured meat products, pates and ready-to-serve foods, pasteurized sausages on a meat basis, meat and vegetable and vegetable and meat canned food
	0.1	Canned fish, semi-manufactured goods and ready-to-serve foods from fish and non-fish species
	0.04	Canned fish and vegetables
	0.02	Baby herbal drink (herbal tea) (in terms of the rehydrated product)



	0.1	Flour and cereals products
	0.07	Bread and bakery confectionery products
	0.1	Cheeses, analogue cheeses and cheese pastes
	0.02	Low-lactose and lactose-free, based on soy protein isolate, dry high protein milk, based on complete or partial protein hydrolysates, without phenylalanine or with low phenylalanine, products for premature and/or small children (in terms of rehydrated product)
	0.03	Low-protein foods
	0.06	Milk-based sublimates
	0.03	Meat-based sublimates
	0.1	Vegetable-based sublimates
Mercury	0.005	Adapted, partially adapted milk mixtures (dry - in terms of the reconstituted product), sterilized milk, ultra-pasteurized, pasteurized, including enriched, liquid fermented milk products, milk drink, cream for drinking; ready-to-eat milk porridges, sterilized; ready-made milk porridges, produced in infant-feeding centers
	0.015	Cottage cheese and derived products
	0.005	Milk powder for infant food, dry and liquid milk drinks (in terms of the rehydrated product)
	0.02	Flour and cereals that require cooking; dry instant dairy instant cereals (instant cooking)
	0.03	Dry milk porridges, requiring cooking, dry instant milk soluble porridges, soluble biscuits (per dry product)
	0.01	Fruit and vegetable canned food, including fruit and (or) vegetable juice products
	0.02	Canned meat, sausages, semi-manufactured meat products, pates and ready-to-serve foods, pasteurized sausages on a meat basis, meat and vegetable and vegetable and meat canned food
	0.15	Canned fish, semi-manufactured goods and ready-to-serve foods from fish and non-fish species
	0.05	Canned fish and vegetables
	0.005	Baby herbal drink (herbal tea) (in terms of the rehydrated product)
	0.03	Flour and cereals products
0.015	Bread and bakery confectionery products	

	0.03	Cheeses, analogue cheeses and cheese pastes
	0.005	Low-lactose and lactose-free, based on soy protein isolate, dry high protein milk, based on complete or partial protein hydrolysates, without phenylalanine or with low phenylalanine, products for premature and/or small children (in terms of rehydrated product)
	0.03	Low-protein foods
	0.015	Milk-based sublimates
	0.02	Meat-based sublimates
	0.03	Vegetable-based sublimates
Stannum	100	Canned meat, pasteurized sausages on a meat basis, meat and vegetable, vegetable and meat canned food, canned fish, canned fish and vegetables, pates and ready-to-serve foods (for canned food in a tin container)
Antibiotics <*>		
Levomycesin (chloramphenicol)	Not allowed < 0.0003	Adapted, partially adapted milk mixtures (dry - in terms of the rehydrated product), sterilized milk, ultra-pasteurized, pasteurized, including enriched, liquid fermented milk products, sterilized drinking cream; Cottage cheese and products based on it; Cheeses, analogue cheeses and cheese pastes; ready-to-eat sterilized milk porridges; ready-made milk porridges, produced in infant-feeding centers
	Not allowed < 0.0003	Milk powder for infant food (in terms of the rehydrated product)
	Not allowed < 0.0003	Dry and liquid milk drinks, including for children from 6 months to 3 years (dry - in terms of the rehydrated product)
	Not allowed < 0.0003	Dry milk porridges, requiring cooking, dry instant milk soluble porridges (in terms of the rehydrated product)
	Not allowed < 0.0003	Soluble biscuits
	Not allowed < 0.0003	Canned meat, pasteurized sausages on a meat basis, meat and vegetable and vegetable and meat canned food, pates and ready-to-serve foods
	Not allowed < 0.0003	Ready-to-serve foods from fish and non-fish objects of pond and cage keeping (including for a product with a dairy component, canned fish and vegetables)
	Not allowed < 0.0003	Low lactose and lactose-free; High-protein dried milk; products for premature and/or small children (in terms of the rehydrated product); Sublimated products on dairy and meat basis
	Not allowed < 0.0003	Raw materials and components for baby food (on dairy, meat basis, on the basis of by-products)

(as amended by [Decision](#) of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)

Tetracycline group	not allowed < 0.01	Adapted, partially adapted milk mixtures (dry - in terms of the rehydrated product), sterilized milk, ultra-pasteurized, pasteurized, including enriched, liquid fermented milk products, sterilized drinking cream, Cottage cheese and products based on it; Cheeses, analogue cheeses and cheese pastes; dry and liquid milk drinks, including for children older than 6 months
	not allowed < 0.01	Milk powder for baby food, dry milk porridge, requiring cooking, porridges dry instant milk, soluble biscuits (in terms of the recovered product); Milk porridges, ready-to-eat, sterilized; Ready-made milk porridges, produced in infant-feeding centers
	not allowed < 0.01	Canned meat, sausages, semi-manufactured meat products, pates and ready-to-serve foods, pasteurized sausages on a meat basis, meat and vegetable and vegetable and meat canned food
	not allowed < 0.01	Ready-to-serve foods from fish and non-fish objects of pond and cage keeping (including for a product with a dairy component, canned fish and vegetables)
	not allowed < 0.01	Low lactose and lactose-free; high-protein dried milk; products for premature and/or small children (in terms of the rehydrated product); sublimated products on dairy and meat basis
	not allowed < 0.01	Raw materials and components for baby food (on dairy, meat basis, on the basis of by-products)
penicillin	not allowed < 0.004	Adapted, partially adapted milk mixtures (dry - in terms of the rehydrated product), sterilized milk, ultra-pasteurized, pasteurized, including enriched, liquid fermented milk products, sterilized drinking cream, Cottage cheese and products based on it; milk drink; Cheeses, analogue cheeses and cheese pastes
	not allowed < 0.004	Milk powder for baby food (in terms of the rehydrated product), dry and liquid milk drinks, including for children older than 6 months
	not allowed < 0.004	Dry milk porridge, requiring cooking, porridges dry instant milk, soluble biscuits (in terms of the recovered product); Milk porridges, ready-to-eat, sterilized; Ready-made milk porridges, produced in infant-feeding centers
	not allowed < 0.01 U/g	Ready-to-serve foods from fish and non-fish species (for a product with a dairy component)
	not allowed < 0.004	Low lactose and lactose-free; high-protein dried milk; products for premature and/or small children (in terms of the rehydrated product); sublimated products on dairy basis
	not allowed < 0.004	Raw materials and components for baby food (on dairy, basis)

streptomycin	not allowed < 0.2	Adapted, partially adapted milk mixtures (dry - in terms of the rehydrated product), sterilized milk, ultra-pasteurized, pasteurized, including enriched, liquid fermented milk products, Cottage cheese and products based on it; Cheeses, analogue cheeses and cheese pastes, milk drink, sterilized drinking cream
	not allowed < 0.2	Milk powder for infant food (in terms of the rehydrated product)
	not allowed < 0.2	Dry and liquid milk drinks, including those for children older than 6 months
	not allowed < 0.2	Dry milk porridge, requiring cooking, porridges dry instant milk, soluble biscuits (in terms of the recovered product); Milk porridges, ready-to-eat, sterilized; Ready-made milk porridges, produced in infant-feeding centers
	not allowed < 0.2	Ready-to-serve foods from fish and non-fish species (for a product with a dairy component)
	not allowed < 0.2	Low lactose and lactose-free; high-protein dried milk; products for premature and/or small children (in terms of the rehydrated product)
	not allowed < 0.2	Milk-based sublimates
	not allowed < 0.2	Raw materials and components for baby food (on dairy, meat basis, on the basis of by-products)
bacitracin	not allowed < 0.02	Canned meat, sausages, semi-manufactured meat products, pates and ready-to-serve foods, pasteurized sausages on a meat basis, meat and vegetable and vegetable and meat canned food
	not allowed	Ready-to-serve foods from fish and non-fish species (for a product with an egg component)
	not allowed < 0.02	Meat-based sublimates
Pesticides <*>		
HCCH (alpha, beta, gamma isomers)	0.02	Adapted, partially adapted milk mixtures (dry - in terms of the rehydrated product), sterilized milk, ultra-pasteurized, pasteurized, including enriched, liquid fermented milk products; Dry and liquid milk drinks, milk drink, sterilized drinking cream
	0.55 in terms of fat	Cottage cheese and derived products
	0.02	Milk powder for infant food (in terms of the rehydrated product)
	0.01	Flour and cereals that require cooking, dry milk porridges, dairy-free instant soups, dry milk porridges that require cooking (in terms of fat in a dry product), soluble biscuits

	0.001	Milk porridges ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers
	0.01	Fruit and vegetable canned food, including fruit and (or) vegetable juice products
	0.02	Canned fish, canned fish and vegetables, semi-manufactured goods and ready-to-serve foods from fish and non-fish species
	0.02	Baby herbal drink (herbal tea) (in terms of the rehydrated product)
	0.02	Canned meat, sausages, semi-manufactured meat products, pates and ready-to-serve foods, pasteurized sausages on a meat basis, meat and vegetable and vegetable and meat canned food
	0.01	Bakery, flour confectionery and flour-and-cereals products
	0.6 (in terms of fat)	Cheeses, analogue cheeses and cheese pastes
	0.02	Low-lactose and lactose-free products, products based on soy protein isolate, products based on complete or partial protein hydrolysates, products without phenylalanine or with a low content for children of the first year of life (in terms of the reconstituted product)
	0.02	Dry milk high-protein products (in terms of the rehydrated product)
	0.01	Low-protein foods
	0.05	Milk-based sublimates
	0.02	Meat-based sublimates
	0.1	Vegetable-based sublimates
	0.005	Products for premature and/or small children
DDT and its metabolites	0.01	Adapted, partially adapted milk mixtures (dry - in terms of the rehydrated product), sterilized milk, ultra-pasteurized, pasteurized, including enriched, liquid fermented milk products; milk drink, sterilized drinking cream
	0.33 in terms of fat	Cottage cheese and derived products
	0.01	Milk powder for infant food (in terms of the rehydrated product)
	0.01	Dry and liquid milk drinks for children older than 6 months
	0.01	Flour and cereals that require cooking, dry milk porridges, dairy-free instant soups, dry milk porridges that require cooking (in terms of fat in a dry product), soluble biscuits

	0.001	Milk porridges ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers
	0.005	Fruit and vegetable canned food, including fruit and (or) vegetable juice products
	0.01	Canned fish, canned fish and vegetables, semi-manufactured goods and ready-to-serve foods from fish and non-fish species
	0.01	Baby herbal drink (herbal tea) (in terms of the rehydrated product)
	0.01	Canned meat, sausages, semi-manufactured meat products, pates and ready-to-serve foods, pasteurized sausages on a meat basis, meat and vegetable and vegetable and meat canned food
	0.01	Bakery, flour confectionery and flour-and-cereals products
	0.2 (in terms of fat)	Cheeses, analogue cheeses and cheese pastes
	0.01	Low-lactose and lactose-free products, products based on soy protein isolate, dry high-protein milk products, low-protein products, products based on complete or partial protein hydrolysates, products without phenylalanine or with a low content (in terms of the rehydrated product)
	0.03	Milk-based sublimates
	0.01	Meat-based sublimates
	0.1	Vegetable-based sublimates
	0.005	Products for premature and/or small children
benzene hexachloride	0.01	Flour and cereals that require cooking; dry instant dairy instant cereals
	0.01	Ready-to-serve foods from fish and non-fish species
organomercurial pesticides	not allowed	Flour and cereals that require cooking; dry instant dairy instant cereals
	not allowed	Ready-to-serve foods from fish and non-fish species
2,4-dichlorophenoxyacetic acid, its salts, ethers	not allowed	Flour and cereals that require cooking; dry instant dairy instant cereals
	not allowed	Ready-to-serve foods from fish and non-fish species
heptachlorine	not allowed < 0,002 mpg	Vegetable-based sublimates
aldrin	not allowed < 0,002 mpg	Vegetable-based sublimates

Indicators of oxidative damage: peroxide number	4.0 mmol active oxygen/kg fat	Products based on soy protein isolate, products based on complete or partial protein hydrolysates, products without or low in phenylalanine, low-lactose and lactose-free products, products for premature and/or small children (in terms of rehydrated product)
Melamine	not allowed (< 1 mpg)	Adapted, partially adapted milk mixtures (dry - in terms of the rehydrated product), sterilized milk, ultra-pasteurized, pasteurized, liquid fermented milk products; milk drink, drinking cream
		Dry and liquid milk drinks, including for children older than 6 months (dry - in terms of the rehydrated product)
		Cottage cheese and derived products
		Cheeses, analogue cheeses and cheese pastes
		Dry milk porridges, requiring cooking, dry instant milk soluble porridges, soluble biscuits (for dry foods in terms of the rehydrated product)
		Milk porridges ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers
		Products based on soy protein isolate, dry dairy high protein foods, low-lactose and lactose-free products, products for premature and/or small children
Dioxins	not allowed	Adapted, partially adapted milk mixtures, sterilized milk, ultra-pasteurized, pasteurized, liquid fermented milk products; milk drink, drinking cream
		Milk powder for infant food (in terms of the rehydrated product)
		Dry and liquid milk drinks, including for children older than 6 months (dry - in terms of the rehydrated product)
		Cottage cheese and products based on it, cheeses
		Cheeses, analogue cheeses and cheese pastes
		Dry milk porridges, requiring cooking, dry instant milk soluble porridges, soluble biscuits (per dry product)
		Milk porridges, ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers
		Canned meat, pasteurized sausages on a meat basis, meat and vegetable and vegetable and meat canned meat, sausages, meat semi-finished products, pates and culinary products
		Canned fish and vegetables, semi-manufactured goods and ready-to-serve foods from fish and non-fish species
		Dry high-protein milk products, low-lactose and lactose-free

		products, products for premature and (or) small children (in terms of reconstituted product)
		Milk-based sublimates
		Meat-based sublimates
Infection and contamination by pests of grain stocks (insects, mites)	not allowed	Flour and cereals requiring cooking porridge instant dry dairy, cereal dry milk, requiring cooking soluble cookies (based on the dry product)
		Milk porridges, ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers
		Bakery, flour confectionery and flour-and-cereals products
		Low-protein foods
Metallic impurity	3 · 10 <sup>-4</sup> (%), the size of individual particles should not exceed 10 mm in the largest linear dimension	Flour and cereals requiring cooking porridge instant dry dairy, cereal dry milk, requiring cooking soluble cookies (based on the dry product)
		Milk porridges ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers
		Bakery, flour confectionery and flour-and-cereals products
		Low-protein foods
Mycotoxines Aflatoxin B1	Prohibited (< 0.00015)	Flour and cereals requiring cooking porridge instant dry dairy (instant cooking), cereal dry milk, requiring cooking soluble cookies (based on the dry product)
	Prohibited (< 0.00015)	Milk porridges, ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers
	not allowed < 0.00015	Canned meat and vegetables (for those containing cereals and flour)
	not allowed < 0.00015	Fruit and vegetable canned food (for fruit and cereal puree)
		Canned fish and vegetables
	not allowed	Bakery, flour confectionery and flour-and-cereals products
	not allowed	Ready-to-serve foods from fish and non-fish species (for those containing cereals, flour)
		Products based on soy protein isolate (in terms of rehydrated product), low-protein products
Deoxynivalenol	not allowed < 0.05	Flour and cereals requiring cooking porridge instant dry milkless, cereal dry milk, requiring cooking soluble cookies



		(based on the dry product) (for cereals containing wheat, barley flour or cereals)
	not allowed < 0.05	Milk porridges, ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers (for cereals containing wheat, barley flour or cereals)
	not allowed < 0.05	Fruit and vegetable preserves (for fruit and grain purees containing wheat, barley flour)
	not allowed < 0.05	Meat-vegetable and vegetable-meat canned food (for canned food containing wheat, barley and flour)
		Vegetable canned fish (for canned foods containing wheat, barley flour or cereals)
		Bakery, flour confectionery and flour-and-cereals products (from wheat and barley)
	not allowed	Ready-to-serve foods from fish and non-fish species (for those containing cereals, flour)
		Low-protein foods (from wheat, barley flour)
Zearalenone	not allowed < 0.005	Flour and cereals, which require cooking, porridges dry, instant dairy (instant cooking); Porridges dry milk, requiring cooking, soluble biscuits (for corn, barley, wheat flour, calculated on a dry product)
	not allowed < 0.005	Milk porridges, ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers (for cereals containing wheat, barley flour or cereals)
	not allowed < 0.005	Meat-vegetable and vegetable-meat canned food (for food containing wheat, barley, corn and flour)
	not allowed < 0.005	Vegetable canned fish (for canned foods containing wheat, barley flour or cereals)
	not allowed < 0.005	Fruit and vegetable preserves (for fruit and grain purees containing wheat, corn, barley flour)
	not allowed	Ready-to-serve foods from fish and non-fish species (for those containing cereals, flour)
	not allowed < 0.005	Bakery, flour confectionery and flour-and-cereals products (from wheat, barley, corn)
	not allowed < 0.005	Low-protein foods (from wheat, barley flour)
T-2 toxin	not allowed (< 0.05)	Flour and cereals requiring cooking porridge instant dry dairy (instant cooking), cereal dry milk, requiring cooking soluble cookies (based on the dry product)
	not allowed (< 0.05)	Milk porridges ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers

	not allowed (< 0.05)	Caned meat and vegetables (for those containing cereals and flour)
	not allowed (< 0.05)	Vegetable caned fish (for caned foods containing flour and cereals)
	not allowed	Bakery, flour confectionery and flour-and-cereals products
	not allowed	Ready-to-serve foods from fish and non-fish species (for those containing cereals, flour)
		Low-protein foods
Ochratoxin A	not allowed (< 0.0005)	Flour and cereals requiring cooking porridge instant dry dairy (instant cooking), cereal dry milk, requiring cooking soluble cookies (for all species in terms of dry product)
	not allowed < 0.0005	Milk porridges, ready for use, sterilized; ready-made milk porridges, produced in infant-feeding centers (for all types)
	not allowed (< 0.0005)	Fruit-and-vegetable caned food (for containing flour, cereals)
	not allowed < 0.0005	Meat-vegetable caned food (vegetable and meat caned) (for containing cereals and flour)
	not allowed (< 0.0005)	Vegetable caned fish (for caned foods containing flour and cereals)
	not allowed	Bakery, flour confectionery and flour-and-cereals products
	not allowed	Ready-to-serve foods from fish and non-fish species (for those containing cereals, flour)
		Low-protein foods
Fumonisin B1 и B2	0.2	Flour and cereals, which require cooking, porridges dry, instant dairy (instant cooking); dry instant milk porridges, dry milk porridges requiring cooking, soluble biscuits (for corn flour per dry product)
	0.2	Milk porridges, ready for use, sterilized; ready-made porridges, produced in infant-feeding centers (for cereals containing flour or cereals)
	0.2	Bakery, flour confectionery and flour-and-cereals products (for corn flour)
Patulin	not allowed < 0.02	Fruit and vegetable caned food, including fruit and (or) vegetable juice products (for containing apples, tomatoes, sea buckthorn)
	not allowed < 0.02	Canned meat and vegetables (for containing tomatoes)
	not allowed < 0.02	Vegetable caned fish (for caned foods containing tomatoes)

	not allowed < 0.02	Sublimated products on a plant basis (for products containing apples, tomatoes, sea buckthorn)
Aflatoxin M <sub>1</sub>	not allowed (< 0.00002)	Adapted, partially adapted milk mixtures (dry - in terms of the rehydrated product), sterilized milk, ultra-pasteurized, pasteurized, liquid fermented milk products; milk drink, drinking cream
		Milk powder for baby food, dry and liquid milk drinks, including for children older than 6 months (in terms of the rehydrated product)
	Not more than 0,00002	Cottage cheese and derived products
	not allowed (< 0.00005)	Cheeses, analogue cheeses and cheese pastes
	not allowed (< 0.00002)	Dry milk porridges, requiring cooking, dry instant milk soluble porridges, soluble biscuits (for dry foods in terms of the rehydrated product)
	not allowed (< 0.00002)	Milk porridges ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers
	not allowed (< 0.00002)	Fruit and vegetable canned food (for fruit and milk puree)
	not allowed (< 0.00002)	Ready-to-serve foods from fish and non-fish species (for a product with a dairy component)
	not allowed (< 0.00002)	Dry milk high protein foods, products based on complete or partial protein hydrolysates, low-lactose and lactose-free products, products for premature and/or small children (in terms of reconstituted product)
	not allowed (< 0.00002)	Milk-based sublimates
Benzo[a]pyrene	not allowed (<= 0.0002)	Flour and cereals requiring cooking, porridge milk dry, milkless instant cereals, requiring cooking, soluble cookies (based on the dry product)
	not allowed < 0.0002	Milk porridges ready for use, sterilized; Ready-made milk porridges, produced in infant-feeding centers
	not allowed < 0.0002	Bakery, flour confectionery and flour-and-cereals products
	not allowed < 0.0002	Ready-to-serve foods from fish and non-fish species
Nitrates	50 (on a fruit basis, except for containing bananas and	Fruit and vegetable canned food, including fruit and (or) vegetable juice products

	strawberries) 200 (on vegetable and fruit-vegetable basis, as well as for containing bananas and strawberries)	
	150	Meat-vegetable and vegetable-meat canned (for canned products containing vegetables)
	150	Vegetable canned fish (for canned foods containing vegetables)
	150	Ready-to-serve foods from fish and non-fish species (for cereals containing vegetables)
Nitrites	not allowed (< 0.5)	Canned meat, pasteurized sausages on a meat basis, meat and vegetable preserves (vegetable and meat canned), meat semi-finished products, pates and culinary products
	30	Sausages
Nitrosamine sum of NDMA and NDEA	not allowed (< 0.001)	Canned meat, pasteurized sausages on a meat basis, meat and vegetable preserves (vegetable and meat canned), meat semi-finished products, pates and culinary products
		Fish and fish-vegetable canned food, culinary products and semi-finished products from fish and non-fish species of the fishery
	0.002	Sausages
Polychlorinated biphenyls	0.5	Canned fish, semi-manufactured goods and ready-to-serve foods from fish and non-fish species
	0.2	Canned fish and vegetables
Histamine	100 (tuna, mackerel, salmon, herring)	Canned fish, ready-to-serve foods and semi-manufactured goods from fish and non-fish species
	40 (tuna, mackerel, salmon, herring)	Canned fish and vegetables
Phycotoxin		
Paralyzant of shell-fish (saxitoxin)	not allowed (shell-fish)	Semi-finished products from fish and non-fish species
	raw material control	Ready-to-serve foods from fish and non-fish species
Amnestic poison of mollusks (domoic acid)	not allowed (shell-fish)	Semi-finished products from fish and non-fish species

	raw material control	Ready-to-serve foods from fish and non-fish species
Amnestic poison of mollusks (domoic acid)	not allowed (internal organs of crabs)	Semi-finished products from fish and non-fish species
	raw material control	Ready-to-serve foods from fish and non-fish species
Diarrhea venom of molluscs (okadaic acid)	not allowed (shell-fish)	Semi-finished products from fish and non-fish species
	raw material control	Ready-to-serve foods from fish and non-fish species
Oligosaccharide	2.0%, not more	Products based on soy protein isolate
Trypsin inhibitor	0.5%, not more	Products based on soy protein isolate

Annex 4  
 to the Technical Regulations  
 of the Customs Union "On Food  
 Safety"  
 (TR CU 021/2011)

#### ALLOWABLE LEVELS OF RADIONUCLIDES CESIUM-137 AND STRONTIUM-90

List of amending documents  
 (as amended by Decisions of the Eurasian Economic Commission Council  
[No. 115](#) dated 08.08.2019, [No. 61](#) dated 14.07.2021)

Item No.	Food groups	The specific activity of cesium-137, Bq/kg (I)	Specific activity of strontium-90, Bq/kg (I)
1.	Meat, meat products and by-products	200	-
2.	Venison, meat of wild animals	300	-
3.	Fish and fish products	130	100
4.	Dry and air-dried fish	260	-
5.	Milk and milk products (except concentrated, canned, dried, cheeses and cheese products, butter and butter paste from cow milk, creamy vegetable spread and cream-vegetable melted mixture, concentrates of milk proteins, lactulose, sugar, casein, caseinates, hydrolysates of milk proteins)	100	25

6.	Concentrates of milk proteins, lactulose, milk sugar, casein, caseinates, hydrolysates of milk proteins	300	80
7.	Products of milk processing are dry, freeze-dried	500	200
8.	Cheese and cheese products	50	100
9.	Products of milk processing concentrated, condensed; canned milk, dairy components, milk containing	300	100
10.	Butter, butter paste from cow's milk, milk fat	200 (for milk fat 100)	60 (for milk fat 80)
11.	Creamy plant-based spread, creamy plant-based melted mixture	100	80
12.	Dietary medium on a dairy basis	160	80
13.	Vegetables, root vegetables including potatoes	80 (600 <*>)	40 (200 <*>)
14.	Bread and bakery products	40	20
15.	Flour, cereals, flakes, pasta	60	-
(as amended by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission No. 115 dated May 08, 2019)			
16.	Wild berries and canned products from them	160 (800 <*>)	-
17.	Fresh mushrooms	500	-
18.	Dried mushrooms	2500	-
19.	Specialized baby food products in ready-to-eat form <*>	40	25
20.	Vegetable fats	40	80
21.	Oils (fats), interesterified refined deodorized; oils (fats) hydrogenated refined deodorized; margarines; fats of special purpose, including fats, culinary, confectionery, bakery; substitutes for milk fat; cocoa butter improvers, SOS-type cocoa butter improvers, POP-type cocoa butter substitutes, cocoa butter unrefrigerated substitutes, vegetable fat spreads, vegetable-fat fats, vegetable oil based sauces, mayonnaise, mayonnaise sauces, vegetable oil creams	60	80
22.	Spreads vegetable-creamy, mixtures melted vegetable-creamy	100	80

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- paragraph omitted since February 1, 2022 - [Decision](#) of the Board of the Eurasian Economic Commission No. 61 dated December 14, 2021;

<\*> For sublimated products, the specific activity is determined in the reconstituted product;

<\*> Permissible level in a dry product.

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Note.

Radiation safety parameters of packaged drinking water related to food products put into circulation on the customs territory of the Eurasian Economic Union and intended for sale to consumers, including natural mineral water, blended drinking water, treated drinking water, natural drinking water, drinking water for baby food, artificially mineralized drinking water are established by the Technical Regulations of the Eurasian Economic Union "On the safety of packaged drinking water, including natural mineral water" (TR EAEU 044/2017).  
(the note was introduced by the [Decision](#) of the Council of the Eurasian Economic Commission of 14.07.2021 N 61)

Annex 5  
to the Technical Regulations  
of the Customs Union "On Food  
Safety"  
(TR CU 021/2011)

**REQUIREMENTS  
TO UNPROCESSED ALIMENTARY (FOOD) RAW MATERIALS  
OF ANIMAL ORIGIN**

Omitted. - [Decision](#) of the Board of the Eurasian Economic Commission No. 115 dated 08.08.2019.

Appendix 6  
to the Technical Regulations  
of the Customs Union "On Food  
Safety"  
(TR CU 021/2011)

**PARASITOLOGICAL PARAMETERS  
SAFETY OF FISH, CRUSTACEANS, SHELLFISH, AMPHIBIANS,  
REPTILES AND THE PRODUCTS OF THEIR PROCESSING**

Table 1

**Fresh-water fish and products thereof;**

Index	Product group	Parasitological parameters and permissible levels													
		of larvae when alive													
		3	4	5	6	7	8	9	10	11	12	13	14	15	16
1	Family of Carps	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a	-	-	-	n/a	-
2	Family of Pickerels	-	-	-	-	n/a	-	-	-	n/a	n/a	-	-	n/a	-
3	Family of Darters	-	-	-	-	-	-	-	n/a	n/a	n/a	-	-	-	-
4	Family of salmon fishes	-	-	-	-	n/a	-	-	n/a	-	n/a	n/a	-	-	-
5	Family of Whitefishes	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
6	Family of Graylings	-	-	-	-	n/a	-	-	-	-	n/a	-	-	-	-
7	Family of Codfishes	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8	Family of Sturgeons	-	-	-	-	-	-	-	-	-	-	n/a	n/a	-	-
9	Family of Snakeheads	-	-	-	-	-	-	-	-	-	-	-	-	-	n/a
10	Family of Muddlers	-	-	-	-	-	-	-	-	-	-	-	-	n/a	-
11	Family of Catfishes	-	-	-	-	-	-	-	-	-	-	-	-	n/a	-
12	Mince of fish, specified in <a href="#">sub-cl. 1 - 11</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	n/a
13	Canned and preserved food products, made of fish families, specified in <a href="#">sub-cl. 1</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	n/a



	- 11														
14	Fried, jellied, salted, pickled, smoked, dried fish if families, specified in <a href="#">sub-cl. 1 - 11</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	n/a
15	Caviar of fish of the following families:														
15.1.	Pike, perch, cod (burbot genus), grayling	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
15.2	salmon fishes	-	-	-	-	-	-	-	-	-	n/a	n/a	-	-	-
15.3.	Whitefishes	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
15.4.	Sturgeon (basins of Amur, low part of Volga, Caspian Sea)	-	-	-	-	-	-	-	-	-	-	n/a	-	-	-

Note:

- 1) i/a - inadmissible (alive larvae);
- 2) parasite larvae.

Trematodes	Cestodes	Nematodes
3-liver flukes	12-broad tapeworms	13-anisacidosis
4-clonorchiasis		14-counterercums
5-pseudampysts		15-dioctophymes
6-metagonisms		16-gnathosome
7-nanophyetus		
8-echinochasmosis		
9-metorchosis		
10-rossikotremas		
11-apofaluses		

Table 2

**Diadromous fish and products thereof;**

Index	Product group	Parasitological parameters and permissible levels					
		of larvae when alive					
		3	4	5	6	7	8
1	Salmons	-	n/a	n/a	-	-	-
2	Far Eastern salmons	n/a	n/a	n/a	n/a	n/a	n/a
3	Mince of fish, specified in cl. 1	-	n/a	n/a	-	-	-
	and cl.2	n/a	n/a	n/a	n/a	n/a	n/a
4	Canned and preserved food products, made of fish families, specified in cl.1	-	n/a	n/a	-	-	-
	and cl.2	n/a	n/a	n/a	n/a	n/a	n/a
5	Fried, jellied, salted, pickled, smoked, dried fish if families, specified in cl. 1	-	n/a	n/a	-	-	-
	and cl.2	n/a	n/a	n/a	n/a	n/a	n/a

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6	Caviar (gonads), specified in sub-cl. 1, 2	-	n/a	n/a	-	-	-
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Note:

3) i/a - inadmissible (alive larvae);

4) parasite larvae

5)

Trematodes	Cestodes	Nematodes	Acanthocephalas
3- nanophyetuses	4- diphyllbothriums	5-anisacidosis	7-bolbozomas
		6-contracaecum	8- corynosoma

Table 3

**Sea fish and products thereof;**

Index	Product group	Parasitological parameters and permissible levels													
		of larvae when alive													
		3	4	5	6	7	8	9	10	11	12	13	14	15	
Sea fish. Inter alia, by fishing areas and families:															
1	Barents Sea														
1.1.	Migratory salmon fishes	-	-	-	-	-	n/a	-	-	n/a	-	-	-	-	
1.2	Smelts	-	-	-	-	-	n/a	-	-	n/a	-	-	-	-	
1.3	Herrings	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
1.4	Codfishes	-	-	n/a	-	-	n/a	-	n/a	n/a	n/a	n/a	n/a	-	
1.5.	Scorpion fishes	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
1.6.	Flatfishes	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2	North Atlantic														
2.1.	Smelts	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-	
2.2.	Herrings	-	-	n/a	-	-	-	-	-	n/a	-	n/a	-	-	
2.3.	Codfishes	-	-	n/a	-	-	n/a	-	-	n/a	-	-	-	-	
2.4.	Grenadiers	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.5.	Hakes	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.6.	Scombers	-	-	-	-	-	-	-	-	n/a	-	-	-	n/a	
2.7.	Scorpion fishes	-	-	-	-	-	-	-	-	n/a	-	-	-	-	
2.8.	Flatfishes	-	-	n/a	-	-	-	-	-	n/a	-	-	-	-	

3	South Atlantic														
3.1.	Hakes	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
3.2.	Hardtails cavallas	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
3.3.	Snakefishes	-	-	-	-	-	-	-	-	-	n/a	-	-	-	n/a
4	Baltic sea														
4.1.	Smelts	-	-	-	-	-	-	-	-	-	-	-	-	n/a	-
4.2.	Herrings	-	-	-	-	-	-	-	-	-	n/a	-	-	n/a	-
4.3.	Codfishes	-	-	n/a	-	-	-	-	-	-	n/a	-	-	-	-
5	Black, Azov, Mediterranean sea														
5.1.	Gobies	-	n/a	-	n/a	n/a	-	-	-	-	-	-	-	-	-
5.2.	Gray mullets	-	n/a	-	-	-	-	-	-	-	-	-	-	-	-
6	Sub-Antarctic, Antarctic														
6.1.	Codfishes	-	-	-	-	-	-	-	-	-	n/a	n/a	n/a	n/a	n/a
6.2.	Hakes	-	-	-	-	-	-	-	-	-	n/a	n/a	n/a	n/a	n/a
6.3.	Cusk eels	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
6.4.	Nototheniid fishes	-	-	-	-	-	n/a	-	-	-	n/a	n/a	n/a	n/a	n/a
6.5.	Icefishes	-	-	-	-	-	n/a	-	-	-	n/a	n/a	n/a	n/a	n/a
7	Indian ocean														
7.1.	Hardtails cavallas	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-
7.2.	Scombrids	-	-	-	-	-	-	-	-	-	n/a	-	-	-	-

7.3.	Monocle breams	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8	Pacific ocean													
8.1.	salmon fishes	n/a	-	-	n/a	-	n/a	-	-	n/a	n/a	-	n/a	n/a
8.2.	Anchovies	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8.3.	Herrings	-	-	-	-	-	-	-	-	n/a	-	-	-	-
8.4.	Hardtails cavallas	-	-	-	-	-	n/a	-	-	n/a	n/a	-	-	-
8.5.	Combfishes	-	-	-	-	-	-	-	-	n/a	n/a	-	n/a	-
8.6.	Flatfishes	-	-	-	-	-	-	n/a	-	n/a	-	-	n/a	-
8.7.	Scorpion fishes	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.8.	Berycids	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.9.	Gempylid fishes	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.10.	Tunas (Scombers)	-	-	-	-	-	-	-	-	-	-	-	-	n/a
8.11	Codfishes	-	-	-	-	-	-	-	n/a	n/a	-	n/a	-	-
9	Mince of fish families, specified in sub-cl. 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 food products, made of fish families, specified in <a href="#">sub-cl. 1 - 8</a>	n/a	n/a	n/a	-	-	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a
11	Fried, jellied, salted, pickled, smoked, dried fish if families,	n/a	n/a	n/a	-	-	n/a	n/a	n/a	n/a	n/a	n/a	n/a	n/a

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	specified in <a href="#">sub-cl. 1</a> - 8													
12	Alaska pollack, cod caviar	-	-	-	-	-	-	-	-	n/a	-	n/a	-	-
13	Cod liver	-	-	-	-	-	-	-	-	n/a	-	n/a	-	-

Note:

6) i/a - inadmissible (alive larvae);

7) parasite larvae

Trematodes	Cestodes	Nematodes	Acanthocephalas
3- nanophyetuses	8-diphyllobotrioms	11-anisakises	14-bolbozomas
4-heterophytes	9-diplogonoporas	12-countertercums	15-corynoses
5-cryptocortyls	10-pyramiccephaluses	13- pseudoterrans	
6-rosicotrems			
7-apophaluses			

Table 4

**Crustaceans, seashells, amphibians, reptiles  
and products of its processing**



Index	Product group	Parasitological parameters and permissible levels								
		live larvae (types of parasites)								
		3	4	5	6	7	8	9	10	11
1	Crustaceans and processed products									
1.1.	Crawfish from the Far East water-reservoirs (Russia, Korean peninsula, Korean People's republic etc.)	n/a	-	-	-	-	-	-	-	-
1.2	Freshwater shrimps from the Far East water-reservoirs(Russia, Korean peninsula)	n/a	-	-	-	-	-	-	-	-
1.3	Freshwater crabs from the Far East water reservoirs of Russia, South-East Asia, Shri-Lanka, Central America, Peru, Liberia, Nigeria, Cameroon, Mexico, Philippines)	n/a	-	-	-	-	-	-	-	-
1.4	Dressing of freshwater crabs (see section 1.3)	n/a	-	-	-	-	-	-	-	-
2	Seashells and processed products									
2.1.	Squids	-	-	n/a	n/a	n/a	-	-	-	-
2.2.	Octopus	-	-	n/a	-	n/a	-	-	-	-
2.3.	Scallops	-	-	-	-	-	-	-	n/a	-
2.4.	Spizulas	-	-	-	-	-	-	-	n/a	-
2.5.	Oysters	-	-	-	-	-	-	-	-	n/a
3	Amphibians (frogs)	-	n/a	-	-	-	n/a	n/a	-	-
4	Reptiles									
4.1.	Snakes	-	n/a	-	-	-	-	-	-	-

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4.2.	Turtles										
4.2.1.	sea	-	-	-	-	-	-	-	n/a	-	-
4.2.2.	fresh water	-	-	-	-	-	-	n/a	-	-	-

Note:

8) i/a - inadmissible (alive larvae);

9) parasite larvae

Trematodes	Cestodes	Nematodes
3- paragonimus	4-spyromers	5-anisacidosis
		6-contracaecum
		7-preudoterraniums
		8-dioctophymes
		9-gnatostomes
		10-sulkaskaris
		11-echinocephalus

Annex 7  
to the Technical Regulations  
of the Customs Union "On Food  
Safety"  
(TR CU 021/2011)

**LIST  
OF PLANTS AND PRODUCTS OF THEIR PROCESSING, OBJECTS OF ANIMAL ORIGIN,  
MICROORGANISMS, MOLDS AND BIOLOGICALLY  
ACTIVE SUBSTANCES PROHIBITED FOR USE  
IN BIOLOGICALLY ACTIVE FOOD SUPPLEMENTS**

List of amending documents  
(as amended by [Decision](#) of the Council of the Eurasian Economic Commission  
No. 115 dated 08.08.2019)

1.1. Plants and products produced from them containing psychoactive, narcotic, superpotent or poisonous substances:

Item No.	English name of the plant	Latin name of the plant	Parts of plants
<*>	Abyssinian tea	see cat.	-
1.	Rosary pea	<i>Abrus precatorius</i> L.	Seeds
2.	Gratiola	<i>Gratiola officinalis</i> L.	Aboveground part
<*>	Black bryony	see Common black bryony	-
3.	Bead tree	<i>Adenanthera</i> L.	All species, all plant parts
<*>	Squaw-weed	See groundsel	-
4.	Mountain fringe	<i>Adlumia fugosa</i> Greene	All plant parts
<*>	Adonis	See Pheasant's eye	-
5.	<i>Azadirachta indica</i>	<i>Azadirachta indica</i> A. Juss.	All plant parts
6.	Heterotropic asiasarum	<i>Asiasarum heterotropoides</i> F. Maek.	Roots
6.1.	Japanese sweet flag	<i>Acorus gramineus</i> Soland. (= <i>A. pusillus</i> Sieb.)	Rhizome, essential oil, leaves
(cl. 6.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
7.	Tree of heaven	<i>Ailanthus altissima</i>	Aboveground part
8.	Acacia	<i>Acacia</i> L.	All types, aboveground part
9.	Aconite	<i>Aconitum</i> L.	All species, all plant parts
10.	Poison Devil Tree	<i>Alstonia venenata</i> R. Br.	Bark
11.	Toothpick ammi	<i>Ammi visnaga</i> (L.) Lam. (= <i>Visnaga daucooides</i> Gaertn.)	All plant parts

12.	Titan Arum Riviera	Amorphophallus rivieri Durieu	All plant parts
13.	Anabasis	Anabasis L.	All species, shoots
14.	Cocculus	Anamirta cocculus (L.) Wight et Arn.	All plant parts
15.	Levin's Anchalonium	Anhalonium lewinii Jennings	All plant parts
16.	Rayless goldenrod	Aplopappus heterophyllus	All plant parts
<*>	Arabian tea	see cat.	-
17.	Prickly poppy	Argemone L.	All species, all plant parts
18.	Pinang	Areca catechu L.	All plant parts
<*>	Areca palm	See Pinang	-
19.	Arisarum	Arisarum L.	All species, all plant parts
20.	Dutchman's pipe	Aristolochia L.	All species, all plant parts
21.	Arnica	Arnica L.	All species, flowers
22.	Arum	Arum L.	All species, all plant parts
23.	Grey-blue arthrocnemum	Arthrocnemum glaucum Delile	Aboveground part
24.	Giant Reed	Arundo donax L.	Flowers
25.	Musky athero	Atherosperma moschatum Labill.	All plant parts
26.	Large-flowered Aphanamixis	Aphanamixis grandiflora Blume	Seeds
27.	Labrador tea	Ledum L.	All species, aboveground part, shoots
28.	Anise tree	Illicium anisatum	Fruits
29.	Pockwood	Guaiacum officinale L.	All plant parts

30.	Plume poppy	Bacconia L.	All species, all plant parts
31.	Coastal plain honeycombhead	Balduina angustifolia	Aboveground part
32.	Mountain Baliospermum	Baliospermum Montana Muell. Arg	Root, rootstock
33.	Banisteriopsis	Banisteriopsis	All species, all plant parts
34.	Foxfeet	Huperzia selago L.	All plant parts
35.	Barberry	Berberis L.	All species, roots, bark
36.	Periwinkle	Vinca L.	All species, all plant parts
37.	Velvet bean	Mucuna pruriens DC	Seeds
37.1.	Bassia cycloptera	Bassia cycloptera Bunge	Aboveground part
(cl. 37.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
38.	Ladies' slipper	Cypripedium sp.	All species, all plant parts
39.	Colchicum	Colchicum sp.	All species, all plant parts
40.	Multiradiate Baileya	Baileya multiradiata Harv. et Gray	Aboveground part
41.	Beilschmiedia Nees	Beilschmiedia Nees	All plant parts
42.	Henbane	Hyoscyamus sp.	All species, all plant parts
<*>	Belladonna	See Great morel	-
43.	Marsh grass of Parnassus	Parnassia palustris L.	All plant parts
<*>	Northern Grass of Parnassus	See Marsh grass of Parnassus	-
44.	Summer snowflake	Leucojum aestivum L.	All plant parts
45.	European spindletree	Euonymus europaea L.	Seeds

45.1.	Bienertia cycloptera Bunge	Bienertia cycloptera Bunge	Aboveground part
(cl. 45.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
<*>	Betel palm	See Pinang	-
46.	Eastern biota	Biota orientalis L.	All plant parts
47.	Common privet	Ligustrum vulgare L.	Leaves, fruit
48.	Edible blepharis	1	All plant parts
49.	Fleawort	Pulicaria uliginosa Stev. ex DC	All plant parts
50.	Bean tree	Laburnum anagyroides (= Cytisus laburnum L.)	All plant parts
51.	Hemlock	Conium L.	All species, all plant parts
<*>	Monkshood	See Aconite	-
52.	Cutleaf boronia	Boronia Sm.	Essential oils made of leaves and shoots of all species
<*>	Spindle	See European spindletree (Wahoo)	-
53.	Java brucea	Brucea javanica Merr.	All plant parts
54.	Dwarf elder	Sambucus edulus L.	- " -
55.	Ligularia dentata	Ligularia dentata Hara	All plant parts
55.1.	Bunium persicum	Bunium persicum B. Fedtsch	All parts of the plant
(cl. 55.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
55.2.	Bunium cylindricum	Bunium cylindricum Drude	Aboveground part and essential oil from it

(cl. 55.2 introduced by [Decision](#) of the Council of the Eurasian Economic Commission dated 08.08.2019)  
 N 115)

56.	Malagasy burasaia	Burasaia madagascariensis DS	All plant parts
57.	Meadow rue	Thalictrum L.	All types, aboveground part
58.	Thick-fruited vexibia	Vexibia pachycarpa Jakovl	All plant parts
59.	Camel-thorn	Alhagi pseudalhagi Fisch.	Shoots
60.	Anemone	Anemone L.	All species, all plant parts
61.	Water hemlock	Cicuta L.	All species, all plant parts
62.	Virola	Virola	All types, aboveground part
<*>	Visnaga vera	See Toothpick ammi	-
63.	Somniferous withania	Withania somnifera (L.) Dunal	All plant parts
64.	African Voacanga	Voacanga africana	All plant parts
65.	Columbine	Aquilegia L.	All species, roots
66.	Common bugloss	Anchusa officinalis L.	All plant parts
67.	Daphne mezereum	Daphne sp.	All species, all plant parts
68.	Baneberry	Actaea L.	All species, all plant parts
69.	Paris herb	Paris L.	All species, all plant parts
70.	Bindweed	Convolvulus L.	All species, all plant parts
71.	Crown vetch	Coronilla L.	All species, roots, seeds
72.	Beautiful Gaillardia	Gaillardia pulchella Foug.	Leaves, flowers
73.	Harmala	Peganum L.	All types, aboveground part



<*>	Guaiacum	See Pockwood	-
74.	Yellow jessamine	Gelsemium L.	All species, all plant parts
75.	Hydnocarpus	Hydnocarpus Gaertn.	All species, seeds
76.	Hydrastis	Hydrastis L.	All species, all plant parts
76.1.	Gymnocalycium	Gymnocalycium	Aboveground part
(cl. 76.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
<*>	Gypsophila	See Chalk plant	-
77.	Hemlock parsley	Conioselinum jeholense M. Pimem	All plant parts
78.	Horned poppy	Glaucium L.	All types, aboveground part
79.	Black locust	Gleditsia triacanthos L.	All plant parts
<*>	Three-thorned acacia	See Black locust	-
80.	Gomphocarpus	Gomphocarpus L.	All species, all plant parts
81.	Pheasant's eye	Adinis L.	All types, aboveground part
<*>	Oregon graperoot	See Mahonia	-
82.	Common vetch	Vicia Angustifolia, V. sativa	All parts of the plant
<*>	Narrow-leaved vetch	See Common vetch	-
83.	Field mustard	Sinapis arvensis L.	All parts of the plant during fructification
84.	Fanpetals	Cida L.	All species, all plant parts
<*>	Crassula	See Stonecrop	-

<*>	Aleppo grass	See Sorgho	-
85.	Huperzia selago	Huperzia selago Bernh. ex Schrank et Mart. (Lycopodium selago L.)	All plant parts
85.1.	Giant Reed	Phalaris tuberosa L.	Aboveground part
(cl. 85.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
86.	British Inula	Inula Britannica L.	Flowers, aboveground part
87.	Inula oculus-christi	Inula oculus-christi L.	Aboveground part
88.	Water willow	Decodon verticillatus Eil.	Aboveground part
89.	Delo	Delosperma	All types, aboveground part
90.	Delphinium	Delphinium L.	All species, all plant parts
91.	Desmodium racemosum	Desmodium racemosum DC	Aboveground part
92.	Desmodium pulchellum	Desmodium pulchellum Benth.	Aboveground part
93.	Squarrose dehaasia	Dehaasia squarrosa Hassk.	All plant parts
94.	Doubtful twin-leaf	Jeffersonia dubia Benth. et Hook. F. ex Baker et Moore	All plant parts
<*>	Johnson grass	See Sorgho	-
95.	Jute	Corchorus L.	All species, seeds
96.	Yam	Dioscorea hispida Dennst.	All plant parts
97.	Dicentra	Dicentra	All species, all plant parts
98.	Plaster clover	Melilotus officinalis	All plant parts
99.	Canary sassafras	Doryphora sassafras Endl.	Essential oils made of all parts

100.	Dyer's-weed	Genista tinctoria L.	All plant parts
<*>	Groundbread	See Cyclamen	-
<*>	Dwarf lily-turf	See Mistletoe	-
101.	Duboisia	Duboisia	All types, aboveground part
102.	Datura	Datura L.	All species, all plant parts
103.	Burdock	Xanthium L.	All species, all plant parts
104.	Fumitory	Fumaria L.	All species, all plant parts
105.	Duboisia L	Duboisia L.	All species, all plant parts
106.	Eubotryoides graya	Eubotryoides grayana Hara	Leaves
106.1.	Anabasis articulata	Anabasis articulata	Aboveground part
(cl. 106.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
<*>	Orangeroot	See Hydrastis	-
107.	Yellow cress	Erysimum L.	All species, all plant parts
<*>	Larkspur	See Delphinium	-
108.	Chamisso`s honeysuckle	Lonicera. chamissoi	All plant parts
109.	Honeysuckle	Lonicera xylosteum	Fruits
110.	Tartarian honeysuckle	Lonicera. tatarica	Fruits
111.	Buckthorn	See Cascara buckthorn	-
112.	Siberian deathcamas	Zigadenus sibiricus (L.) A. Gray	All plant parts
<*>	Beggar`s button	See Burdock	-

<*>	Gold thread	See Coptis	-
<*>	Goldenseal	See Hydrastis	-
<*>	Golden shower	See Bean tree	-
113.	Bitter candytuft	Iberis amara L.	All plant parts
114.	Bitter ignatia	Ignatia amara L.	All plant parts
<*>	Ylang-ylang	See Cananga odorata	-
115.	Illiciaceae	Illiciaceae	All species, seeds, leaves
<*>	Indian liquorice	See Rosary pea	-
116.	Ipecacuanha	Cephaelis L.	All species, all plant parts
117.	Morning glory	Ipomea violacea	Seeds
118.	Cabi paraensis	Cabi paraensis Ducke	All plant parts
<*>	Kava-kava	See Kava pepper	-
119.	Peyote cactus	Lophophora williamsii	Aboveground part
120.	San Pedro cactus	Echinopsis pachanoi	Aboveground part
121.	Caladium	Caladium L.	All species, all parts, except for Caladium esculentum (rootstock)
122.	Calea zacatechichi	Calea zacatechichi	Aboveground part
123.	Marsh marigold	Caltha sp.	All types, aboveground part
124.	Cananga odorata	Cananga odorata Hook. f. et Thoms.	All plant parts
125.	Bulbous canarygrass	Phalaris tuberosa L.	Aboveground part
126.	Hoary pepperwort	Cardaria draba (L.) Desv.	All plant parts

127.	Edible kat (Kata, Katkh)	Catha edulis Forsk.	Aboveground part
<*>	Catharanthus	See Periwinkle	-
128.	Chalk plant	Gypsophila L.	All species, all plant parts
129.	Soapbark tree	Quillaja saponaria Molina	All plant parts
130.	Dogbane	Apocynum L.	All species, all plant parts
131.	Shamrock	Oxalis acetosella L.	- " -
<*>	Clematis	See Virgin's bower	-
132.	Silver-leaf maple	Acer saccharium	Leaves
133.	Castor bean	Ricinus communis L.	All plant parts
134.	Roadside peppergrass	Lepidium ruderae L.	All plant parts
135.	Perfoliate peppergrass	Lepidium perfoliatum L.	All plant parts
136.	Siberian clematis	Atragene sibirica L.	All plant parts
<*>	Coca	See Coca bush	-
137.	Coca bush	Erythroxyllum coca Lam.	All species, all plant parts
<*>	Indian cocculus	See Cocculus	-
138.	Cicely	Aethusa Cynapium L.	All plant parts
139.	Anise citronella	Collinsonia anisata Sims.	Aboveground part
140.	Dasheen	Colocasia L.	All species, all plant parts
140.1.	Citrullus colocynthis	Citrullus colocynthis Schrad.	Fruit (powder, extract)

(cl. 140.1 introduced by [Decision](#) of the Council of the Eurasian Economic Commission dated 08.08.2019)  
 N 115)

140.2.	Echinophora sibthorpiana	Echinophora sibthorpiana Huss	Aboveground part
(cl. 140.2 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
141.	Hemp	Cannabis sp.	All species, all plant parts
142.	Consolida regalis	Consolida regalis S.F. Gray	Fruit, seeds
143.	Coptis	Coptis L.	All species, all plant parts
144.	Hazelwort	Asarum L.	All species, all parts, essential oil, oil made of roots and rootstock
145.	Wineberry	Coriaria	All types, aboveground part
146.	Karaka	Corynocarpus Laevigata Forst.	Nucleus, fruit
146.1.	Coryphantha micromeris	Coryphantha micromeris Lem.	All plant
(cl. 146.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
147.	White-flowered cornulaca	Comulaca leucantha Charif et Allen	Aboveground part
148.	Venivel	Coscinium fenestratum Colebr.	All plant parts
<*>	Kotschy	See Crossopteryx	-
149.	Roman nettle	Urtica pilulifera L.	Aboveground part
150.	Great morel	Atropa belladonna L.	All plant parts
151.	Groundsel	Senecio L.	All types, aboveground part
<*>	Mullein	See Gratiola	-
152.	Crossopteryx kotschyana	Crossopteryx kotschyana Fenzl.	Bark
153.	Rattle-box	Crotalaria L.	All species, all plant parts

154.	Purging croton	<i>Croton tiglium</i> L.	All plant parts
155.	Fir-Leaved Celery	<i>Cyclosporum leptophyllum</i> Sprague	Fruits
156.	Cascara buckthorn	<i>Rhamnus purshiana</i>	Underripe fruit, fresh bark
157.	Glossy buckthorn (Persian berry)	<i>Frangula alnus</i> Mill	Underripe fruit, fresh bark
158.	Common buckthorn	<i>Rhamnus catharticus</i>	Underripe fruit, fresh bark
159.	<i>Xanthorhiza simplicissima</i>	<i>Xanthorhiza simplicissima</i> Marsh. ( <i>Zanthorhiza</i> )	All plant parts
160.	Spatterdock	<i>Nuphar</i> L.	All species, all plant parts
161.	Corn cockle	<i>Agrostemma githago</i> L.	All plant parts
<*>	Indian snailseed	See <i>Cocculus</i>	-
162.	Solomon's seal	<i>Polygonatum</i> L.	All species, all plant parts
163.	Bracteal chervil	<i>Anthriscus caucalis</i> Bieb.	All plant parts
164.	Sassafras	<i>Sassafras officinale albidum</i>	All plant parts
165.	Pokeweed	<i>Phytolacca</i> L.	All species, all plant parts
166.	Lily-of-the-Valley	<i>Convallaria</i> L.	All species, all plant parts
167.	Milk vine	<i>Vincetoxicum</i> sp.	All species, all plant parts
168.	Venomous latua	<i>Latua venenosa</i> Phil.	All plant parts
168.1.	<i>Atriplex nummularia</i>	<i>Atriplex nummularia</i> Lindl.	Aboveground part
(cl. 168.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
169.	Bicolor bush-clover	<i>Lespedeza bicolor</i> Turcz	Leaves, bark, rootstock

170.	Caucasian lily	Lilium monadelphum Bieb.	All plant parts
171.	Lindera oldhamii	Lindera oldhamii Hemsl.	Stalks, leaves
<*>	Toryweed	See Common hound's-tongue	-
<*>	Sedum	See Stonecrop	-
172.	Lobelia	Lobelia L.	All species, all plant parts
173.	Virgin's bower	Clematis sp.	All species, all plant parts
174.	Blue lotus	Nymphaea Caerulea	Leaves, petals
175.	Lophophore	Lophophora L.	All species, all plant parts
176.	Oleaster	Elaeagnus	All types, aboveground part
177.	Dahurian moonseed	Menispermum dauricum L.	All plant parts
178.	Devil's-flax	Linaria vulgaris Mill.	All plant parts
179.	Buttercup	Ranunculus L.	All types, aboveground part
180.	Magnolia	Magnolia L.	All species, all plant parts
181.	Mahonia	Mahonia Nutt.	All species, all plant parts
182.	Poppy (Armenian poppy, Bracteal poppy, Long-head poppy, Iceland oppy, White poppy)	Papaver L.(P. Armenacum, P. Bracteatum, P. Dubium, P. Nudicaule, P. somniferum)	All parts except for seeds
183.	Plumepoppy	Macleaya	All types, aboveground part
184.	Coiled macrozamia	Macrozamia spiralis Miq.	All plant parts
185.	Mammillaria	Mammillaria	All types, aboveground part
186.	Medicinal mandrake	Mandragora officinarum L.	All plant parts



<*>	Neem tree	See Azadirachta indica	-
187.	Pigweed	Chenopodium L.	All species, all parts, essential oil made of all parts, seed oil
188.	Cowwheat	Melampyrum sp.	All species, all plant parts
<*>	Claviceps	See Ergot	-
<*>	Redweed	See Horned poppy	-
189.	Margosa	Melia azedarach L.	All plant parts
190.	Russian Broom	Chamaecytisus ruthenicus, Ch. borysthenticus	All plant parts
191.	German tamarisk	Myricaria L.	All species, all plant parts
<*>	Leatherleaf	See Chamaedaphne calyculata	-
191.	Mitragyna	Mitragyna L.	All species, all plant parts
192.1.	Wrinkled giant hyssop	Agastache rugosa O.Kuntze	Essential oil
(cl. 192.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
<*>	Coronilla	See Crown vetch	-
<*>	Peganum	See Harmala	-
193.	Savin juniper	Janiperus sabina L.	All plant parts
<*>	Prayer Beads	See Rosary pea	-
194.	Spurge	Euphorbia sp.	All species, all plant parts
195.	Globe thistle	Echinops L.	All species, fruit
196.	Hellebore	Helleborus L.	All species, all plant parts

196.1.	Mosla dianthera	Mosla dianthera L.	Essential oil
(cl. 196.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
197.	Mostuea stimulans	Mostuea stimulans A. Cheval	Aboveground part
198.	Male fern	Dryopteris filix mas Schott.	Rootstock
199.	Nutmeg	Myristica fragrans Hjuft	Fruit (nut)
<*>	Gilliflower soap	See Bouncing Bet	-
<*>	Soaproot	See Bouncing Bet	-
200.	Bouncing Bet	Saponaria officinalis L.	All plant parts
201.	Lousewort	Pedicularis sp.	All species, all plant parts
<*>	False lupine <*>	See Thermopsis	-
202.	Nandina domestica	Nandina domestica Thunb.	Bark, root cortex
203.	Foxglove	Digitalis sp.	All species, all plant parts
204.	Beak-leaved nauclea	Nauclea rynchophylla Miq.	All plant parts
205.	Nectandra puchury-majo	Nectandra puchury-major Nees et Mart.	Fruits
206.	Nemuaron humboldtii	Nemuaron humboldtii Bail.	Essential oil
<*>	Neem	See Azadirachta indica	-
207.	Scrofula plant	Scrophularia sp.	All species, all plant parts
208.	Silk vine	Periploca L.	All species, bark
209.	Creeping odostemon	Odostemon aquifolium Rydb.	Roots
210.	Comfrey	Symphytum L.	All species, roots

211.	Oleander	Nerium L.	All species, all plant parts
<*>	Ololiuhqui	See Turbina corymbosa	-
<*>	Rivea corymbosa	See Turbina corymbosa	-
212.	Water dropwort	Oenanthe sp.	All species, all plant parts
213.	Mistletoe	Viscum L.	All species, all plant parts
214.	Japanese oryx	Orixa japonica Thunb.	All plant parts
214.1.	Orlaya daucoides	Orlaya daucoides	Fruit (essential oil)
(cl. 214.1 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
214.2.	Orthodon asaroniferum	Orthodon asaroniferum	Aboveground part
(cl. 214.2 introduced by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission dated 08.08.2019) N 115)			
215.	Sedge	Carex L.	All species, all plant parts
216.	Locoweed	Oxytropis L.	All species, all plant parts
217.	Tulasi	Ocimum sanctum L.	All plant parts
218.	Stonecrop	Sedum L.	All species, all plant parts
219.	Scarlet pimpernel	Anagallis arvensis L.	All plant parts
<*>	Betel nut palm	See Pinang	-
220.	Bean caper	Zygophyllum L.	All species, all plant parts
221.	Bane	Solatum sp.	All species, all plant parts
<*>	Peyotl	See Peyote cactus	-

222.	Pelargonium (Crane's bill)	Pelargonium Willd.	All species, all parts of the plant
<*>	Brides veil	See double-flowered babesiosis	-
<*>	Bog-star	See Marsh grass of Parnassus	-
223.	Bryony	Bryonia L.	All species, roots
224.	Piper betel	Piper betle L.	All plant parts
<*>	Kava-kava pepper	See Piper methysticum	-
225.	Piper methysticum	Piper methysticum (kava-kava)	All plant parts
226.	Canescent beachgrass	Prammogeton canescens Vatke	Fruits
227.	Petalostylis labicheoides	Petalostylis labicheoides R. Br.	Aboveground part
228.	Monandrous petrosimonia	Petrosimonia monandra Bunge	Aboveground part
229.	Peumus boldus	Peumus boldus Molina	Essential oil of leaves
230.	Liverleaf	Anemone sp.	All species, all plant parts
231.	Hemp nettle	Galeopsis sp.	All species, all plant parts
232.	Ternate pinellia	Pinellia ternata Britenbach	Stalks
233.	Chinese Peony	Paeonia anomalae L.	All plant parts
234.	Piptadenia	Piptadenia	All species, all plant parts
235.	Cohoba	Piptadenia peregrina Benth.	Bark
236.	Vermeil red piscidia	Piscidia erythrina L.	All plant parts
<*>	Pituri	See Duboisia	-
<*>	Fir club moss	See Foxfeet	-

237.	Darnel ryegrass	Lolium temulentum L.	Fruits
238.	Dodder	Cuscuta L.	All species, all plant parts
239.	Rattlepot	Rhinanthus L.	All species, all plant parts
240.	May apple	Podophyllum L.	All species, rootstock with roots
241.	Caucasian snowdrop	Galanthus woronowii Lozinsk.	All plant parts
242.	Sage	Artemisia L.	All species, all plant parts
243.	Mercury	Mercurialis L.	All species, all plant parts
244.	Pasque flower	Pulsatilla sp.	All species, all plant parts
245.	Psilocaulon absimile	Psilocaulon absimile N.E.Br.	Aboveground part
<*>	Bird lime	See Mistletoe	-
246.	Physochlaina	Physochlaina L.	All species, all plant parts
247.	Corn smut	Ustilago maydis DC.	All plant parts
248.	Floating bladderwort	Utricularia physalis	Aboveground part
<*>	Bush pea	See Thermopsis	-
<*>	Hag-weed	See Russian Broom	-
249.	Black sage	Ramona stachyoides Briq.	All plant parts
250.	Heterophyllous snakewood	Rauvolfia heterophylla Roem. et Schult.	All plant parts
<*>	Poison nut	See Glume grass	-
251.	Spotted Asian poppy	Roemeria refracta DC.	All plant parts
<*>	Clotbur	See Burdock	-

252.	Curveseed butterwort	Ceratocephala L.	All species, all plant parts
253.	Rosebay	Rhododendron sp.	All species, all plant parts
254.	Hawaiian baby woodrose	Argyreia nervosa; Hawaiian Baby Woodrose	All plant parts
<*>	Wild rosemary	See Labrador tea	-
255.	Cutleaf goosefoot	Roubieva multifida Moq.	Essential oil of aboveground parts
256.	Rue	Ruta L.	All species, all plant parts
257.	Fishberry	See Cocculus	-
258.	Fritillaria ussuriensis	Fritillaria ussuriensis Maxim.	All plant parts
259.	False sago palm	Cycas circinalis L.	Seeds
260.	Fern palm	Cycas revoluta Thunb.	Seeds
261.	Saxaul	Haloxylon L.	All species, leaves, stalks
262.	Common box tree	Buxus sempervirens L.	Stalk, leaves
263.	Canadian sanguinaria	Sanguinaria canadensis L.	Roots
264.	Sarcolobus	Sarcolobus R. Br.	All species, all plant parts
265.	Sarcocephalus	Sarcocephalus Afzel.	All species, all plant parts
266.	Knotted sarzasan	Haloxylon articulatum Bunge	Leaves, stalks
267.	Whitish saffron	Sassafras albidum (Nutt.) Nees.	All parts, essential oils made of roots and wood
268.	Physocarpous sea blight	Suaeda physophora L.	All plant parts
269.	Common plumbago	Plumbago europaea L.	All plant parts

270.	Rosemary seidlitzia	Seidlitzia rosmarinus Bunge	Leaves, stalks
271.	Securinega	Securinega L.	All species, shoots
272.	Eastern Siegesbeckia	Siegesbeckia orientalis L.	All plant parts
<*>	Sida	See Fanpetals (Cida L.)	-
273.	Californian simmondsia	Simmondsia californica Nutt.	Seeds
274.	Common viper's bugloss	Echium vulgare L.	All plant parts
275.	Twisted sceletium	Sceletium tortuosum	All plant parts
276.	Scopolia	Scopolia L.	All species, all plant parts
277.	Argute smodingium	Smodingium argutum E. Mey	All plant parts
<*>	Dog's herb	See Harmala	-
<*>	Hedge parsley	See Cicely	-
278.	Fruticous glasswort	Salicornia fruticosa L.	Leaves, stalks
<*>	Solomon's seal	See Kupena	-
279.	Saltwort	Salsola australis R.Br. (=S. ruthenica Ilijin)	All parts of the plant
(clause 279 as amended by <a href="#">Decision</a> of the Council of the Eurasian Economic Commission of 08.08.2019 N 115)			
280.	Sorgho	Sorghum L.	All species, all plant parts
<*>	Thick-fruited pagoda tree	See Thick-fruited vexibia	-
281.	Ergot	Claviceps sp.	All species, all plant parts
282.	Dwarf stelleria	Stellera chamaejasme L.	All plant parts

283.	Stephania	Stephania L.	All species, tuber with roots
284.	Strictocardia tiliaefolia	Strictocardia tiliaefolia Hall.	Seeds
285.	Strophanthus	Strophanthus DC	All species, all plant parts
286.	Sphaerophysa salsula	Sphaerophysa salsula (Pall.) DC.	All plant parts
287.	Schoenocaulon officinal	Schoenocaulon officinal A.Gray	Seeds
288.	Tobacco	Nicotiana L.	All species, all plant parts
289.	Tabernanthe iboga	Tabernanthe iboga Baill	All plant parts
290.	Common black bryony	Tamus communis L.	All plant parts
291.	Tauschia	Tauschia Schltldl.	All species, all plant parts
292.	Thermopsis	Thermopsis L.	All species, all plant parts
293.	Cardiophyllous tinospora	Tinospora cordifolia Miers	All plant parts
294.	Yew	Taxus L.	All species, all plant parts
295.	Asian toddalia	Toddalia asiatica Lam.	All plant parts
296.	Poison ivy	Toxicodendron L. (= Rhus toxicodendron var. hispida Engl.)	All species, all plant parts
297.	Trichocereus	Trichocereus	All types, aboveground part
298.	Common reed	Phragmites Australia Trin. ex Steud.	Rootstock
299.	Turbina corymbosa	Turbina corymbosa	Seeds
300.	Turbina corymbosa	Turbina corymbosa Raf.	Seeds
301.	Cow soapwort	Viccaria sp.	All species, all plant parts
302.	Ungernia victoris	Ungernia victoris Vved. ex Artjushenko	All plant parts



303.	Ungernia sewertzowii	Ungernia. Sewertzowii (Regel) B.Fedtsch.	All plant parts
304.	Unona odoratissima	Unona odoratissima Blanco	Flowers
305.	Ferula gummosa	Ferula gummosa Boiss	Seeds
306.	Dyer's fibraurea	Fibraurea tinctoria Lour.	All plant parts
307.	Alaic physochlaina	Physochlaina alica Korotk.	Roots
308.	Eastern physochlaina	Physochlaina orientalis G. Don f.	Roots
<*>	American nightshade	See Pokeweed	-
309.	Chamaedaphne calyculata	Chamaedaphne calyculata Moench	Aboveground part
<*>	Milkweed	See Gomphocarpus	-
<*>	Mongolian Ephedra	See Ephedra	-
310.	Willow-leaved heimia	Heimia salicifolia	Aboveground part
<*>	Jequirity	See Rosary pea	-
311.	Bark tree	Cinchona succirubra Pavon.	Bark
312.	Corydalis	Corydalis sp.	All species, all plant parts
<*>	Jojoba	See Californian simmondsia	-
313.	Drumstick Tree	Moringa oleifera Lam.	All plant parts
314.	Hunnemannia fumariaefolia	Hunnemannia fumariaefolia Sweet	All plant parts
315.	Haplophyllum	Haplophyllum	All species, all plant parts
316.	Honeyballs	Cephalanthus occidentalis L.	Aboveground part
317.	Cyclamen	Cyclamen L.	All species, all plant parts

<*>	Cicuta	See Water hemlock	-
318.	Citronella Grass	Cymbopogon winterianus Jowitt.	Essential oils made of all parts
319.	Zieria smithii	Zieria smithii Andr.	Aboveground part, essential oils made of all parts
<*>	Chaulmoogra	See Hydnocarpus	-
<*>	Hectic grass	See Crown vetch	-
320.	Hellebore	Veratrum sp.	All species, all plant parts
321.	Common hound's-tongue	Cynoglossum officinalis L.	All plant parts
322.	Glume grass	Strychnos L.	All species, seeds
323.	Vetchling	Lathyrus sp.	All species, all plant parts
324.	Clown's woundwort	Stachys palustris L.	All plant parts
325.	Rough hedge woundwort	Stachys aspera Michx.	Aboveground part
326.	Celandine	Chelidonium L.	All types, aboveground part
<*>	Pilewort	See Figroot buttercup	-
327.	Figroot buttercup	Ficaria calthifolia Reichenb., F. verna Huds.	All plant parts
328.	Diviner's sage	Salvia divinorum	Leaves
329.	Schanginia baccata	Schanginia baccata Moq.	Leaves, shoots
330.	Evodia meliefolia	Evodia meliefolia Benth.	All plant parts
331.	Common evodia	Evodia simplex Cordem.	All plant parts
332.	Encephalartos barkeri	Encephalartos barkeri Carruth. et Miq.	All plant parts

333.	Erythrophleum	Eriophyllum	All species, bark
334.	Ephedra	Ephedra sp.	All species, all plant parts
335.	Echinopsis	Echinopsis L.	All types, aboveground part
336.	Burnut	Tribulus L.	All species, all plant parts
337.	Jalap	Ipomoea purga (Wend.) Hayne	All plant parts
338.	White dittany	Dictamnus albus L.	Leaves, fruit
339.	Bitter Columba Root	Jateorhiza palmata (Lam.) Miers. (= Jatrohiza columba (Roxb.) Miers.)	All plant parts

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<\*> synonyms of Russian names of medicinal plants

1.2. Plants and products of their processing, which shall not be included in the single-component biologically active food additives:

Item No.	Name of the plant	Latin name of the plant	Parts of plants
1	Japanese angelica tree, Manchu aralia, devil's tree, thorn tree	Arali elata (Miq.) Seem. = Arali mandshurica Rupr. et Maxim.	All plant parts
2	African plum	Pygeum africanum	Bark
3	All-heal	Valeriana L.	All species, root and rootstock
4	Maidenhair tree	Ginkgo biloba L.	Aboveground part
5	Gymnema sylvestre	Gymnema sylvestre	All plant parts
6	Wild yam, colicroot	Dioscorea villosa	Rootstock
7	Redberry	Ginseng	All species, all plant parts

8	Devil's-club, Planch,	Oplopanax elatus Nakai = Echinopanax elatus Nakai	All plant parts
9	Tutsan	Hypericum L.	All species, all plant parts
10	Butcher's broom	Ruscus aculeatus (Butcher's Broom)	All plant parts
11	Yohimbe (Pausinystalia yohimbe)	Pausinystalia yohimbe (K. Schum.) Pierre ex Beile	All plant parts
12	Chinese magnolia vine	Schisandra chinensis (Turcz.) Baill.	All plant parts
13	Muirapuama	Muirea puama (Liriosma jvata)	All plant parts
14	Ant tree, Pau d'Arko, trumpet tree	Tabebuia heptaphylla	Bark
15	Snowdon rose, Roseroot	Rhodiola rosea L.	All plant parts
16	Excitatory turnera, Damiana	Turnera Diffusa	All plant parts
17	Spiny eleuterococcus, spiny eleuterococcus, devil's bush	Eleutherococcus senticosus (Rupr. et Maxim.) Maxim = Aconthopanax senticosus (Rupr. et Maxim.) Harms	All plant parts
18	Adam's-needle yucca	Yucca filamentosa	Leaves

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1.3. Animal organs and tissues, as well as processing products thereof, which are classified as specific materials heightening the risk of contamination with prion diseases (transmissible spongiform encephalopathy):

In cattle:

- skull, excluding the lower jaw and including brain and eyes, as well as spinal cord of animals older than 12 months;
- spinal column, excluding tail, spinous and transverse processes of occipital, breast and lumbar vertebra, median sacral crest and wings, including radicular dorsal ganglia of animals older than 30 months;
- tonsils, intestines from the duodenum to the rectum, and mesogastrium of animals of any age

In sheep and goats:

- skull, including brain and eyes, tonsils and spinal cord of animals older than 12 months or with incisors, which have broken through gums;
- spleen and intestines of animals of any age.

Products, consisting of or containing ruminant materials

- meat after mechanical boning;
- gelatin (excluding gelatin made of ruminant skins);
- rendered ruminant fat and products made thereof.

–products of animal origin the seven-spot ladybird (*Coccinella septempunctata* L.), whole body, scorpion (*Scorpiones* L.), whole body; Spanish fly (*Lytta* sp.), all species, whole body.

For the manufacture of food products as well as biologically active food additives manufactured with the use of raw materials of animal origin, the epizootic situation on transmissible spongiform encephalopathy (including bovine spongiform encephalopathy) in the country of the manufacturer of these components must be taken into consideration.

1.4. Biologically active synthetic substances that are not essential nutrients - analogs of biologically active components of medicinal plants.

1.5. Hormones of animal origin and animal organs of the endocrine system (adrenals, pituitary, pancreas, thyroid and parathyroid glands, thymus, gonads) in the presence of hormonal activity.

1.6. Human tissues and organs.

1.7. Microorganisms that cause diseases or are capable to perform or mediate the transfer of antibiotic resistance genes, including:

- aerobic and anaerobic spore-forming microbes - representatives of the genera *Bacillus* (including *B. polymyxa*, *B. cereus*, *B. megatherium*, *B. thuringiensis*, *B. coagulans* (formerly known as – *Lactobacillus coagulans*), *B. subtilis*, *B. licheniformis* and other species) and *Clostridium*;
- microorganisms of genera *Escherichia*, *Enterococcus*, *Corynebacterium* spp.;
- microorganisms with hemolytic activity;
- sporeless microorganisms isolated from the organism of animals and birds, and not characteristic of the normal

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microflora of the human body, including representatives of the genus *Lactobacillus*.

1.8. Viable yeast and yeast-like fungi, including of the genus *Candida*; actinomycetes, streptomycetes, all the genera and species of microscopic mold fungi; higher fungi, related to toxic and inedible fungi, in accordance with the national legislation.

Appendix 8  
to the Technical Regulations  
of the Customs Union "On Food  
Safety"  
(TR CU 021/2011)

**TYPES  
OF HERBAL RAW MATERIALS FOR USE  
IN THE PRODUCTION OF BIOLOGICALLY ACTIVE FOOD SUPPLEMENTS  
FOR CHILDREN FROM 3 TO 14 YEARS AND HERBAL TEAS  
(TEA DRINKS) FOR INFANTS**

No.	Russian Name of Plant Raw Material	Latin Name of Plant Raw Material	Parts of Plant Raw Material
1.	Anise	Anisum vulgare Gaerth family Umbelliferae	Anise fruit (Anisi fructus)
2.	Marshmallow	Althaea officinalis family: Malvacea	Marshmallow roots (Althaeae radix)
3.	Black elder	Sambucus nigra L. family, Cambucaceae	Black elder flowers (Sambuci flos)
4.	Common birch	Betula verrucosa Ehrh. family, Betulaceae	Birch leaves (Betulae folium)
5.	Weeping birch	Betula pendula	the same
6.	Red whortleberry	Vaccinium vitis idaea L. family, Vacciniaceae	Whortleberry fruit (Vaccini fructus)
7.	Hibiscus	Hibiscus sabdariffa L. family, Malvaceae	Hibiscus flowers (Hibisci flos)
8.	Red mallow	Hibiscus sabdariffa L. family, Malvaceae	the same
9.	Wild marjoram	Origanum vulgare fam., Lamiaceae	Marjoram grass (Origani herba)
10.	Strawberry	Fragaria family, Rosaceae	Strawberry leaves (Fragariae folium)
11.	Pot marigold	Calendula officinalis L. family, Composite	Marigold flowers (Calendulae flos)
12.	Great nettle	Urtica dioica L. family, Urticaceae	Nettle leaves (Urticae folium)
13.	True lavender	Lavandula angustifolia Mill. family, Lamiaceae	Lavender flowers (Lavandulae flos)
14.	Lime tree	Tilia cordata Mill family, Tiliaceae	Lime flowers (Tiliae flos)

15.	Red raspberry	Rubus idaeus L. cem. Rosaceae	Raspberry leaves (Rubi idaei folium)
16.	High mallow	Malva sylvestris L. (cyn. Malva Mauritiana) family, Malvaceae	Mallow flowers (Malvae flos)
17.	Wild mallow	Malva sylvestris L. (cyn. Malva Mauritiana) family, Malvaceae	the same
18.	Melissa	Melissa officinalis family, Lamiaceae	Melissa leaves (Melissae folium)
19.	Lemon balm	Melissa officinalis family, Lamiaceae	the same
20.	Peppermint	Mentha piperita family, Lamiaceae	Peppermint leaves (Menthae piperitae folium)
21.	Sea buckthorn	Hippophae rhamnoides L.family, Elaeagnaceae	Buckthorn leaves (Hyppophaes folium)
22.	Common plantain	Plantago major L. family, Plantaginaceae	Plantain leaves (Plantaginis herba)
23.	Hoary plantain	Plantago media L. family, Plantaginaceae	the same
24.	Ribwort plantain	Plantago lanceolate L. family, Plantaginaceae	the same
25.	Sand plantain	Plantago psyllium L. family, Plantaginaceae	Seed shells (Plantaginis tunica semen)
26.	Bitter orange	Citrus aurantium family, Rutaceae	Bitter orange skin
27.	Horse gowan	Matricaria recutita L. family, Compositae (syn. Chamomilla L.)	Horse gowan flowers (Chamomillae flos)
28.	Black currant	Ribes nigrum L. family, Saxifragaceae	Black currant leaves (Ribi nigri folium)



29.	Sweet thyme	Thymus vulgaris L. (Thymus marschallianus) family, Lamiaceae	Thyme grass (Thymi herba)
30.	Mother -of-thyme	Thymus serpyllum family, Lamiaceae	the same
31.	Creeping thyme	the same	the same
32.	Field caraway	Carum carvi, family, Umbellifere	Caraway fruit (Cari carvi fructus)
33.	Common fennel	Foeniculum vulgare Mill cem.Umbelliferae	Fennel fruit (Foeniculi fructus)
34.	Medicinal fennel	Foeniculum vulgare Mill cem.Umbelliferae	the same
35.	Bilberry	Vaccinium myrtillus L. family, Vacciniaceae	Bilberry fruit (Myrtilli fructus)
36.	Briar	Rosa family, Rosaceae	Rosehip fruit (Rosae fructus)

Appendix 9  
 to the Technical Regulations  
 of the Customs Union "On Food  
 Safety"  
 (TR CU 021/2011)

**ADDITIVES, MINERAL ADDITIVES**  
**Food Production Line Operator**  
**for child nutrition**

Name	Form
Biothinum	D-Biothinum

Vitamin D	D3 cholecalciferol; D2 ergocalciferol
Vitamin A	Retinol acetate; retinol palmitate; retinol; beta-carotene
Vitamin B1	Thiamine hydrochloride (thiamine chloride); thiamine mononitrate
Vitamin B12	Cyancobalamin; hydroxocobalamin
Vitamin B2	Riboflavin; riboflavin-5-sodium phosphate
Vitamin B6	Pyridoxin hydrochloride; pyridoxin-5-phosphate; pyridoxin dipalmitate
Vitamin E	D- Alpha tocopherol; DL- Alpha tocopherol; D- Alpha tocopherol acetate; DL- Alpha tocopherol acetate
Vitamin K	Phylloquinone (phytomenadione)
Vitamin PP (niacin)	Nicotinamide; nicotinic acid
Vitamin C	L- ascorbic acid; L- sodium ascorbate; L- calcium ascorbate; 6-palmityl-L- ascorbic acid (ascorbyl palmitate); potassium ascorbate
Iron	Ferrum (II) gluconate; ferrum (II) sulphate; ferrum (II) lactate; ferrum (II) fumarate; ferrum (III) diphosphate (pyrophosphate); ferrum (II) citrate; ammonium-citric ferrum (III); ferrum (II) bisglycinate
Inositol	Inositol
Iodine	Potassium iodide; potassium iodate; sodium iodide; iodine caseine (utilized in manufacturing of liquid milk for children above 24 months only)
Potassium	Potassium citrate; potassium lactate; potassium orthophosphates; potassium bicarbonate; potassium carbonate; potassium chloride; potassium gluconate; potassium hydroxide
Calcium	Calcium carbonate; calcium citrate; calcium gluconate; calcium glycerophosphate; calcium lactate; calcium orthophosphates; calcium chloride; calcium hydroxide
Carnitine	L- carnitine; L- carnitine hydrochloride; L- carnitine L-tartrate
Magnesium	Magnesium carbonate; magnesium citrate; magnesium chloride; magnesium gluconate;

	magnesium orthophosphates; magnesium sulphate; magnesium lactate; magnesium hydroxide; magnesium oxide
Manganese	Manganese carbonate; manganese chloride; manganese citrate; manganese gluconate; manganese sulphate
Copper	Copper carbonate; copper citrate; copper gluconate; copper sulphate; copper-and-lysine complex
Sodium	Sodium citrate, sodium chloride; sodium bicarbonate; sodium gluconate; sodium carbonate; sodium lactate; sodium orthophosphates; sodium hydroxide
Panthenic acid	Calcium D- pantothenate; sodium D- pantothenate; dexpanthenol
Selenium	Sodium selenite; sodium selenate
Folic acid	Folic acid
Choline	Choline chloride; choline citrate; choline bitartrate; choline
Zinc	Zinc acetate; Zinc sulphate; Zinc chloride; Zinc lactate; Zinc citrate; Zinc gluconate; Zinc oxide

Appendix 10  
to the Technical Regulations  
of the Customs Union "On Food  
Safety"  
(TR CU 021/2011)

**PESTICIDES,  
PROHIBITED FOR USE IN THE PRODUCTION  
OF FOOD (EDIBLE) RAW MATERIALS INTENDED FOR  
THE PRODUCTION OF FOOD PRODUCTS FOR BABY FOOD**

Chemical name (defined with consideration for decomposition products)

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Disulfoton (the total of disulfoton, disulfoton sulphoxide, and disulfoton sulphone expressed in terms of disulfoton)
Fensulfoton (the total of fensulfoton, its oxygen analogue, and their sulphones expressed in terms of fensulfoton)
Fentine expressed in terms of triphenyltin-cation
Haloxypop (the total of haloxypop, its salts, and ethers, including conjugates, expressed in terms of haloxypop)
Heptachlor and trans- heptachlor epoxide expressed in terms of heptachlor
Hexachlorobenzene
Nitrophen
Omethoate
Terbufos (the total of terbufos and its sulphoxide and sulphone, expressed in terms of terbufos)
Aldrin and dieldrin expressed in terms of dieldrin
Andrin

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Approved by  
Decision of the Commission of the Customs Union  
dated 09.12.2011 No. 880

ConsultantPlus: note.  
The new list was approved by [Decision](#) of the Board of the EEC from 24.12.2019 N 236.

**LIST  
OF STANDARDS, THE APPLICATION OF WHICH ON A VOLUNTARY  
BASIS ENSURES COMPLIANCE WITH THE REQUIREMENTS OF THE TECHNICAL  
REGULATIONS OF THE CUSTOMS UNION "ON SAFETY FOOD"  
(TR CU 021/2011)**

Repealed from July 1, 2020. - [Decision](#) of the Board of the Eurasian Economic Commission from 24.12.2019  
N 236.

Approved by  
Decision of the Commission of the Customs Union  
dated 09.12.2011 No. 880

ConsultantPlus: note.  
The new list was approved by [Decision](#) of the Board of the EEC from 24.12.2019 N 236.

**LIST  
OF STANDARDS CONTAINING RULES AND METHODS  
OF RESEARCH (TESTS) AND MEASUREMENTS, INCLUDING THE RULES  
OF SAMPLING, NECESSARY FOR THE APPLICATION AND IMPLEMENTATION  
OF THE REQUIREMENTS OF TECHNICAL REGULATIONS "ON SAFETY FOOD"  
(TR CU 021/2011) AND THE ASSESSMENT  
(CONFIRMATION) OF PRODUCTS CONFORMITY**

Repealed from July 1, 2020. - [Decision](#) of the Board of the Eurasian Economic Commission from 24.12.2019  
N 236.