

Technical Regulations TR EEU 047/2018

In accordance with Article 52 of the Treaty on the Eurasian Economic Union of 29 May 2014 and paragraph 29 of Annex No. 1 to the Rules of Procedure of the Eurasian Economic Commission, approved by Decision of the Supreme Eurasian Economic Council No. 98 of 23 December 2014, the Council of the Eurasian Economic Commission **has decided:**

1. To adopt the attached Technical Regulation of the Eurasian Economic Union "On Safety of Alcoholic Products" (TR EAEU 047/2018).
2. To establish that the Technical Regulation of the Eurasian Economic Union "On Safety of Alcoholic Products" (TR EAEU 047/2018) enters into force on 1 July 2026.

Note. Paragraph 2 as amended by Decisions of the Council of the Eurasian Economic Commission No. 102 of 30.10.2020 (enters into force upon expiry of 30 calendar days from the date of its official publication); No. 139 of 02.12.2021 (enters into force upon expiry of 30 calendar days from the date of its official publication); No. 146 of 12.12.2023 (enters into force upon expiry of 10 calendar days from the date of its official publication); No. 52 of 12.04.2024 (enters into force upon expiry of 30 calendar days from the date of its official publication); No. 21 of 21.02.2025 (enters into force upon expiry of 30 calendar days from the date of its official publication); No. 85 of 12.09.2025 (enters into force upon expiry of 30 calendar days from the date of its official publication).

3. This Decision enters into force upon expiry of 30 calendar days from the date of its official publication.

Members of the Council of the Eurasian Economic Commission:

For the Republic of Armenia	For the Republic of Belarus	For the Republic of Kazakhstan	For the Kyrgyz Republic	For the Russian Federation
M. Grigoryan	I. Petrishenko	A. Mamin	Zh. Razakov	A. Siluanov

ADOPTED
by Decision of the Council
of the Eurasian Economic
Commission
No. 98 of 05 December 2018

Technical Regulation of the Eurasian Economic Union "On Safety of Alcoholic Products" (TR EAEU 047/2018)

I. Scope of Application

1. This Technical Regulation establishes requirements for alcoholic products placed on the market in the territories of the Member States of the Eurasian Economic Union (hereinafter referred to as the Member States and the Union, respectively). These requirements are mandatory for application and compliance in the territories of the Member States. This Technical Regulation also establishes related requirements for the processes of production, storage, carriage (transportation), sale and disposal, as well as requirements for the labelling and packaging of alcoholic products to ensure their free movement.

If other Technical Regulations of the Union (Customs Union) have been adopted in respect of alcoholic products that establish requirements for alcoholic products, related requirements for the processes of production, storage, carriage (transportation), sale and disposal, as well as requirements for the labelling and packaging of alcoholic products, then alcoholic products and the processes of their production, storage, carriage (transportation), sale and disposal, as well as the labelling and packaging of alcoholic products, shall comply with the requirements of all Technical Regulations of the Union (Customs Union) that apply to alcoholic products.

This Technical Regulation supplements, and does not contradict, the requirements of the Customs Union Technical Regulation "On Safety of Food Products" (TR CU 021/2011), approved by Decision of the Customs Union Commission No. 880 of 9 December 2011 (hereinafter – the Customs Union Technical Regulation "On Safety of Food Products" (TR CU 021/2011)), the Customs Union Technical Regulation "Food Products in Terms of Their Labelling" (TR CU 022/2011), approved by Decision of the Customs Union Commission No. 881 of 9 December 2011 (hereinafter – the Customs Union Technical Regulation "Food Products in Terms of Their Labelling" (TR CU 022/2011)), and the Customs Union Technical Regulation "On Safety of Packaging" (TR CU 005/2011), approved by Decision of the Customs Union Commission No. 769 of 16 August 2011 (hereinafter – the Customs Union Technical Regulation "On Safety of Packaging" (TR CU 005/2011)).

2. This Technical Regulation has been developed to protect human life and health, property and the environment, to protect animal and plant life and health, and to prevent actions that mislead consumers of alcoholic products regarding their purpose and safety.

3. This Technical Regulation applies to alcoholic products placed on the market in the territories of the Member States.

The objects of technical regulation of this Technical Regulation are:

alcoholic products;

the processes of production, storage, carriage (transportation), sale and disposal related to the requirements for alcoholic products.

4. This Technical Regulation does not apply to:

a) alcoholic products in transit through the territories of the Member States;

b) alcoholic products produced for scientific purposes;

c) alcoholic products produced by individuals for personal use without the purpose of their subsequent sale in the territories of the Member States;

d) alcoholic products supplied for export outside the territories of the Member States under foreign trade contracts;

e) products containing ethyl alcohol, in accordance with the list in Annex No. 1.

II. Basic Concepts

5. For the purposes of applying this Technical Regulation, the concepts established by the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011), the Technical Regulation of the Customs Union "Food Products in Terms of Their Labelling" (TR CU 022/2011) and the Technical Regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011) are used, as well as concepts that mean the following:

"alcoholic products" – food products manufactured with or without the use of ethyl alcohol produced from food raw materials and (or) alcohol-

containing food products with a volume fraction of ethyl alcohol of more than 0,5 percent, with the exception of products included in the list provided for by Annex No. 1 to this Technical Regulation. Alcoholic products are subdivided into such types as ethyl alcohol, spirit drinks, low-alcohol beverages, wine products, distillates, brewing products, mead products and alcohol-containing food products;

"bulk alcoholic products" – alcoholic products placed in production or transport packaging (in tank equipment, including barrels, tanks, railway and road tankers, flexitanks and similar equipment intended for carriage (transportation) by various modes of transport), intended for bottling into consumer packaging or for the production of other types of alcoholic products or other products, and not subject to sale to the consumer as a finished product before bottling or processing in the production of other alcoholic products or other products;

"wine products" – alcoholic products:

manufactured as a result of complete alcoholic fermentation of whole or crushed berries of fresh grapes or fruits, grape must or fruit must;

manufactured with subsequent distillation of the fermentation products, with or without ageing;

manufactured as a result of complete or incomplete alcoholic fermentation of whole or crushed berries of fresh grapes, fruits, or grape must or fruit must, with the addition of one or more of the following products: rectified ethyl alcohol from food raw materials, distillate of grape origin, wine distillate, fruit distillate, including rectified ones, sugar-containing products, flavouring substances, food additives, flavourings, carbon dioxide and water, as specified in the document (documents) in accordance with which the alcoholic products are manufactured (standard, organisation standard, technical specifications or other document).

For the production of wine products according to the list set out in Annex No. 3, the use of the technological operations and processing aids specified in Table 10 of Annex No. 3 to this Technical Regulation is permitted;

"distillate" – alcoholic products with a volume fraction of ethyl alcohol of more than 52 percent, obtained by simple or fractional distillation or by rectification of fermented must, bulk wine (wine materials), alcohol-containing yeast lees, heavy lees, alcohol-containing pomace or other alcohol-containing food products. Distillate is used for the production of alcoholic products, including wine products, and may bear the name of the raw material or of the drink for which it is manufactured;

"mead products" – alcoholic products produced from honey with or without the addition of rectified ethyl alcohol, sugar, honey distillate, fruit distillate, concentrated fruit juice, carbon dioxide, fresh fruit musts, fortified fruit juices, natural flavouring substances and preparations, and having a predominant aroma and taste of honey;

"brewing products" – alcoholic products produced from brewing raw materials and (or) beer with or without the addition of fruit and other plant raw materials, products of their processing and flavourings, without the addition of ethyl alcohol;

"low-alcohol beverages" – alcoholic products with an ethyl alcohol content (alcoholic strength) in the finished product of less than 7 percent, produced with or without the use of rectified ethyl alcohol and (or) alcohol-containing food products, treated (corrected) water or mineral water with a total mineralisation of not more than 1 g/l, containing ingredients whose use is provided for by the document (documents) in accordance with which the alcoholic products are manufactured (standard, organisation standard, technical specifications or other document), including sugar-containing products, acids, carbon dioxide, infusions, extracts of fruits

(fruits, berries) and grain raw materials, juices, plant raw materials, dairy products, honey and other bee products (including comb honey, propolis, cappings wax (zabrus) and royal jelly), salts, other spirit drinks and food additives, and not classified as wine products or brewing products;

"spirit drinks" – alcoholic products produced using rectified ethyl alcohol and (or) alcohol-containing food products and (or) other alcoholic products;

"alcohol-containing food products" – alcoholic products with a volume fraction of ethyl alcohol of more than 0,5 percent, consisting of alcohol-containing semi-finished products for the production of alcoholic products, including fermented fruit wine materials, fermented and fortified fruit wine materials, grape must, fortified fruit must, fortified musts, fortified juices, fortified infusions, fortified fruit extracts (mors), aromatic spirits, water-alcohol extracts, concentrated food bases, food flavourings and other semi-finished products;

"ethyl alcohol" – alcoholic products with an alcoholic strength of not less than 88 percent, consisting of an aqueous solution of ethanol produced by alcoholic fermentation of sugar- and starch-containing raw materials (with the exception of fruit raw materials) with subsequent distillation and (or) mash rectification of fermented mash or rectification of raw ethyl alcohol, containing accompanying volatile impurities, and also obtained from the heads fraction of ethyl alcohol manufactured from food raw materials and from processing products generated in the production of ethyl alcohol, vodkas and liqueur and vodka products. Ethyl alcohol is subdivided into raw ethyl alcohol and rectified ethyl alcohol. For the production of ethyl alcohol, the food raw materials specified in the list set out in Annex No. 2 are used;

categories of ethyl alcohol from food raw materials:

"rectified ethyl alcohol" – ethyl alcohol with an alcoholic strength of not less than 96 percent, produced by alcoholic fermentation of sugar- and starch-containing raw materials with subsequent mash rectification of fermented mash or rectification of raw ethyl alcohol, as well as of the heads fraction of ethyl alcohol manufactured from food raw materials and of processing products generated in the production of ethyl alcohol from food raw materials, vodkas and liqueur and vodka products, and containing accompanying volatile impurities;

"raw ethyl alcohol" – ethyl alcohol with an alcoholic strength of less than 96 percent, manufactured by distillation of mature fermented mash, intended for the production of rectified ethyl alcohol and containing accompanying volatile impurities;

categories of spirit drinks:

"vodka" – a spirit drink with an alcoholic strength of 37,5 to 56 percent, produced on the basis of rectified ethyl alcohol and treated (corrected) water, with treatment of the water-alcohol solution (sorting) with sorbents followed by filtration for complete purification, and consisting of a colourless water-alcohol solution with a mild taste inherent to vodka and a characteristic vodka aroma;

"vodka with a protected appellation of origin" – vodka consisting of a colourless water-alcohol solution with an alcoholic strength of 37,5 to 56 percent and a mild taste inherent to vodka, obtained by mixing rectified ethyl alcohol from grain raw materials with specially treated (corrected) water, followed by treatment of this water-alcohol solution with activated carbon, with or without treatment with dry skimmed milk, and subsequent filtration for complete purification through quartz sand of a specified particle size distribution. Aromatic spirits and fortified infusions obtained from spice-aromatic, fruit and other types of plant and food raw materials, extracts of plant raw materials, essential oils, natural flavouring

substances, food additives, complex food additives and other food ingredients are permitted;

"special vodka" – vodka with an alcoholic strength of 37,5 to 45 percent with a pronounced specific aroma and a mild taste obtained through the addition of food ingredients and (or) with the addition of aromatic spirits and other aromatic components, manufactured by mixing rectified ethyl alcohol from grain raw materials with specially treated (corrected) water, followed by treatment of this water-alcohol solution with activated carbon and subsequent filtration for complete purification through quartz sand of a specified particle size distribution;

"liqueur and vodka products" – spirit drinks with an alcoholic strength of 7 to 60 percent and a sugar content of not more than 600 g/l, consisting of a mixture of rectified ethyl alcohol, treated (corrected) water, various fortified juices, fruit extracts (mors), infusions and aromatic spirits obtained by processing fruit (fruit and berry) and aromatic plant raw materials, with the addition of sugar syrup, essential oils, grape wines, brandy, citric acid and other food components (including carbon dioxide), and prepared by blending, with or without subsequent ageing, and filtration of the blend. The presence in bottles of liqueur and vodka products of individual parts of plants, fruits and berries provided for by the recipe is permitted.

In the production of vodkas, vodkas with a protected appellation of origin, special vodkas and liqueur and vodka products, the use of rectified ethyl alcohol from the heads fraction of ethyl alcohol and of waste from liqueur and vodka production is prohibited;

"aperitif" – a liqueur and vodka product with an alcoholic strength of 12 to 35 percent and a sugar content of not less than 50 and not more than 180 g/l, manufactured using food ingredients that impart a slight bitter aftertaste;

"cocktail" – a liqueur and vodka product with an alcoholic strength of 20 to 40 percent and a sugar content of not more than 240 g/l, manufactured with the addition of food ingredients;

"balsam" – a liqueur and vodka product with an alcoholic strength of not less than 20 percent and a total extract (dry matter) content of not less than 50 g/dm³, brown to dark brown in colour, with a spicy aroma, prepared from food ingredients and semi-finished products, which may include medicinal plants and caramel colour;

"gin" – a spirit drink with an alcoholic strength of not less than 37,5 percent and a predominant juniper taste, obtained by flavouring a water-alcohol solution with flavouring substances of juniper berries (*Juniperus communis* L.) and other natural flavouring substances, whereby the aroma and taste of juniper must remain dominant;

"distilled gin" – a spirit drink with an alcoholic strength of not less than 37,5 percent, with a predominant juniper taste and aroma, obtained by single or multiple distillation of a mixture of ethyl alcohol with an alcoholic strength of not less than 96,2 percent and treated (corrected) water with the addition of juniper berries, with or without the addition of other plant raw materials and (or) natural flavouring substances, with or without the addition of rectified ethyl alcohol, followed by dilution (where necessary) with treated (corrected) water, with or without the addition of colourants, sweeteners and other food additives;

"dry gin" – distilled gin with a sugar content of not more than 0,1 g/l, whose aroma is obtained exclusively by redistillation of ethyl alcohol by the traditional method in the presence of all the natural plant materials (raw materials) used, and also from gin distillate with an alcoholic strength of not less than 70 percent, without the addition of colourants;

"liqueur" – a liqueur and vodka product with an alcoholic strength of not less than 15 percent, made from rectified ethyl alcohol or from spirit drinks with the addition of sugar-containing products, products of agricultural origin or food products (including milk and dairy products, wine, flavouring substances), with a sugar content of not less than 70 g/l for cherry liqueur made from cherry distillate, or not less than 80 g/l for liqueur made from gentian or similar plants that are the sole aromatic raw material, and not less than 100 g/l for other liqueurs. Flavouring substances are not used for fruit liqueurs made from blackcurrant, cherry, raspberry, blackberry, bilberry, citrus fruits, mulberry, arctic bramble, cloudberry, blueberry, lingonberry, sea buckthorn or pineapple, or for herbal liqueurs made from mint, gentian, anise, alpine wormwood, kidney vetch or medicinal herbs;

"strong liqueur" – a liqueur with an alcoholic strength of not less than 35 percent and a sugar content of not less than 250 g/l;

"dessert liqueur" – a liqueur with an alcoholic strength of less than 35 percent and a sugar content of not less than 100 g/l;

"emulsion liqueur" – a liqueur with an alcoholic strength of not less than 15 percent and a sugar content of not less than 150 g/l, opaque, free from foreign inclusions, made with or without the addition of food products (including milk, cream, eggs) and food ingredients;

"egg liqueur" – a liqueur with an alcoholic strength of not less than 15 percent and a sugar content of not less than 150 g/l, made from distillate and (or) a spirit drink whose composition includes egg yolks (not less than 140 g/l for the finished product), egg whites, sugar or honey, with the possible addition of natural flavouring substances only;

"crème" – a liqueur with an alcoholic strength of not less than 15 percent and a sugar content of not less than 250 g/l, made from fruit (fruit and

berry) raw materials with the addition of food ingredients (except dairy products);

"punch" – a liqueur and vodka product with an alcoholic strength of 15 to 20 percent and a sugar content of not less than 300 and not more than 400 g/l, made from rectified ethyl alcohol with the addition of fortified juices, fruit extracts (mors) from fruit (fruit and berry) raw materials, fortified infusions of essential-oil raw materials and food ingredients;

"rum punch" – a liqueur and vodka product made from rum with the addition of fortified juices, fruit extracts (mors) from fruit (fruit and berry) raw materials, infusions of essential-oil raw materials and flavouring substances;

"nalivka (fruit liqueur)" – a liqueur and vodka product with an alcoholic strength of 18 to 20 percent and a sugar content of not less than 250 and not more than 400 g/l, made from fortified juices and fruit extracts (mors) with the addition of food ingredients;

"nastoyka (infusion)" – a liqueur and vodka product with an alcoholic strength of 16 to 60 percent and a sugar content of not more than 300 g/l, made using food ingredients;

"bitter nastoyka" – a nastoyka with an alcoholic strength of 25 to 60 percent and a total extract content of not more than 30 g/l, made using food ingredients that impart a bitter taste;

"medium-sweet nastoyka" – a nastoyka with an alcoholic strength of 20 to 40 percent and a sugar content of not less than 40 and not more than 100 g/l;

"sweet nastoyka" – a nastoyka with an alcoholic strength of 16 to 29 percent and a sugar content of not less than 80 and not more than 300 g/l;

"dessert drink" – a liqueur and vodka product with an alcoholic strength of 12 to 16 percent and a sugar content of not less than 140 and not more than 300 g/l, made from semi-finished products with the addition of food ingredients;

"whisky" – a spirit drink with an alcoholic strength of not less than 40 percent, with a specific aroma and taste, made by single or multiple distillation of fermented wort from cereal grain and (or) malt prepared from it, followed by ageing of the distillate with an alcoholic strength of not more than 94,8 percent in wooden casks with a capacity of not more than 700 l for not less than 3 years and blending it with treated (corrected) water, with or without the addition of caramel colour;

"rum" – a spirit drink with an alcoholic strength of not less than 37,5 percent, with a specific aroma and taste, made by diluting rum distillate with treated (corrected) water, without ageing or with ageing in oak containers, with or without the addition of caramel colour;

"spirit drink from grain raw materials" – a spirit drink with an alcoholic strength of 35 to 60 percent, made from unaged or aged grain distillates, with or without the addition of sugar and other sugar-containing products, natural flavouring substances, caramel colour and treated (corrected) water;

categories of low-alcohol beverages:

"fortified low-alcohol beverage" – a low-alcohol beverage made using drinking or mineral water, rectified ethyl alcohol and (or) distillates, with or without the addition of ingredients whose use is provided for by the document (documents) in accordance with which the alcoholic products are manufactured (standard, organisation standard, technical specifications or other document), including sugar-containing substances and flavouring substances;

"fermented low-alcohol beverage" – a low-alcohol beverage with an alcoholic strength of not more than 6 percent, made by alcoholic fermentation of must, or by complete or partial alcoholic fermentation of whole or crushed berries, fruits, honey or their musts, and produced without the addition of ethyl alcohol and without the use of ethyl alcohol and products made with the addition of ethyl alcohol, with or without the addition of carbon dioxide, or with saturation with carbon dioxide as a result of fermentation of the must;

"medovukha (mead)" – a fermented low-alcohol beverage with an alcoholic strength of 1,5 to 6 percent, made by alcoholic fermentation of must containing not less than 8 percent honey, with or without the use of honey for sweetening and of other bee products (including comb honey, propolis, cappings (zabrus), royal jelly, etc.) and plant raw materials, with or without the addition of natural sugar-containing substances, with or without saturation with carbon dioxide as a result of fermentation of the honey must;

"perry (poiré)" – a fermented low-alcohol beverage with an alcoholic strength of not more than 6 percent, made from fermented pear must and (or) fermented reconstituted pear juice, with or without the addition of sugar-containing products, with or without saturation with carbon dioxide, or with saturation with carbon dioxide as a result of fermentation of the pear must until a carbon dioxide pressure in the bottle of not less than 100 kPa at a temperature of 20 °C is obtained;

"cider" – a fermented low-alcohol beverage with an alcoholic strength of not more than 6 percent, made from fermented apple must and (or) fermented reconstituted apple juice, with or without the addition of sugar-containing products, with or without saturation with carbon dioxide, or with saturation with carbon dioxide as a result of fermentation of the apple must up to a carbon dioxide pressure in the bottle of not less than 100 kPa at a temperature of 20 °C;

"aromatised cider" – cider made with the addition of natural flavouring substances;

"fruit cider" – a fermented low-alcohol beverage with an alcoholic strength of not more than 6 percent, made from fermented fruit must and (or) fermented reconstituted fruit juice, with or without the addition of sugar-containing products, with or without saturation with carbon dioxide, or with saturation with carbon dioxide as a result of fermentation of the fruit must up to a carbon dioxide pressure in the bottle of not less than 100 kPa at a temperature of 20 °C;

"aromatised fruit cider" – fruit cider made with the addition of natural flavouring substances;

categories of wine products:

"wine" – wine products with a volume fraction of ethyl alcohol from 8,5 percent (except for wine with a protected geographical indication or wine with a protected appellation of origin) to 18 percent (except for table wine), made as a result of complete or partial fermentation of fresh grape berries or grape must, without the addition of rectified ethyl alcohol and also without the addition (except for table wine) of concentrated grape must and (or) rectified concentrated grape must. Wine with a protected geographical indication or wine with a protected appellation of origin may have a volume fraction of ethyl alcohol of not less than 4,5 percent of the volume of the finished product. The volume fraction of ethyl alcohol in table wine shall not exceed 17 percent of the volume of the finished product. Enrichment or sweetening is permitted only in the production of table wine. For enrichment or sweetening, concentrated grape must and (or) rectified concentrated grape must is added in a quantity that may increase the volume fraction of ethyl alcohol in the finished product by not more than 4 percent. In the production of table wine, enrichment is carried out by adding concentrated grape must and (or) rectified concentrated

grape must to grape must that has undergone partial fermentation or to wine in which fermentation is not complete; sweetening is carried out at any stage of the technological process before bottling;

"wine with a protected geographical indication" – wine made from grapes of a particular variety or from a blend, provided for by the document (documents) in accordance with which the products are manufactured (standard, organisation standard, technical specifications or other document), of grape varieties of the species *Vitis vinifera* or of grape varieties derived from crossing varieties of the species *Vitis vinifera* with varieties of other species of the genus *Vitis*, in which not less than 85 percent of the total quantity of grapes used for the production of the wine is grown, processed and bottled within the boundaries of a defined geographical area indicated in the name of the wine, and which has characteristic organoleptic properties determined by the soil and climatic features of that geographical area and by the agrotechnical and technological practices used (for wines produced in the territories of the Member States – established by the competent authorities of the Member States), as provided for by the document (documents) in accordance with which the alcoholic products are manufactured (standard, organisation standard, technical specifications or other document);

"wine with a protected appellation of origin" – wine produced from grapes of a specific variety or from a blend of grape varieties regulated by the document (documents) in accordance with which the alcoholic products are produced (standard, organisation standard, technical specifications or other document), of the species *Vitis vinifera*, which are grown, processed and bottled within the boundaries of a specific geographical object indicated in the name of the wine, and having properties determined by the natural conditions and (or) human factor characteristic of the given geographical object, and by the agrotechnical and technological practices used (for wines produced in the territories of the Member States –

established by the competent authorities of the Member States) as provided for by the document (documents) in accordance with which the alcoholic products are produced (standard, organisation standard, technical specifications or other document);

"aromatised wine" – wine products with a volume fraction of ethyl alcohol of 14,5 to 22 percent, produced from wine and (or) liqueur wine with the addition of rectified wine distillate, wine distillate or rectified ethyl alcohol, as well as sugar-containing and natural flavouring substances;

"aged wine" – wine subject to mandatory ageing prior to bottling in containers (other than oak containers) for at least 12 months or in oak containers for at least 6 months, liqueur wine or fruit wine subject to mandatory ageing prior to bottling in containers for at least 18 months, sparkling wine or quality sparkling wine produced by the tank method and aged on the yeast in the tank for at least 6 months after the end of secondary fermentation, sparkling wine or quality sparkling wine produced by the traditional method and aged in bottles for at least 9 months;

"collection wine" – aged wine which, after the end of the mandatory ageing period, is additionally aged by the manufacturer in bottles for at least 3 years;

"liqueur wine" – wine products with a volume fraction of ethyl alcohol of 15 to 22 percent, produced by complete or partial fermentation of whole or crushed grapes or of grape must with the addition of wine distillate and (or) rectified wine distillate, without or with the addition of concentrated grape must or rectified concentrated grape must. The volume fraction of ethyl alcohol obtained through alcoholic fermentation of fresh grapes or grape must shall be at least 4 percent;

"sparkling wine" – wine products with a volume fraction of ethyl alcohol of 8,5 to 13,5 percent and a carbon dioxide pressure in the bottle of at least 300 kPa at a temperature of 20 °C, saturated with carbon dioxide as a result of complete or partial alcoholic fermentation of grape must or secondary fermentation of bulk wine (wine materials) in hermetically sealed pressure vessels, without or with the addition of expedition liqueur. Sparkling wines are produced by the traditional method in bottles, and by the tank method in individual large containers or in a system of large tanks. Sparkling wines with a protected appellation of origin may have a volume fraction of ethyl alcohol of at least 6 percent;

"quality sparkling wine" – sparkling wine with a volume fraction of ethyl alcohol of 10,5 to 13 percent and a carbon dioxide pressure in the bottle of at least 350 kPa at a temperature of 20 °C, saturated with carbon dioxide as a result of secondary fermentation of bulk wine (wine materials) made from grapes of a specific variety or a blend of specific grape varieties of the species *Vitis vinifera*;

"semi-sparkling wine" – wine products with a volume fraction of ethyl alcohol of 9 to 12,5 percent and a carbon dioxide pressure in the bottle of 100 to 250 kPa at a temperature of 20 °C, saturated with carbon dioxide as a result of complete or partial fermentation of grape must or secondary fermentation of bulk wine (wine materials);

"collection sparkling wine" – quality sparkling wine produced by the traditional method (secondary fermentation of bulk wine (wine materials) in the bottle) and aged for at least 3 years after the end of secondary fermentation;

"grape sparkling wine «Shampanskoye»" – sparkling wine produced in the territories of the Member States with a volume fraction of ethyl alcohol of 10,5 to 13 percent and a carbon dioxide pressure in the bottle of at least 350 kPa at a temperature of 20 °C, saturated with carbon dioxide as a

result of secondary fermentation, in hermetically sealed vessels, of bulk wines (wine materials) made using a special technology from grape varieties listed by the competent authorities of the Member States;

"aerated wine" – wine or table wine with a volume fraction of ethyl alcohol of 8,5 to 12,5 percent and a carbon dioxide pressure in the bottle of at least 300 kPa at a temperature of 20 °C, produced by artificial saturation of bulk wine with carbon dioxide, without or with the addition of sugar-containing products (concentrated grape must, rectified concentrated grape must, sugar);

"aerated semi-sparkling wine" – wine or table wine with a volume fraction of ethyl alcohol of 8,5 to 12,5 percent and a carbon dioxide pressure in the bottle of 100 to 250 kPa at a temperature of 20 °C, produced by artificial saturation with carbon dioxide, without or with the addition of sugar-containing products (concentrated grape must, rectified concentrated grape must, sugar);

"young wine" – wine and table wine sold within 90 days after completion of the alcoholic fermentation process;

"wine "under flor" – wine, table wine, liqueur wine or fruit wine whose production process provides, after complete fermentation of the must, for ageing in contact with air or oxygen with the formation of a film of special yeasts on the surface of the wine. Where wine distillate or fruit distillate, concentrated grape must or rectified concentrated grape must is added, the volume fraction of ethyl alcohol shall be at least 15 percent;

"varietal wine" – wine made from grapes of a single variety or with the addition of grapes of other varieties of the same botanical species (but not more than 15 percent of the total volume of processed grapes);

"still wine" – wine, table wine, liqueur wine or fruit wine produced without saturation with carbon dioxide. The carbon dioxide concentration in still

wine does not exceed the concentration in equilibrium with atmospheric pressure;

"fruit wine" – wine products with a volume fraction of ethyl alcohol of 6 to 22 percent, produced by complete or partial fermentation of crushed fresh fruits of one or several species or of fruit must, with an increase in the natural alcoholic strength by volume in partially fermented fruit must, and in young wine still undergoing fermentation, of up to 5 percent (up to 8 percent for fruit wine made from fruit raw materials harvested in the territory of the Republic of Belarus and produced in the territory of the Republic of Belarus) by adding sugar-containing products, or from bulk table fruit wine (wine materials) or fermented and fortified fruit must (fermented and fortified fruit juice), with an increase in the natural alcoholic strength by volume of up to 5 percent by adding fortified fruit must (fortified fruit juice) and sugar-containing products, with the addition of fruit distillate or rectified ethyl alcohol. The volume fraction of ethyl alcohol obtained through alcoholic fermentation of fresh fruits or fruit must shall be at least 2 percent;

"table fruit wine" – fruit wine with a volume fraction of ethyl alcohol of 6 to 15 percent, produced by complete or partial fermentation of crushed fruits (of one or several species) or of fruit must, without or with sweetening;

"fortified fruit wine" – fruit wine with a volume fraction of ethyl alcohol of 15 to 22 percent, produced by alcoholic fermentation of fresh fruit must or crushed fresh fruits (of one or several species), or from bulk table fruit wine (wine materials) or fermented and fortified fruit must (fermented and fortified fruit wine material, fortified fruit juice), and sugar-containing products, with the addition of fruit distillate and (or) fortified fruit must (fortified fruit juice), or rectified ethyl alcohol from food raw materials, or rectified fruit distillate;

"aromatised fortified fruit wine" – fortified fruit wine produced with the addition of natural flavouring substances or flavouring preparations, without or with the addition of sugar-containing substances;

"special-technology fortified fruit wine" – fortified fruit wine produced using technological methods that impart characteristic organoleptic properties to the wine and are provided for by the document (documents) in accordance with which the alcoholic product is manufactured (standard, organisation standard, technical specifications or other document);

"sparkling fruit wine" – fruit wine with a volume fraction of ethyl alcohol of 6 to 12,5 percent and a carbon dioxide pressure in the bottle of at least 300 kPa at a temperature of 20 °C, saturated with carbon dioxide as a result of alcoholic fermentation of fruit must or secondary fermentation of bulk table fruit wine (wine materials) with the addition of sugar-containing products;

"semi-sparkling fruit wine" – sparkling fruit wine with a carbon dioxide pressure in the bottle of 100 to 250 kPa at a temperature of 20 °C;

"aerated fruit wine" – table fruit wine with a volume fraction of ethyl alcohol of 6 to 12,5 percent and a carbon dioxide pressure in the bottle of at least 250 kPa at a temperature of 20 °C, produced by artificial saturation with carbon dioxide;

"aerated semi-sparkling fruit wine" – aerated fruit wine with a carbon dioxide pressure in the bottle of 100 to 250 kPa at a temperature of 20 °C;

"brandy" – wine products with a volume fraction of ethyl alcohol of at least 36 percent, made from wine distillate for brandy (cognac distillate), without or with the addition of rectified wine distillate in an amount not exceeding 50 percent of the anhydrous ethyl alcohol in the final product, with the distillates aged in oak barrels or butts for at least 1 year, or for at

least six months if the capacity of the oak barrels or butts is less than 1 000 litres. Brandy does not contain flavourings; only caramel colour may be added to improve the colour;

"three-year-old brandy" – wine products with a volume fraction of ethyl alcohol of at least 40 percent, made from wine distillates for brandy (cognac distillates) aged in contact with oak wood for at least 3 years;

"four-year-old brandy" – wine products with a volume fraction of ethyl alcohol of at least 40 percent, made from wine distillates for brandy (cognac distillates) aged in contact with oak wood for at least 4 years;

"five-year-old brandy" – wine products with a volume fraction of ethyl alcohol of at least 40 percent, made from wine distillates for brandy (cognac distillates) aged in contact with oak wood for at least 5 years;

"high-quality brandy" – brandy with a volume fraction of ethyl alcohol of 40 to 42 percent, made from wine distillates for brandy (cognac distillates) aged in oak containers for at least 6 years;

"aged high-quality brandy" – brandy with a volume fraction of ethyl alcohol of 40 to 45 percent, made from wine distillates for brandy (cognac distillates) aged in oak containers for at least 8 years;

"old high-quality brandy" – brandy with a volume fraction of ethyl alcohol of 40 to 57 percent, made from wine distillates for brandy (cognac distillates) aged in oak containers for at least 10 years;

"very old high-quality brandy" – brandy with a volume fraction of ethyl alcohol of 40 to 57 percent, made from wine distillates for brandy (cognac distillates) aged in oak containers for at least 20 years;

"collection high-quality brandy" – brandy with a volume fraction of ethyl alcohol of 40 to 45 percent, made from wine distillates for brandy (cognac

distillates) aged for at least 6 years, and additionally aged by the manufacturer in oak containers for at least 3 years, excluding the post-blending rest period;

"high-quality brandy with protected geographical indication" – brandy produced within a defined geographical area, made from aged wine distillates for brandy (cognac distillates) obtained by fractional distillation of dry bulk wine (wine materials) made from specified grape varieties of the species *Vitis vinifera*, at least 85 percent of which have been grown and processed within the boundaries of the defined geographical area indicated in the name of the brandy, and having characteristic organoleptic properties that are mainly due to the soil and climatic features of this geographical area and to the agrotechnical and technological practices specified in the document (documents) in accordance with which the alcoholic products are made (standard, organisation standard, technical specifications or other document);

"fruit brandy" – wine products with a volume fraction of ethyl alcohol of at least 37,5 percent, made by distillation of dry bulk table fruit wine, or of dry bulk table fruit wine with the addition of fruit distillate from the same fruit, or made from fruit distillate, aged in oak containers and (or) in contact with oak wood for at least half a year, with subsequent addition of sugar and caramel colour;

"collection fruit brandy" – fruit brandy with a volume fraction of ethyl alcohol of at least 37,5 percent, made from fruit distillate aged in contact with oak wood for at least 6 years, and additionally aged in oak containers for at least 3 years, excluding post-blending rest;

"grape vodka (strong drink from wine distillate or distillate of grape origin)" – wine products with an alcoholic strength of at least 37,5 percent, made from one or more components (including wine distillate, distillate of

grape origin, rectified wine distillate, rectified distillate of grape origin and sugar-containing products), and having the aroma and taste of the raw materials used;

"fruit vodka" – wine products with an alcoholic strength of at least 37,5 percent, made from rectified fruit distillate with the addition, separately or in combination, of fruit distillate and sugar-containing products, and having the aroma and taste of the raw materials used;

"strong drink from aged apple distillate (calvados distillate) (calvados)" – wine products produced in the territories of the Member States with a volume fraction of ethyl alcohol of 38 to 40 percent, made from aged apple distillate (calvados distillate) aged in contact with oak wood for at least 6 months;

"strong drink from wine distillate for brandy (cognac distillate) (cognac)" – wine products with a volume fraction of ethyl alcohol of at least 40 percent, made from cognac distillates aged in contact with oak wood for at least 3 years and obtained by fractional distillation of bulk table wine (wine materials) made from grape varieties specified in the document (documents) in accordance with which the alcoholic products are made (standard, organisation standard, technical specifications or other document);

"strong drink from wine distillate for brandy (cognac distillate) with protected geographical indication (national cognac)" – wine products whose production is limited to a defined geographical area, with a volume fraction of ethyl alcohol of at least 40 percent, made from aged wine distillates for brandy (aged cognac distillates) obtained by fractional distillation (stilling) of dry bulk wine (wine materials) made from specified grape varieties of the species *Vitis vinifera* grown and processed within the boundaries of the defined geographical area, and having characteristic organoleptic properties that are mainly due to the soil and climatic

features of this geographical area and to the agrotechnical and technological practices used. For the Republic of Armenia, the production of strong drink from wine distillate for brandy (cognac distillate) with protected geographical indication (national cognac) may use the grape varieties Voskehat, Mskhali, Chilar, Garan Dmak, Kangun, Kakhet, Lalvari, Azateni, Megrabuyr, Rkatsiteli, Banants, Masis, Vani, Khindogny (Khndogni), Tozot, Seveni and Sev Areni (Areni Black) in an amount of at least 95 percent of the total mass of grapes used;

"wine cocktail" – wine products with a volume fraction of ethyl alcohol of 2,5 to 8,5 percent, containing at least 50 percent of bulk wine (wine materials), made with or without the addition of rectified ethyl alcohol from food raw materials, and (or) fortified grape must (mistelle), and (or) wine distillate, and (or) rectified wine distillate, and (or) sugar-containing products, and (or) flavourings, colours, and (or) water, with or without carbon dioxide saturation, with a carbon dioxide pressure in the bottle of 100 to 250 kPa at a temperature of 20 °C;

"wine drink" – wine products with a volume fraction of ethyl alcohol of 7 to 22 percent, with or without carbon dioxide saturation, containing at least 50 percent of wine and (or) grape must, made with or without the addition of rectified ethyl alcohol from food raw materials, wine distillate, rectified wine distillate, fortified grape must (mistelle), sugar-containing products, natural flavouring substances and food colours;

"aromatised wine drink" – wine drink with a volume fraction of ethyl alcohol of 7 to 22 percent, made from bulk wine (wine materials) with the addition of wine distillate, rectified ethyl alcohol from food raw materials or rectified distillate of grape origin, rectified wine distillate, sugar-containing products and natural flavouring substances;

"aerated wine drink" – wine drink with a volume fraction of ethyl alcohol of 8,5 to 12,5 percent, produced by saturating bulk wine with carbon dioxide,

with a carbon dioxide pressure in the bottle of at least 300 kPa at a temperature of 20 °C;

"semi-sparkling aerated wine drink" – aerated wine drink with a carbon dioxide pressure in the bottle of 100 to 250 kPa at a temperature of 20 °C;

"fruit wine drink" – wine products with a volume fraction of ethyl alcohol of 9 to 22 percent, with or without carbon dioxide saturation, containing at least 30 percent of bulk fruit wine (wine materials), and (or) fermented and fortified fruit must (fermented and fortified fruit wine material), and (or) reconstituted fermented and fortified fruit must (fermented and fortified fruit wine material), made with or without the addition of fortified fruit must (juice), rectified ethyl alcohol, fruit distillate, rectified fruit distillate, sugar-containing products, colours and natural flavouring substances;

"aromatised fruit wine drink" – fruit wine drink with a volume fraction of ethyl alcohol of at least 15 percent, made with the addition of natural flavouring substances;

"aerated fruit wine drink" – fruit wine drink with a volume fraction of ethyl alcohol of 9 to 12,5 percent, made from bulk table fruit wine saturated with carbon dioxide, with a carbon dioxide pressure in the bottle of at least 300 kPa at a temperature of 20 °C;

"vermouth" – aromatised wine in which the characteristic organoleptic properties are achieved mainly by using substances contained in wormwood (*Artemisia*), obtained by infusion and (or) maceration. Only caramelised sugar, white sugar, granulated sugar, refined granulated sugar, grape must and concentrated grape must are used for sweetening;

"fruit in wine (fruit in fruit wine)" – wine products with a volume fraction of ethyl alcohol of 15 to 22 percent, containing fruit with a mass fraction of 20 to 60 percent, covered with wine (fruit wine);

"strong grape drink" – wine products with a volume fraction of ethyl alcohol of 22 to 55 percent, made from distillate of grape origin, and (or) rectified distillate of grape origin, and (or) wine distillate, with or without the addition of sugar-containing products and natural flavouring substances;

"strong wine drink (from cognac distillate)" – wine products with a volume fraction of ethyl alcohol of 35 to 45 percent, made by blending wine distillate (cognac distillate) aged in contact with oak wood for at least 3 years with rectified ethyl alcohol, with the addition of sugar, citric acid and oak extract, followed by ageing (resting) of the finished product for at least 1 month. The share of wine distillate (cognac distillate) in the total blend of the finished product shall be at least 35 percent;

"strong fruit drink" – wine products with an alcoholic strength of 22 to 55 percent, made from fruit distillates with or without the addition of sugar-containing products, and having the aroma and taste of the raw materials used;

categories of distillates:

"distillate of grape origin" – distillate with a volume fraction of ethyl alcohol of 52 to 86 percent, made by distillation, separately or in combination, of fermented grape pomace, yeast lees, gross lees and raisins;

"rectified distillate of grape origin" – distillate with a volume fraction of ethyl alcohol of 86 to 96 percent, made by distillation and (or) rectification of fermented grape pomace, yeast lees, heavy lees and distillate of grape origin;

"wine distillate" – distillate with a volume fraction of ethyl alcohol of 52 to 86 percent, made by distillation of dry bulk wine (wine materials) with the addition of wine distillate or rectified wine distillate, and having the aroma

and taste of the raw materials used;

"wine distillate for brandy (cognac distillate)" – wine distillate with a volume fraction of ethyl alcohol of 55 to 72,4 percent, made by fractional distillation of dry bulk wine (wine materials) or of grape must fermented to dryness with a volume fraction of ethyl alcohol of at least 7,5 percent, made from grape varieties of the species *Vitis vinifera* specified in the document (documents) in accordance with which the alcoholic products are made (standard, organisation standard, technical specifications or other document), which has been in continuous contact with oak wood or in oak containers with a capacity of more than 1 000 dm³ for at least 1 year, or for at least half a year in oak barrels with a capacity of less than 1 000 dm³, or which has not been in contact with oak wood. For the Republic of Armenia, the production of strong drink from wine distillate for brandy (cognac distillate) with protected geographical indication (national cognac) may use the grape varieties Voskehat, Mskhali, Chilar, Garan Dmak, Kangun, Kakhet, Lalvari, Azatani, Megrabuyr, Rkatsiteli, Banants, Masis, Vani, Khindogny (Khndogni), Tozot, Seveni and Sev Areni (Areni Black) in an amount of at least 95 percent of the total mass of grapes used;

"aged wine distillate for brandy" – wine distillate for brandy (cognac distillate) with a volume fraction of ethyl alcohol from 55 to 72,4 percent, obtained by ageing young wine distillate for brandy in constant contact with oak wood throughout the entire ageing period;

"young wine distillate for brandy" – wine distillate for brandy (cognac distillate) with a volume fraction of ethyl alcohol from 62 to 72,4 percent that has not undergone ageing in contact with oak wood;

"rectified wine distillate" – distillate with a volume fraction of ethyl alcohol of more than 86 percent, produced by distillation and (or) rectification of dry bulk wine (wine materials), or of grape must fermented to dryness

with a volume fraction of ethyl alcohol of not less than 7,5 percent, or of wine distillate;

"whisky distillate" – distillate obtained by single or multiple distillation of fermented wort made from cereal grain and (or) malt prepared from it, followed by ageing of the distillate with a volume fraction of ethyl alcohol of not more than 94,8 percent in oak containers with a capacity of not more than 700 l for not less than 3 years;

"grain distillate" – a distillate obtained by single or multiple distillation of fermented must from cereal grain and (or) malt prepared from it, to an alcoholic strength of not more than 94,8 percent, while retaining the aroma and taste of the raw materials used;

"honey distillate" – a distillate with a volume fraction of ethyl alcohol of 52 to 86 percent, produced by distillation of fermented honey must, or bulk table honey wine drink, or fortified honey wine drink;

"rum distillate" – a distillate with a volume fraction of ethyl alcohol of not more than 96 percent, produced by distillation of fermented must from sugar cane processing products;

"fruit distillate" – a distillate with a volume fraction of ethyl alcohol of 52 to 86 percent, produced by distillation of bulk dry table fruit wine (wine materials), fermented fruit pomace, yeast lees and thick lees. The name of a fruit distillate may include the name of the fruit species from which it is produced (for example, plum distillate);

"rectified fruit distillate" – a distillate with a volume fraction of ethyl alcohol of more than 86 percent, produced by distillation or rectification, separately or in combination, of fermented fruit pulp, fermented fruit must from fresh fruit (bulk dry table fruit wine (wine materials)), fermented fruit pomace, yeast lees, thick lees and fruit distillate;

"aged apple distillate (calvados distillate)" – an apple distillate with a volume fraction of ethyl alcohol of 55 to 70 percent, obtained by ageing young apple distillate in constant contact with oak wood throughout the entire ageing period;

"young apple distillate for apple brandy" – a fruit distillate with a volume fraction of ethyl alcohol of 62 to 70 percent, produced by distillation of bulk dry apple table wine (wine materials), not subjected to ageing in contact with oak wood;

categories of brewing products:

"beer" – alcoholic products containing ethyl alcohol formed during the fermentation of wort, produced from brewing malt, special brewing malt, hops and (or) products obtained from hop processing (hop products) and treated (corrected) water, using brewer's yeast, without the addition of ethyl alcohol, flavourings and food additives, except those specified in Table 8 of Annex No. 4. Partial replacement of brewing malt with grain and (or) products of its processing (grain products) is permitted, provided that their total mass does not exceed 50 percent of the mass of the replaced malt, and the mass of sugar-containing products does not exceed 5 percent of the mass of malt, grain and grain products;

"wheat beer" – beer produced from brewing wheat malt and (or) special wheat malt, with a wheat malt content of not less than 50 percent of the total mass of raw materials, and brewing barley malt. Partial replacement of brewing barley malt with grain and (or) products of its processing (grain products) is permitted, provided that their total mass does not exceed 20 percent of the mass of the replaced brewing barley malt, and the mass of sugar-containing products does not exceed 10 percent of the mass of brewing barley malt, grain and grain products;

"special beer" – beer obtained by fermentation of wort from malt and (or) grain products, brewing hops and (or) hop products, or from beer without any processing that alters the organoleptic and physicochemical indicators of the beer, using sugar-containing products, and (or) fruit, berry and plant raw materials, and (or) products of their processing, and (or) flavouring additives. Special beer shall be prepared without the addition of ethyl alcohol. The beer content in special beer shall be not less than 80 % vol.;

"beer-based beverages (beer drinks)" – brewing products with a volume fraction of ethyl alcohol formed during the fermentation of wort of not more than 7 percent, produced from beer (not less than 40 percent of the volume of the finished product) and (or) from wort produced from brewing malt (not less than 40 percent of the mass of raw materials) and treated (corrected) water, with or without the addition of grain products, sugar-containing products, hops and (or) hop products, fruit (fruit and berry) and other plant raw materials, products of their processing, flavourings and food additives permitted for use in beer in accordance with the Technical Regulation of the Customs Union "Safety requirements for food additives, flavourings and processing aids" (TR CU 029/2012), adopted by Decision of the Council of the Eurasian Economic Commission No. 58 of 20 July 2012 (hereinafter – the Technical Regulation of the Customs Union "Safety requirements for food additives, flavourings and processing aids" (TR CU 029/2012)), without the addition of ethyl alcohol;

categories of mead products:

"honey alcoholic beverage" – mead products with a volume fraction of ethyl alcohol of 8,5 to 22 percent, produced by complete or partial alcoholic fermentation of honey must, with or without the addition of rectified ethyl alcohol, honey distillate, fruit distillate, honey, concentrated fruit juice or caramelised sugar for colour adjustment, with or without saturation with carbon dioxide, and having a predominant honey aroma and taste. The use of up to 30 percent of fresh fruit musts and fortified

fruit juices is permitted;

"aerated honey alcoholic beverage" – mead products with a volume fraction of ethyl alcohol of 8,5 to 12,5 percent and a carbon dioxide pressure in the bottle of not less than 300 kPa at a temperature of 20 °C, produced by artificial saturation of table honey wine drink with carbon dioxide;

"fortified honey alcoholic beverage" – mead products with a volume fraction of ethyl alcohol of 17 to 22 percent, produced by complete or partial fermentation of honey must with or without the addition of honey, or produced from fermented honey must with or without the addition of concentrated fruit juice, with the addition of rectified ethyl alcohol, fruit distillate and honey distillate. The use of up to 30 percent of fresh fruit must, and (or) fortified or fermented and fortified fruit juice, and (or) reconstituted fruit juice is permitted;

"dessert honey alcoholic beverage" – mead products with a volume fraction of ethyl alcohol of 15 to 17 percent, produced by complete or partial fermentation of honey must with or without the addition of honey, or produced from fermented honey must with or without the addition of concentrated fruit juice, with the addition of rectified ethyl alcohol, fruit distillate and honey distillate. The use of up to 30 percent of fresh fruit must, and (or) fortified and (or) fermented and fortified fruit juice, and (or) reconstituted fruit juice is permitted;

"honey nectar alcoholic beverage" – a spirit drink with an alcoholic strength of not less than 22 percent, produced by flavouring a mixture of fermented honey must and honey distillate and (or) rectified ethyl alcohol, containing not less than 30 percent of fermented honey must by volume of the finished product, with the addition of natural flavouring substances

and honey;

"table honey alcoholic beverage" – mead products with a volume fraction of ethyl alcohol of 8,5 to 15 percent, produced by complete or partial alcoholic fermentation of honey must, with or without subsequent addition of honey. Up to 30 percent of fresh fruit must and (or) reconstituted fruit juices may be added to the honey must;

"strong honey drink" – mead products with an alcoholic strength of 22 to 55 percent, produced by fermentation of honey must, which constitutes not less than 30 percent of the volume of the finished product, with the addition of honey distillate and rectified ethyl alcohol, with or without the addition of honey and natural flavouring substances, and having a honey taste and a predominant honey aroma;

"honey vodka" – alcoholic products with an alcoholic strength of 35 to 55 percent, produced by distillation of fermented honey must, with or without subsequent addition of honey and (or) caramel colour to enhance the colour, and having a honey aroma and taste;

categories of alcohol-containing food products:

"aromatic spirit" – alcohol-containing food products constituting a semi-finished product of liqueur and vodka production with an alcoholic strength of 60 to 80 percent, containing flavouring substances, produced by distillation of fortified infusions of plant raw materials, fortified juices and fortified fruit extracts (mors) from fruit (fruit and berry) raw materials, water-alcohol solutions of essential oils, honey, propolis, essential-oil-bearing and other flavouring raw materials;

"fortified juices" – alcohol-containing food products with an alcoholic strength of 25 percent intended for the production of liqueur and vodka products, 16 percent – for the production of non-alcoholic beverages, and 20 percent – for the production of fortified wild strawberry (strawberry)

juice, prepared from fruit juice with the addition of rectified ethyl alcohol;

"fortified fruit extract (mors)" – alcohol-containing food products with an alcoholic strength of not less than 24 percent (not less than 11 percent – for cranberry mors), produced by extracting soluble substances from fresh or dried fruit with a water-alcohol solution with an alcoholic strength of 24 to 60 percent;

"fortified infusions" – alcohol-containing food products, a semi-finished product of the production of alcoholic products, produced from fresh or dried spicy-aromatic and (or) non-aromatic plant raw materials by extracting soluble substances with a water-alcohol solution with an alcoholic strength of 40 to 90 percent;

"fortified grape must (mistelle)" – alcohol-containing food products with a volume fraction of ethyl alcohol of 12 to 25 percent, produced from grape must, with a sugar content of not less than 14 percent of the volume of fortified grape must (mistelle), with the addition of rectified ethyl alcohol and (or) wine distillate;

"fermented and fortified fruit must (fermented and fortified fruit wine material)" – a semi-finished product with a volume fraction of ethyl alcohol of 16 percent, produced by alcoholic fermentation of fruit must or crushed fruit to a volume fraction of ethyl alcohol from natural fermentation of not less than 5 percent, followed by the addition of rectified ethyl alcohol, rectified fruit distillate and fruit distillate, intended for the production of various types of wine products and not subject to sale to the consumer as a finished product;

"fortified fruit must" – a semi-finished product with a volume fraction of ethyl alcohol of 15 to 25 percent, produced from fruit must with the addition of rectified ethyl alcohol, and (or) fruit distillate, and (or) rectified fruit distillate;

"fermented fruit wine materials" – alcohol-containing food products with an alcoholic strength of 5 percent to 8,5 percent, produced by fermenting fruit pulp or fruit must from fresh fruit, with or without the addition of sugar;

other concepts:

"flavouring" – a technological technique of imparting a specific aroma to alcoholic products by adding flavouring substances and preparations, including natural ones;

"assemblage (blending, equalisation)" – a technological technique of mixing alcoholic products of the same type that differ in physicochemical and (or) organoleptic characteristics, in order to manufacture alcoholic products of the same type with a homogeneous composition;

"mash rectification" – the process of producing rectified ethyl alcohol from fermented mash, followed by its purification from accompanying volatile impurities by means of a mash rectification unit;

"fermentation mixture" – a semi-finished product intended for secondary fermentation in the manufacture of sparkling wine, grape sparkling wine «Shampanskoye» and semi-sparkling wine by the tank method, made from treated blends of bulk wine that have undergone filtration, with the addition of tirage (tank) liqueur and a pure culture yeast starter culture;

"grapes" – berries of the grapevine belonging to the species *Vitis vinifera* or derived from crossing grape varieties of the species *Vitis vinifera* with varieties of other species of the genus *Vitis*, used for the manufacture of wine products at the stage of technical maturity or slightly dried, and capable of alcoholic fermentation;

"treated (corrected) water" – water with a content of mineral and organic substances established in Table 6 of Annex No. 2 to this Technical

Regulation, subjected to softening, demineralisation, deodorisation, desalination, iron removal, filtration of drinking water and treatment by other methods. The simultaneous use of different water treatment methods is permitted;

"specially treated (corrected) water" – treated (corrected) water used in the production of alcoholic products with a protected appellation of origin and subjected to additional treatment according to a technology registered in the established manner in accordance with the legislation of the Member State in the field of intellectual property;

"ageing", "maturation" – a technological technique of storing alcoholic products under controlled conditions for the period of time established in the technological instructions, during which physicochemical, biochemical or microbiological transformations take place, as a result of which the alcoholic products acquire new properties and characteristics;

"placing of alcoholic products on the market" – the supply or import of alcoholic products (including dispatch from the manufacturer's warehouse or shipment without warehousing) for the purpose of distribution in the territories of the Member States in the course of commercial activity, free of charge or against payment;

"geographical indication" – a designation that identifies alcoholic products as originating in the territory of a Member State, or in a region or locality in that territory, as well as products of other regions of the world, where a given quality, reputation or other characteristic of the alcoholic products is essentially attributable to their geographical origin;

"heads fraction of ethyl alcohol" – a by-product of alcohol production formed during the mash rectification of fermented mash or the rectification of raw ethyl alcohol, containing increased concentrations of volatile organic impurities;

"brewer's yeast" – yeast belonging to the family Saccharomycetaceae and the genera *Saccharomyces carlsbergensis* and *Saccharomyces cerevisiae*;

"yeast starter culture" – the biomass of active cells of a pure yeast culture in a quantity sufficient to ferment the carbohydrates of the must or pulp entering fermentation;

"pure culture yeast" – yeast isolated from a single cell and specially chosen by selection for the production of specific types of alcoholic products;

"mature fermented mash" – a multicomponent mixture used for further distillation or mash rectification, obtained by fermenting must from starch- or sugar-containing raw materials with yeast, consisting of water, ethyl alcohol, the volatile impurities accompanying it, and yeast metabolism products;

"manufacturer" – a legal entity (including a foreign manufacturer) that, in its own name, carries out production or production and sale of products and is responsible for their compliance with the requirements of the Technical Regulations of the Union (Customs Union);

"importer" – a resident of a Member State who has concluded with a non-resident of the Member State a foreign trade contract for the transfer of alcoholic products, carries out the sale of alcoholic products and is responsible for their compliance with the requirements of the Technical Regulations of the Union (Customs Union);

"traditional method of sparkling wine production" – the production of sparkling wines by secondary fermentation of table wine material and post-tirage ageing of the cuvée in bottles;

"reference sample of alcoholic products" – a sample of products taken from a batch of products placed

on the market, for the purpose of resolving disputes between the parties regarding its authenticity and compliance with the requirements of this Technical Regulation;

"brewer's wort concentrate" – products manufactured by concentrating (dehydrating, thickening) wort;

"wort concentrate for beer-based beverages (beer drinks)" – products manufactured by concentrating (dehydrating, thickening) wort for beer-based beverages (beer drinks);

"blend" – a product of established composition and properties, manufactured by mixing various components;

"blending" – a technological technique of mixing one or different types of alcoholic products and (or) components in order to obtain new properties and characteristics;

"auxiliary materials" – materials that are not part of the product but are used in its production for technological purposes;

"maceration" – a technological technique of steeping plant tissues (usually plants, whole or in part) in liquid solvents (water, oils, ethyl alcohol, water-alcohol mixture) in order to extract soluble substances with the solvent;

"carbonic maceration" – a technological technique of placing whole grape berries or fruits in a carbon dioxide atmosphere in a closed vessel for several days;

"pulp" – crushed grape or fruit mass intended for juice extraction or maceration;

"molasses" – a by-product of sugar production; a dark-brown syrupy liquid with a specific odour, with a dry matter content of at least 75 percent and a mass fraction of total fermentable sugars of at least 46 percent;

"name of alcoholic products" – a word or group of words, including the category and (or) type of alcoholic products, intended to designate the alcoholic products, under which they are placed on the market;

"protected appellation of origin of alcoholic products (protected designation of origin)" – a designation that is or contains a modern or historical, official or unofficial, full or abbreviated name of a country, urban or rural settlement, locality or other geographical object, as well as a designation derived from such a name that has become known as a result of its use in relation to alcoholic products that meet the following requirements:

the characteristics and quality of the relevant alcoholic products are mainly or exclusively attributable to the given geographical object with its inherent natural and (or) human factors;

the alcoholic products are manufactured only from raw materials grown and permitted for the manufacture of alcoholic products in the given geographical object;

the manufacture of the relevant alcoholic products is limited to the given geographical object.

The appellation of origin of alcoholic products is granted legal protection in accordance with the legislation of the Member State, or it is protected by virtue of international treaties;

"natural alcoholic strength by volume" – the total alcoholic strength by volume of the product before enrichment;

"sterile filtration" – a technological technique of filtering alcoholic products in order to increase their biological stability;

"enrichment" – a technological technique of increasing the natural alcoholic strength by volume of wine by no more than 4 percent by volume by adding rectified concentrated grape must to grape must before or during fermentation, or by concentrating the must by reverse osmosis or cooling (freezing out); in fruit wine – by adding sucrose, white sugar, granulated sugar, refined sugar, fruit must or concentrated fruit must;

"designation of wines by sugar content" – part of the name of wines indicating the sugar content of the wine products;

"designation of wines by colour" – part of the name of a wine indicating its colour;

"volume fraction of ethyl alcohol", "alcoholic strength" – an indicator of the ratio of the volume of ethyl alcohol contained in the product to the total volume of the product at a temperature of 20 °C, expressed as a percentage;

"total alcoholic strength by volume" – the sum of the volume fraction of ethyl alcohol (alcoholic strength) and the potential alcoholic strength by volume;

"batch of alcoholic products" – a certain quantity or volume (of one tirage, blend and tank) of alcoholic products of the same name, identically packaged, produced by one manufacturer according to one regional (interstate) or national standard, and (or) organisation standard, and (or) other documents of the manufacturer, submitted for simultaneous delivery and acceptance, and accompanied by shipping documents ensuring the traceability of the alcoholic products;

"pasteurisation" – a technological technique of heat treatment of alcoholic products that extends their shelf life;

"reprocessing of alcoholic products" – a set of technological operations that make it possible to correct alcoholic products not complying with the requirements of this Technical Regulation for the purpose of their further use for their intended purpose;

"wort" – an aqueous solution of water-soluble extractive substances extracted from brewing raw materials;

"brewing raw materials" – food products used for the manufacture of beer and (or) beer-based beverages (beer drinks), including brewing malt, special brewing malt, brewer's wort concentrate, malt extract, grain products, hops, hop products, sugar-containing products;

"brewing malt" – malt made from brewing barley or wheat;

"brewing barley" – barley of certain zoned varieties used for the manufacture of brewing malt and alcoholic products;

"sweetening" – a technological process of adding to alcoholic products sucrose, white sugar, yellow sugar, refined sugar, dextrose (glucose), glucose syrup, glucose-fructose syrup, starch syrup, maltose or high-conversion syrup, liquid sugar, invert sugar, invert sugar syrup, fructose, rectified concentrated grape must, concentrated grape must, caramel colour, honey, carob (locust bean) syrup, or any natural carbohydrates with similar properties. In the production of wine products, sweetening is carried out by adding granulated sugar, refined sugar, white sugar, sucrose, dextrose, fructose, glucose, grape must, concentrated grape must, rectified concentrated grape must, fruit must or concentrated fruit must, caramelised sugar, or honey. In the production of wine, it is carried out by adding concentrated grape must or rectified concentrated grape must. In the production of fruit wine, it is carried out by adding granulated sugar, refined sugar, white sugar, sucrose, dextrose, fructose, glucose, fruit must or concentrated fruit must;

"semi-finished product of liqueur and vodka production" – a component of liqueur and vodka products in the form of fortified infusions, fortified juices, extracts, fortified fruit extracts (mors), as well as aromatic ethyl alcohols, sugar syrup and caramel colour, manufactured in accordance with the applicable technological documentation (technological regulations, technological instructions) approved in the manner established by the legislation of the Member States;

"foreign inclusions" – inclusions of various origin that are not characteristic of alcoholic products (fragments, scraps of paper, scale and other foreign objects introduced from outside);

"potential alcoholic strength by volume" – the number of volumes of ethyl alcohol at a temperature of 20 °C that can be obtained by complete fermentation of the sugars contained in 100 volumes of the fermentable product at that temperature;

"consumer properties of alcoholic products" – the organoleptic and physicochemical characteristics inherent in alcoholic products that distinguish alcoholic products of different types and names from each other;

"seller" – an organisation (regardless of its form (type) of ownership) that sells alcoholic products under a sale and purchase contract, or an organisation (regardless of its form (type) of ownership) or an individual registered as an individual entrepreneur that sells alcoholic products to consumers under a sale and purchase contract;

"tank method of sparkling wine production" – a method of forming the foaming and sparkling properties of sparkling wine during its secondary fermentation and maturation in vessels (acratophores) by continuous and batch processes;

"tank method of producing sparkling wines" – the production of sparkling wines by secondary fermentation of fermented grape must and (or) table wine materials in sealed tanks;

"rectification" – a processing technique for separating volatile substances with different boiling points by multistage evaporation and condensation of substance flows moving relative to each other;

"rectification of raw ethyl alcohol" – obtaining rectified ethyl alcohol from raw ethyl alcohol using a rectification or mash rectification unit;

"caramel colour" – a product of the heat treatment of granulated sugar;

"sugar-containing products" – granulated sugar, refined sugar, white sugar, sugar syrups, sucrose, dextrose, fructose, glucose, starch syrup, concentrated grape must, concentrated fruit must, rectified concentrated grape must, caramelised sugar, honey, as well as brewing raw materials containing sugars that take part in fermentation;

"fermentation of must" – a processing technique for converting the sugars of must into ethyl alcohol, carbon dioxide and other substances formed as a result of yeast activity;

"malt" – a product made from grain by steeping, germinating (for alcohol production) and drying (for brewing production);

"malt extract" – a product made by extracting the extractive substances from brewing malt and (or) special brewing malt and concentrating the solution of extractive substances;

"special brewing malt" – malt made from brewing barley or other grain using grain processing techniques, including malting, in order to give the malt or brewing products specific properties and characteristics;

"fortification" – a processing technique involving the addition of rectified ethyl alcohol, wine distillate, fruit distillate, honey distillate, rectified wine distillate, rectified fruit distillate, or rectified distillate of grape origin;

"must" – an aqueous solution of the extractive substances of raw materials used in the production of ethyl alcohol, beer, medovukha (mead), and fermented low-alcohol beverages;

"grape must" – a semi-finished product with a volume fraction of ethyl alcohol of not more than 1 percent, obtained from fresh grapes naturally or by physical techniques of crushing, destemming, draining and pressing;

"concentrated grape must" – a semi-finished product with a volume fraction of ethyl alcohol of not more than 1 percent, obtained by dehydration of grape must (except by the direct heating method), with a mass fraction of dry substances, determined by refractometer at a temperature of 20 °C, of not less than 50,9 percent;

"rectified concentrated grape must" – a semi-finished product with a volume fraction of ethyl alcohol of not more than 1 percent, obtained by dehydration of grape must, with a mass fraction of dry substances, determined by refractometer at a temperature of 20 °C, of not less than 61,7 percent, which has undergone treatment to remove excess acids and other components except sugar, as specified in the document (documents) under which the alcoholic products are manufactured (Technical Regulation, standard, organisation standard, technical specifications or other document);

"honey must" – an aqueous solution of honey with a volume fraction of ethyl alcohol of not more than 1 percent;

"fruit must" – a semi-finished product with a volume fraction of ethyl alcohol of not more than 1 percent, obtained from fruit naturally or by physical techniques of crushing, draining and pressing. The addition of

sugar is permitted to ensure a minimum volume fraction of ethyl alcohol from natural fermentation – 5 percent;

"concentrated fruit must" – a semi-finished product with a volume fraction of ethyl alcohol of not more than 1 percent, obtained by dehydration of fruit must (except by the direct heating method), with a mass fraction of dry substances, determined by refractometer at a temperature of 20 °C, of not less than 50,9 percent;

"heat treatment" – treatment of alcoholic products with heat and (or) cold at the production stage;

"process inclusions" – inclusions formed as a result of ageing (storage), filtration and (or) closing of alcoholic products (fibres of filter materials, cork dust, polymer dust);

"tirage" – a technological process for the production of sparkling wines, grape sparkling wines «Shampanskoye» and semi-sparkling wines by the bottle method, which includes bottling the tirage mixture, closing the bottles and securing the cork;

"tirage mixture" – a semi-finished product intended for secondary fermentation in the production of sparkling wine, grape sparkling wine «Shampanskoye» and semi-sparkling wine by the bottle method, prepared from treated and filtered blends of bulk wine, tirage (tank) liqueur, pure culture yeast starter and fining agents;

"tirage (tank) liqueur" – a semi-finished product intended for secondary fermentation in the production of sparkling wines, grape sparkling wines «Shampanskoye» and semi-sparkling wines, prepared from treated and filtered blends of bulk wine with the addition of sugar. Acidification of tirage (tank) liqueur with citric acid is permitted;

"person authorised by the manufacturer" – a legal entity registered in the territory of a Member State in accordance with the procedure established by the legislation of that Member State, which, on the basis of a contract with the manufacturer (including a foreign manufacturer), acts on behalf of that manufacturer in the conformity assessment and placing on the market of alcoholic products, and bears responsibility for the nonconformity of alcoholic products with the requirements of the Technical Regulations of the Union (Customs Union);

"expedition liqueur" – a semi-finished product used in the production of sparkling wines and semi-sparkling wines to achieve the physicochemical indicators of the finished product, made from treated bulk wine (wine material) or from a blend of bulk wines with the addition of sugar and citric acid, with or without the addition of aged wine distillate for brandy;

"extract" – a product containing the extractive and (or) flavouring substances of plant raw materials and obtained by extraction of plant raw materials.

III. Rules for the circulation of alcoholic products in the territories of the Member States

6. The placing on the market of alcoholic products and their circulation in the territories of the Member States are permitted if they conform to the requirements of this Technical Regulation and of other Technical Regulations of the Union (Customs Union) that apply to them.

7. Alcoholic products that conform to the requirements of this Technical Regulation and of other Technical Regulations of the Union (Customs Union) that apply to them, and that have passed the conformity assessment procedure, must bear the single mark of product circulation on the market of the Union.

The Member States shall ensure that alcoholic products conforming to the requirements of this Technical Regulation and of other Technical Regulations of the Union (Customs Union) that apply to them are admitted to circulation in their territories without imposing requirements additional to those contained in this Technical Regulation and in other Technical Regulations of the Union (Customs Union) that apply to alcoholic products, and without conducting additional conformity assessment procedures.

8. Alcoholic products in circulation

in the territories of the Member States must be accompanied by shipping documents that ensure the traceability of these products.

9. Alcoholic products that do not conform to the requirements of this Technical Regulation and (or) of other Technical Regulations of the Union (Customs Union) that apply to them, including alcoholic products with an expired shelf life, are subject to withdrawal from circulation by the business entity that is the owner (holder) of the alcoholic products, either on its own initiative or by order of the competent state control (supervision) authorities of the Member State.

IV. Identification of alcoholic products for the purpose of classifying them as objects of technical regulation of this Technical Regulation

10. For the purpose of classifying alcoholic products as objects of technical regulation to which this Technical Regulation applies, alcoholic products shall be identified by:

a) the applicant;

6) an accredited certification body and an accredited testing laboratory (centre) included in the Unified Register of Conformity Assessment Bodies

of the Union (hereinafter, respectively, the certification body and the testing laboratory (centre));

в) the competent authority of the Member State, when exercising state control (supervision) over compliance with the requirements of this Technical Regulation;

г) other interested parties.

11. Alcoholic products shall be identified in accordance with the procedure set out in Article 6 of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

V. Safety requirements for alcoholic products

12. Alcoholic products in circulation in the territories of the Member States shall be safe when used as intended throughout the established shelf life.

13. Alcoholic products shall comply with the requirements set out in Annexes No. 2 – 4 to this Technical Regulation. Alcoholic products in circulation in the territories of the Member States shall not contain pathogens of infectious or parasitic diseases or their toxins that pose a hazard to human health.

14. The shelf life and storage conditions of alcoholic products shall be established by the manufacturer.

If the manufacturer has not established a shelf life, the shelf life of such products is unlimited.

15. Materials used to manufacture articles that come into contact with alcoholic products shall comply with the requirements established by the relevant Technical Regulation of the Union or, in its absence, by the legislation of the Member States.

16. Alcoholic products may contain natural flavourings (natural flavouring substances and preparations) as defined by the Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavourings and Processing Aids" (TR CU 029/2012). The use of food additives listed in Table 8 of Annex No. 4 to this Technical Regulation is permitted.

The safety requirements for low-alcohol tonic beverages are established in the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

17. The following is not permitted:

a) the use in alcoholic products of ingredients not provided for by the document (documents) in accordance with which the alcoholic products are manufactured (standard, organisation standard, technical specifications (if any) or other document);

6) the substitution of grape varieties or their mixing in alcoholic products where this is not provided for by the document (documents) in accordance with which the alcoholic products are manufactured (standard, organisation standard, technical specifications (if any) or other document);

b) the addition to alcoholic products of ethyl alcohol made from non-food raw materials.

VI. Ensuring the safety of alcoholic products during production, storage, carriage (transportation) and sale

18. Manufacturers, sellers (importers) and persons authorised by the manufacturer shall produce, store, carry (transport) and sell alcoholic products in such a way that they comply with the requirements of this Technical Regulation and of other Technical Regulations of the Union

(Customs Union) that apply to them.

19. The safety of alcoholic products during production shall be ensured in accordance with the requirements of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

20. Water used in the production of alcoholic products shall be supplied in accordance with the requirements of this Technical Regulation and of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

Water used for the production of alcoholic products shall comply with the requirements set out in Annex No. 2 to this Technical Regulation.

21. Raw materials used in the production of alcoholic products shall comply with the requirements of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011) and (or) of the Technical Regulations of the Union (Customs Union) for specific types of food products or, in their absence, with the requirements established by the legislation of the Member States, and shall be traceable.

Flavourings, food additives, enzyme preparations and processing aids used in the production of alcoholic products shall comply with the requirements of the Technical Regulation of the Customs Union "Safety Requirements for Food Additives, Flavourings and Processing Aids" (TR CU 029/2012).

22. Production premises in which alcoholic products are produced, process equipment and tools used in the production of alcoholic products, and the conditions for storage and removal of production waste shall comply with the requirements of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

23. The processes of storage, carriage (transportation), sale and disposal of alcoholic products shall comply with the requirements of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

The decision on whether alcoholic products may be processed for subsequent use as intended shall be taken in accordance with the legislation of the Member States.

VII. Requirements for the packaging of alcoholic products

24. Alcoholic products shall be packed in packaging that ensures their safety and preserves their consumer properties during circulation throughout the shelf life, and that complies with the requirements of this Technical Regulation and of the Technical Regulation of the Customs Union "On Safety of Packaging" (TR CU 005/2011).

25. Bottling of alcoholic products in returnable glass containers is permitted (except for wines, wines with a protected geographical indication, wines with a protected appellation of origin, collection wines, sparkling wines, fruit table wines and sparkling fruit wines).

26. Closures shall ensure the tightness of the consumer packaging and the preservation of the consumer properties of alcoholic products throughout the shelf life, provided that the storage conditions are observed.

27. If the consumer packaging is damaged, the alcoholic products shall be withdrawn from circulation by the business entity that is the owner (holder) of the alcoholic products, either on its own initiative or by order of the competent state control (supervision) authorities of the Member States.

VIII. Requirements for the labelling of alcoholic products

28. The manufacturer or the seller (importer) shall provide the consumer with necessary and reliable information about alcoholic products.

29. The labelling of alcoholic products shall comply with the requirements of this Technical Regulation and of the Technical Regulation of the Customs Union "Food products in terms of their labelling" (TR CU 022/2011).

30. The labelling of alcoholic products shall be applied to each unit of consumer packaging in a place convenient for reading (on the label, back label, neck label, tag, etc.).

The labelling of alcoholic products shall be applied in Russian and, where the legislation of the Member States contains the relevant requirements, in the state language (state languages) of the Member State in whose territory the alcoholic products are sold, except in cases provided for by this Technical Regulation and the Technical Regulation of the Customs Union "Food products in terms of their labelling" (TR CU 022/2011).

31. The labelling of alcoholic products shall contain the following information:

a) the name of the alcoholic product.

The name of the alcoholic product may additionally be given in letters of the Latin alphabet (except for the words "champagne", "cognac" and "calvados"). The words "champagne", "cognac" and "calvados" may be given in letters of the Latin alphabet only by manufacturers of alcoholic products from the corresponding geographical regions;

b) the names and locations (addresses of legal entities) (indicating the country) of the manufacturer and of the organisation registered in the territory of a Member State and authorised by the manufacturer to accept claims from consumers regarding the alcoholic products (if any), as well as of the importing organisation (for alcoholic products imported into the territories of the Member States from third countries).

Information on the location of a manufacturer of alcoholic products located outside the territories of the Member States may be given in letters of the Latin alphabet and Arabic numerals or in the state language of the country where the manufacturer of alcoholic products is located (provided that the name of that country is given in Russian);

c) the volume fraction of ethyl alcohol (alcoholic strength) (% vol.). For brewing products and wine products, the lower limit of alcoholic strength ("not less than") may be indicated;

d) the volume of product in a unit of consumer packaging (l, dm³, cl, ml, cm³);

e) the mass concentration of sugars (g/dm³, g/l, g/100 cm³).

The mass concentration of sugars may be omitted for bitter nastoykas (infusions) and balsams, for wine products classified by the mass concentration of sugars (extra brut, brut, dry, medium-dry, medium-sweet, sweet), for wine products with a volume fraction of ethyl alcohol of more than 36 percent

and for other alcoholic products if sugar is not provided for by the recipe. For balsams, the mass concentration of total extract shall be indicated.

For brewing products, the mass concentration of sugars is not required;

f) the composition (list of components in descending order of their mass fractions, except for wines, liqueur wines, sparkling wines,

semi-sparkling wines, aerated wines, fruit wines, cognacs, brandies, including fruit brandy, whisky, rum and alcoholic products made from a single type of raw material). For varietal wines, the grape variety from which they are made shall be indicated. For vodkas and special vodkas, the grade of rectified ethyl alcohol used shall be indicated first, followed by – a list of components affecting the aroma and taste of the vodkas;

g) for fruit wines, fruit wine drinks, fruit ciders and fruit vodkas, fruit brandy – the type of fruit from which they are made;

h) for aged wines and collection wines – the vintage year, for collection sparkling wines and quality sparkling wines – the month and year of tirage;

i) for quality sparkling wines (grape sparkling wines «Shampanskoye») – the production method (traditional or tank);

j) for cognac, brandy, high-quality brandy, calvados, fruit brandies, whisky, rum – the ageing period of the distillates;

k) for beer and beer-based beverages (beer drinks) – the type, processing method, information on non-filtration, extract content (in percent) (for beer), real extract (in percent) (for beer drinks);

l) the date of production (bottling, manufacture, finishing) and the shelf life.

The labelling of alcoholic products for which the manufacturer establishes an unlimited shelf life shall be supplemented with the following statement:

"Shelf life is unlimited if storage conditions are observed.";

m) storage conditions.

Storage conditions after opening may be omitted if the quality and safety of the product do not change after opening of the packaging that protected the alcoholic products from spoilage;

n) a contrasting warning statement, applied in capital letters in an easily readable font of the largest possible size and occupying at least 10 percent of the back label, or the label, or the area of the consumer container:

"Excessive alcohol consumption is harmful to your health.";

o) the names of the food additives used in the production process (except for food additives that are functionally necessary for the production process and are not part of the finished alcoholic product), and information on the presence of components obtained using genetically modified organisms;

p) information on the conformity assessment of the product (single mark of product circulation on the market of the Union);

q) for low-alcohol beverages – information on the ethyl alcohol content in the volume of the consumer packaging;

r) for consumer containers (packaging) – the statement:

"Not recommended for persons under 18 years of age, pregnant and breastfeeding women, or persons with diseases of the nervous system and internal organs.".

For products sold in the territory of the Republic of Kazakhstan, the following statement shall be applied:

"Alcohol is contraindicated for persons under 21 years of age, pregnant and breastfeeding women, and persons with diseases of the central nervous system, kidneys, liver and digestive organs.".

The term "low-alcohol" and its variants shall not be used for alcoholic beverages with a volume fraction of ethyl alcohol of 7 percent or more.

32. Information shall be applied by any method that ensures it can be read clearly. Inscriptions, signs and symbols shall contrast with the background on which the labelling is applied.

33. The labelling of alcoholic products may also contain additional information about the alcoholic products and their manufacturer, including in the form of pictograms, drawings, signs, symbols, other designations and (or) combinations thereof.

34. Consumer information shall not be applied to the transparent protective polymer materials of group packaging that are used for carriage (transportation) and in which the alcoholic products are packed.

35. When bulk alcoholic products are labelled, the information in the shipping documents shall contain:

- a) the name and location (address of the legal entity) of the manufacturer (person authorised by the manufacturer);
- b) the name of the alcoholic product;
- c) information on the volume of the product;
- d) the batch number;
- e) the information specified in subparagraphs "c" - "m", "o" and "p" of paragraph 31 of this Technical Regulation.

36. Wine, liqueur wine and fruit wine not packed in consumer containers (in bulk) may be designated as "wine material".

37. For alcoholic products of foreign manufacturers, the information provided for in paragraph 31 of this Technical Regulation may be duplicated on the back label and (or) neck label in the state language of the relevant third country.

38. The information provided for in subparagraphs "a", "l" – "n" of paragraph 31 of this Technical Regulation shall be applied to the consumer packaging and (or) the label and (or) the back label and (or) the neck label, the removal of which from the consumer packaging is difficult.

The information provided for in subparagraphs "b", "d", "f", "o" and "q" of paragraph 31 of this Technical Regulation shall be applied to the consumer packaging and (or) the label (back label, neck label) and (or) a leaflet insert placed in each packaging unit or attached to each packaging unit.

39. When alcoholic products are labelled, means and methods of applying information shall be used that ensure its preservation during carriage (transportation), storage and sale of the alcoholic products.

IX. Ensuring Conformity of Alcoholic Products with the Requirements of this Technical Regulation

40. Conformity of alcoholic products with this Technical Regulation is ensured by fulfilling its requirements directly or by fulfilling the requirements of the standards included in the list of international and regional (interstate) standards and, in their absence, national (state) standards, the voluntary application of which ensures compliance with the

requirements of this Technical Regulation, and the requirements of the Technical Regulations of the Union (Customs Union) that apply to alcoholic products.

41. Methods of studies (tests) and measurements of alcoholic products are established in the standards included in the list of standards containing rules and methods of studies (tests) and measurements, including sampling rules, necessary for the application and fulfilment of the requirements of this Technical Regulation and for the conformity assessment of alcoholic products.

X. Conformity Assessment

42. Conformity assessment of alcoholic products with the requirements of this Technical Regulation is carried out in the following forms:

a) conformity confirmation (conformity declaration procedure) (except for alcoholic products of a new type);

b) State Registration of alcoholic products of a new type in accordance with the provisions of the Technical Regulation of the Customs Union "On Safety of Food Products" (TR CU 021/2011).

43. Conformity assessment of the processes of production, storage, carriage (transportation), sale and disposal of alcoholic products with the requirements of this Technical Regulation and other Technical Regulations of the Union (Customs Union) that apply to the processes of production, storage, carriage (transportation), sale and disposal of alcoholic products is carried out in the form of state supervision (control) over compliance with the requirements established by this Technical Regulation and other Technical Regulations of the Union (Customs Union) that apply to these processes.

44. In the conformity assessment of alcoholic products, the applicant may be a legal entity or an individual entrepreneur registered in the territory of a Member State

in accordance with its legislation that is the manufacturer, the seller (importer) or the person authorised by the manufacturer.

45. The conformity declaration procedure for alcoholic products is carried out according to one of the following schemes:

for serially produced alcoholic products – scheme 3d
or 6d;

for a batch of alcoholic products – scheme 4d.

The declaration scheme for alcoholic products is selected by the applicant.

46. In the conformity declaration procedure for alcoholic products, the applicant may be:

a) for declaration under schemes 3d and 6d – the manufacturer (person authorised by the manufacturer);

b) for declaration under scheme 4d – the manufacturer (person authorised by the manufacturer), the seller (importer).

47. The conformity declaration procedure for alcoholic products under schemes 3d, 4d and 6d is carried out by the applicant on the basis of its own evidence (if any) and evidence obtained with the participation of a certification body and (or) a testing laboratory (centre).

48. In the conformity declaration procedure for alcoholic products, the applicant:

a) compiles and analyses a set of documents and information that served as the basis for adopting the declaration of conformity, which includes:

information on the registration or record (individual, identification) number of the applicant assigned upon the state registration of a legal entity or an individual as an individual entrepreneur in accordance with the legislation of the Member States;

the certificate (a copy of the certificate) of the food safety management system (for scheme 6d);

a copy of the contract (supply agreement) and the shipping documents identifying the batch of products (for scheme 4d);

an agreement with the manufacturer (including a foreign manufacturer) providing for ensuring the conformity of alcoholic products supplied to the customs territory of the Union with the requirements of this Technical Regulation and other Technical Regulations of the Union (Customs Union) that apply to them, and for liability for non-conformity of such products with these requirements (for the person authorised by the manufacturer);

other documents, at the applicant's choice, that served as the basis for adopting the declaration of conformity.

The said documents drawn up in a foreign language are accompanied by a translation into Russian and (or), if required by the legislation of the Member State, into the state language of the Member State in which the declaration of conformity is registered;

b) applies to a certification body or a testing laboratory (centre) for the identification of alcoholic products in accordance with Section IV of this Technical Regulation and for the sampling of alcoholic products (one or more samples), and also (when applying to a certification body) for arranging studies (tests) and measurements in a testing laboratory (centre);

c) ensures production control

and takes all necessary measures so that the production process ensures the conformity of alcoholic products with the requirements of this Technical Regulation (for schemes 3d and 6d);

d) ensures the identification of alcoholic products, the sampling of alcoholic products (one or more samples), and studies (tests) and measurements of the sample(s) of alcoholic products for conformity with the requirements of this Technical Regulation and other Technical Regulations of the Union (Customs Union) that apply to them;

e) takes all necessary measures to ensure the stable functioning of the implemented and certified quality and safety management system, as well as of the production conditions, for the manufacture of alcoholic products conforming to the requirements of this Technical Regulation and other Technical Regulations of the Union (Customs Union) that apply to them (for scheme 6d);

f) adopts a declaration of conformity of alcoholic products with the requirements of this Technical Regulation and other Technical Regulations of the Union (Customs Union) that apply to them, drawn up according to the uniform form and rules approved by Decision of the Board of the Eurasian Economic Commission No. 293 of 25 December 2012 (hereinafter – the declaration

of conformity), and registers the declaration of conformity in accordance with the Procedure for the Registration, Suspension, Resumption and Termination of Declarations of Conformity of Products with the Requirements of the Technical Regulations of the Eurasian Economic Union, approved by Decision of the Board of the Eurasian Economic Commission No. 41 of 20 March 2018;

g) ensures that alcoholic products are marked with the single mark of product circulation on the market of the Union;

h) after completion of the conformity confirmation procedures, compiles and keeps a set of evidentiary materials that served as the basis for adopting the declaration of conformity and confirm the conformity of alcoholic products with the requirements of this Technical Regulation and other Technical Regulations of the Union (Customs Union) that apply to them, which includes:

the documents provided for in subparagraph "a" of this paragraph;

the report on the sampling of alcoholic products carried out by the certification body or testing laboratory (centre);

the report(s) on studies (tests) and measurements carried out in the testing laboratory (centre);

the registered declaration of conformity.

49. The certification body or testing laboratory (centre), upon application by the applicant:

a) carries out the identification of alcoholic products in accordance with Section IV of this Technical Regulation and the sampling of alcoholic products (one or more samples), and records the results of identification and sampling in the sampling report for alcoholic products, which states, among other things, the place and date of sampling, the storage conditions of the alcoholic products and the results of their identification;

b) draws up a programme of studies (tests) and measurements of alcoholic products (specifying the indicators (characteristics) of alcoholic products that confirm conformity with the requirements of this Technical

Regulation and other Technical Regulations of the Union (Customs Union) that apply to them) for the purpose of conducting studies (tests);

c) sends the programme of studies (tests) and measurements of alcoholic products and the collected sample(s) of alcoholic products to a testing laboratory (centre) for studies (tests) and measurements (if the applicant applies to a certification body).

50. The testing laboratory (centre) carries out studies (tests) and measurements of alcoholic products, draws up a test and measurement report and sends it to the applicant.

51. To register the declaration of conformity, the applicant submits the documents provided for in paragraphs 4 and 5 of the Procedure for the Registration, Suspension, Resumption and Termination of Declarations of Conformity of Products with the Requirements of the Technical Regulations of the Eurasian Economic Union, as well as the report on the sampling of alcoholic products carried out by the certification body or testing laboratory (centre), and the report(s) on studies (tests) and measurements carried out in the testing laboratory (centre).

52. The validity period of the declaration of conformity for serially produced alcoholic products is:

under scheme 3d – not more than 2 years;

under scheme 6d – not more than 3 years.

The validity period of the declaration of conformity for a batch of alcoholic products is set by the applicant but may not exceed the shelf life of the alcoholic products.

It is permitted not to set a validity period of the declaration of conformity for a batch of alcoholic products if the shelf life of the alcoholic products is not limited by the manufacturer.

53. A registered declaration of conformity for serially produced alcoholic products that are an object of technical regulation of this Technical Regulation applies to such products manufactured from the date of manufacture of the collected samples of alcoholic products that have undergone studies (tests) and measurements. In this case, this information and the information on the date of manufacture of the collected samples of alcoholic products that have undergone studies (tests) and measurements may be indicated in field 8 of the uniform form of the declaration of conformity with the requirements of the Technical Regulation of the Eurasian Economic Union approved by Decision of the Board of the Eurasian Economic Commission No. 293 of 25 December 2012.

54. The set of evidentiary materials referred to in subparagraph "h" of paragraph 48 of this Technical Regulation is kept by the applicant:

- a) for the conformity confirmation of serially produced alcoholic products – for at least 10 years from the date of expiry of the declaration of conformity;
- b) when confirming the conformity of a batch of alcoholic products – for at least 5 years from the date of sale of the last item of the batch, and if the validity period of the declaration of conformity is not limited – for at least 10 years from the date of its registration.

55. The set of evidentiary materials specified in subparagraph "h" of paragraph 48 of this Technical Regulation shall be submitted to the competent state control (supervision) authorities of the

Member States upon their request.

56. At the applicant's discretion, instead of the conformity declaration procedure

for alcoholic products, certification may be carried out under schemes 1s, 2s (for alcoholic products manufactured in series) and 3s (for a batch of alcoholic products) in accordance with the standard conformity assessment schemes approved by Decision of the Council of the Eurasian Economic Commission No. 44 of 18 April 2018.

XI. Marking of alcoholic products with the single mark of product circulation on the market of the Union

57. Alcoholic products that comply with the requirements of this Technical Regulation and of other Technical Regulations of the Union (Customs Union) applicable to them, and that have undergone the conformity assessment procedure in accordance with the provisions of this Technical Regulation, shall be marked with the single mark of product circulation on the market of the Union.

58. Marking with the single mark of product circulation on the market of the Union shall be carried out before the alcoholic products are placed on the market.

59. The single mark of product circulation on the market of the Union shall be applied to the consumer packaging of alcoholic products by any method that ensures a clear and legible image of the mark throughout the shelf life of the alcoholic products. The mark shall also be indicated in the shipping documents. For bulk alcoholic products, the single mark of product circulation on the market of the Union may be indicated in the shipping documents.

**ANNEX No. 1
to the Technical Regulation
of the Eurasian Economic
Union
"On the Safety of Alcoholic
Products"
(TR EAEU 047/2018)**

**LIST
of products containing ethyl alcohol to which the
requirements of the Technical Regulation of the Eurasian
Economic Union "On the Safety of Alcoholic Products" (TR
EAEU 0 /20) do not apply**

1. Sugar confectionery.
2. Flour confectionery.
3. Non-alcoholic beverages/fermented beverages.
4. Kvass.
5. Fermented milk products.
6. Raw smoked and dry-cured sausages.
7. Beer and beer-based drinks with a volume fraction of ethyl alcohol of not more than 0,5 %.
8. Grape must, concentrated grape must, concentrated fruit must, rectified concentrated grape must, honey must, fruit must.
9. Natural flavouring substances and fruit or vegetable substances, including concentrated ones, obtained without the use of food-grade ethyl alcohol as a solvent.

**ANNEX No. 2
to the Technical Regulation
of the Eurasian Economic
Union
"On the Safety of Alcoholic
Products"
(TR EAEU 047/2018)**

Requirements for ethyl alcohol, spirit drinks, low-alcohol beverages and alcohol-containing food products

Table 1

Hygienic safety requirements for spirit drinks

Product group	Indicators	Units of measurement	Permissible levels, not more than
1	2	3	4
1. Vodka, vodka with protected designation of origin, special vodka	methyl alcohol methyl alcohol	% (volume fraction calculated on an anhydrous alcohol basis)	0,02 0,05
2. Spirit drinks and low-alcohol beverages		% (volume fraction calculated on an anhydrous alcohol basis)	
including spirit drinks containing components from stone fruits	hydrocyanic acid	mg/dm ³	35

3. Spirit drinks containing quinine	quinine	mg/kg	300
4. Fortified juices, fortified fruit extracts (mors)	mass concentration of iron	mg/dm ³	15
	mass concentration of copper	mg/dm ³	5
	mass concentration of volatile acids calculated as acetic acid	mg/dm ³	0,3
5. Fortified juices, fortified infusions, fortified fruit extracts (mors), aromatic spirits	methyl alcohol	% (volume fraction calculated on an anhydrous alcohol basis)	0,05

Table 2

List of food raw materials used for the production of ethyl alcohol*

Name	
1. Fruits (seeds) of cereal and non-cereal crops and seeds of leguminous crops (hereinafter – grain)	
2. Potatoes	
3. Sugar beet, Jerusalem artichoke, raw sugar, molasses, tapioca (cassava) and other sugar-containing and starch-containing food raw materials (except for fruit (fruit and berry) raw materials)	

4. Raw material compositions (mixtures) of grain, potatoes, sugar beet and molasses, raw sugar and other sugar-containing and starch-containing food raw materials (except for fruit (fruit and berry) raw materials)

5. Grain processing products: flour, groats, fine meal

6

6. Other sugar-containing and starch-containing food products and food raw materials (except for fruit (fruit and berry) raw materials)

7

7. Processing products formed in the production of the ethyl alcohol specified in items 1 – 6 of this table, vodkas, liqueur and vodka products*

8

8. Raw alcohol, heads fraction of the ethyl alcohol specified in items 1 – 6 of this table*

*In the production of vodkas, vodkas with protected designation of origin, special vodkas and liqueur and vodka products, the use of rectified ethyl alcohol obtained from the heads fraction of ethyl alcohol and from waste of liqueur and vodka production is not permitted.

Table 3

Identification indicators of rectified ethyl alcohol

Indicators		Indicator value
1. Organoleptic indicators		clear colourless liquid without foreign particles, foreign tastes or odours relative to the original raw material
2. Physicochemical indicators:		
1) volume fraction of ethyl alcohol (%), not less than		96,2
2) mass concentration of free acids (excluding CO ₂) calculated on an anhydrous alcohol basis (mg/dm ³), not more than		15

3) mass concentration of esters (methyl acetate, ethyl acetate) calculated on an anhydrous alcohol basis (mg/dm ³), not more than	13 (10 [*])
4) mass concentration of acetaldehyde calculated on an anhydrous alcohol basis (mg/dm ³), not more than	4
5) mass concentration of higher alcohols (fusel oil) (1-propanol, 2-propanol, 1-butanol, isobutyl alcohol (2-methylpropanol-1), isoamyl alcohol (3-methylbutanol-1)) calculated on an anhydrous alcohol basis (mg/dm ³), not more than	6
6) volume fraction of methyl alcohol calculated on an anhydrous alcohol basis (%), not more than	0,03
7) presence of furfural in ethyl alcohol	not permitted

*The indicator value given in brackets applies to alcoholic products manufactured in the territory of the Republic of Belarus.

Table 4

Identification indicators of rectified ethyl alcohol used for the production of vodka with protected designation of

origin and special vodka*

Indicators	Indicator value
1. Organoleptic characteristics	clear colourless liquid without foreign particles, foreign tastes or odours relative to the original raw material
2. Physicochemical indicators:	
1) volume fraction of ethyl alcohol (%), not less than	96,3
2) oxidation test (min) at 20°C, not less than	15
3) mass concentration of acetaldehyde calculated on an anhydrous alcohol basis (mg/dm ³), not more than	4

4) mass concentration of fusel oil (1-propanol, 2-propanol, isobutyl alcohol, isoamyl alcohol, 1-butanol calculated on an anhydrous alcohol basis) calculated on an anhydrous alcohol basis (mg/dm^3), not more than	5
5) mass concentration of esters (methyl acetate, ethyl acetate) calculated on an anhydrous alcohol basis (mg/dm^3), not more than	10
6) mass concentration of free acids (excluding CO_2) calculated on an anhydrous alcohol basis (mg/dm^3), not more than	15
7) volume fraction of methyl alcohol calculated on an anhydrous alcohol basis (%), not more than	0,02
8) mass concentration of dry residue calculated on an anhydrous alcohol basis (mg/dm^3), not more than	15

9) mass concentration of volatile nitrogenous bases calculated as nitrogen (mg/dm ³), not more than	1,0
10) presence of furfural	not permitted

* The use of alcohol-containing waste from liqueur and vodka production and from wine production is not permitted in the production of alcohol intended for the preparation of vodkas and liqueur and vodka products.

Table 5

Identification indicators of raw alcohol used for the production of rectified ethyl alcohol

Indicators	Indicator value	
1. Organoleptic indicators:		
1) appearance	clear liquid without foreign particles	
2) colour	colourless liquid	
3) taste and odour	characteristic of raw ethyl alcohol produced from the relevant raw materials, without foreign taste or odour	
2. Physicochemical indicators:	from all types of raw materials (except molasses) or their mixtures	from molasses

1) volume fraction of ethyl alcohol (%), not less than	88	88
2) mass concentration of aldehydes, calculated as acetaldehyde, in anhydrous alcohol (mg/dm ³), not more than	300	500
3) mass concentration of esters, calculated as ethyl acetate, in anhydrous alcohol (mg/dm ³), not more than	500	700
4) volume fraction of methyl alcohol, calculated on an anhydrous alcohol basis (%), not more than	0,13	not standardised
5) mass concentration of fusel oil, calculated as a mixture of isoamyl and isobutyl alcohols (3:1), in anhydrous alcohol (mg/dm ³), not more than	5 000	5 000

Table 6

Indicators of water used for the production of alcoholic products

Parameter	Unit of measurement	Standard values for the production of vodka and special vodkas				
Total hardness	°Zh	0 – 0,20*	0,21 – 0,40	0,41 – 0,60	0,61 – 0,80	0,81 – 1,00
1. Alkalinity	mol/dm ³	not more than 2,0 not more than 4,0*	not more than 1,5	not more than 1,0	not more than 0,6	not more than 0,4

2. Permanganate oxidisability, not more than	mg O ₂ /dm ³	6,0	6,0	5,0	4,0	3,0	2,0	2,0 cog
3. Dry residue	mg/dm ³	not more than						
250,0	225,0	200,0	150,0	125,0	100,0	190 - 550 550*		
4. pH value, less than	pH units				7,0 7,8*	7,0	7,0	6,5
					7,8**	7,8**	7,8**	7,8
5. Mass concentration of ions, not more than:	mg dm ³							
1) calcium					2,7	5,0	8,0	10,

2) magnesium		0,8	1,6	2,4	3,2
3) iron		0,15	0,12	0,10	0,0
4) sodium/potassium		100	80	60	40
5) manganese		0,10	0,10	0,08	0,0
6) aluminium		0,15	0,10	0,08	0,0
7) copper		0,15	0,10	0,08	0,0
8) nitrates		10	10	10	10
9) nitrites		0,5	0,5	0,5	0,5

10) chlorides				30,0 60,0*	25,0	20,0	15,
11) sulphates				30,0	25,0	20,0	15,
12) hydrogen carbonates				125,0 220,0* 140**		95,0 140**	65, 140
13) silicates				5,0 12*	4,0	3,0	2,0
				12**	12**	12**	12*
14) orthophosphates		0,10	0,10	0,08	0,06	0,04	0,0
15) polyphosphates			0,05	0,05	0,05	0,05	0,0

16) ammonia		not permitted not more than 2,0*			
17) hydrogen sulphide		not permitted not more than 0,003*			
7. Odour at a temperature of 20 °C and when heated to a temperature of 60 °C	points	0	0	0	0
8. Taste and aftertaste at a temperature of 20 °C	points	0	0	0	0
9. Colour, max.	degrees	2	2	2	2

10. Turbidity at l-400 nm and S-50 mm, max.	opt. density units	0,002	0,002	0,002	0,0

*The indicator value is established for alcoholic products produced in the territory of the Republic of Belarus.

**The indicator value is established for alcoholic products produced in the territory of the Kyrgyz Republic.

***The indicator value is established for alcoholic products produced in the territory of the Republic of Armenia.

****The indicator value is established for alcoholic products produced in the territory of the Republic of Kazakhstan.

Table 7

Identification indicators of vodka, special vodka, liqueur and vodka products, spirit drinks and low-alcohol beverages

Indicators	Indicator value
I. Vodka and special vodka	
1. Organoleptic indicators	clear colourless liquid without foreign inclusions or sediment, with a soft taste typical of vodka and a characteristic vodka aroma, without foreign aftertaste or aroma
2. Physicochemical indicators:	
1) alcoholic strength (%)	from 37,5 to 56*

2) alkalinity – volume of hydrochloric acid with a concentration of 0,1 mol/dm ³ consumed for the titration of 100 cm ³ of vodka (cm ³), not more than	3,0
3) mass concentration of acetaldehyde calculated on an anhydrous alcohol basis (mg/dm ³), not more than	8 (3**)
4) mass concentration of higher alcohols (fusel oil) (1-propanol, 2-propanol, 1-butanol, isobutyl alcohol (2-methylpropanol-1), isoamyl alcohol (3-methylbutanol-1)) calculated on an anhydrous alcohol basis (mg/dm ³), not more than	5
5) mass concentration of esters (methyl acetate, ethyl acetate) calculated on an anhydrous alcohol basis (mg/dm ³), not more than	13 (10**)

6) volume fraction of methyl alcohol calculated on an anhydrous alcohol basis (%), not more than	0,02
II. Liqueurs and liqueur and vodka products	
1. Organoleptic characteristics, mass concentration of total extract, mass concentration of sugar (if present), mass concentration of acids calculated as citric acid, alcoholic strength	the consumer characteristics of each spirit drink shall comply with the indicators specified in the technical documents for the specific name of the spirit drink
2. Volume fraction of methyl alcohol calculated on an anhydrous alcohol basis (%), not more than	0,05
III. Other spirit drinks, low-alcohol beverages	

1. Organoleptic characteristics, alcoholic strength, physicochemical indicators	the consumer characteristics of each spirit drink shall comply with the indicators specified in the technical documents for the specific name of the spirit drink
2. Volume fraction of methyl alcohol calculated on an anhydrous alcohol basis (%), not more than	0,05

* A deviation in alcoholic strength is permitted: $\pm 0,2$ – for an individual bottle, $\pm 0,1$ – for 20 bottles.

**The indicator value given in brackets is established for alcoholic products (vodkas and special vodkas) produced in the territory of the Republic of Belarus.

ANNEX No. 3
to the Technical Regulation
of the Eurasian Economic
Union
"On the Safety of Alcoholic
Products"
(TR EAEU 047/2018)

Requirements for wine products, mead products and fermented low-alcohol beverages, and alcohol-containing food products from grapes and fruits

Table 1

Hygienic safety requirements for wine products, mead products and fermented low-alcohol beverages

Product group	Indicators	Units of measurement	Permissible levels, not more than
1	2	3	4
1. Wine, sparkling wine, aromatised wine drinks, table fruit wine, wine drinks with an alcohol content of up to 15,0 % vol., fortified grape must (mistelle)	mycotoxins: ochratoxin A	mg/kg	0,002

2. Table apple wine, wine drinks with an alcohol content of up to 15,0 % vol. made using apple juice, cider, fruit cider, mead products, fermented and fermented-fortified fruit wine materials from apples	mycotoxins: patulin	mg/kg	0,05
3. Cognac, high-quality brandy, apple brandy, honey vodka	methyl alcohol	g/dm ³ of anhydrous ethyl alcohol	2,0
4. Wine distillate for high-quality brandy, apple distillate for apple brandy	methyl alcohol	g/dm ³ of anhydrous ethyl alcohol	2,0
5. Rectified distillate of grape origin	methyl alcohol	g/dm ³ of anhydrous ethyl alcohol	1,0

6. Rectified fruit distillate, rectified wine distillate, wine distillate, grape distillate, honey distillate, brandy, strong grape drink, grape vodka, strong honey drink, honey vodka	methyl alcohol	g/dm ³ of anhydrous ethyl alcohol	2,0
7. Fruit distillate (except fruit distillates from stone fruits), fruit brandy, strong fruit drink, fruit vodka	methyl alcohol	g/dm ³ of anhydrous ethyl alcohol	2,0
8. Wine products from stone fruits: fruit distillate, strong fruit drink, fruit brandy	methyl alcohol	g/dm ³ of anhydrous ethyl alcohol	3,0

9. Wine products from stone fruits: rectified fruit distillate, fruit distillate	hydrocyanic acid	mg/dm ³ of anhydrous ethyl alcohol	1 mg/% of alcoholic strength in alcoholic beverages
10. Fruit vodka, strong fruit drink, fruit brandy	hydrocyanic acid	mg/dm ³	35

Table 2

Microbiological safety standards for fermented low-alcohol beverages

Product group	QMAFAnM* CFU ^{**} /cm ³ , not more than	Volume (mass) of product, cm ³ (g), in which the following are not permitted: coliform bacteria ^{***} (coliforms)	Yeasts and moulds, CFU ^{**} /cm ³ (g), not more than
1	2	3	4
1. Unfiltered:			
1) in kegs	not standardised	3,0	not standardised
2) draught	not standardised	1,0	not standardised
2. Filtered:			

1) in kegs	not standardised	3,0	not standardised
2) draught	not standardised	1,0	not standardised
3. Produced using sterilising filtration or pasteurisation	10	10,0	100

* QMAFAnM – quantity of mesophilic aerobic and facultative anaerobic microorganisms.

** CFU – colony-forming units.

*** Coliform bacteria – bacteria of the Escherichia coli group.

Table 3

Classification and permissible levels of sugar content in certain categories of wine products, mead products and fermented low-alcohol beverages

Product categories		Classification by sugar content, g/dm ³					
		dry		medium-dry	medium-sweet	sweet	extra d
1	2	3	4	5	6	7	8
1. Wine, table wine, aerated wine, semi-sparkling aerated wine			not more than 4,0	more than 4,0 and less than 18,0	not less than 18,0 and less than 45,0	not less than 45,0	designa not applica
2. Table fruit wine			not more than 4,0	more than 4,0 and less than 30,0	not less than 30,0 and less than 80,0	not less than 80,0	designa not applica

3. Semi-sparkling wine, sparkling fruit wine, semi-sparkling fruit wine, aerated fruit wine, semi-sparkling aerated fruit wine	not less than 15,0 and less than 25,0	not less than 25,0 and less than 40,0	not less than 40,0 and less than 55,0	not less than 55,0 and less than 70,0	designated not applicable
4. Quality sparkling wine, grape sparkling wine «Shampanskoye»	not less than 15,0 and less than 25,0	not less than 25,0 and less than 40,0	not less than 40,0 and less than 55,0	not less than 55,0 and less than 70,0	designated not applicable
5. Aromatised wine	not less than 30,0 and less than 50,0	not less than 50,0 and less than 90,0	not less than 90,0 and not more than 130,0	more than 130,0	less than 30,0

6. Honey alcoholic beverage, aerated honey alcoholic beverage				not more than 5,0	15 – 25	30 – 50	55 – 80	designation not applicable
7. Fortified honey alcoholic beverage	designation not applicable				designation not applicable	30 – 90	100 – 160	designation not applicable
8. Cider, perry (poiré)	not more than 4,0	more than 4,0 and less than 30,0	not less than 30,0 and less than 50,0		not less than 50,0 and not more than 80,0	designation not applicable	designation not applicable	designation not applicable

Table 4

Standards for physicochemical indicators of wine products

Wine product group	Mass concentration of titratable acids calculated as tartaric acid (g/dm ³)		Mass concentration of citric acid (g/dm ³), not more than	Mass concentration of reduced extract (g/dm ³), not less than	Mass concentration of volatile acids calculated as acetic acid (g/dm ³), not more than
1	2	3	4	5	6
1. Table wine	not less than 3,5	1,0	for white wines - 16, for rosé wines - 17, for red wines - 18	for white and rosé wines - 1,1, for red wines - 1,2	for dry wines - 200, for medium-dry wines - 250, for medium-sweet and sweet wines - 300

2. Wine drink, aromatised wine drink, aerated wine drink, semi-sparkling aerated wine drink		not less than 3,5	1,0	not standardised	1,2
3. Sparkling wine	5,0 – 8,0	1,0	for white wines – 16, for rosé wines – 17, for red wines – 18	1,2	200
semi-sparkling wine	5,0 – 8,0	1,0	for white wines – 16, for rosé wines – 17, for red wines – 18	for white and rosé wines – 1,0, for red wines – 1,2	200
4. Grape sparkling wine «Shampanskoye»	5,5 – 8,0	1,0	16	1,0	200

5. Liqueur wine	not less than 3,5	1,0	16,0*	1,2	200
6. Aromatised wine	not less than 3,5	not standardised	12,0	1,2	200

* For aged liqueur wines, the mass concentration of reduced extract is set at not less than 18 g/dm³.

Notes:	1. For grape sparkling wines «Shampanskoye», the mass concentration of iron is set at not more than 10 mg/dm³; for sparkling wines, the mass concentration of iron is not more than 10 mg/dm³ for white wines and not more than 15 mg/dm³ for red wines. 2. The carbon dioxide pressure in the bottle at a temperature of 20 °C is: for quality sparkling wines – not less than 350 kPa; for sparkling wines – not less than 300 kPa; for semi-sparkling wines – 100 – 250 kPa. 3. The classification of wines by sugar content is given in Table 3 of this Annex.
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Table 5

Physicochemical indicators of fruit wines

Wine group	Mass concentration of titratable acids calculated as malic acid (g/dm ³)	Mass concentration of residual extract (g/dm ³), not less than	Mass concentration of volatile acids calculated as acetic acid (g/dm ³), not more than	Mass concentration of total sulfur dioxide (mg/dm ³), not more than
1	2	3	4	5

1. Fruit wine, table fruit wine	not less than 4	from cranberries, lingonberries - 6; from strawberries, raspberries, plums - 12; from cherries, blueberries, blackberries, rowanberries - 15; from black chokeberries - 20; from apples - 8; from apricots, pomegranates - 7	1,2	250
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2. Fortified fruit wine	not less than 4	from cranberries, lingonberries – 6; from strawberries, raspberries, plums – 12; from cherries, blueberries, blackberries, rowanberries – 15; from black chokeberries – 20; from apples – 10 (8*); from apricots, pomegranates – 7	1,2	200
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*The indicator is set for fortified fruit wine produced in the territory of the Republic of Belarus.

Note. The mass concentration of residual extract in fruit wines made from several types of fruit is determined by calculation, taking into account the mass concentration of residual extract and the quantity of the fruit wine materials used in the blend, in proportion to the quantity of such wine materials.

Table 6

Identification indicators and characteristics of cognac, fruit, wine and rectified wine distillates

Name of indicator	Distillate category					
	cognac distillate		fruit distillate		wine distillate	rectified wine distillate
	young	aged	young	aged		
1	2	3	4	5	6	7
1. Organoleptic indicators:						
1) clarity	clear, without foreign inclusions and sediment – for all distillate categories					
2) colour	from colourless to light straw	from straw to dark brown	colourless		colourless	colourless

3) bouquet*, aroma	complex, with pronounced wine tones and light floral tones	complex, with wine tones, with tones of oak wood and nuances ranging from floral, fruity and vanilla to spicy, chocolate and resinous	complex, with wine and fruit tones	complex, with wine tones	complex, with wine tones
4) taste*	clean, burning, with a slight taste of ethyl alcohol	from burning, oaky and alcoholic to full, soft and harmonious with a piquant bitterness	clean, burning, vinous and fruity	clean, burning, vinous	clean, burning, vinous

2. Physicochemical indicators:

1) volume fraction of ethyl alcohol (%)	62 - 72,4	55 - 72,4	52 - 86	52 - 86	86 - 96
2) mass concentration of higher alcohols (mg/100 cm ³ of anhydrous alcohol)	180 - 600	170 - 500	100 - 450	160 - 600	not more than 50
3) mass concentration of aldehydes calculated as acetaldehyde (mg/100 cm ³ of anhydrous alcohol)	3 - 50	5 - 50	not more than 80	3 - 50	not more than 10

4) mass concentration of neutral esters calculated as ethyl acetate (mg/100 cm ³ of anhydrous alcohol)	50 – 250	50 – 270	30 – 200	30 – 270	not more than 50	
5) mass concentration of volatile acids calculated as acetic acid (mg/100 cm ³ of anhydrous alcohol), not more than	80	250	80	250	250	not more than 20

6) mass concentration of furfural (mg/100 cm ³ of anhydrous alcohol), not more than	3	3	3	3	not standardised	
7) mass concentration of copper (mg/dm ³), not more than	8	8	not standardised		not standardised	not standardised
8) mass concentration of iron (mg/dm ³), not more than	1	1	1,5	1,5	not standardised	

9) mass concentration of total sulfur dioxide (mg/dm^3), not more than	45	40	45	45	not standardised
10) mass concentration of methyl alcohol, (g/dm^3), not more than	2	2	2	2	2

* Sharp ester-aldehyde, acetic, stemmy, rancid, cooked, burnt, petroleum, hydrogen sulfide and other foreign tones are not permitted.

Table 7

Identification indicators and characteristics of the strong drink made from wine distillate for brandy (cognac distillate) (cognac)

Name of indicator	Standard value
1. Organoleptic indicators:	
1) appearance	clear, without foreign inclusions and sediment
2) colour	from light golden to dark amber with a golden hue
3) taste and bouquet	characteristic of the cognac of the specific name, without foreign taste and odour
2. Physicochemical indicators:	
1) alcoholic strength (%), not less than	40

2) mass concentration of sugars calculated as invert sugar (g/dm ³), not more than	20
3) mass concentration of higher alcohols (mg/100 cm ³ of anhydrous alcohol)	170 – 500
4) mass concentration of aldehydes calculated as acetaldehyde (mg/100 cm ³ of anhydrous alcohol)	5 – 50
5) mass concentration of iron (mg/dm ³), not more than	1,5
6) mass concentration of methyl alcohol (g/dm ³ of anhydrous alcohol), not more than	2
7) mass concentration of neutral esters calculated as ethyl acetate (mg/100 cm ³ of anhydrous alcohol)	50 – 270
8) mass concentration of volatile acids calculated as acetic acid (mg/100 cm ³ of anhydrous alcohol), not more than	200

9) mass concentration of reduced extract (g/dm ³), not less than* for cognacs with an ageing period of:	
3, 4 and 5 years	0,5
more than 5 years	0,6
* The requirement shall enter into force upon the expiry of 6 months from the date of entry into force of the decision of the Eurasian Economic Commission on including the interstate standard containing the rules and methods of research (testing) and measurement for determining the mass concentration of reduced extract for cognacs with different ageing periods in the list of international and regional (interstate) standards, and, in their absence, national (state) standards, containing the rules and methods of research (testing) and measurement, including sampling rules, necessary for the application and fulfilment of the requirements of the Technical Regulation of the Eurasian Economic Union "On the Safety of Alcoholic Products" and for the conformity assessment of objects of technical regulation.	

Table 8

Identification indicators and characteristics of strong wine drinks (made from cognac distillates)

Name of indicator	Standard value
1. Organoleptic indicators:	
1) appearance	clear liquid, without sediment and foreign inclusions
2) colour	from golden to dark amber
3) taste and bouquet	complex, with delicate floral and fruity tones, chocolate and vanilla nuances and tones of ageing in contact with oak wood
2. Physicochemical indicators:	
1) volume fraction of ethyl alcohol, %	from 30,0 to 50,0
2) mass concentration of sugars calculated as invert sugar (g/dm ³), not more than	from 5,0 to 25,0

3) mass concentration of higher alcohols (mg/100 cm ³ of anhydrous alcohol)	from 20,0 to 220,0
4) mass concentration of aldehydes calculated as acetaldehyde (mg/100 cm ³ of anhydrous alcohol)	from 5,0 to 30,0
5) mass concentration of iron (mg/dm ³), not more than	1,0
6) mass concentration of methyl alcohol (g/dm ³ of anhydrous alcohol), not more than	2
7) mass concentration of neutral esters calculated as ethyl acetate (mg/100 cm ³ of anhydrous alcohol)	from 10,0 to 150,0
8) mass concentration of volatile acids calculated as acetic acid (mg/100 cm ³ of anhydrous alcohol), not more than	150,0

Notes:	1. Permissible deviations from the established physicochemical indicators for a drink of a specific name shall not exceed: $\pm 0,3 \%$ for the volume fraction of ethyl alcohol; $\pm 2,0 \text{ g/dm}^3$ for the mass concentration of sugar.
	2. The physicochemical indicators of a drink of a specific name are established by the manufacturer in the technological instruction and recipe for that drink.

Table 9

Identification indicators and characteristics of fruit vodkas

Indicator	Standard
1. Organoleptic indicators:	
1) appearance	clear liquid without sediment or foreign inclusions
2) colour	from colourless to amber (or light straw)
3) taste and aroma	clean, burning, characteristic of the raw materials used
2. Physicochemical indicators:	
1) alcoholic strength (%)	37,5 – 55

2) mass concentration of sugars calculated as invert sugar (g/dm ³)	0 – 30
3) mass concentration of volatile substances (mg/dm ³ of anhydrous alcohol), not less than	2
4) mass concentration of iron (mg/dm ³), not more than	1,5
5) mass concentration of methyl alcohol (g/dm ³ of anhydrous alcohol), not more than	3,5
6) mass concentration of neutral esters calculated as ethyl acetate (mg/100 cm ³ of anhydrous alcohol)	30 – 200

Table 10

List of technological operations and processing aids permitted for the production of wine products

Name
1. Increasing the natural sugar content of grapes before harvest by means of viticultural practices
2. Sorting: selection of healthy ripe bunches or individual grape berries and fruits, and separation of unripe, damaged or rotten ones
3. Increasing the sugar content of harvested grapes by withering, by cryoextraction, or by selecting the ripest bunches, parts of bunches and grape berries
4. Partial dehydration of fruits to increase their sugar content
5. Concentration of grape or fruit must by reverse osmosis

6. Partial dehydration of grape or fruit must under vacuum or at atmospheric pressure

7. Carbonic maceration: placing whole grape berries in a carbon dioxide atmosphere in a closed tank for several days

8. Crushing: breaking the skins of grape berries or fruits and crushing them to extract the juice

9. Partial or complete removal of stems from grapes before fermentation

10. Steeping of grape or fruit must on the pulp

11. Draining: separation of the juice from the pulp before pressing

12. Pressing

13. Clarification using physical methods

14. Clarification using one or more of the following processing aids:

- 1) albumin and (or) lactalbumin
- 2) bentonite and clay sorbents
- 3) copolymer of N-vinylpyrrolidone with triethylene glycol dimethacrylate (residual quantity in the finished product is not permitted)
- 4) kaolin
- 5) casein and potassium and sodium caseinate
- 6) kieselguhr
- 7) silicon dioxide in the form of a gel or colloidal solution
- 8) perlite
- 9) edible gelatine
- 10) isinglass
- 11) plant proteins
- 12) tannin
- 13) activated vegetable carbons
- 14) phytin
- 15) phosphoric acid
- 16) 3-substituted sodium orthophosphate
- 17) beta-glucanase enzyme preparation
- 18) pectolytic and pectoproteolytic enzymes
- 19) zeolite (clinoptilolite)

15. Alcoholic fermentation

16. Use of wine yeast

17. Use of one or more of the following processing aids to accelerate yeast growth:

- 1) diammonium phosphate or ammonium sulphate
- 2) ammonium sulphite or ammonium bisulphite
- 3) thiamine dihydrochloride

18. Use of yeast cell wall preparations

19. Racking off the lees
20. Ageing (maturation)
21. Transfer (pumping over)
22. Topping up
23. Use of sulphur dioxide, potassium bisulphite or potassium metabisulphite. Maximum content of total sulfur dioxide in the product: in grape wines – 300 mg/dm^3 , in fruit wines and honey-based alcoholic beverages – 200 mg/dm^3 , in other wine products, except products with a volume fraction of ethyl alcohol of more than 22,0 %, – 200 mg/dm^3
24. Removal of sulphur dioxide using physical methods
25. Aeration or addition of oxygen
26. Heat treatment
27. Centrifugation and filtration with or without an inert filtering aid, provided that, when used, it leaves no residues in the treated product
28. Use of carbon dioxide, argon or nitrogen, alone or in combination, to create an inert atmosphere and to treat (store) the product without access to air
29. Use of dimethyl dicarbonate before bottling of sugar-containing wine products with a volume fraction of ethyl alcohol of less than 15,0 % to ensure their microbiological stability
30. Treatment with wood activated charcoal of white musts and young white wines at the fermentation stage, of white wines, and of grape must intended for the preparation of rectified concentrated grape must
31. Use of sorbic acid or potassium sorbate. Maximum content of sorbic acid in the product – 200 mg/dm^3
32. Use of tartaric acid for acidification to increase the acidity of wine by not more than $2,5 \text{ g/dm}^3$ calculated as tartaric acid
33. Use of one or more of the following substances for deacidification:
 - 1) neutral potassium tartrate
 - 2) potassium bicarbonate
 - 3) calcium carbonate, which may contain small quantities of the double calcium salt of (L +) tartaric acid

34. Use of yeasts of the genus *Schizosaccharomyces* for biological deacidification
35. Use of polyvinylpolypyrrolidone
36. Use of polyvinylimidazole-polyvinylpyrrolidone copolymer
37. Use of lactic acid bacteria in the form of a wine suspension
38. Addition of lysozyme
39. Use of ion exchange resins
40. Use in dry wines, in quantities not exceeding 5 %, of fresh, sound and undiluted yeast lees obtained in the production of dry wines
41. Sparging with argon or nitrogen
42. Addition of carbon dioxide
43. Treatment with urease to reduce the urea content
44. Addition of L-ascorbic acid. Maximum content of ascorbic acid in the product – 250 mg/dm³
45. Addition of citric acid for stabilisation or acidification. Maximum content of citric acid in wine – 1,0 g/dm³
46. Treatment of wine products for stabilisation against haze formation using one or more of the following processing aids:
 - 1) potassium ferrocyanide or calcium phytate. Their residual content in wine products is not permitted
 - 2) metatartaric acid
 - 3) gum arabic
 - 4) DL-tartaric acid (racemic acid) or its neutral potassium salt to precipitate excess calcium
 - 5) potassium bitartrate, calcium tartrate – to accelerate the precipitation of tartar
 - 6) electrodialysis for tartaric stabilisation
47. Use of copper sulphate to eliminate a taste or odour defect. Maximum content of copper in the product – 1,0 mg/dm³
48. Addition of caramelised sugar to enhance colour
49. Enrichment: increase of the natural alcoholic strength by volume of wine or bulk wine by not more than 4 % by adding concentrated grape must or rectified concentrated grape must to fresh grapes or grape must before fermentation or during fermentation, or by partial

**ANNEX No. 4
to the Technical Regulation
of the Eurasian Economic
Union
"On the Safety of Alcoholic
Products"
(TR EAEU 047/2018)**

Requirements for brewing products and raw materials for their production

Table 1

Hygienic safety requirements for brewing products and raw materials for their production

Product group	Indicators	Permissible levels		Notes
1	2	3	4	
1. Beer, beer-based drinks, pasteurised and unpasteurised	N-nitrosamines: sum of NDMA ¹ and NDEA ²	not more than 0,003 mg/kg		
2. Brewing malt ³	N-nitrosamines: sum of NDMA ¹ and NDEA ² weed impurities	not more than 0,015 mg/kg not more than 0,5 % not permitted	for high-quality malt	
	mycotoxins:			

zearalenone	1,0 mg/kg	barley, wheat
benzo(a)pyrene	0,001 mg/kg	

3. Brewing barley	moisture content varietal purity kernel size (retained on a 2,5 x 20 mm sieve) small kernels (passing through a 2,2 x 20 mm sieve) weed impurities grain impurities protein viability germinative capacity infestation by stored grain pests contamination by stored grain pests	not more than 14,5 % not less than 92 % not less than 85 % not more than 5 % not more than 1 % not more than 7,0 % not less than 9,5 % not more than 12 % ⁴ not less than 95 % not less than 95 % not permitted total contamination density – not more than 15,0 specimens/kg	
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4. Brewer's wort concentrate, malt extract	toxic elements: lead arsenic cadmium mercury	1,0 mg/kg 1,0 mg/kg 0,2 mg/kg 0,03 mg/kg	
	mycotoxins: aflatoxin B ₁ deoxynivalenol zearalenone	0,005 mg/kg 1,0 mg/kg 1,0 mg/kg	
	pesticides: hexachlorocyclohexane (alpha-, beta-, gamma-isomers) DDT ⁵ and its metabolites	0,5 mg/kg 0,02 mg/kg	
	2,4-D acid ⁶ , its salts and esters	not permitted	
	radionuclides: caesium-137 strontium-90	80 Bq/kg 100 Bq/kg	

¹ NDMA – nitrosodimethylamines.

² NDEA – nitrosodiethylamines.

³ The content of toxic elements, mycotoxins and pesticides in malt is standardised taking into account their content in the raw materials used for its production (barley, wheat, rye).

⁴ Under unfavourable climatic conditions and in the absence of barley of brewing quality, barley with a protein content above 12 % may be processed into malt.

⁵ DDT – 1, 1-Di (4-chlorophenyl) – 2,2,2 – trichloroethane pesticide.

⁶ 2,4-D acid – dichlorophenoxyacetic acid.

Table 2

Microbiological safety standards for beer and beer-based beverages

Product group		QMAFAnM* CFU**/cm ³ , not more than	Volume (mass) of product, cm ³ (g), in which coliform bacteria*** (coliforms) are not permitted	Yeasts and moulds, CFU ** /cm ³ (g), not more than
1	2	3	4	
1. Beer, beer-based drinks, unpasteurised				
1) in kegs	not standardised		3,0	not standardised
2) in bottles, cans	not standardised		10,0	not standardised

2. Beer, beer-based drinks, pasteurised and sterile-filtered	500	10,0	40	
3. Beer, beer-based drinks, unpasteurised, draught	not standardised		1,0	not standardised

*QMAFAnM – quantity of mesophilic aerobic and facultative anaerobic microorganisms.

**CFU – number of colony-forming units.

***Coliform bacteria – bacteria of the Escherichia coli group.

Table 3

Microbiological safety indicators for brewing raw materials

Product group	QMAFAnM [*] (CFU ^{**} /g), not more than	Mass of product (g), in which coliform bacteria ^{***} (coliforms) are not permitted	Mass of product (g), in which pathogenic agents, including salmonellae, are not permitted	Note
1	2	3	4	5
Brewer's wort concentrate, malt extract	5×10^4	0,1	25	yeasts and moulds (total) 100 CFU ^{**} /g, not more than

*QMAFAnM – quantity of mesophilic aerobic and facultative anaerobic microorganisms.

**CFU – number of colony-forming units.

Coliform bacteria – bacteria of the Escherichia coli group.

Table 4

Organoleptic indicators of beer

Indicator	Type of beer			
	filtered beer		unfiltered beer (clarified and non-clarified)	
	light	dark	light	dark
1	2	3	4	5
1. Clarity	clear foaming liquid without sediment and without foreign inclusions not characteristic of beer. Particles of protein-tannin compounds may appear during storage. Slight to strong opalescence is permitted for wheat beer		opaque, or clear with opalescence, foaming liquid without foreign inclusions not characteristic of beer. Particles of protein-tannin compounds may appear during storage. Yeast sediment is permitted	
2. Aroma	clean, fermented, malty, with hop aroma, without foreign odours		fermented, malty, with hop aroma; a yeasty note is permitted; without foreign odours	

3. Taste	clean, fermented, malty, with hop bitterness, without foreign off-flavours. Wheat beer has spicy-aromatic notes in taste and aroma	full, malty, with a pronounced taste of caramel or roasted malt, without foreign off-flavours	fermented, malty, with hop bitterness; a yeasty taste is permitted. Wheat beer has spicy-aromatic notes in taste and aroma	malty, with a pronounced taste of caramel or roasted malt, without foreign off-flavours
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Table 5

Physicochemical indicators of light beer

Indicator	Original wort extract (%)									
	8 or	9 or	10 or	11 or	12 or	13 or	14 or	15 or	16 or	17 or
	more,			more,	more,	more,	more,	more,	more,	more,
	less than			less than	less than	less than	less than	less than	less than	less than
	9	10	11	12	13	14	15	16	17	18
1. Volume fraction of ethyl alcohol (alcoholic strength) (%), not less than	2,8	3,2	3,6	4,0	4,5	4,7	4,8	5,4	5,8	6,2

2. Acidity (acidity units), not more than	2,5	2,5	2,6	2,6	3,2	3,2	3,6	3,6	4,5	4,5
3. pH	3,8 – 4,8									
4. Colour (colour units)	0,4 – 2,5 (0,2 – 2,5*)									
5. Colour (EBC units)	6,5 – 31 (4,0 – 31*)									
6. Mass fraction of carbon dioxide (%), not less than	0,40									

Indicator	Original wort extract (%)									
	8 or	9 or	10 or	11 or	12 or	13 or	14 or	15 or	16 or	17 or
	more,			more,	more,	more,	more,	more,	more,	more
	less than			less than	less than	less than	less than	less than	less than	less than
	9	10	11	12	13	14	15	16	17	18
7. Foaming:										
1) foam height (mm), not less than		40								
2) foam stability (min), not less than		3								

*The value given in brackets applies in the territories of the Republic of Belarus and the Republic of Kazakhstan.

Notes:	1. The mass fraction of carbon dioxide is determined in beer filled into bottles and cans. 2. The permissible deviation of the original wort extract is $\pm 0,3 \%$. 3. Either the "Acidity" indicator or the "pH" indicator may be determined. 4. The "Colour" indicator may be expressed in either of the units specified.
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Table 6

Physicochemical indicators of dark beer

Indicator name	Original wort extract (%)								
	10 and	11 and	12 and	13 and	14 and	15 and	16 and	17 and	18 and
	more,	more,	more,	more,	more,	more,	more,	more,	more,
	less than	less than	less than	less than	less than	less than	less than	less than	less than
	11	12	13	14	15	16	17	18	19
1. Volume fraction of ethyl alcohol (alcoholic strength) (%), not less than	3,2	3,9	4,1	4,4	4,7	4,9	5,2	5,7	5,9
Indicator name	Original wort extract (%)								

10 and	11 and	12 and	13 and	14 and	15 and	16 and	17 and	18 and	19 and
more,	more,	more,	more,	more,	more,	more,	more,	more,	more,
less than	less than	less than	less than	less than	less than	less than	less than	less than	less than
11	12	13	14	15	16	17	18	19	20
2. Acidity (acidity units), not more than	2,8	2,8	3,2	3,2	3,5	3,5	4,5	4,5	5,5

3. pH	3,8 – 4,8
4. Colour (colour units)	more than 2,5
5. Colour (EBC units)	more than 31
6. Mass fraction of carbon dioxide (%), not less than	0,40
7. Foaming:	
1) foam height (mm), not less than	40
2) foam stability (min), not less than	3

Table 7

Physicochemical indicators of wheat beer

Indicator name for light and dark wheat beer	Original wort extract (%)				
	11 and more, less than 12	12 and more, less than 13	13 and more, less than 14	14 and more, less than 15	15 and more, less than 16
1. Volume fraction of ethyl alcohol (alcoholic strength) (%), not less than	2,5	3,5	4,5	4,5	5,0
2. Acidity (acidity units), not more than	3,2				
3. pH	3,6 – 4,8				
4. Colour (colour units):					

for light beer	from 0,2 to 2,5 inclusive
for dark beer	over 2,5
5. Colour (EBC units):	
for light beer	from 3,4 to 31 inclusive
for dark beer	over 31
6. Mass fraction of carbon dioxide (%), not less than	0,30
7. Foaming:	

1) foam height (mm), not less than	40
2) foam stability (min), not less than	4
Notes:	1. The mass fraction of carbon dioxide is determined in beer bottled in bottles and cans. 2. The permissible deviation of the original wort extract is $\pm 0,3 \%$. 3. It is permitted to determine one of the indicators "Acidity" or "pH". 4. It is permitted to express the indicator "Colour" in one of the specified units.

Table 8

Food additives* permitted for use in beer production

Food additive	Maximum level
1. Caramel colour c E150c	50 g/kg
2. Caramel colour d E150d	50 g/kg
3. Carmine E120	100 mg/kg
4. Carotene E160a, beta-carotene E160a (ii), vegetable carbon E153	600 mg/kg
5. Ethylenediaminetetraacetate E386	25 mg/kg
6. Polydimethylsiloxane E900	10 mg/kg
7. Polyvinylpyrrolidone E1201	10 mg/kg

8. Sulphites: potassium hydrogen sulphite (bisulphite) E228, calcium hydrogen sulphite E227, sodium hydrogen sulphite E222, potassium pyrosulphite E224, sodium pyrosulphite E223, potassium sulphite E225, calcium sulphite E226, sodium sulphite E221	50 mg/kg
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*Other food additives performing technological functions are used in accordance with the Technical Regulation of the Customs Union "Safety requirements for food additives, flavourings and processing aids" (TR CU 029/2012).

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